foodtalk

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A Rare Talent

Andrea Spagoni
Beefbar Hong Kong

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Angliss WINE & BEVERAGE

Welcome to the 50th issue of Foodtalk!

We launched Foodtalk over 12 years ago out of a desire to communicate our news, progress and achievements with clients, partners, colleagues and the wider industry

In that time Angliss has made huge advances: our product range and services have expanded beyond recognition, we are active in new markets and territories and have formed alliances and partnerships that have made us stronger and more successful.

One example of this is our Ready-To-Eat (RTE) production facility in Hong Kong. After three years of successful operations, we recently further enhanced the business, with Deli Butcher Associate now the single RTE contact point. Supported by a dedicated, on-site sales team, Deli Butcher Associate is ready to personally take care of customer orders and general enquiries.

We are also delighted to announce that another innovation, Angliss Discovery, will take place on September 27, 2019. As usual, this biannual event will see a lot of interesting activities taking place, including competitions, demonstrations, new brands, product introductions and tastings. It will again offer visitors an unforgettable experience, so please stay tuned for further updates.

Like Angliss itself, Foodtalk has also come a long way over the years. Starting life as a small-format newsletter, it is now a glossy magazine that carries in-depth interviews with some of Asia's most exciting chefs, alongside lively articles and news stories.

You can read about the background of the magazine inside the issue, alongside our usual dynamic content including conversations with Chef Andrea Spagoni of Beefbar Hong Kong, Executive Pastry Chef at the Ritz-Carlton Shanghai Pu Dong in Shanghai, Jean-Luc Vasseur, Chef Julien Royer of Odette, Executive Chef of New World Saigon Hotel, Alexander Chong, and others.

As usual, enjoy Foodtalk – and here's to the next 50 issues!

Johnny Kang
Regional Managing Director - Asia

第50期的Foodtalk隆重登場！

Foodtalk 轉眼已創刊超過12 年！最初，我們為了和業界建立更緊密的溝通關係，因而出版了 Foodtalk，務求第一時間將我們的最新資訊、發展和成就一一與讀者分享

創刊之際，安得利的業務亦已取得重大成就，產品系列和服務的涵蓋範圍已遠遠超越所訂的目標。現在，我們更積極開拓新市場，同時建立更穩健的聯盟和合作夥伴關係，令公司的規模日益強大，亦在多方面取得成功。

其中一個例子是我們在香港的熟食生產設施(RTE)，經過三年順利運作後，我們成立了Deli Butcher Associate，作為RTE的一站式聯絡點，以進一步拓展業務。Deli Butcher Associate 由專門的現場銷售團隊主理，隨時作好預備，為顧客親自處理訂單和解答一般查詢。

我們亦很高興宣佈「安得利美饌巡禮」將於2019年9月27日舉行。一如以往，這項兩年一度的盛事將包括各類比賽、烹飪示範、新品牌、產品介紹和品酒會等多項有趣活動，務求再次為來賓帶來不一樣的體驗。敬請密切留意進一步消息，一同參與這場難忘盛事。

就如安得利品牌一樣，Foodtalk 多年來也走過漫長的發展道路。由最初小刊形式的通訊，到今天以光面印刷的雜誌，刊載的內容日益豐富。除了多篇與亞洲傑出廚師進行的深入專訪外，更不乏精彩文章和新聞故事。篇幅包羅萬有，集資訊及娛樂於一身。

在今期的 Foodtalk 中，您可以更深入認識Foodtalk的歷史，更可細閱我們一貫豐富的內容，包括與 Beefbar Hong Kong行政總廚Andrea Spagoni、上海浦東麗思卡爾頓酒店的餅房行政總廚 Jean-Luc Vasseur、Odette 餐廳大廚 Julien Royer，以及新世界西貢酒店的行政總廚 Alexander Chong 等多位大廚的精彩訪問 。

請享受今期 Foodtalk，並希望大家多多支持，一同邁進下一個精彩的50 期！

希望各位享受今期的《foodtalk》！

江文喜
亞洲區董事總經理

ISSUE 50

foodtalk

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American prime Black Angus flat iron

Global Ambassador

Photography by Chris Luk and courtesy Beefbar

As a youngster Andrea Spagoni, Executive Chef at Hong Kong's Beefbar wanted to cook his way around the world – but did he imagine he would end up in Hong Kong via an Indian restaurant and a castle?

FT(Foodtalk): Many chefs had their first taste of cooking with their mother but that wasn't your experience?
AS(Andrea Spagoni): My mum was a great mother, but not a great cook – people assume all Italians are brilliant with food! But my grandmother could cook, and we ate a lot of classic home dishes. At weekends we would cook more elaborate meals, gnocchi, pasta and pastries, and it was fun and exciting for me to discover this world of wonderful tastes and smells. Eating was certainly my first love!

FT: What appealed to you about the culinary world over other potential careers?
AS: I was a good student, quite technically minded, and it was looking like I was cut out for a career in the sciences or IT. But I was clearly so passionate about food, I wanted to be a chef and travel the world and was curious to discover and learn about new things.

FT: You graduated from Colombatto Culinary Institute of Turin and then worked as an apprentice at only 16 – how did you deal with that?
AS: I'm from Turin so it made sense to study there, also the college had a good reputation. Our teachers were excellent, and could tell with unfailing accuracy which of us were cut out to make it as chefs. As a 16-year-old apprentice I was able to put theory into practice over the four years I was at college in Turin's hotels and resorts, gaining valuable hands-on experience. It took time, but knew it was what I wanted to do. Yes, it was tough, but I think working in the restaurant industry now is tough ... you just deal with it. I worked Christmas then, I work Christmas now!

全球美味大使

作為一位充滿活力的廚師，香港 Beefbar 的行政總廚 Andrea Spagoni 當日的志願是在全球各地一展廚藝。但他又有否想過自己最終會在經歷過日本餐館和城堡後，來到香港這美食天堂？

FT(Foodtalk): 許多大廚的第一次烹飪經驗都是來自母親的。但聽聞這並不是您的經歷，對嗎？
AS(Andrea Spagoni): 我的媽媽是一位偉大的母親。雖然人們普遍認為所有意大利人對煮食都有天份，但我的媽媽卻不是一位出色的廚師！相反，我祖母的烹飪技術卻非常了得，我們因此嘗過很多經典的家常菜。周末時，我們會烹製一些較為複雜和精緻的菜式、薯仔丸子、意大利粉和糕點等，發掘這些美妙的味道和氣味世界絕對是有趣和令人興奮的事。對於我來說，『吃』就是我的初戀！

FT: 是什麼吸引您在眾多行業中選擇烹飪作為您的職業？
AS: 我是一位不錯的學生，非常注重技術的培養。最初大家都一致認為我將會在科學或資訊科技方面發展我的事業。 但我明顯對食物有著更大的熱誠，我希望成為一位廚師。同時，我亦希望有機會環遊世界，藉此不斷發現和學習新事物。

> “Of course steak is the star of the show, but we aim to deliver a culinary experience to whoever comes in”

「當然，牛扒仍然是我們的主打，但我們的初心是為每一位來賓提供無與倫比的餐飲

FT: You got your first big break at the iconic restaurant at Harrods in London. How did they come about?
AS: I wanted to spend some time in the UK to learn English, and friends working at Harrods got me a job there. Many people don't realise that as well as an upmarket department store, it is a gourmet paradise, with one of Europe's biggest food halls, full of amazing upmarket groceries, a food court and an excellent restaurant, half buffet, half à la carte. I worked in the production kitchen, the butchery and learned pastry, before moving to Nobu, which was very trendy at that time, frequented by stars and VIPs.

FT: You went on to work in New York before returning to Italy to run a restaurant for the first time?
AS: After a wonderful summer working in New York at an Indian restaurant, which I enjoyed but made me realise I didn't want to become an Indian chef, I headed back to Turin where I got my first head chef job. Initially I was just running the kitchen, but after a while I found myself running the whole restaurant! At first it was challenging but as I gained more experience it became easier. I enjoyed my first taste of leadership.

FT: You then joined Pier Bussetti, a restaurant in a castle, which earned a Michelin star – what challenges did that throw up?
AS: Running a successful restaurant in a castle is very challenging – you can't just knock a wall down to make the kitchen bigger! And it was a very expensive operation; we weren't even allowed to use gas. But it was high-end and authentic, focusing on game and seafood, and employing modern techniques. The head chef was excellent, passionate and driven, and instilled these values into me and the whole team.

FT: 眾所周知，您畢業於都靈著名的 Colombatto 烹飪學院。當時只有 16 歲的您便已當上了學徒。您是如何以小小年紀處理的廚房的工作？
AS: 由於我於都靈長大，所以便理所當然地在Colombatto 烹飪學院學習廚藝。誠然，學院的顯赫名氣和良好聲譽也是我選擇它的原因。 我們的老師非常出色，並且獨具慧眼，可以準確地預知我們當中有誰可以脫穎而出，成為大廚。作為一位 16 歲的學徒，我在都靈酒店和度假村學院的四年中，有機會將理論付諸實踐，並獲得寶貴的實戰經驗。 雖然這需要不少時間，但由於我知道那就是我想做的事，於是，我有動力向目標進發。這過程絕對不容易，但我相信因為現今在餐飲業工作並非易事，因此必須時刻以最大努力，勇往直前。此外，不論過去和現在，我都會在重要日子工作，就像聖誕節當天，我會為顧客在普天同慶的日子呈上我的精心傑作！過去如是，現在亦然！

FT: 倫敦Harrods的標誌性餐廳可說是您廚藝生涯中第一個轉捩點。可否告訴我們當中有什麼經歷？
AS: 當時我想在英國住一段時間，以學好英文，適逢有幾位朋友在 Harrods 工作，他們便將我引薦到那裡工作。或許很多人都不知道 Harrods 除了是一間高檔的百貨公司外，更是一個美食天堂，擁有歐洲最大型的食品購物廣場之一。走到那裡，滿眼盡是令人大開眼界的高級雜貨，當中亦包括美食廣場和一間提供半自助餐的一流餐廳，讓顧客可同時自由點菜。 我除了在廚房工場和菜肉房工作外，更有機會學習製作糕點。之後，我轉到 當時人氣爆燈及受巨星和貴賓追捧的Nobu 工作。

Cherry doughnut & pistachio ice cream

Beefbar Hong Kong

FT: Just a year later you moved to lead culinary operations at Hong Kong's highly rated Domani Ristorante restaurant. How did you find the experience?
AS: It was initially a one-year consultancy and my first Hong Kong experience. The city was like another galaxy, very different from my usual daily routine! But it went well and I enjoyed the vibe. Of course Hong Kong's fast-paced lifestyle doesn't suit everyone, it can really overload your circuits.

FT: That experience led to Beefbar, where the focus is obviously on beef – what did you initially make of that?
AS: Hong Kong is so dominated by chicken and pork, the restaurant's owners definitely wanted to move away from

Langoustine ceviche, mango & avocado

FT: 您其後去了紐約工作，然後再回到意大利開自己的第一間餐廳？
AS: 那年夏天，我在紐約享受了一個悠長旅程，並有機會到訪幾個有趣的地方，包括一間印度餐廳。雖然成為印度菜廚師並不是我的志願，但我確實很享受當中的所見所聞。後來，我回到都靈，並在那裡出任了人生中第一份主廚工作。最初我只負責管理廚房，但漸漸發現自己其實是在經營整間餐廳！最初的工作確實很有挑戰性，但隨著我累積了經驗，一切再次變得容易。回想起來，我真的很享受第一次當領袖的滋味。

FT: 您其後加入了 Pier Bussetti。那是一座在城堡中獲得米芝蓮星級榮譽的的餐廳。那份工作對您來說又帶來什麼挑戰？
AS: 老實說，要在城堡中經營一家成功的餐廳真的一點不易。建築上的限制令我們不能隨意改動廚房的間隔來擴大空間。此外，當中製作菜式的成本也很高，我們甚至不能使用煤氣煮食。雖然如此，當中一切技術都是頂尖而不失傳統風味的。可謂款式經典並重。此外，餐廳更採用最新技術，與時並進。主廚不但廚藝精湛，更充滿熱誠和動力。最重要的是，他對烹飪的嚴謹精神和價值觀更深深地影響了我和整個團隊。

FT: 在短短一年後，您便開始在香港備受好評的餐廳 Domani Ristorante 主理其業務。您在那裡又有什麼體驗和得著？
AS: 最初，那是一份一年的諮詢工作，亦是我在香港的首個工作經驗。這多姿多采的城市彷彿是銀河系的另一端，與我平常的日常生活截然不同！但一切都發展得很好，我也很享受這裡一切的人和事。當然，香港快速的生活節奏未必適合每一個人，因為稍一不慎，往往會令人透不過氣來。

FT: 就是那個經歷為您帶來了在 Beefbar 工作的機遇。眾所周知，Beefbar 整間餐廳的賣點是牛肉。您最初又是如何適應這全新環境的？
AS: 一直而來，中國菜都以雞和豬肉作主導。很明顯，Beefbar 餐廳的老闆希望作一點突破。幸好，要在香港入口來自世界各地

> "While there's a lot truth in "if it's not broken don't fix it", when you have 40 staff and over 100 guests, the variables are endless and every day is a challenge"

「雖然我們常說處理事情最佳的方法『以不變應萬變』，但當您每天都需要管理 40 名員工和接待 100 多名客人時，中間確實可以出現很多變化」

that. And it's so easy here to import great food from around the world. Beefbar is not a steakhouse, but a restaurant that specialises in beef and other premium ingredients, what we think is best on the market, from meat to wine to other produce. Of course steak is the star of the show, but we aim to deliver a culinary experience to whoever comes in.

FT: While there are a lot of excellent beef restaurants in Hong Kong, Beefbar has a reputation for being able to transform this protein into an almost magical art form. What's the secret?
AS: There's no real secret – it's dedication, good, well-trained people, effort, passion and not taking shortcuts, trying every day to deliver the best we can. We're flexible, and offer prices for every pocket.

FT: Beefbar is well established and successful – what challenges remain?
AS: While there's a lot truth in "if it's not broken don't fix it", when you have 40 staff and over 100 guests, the variables are endless and every day is a challenge. We do experiment, but many of our customers like things just the way they are, so changes must be thought through and applied very carefully. But of course we are always working on new dishes, new working systems and more.

