

(B-2)

(12 marks)

Alvin is reading an article about egg tarts in Hong Kong. Read it carefully and choose the best answers for Questions 23-28.

Egg Tarts in Hong Kong

By Peter Wong



In Hong Kong, egg tarts are a part of the city's food culture. They are made with eggs, butter, flour and sugar. Nowadays, Hong Kong-style egg tarts are very popular in other places in Asia.

Hong Kong-style egg tarts are not like Portuguese egg tarts in Macau. One of the major differences is that Portuguese egg tarts in Macau have a sweet and slightly burnt layer on top while Hong Kong-style egg tarts have a shinier and smoother layer.

To make Hong Kong-style egg tarts, mix butter, sugar, eggs and flour together in a bowl first. Keep pressing the mixture until it forms a pile of dough. Cut the dough into small balls. Press them into tart cases and refrigerate them for 30 minutes. Next, melt the sugar in hot water and beat the eggs in the sugar water. Take the tart shells out of the refrigerator, and pour the egg mixture into them. Bake the egg tarts for around 20 minutes. After that, you can enjoy the golden egg tarts!

So, what is special about Hong Kong-style egg tarts? Hong Kong-style egg tarts are made with butter, instead of lard, which is pig fat. This makes Hong Kong-style egg tarts much healthier. Also, the smell of butter is a perfect match for the taste of eggs. This is why people in Hong Kong love it so much.

The best time to taste Hong Kong-style egg tarts is when **they** are still fresh from the oven. Many Chinese restaurants in Hong Kong serve very tasty egg tarts. Although there are more and more new snacks available in the city, the taste of egg tarts is still the best.