



老外慕名到四川吃蛋糕? 100年前的古法蛋糕现在还在做

Foreigners Travel to Sichuan for Cake? Ancient Cake-Making Technique from 100 Years Ago Still Practiced Today

炭火烤制梅花,模具刷上菜油,倒入新鲜搅拌的蛋浆,炭火随时保持移动均匀烤制,这样古法烤制的蛋糕已有近百年的历史。

Imagine roasting plum blossoms over a charcoal fire, brushing the mold with rapeseed oil, pouring in freshly whisked egg liquid, and maintaining an even charcoal fire to bake. These are indispensable methods for creating classical cakes that have been cherished for nearly a century.

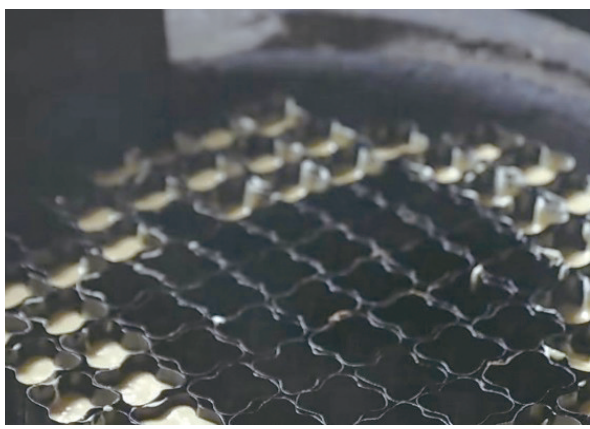
今年57岁的张世超是这家蛋糕店的老板,他的店位于成都崇州市街子古镇旁的自家平房,烤具是张世超二爷爷留下来的自制炭火烤炉。在19岁那年,张世超尝了一口二爷爷做的蛋糕,从此便开启了自己的“蛋糕之路”。

Zhang Shichao serves as a 57-year-old cake artisan, who operates a quaint cake shop located in his own bungalow next to the Jiezi Ancient Town, Chongzhou City, Chengdu. The key tool for crafting delectable cakes is a homemade charcoal oven left by Zhang Shichao's grandfather's second-oldest brother. Zhang's journey into the world of cake making began at the age of 19 when he tasted a bite of cake prepared by his grandfather's second-oldest brother. Impressed by the unique flavor, he embarked on a trip to share this culinary delight.

最开始张世超骑着自行车去商店推销自己烤的蛋糕,因为是炭火烤制,原料也没有添加任何色素香精,吃起来特别香,渐渐被大家喜爱。现在,每天上门买蛋糕的人络绎不绝,甚至还有马来西亚和美国的游



张世超正在制作蛋糕。



制作中的蛋糕。

客慕名而来。

At first, Zhang promoted his baked cakes in different shops by bike. The distinctive taste of his charcoal-baked cakes, free from

artificial pigments and additives, quickly captured the hearts and palates of the public. Today, the shop continues to draw numerous daily visitors, including tourists from as far as Malaysia and the United States.

2022年3月,张世超的古法蛋糕被列为成都崇州市非物质文化遗产名录。

In March 2022, Zhang Shichao's exclusive cakes were added to the Intangible Cultural Heritage List of Chongzhou City, Chengdu.

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新鲜出炉的蛋糕。