的美味食品非常容易。 Beefbar 並不是一間扒房，而是一家專門生產牛肉和其他優質食材的餐廳。從肉類到葡萄酒或其他食品，我們都一絲不苟，務求將市場上最好的帶給顧客。當然，牛扒仍然是我們的主打，但我們的初心是為每一位來賓提供無與倫比的餐飲體驗。

FT: 雖然香港有很多牛肉專門店都很出色，但Beefbar 卻有能力突圍而出，將這營養豐富及高蛋白質的食材轉化為神級藝術品。當中有甚麼秘訣？
AS: 老實說，我們並沒有真正的秘方。相反，我們的宗旨是奉獻精神。憑著出色及訓練有素的員工，團隊以熱誠的態度，盡力做到最好。我們不但拒絕走捷徑，更每天都努力為顧客帶來最好的服務。 最重要的是，我們願意以靈活的方式，為每一類型客人提供物有所值的菜式。

FT: Beefbar 在本地可算是一間非常有規模和成功的餐廳。在未來日子，您認為仍存在哪些挑戰呢？
AS: 雖然我們常說處理事情最佳的方法『以不變應萬變』，但當您每天都需要管理 40 名員工和接待 100 多名客人時，中間確實可以出現很多變化。每天其實都是一個挑戰。雖然我們會勇於嘗試，但許多顧客都喜歡原味。所以我們必須小心考慮才作出更改。雖然如此，我們都一直致力於推出新菜式和套用新的工作系統等，務求與時代及潮流同步。

Private room - Beefbar Hong Kong

Julien Perrinet,
Grand Hyatt Taipei
Executive Chef - Pastry
臺灣君悅酒店行政甜品主廚

簡單易開
明確的開盒角度設計
Easy to open
with a clearly positioned ergot

完全保護
密封盒蓋
Protection
by sealing lid

可完全或部分開啟
兩種易撕線設計可選
Partial or total opening,
at choice, with a double tab lid

簡單
可單手持握
Easy
one-handed grip

防傾漏
得益於創新的新設計概念
Waterproof
thanks to an innovative clipping concept

您的創意值得更多新意
Your genius deserves something new

密封包裝，簡單易開且方便單手持握：寶茸結合世界各地主廚的建議，研發嶄新的包裝設計。不變的是一如既往的寶茸果茸品質：甄選最優質的水果原料，專業的混合技術，我們多達54種的水果口味，專為您展現非凡創意而製。了解更多寶茸口味系列及配方，請登錄寶茸中文官網：**my-vb.cn**

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les vergers boiron

Pastry Global Food Service Limited
嘉寶食品有限公司
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A Learning Curve to Pastry Perfection

ICI campus

By Karen Chiang

Photography by Chris Luk and courtesy VTC International Culinary Institute

Though different generations, Chef Stephen Kan and Chef Roger Fok from Hong Kong's VTC International Culinary Institute share the same passion and goals for nurturing the next wave of culinary talent

Chef Stephen Kan

FT(Foodtalk): When did you discover your passion for baking and how did you get started in the industry?
SK(Stephen Kan): I loved desserts and cakes when I was young! I bought cookbooks and practiced baking at home, and when I was about 17, my uncle, who was a pastry chef at a hotel, helped me get my first job. I've never looked back, after more than two decades.

製作完美包餅 學習永無止境

Stephen Kan，以及畢業於職業訓練局（VTC）國際廚藝學院的Roger Fok —兩位屬於不同年代的廚師，對培育香港下一代烹飪人才懷著同樣的熱情和目標

廚師 Stephen Kan

FT(Foodtalk): 您在什麼時候開始發現自己對包餅有著如此濃厚的興趣和熱誠？您又是如何入行的？
SK(Stephen Kan): 我從小就喜歡吃甜品和蛋糕，也會自己買食譜在家裡鑽研烘焙。在我大約17歲時，我得到了在酒店當包餅廚師的叔叔的協助，完成了第一件作品。二十多年後，我慶幸自己當初選擇了這條路，亦從沒想過回頭。

FT: What do you enjoy about being a pastry chef?
SK: The satisfaction when people enjoy my creativity and imagination ... also when I get the freedom to explore and create without limitations.

FT: How does teaching compare to working at a hotel?
SK: With teaching there is more freedom and time to try new things and experiment with the students. It is also wonderful to see students run with their ideas, and armed with skills they've learnt here, create something completely new.

FT: Why did you decide to move into a teaching career?
SK: After being in the industry for years, I wanted to give something back. I also found more satisfaction with teaching because of the two-way relationship with the students, and seeing them develop and hone their skills and techniques. It's very different from climbing the career ladder in the hospitality industry.

FT: You were tasked with creating the first pastry and baking course here at VTC. How did you go about doing that?
SK: We had a basic food preparation course as an outline, so I developed it from there, adding new information and

FT: 作為一位包餅廚師，您最享受的是什麼？
SK: 當我的創意和想像力獲欣賞時，便會感到很滿足。同時，我亦享受無拘無束地探索新的元素和創作不同的款式，讓顧客可以有更多選擇。

FT: 教學和在酒店工作有什麼不同？
SK: 教學可以給予我更多自由和時間嘗試新事物，亦可以和學生一起進行實驗。每次看到我的學生發揮創意，與所學的知識融會貫通，創作一些新穎作品時，我都會感到很欣慰，覺得自己的努力沒有白費。

FT: 您最初又是如何決定展開教學生涯？
SK: 在包餅界工作多年後，我希望回饋自己所屬的行業。教學可以和學生建立雙向關係，我能從中得到更大的滿足感。當看到他們發展自己的技能，並孜孜不倦地磨練技術時，那種開心的感覺更是不能言喻。這與一般在酒店業的專業發展架構中一步步攀升是截然不同的。

FT: 您在 VTC 的其中一個重任是在創立第一個包餅課程。當中的籌備過程是怎樣的？
SK: 我們最初以一個基本食物準備課程作為大綱，並逐步在課程中加入行業新資訊和個人經驗。我希望課程涉獵的範疇不單止一般包餅，便加入了結婚蛋糕和甜品等較特別的項目。

> “Have a concrete foundation of knowledge and skills, but also a positive attitude and forgiving heart. Be a team player and do everything with heart”
>
> **「擁有豐富知識和技能基礎固然重要，但也要保持正面的態度和寬宏的心。此外，與團隊成員合作，耐心而投入地完成每份工作，並且謙虛地學習，也是十分重要的」**

personal experience from the industry. I wanted elements beyond just baking and pastries, so you will see sections for wedding cakes, desserts and more.

FT: You encourage students to participate in culinary competitions. Why is that?
SK: Because by taking part in these kinds of events, you can learn so much and see new things you may not otherwise be exposed to. Especially at international competitions, where you can learn techniques from other cultures as well. These experiences will equip you for the future.

FT: How do you feel about hiring local versus foreign talents in Hong Kong's industry?
SK: Due to the popularity of western cuisine, specialists in this area are often in demand. Yet as all employers value performance, so if you can show you have the skills and talent, as a local, you may still be hired and given the opportunity to develop. We prepare our students through talks and competitions to keep them inspired and well equipped.

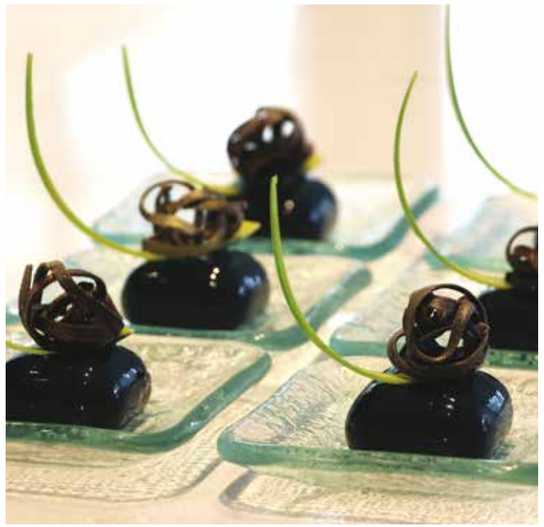
FT: 為什麼您會鼓勵學生參加烹飪比賽？
SK: 因為我相信學生可以透過參與這些活動獲益良多，並接觸新事物。尤其在國際比賽中，更可以從不同國家文化中學習其他烹飪技巧。這些經驗可以為他們將來的發展做好準備。

FT: 您認為在香港的烘焙業中，招聘本地和海外人才有什麼分別？
SK: 由於西方美食的普及，香港確實需要這方面的專家。所有僱主無疑都注重工作表現，故此若應徵者能證明自己擁有所需的技能和才華，那麼他們自然可以獲聘用，並有機會發展所長。我們舉辦講座和比賽，希望學生得到啟發，為未來事業做好準備。

FT: 您認為技術和創意哪一項比較重要？
SK: 掌握基本技能實在是非常重要的，因為這可以幫助你更快地適應新的元素。

FT: 作為一位廚師，您感到最自豪的作品是什麼？
SK: 當我仍在酒店工作時，我為總經理製作了一個九層結婚蛋糕，那是我以前從未見過的。幾乎有天花板那麼高！我當時特別選擇製作一個九層蛋糕，因為在中國文化中，「九」是象徵長壽的幸運數字。

Tea Set Fantasy



FT: What would you say is more important, technique or creativity?
SK: Getting the fundamental skills right is very important, and will help you adapt more quickly to new elements.

FT: As a chef, what have you created that you were most proud of?
SK: When I was still working at a hotel, I created a nine-tier wedding cake for my general manager, something I had never seen before. The height almost reached the ceiling! It was nine tiers because in Chinese culture nine is a lucky number symbolising longevity.

FT: If you had the opportunity to work with any chef, who would he be?
SK: Thomas Lui, one of Hong Kong's most awarded and celebrated pastry chefs. He's demanding about every detail and won't accept any fault or mistake but it would be a wonderful experience to work with such a creative local talent.

FT: What advice can you pass on to younger chefs?
SK: Have a concrete foundation of knowledge and skills, but also a positive attitude and forgiving heart. Be a team player and do everything with heart. Have patience and be modest.

FT: 如果有機會與任何一位廚師合作，您會選擇誰？
SK: 我會選擇 Thomas Lui，因為他是全港最有名而屢獲殊榮的包餅廚師之一。他對任何一個細節都一絲不苟，更不容許犯下任何錯誤。雖然這或許會有點壓力，但我深信與這樣一位富創意和才華的本地包餅廚師合作，將會是一次不可多得的經驗。

FT: 您對年輕一輩的廚師有什麼勸勉？
SK: 作為新一代廚師，擁有豐富知識和技能基礎固然重要，但也要保持正面的態度和寬宏的心。此外，與團隊成員合作，耐心而投入地完成每份工作，並且謙虛地學習，也是十分重要的。

Chef Roger Fok

FT(Foodtalk): What made you fall for baking?
RF(Roger Fok): I've liked cooking since I was a kid. I fell in love with pastries when I realised that they were as delicious as they were aesthetically pleasing! The artistic elements drew me in. I decided to make a career out of it and absolutely love it.

FT: What made you decide to make a career change from working in hotels to teaching?
RF: Skills and techniques should be passed on to the next generation. Within the industry, 80% of the people we employed were graduates from VTC courses, so the school plays a big role in shaping future industry talents.

FT: How is it different now compared to your previous hotel career?
RF: The priority of the school is the education of students, who are the 'product'. By learning techniques and skills, our students are prepared and inspired for great careers in the industry.

廚師 Roger Fok

FT(Foodtalk): 是什麼讓您那麼醉心烘焙工作？
RF(Roger Fok): 我從小就喜歡下廚。當我發現包餅不但美觀，亦美味無比時，我便愛上了包餅！我深信是當中的藝術元素吸引了我。因此，我便決定發展烘焙事業，也十分熱愛這份工作。

FT: 是什麼令您決定從酒店工作轉到教學？
RF: 我認為應把技能和技術傳承給下一代。烘焙行業的員工有80%是VTC課程的畢業生。因此，學校在培育未來行業人才方面發揮著重要作用。

FT: 與您之前的酒店工作相比，現在的教學生涯有什麼不同？
RF: 學校的首要任務是給予學生最好的教育。事實上，教育亦是我們所售賣的「產品」。透過學習烹飪技巧和技能，讓我們的學生做好準備並得到啟發，從而在烘焙專業中取得成就。

FT: 您以製作朱古力而聞名於業界，這與您在烘焙的其他範疇有什麼關係？
RF: 當我之前在酒店工作時，我的角色是包餅廚師，而不是朱古力師。我常對我的學生說，即使他們選擇專注於某一項烘焙範疇，

FT: You're known for working with chocolate, but how do you fare with other aspects of baking?
RF: When I was working at hotels, my role was as a pastry chef, and not a chocolatier. I tell my students that even if they choose to specialise, they need to have a grasp of general baking techniques. I chose to focus on pastry, but I can bake other items as well.

FT: So how did you become a chocolate specialist?
RF: It was very natural. When I joined the industry and first explored chocolate, I became intrigued with making sculptures and showpieces. As I gained knowledge through practice and experience I joined the World Chocolate Masters competition, which put me on the map as a chocolatier.

FT: What were your winning creations from that competition?
RF: The theme of the competition was inspiration from nature, and I chose to focus on flight, how observing birds led to the invention of airplanes. My creation has elements of this story, with airplanes and birds.

