

# Decadent Duos: Tea and Mooncakes

Tea expert Reza Nasooti weighs in on pairing tea blends and mooncake, with a twist on tradition.

## 圓月當空暗香來

——中秋月餅與茶的搭配

無論東方還是西方，芬芳的茶與香甜的糕點一直是餐桌上的絕配。在這個中秋節裏，你想為「主角」月餅選擇一位合適的「搭檔」嗎？

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在中國文化中，色澤金黃、紋飾精緻的月餅早已超越了一般美食的意義，而被賦予了眾多美好的寄託。它正如中秋夜空中的那一輪圓月，象徵著團圓幸福的相聚時刻和濃濃親情。

也許因為月餅的寓意太過美好，這種傳統糕點總是會被製作的格外香甜。此時，一杯清香芬芳的熱茶正是消除月餅甜膩的最佳伴侶。2009年，來自新加坡的高端茶葉品牌「TWG Tea」獨具匠心地將茶香直接融入到傳統月餅中，製作出了純手工的茶香口味月餅。在此中秋佳節即將到來之際，我們來到了Urban Tea Merchant茶葉店，與店內的茶葉專家Reza Nasooti一同探討今年中秋節的月餅與茶葉搭配方案。

既然是秋季的節日，帶些許紫羅蘭甜香的新鮮紅茶恐怕是清爽秋夜的最佳開場，與之相搭配的是「火焰月餅」（Fire mooncake），這款月餅有著金色的外殼，內裏的填餡是白蓮蓉、開心果仁，調和了巴黎新加坡花香綠茶的香氣，並在頂上裝飾了蔓越莓乾和紅豆。接下來的「收穫月餅」（Harvest mooncake），內有更符合西方風味的餡料，榛子、杏仁、夏威夷果和山核桃中還加入了堅果味的Brother's Club茶的香氣。如此濃香四溢的一款月餅，自然要選擇一款濃郁的茶品與之相稱。醇厚的意大利卡拉布里

Some may deem it an acquired taste, but in Chinese culture, the golden, intricately embossed mooncake is a familiar sight. Each fall, these sweet cakes, filled with thick lotus paste, take on a prized role as gifts given during the Mid-Autumn Festival, their round shape symbolizing unity, as friends and family come together in celebration.

The mooncake's distinctive flavor and rich texture make it a natural complement to the fragrant complexity of a steaming cup of tea. So it was only fitting when in 2009, Singapore-based fine tea purveyor TWG Tea put a refined spin on the traditional delicacy, unveiling a collection of meticulously handcrafted tea-infused mooncakes that pair perfectly with the brand's aromatic blends. We met with The Urban Tea Merchant's resident tea expert, Reza Nasooti, to talk tea, the mooncake experience, and finding the perfect match.

We start off with Autumn Celebration, a fresh black tea with hints of candied violet that evokes crisp autumnal evenings. It's paired with Fire mooncake —



Photography by Milos Tomic





左下：厚達4至6英寸的以色列和印第安石灰岩鋪設在地面上，營造出華麗的氛圍。中：精美的鐵藝籐蔓紋飾出現在陽台。

亞佛手柑調香黃金伯爵茶正是最合適的選擇。最後登場的則是「星座月餅」(Constellation mooncake)，餡料添加了TWG招牌的新加坡早茶香，使用的材料則是紅蓮蓉、瓜子仁和鹹蛋黃。鹹甜交融的口感可以搭配更加淡雅的茶品——Miraculous Mandarin，這款口感柔和的紅茶添加了焦糖、紅花和蜜橘的甜潤清新。

隨後，Reza又為我們介紹了來自中國雲南的普洱茶，這種陳年的紅茶帶著一股泥土的芬芳，如美酒般在歲月的洗練下逐漸成熟，散發出沉厚的香氣。將其與TWG黑芝

麻的「月光月餅」(Moonlight mooncake)相搭配，會煥發出更質樸豐富的層次。

「說起品茶，那每抿一口都像是一段旅程。」Reza告訴他們，上述這些搭配都是在味蕾上演繹一段激情澎湃又不乏和諧的樂章。看似淡雅的茶香卻不會被月餅濃重的口感所湮滅，反倒相輔相成形成微妙的共鳴。對於首次品嚐月餅的人來說，Reza建議大家不妨懷著一種品位文化的心態。「不要把月餅和你熟悉的那些糕點去做比較，這可是一次來自遙遠東方的獨特體驗。」

golden crust filled with white lotus and pistachio, infused with floral Paris-Singapore green tea and topped with dried cranberries and red beans. Next, a full-bodied Golden Earl Grey with Calabrian bergamot served with Harvest mooncake, a zesty Western-style blend that offsets the cake's rich filling of hazelnuts, almonds, macadamias, and pecans, scented with nutty Brother's Club tea. Last up is Constellation mooncake, featuring TWG's signature Singapore Breakfast blend in a filling of brown lotus, roasted melon seeds, and a salted egg yolk heart, it plays beautifully alongside a cup of Miraculous Mandarin — a softer black tea with warm notes of caramel, safflower, and mandarin oranges.

We also talked about the mysterious Pu-Erh, an

aged black tea with an earthy flavor that Nasooti says, like wine, improves with maturity. It's spotlighted in TWG's fourth mooncake offering, Moonlight, infusing a smooth black sesame paste filling.

“When it comes to tea, every sip is a journey” says Nasooti. The pairings, he explains, are all about a delicate balance: flavors that can stand up to the cake's dense richness, and enhance without overwhelming. The mooncake's weighty nature means it's best suited for sharing — perfect for hosting a globally-inspired get-together.

And for those trying mooncake for the first time, Nasooti suggests keeping an open mind. “Don't try to compare it to anything you're familiar with. It's an Asian experience.”

Photos courtesy of TWG

Photography by Milos Tomic