



In Pursuit of *Sweet Delicacies*

I often find it amazing to see the contrast of a quiet corner of tranquility in the hub of the hustle and bustle of a Hong Kong district. This particular patisserie in Wan Chai, with a copper whisk as a door handle and the word "POMME" above the entrance, is where I am going to listen to the story of its founder and also Director, Tracy Chow, with a lemon meringue pie and a pot of tea for my morning start.





A selection of Pomme's finest

Tracy grew up in Wan Chai and studied both in Canada and Australia. However, her degree and job at the time did not seem to give her as much joy as her love for baking. Her baking craze began in high school and because of this, she left for France, where she completed a Diploma in Pastry Making and then opened her very own patisserie and café in Hong Kong after spending some time in France and Japan. I believe it was her attentiveness towards pastry making which led her to spend four years baking her exquisite sweet pastries every morning, searching for fine ingredients from around the world, managing matters big or small, and even spending her days off which were rare to develop new cakes.

Names That Count

The name of the shop Pomme, the French word for "apple", brought back memories of her pastry making days and her mother's love for apple tarts. She also named the puff pastry Angelina after the patisserie where she did her internship in Paris. The lovely Signature Cupcakes were originally made for children who attended her family's New Year Party. Aware of the difficult reality of maintaining a business with fluctuations in food prices or competition in maintaining her customer base, Tracy still longs to open another shop on Hong Kong Island to share her hand-crafted pieces of art and passion.

As a child walked in, Tracy delightfully recounted an occasion when she saw a young customer kiss one of her Animal Cupcakes before they started enjoying it. From the sparkle in her eyes, you can probably tell, that is all a pastry chef longs to see from their customers. Expressing one's heart in food making.

Perhaps, bringing a book to Pomme, enjoying a sip of coffee, trying a 'Fraoula' or 'Coco', is the perfect start to a weekend that any modern person will long for.



Pomme to go!