Aviator (World Chocolate Masters 2015)

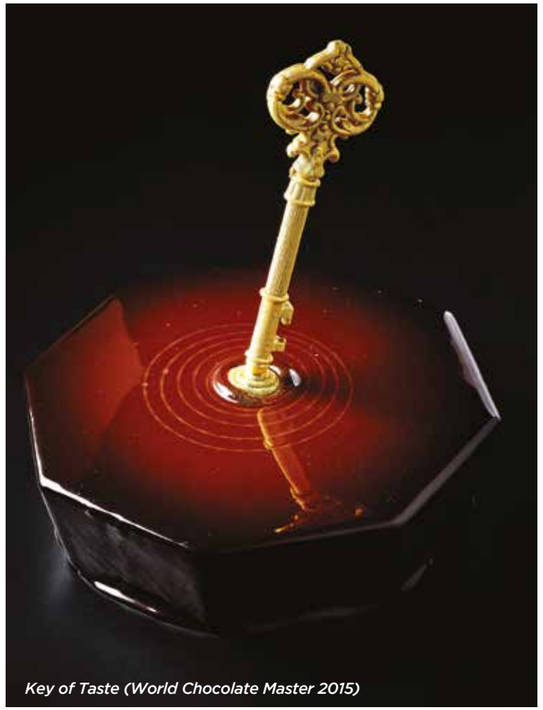
也需要掌握一般的烘焙技術。雖然我選擇專注於包餅，但也懂得烘焙其他類型的食品。

FT: 那麼您是如何成為朱古力專家的？
RF: 其實一切都來得很自然。當我最初入行並首次接觸朱古力時，便對製作朱古力雕塑和展品產生了濃厚興趣。其後，我透過實踐和經驗而獲得相關知識，便參加了世界朱古力大師賽，這亦為我成為朱古力大師的工作生涯鋪路。

FT: 您在那場比賽中獲勝的創作是什麼？
RF: 比賽主題是大自然的靈感，我選擇以飛行為題材，作品描繪觀察鳥類如何幫助發明飛機。我的作品以飛機和鳥類作為故事的元素。

FT: 聽說您參加過很多比賽。從這些比賽中，您學到最重要的事情是什麼？
RF: 我所學到的，就是任何事都總有值得改進的地方。透過團隊成員與年輕新一代分享他們的所見所聞，令香港繼續保持在全球烘焙和包餅界所佔的席位。

FT: 您會說參加比賽是這個行業的重要一環嗎？
RF: 參加比賽絕對是我職業生涯的重要部分，因為我花了很多時間參加比賽。在參加比賽前，我會建議包餅廚師掌握所有基本技術，因為這有助處理在這些比賽中一些不可避免的意外挑戰。



Key of Taste (World Chocolate Master 2015)

"I am a chef first. Technique, then creativity."

「我的一切都源於廚師的身份。緊隨的是技術和創意」

Peony (Harbour City Exhibition 2016)

FT: You enter a lot of competitions. What is the most important thing you have learnt from them?
RF: My takeaway is that there is always room for improvement. Team members share their insights and experiences with younger members so we can maintain the standing Hong Kong has in the international world of baking and pastry.

FT: Would you say joining competitions is an important element in the profession?
RF: They have definitely been an important part of my career and I have devoted a lot of time to competitions. Before entering though, I would advise pastry chefs to master all the basic techniques, as this helps enormously in dealing with the unexpected challenges that invariably arise at these events.

FT: What influence have competitions had on your career?
RF: Competitions and other culinary forums, along with social media, have made building relationships and connecting with chefs all over the world much more convenient. In the past chefs tended to be more secretive, but now there is a culture of friendly competition and sharing between fellow chefs, which benefits everyone and helps us improve.

FT: Are you an artist first, or a chef first?
RF: I am a chef first. Technique, then creativity.

FT: Any final words of wisdom?
RF: Pastry is an art form, and demands time to perfect. Success does not always come at the first attempt. Every chef must practice, so believe in yourself, but also remember that there is always room for improvement. That is the key.

FT: 比賽對您的職業有什麼影響？
RF: 烹飪比賽、各類烹飪活動和社交媒體，都可令我們更方便地與世界各地的廚師建立關係和連繫人脈。以往，廚師一般比較低調，並且會刻意保持神秘感。但現在行業中普遍有一種友善競爭的文化，廚師樂於在同業之間分享，這可促進個人學習，幫助我們做得更好。

FT: 您會形容自己是一位藝術家還是一位廚師？
RF: 我的一切都源於廚師的身份。緊隨的是技術和創意。

FT: 您有什麼箴言與我們分享？
RF: 包餅是一種藝術形式，需要時間才能臻於完美。一次的成功，往往需要多番嘗試。每位廚師都必須勤於練習。相信自己，也要記住凡事永遠有進步的空間。這正正是成功的關鍵。

Read All About It!

Launched over 12 years ago, Foodtalk has proved a popular way for Angliss Hong Kong to share news about the company in a fun and accessible lifestyle format

Proudly celebrating its 50th anniversary this issue, Foodtalk was created more than 12 years ago to keep Angliss Hong Kong customers, partners, suppliers and anyone connected with the company updated about its news and achievements.

Also packed with interviews with leading chefs in the region, and interesting and informative articles, the magazine has proved a hit with readers and gone from strength to strength over the years.

The brainchild of Johnny Kang, Angliss Regional Managing Director – Asia, the idea was to provide company offering updates alongside a fresh and interesting look at the food industry, and serve as a forum for chefs, restaurateurs, owners, suppliers and others, while keeping on top of trends.

Foodtalk started life as bi-monthly 'Foodtalk Newsletter', and it wasn't until issue 11 that the second generation of Foodtalk saw it redesigned as a small format glossy magazine.

Several issues ago it was again relaunched in its current A4 format, with content realigned to include more interviews with notable chefs and restaurant owners operating in the region.

Since its original launch Foodtalk has met with a lot of positive feedback and the latest redesign was also well received. With a team of writers and editors, translators, designers and others, the magazine is a substantial collaborative effort, which is hoped will continue long into the future.

一刊在手 掌握最新餐飲界資訊

Foodtalk 已創刊超過 12 年，多年來一直是安得利香港與業界及顧客分享資訊的溝通橋樑，文字內容輕鬆有趣，深受廣大讀者歡迎

今年適逢安得利香港成立 50 週年，為慶祝此里程碑，出版超過 12 年的 Foodtalk繼續於今期為客戶、合作夥伴、供應商以及相關人士帶來公司最新動向和發展消息。

本刊除了採訪亞洲區內的頂級廚師外，亦載有不少有趣且資訊豐富的文章。多年來，雜誌的規模一直擴大，深受各界讀者歡迎。

安得利亞洲區董事總經理江文喜先生最初構思出版 Foodtalk 時，目的是透過有趣獨到的觀點提供餐飲界資訊，將公司的最新動向帶給食品界同業，同時希望雜誌能成為廚師、餐廳老闆、擁有人、供應商和其他人士互相交流的平台，讓各界能時刻掌握業界的最新消息。

創刊時，Foodtalk 以雙月刊形式的 《Foodtalk Newsletter》出版。直到第11期，第二代的 Foodtalk 才將其重新設計成小巧的雜誌，並採用光面印刷。

在過去幾期開始，雜誌再次重新設計成目前的 A4 格式。經改動後，內容亦重新調整，輯錄更多與亞洲區內著名廚師和餐廳老闆進行的訪問。

自創刊以來，Foodtalk 收到很多具建設性的意見，而最新設計也深得讀者喜愛。雜誌的製作團隊除了專業作家和編輯，更包括翻譯、設計師等專業人員。透過我們實力雄厚的團隊長期合作和努力，相信Foodtalk 一定會繼續獲得大眾支持，取得更大成就。

The Sweet Taste of Victory

Kevin Chiu, Angliss Hong Kong's pastry star, came away as a big winner at HOFEX

Angliss Hong Kong's Talented Technical Advisor – Confectionery, Kevin Chiu, picked up not one but two trophies at HOFEX 2019, one of Asia's leading food and hospitality tradeshows, which took place in Hong Kong recently.

Kevin took part in two competitions, both of which he grabbed top honours – the Chocolate Showpiece competition, and the Gelato competition, at which he also picked up the 'Best of The Best' award.

For the chocolate competition, constants had to use a minimum of three different techniques, such as spraying, moulding and painting, and could not use frames or supporting structures. For the gelato event, they had three hours to create a milk-based and water-based dessert and both a hot and cold plated dessert.

His chocolate creation was inspired by WildAid's anti-ivory/save the rhino campaign entitled "When the buying stops, the killing can too". A true piece of art, it artistically represented the plight of this endangered animal. Meanwhile for the Gelato competition, Kevin's winning entries were a bread and butter pudding and an Eton mess (a traditional English dessert combining strawberries, meringue and double cream), and a plated dessert 'Re-imagined Apple Pie' which was singled out for particular praise.

Kevin rose to the challenge to come through as the overall winner – while also highlighting a pressing environmental concern.

"When the buying stops, the killing can too"

甜蜜的勝利感覺

安得利香港星級糕點大師 Kevin Chiu在HOFEX中大獲全勝

安得利香港才華橫溢的 Kevin Chiu (Technical Advisor – Confectionery) 最近在香港舉行的 HOFEX 2019 (亞洲首屈一指的食品及酒店設備展) 中連奪兩個獎項。

Kevin參加了Chocolate Showpiece (朱古力展品) 及 Gelato (意大利雪糕) 比賽。甜品技術高超的他除了在該兩項比賽中獲得了最高榮譽，更在 Gelato 比賽中勇奪「最佳大獎」。

在製作朱古力的比賽中，參賽者必須使用至少三種不同的技術，例如噴模、倒模和塗層，並且不能使用框架或其他支撐結構。而在製作意大利雪糕的比賽中，參賽者則有三小時製作以牛奶和水為基底的甜品以及用熱碟和冷碟盛載的甜品。

Kevin 的朱古力創作靈感來自野生救援的象牙禁貿及拯救犀牛運動，該運動的口號為「沒有買賣，就沒有殺害」。作品以巧奪天工的藝術形式刻劃了這些瀕危動物面臨的困境，實在是一件真真正正的藝術品。而在製作意大利雪糕的比賽中，Kevin 的獲獎作品包括麵包牛油布甸和伊頓雜糕 (一種結合士多啤梨、馬林糖和濃忌廉的傳統英式甜品)，以及獲多位評審一致讚賞的盤式甜品「Re-imagined Apple Pie」(「重塑蘋果批」)。

作為是次比賽的大贏家，Kevin不但顯示出他應對挑戰的能耐，更同時喚醒了社會對迫切環境問題的關注。

Chocolate cherry kirsch

Re-imagined apple pie

Tradition of Divine Dairy

The Elle & Vire story began in 1945, in Condé-sur-Vire, Normandy, a traditional countryside setting, in the Elle and the Vire valleys, from where the brand got its name. Blessed with lush grass and exceptional cow's milk, farmer Auguste Grandin created a butter cooperative (La Coopérative Beurrière des Vallées de l'Elle et de la Vire)

The rest, as they say, is histoire, and today the company is active around the world, selling a broad range of products including creams, butters, cheeses and desserts, that meet both the technical and creative requirements of the most demanding chefs.

The secret to Elle & Vire's success is based on several factors. It offers a highly differentiated product range, developed for the wide needs of the international market, thanks to a sustained innovation of its research and development teams. It also boasts industrial expertise, which has led to the brand earning the most demanding certification and being able to guarantee the best quality at all times.

Another element is its high performance UHT process, adapted to export constraints, which offers both high levels of food safety and preservation of product technical and taste qualities. This is supported by a team of regulatory and logistics experts, a network of extremely efficient distributors and in-house chefs who support customers and share their knowledge.

Some of Elle & Vire's most popular products include Excellence Whipping Cream, with 35% fat, ensuring consistent, stable results when used for pastry making while Performance Universal Cream is an ideal for whipping and cooking application. And Professionnel Extra Dry Butter, which at 84% fat lends a delicious, buttery flavour to puff pastry.

Elle & Vire Professionnel Mascarpone has a semi-thick texture which makes it simple to work, is easy to store with a longer shelf-life and ideal for both sweet and savoury creations, while the company also offers a wide variety of cream for cooking and dessert bases.

非凡的優秀乳業傳統

源自諾曼第維爾河畔孔代 (Condé-sur-Vire) 的法國鐵塔牌 (Elle & Vire) 始創於1945年。由於生產區位於極具傳統鄉郊色彩的 Elle 及 Vire 山谷之間，故品牌的英文名稱亦以 Elle & Vire 命名。當時農民奧古斯特格蘭丁 (Auguste Grandin) 善用了該區的茂密草地以及來自優質乳牛的牛奶，成立了一間名為 La Coopérative Beurrière des Vallées de l'Elle et de la Vire 的牛油合作社，亦開始了企業的傳奇故事

自面世以來，鐵塔牌一直逢勃發展，品質亦廣受大眾歡迎。今天，品牌的多元化產品遍佈世界各地，當中包括忌廉、牛油、芝士和甜品。各式各樣的產品，絕對能滿足廚師們技術和創意上的嚴格要求。

鐵塔牌的成功秘訣在於幾個因素。除了研發團隊的持續創新精神和努力，一直製作出類拔萃及滿足國際市場廣泛需求的產品系列外，品牌亦憑藉其專業知識，獲得了行業最嚴謹的認證，確保產品時刻都保持最佳質素。

鐵塔牌的另一個成功因素在於其表現超卓的超高溫消毒法 (UHT)，不但能符合出口要求，更能提供高水準的食物安全，保持產品的生產技術、味道和品質。 這成功背後其實有賴由品牌的優質監控和物流專家團隊、極具效率的經銷商以及品牌廚師所組成的網絡。各方面互相合作，在提供優質顧客服務之餘，亦會與他們分享專業知識，以鞏固與客戶的良好關係。

鐵塔牌一些最受歡迎的產品包括含 35% 脂肪的 Excellence Whipping Cream (淡忌廉)，其獨特配方能確保製造出品質穩定的糕點。 另一方面，Performance Universal Cream (雙效鮮忌廉) 亦是打發忌廉和應用於烹飪的理想選擇。 此外，含 84% 脂肪的Professional Extra Dry Butter更能為酥皮糕點帶來香濃的牛油味。

具半厚質地的鐵塔牌 Professionnel Mascarpone (意大利軟芝士) 除了易於使用和方便儲存、亦具有更長的保質期，是甜點和鹹點創作的最佳拍檔。此外，品牌亦提供各種各樣能用於烹飪和甜品基底的忌廉。目不暇給的選擇，確保符合製作任何糕點和烹飪的獨特要求。

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A Rich Heritage of Taste

Westland Milk Products' Westgold butter is produced with milk from pasture-raised cows, imbuing it with a golden colour and a rich, creamy flavour. The company has over 80 years of experience crafting butter on the West Coast of New Zealand, an ideal dairy environment with high rainfall, lots of sunshine and plenty of lush green grass

Free-range cows, predominantly jersey and kiwi-cross, graze the South Island's West Coast and Canterbury pastures year-round. The winning combination of healthy cows and quality grass produces superb milk, perfect to create Westgold's award-winning products.

With a reputation as one of the most flavoursome and versatile butters, Westgold is traditionally churned using the time-honoured Fritz method to produce a creamier texture. It has a smooth, satisfying mouthfeel, adding volume, texture and colour to baked goods and pastry, and richness to sauces and savoury dishes. It offers a smoother consistency that delivers a superior performance in all culinary applications.

