

Time Out

Shanghai

新旅行

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Which is our favourite
cheesecake?



CHOCOLATE ALMOND
CAKE AT BUTTWOOD



EAT ME! CHOCOLATE
CREAM TAIYAKI AT
USUKAWA TAIYAKI TAIMU



WIN!
TICKETS TO JZ FESTIVAL



Maya's
churros

The
greatest
egg tarts in
town

Psst! They're not
Lillian's



Scrumptious!
hoF's orange
chocolate mud cake



Shanghai
Magnolia's
sesame balls



LEMON & LEMON TART
AT MR & MRS BUND



Go bananas for Char's
banana cheesecake



Shanghai's BEST desserts



Matcha
latte!

COOKIES!
(and a brownie)
from M&S, OMG
and Strictly
Cookies

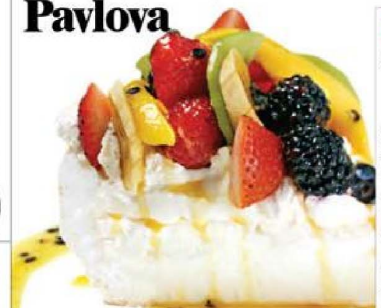


OM-NOM-NOM ON THESE
MESSY CREAM PUFFS

Delicious
durian!



A very, very famous
Pavlova



Real German black forest
cake at Stiller's



Zhenzong
Ivdou bing
at Jianlilai
Ivdou
Bing



CHARMANT'S PEANUT ICE

FREE!

全国统一刊号:
CN42-1750/00

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Tintin in China • Cross-dressing ballerinas • PRIDE returns



BANANA CHEESECAKE (70RMB)

at Char

Aussie chef Julie Donohoe has been making banana cheesecake for years, but when she came to Shanghai to open Char at Hotel Indigo, she wanted to come up with a unique way to serve this cream cheese and fruit dessert (pictured above). She was inspired by the traditional brie cheese box and now has the round boxes custom made just for her cheesecakes. This luscious, creamy cheesecake is infused with the fragrance of banana, has an indulgent almost sticky texture and comes in a delightfully generous portion. If you can't finish it, just pop the cheese box lid on and take it home. See Top 100, page 43, for details.

KAORI CAKE SELECTION (88RMB)

at Fount

Served on a flat, white ceramic sheet, the Kaori plate includes a matcha lava cake, an almond cream pudding, a thumb-sized cream puff on a rail of matcha powder, and scoops of green tea and mango ice cream served on beds of cookie crumbs. It's a distinctly Japanese dessert set created by a chef who previously worked at Nobu and the InterContinental in Tokyo. The lava cake's prevailing quality is its butteriness, which the bitter matcha flavour complements rather than overwhelms. Likewise, you can season the rich custard within with the perfect amount of green tea by dipping it in the matcha powder. The almond cream with diced fruit jam is a pleasant but quieter dessert, in marked contrast to the mango ice cream, which is almost synesthetic, its flavour as vibrant as its colour. No 1, Bldg 5, Surpass Court, 570 Yongjia Lu, near Yueyang Lu, Xuhui district (6073 7785). Open 11.30am-2pm, 6-10pm daily. © Hengshan Lu. 日本料理 徐汇区永嘉路 570号永嘉庭5号楼1号, 近岳阳路

M'S VERY, VERY FAMOUS PAVLOVA (98RMB)

at M on the Bund

Australian owner Michelle Garnaut brought this dessert (pictured below) with her from the South Pacific, where it was invented. The oversized meringue with a wobbly centre was named after the elegant Russian ballerina Anna Pavlova when she travelled through the region with her own company in the 1920s. M's version is a tall wedge piled even higher with fresh cream and fruits that may include pineapple, papaya, dragonfruit, kiwifruit (a nod to the dessert's origins), and a single raspberry. The whole thing sits in a spill of passionfruit sauce. Pavlovas always smack of scientific experimentation, with the crunchy exterior transubstantiating as you near its centre. To some tastes, the texture of M's pavlova changes a touch too quickly from its crisp, almost powdery crust to its cumulonimbus cloud centre without passing through that chewysphere where angels fornicate. But we're adherents. This is an outstanding dessert. See Top 100, page 44, for details.



LEMON AND LEMON TART (100RMB)

at Mr & Mrs Bund

Paul Pairet's lemon tart invention (pictured right) is at once simple and complex. It appears at the table like a single, shining, undisturbed lemon (pictured right). However, this lemon has been meticulously taken through the paces in the kitchen – all the innards have been scraped out through a tiny hole and it's been simmered for six hours. Not once, but three times (yes, that means 18 hours). It's then carefully tucked full of delicacies including lemon sorbet, sable, vanilla chantilly and jewel-like segments of lemon, lime, grapefruit and orange. Fork into it, place the candied peel and a collection of the fillings in your mouth, look skyward or close your eyes and you'll think, yes, it was all worth it. See Top 100, page 44, for details.



BLACK FOREST CAKE (110RMB)

at Stiller's

Chef Stefan Stiller's artful, modern reboot of this classic from his native Germany (pictured above) is a potent reminder of what a straightforwardly devastating combo well-selected chocolate, cherries and cream can make – when done right, of course. He doesn't wander too far from the original assembly with the Kirsch, a clear cherry brandy (also available here as a digestif, 120RMB), lending the cake that satisfyingly boozy, almond-bitter funk. It also serves to balance the sweet, dark Valrhona chocolate and cream with which Stiller creates a dense, fudge-like consistency instead of the foamy, squirt-cream rehashes you may have had before. Stiller spraycoats the whole cake with chocolate and serves it with Kirsch eau de vie-flavoured ice cream. From a pared-down list of only five afters, this is clearly his statement piece. And we're smitten: full marks. See Top 100, page 44, for details.

