

# Murcotts arrive in supermarkets

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TANGERINES from Taichung City, Taiwan, are now selling in Malaysia for a limited time.

A promotion by Taichung City Agricultural Bureau is seeing the Taichung murcott being sold at selected supermarkets.

The citrus variety is sweet, plump and juicy, with a hint of sourness.

The Taiwanese agricultural bureau has also collaborated with Universiti Putra Malaysia's (UPM) Faculty of Food Science and Technology to have murcott used as an ingredient in pastries.

Celebrity chef Mohamad Johari Edrus, who led the team at UPM, said three types of pastries using the fruit had been crafted.

He said the murcott danish, which had the fruit as a topping, would allow consumers to enjoy its natural taste.

The fruit was also transformed into murcott marmalade, to be paired with scones.

"Lastly, in conjunction with Ramadan month, I have prepared murcott *kuih ketayap*, featuring crepe rolls filled with murcott and grated coconut.

"The *ketayap* skin has a slight orange tint instead of the typical green colour from *pandan*

## Taiwanese citrus fruit also makes its mark in pastries, marmalade



Mohamad Johari with pastries made using the Taichung murcott.

leaves, while the citrus pulp is cooked with coconut for the filling," he said at a media gathering to announce the collaboration at a shopping centre in Petaling Jaya, Selangor.

He said the pastries would be served as part of the Ramadan buffet at UPM's L'apprenti Restaurant until April 4.

Also present at the event were Shigang District Farmers Association of Taichung City marketing department director Fu Yu Chin, Taiwan Chamber of Commerce and Industry in Malaysia national vice-president Tsai Hsin Tien and Taiwan Trade Centre (Kuala Lumpur office) director Eva Peng.



Scones paired with murcott marmalade.