傳承・豐富・美味

威士蘭乳業的Westgold牛油以牧草養殖乳牛的牛奶提煉而成，色澤金黃且奶油味濃郁。公司在新西蘭西海岸擁有超過80年製作牛油的經驗，該處降雨量充足、陽光普照、綠草如茵，是製造奶類製品的理想環境

自由放養的牛隻品種主要是澤西牛和新西蘭雜交牛。牠們全年被放牧在南島的西海岸和坎特伯雷牧場。健康乳牛配合優質綠草，令威士蘭得天獨厚地生產出品質極佳的牛奶和屢獲殊榮的奶類製品。

Westgold 被譽為最美味和用途最廣泛的牛油之一，採用歷史悠久的 Fritz 方法，使用傳統的方式攪拌，打造出奶油般的質感。口感絲滑的 Westgold 牛油令人一試難忘，除了為烘焙食品和糕點帶來更豐富的層次、質地和色澤外，亦能賦予醬汁和佳餚更濃郁的味道。這種更幼滑的質感適用於烹調任何食品。

Westgold 牛油亦是健康之選，它含有豐富天然營養，包括 Omega-3 脂肪酸和共軛亞麻油酸、以及維他命 E 和乙型胡蘿蔔素。在整個製造和供應過程中，產品遵守最嚴格的加工程序、衛生要求和環境標準，並獲得 FSSC 22000 認證。

It is also a healthy product, naturally high in nutrients, containing omega 3 fatty acids, conjugated linoleic acid, vitamin E and beta carotene. Throughout the manufacturing and supply chain, the highest processing, hygiene and environmental standards are observed, attaining FSSC 22000 certification.

Westgold rose from modest beginnings on the West Coast, built on a butter churning tradition dating back to 1937. Founded with a pioneering spirit based on courageous decisions and a desire for excellence, those previous generations shaped the company into today's successful business, which now exports high-quality dairy products around the globe.

Master's Series

Westgold's Master's Series was created for culinary professionals, traditionally churned by expert butter makers for perfect results every time. Trusted around the world, the Master's Series offers consistency, quality and taste – refined by Westgold over generations to become both an art and a science.

Westgold的成功可追溯至1937年。當時，公司只是西海岸一間專門研發牛油的製造商。努力不懈的前人為公司業務成功奠定了重要基石；今天，公司秉承大膽創新和追求卓越的精神，逐漸發展成出口優質奶類製品到全球各地的企業。

大師系列 (Master's Series)

Westgold大師系列 (Master's Series) 專為烹飪高手而設，以傳統秘方配合專業的牛油攪拌技術，確保每件產品均屬完美。憑藉Westgold幾代人的心血，大師系列擁有無可比擬的一致性、品質和味道，在世界各地深受用家信賴，是結合了藝術和科學元素的顛峰之作。

A Little Slice of Heaven

There are not many people who haven't heard of Kraft cheese. If you've ever had a cheeseburger at a decent fast food restaurant, chances are it was loaded with quality cheese from the leading manufacturer

Kraft introduced the first commercially available processed cheese slice in 1950, and almost 70 years later is the world's leading processed cheese brand. Formed by the merger of Kraft Foods and Heinz, Kraft Heinz became the third-largest food and beverage company in North America and the fifth-largest in the world, with US$26.2 billion in annual sales in 2017.

It now has over 25 brands including Kraft, Heinz, Oscar Mayer, Velveeta, Lunchables, Ore-Ida, Planters, Lea & Perrins, HP Sauce, Wattie's, Classico, Master and more, of which eight have total individual sales of over US$1 billion.

一片源自天堂的美味

相信每個人都聽過卡夫芝士這個傳戶曉的品牌。 假如閣下曾到過優質的快餐店享受過美味的芝士漢堡，便很可能品嚐過由卡夫這領先製造商所出產的優質芝士

卡夫在 1950 年推出了第一款商用加工芝士片。 近 70 年後的今天，這企業已成為世界領先的加工芝士品牌。 卡夫亨氏由卡夫食品和亨氏於 2015 年合併而成，是北美第三大、也是全球第五大的食品與飲品公司。其 2017 年的年度銷售額為 262 億美元。

集團現已擁有超過25個品牌，包括卡夫、亨氏、Oscar Mayer、Velveeta、Lunchables、Ore-Ida、紳士牌、李派林、HP醬、Wattie's、Classico、味事達等，其中 8 個品牌的獨立總銷量超過10億美元。

Kraft's origins began with Canadian immigrant James L. Kraft, who started a wholesale door-to-door cheese business in Chicago with his brothers in 1909. Kraft now markets its brands in more than 170 countries.

According to Euromonitor International, Kraft is the world's No. 1 cheese brand. The most popular Kraft cheeses found on restaurant menus include Yellow American, American Swiss, White American and Chedasharp Cheddar Cheese.

With the long heritage of cheese making, Kraft has more than just processed cheese. Their portfolio also covers Mozzarella, Parmesan and Cream Cheese. Product formats include ribbon, pre-cut, sub slice and individually wrapped Kraft Singles. Kraft signature processed slices offer quality and economy and are stagger-stacked for ease of peeling, while Ribbon Slices come with pre-marked blue and red cut lines so customers can choose slice dimensions.

卡夫的起源始於加拿大移民者占士·卡夫 (James L. Kraft)。他於1909年與幼弟們在芝加哥開始了一家上門批發的芝士業務。時至今日，卡夫現在於全球 170 多個國家銷售其品牌。

根據歐睿信息諮詢數據顯示 (Euromonitor International)，卡夫是全球銷售第一的芝士品牌。 在餐廳菜單上找到最受歡迎的卡夫芝士包括美式黃芝士 (Yellow American)、美式白芝士 (White American)、瑞士芝士 (Swiss Cheese) 和車打芝士 (Chedasharp)。

憑藉製作芝士的悠久傳統，卡夫所生產的不止是加工芝士。他們的產品組合亦包括莫扎里拉奶酪 (或稱水牛芝士)、巴馬干酪 (或稱巴馬臣芝士) 和忌廉芝士。產品形式包括色帶、預切片、亞切片和獨立包裝的卡夫單片。卡夫標誌性加工切片芝士提供質量和經濟性，並且使用堆疊設計以便於剝離，而帶狀切片帶有預先標記的藍色和紅色切割線，讓客戶自由選擇切片尺寸。

White American Sliced Cheese

Swiss Sliced Cheese

ChedaSharp Sliced Cheese

Claim: Kraft Cheese – world's No.1*
**Source: Euromonitor International Ltd; Packaged Food 2018 edition, retail values sales at rsp, as per UBN brand classification, 2017 data.*

卡夫芝士 – 全球銷售 No.1
資料來源: 根據*Euromonitor International Limited; Packaged Food 2018 edition* 資料顯示，以母品牌旗下零售額計算 *2017* 數據

Chocolate wall gallery

A Sweet Finish to a Historic Evening

While the farewell party held recently at legendary The Excelsior, Hong Kong before it closed was tinged with melancholy, Angliss Hong Kong managed to raise spirits with some stunning chocolate creations

After 47 years The Excelsior, Hong Kong recently closed its doors to make way for a 26-floor prestige office block. However, the grand old lady, scene of countless nights of glitz and glamour, wasn't going to go without one last soiree, in the form of an 'Alice in Wonderland' themed farewell party.

With a long history of working together, Angliss Hong Kong was keen to show its support for The Excelsior, and how the relationship has been built on far more than just business. It was invited to make a contribution to the party, and Kevin Chiu, Technical Advisor - Confectionery with Angliss Hong Kong, didn't disappoint.

Kevin created three spectacular art pieces on the closing event's theme, crafted with hundreds of kilos of the finest chocolate from Belcolade of Puratos. Planned over three months, with the actual work taking three weeks, the labour of love was part engineering, part art and part confectionery.

Chocolate had to be adapted into multiple forms for various purposes, with some moulds having to be created. Blocks of chocolate were hand-carved and hand-moulded before they were all individually painted before final assembly. The chocolate wall required particularly high levels of logistical planning due to its sheer size and the Chef's refusal to use any artificial elements to hold the chocolate pieces together while suspended from the wall itself.

Following the Alice in Wonderland theme, the three pieces included a caterpillar on a giant mushroom for the dessert buffet table, which at 1.2 metres tall, used 100kg of chocolate. The second piece was the impressive "Chocolate Wall Gallery", five metres long and 2.3 metres high, using 280kg of chocolate, and the largest chocolate showpiece ever made at The Excelsior. It included picture frames featuring several themes celebrating The Excelsior, with numbers representing its opening date and years of service.

"Rabbit on the Throne Cake" was the final piece, which at 1.4 metres high and over half a metres in diameter, weighing more than 130kg, was the largest cake ever made at The Excelsior. The cake pictured the White Rabbit having stolen the crown and sceptre from the Queen of Hearts, and was paraded with much fanfare throughout the Café on The First, with diners following its path like a parade all the way to the Throne Room.

But Kevin had even more sweet surprises for guests. When the cake was opened, treasures came spilling out, including silver candy balls, golden hazelnut chocolate balls and cookies bearing the logos of The Excelsior, Hong Kong and Angliss Hong Kong, to represent the great relationship shared between the two companies.

Everybody queued up for a slice of the magic and a memory to live on forever.

為歷史性一晚添上甜蜜回憶

最近怡東酒店這幢香港傳奇建築物所舉行的告別派對可謂全城矚目。安得利香港有幸參與其中，在帶點離愁別緒的氣氛下，呈獻令每位賓客都為之驚嘆的朱古力創作，為歷史性一晚加添甜蜜回憶

在完成其 47年的歷史使命後，屹立在銅鑼灣海傍的香港怡東酒店將會搖身一變成為一座 26 層高的全新商廈。然而，這幢曾見證無數璀璨晚上的標誌性建築物又怎能無聲地告別呢？正因如此，酒店特別舉行了一個以『愛麗絲夢遊仙境』為主題的告別派對，讓賓客好好回味值得紀念的一晚。

作為長期合作夥伴，安得利香港很高興能以行動表示對怡東酒店的支持。事實上，這珍貴友誼早已超越了商業拍檔的關係。既然我們有幸被邀請為這難忘的派對出一點力，作為安得利香港 Technical Advisor - Confectionery 的 Kevin Chiu 當然不負眾望，以令人難忘的朱古力創作為派對劃上完美句號！

Rabbit on the Throne Cake

在這場閉幕活動中，Kevin以數百公斤由Puratos 生產的 Belcolade 優質朱古力精心創作了三件以告別派對為題的大型藝術作品。為了讓來賓眼前一亮，Kevin 不但用了超過三個月的時間構思，並花了足足三星期去炮製。因此，這三件絕對是融合了心思、色香味和技巧的藝術傑作。

為了配合主題，所預備的朱古力必須以一些特別的模具被塑造成各種形狀。同時，一塊塊的朱古力需以人手雕刻和倒模，然後再逐一上色，才能製成別有特色的藝術品。在製作過程中，朱古力牆的運送需要特別安排。因為它的體積龐大，而且甜品師拒絕使用任何人造元素將朱古力塊固定在一起，因此要將它們懸掛在這朱古力牆上絕對需要高超技巧。

三件朱古力展品以愛麗絲夢遊仙境為主題，當中包括一條爬在巨型蘑菇上的毛蟲。高1.2米的藝術品用了100公斤的朱古力製成，放在甜點自助枱上，極為可愛。第二件是令人印象深刻、長5米及高2.3米的『朱古力牆畫廊』，使用了280公斤朱古力製成，是怡東酒店有史以來最大型的朱古力展品。在壯觀的『畫廊』上展示幾個主題的相框，用以慶祝怡東酒店這些年的成就，當中更有數字代表其開放日期和服務年期。

『皇座上的兔子』是最後一件藝術品。這個高1.4米、直徑超過半米、重達130多公斤的蛋糕是怡東酒店有史以來最大的蛋糕。造型參照了白兔偷走了女王的皇冠和權杖。神氣的白兔向Café on The First 餐廳昂首闊步地邁步，賓客們跟隨著牠，一直走到皇座(Throne Room)。

除此以外，Kevin 更為客人帶來了更多甜蜜的驚喜。當蛋糕被打開時，寶藏會即時溢出，除了有銀色糖果球、金榛子朱古力球外，亦有印上香港怡東酒店和安得利香港標誌的餅乾，代表了兩個合作夥伴之間的良好關係。

Caterpillar on a Giant Mushroom

A Masterful Occasion to Savour

The Asian Masters recently returned for its seventh edition and Angliss Singapore was there to support the event once again as official gourmet purveyor

The Asian Masters event was recently staged, with Angliss Singapore delighted to again be designated as official gourmet purveyor for the event. The year-long gourmet festival incorporated four major events: The Straits Times and Lianhe Zaobao Best Asian Restaurant Awards, Gastronomic Treasures, Feast Asia and Mixology Asia.

The Straits Times and Lianhe Zaobao Best Asian Restaurants Awards was held at Grand Hyatt Singapore, based on the theme 'Celebrating Asian Gastronomy'. The grand award ceremony hosted over 300 attendees and produced a total of 33 bronze, 23 silver and four gold award winners.

In line with Angliss Singapore's strong foodservice arm, products were brought to life by talented chefs from Singapore Chef Association and other renowned culinary stars. With National Beef and Pure South as official beef and lamb brands respectively for the event, exceptional dishes created.

In addition, for the first time at Asian Master's award ceremony, a myriad of seafood was served sashimi style, with Angliss Singapore's newest brand, Crussea, highlighted as official seafood sponsor for the night as well.

一期一會
難忘大師級美味

新加坡安得利有幸再次以官方美食供應商的身份，支持最近舉行的第七屆『亞洲食尊 (Asian Masters) 』

在最近舉行的餐飲界盛事『亞洲食尊』中，新加坡安得利很榮幸能再次成為官方指定的美食供應商。該為期一年的美食節共包括四大活動，分別是 - 由海峽時報和聯合早報呈獻的『最佳亞洲風味餐館』、『美食珍寶 (Gastronomic Treasures)』、『亞洲盛宴 (Feast Asia)』和『亞洲雞尾酒 (Mixology Asia)』。

由海峽時報和聯合早報呈獻的『最佳亞洲風味餐館』於新加坡君悅酒店舉行，主題為『慶祝亞洲美食之旅』。該盛大的頒獎典禮共有 300 多名來賓出席，並一共頒發了 33 個銅獎、23 個銀獎和 4 個金獎。

是次，『新加坡廚師協會』才華洋溢的廚師及其他星級廚師與新加坡安得利強大的餐飲服務部攜手合作，製作出一碟又一碟的出色菜餚。此外，National Beef 和 Pure South 分別獲委任為大會指定的牛肉和羊肉供應商。結合多方的努力，活動為來賓帶來了多款令人一試難忘的獨特菜餚。

Attendees got to savour Crussea's superior quality seafood decked on ice beds and prepared by Angliss corporate chefs, Chef Eddie and Chef Elvin. Angel Bay, Batalle Candia, Dirafrost, FarmOrigin and Miumi Seafood were also among the many brands from Angliss sharing the spotlight for the night's epicurean spread, offering a delicious and enjoyable dining experience for all.

