



Mandarin Oriental's Snow Skin Cheese with Strawberry and White Lotus Paste (in pink). Also seen here are its Lotus Paste with Single Yolk and Single Origin Milk Chocolate with Caramel Sesame and Hazelnut Gianduja.



One World Hotel's Pandan Lotus Paste flavour clinched a prize. The hotel also submitted its Supreme Mixed Nuts, Red Bean Paste and White Lotus Paste with Single Yolk flavours.



The Dorsett Signature Blue Mooncake claimed third place in the Snow Skin category.



Hilton's entries this year are its Bulgarian Blush (featuring custard cream cheese, Bulgarian Rose petal jam and pine nuts) in the Snow Skin category as well as its 'Royal Midnight' mooncake box turned jewellery case in the Best Packaging category.

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THE flaky, melt-in-your-mouth Teochew Mooncake by Ruyi, one of the properties under The Oriental Group of Restaurants, won the judges' hearts (and stomachs) and was crowned champion in the Traditional Baked category at The Star Mooncake Awards 2020.

The second and third spots went to One World Hotel Petaling Jaya's Pandan Lotus Paste (Low Sugar) and Grand Imperial Group's Melon Seed with Red Bean Paste, respectively.

The Teochew Mooncake is a collaborative effort by the kitchen teams at Ruyi and Yu in creating a Muslim-friendly option, Ruyi executive director Lyn Siew said.

It is also known as a thousand-layer mooncake, in reference to the intricate swirls on its flaky pastry.

The Oriental Group of Restaurants successfully defended its crown in the Traditional Baked category, having won the top spot in last year's awards with its Shanghai Mooncake.

The Star Mooncake Awards 2020 – Professional edition saw 19 top hotels and restaurants in the Klang Valley submitting a total of 47 of their best mooncakes.

The Mid-Autumn Festival treats were judged based on aspects such as taste, authenticity, creativity and presentation.

The event was organised by Star Media Group Kuala food portal and StarMetro in partnership with 988 radio station and Dimsum Entertainment.

The judges comprised MIB College (formerly Malaysian Institute of Baking) director Yong Mei Kei, StarMetro deputy news editor Esther Chandran, Star TV senior producer Ian Lau, 988 deejay Joycelyn Chu as

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well as baking enthusiast and social media foodie Iris Tan.

This year's categories were Traditional Baked, Snow Skin, Creative, Durian, Best Packaging (mooncake box) and Best Presentation (table decor).

Esther who is also on the organising committee said the team decided to throw caution to the wind and hold the awards in spite of the Covid-19 gloom as life must go on.

"Organising The Star Mooncake Awards 2020 provides a platform to showcase some of the best mooncakes in town, not forgetting the unique flavours," she said.

Acknowledging the fewer number of participants this year, she said it was nonetheless heartening to see hotels and restaurants which were adversely affected during the movement control order stepping forward with some very innovative flavours.

First-time judge Chu shared that she did not expect having to taste so many mooncakes in one sitting, laughingly adding that she probably ate enough to last several years.

"It is nice to know that low sugar options were also among the entries. I personally prefer the snow skin and creative mooncakes featured in the awards," said Chu.

The Creative category was for mooncakes that did not fall under the traditional nor snow skin categories.

They featured ingredients that



## Triumphs in mooncake innovation

Unique ideas and outstanding flavours stand out in awards' professional edition

were unique and not commonly seen in traditional mooncakes, such as chocolate or cheese.

Shangri-La Hotel Kuala Lumpur was a clear winner with its Ping Pei Dark Chocolate with Almond.

Mandarin Oriental Kuala Lumpur came in second with its Snow Skin Cheese with Strawberry and White Lotus Paste.

Two of Le Meridien Kuala Lumpur's creations tied for third place – Yuzu Calamansi with Confit Orange Peel and Signature Illy

Coffee Snow Skin with Soft Peanut Mochi Heart.

"I liked the Dark Chocolate Mooncake for its rich chocolate taste, while the Yuzu Calamansi Mooncake offered a refreshing twist," said Chu, adding that she enjoyed the latter so much she had a

bigger slice.

Yong, who is also a chef instructor said, "I'm aware of the use of yuzu in desserts and cakes but never in mooncakes, so the yuzu gave these mooncakes a wow factor."

"I personally like traditional mooncakes but the creative moon-



Resorts World Genting's elegant teahouse setting took second place in the Best Presentation category. Tea is usually served with mooncakes to aid digestion.



The Professional edition judges (from left) Chu, Tan, Esther, Lau and Yong facing the challenge of tasting durian mooncakes. — Photos: SIA HONG KIAU/The Star



Pullman Kuala Lumpur's Oriental-themed decor won first place in the Best Presentation category. (Right) New World's festive tiffin carrier came in third in the Best Packaging category. The hotel also tied in third spot in the Best Presentation category with its striking red-themed decor.



cakes I tried actually made me change my mind, such as New World's Pomegranate Lotus with Raisin."

According to Le Meridien's pastry chef Orange Chong Huan Ling the Yuzu Calamansi with Confit Orange Peel had two kinds of citrus – calamansi and yuzu as well as orange peel soaked with yuzu puree.

The hotel's Illy Coffee Snow Skin Mooncake was a flavour introduced in 2019.

In the Snow Skin category, The Oriental Group of Restaurants' White Lotus Paste with Salted Egg Yolk stole the show.