It was truly a wonderful platform for Angliss Singapore in showcasing top grade products, celebrating the best of Asian cuisine and supporting both local culinary events and rising stars of the Asian F&B scene in their quest for excellence.

此外，在『亞洲食尊』的頒獎禮上，大會亦破天荒以多種魚生款待來賓。當中新加坡安得利的最新品牌 Crussea 成為當晚受矚目的大會海鮮贊助商。

當晚出席的來賓有機會一嚐由 Crussea 提供、並鋪滿在冰床上作裝飾的優質海鮮。這道由安得利集團的廚師 Eddie 和 Elvin 精心預備的特色刺身成為當晚焦點，令來賓讚不絕口。同時， Angel Bay、Batalle Candia、Dirafrost、FarmOrigin 和 Miumi Seafood 也成為安得利當晚介紹的品牌，為整個晚會的美食加添色彩，亦為所有賓客帶來美味用餐體驗和愉快的一晚。

對新加坡安得利來說，是次『亞洲食尊』確實是一個展示高檔食品和推介亞洲美食精選的最佳平台。最重要的是，在支持當地餐飲活動發展的同時，亦令亞洲餐飲業能精益求精、綻放異彩，成為國際市場的明日之星。

The Art of Natural Selection

Chef Julien Royer, French Owner/Head Chef of Odette in Singapore brings respect for seasonality and quality produce to his award-winning restaurant

Photography courtesy Odette

FT(Foodtalk): As a youngster on a farm in France with your family, growing and eating your own food must have been an education in itself. Is that when you fell in love with food and cooking?
JR(Julien Royer): I grew up very close to produce and the culinary process. I spent a lot of time in the kitchen with my grandmother Odette, who taught me that respect for seasonality and produce goes beyond any other kind of food philosophy.

FT: You clearly learned a lot from your grandmother – you even named your restaurant after her! Can you explain what an influence she had on you?
JR: My grandmother made me realise how joy and love can be demonstrated through food and showed me how the most remarkable dishes can come from the simplest ingredients. This ethos continues to inspire me to bring authenticity to the table.

FT: You worked under the legendary Michel Bras in Laguiole, Maitre Cuisinier de France Bernard Andrieux, and were sous chef to Antonin Bonnet at Michelin-starred London restaurant, The Greenhouse. How would you sum up working with these renowned chefs?
JR: Incredibly inspiring. They have forever shaped the kind of chef I am. Michel Bras in particular taught me many important lessons. He would say you can be the best chef in

Mushroom tea

自然選擇的藝術

Julien Royer是新加坡Odette的法國籍老闆及主廚，懂得巧妙運用時令和優質食材烹調佳餚，令餐廳屢獲殊榮

FT(Foodtalk): 自幼在法國農場長大，與家人一起品嚐家中農場出品，想必是難能可貴的學習體驗。您就是那時候開始愛上食物和下廚嗎？
JR(Julien Royer): 我的成長過程總是離不開新鮮農產品和烹飪的樂趣。小時候，我和祖母Odette一起在廚房裡度過了許多快樂時光。她告訴我，懂得尊重和善用時令食材，比掌握任何有關食物的理論來得重要。

FT: 您甚至將自己的餐廳以祖母的名字命名，可想而知您真的在她身上學到了很多！您能解釋一下祖母對您的影響嗎？
JR: 祖母讓我明白如何透過食物展示喜悅和愛，以及如何利用最簡單的食材製作出最出色的菜式。這種精神繼續激勵著我，以最真誠的心為食客帶來佳餚。

Line-caught John Dory

the world but if you're alone you won't achieve anything. A chef is only as great as the team that supports and believes in him, working in harmony to create amazing cuisine.

FT: As well as your home country of France you have also worked in the French West Indies, Polynesia, UK and now Singapore. What has this international experience taught you about cooking and life?
JR: It has opened my mind to what different cuisines and cultures can offer, be inspired by them and use them to craft my own unique style.

FT：您曾在Laguiole、Maitre Cuisinier de France Bernard Andrieux在名廚Michel Bras旗下工作，亦是倫敦米芝蓮星級餐廳The Greenhouse總廚Antonin Bonnet身旁的副總廚。可否總結一下您與這些名廚合作的經驗？
JR: 那些極具啟發性的經驗，塑造了我今天的風格。Michel Bras特別向我灌輸了很多重要的道理。他說要成為世上最好的大廚，不能只沉醉在自己的世界。只有得到團隊的支持和信任，才能與隊員攜手創造出令人驚嘆的美食。

FT：除了您的祖國法國，您亦曾在法屬西印度群島、波利尼西亞，英國和現在的新加坡工作。這豐富的國際經驗令您在廚藝和生活知識方面有什麼長進？
JR: 這些經驗讓我思考不同美食和文化的獨特風味，從而受到它們啟發，並融合這些特色來打造自我的獨特風格。

FT：開業短短一年，Odette餐廳便在首屆《米芝蓮指南新加坡》中獲得兩星殊榮，並被多家傳媒形容為新加坡最熱門的餐廳之一。您有什麼秘訣，讓餐廳能在這麼短時間內取得如此成就？
JR: 在Odette，我們的首要任務是以最周到和熱情的方式，奉上以最純淨食材所製成的非凡菜餚。這是我們的承諾，而我們亦真的很榮幸能夠一開始便獲得《米芝蓮指南》的認同。

FT：您顯然非常尊重季節性、風土和採用獨特技巧所生產的農產品。為什麼這些東西對您來說如此重要？
JR: 這些價值觀來自我的家人、導師，以及我所承傳的一切。因此，我的烹飪風格非常受新鮮農產品主導，所煮的菜式不但採用最上等的食材，亦不斷地演變，而每種食材都有其角色和作用。

French fine-dining restaurant Odette

> My grandmother showed me how the most remarkable dishes can come from the simplest ingredients
>
> **「祖母讓我明白如何利用最簡單的食材製作出最出色的菜式」**

FT: In its first year Odette restaurant was awarded two stars in Singapore's first Michelin Guide, and described as one of the hottest restaurants in Singapore by several media. How did you achieve this success so quickly?
JR: At Odette, our priority is to present remarkable dishes made with the purest ingredients, delivered in the most thoughtful and welcoming way. This is our commitment and it is truly an honour to be recognised by the Michelin Guide for this so early on.

FT: You clearly have great respect for seasonality, terroir and artisanal produce. Why are these things so key for you?
JR: These values were instilled in me by my family, my mentors and my heritage. As a result my cooking style is very much produce-driven. It is guided by the best available ingredients and is continuously evolving, and every ingredient has its place and purpose.

FT: Can you explain your signature concept you describe as "Essential Cuisine"? Was it challenging to communicate this philosophy to your team at Odette?
JR: It means unintimidating, honest cooking that makes remarkable ingredients shine. As I grow as a chef and restaurateur, I continue working with my team, our producers, and our guests (because everyone has different tastes) to achieve balance and perfect flavour in all the dishes we create.

FT: What do you enjoy cooking most at Odette?
JR: Pigeon has always been one of my favourite meats

FT：您能否解釋一下被您形容為「基本菜餚」的標誌性概念？向您的Odette團隊傳達這個理念是否具挑戰性？
JR: 這意味著以無畏的精神及誠意烹飪，讓出色的食材發出光芒。在我擔任大廚和餐廳老闆期間，我繼續與我的團隊、我們的食材供應商，以至我們的客人合作（因為每個人的口味都不同），以在我們創造的菜式中實踐平衡，並帶來完美的味道。

FT：在Odette時，您最喜歡烹飪的是什麼？
JR: 乳鴿一直是我最喜歡烹煮的肉類之一。但我最享受的是烹調蔬菜，將平平無奇的外型轉化為精緻優美的創作，例如我們一系列以紅菜頭煮成的招牌鎮店菜式。

FT：您曾邀請一些世界頂級廚師在Odette合作，當中包括Central Restaurante的Virgilio Martinez、Mirazur的Mauro Colagreco，以及Gallery VASK的Chele Gonzalez。您認為這些合作機會有什麼價值？
JR: 我認為這些合作機會在激發團隊創意和為成員帶來挑戰而言十分重要。透過接觸不同的廚師、工作風格和佳餚，他們可以持續成長。在確保不時為餐廳常客提供新款菜式的同時，我們亦會保持平衡，以免客人或團隊透不過氣來。

FT：您曾在San Pellegrino Young Chef 2016比賽中擔任導師和評判，並在第30屆Bocuse d'Or中指導新加坡隊。這類活動有什麼吸引你的地方？
JR: 我很高興有機會指導下一代出色的大廚。透過給予指導，我們無時無刻都對正在教授和解釋的事情保持敏銳的觸覺及一定的熟悉程度，推動我們不斷進步。我們必須從我們的食材供應商和客人的反應，不斷了解廚房以外的世界，包括社會趨勢、技術和整個生態系統。

Pithivier

Yuzu Sake Shiso T'art

> A chef is only as great as the team that supports and believes in him, working in harmony to create amazing cuisine

「只有得到團隊的支持和信任，才能與隊員攜手創造出令人驚嘆的美食」

to work with but above all I love working with vegetables, transforming their humble state into delicate, beautiful creations such as our signature heirloom beetroot variation.

FT: You have had guest collaborations at Odette with some of the world's top chefs – Virgilio Martínez of Central Restaurante, Mauro Colagreco of Mirazur, Chele Gonzalez of Gallery VASK. What do you value about these partnerships?
JR: I feel that these collaborations are important to keep the team challenged and inspired. Being exposed to different chefs, working styles and cuisines means they are always growing. We ensure we do enough to keep the year exciting for our faithful regulars but also not so many that we overwhelm guests or the team.

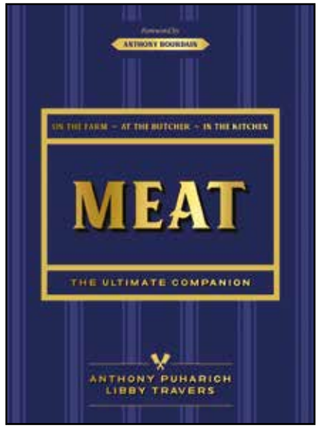
FT: You served as mentor and judge at the San Pellegrino Young Chef 2016 Competition and mentored the Singapore team at the 30th Bocuse d'Or. What do you enjoy about these kinds of events?
JR: I am always excited to mentor the next generation of great chefs. Mentoring allows us to stay on top of our game as we need to stay sharp and familiar with the things we are teaching and explaining. We have to keep learning about trends, techniques and the whole ecosystem beyond the kitchen, from our producers to our guests.

FT: You were shortlisted as one of the 100 Best Chefs in the World by Le Chef in 2017, and then placed first in this year's Asia's 50 Best Restaurants awards. How did that feel?
JR: It was humbling to be recognized alongside many chefs I admire and respect. All the awards we receive as a result of our efforts to deliver the simple, genuine pleasures of enjoying a meal are deeply appreciated as an affirmation of our hard work.

FT：2017年，您被Le Chef選為世界百大廚師之一。而在今年的亞洲50最佳餐廳獎項中，您的餐廳亦名列第一。對於獲得這些獎項，您有什麼感覺？
JR: 和許多我仰慕和尊敬的廚師一起受到讚譽是我的榮幸。我們獲得的所有獎項都是大家努力為食客提供享受美食的簡單、真正樂趣的結果。最重要的是，我們深深體會到自己的辛勤工作獲得肯定。

Heirloom beetroot variation

Meat: The Ultimate Companion



Anthony Puharich and Libby Travers, Murdoch Books

This definitive guide to meat not only includes great recipes but also advocates respect for the animal, the food chain and issues of sustainability

With their pioneering spirit and outback attitude, Australians have always had a way with meat. And this impressive book, crammed with fascinating and useful information about the selection, purchasing and cooking process, could quite likely become the classic carnivore's reference, not just for Aussies, but everyone.

Legendary butcher and supplier to Australia's leading restaurants, Anthony Puharich, together with renowned food writer Libby Travers, have produced a comprehensive and impressive book that covers the history the main animals bred for consumption, along with butchery diagrams and descriptions, illustrated techniques and expert tips on all kinds of meat, including beef, veal, chicken, duck, goose, turkey, lamb, goat, pork and game.

The meat eating dialogue has changed in recent years, partly due to growing consumer interest in quality and provenance and also concerns over health and sustainability issues. *Meat: The Ultimate Companion* addresses these, with the messages to "eat better quality meat, but eat less of it", "eat the whole animal" and "eat more wild animals".

Over 110 recipes over 512 beautifully photographed illustrated pages showcase the major cuts and draw on cuisines and chefs from around the world. Puharich believes quality meat is the ultimate food, something special that demands to be respected from farmer, butcher to consumer.

Designed to walk you through the topic from the eyes of the farmer, the butcher and the best cooks to help you with the questions you might want to ask before you buy your meat, *Meat: The Ultimate Companion* is sure to become a modern classic and essential reference for every kitchen.

肉類：菜式中的最佳拍檔

作者：Anthony Puharich and Libby Travers
出版社：Murdoch Books

這本關於製作肉類的權威指南不但包括了方便實用的食譜，更提倡尊重動物、食物鏈和地球的可持續性

憑藉創新精神和不羈的態度，澳洲人對烹調肉類一向有自己一套。此書的內容豐富，當中盡是有關選擇、購買和烹製肉類的寶貴和實用資料。無論是對澳州人或是其他國家的人而言，這本烹飪書都必定是肉類喜好者的經典參考秘笈。

作為澳洲當地充滿傳奇色彩的肉商及多間人氣餐廳的肉類供應商，Anthony Puharich 與著名飲食界專欄作家 Libby Travers 攜手合作，出版了一本全面的肉類指南。當中內容包括了主要動物的飼養歷史、以及顯示不同部位的描述圖、技術示範及專家提示烹煮各種肉類的秘訣，包括牛肉、牛仔肉、雞肉、鴨肉、鵝肉、火雞肉、羊肉、山羊肉、豬肉和野味。

近年來，人們對肉類的觀念產生了變化，部分原因是由於消費者開始留意肉類的質量和來源，並且亦更關注健康和可持續性的問題。《Meat: The Ultimate Companion》一書提及這些議題，而所傳達的訊息是『選擇優質肉類，但減少進食量』、『品嚐整隻牲畜的各部分』和『吃更多野生動物』。

全本飲食指南共搜羅 110 個食譜和超過 512 幅精心拍攝的七彩插圖，展示了不同肉類的部份和來自世界各地廚師精心炮製的美食。Puharich 認為優質肉類是菜式的終極主角，由飼養牲畜的預備到切割，都需要以認真和一絲不苟的態度去對待。作為用家，食客們更需要珍惜這一番努力和心血，以最尊重的心對待每一件肉扒。

此書從一開始的農夫、肉販到頂尖廚師的角度一路描述，以幫助解答讀者在購買肉類之前的疑問，《Meat: The Ultimate Companion》絕對會成為每個廚房的現代經典和不可缺少的參考書。

Food of the Gods

Foodtalk 50's cover star is Andrea Spagoni, Executive Chef at Hong Kong's Beefbar, and from Turin in Italy, one of the culinary capitals of the world ... but what makes its cuisine so special?

For many years Turin's extraordinary food culture has been rather overshadowed by the other thing the northern Italian city is famous for – the Turin Shroud. The shroud was purported to have covered Jesus after his death, leaving his image imposed on it (the shroud is now widely believed to been created in medieval times).

But it is Turin's food that it is rightfully even more renowned, as Andrea Spagoni, Executive Chef at Hong Kong's Beefbar describes in this issue's cover story on P6

「神級」美食

第 50 期 Foodtalk 的封面之星是香港 Beefbar的行政總廚 — 來自意大利都靈的 Andrea Spagoni。都靈是全球其中一個最出色的烹飪之都，究竟是什麼原因令當地的美食如此獨特？

多年來，人們一說起都靈，都會想到世界聞名的都靈裹屍布，因而往往忽略了這庭意大利北部城市的非凡飲食文化。據說這塊當年被用作包裹耶穌屍體的都靈裹屍布，後來奇蹟地顯現了耶穌的容貌（現在，大眾普遍認為裹屍布製於中世紀時期）。

但事實上，正如香港Beefbar的行政總廚Andrea Spagoni在本期第一頁封面故事中所說，都靈與別不同的菜式才算是這座城市更有名、更令人神往的特色。

Turin and surrounding region Piemonte are gourmet destinations rich in history and culture, that enjoy uniquely varied terrain and climate surrounded by fertile hills and valleys, adjacent to France, all of which play their parts in creating its remarkably rich culinary traditions.

So what are the Piemontese dishes you simply can't miss out on? One of the most popular antipasti choices is bagna cauda, a hot sauce combining oil, butter, anchovies and garlic, served fondue-style. Popular summer dishes also include rabbit and frog, once considered peasant food but now adored across the region.

Finanziera was originally a way to use up off-cuts of meat including chicken crests, wattles and livers, cooked with mushrooms, pickles, butter and marsala, not for the faint of heart but rich and delicious.

Winter dishes also include tofeja, a bean soup, with pork ear, trotter and skin, and minced pork liver with juniper, fried in butter, while Fonduta is the Italian version of fondue, using Fontina cheese instead of Gruyère, with cream and egg yolks.

But the king of Piemonte's gastronomy is truffle, white and black, which while expensive offer a uniquely intense experience – and of course don't forget Gorgonzola, its most popular cheese.

都靈及周邊地區皮埃蒙特可說是極具豐富歷史和文化特色的美食區。該處毗鄰法國，被肥沃的山丘和山谷所圍繞。這些獨特地形、氣候和文化衝擊成就了與別不同的豐富飲食傳統。

在眾多皮埃蒙特菜式中，香蒜鯷魚熱醬汁（Bagna cauda）可算是其中一種最不能錯過、相當受歡迎的前菜。這是一種以油、牛油、鯷魚和蒜頭煮成的熱沾醬，以火鍋形式呈現於食客面前。此外，其他熱門夏季菜式亦包括兔肉和青蛙肉。這些曾被認為是農民食物的菜式現今在整個意大利北部都廣受歡迎。

另一種必試之選是Finanziera。這款菜式最初以烹煮時用剩的動物部位（ 包括雞冠、雞下巴和雞肝），搭配蘑菇、酸菜、牛油和瑪莎拉甜酒一起煮。這道菜或許不適合膽小的人品嚐，但對於勇於嘗試的食客來說，絕對是一道豐富而美味的菜式。

此外，冬季菜式亦包括以豬耳、豬蹄及豬皮煮成的豆湯 tofeja（豬肉燜豆），以及混入杜松並以牛油炒過的碎豬肝。而 Fonduta 這著名意大利版芝士火鍋則以芳提娜（Fontina）芝士代替格呂耶爾（Gruyère）芝士，並加入忌廉和蛋黃。

但若數到皮埃蒙特最著名的美食，非黑松露和白松露莫屬了。雖然這兩種松露的價格非常昂貴，但它們獨特風味卻是物有所值的。最後，當然不要錯過古岡左拉（Gorgonzola）這種最受當地人歡迎的芝士。

Artist, Craftsman, Visionary

Malaysian native Alexander Chong, Executive Chef of New World Saigon Hotel, draws on his multicultural upbringing to bring a positive and open-minded attitude to his kitchens

Photography courtesy
New World Saigon Hotel

遠見獨到的藝術家和巧匠

來自馬來西亞的新世界西貢酒店行政總廚 Alexander Chong 借鑒其多元文化的成長經歷，以積極和勇於嘗試的態度，為客人帶來驚喜

Asian combination platter

FT(Foodtalk): Malaysia is a true melting pot, with local Malay, Indian, Chinese and international influences. How inspiring was this growing up, in both cultural and culinary senses?
AC(Alexander Chong): Our multiculturalism has made Malaysia a gastronomic street food paradise and home to hundreds of colourful festivals. It's no wonder we love celebrating and socialising! A melting pot of races and religions living together in peace was and is really inspiring. Malaysia is increasingly developing as a foodie magnet and culinary destination and the government is marketing the capital as Asia's hot new culinary destination.

FT: At what point did you realise you had a talent for food, and decide to make it your career?
AC: I started working as a kitchen helper as a youngster in my hometown but honestly did not consider making a career in foodservice. I went on to work as a commis then chef at a Singapore hotel when I met my first mentor, who taught me that cooking can be an art and a chef an artist, craftsman and visionary. However, he also taught me that while becoming a chef means your work and life can't be separated, and involves long hours, sweat and sacrifice, you will definitely fall in love with this colourful career.

FT(Foodtalk): 馬來西亞堪稱文化大熔爐，當地的馬來、印度和中國文化共冶一爐，更深受世界各地文化的影響。您於如此多元文化的環境下長大，對您在探索文化和廚藝的過程中影響有多深遠？
AC(Alexander Chong): 我們的多元文化令馬來西亞成為一個世界聞名的美食天堂。這裡每年都舉辦數以百計的精彩嘉年華和美食節，難怪我們的民族那麼喜歡慶祝和社交活動！在這文化大熔爐下，不同民族和宗教信仰的人也能和平共處，互勉互勵。馬來西亞近年已成為一個新興旅遊目的地，每年吸引無數美食愛好者前來探索美味佳餚。同時，政府也看到這一方面的發展，並著力把握這機遇，打造馬來西亞成為亞洲熱門的美食國家。

FT: 您從何時開始意識到自己的烹飪天份，並決定投身廚藝界？
AC: 我最初在家鄉當幫廚。老實說，那時我並未認真考慮在餐飲服務界工作。 但後來，我在新加坡一間酒店當廚師助理，並晉升為廚師。在那裡，我遇到了我人生的第一位導師，他讓我知道烹飪其實可以是一門藝術，而廚師的角色更可以是遠見獨到的藝術家和巧匠。他亦告訴我，雖然廚師的工作絕不輕鬆，而且極長的工作時間亦代表我需要付出無限努力、作出犧牲，但當看到自己的成就得到肯定時，你一定會愛上這多姿多采的職業生涯。

> Our multiculturalism has made Malaysia a gastronomic street food paradise and home to hundreds of colourful festivals. It's no wonder we love celebrating and socialising

> **「我們的多元文化令馬來西亞成為一個世界聞名的美食天堂。這裡每年都舉辦數以百計的精彩嘉年華和美食節，難怪我們的民族那麼喜歡慶祝和社交活動」**

FT: You have had extensive experience around Asia, including your home of Malaysia, but also stints in Singapore, Philippines and China. What were the challenges?
AC: Cultural differences are a major challenge when different nationalities work together. It is necessary to show respect to others whatever the position colleagues hold, and to understand their food culture.

FT: Now working in Vietnam, what do you make of local food, which has become hugely popular internationally over the past few years? Has it influenced you?
AC: Vietnam is agriculture based and its cuisine considered one of the healthiest in the world. We use local fish and soy sauces, fruit and vegetables, also herbs and spices including lemon grass, lime and kaffir lime leaves every day. I am learning about local culinary culture, techniques and flavour profiles for future menu development.

FT：您在亞洲區擁有豐富的經驗，包括在您家鄉馬來西亞、新加坡、菲律賓和中國。這些年來，您認為所遇到的挑戰是什麼？
AC: 當不同國籍的人共同合作時，文化差異絕對是一項重大挑戰。因此，我明白到無論同事的崗位如何，都必須尊重他人及嘗試了解他們的飲食文化。

FT: 您現時在越南工作，您對越南食品近年在世界各地廣受歡迎有何看法？這趨勢對您自己又有沒有影響？
AC: 由於越南是一個以農業為主的國家，因此越南菜亦被認為是世界上數一數二的健康菜式。我們每天都會使用本地出產的新鮮魚類、醬油和蔬果，亦會用上不少獨特香草和香料，包括香茅、青檸和泰國檸檬葉。我正努力鑽研本地的烹飪文化、技術和獨特風味，希望能創作更多不同的菜式。

Double boiled snow peach, white fungus

FT: How would you describe your culinary style?
AC: I am a truly Asian chef, focusing on progressive Asian cuisine. Beyond this, taste, presentation and food safety are all essential.

FT: Does leading a team of 100 chefs at New World Saigon Hotel give you any time for cooking? Or is it all management now?
AC: A chef has to coach and develop his staff to help them improve their skills, because the success of the kitchen team relies on a cooperative effort. But I need to keep cooking and believe however senior you become, if you continue cooking, your staff will respect you and it improves team spirit.

FT: You have a reputation for your relaxed, informal attitude in your kitchens – what do you feel this brings to the team?
AC: As a chef it's really important to take the time to guide and train your team in a constructive way, particularly the younger generation, and make the whole experience fun for them, especially if you want to retain them! More informal management styles can also enable them to more effectively listen and understand. While as leaders we need to show our authority at the right time, we also need to let team members know when they do a good job.

FT: You are renowned as a trainer and educator. Can you explain your philosophy in this area?
AC: Learning is an endless process! I am still learning, and while I wouldn't call myself a knowledgeable chef, what I have discovered and experienced I share with the team.

FT: You also act as a food and wine-pairing consultant – why do you enjoy this and what's your approach?
AC: A modern chef has to be interested in both the food and wine served to guests. Being good in a kitchen is important, but understanding the role of wine is also crucial. Wine pairing is not only limited to western, but increasingly Asian cuisines.

FT: You appeared on TV in the Philippines on a celebrity chef cooking show. What was that experience like?
AC: I'm not celebrity chef, but I do enjoy cooking on TV shows ... it gives me a spotlight and the confidence to talk to an audience. It's not easy, because it is live, so you can't make mistakes, but all it takes is practice.

FT: You have also been on jury panels for some major culinary competitions. Why is this important to you?
AC: Culinary competitions hold a dear place in chefs' hearts – it is the pursuit of perfection that keeps us improving, and striving to always do better. Being involved as a judge offers a great opportunity to learn the latest food techniques and

Oven baked cod fillet, sautéed spinach mushroom, bonito sauce

FT：您會如何描述自己的烹飪風格？
AC: 我是一位地道的亞洲廚師，無時無刻都希望為亞洲美食注入創新概念。除此之外，我亦絕對相信味道、賣相和食品安全都是必不可少的元素。

FT: ：在新世界西貢酒店，您帶領著由一百名廚師組成的團隊。在擔任這重要的監督任務時，您仍可親自下廚嗎？還是您現在已全職擔任管理職務？
AC: 廚房團隊的成功在於共同合作和努力，因此大廚的工作必須包括指導及提攜下屬，以幫助他們提升技能。但我相信無論自己的職位有多高，我仍必須繼續親力親為，以身作則，從而得到下屬的尊重，並提升團隊精神。

FT: 聽聞您在工作時會以輕鬆和親切的態度對待員工。您認為這會為團隊帶來什麼影響？
AC: 作為大廚，花點時間以建設性的方式指導和培訓團隊是非常重要的，這對年輕一代而言尤其重要。這樣做不但會令工作變得有趣，更可以令員工產生歸屬感，留住他們！我相信輕鬆的管理風格也可以令他們更樂意傾聽和了解。作為領導者，雖然我們要在適當時間運用權力，但我們更需要在團隊成員表現出色時肯定他們的努力。

FT： 眾所周知，您不但是一位出色的培訓導師，更是廚藝界的教育家。您能解釋一下自己在這方面的理念嗎？
AC: 我不得不套一句老生常談—「學海無涯」，因為烹飪根本是一個無止境的學習過程！直到現在，我每一刻都在學習。雖然我不認為自己是一位知識淵博的廚師，但我樂意將自己的領悟和經歷與團隊分享。

> As a chef it's really important to take the time to guide and train your team in a constructive way, particularly the younger generation, and make the whole experience fun for them, especially if you want to retain them!

「作為大廚，花點時間以建設性的方式指導和培訓團隊是非常重要的，這對年輕一代而言尤其重要。這樣做不但會令工作變得有趣，更可以令員工產生歸屬感，留住他們」

see what other chefs are doing that is new and exciting. It keeps me up to date and inspired.

FT: You have received many awards, including as finalist in the Young Malaysian Awards in 2011, winning a bronze medal at the culinary world cup in Luxemburg last year and more. Why are you interested in taking part in these events?
AC: All the awards I won are the result of dedicating myself heart and soul to working hard as a chef, and they inspire me to keep improving.