Award newcomer EQ Kuala Lumpur's Yuzu Pandan with Pumpkin Seeds took the second spot, while Dorsett Grand Subang's Dorsett Signature Blue Mooncake claimed third place.

Noting that there was innovative use of ingredients and flavour combinations, such as pomegranate and raisin, returning judge Tan felt that the pastry chefs could do more in terms of the skins for snow skin mooncakes and mooncake design.

"They can play around with different moulds, incorporate textures into the skin and use natural colouring from fruits or plants to give the skin some colour," she said.

"Snow skin is soft in texture and pliable, so the chefs can be more creative in presenting this kind of mooncakes."

Tan, who advocates the use of natural flavouring and colouring, said non-natural ingredients would affect the product's taste and turn people off.

Concorde Hotel Kuala Lumpur's Snow Skin with Musang King Durian triumphed again in the Durian category. The hotel won the same title in the 2019 awards and in previous editions.

Hilton Kuala Lumpur's Heavenly Gold was in second place, while tied



Le Meridien's – Yuzu Calamansi with Confit Orange Peel and Signature Illy Coffee Snow Skin with Soft Peanut Mochi Heart – tied for third placing in the creative category. Its vintage trunk designed jewellery box is also worthy of an award.

for third place were Dorsett Grand Subang's Premium Musang King Durian and Mandarin Oriental's Snow Skin Musang King Durian.

"Concorde's durian mooncake stood out because we could taste the richness of the durian fruit and there was a good balance between the skin and filling," said Yong.

"As a first-time judge, it was eye-opening to see the diversity of mooncakes made by our local talents and I am just blown away by their efforts."

The boxes that held the mooncakes were also a highlight.

Shangri-La Hotel won the judges' votes with its charming "Over the Moon"-themed lantern in the Best Packaging category.

Le Meridien's jewellery case featuring a vintage trunk design was ranked second, while New World



Ruyi's Teochew Mooncake (left) was crowned champion in the Traditional Baked category. The group's Shanghai Mooncake (right) took top spot in the same category last year.

Petaling Jaya Hotel's festive tiffin carrier came in third.

Pullman Kuala Lumpur City Centre Hotel and Residences' Oriental-themed decor won the top spot in the Best Presentation category.

Resorts World Genting's elegant teahouse setting took second place, while New World and Dorsett tied in third spot with their red- and blue-themed decor, respectively.

As a fan of traditional baked mooncakes, Lau opined that the mooncakes submitted this year were not quite authentic in the traditional sense.

"I felt that the hotels put in a lot more effort into the range of mooncake flavours and presentations last year," he said.

"Hence the standouts for me, this year, were from the snow skin and creative categories."

To view the full list of award winners as well as to get more mooncake stories and recipes throughout September, visit [www.kuali.com](http://www.kuali.com) or scan the QR code below.



### Results of The Star Mooncake Awards 2020 - Professional Edition



Traditional Baked	
Property	Mooncake
1. The Oriental Group of Restaurants (Ruyi)	Teochew Mooncake
2. One World Hotel, Petaling Jaya	Pandan Lotus Paste (Low Sugar)
3. Grand Imperial Group	Melon Seed with Red Bean Paste
Snow Skin	
Property	Mooncake
1. The Oriental Group of Restaurants	White Lotus Paste with Salted Egg Yolk
2. EQ Kuala Lumpur	Yuzu Pandan with Pumpkin Seeds
3. Dorsett Grand Subang	Dorsett Signature Blue Mooncake
Creative	
Property	Mooncake
1. Shangri-La Hotel, Kuala Lumpur	Ping Pei Dark Chocolate with Almond
2. Mandarin Oriental, Kuala Lumpur	Snow Skin Cheese with Strawberry and White Lotus Paste
3. Le Meridien Kuala Lumpur	Yuzu Calamansi with Confit Orange Peel and Signature Illy Coffee Snow Skin with Soft Peanut Mochi Heart (Tie)
Durian	
Property	Mooncake
1. Concorde Hotel Kuala Lumpur	Snow Skin with Musang King Durian
2. Hilton Kuala Lumpur	Heavenly Gold - Snow Skin with Pure Premium Musang King Durian
3. Dorsett Grand Subang and Mandarin Oriental, Kuala Lumpur (Tie)	Premium Musang King Durian and Musang King Durian (Tie)
Best Packaging	
Property	Description
1. Shangri-La Hotel, Kuala Lumpur	Lantern
2. Le Meridien Kuala Lumpur	Jewellery case
3. New World Petaling Jaya Hotel	Tiffin carrier
Best Presentation	
Property	
1. Pullman Kuala Lumpur City Centre Hotel and Residences	
2. Resorts World Genting	
3. New World Petaling Jaya Hotel and Dorsett Grand Subang (Tie)	



Shangri-La Hotel took top spots in the Creative category with its Ping Pei Dark Chocolate with Almond (bottom right) and Best Packaging category with its 'Over the Moon'-themed lantern. Also seen here is its Pandan Lotus Paste with Black Sesame and Bird's Nest Mooncake.



Grand Imperial Group's Melon Seed with Red Bean Paste Mooncake alongside its Lotus Paste Double Yolk, White Lotus Single Yolk and Pandan Lotus Paste Single Yolk.



Award newcomer EQ Kuala Lumpur's Yuzu Pandan with Pumpkin Seeds (top left) took the second spot in the Snow Skin category. Its other entries are (clockwise from top right) Taro with Red and Black Goji, White Lotus with Dried Fruit, Green Tea Red Bean with Mixed Nuts and Rose Lychee (centre).