Braised rice with abalone

FT：聽說您亦是一位美酒佳餚配對專家。您為何喜歡進行飲食配對？您又有何做法？
AC: 現今的廚師必須對提供給客人的食物和葡萄酒感興趣。廚藝固然重要，但了解葡萄酒在每餐中扮演的角色也不容忽視。其實美酒佳餚配對不僅限於西餐，近年越來越多的亞洲美食也流行這種做法。

FT: 您曾在菲律賓亮相當地電視台的名人廚師烹飪節目。可否分享一下當中的體驗？
AC: 雖然我不是名廚，但也十分喜歡在電視節目分享烹飪心得……那次經歷讓我建立了在鏡頭下與觀眾交談的信心。老實說，那其實一點也不容易。因為是現場直播，所以絕對不能出錯，但練習越多，便會越純熟，這是真的！

FT: 您還擔任一些烹飪大賽的評委。您認為這經驗對您來說重要嗎？
AC: 烹飪比賽在每位廚師的心中都佔有一重要席位，因為追求完美的理想讓我們能不斷進步，努力做得更好。擔任評判亦是學習最新烹調技術的絕佳機會。其實了解一下其他廚師的烹調方法是一件新鮮和令人興奮的事，因為我可從中汲取新知識和靈感。

FT：您曾獲得了許多獎項，包括2011年的馬來西亞十大傑出青年獎的最後入圍者、去年在盧森堡世界杯烹飪大賽中奪得銅牌等等。為什麼您會有興趣參與這些活動？
AC: 我贏得這些獎項，都是全身心投入的成果。這些成就亦激勵了我，令我有動力不斷進步。

Feeling Saucy? Think Creamy!

You can't beat the richness of dairy sauce smothered over your pasta, potatoes or pretty much anything else

Who doesn't love a rich, delicious sauce? But while ketchup is awesome on our fries, BBQ with chicken wings and tomato with Italian, can you ever beat a rich, creamy cheese sauce?

The answer to that is no, of course – whether you have it at your favourite restaurant, or knock up your own at home. It's a win-win either way – restaurant versions will be inclined to be rich and satisfying, while for homemade versions you can be as healthy or indulgent as you like.

And if you do decide to make your own cheese sauce, the other benefit is that once you have created the basic template, you can then go any way you want in terms of customisation – you're only limited by your imagination. Pesto? Check. Cream? Check. Black pepper, vodka or garlic? Check. All of the above? Sure!

First though, a few definitions. Béchamel, or simple white sauce, is a staple of French and Italian cuisine. Mornay is basically béchamel with cheese. To make a basic béchamel, gradually whisk very hot milk into a flour-butter roux (equal parts butter and flour). The consistency should be similar to that of light gravy.

From there, the world is your oyster (ideally served with béchamel sauce). But unquestionably, the mornay, or cheese variation, has become one of the most popular sauces in the world. After creating a béchamel, simply add your favourite cheese, whether it's cheddar, parmesan or mozzarella – or a combination of these or others. From there, simply add to your croque monsieur, spaghetti carbonara, moussaka or mac and cheese for the ultimate comfort food!

Photo: Tesco Real Food

Photo: BBC Food

香滑芝士白汁 錦上添花之選！

相信無人能抗拒淋上意式白汁 (Béchamel) 或芝士白汁 (Mornay) 那份香濃滋味和幼滑感覺

相信任何人都會被香濃美味的醬汁所吸引。但正當傳統認為薯條配茄汁、燒烤雞翼配意大利番茄肉醬是絕配時，大家又認為忌廉芝士醬有多受歡迎呢？

相信無論是在外用膳、還是自己下廚，都沒有人會抗拒香濃的忌廉芝士醬。事實上，在外用膳和在家自製的忌廉芝士醬都各有特色。餐廳的忌廉芝士醬一般濃厚柔滑，令人齒頰留香；自家製的醬汁則可自行調校味道，無論清淡健康或偶爾放縱一下，都可自己作主。

自家製作芝士醬的另一個好處是可以按自己喜好和創意，在基本的醬汁中隨意加入喜歡的材料和元素。只要大膽嘗試，什麼也可以是製作醬汁的材料。青醬？忌廉？當然少不了！黑胡椒、伏特加或大蒜？不錯！全部放進去？當然可以！

說到這裡，為大家簡單介紹一下。意式白汁 (Béchamel) 又稱為白汁，是法國和意大利美食的主要醬汁。而芝士白汁 (Mornay) 其實是加入了芝士的意式白汁。 在製作意式白汁時，要將非常熱的牛奶攪拌，並逐漸加入以麵粉和牛油製成的麵糊中 (同等份量的牛油和麵粉)，成品的稠度和濃度應與肉汁醬相似。

準備好材料後，您便可盡情發揮小宇宙，享受意式白汁的美味。毫無疑問，芝士白汁近年已成為世界上最受歡迎的調味醬汁之一。製成意式白汁後，只需隨意添加您最喜歡的芝士。您可選擇車打芝士、巴馬臣芝士、水牛芝士，甚至可以混搭各式各樣的芝士，炮製與別不同的味道。然後便可將醬料添加到預先準備好的法式三文治、卡邦尼意粉、希臘千層茄子或芝士通粉中，以一份窩心美食慰勞自己和摯愛！

Flair

Finding the Sweet Spot

Photography courtesy Ritz-Carlton, Shanghai

A keen sense of adventure has seen Jean-Luc Vasseur, Executive Pastry Chef at the Ritz-Carlton Shanghai Pu Dong, Shanghai, both travel the world and experiment tirelessly with new recipes

FT(Foodtalk): Pastry chefs are different to "regular" chefs. Do you remember when you first realised this was the route for you?
JLV(Jean-Luc Vasseur): I realised I wanted to be a pastry chef when I was very young. The smell of croissants first thing in the morning is definitely better than that of meat or fish!

尋找甜蜜之最

憑藉其喜愛探索新事物的性格，上海浦東麗思卡爾頓酒店餅房行政總廚Jean-luc Vasseur 不惜走遍全世界，為的就是體驗各地林林總總的新甜品食譜

FT(Foodtalk)：眾所周知，餅房總廚和『一般』的廚師不同。您還記得您當初是如何意識自己想走這一條路的？
JLV(Jean-Luc Vasseur)：從小開始，我便知道自己希望能成為一位糕點師傅。對我來說，每天早上聞到牛角包的香味絕對比任何烤肉或燒魚更吸引！

> "I realised I wanted to be a pastry chef when I was very young...the smell of croissants first thing in the morning is definitely better than that of meat or fish"

「從小開始，我便知道自己希望能成為一位糕點師傅。對我來說，每天早上聞到的牛角包香味絕對比任何烤肉或燒魚更吸引」

FT: After graduating from pastry school in France you went to work in the UK for around four years. Why did you want to have that experience and how did it happen?
JLV: One of my best friends was working in the UK and asked me if I wanted to join him. Working in the UK was an exciting idea, and also meant I would be able to learn English, which I needed if I wanted to go on and explore the world.

FT: You have also had stints in Singapore, New Zealand, Seychelles and Moscow, some of which are a bit off the typical circuit for international chefs. What were those experiences like and what did you learn?
JLV: I learned a lot in each country I have been to, and love to experience different cultures and work with people of other nationalities. Every country has been so varied and fascinating, and adapting to life and work there has forced me to grow and extend my own boundaries.

FT：從法國的糕點學校畢業後，您去了英國工作大約四年。為什麼您會希望獲得這種經驗？所經歷的探索過程又是如何？
JLV：還記得當時一位在英國工作的好朋友問我是否有興趣和他一起工作。就是這樣，我當餅廚的職業生涯便開始了。在英國工作的日子確是令人興奮，也意味著我將能夠學習英語這種能幫我探索世界的語言。

FT：您亦曾在新加坡、新西蘭、塞舌爾和莫斯科等較為偏離國際廚師一般會選擇的地方工作過。可否介紹一下當中的經歷以及您所得到的寶貴經驗？
JLV：我在每個所到過的國家都學到很多東西。我喜歡體驗不同文化以及和其他國籍的人士一起工作。我到過的每個國家都是如此多樣化和令人驚嘆。透過適應當中的生活和工作，我在成長的同時拓展了自己的界限。

FT：您自 2009 年起便一直在中國。您喜歡這個國家的什麼地方？
JLV：中國的人民、文化和美麗的景色都是我所喜歡的。我除了遇到很多不斷學習的人，亦有幸認識了我的妻子！

Scena

Chocolate chess afternoon tea

FT: You've been in China since 2009. What is it you enjoy about the country?
JLV: The people, the culture and the beauty of the country. I've met great people who constantly want to learn. And it's also where I met my wife!

FT: You have appeared on TV quite a lot since you've been in China. Does being a celebrity chef appeal?
JLV: Yes, especially if it helps people understand pastry better. But most viewers would not realise how demanding and hard work it is to be a celebrity chef!

FT: Do you like the food in China and what do you think about desserts there – how do they compare to their western counterparts?
JLV: I really like Chinese desserts, they are less sweet than you find in most western countries, which is quite refreshing.

FT: You invest time and research developing new techniques and incorporating them into your culinary operations. Can you describe some that worked – or didn't?
JLV: In pastry you keep trying new things and learn from your mistakes, just like any kind of experimentation. Some things work and some don't. But the beauty of pastry is that it offers countless possibilities. Recently we tried different ways of cooking choux pastry, a light dough used in many applications. We steamed it, fried it and cooked it on stone ... we had mixed success but it was a fun, learning experience, and the team enjoyed it whatever the result!

FT: You've said you are inspired by Thai and Japanese food. How does this inform your pastry work?
JLV: Because I like the way Japanese food is plated and appeals to the eyes, and the mix of flavours and spices used in cooking Thai food. I also like to work with Japanese ingredients such as wasabi, and some of the teas.

FT: You have won several awards during your career – what were most memorable for you?
JLV: All of them are special and memorable because when you compete in competitions you need to put your heart and soul into it. But the most recent one, when I put

Eclairs

FT：自從您在中國後，已在電視上亮相了很多次。您認為成為名人廚師有吸引力嗎？
JLV：有的，透過成為名人廚師，觀衆可以更了解糕點。可惜大多數觀眾都不會意識到要成為名廚的要求和當中需要付出的努力！

FT：您喜歡中國食物嗎？您對當地的甜點有什麼看法 - 它們與西方的甜品相比，有什麼不同？
JLV：我真的很喜歡中國甜品，它們沒有大多數西方國家的甜品那麼甜。感覺非常令人耳目一新。

FT：您曾投放了不少時間研究發展新技術，並將其融入您的烹飪技巧中。您能否描述一下這些技巧是否能派上用場？
JLV：就像任何實驗一樣，在製造糕點這過程中，您會不斷嘗試新事物，並從錯誤中汲取教訓。雖然在我過去的試驗中有不少成功例子，但亦曾遇到失敗和挫折。但製作糕點的美妙之處在於它提供無限可能。最近我們嘗試了製作泡芙糕點的不同方法。透過使用一塊小小的麵團，便可應用於不同的甜品中。無論將它蒸熟、煎炸、或是在石頭上煮熟 .....我們都取得了不錯的成功。最重要的是，這是一個有趣的學習過程，無論結果如何，我們整個團隊都很享受！

FT：您曾說您受泰國和日本菜所啟發。可否講述一下這些啟發如何為您的糕點創作帶來靈感？
JLV：因為我既喜歡日本食物放在碟上的排放方式和漂亮的賣相，亦欣賞用於烹飪泰國食物的風味和香料。同時，我也喜歡使用日本食材，如芥末和茶。

FT：您在職業生涯中曾贏得了多個獎項。對您來說，最難忘的獎項是什麼？
JLV：對我來說，每一個獎項都是特別和令人難忘的。因為當您參加比賽時，需要全心地投入其中。 但最近一次組織一個從未參加過任何比賽的團隊出席 Coupe Du Monde de Patisserie 中國全國選拔賽的經驗是特別難忘的。雖然我僅僅以四個月的時間教導和訓練他們，但他們最終也獲得了第二名的驕人成績。

> In pastry you keep trying new things and learn from your mistakes …the beauty is that it offers countless possibilities

> 「在製造糕點這過程中，您會不斷嘗試新事物，並從錯誤中汲取教訓 … 製作糕點的美妙之處在於它可提供無限可能」

together a team for the National China Selection for the Coupe Du Monde de Patisserie, who had never previously taken part in any competition, was particularly special. I trained and coached them over just four months, and they eventually finished second overall.

FT: Is there anything new to be discovered in pastry and dessert making? Where can it go?
JLV: The beauty of being a pastry chef is you never stop discovering new things. In terms of current trends, we are definitely seeing more healthy products, with emphasis on the use of colours obtained from natural products and sweetened with fruit sugars.

Jin Xuan - Private Dining Room

FT：請問您在糕點和甜品製作方面有新發現嗎？將來的發展又會如何？
JLV：作為餅房總廚的美妙之處在於您每天都會發現新事物。 就目前的趨勢而言，我們肯定會看到更多及更健康的產品，當中的重點是使用從天然產品中獲得食用顏色，並以果糖代替其他糖份。

Verrines

Cacao Barry Opens Office and Chocolate Academy in Beijing

An opening ceremony was held by Cacao Barry for its new office and Chocolate Academy in Beijing

To provide customers with more comprehensive services, Cacao Barry recently opened an office and Chocolate Academy in Beijing. The new facilities will mainly be used for on-site training and technology research and development.

Speaking at the event, Ben De Schryver, President of Cacao Barry Asia-Pacific, recognised the potential of the chocolate market in China. He stressed that the new office and Chocolate Academy will not only offer clients an enhanced range of services, but will also further expand the company's footprint and distribution networks in China over the next few years. During the opening ceremony Cacao Barry served several specially prepared chocolate products for customers.

As the sole distributor of Cacao Barry products in China, Angliss Beijing Food Service will continue to collaborate with the brand to expand the chocolate market here and provide a wide range of services and the highest quality products to customers.

可可百利於北京開設辦公室及朱古力學院

可可百利於北京舉辦了隆重的新辦公室及朱古力學院開業儀式

可可百利於北京的新辦公室與朱古力學院主要用於現場培訓及技術研發，主要為客戶們提供更全面的服務。

可可百利亞太區總裁本-德-施萊弗(Ben De Schryver)發表了開業的感言，表達了對於中國朱古力市場發展潛力的認可，同時開設辦公室及朱古力學院是為了更好地服務中國的客戶，及在未來幾年進一步擴大在中國的足跡和經銷網路。於開業儀式的現場，可可百利特意準備了幾款朱古力產品給客戶們品嘗。

安得利(北京)食品貿易有限公司作為可可百利在中國的唯一經銷商，我們將會與品牌共同拓展中國的朱古力市場，並承諾以最優質的產品為客戶們提供更好的服務。

Bueno Italiano Makes for Delicious Dairy Date

Star chef shows how the right ingredients can create authentic culinary magic

Angliss Shenzhen Food Service recently organised a food tasting in conjunction with Granarolo, Italy's largest dairy group, at the city's popular Café Commune.

Chef Giuseppe Tino, Italian star chef and Granarolo Brand Ambassador, was specially invited to host the tastings and demonstrate how to use Granarolo products to create delicious and authentic dishes. During a glittering career over nearly two decades, Chef Giuseppe has worked in more than 15 restaurants and hotels in Europe and Asia, and has over one million fans on social media.

The classic dishes he created were full of surprises and creative touches, using Granarolo's pearly-white buffalo mozzarella cheese and white soft milk mozzarella cheese to offer guests rich yet delicate flavours.

During the event, milk cap fruit tea made with Boiron fruit puree and President Light Cream was also served, as well as fancy vinegar drinks made with Boiron fruit puree and Paul Corcelet vinegar. The perfect combination of "meal + drink" became the focus of the event.

意式美味盛宴

星廚為客戶們展示了如何利用正確的食材創造出擁有魔力的菜式

安得利（深圳）食品有限公司聯合Granarolo,在Commune西餐廳給大家帶來了一場意式美味盛宴。特別邀請Granarolo品牌形象大使— 意大利星廚 Chef Giuseppe Tino 為大家帶來五個菜式的示範與品鑒。

在近二十年的職業生涯中，他曾於歐洲與亞洲等超過十五家餐廳及酒店工作，Tino創造的菜式像藝術品般充滿驚喜與創意。這位星廚享譽餐飲屆，粉絲於個人的微博更是破百萬。此次活動品鑒的五道美味經典的菜式，均選材於意大利第一大乳製集團Granarolo。

Granarolo呈現珍珠般光澤白色的水牛馬蘇里拉芝士，與乳白柔軟的牛乳馬蘇里拉芝士，以純正濃郁、及柔軟細膩的風味與口感，給現場的客戶帶來高級的味覺享受。

活動中我們還為現場客戶提供了以寶茸果泥、總統淡奶油調製的水果奶蓋茶，以及以寶茸果泥及波賽爾醋調製的花式飲品果醋飲品。"餐+飲"的配搭成為是次活動的焦點。

Exploring the Endless Potential of Potatoes

Customers were wowed by the power of the potato at a food demonstration hosted by Angliss Guangzhou

To introduce new recipes using Lamb Weston French fries and inspire creativity, Angliss Guangzhou Food Service recently held a sharing session for its dining and hotel customers in the Guangzhou area at the company's central baking kitchen

Organised In collaboration with the food giant, the 'Lamb Weston Creative Sharing Session' featured a wide assortment of delicacies including steak fries, spicy potato lattice, sweet potato lattice, skin-on potato wedges, potato bowls, 3/8 fries and lattice chips. Three pre-dinner snacks and eight creative dishes were also served. The innovative combination of Chinese and Western cuisine greatly impressed attendees, creating an upbeat and enthusiastic atmosphere.

Loved around the world, French fries are particularly popular in the United States. More than 400,000 hectares of land are used there every year for growing potatoes, of which around 29% are utilised to make fries. When it comes to fries and other potato products, Lamb Weston, which has more than 60 years of experience in supplying frozen potato products in the US and whose products have been exported to more than 100 countries worldwide, is a trusted choice for experienced customers.

"薯"不盡的可能

客戶對廣州安得利福斯食品的分享會感到驚嘆

為讓客戶了解藍威斯頓薯條最新穎的菜品應用及激發客戶的創意靈感，廣州安得利聯合藍威斯頓廠家，於廣州安得利福斯食品有限公司中央烘焙廚房，為廣州區域的餐飲及酒店客戶帶來一場充滿創意的分享會。

是次活動"藍威斯頓創意分享會"精選了一系列的美食，包括牛扒薯條、辣味薯格、甜薯格、帶皮薯角、薯碗、3/8薯條、網格薯片等等的產品，以及三款餐前小食，及八道創意菜式給到場客戶品嘗。現場氣氛十分熱鬧，中西美食創意的結合，讓不少客戶驚嘆。

炸薯條這道風靡全球的美食是美國人的最愛。美國每年有超過四十萬公頃土地用於種植土豆，而其中超過29%都用於製作薯條。而說起薯條及其他薯類製品，在美國擁有超過六十年的冷凍薯製品供應經驗、產品遍佈全球一百多個國家的藍威斯頓就是資深客戶的不二之選。

Theme bar takes Asia's 50 Best Bars title

The Old Man, a tiny bar in Hong Kong's Soho serving inventive and intriguing cocktails has topped Asia's 50 Best Bars list after opened in summer 2017. Since then the establishment has only from strength to strength, opening a complementary bar, The Sea, to complete its tribute to Ernest Hemingway. The Singapore branch of The Old Man opened earlier this year.

www.worlds50bestbars.com/asia/list

本地主題酒吧榮膺亞洲50最佳酒吧

最近，位於香港蘇豪區的 The Old Man 榮獲亞洲 50 最佳酒吧。這間小酒吧供應新穎而令人著迷的雞尾酒。自 2017 年夏季開業以來，The Old Man 的生意不斷擴充，其後更開設分店 The Sea，向「老人與海」的作者海明威致敬。此外，The Old Man 的新加坡分店亦已於今年較早前開業。

Booze fetches big bucks at auction

A recent Christie's Finest & Rarest Wines and Spirits auction realised almost US$7.5 million with a sell-through rate of 85% by lot and 91% by value. The sales attracted global interest from over 20 countries across four continents and the overall top lot of the two-day sale – two Magnums of Domaine de la Romanée-Conti, 1999, Grand Cru, Cote des Nuits – achieved over US$112,000.

www.christies.com

酒類產品在拍賣會成大贏家

最近，佳士得「世界上最好的、最珍貴的葡萄酒暨烈酒」拍賣會達到了近 750 萬美元的成交金額，按批次銷售率為85%，而按價值計算則為91%。是次拍賣會吸引了來自全球四大洲 20 多個國家的葡萄酒愛好者出席。而在是次為期兩天的拍賣會中，成交額最高的紅酒包括兩支 Magnum of Domaine de la Romanée-Conti，1999，Grand Cru，Cote des Nuits，成交總額超過 $112,000 美元。

Sweet anniversary for iconic figure

Popular Hong Kong Vive Cake Boutique has formed a collaboration with Mattel's Barbie to celebrate the iconic doll's 60th anniversary. A collection of cakes has been designed to commemorate the milestone, as well as an afternoon tea experience. The Barbie cake collection includes Empower, in Barbie's signature pink and white sugar print pattern, in pistachio, red velvet, Earl Grey, green tea and hazelnut flavours.

www.vive.hk

為芭比娃娃慶祝甜蜜週年紀念

香港人氣蛋糕精品店Vive Cake Boutique與美泰公司合作，共同慶祝經典芭比娃娃誕生60週年。精品店除了設計一系列蛋糕紀念這重要里程碑外，更推出特色主題下午茶。 其中一款芭比蛋糕系列名為 Empower，用上芭比娃娃的標誌性粉紅配白色圖案糖紙，口味包括開心果、紅絲絨、伯爵茶、綠茶及榛子。

Historic hotel and restaurants reopen

House 1881, the historic former Marine Police Headquarters in Tsim Sha Tsui, is now officially open to the public after completing an extensive transformation. Comprising five restaurants and bars as well as a boutique hotel, House 1881 offers guests colonial architecture and elegant surrounding gardens. At weekends a 3D light extravaganza will depict Hong Kong's traditions, cultural icons and changing landscape.

www.1881heritage.com

歷史悠久的酒店及餐廳重新啟業

經過大型翻新後，歷史悠久的尖沙咀前水警總部1881公館現已正式向公眾開放。1881 公館由五間餐廳和酒吧以及一間精品酒店組成，營造殖民時期的建築環境，四周亦設有優雅的花園。週末更會放映3D光影滙演，描繪香港的傳統、文化標誌和不斷變化的景觀。

HK again most valuable export destination for Bordeaux

Hong Kong was the most valuable foreign market for wines from Bordeaux, France's biggest wine region in 2018 in terms of value, with a 16% share of total export sales – ahead of mainland China (15%) and the US (13%). Exports equivalent to ten million bottles accounted for US$370 million. In volume rather than value terms, Hong Kong accounted for just 4% of total volume exports, behind China, USA, Belgium, UK, Germany and Japan.

www.bordeaux.com/us

香港再度蟬聯波爾多最高價值的出口地

香港是法國最大葡萄酒產區波爾多的最高價值海外市場，佔出口總銷售額的16%（ 領先於中國大陸的15%和美國的13%）， 相當於一千萬瓶，價值為3.7 億美元。數量方面，香港佔波爾多總出口量的4%，僅次於中國、美國、比利時、英國、德國和日本。

A taste of paradise

The Amazing Thai Taste Festival 2019 took place recently at Siam Square, Bangkok, themed 'Thailand Food Paradise', and showcasing delicacies from around the country across seven key zones. Four zones were dedicated to well-known restaurants and popular street food stalls while the Organic Food zone featured ready-made organic meals and cooking workshops conducted by organic farms and communities as the event shifts its focus towards sustainability.

www.thailandfestival.org

細嚐天堂之味

「2019 神奇泰國美食節 (Amazing Thai Taste Festival 2019)」近日於曼谷暹羅廣場舉行，主題為「泰國美食天堂」，在七個主要區域展示來自全國各地的美食。當中四個區域被用作專門擺放著名餐廳及受歡迎街頭小食的攤檔，而有機食品區更是活動焦點。是次美食節強調可持續發展，有機食品區不但為來賓介紹現成的有機餐，更與有機農場和社區機構攜手合作，舉辦多個烹飪工作坊，讓來賓明白如何透過環保和精明煮食，為地球可持續發展出一分力。

Tuk-Tuk themed bar opens at Banyan Tree Samui

Banyan Tree Samui resort has opened an imaginative new cocktail caravan bar remodelled from a classic 1960s tuk-tuk. Completely restored, and christened the Froggy Sea Breeze Beach Bar, the emerald-green van is serving cocktails, beers and wines to guests and other visitors from its peaceful cove location in the southeast of the island between the popular beaches of Chaweng and Lamai.

www.banyantree.com/en/thailand/samui

嘟嘟車主題酒吧登陸蘇梅悅榕莊

在蘇梅島悅榕莊度假村，一間改裝自60年代經典嘟嘟車的全新雞尾酒吧最近開幕。這翠綠色的貨車經過大翻身後，取名為Froggy Sea Breeze Beach Bar，為客人和其他遊客提供雞尾酒、啤酒和葡萄酒。該酒吧處於蘇梅島東南部的寧靜海灣位置，坐落於查汶和拉邁這兩個為人熟悉的海灘之間，可謂佔盡地利。

Hospitality company launches food division

Dusit Thani, one of Thailand's leading hotel and property development companies, has announced its expansion into the food business with the official launch of Dusit Foods, a wholly owned subsidiary. Dusit Foods plans to invest in food-related companies with strong growth potential and market its own premium instant food brand aimed mainly at international markets.

www.dusit.com

酒店集團擴展食品市場

泰國其中一間大型酒店及房地產發展商 Dusit Thani 宣佈擴大其食品業務，並正式成立其全資子公司 Dusit Foods。該新品牌計劃進一步投資具強勁增長潛力的食品公司，並推銷其主要針對國際市場的優質即食品牌。

SAS Concept adds Nordic vegetarian dishes

SAS has expanded its 'New Nordic by SAS' concept with two vegetarian menus prepared with ingredients of Nordic provenance, including Vreta yellow peas, Slätte Gård field peas and Gotland lentils. One of the two new dishes is cauliflower roasted in camelina oil with a lentil, black bean and beet-flavoured wheat salad, the other features Hällestads mushrooms preserved in dill and horseradish with a rutabaga.

www.sasgroup.net

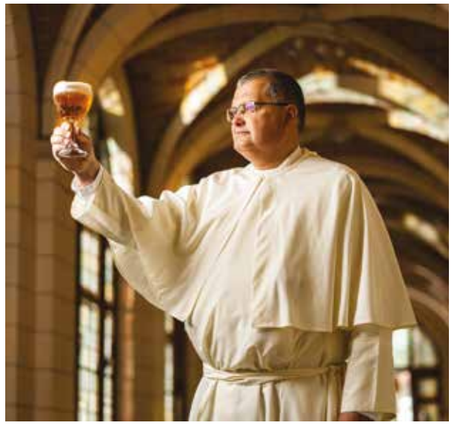
SAS 概念添加北歐素食元素

北歐航空 (SAS) 最近貫徹其「SAS 新北歐」概念，在菜單上推出兩款素菜選擇，加入來自北歐地區的材料，包括維華特黃豌豆、Slätte Gård 乾豌豆和哥特蘭扁豆。在這兩款新菜式中，其中一款以亞麻薺油烤製，配以黑豆和甜菜頭味小麥沙律的椰菜花，另一款是用刁草醃製的 Hällestads 蘑菇，配以蕪菁甘藍醃製的辣根。

New microbrewery to open at Belgian abbey

Grimbergen, the producer of Belgian abbey beers, is to open a new microbrewery at Grimbergen Abbey near Brussels, known for its centuries of beer making, combining brewing traditions from ancient books with modern and innovative techniques to craft premium beers. The Fathers of Grimbergen will be involved in the microbrewery, in a throwback to centuries of brewing heritage at the abbey, going back to the 1500s.

www.grimbergenbeer.com



比利時修道院開設小型啤酒廠

比利時修道院啤酒生產商格林堡即將在布魯塞爾附近的格林堡修道院，開設一間全新的釀酒廠。該釀酒廠以其數百年釀製啤酒的技術而聞名，將源自古代書籍的釀造傳統與現代的創新技術互相結合，出產優質啤酒。事實上，修道院的釀製傳統可追溯至16世紀。釀酒廠運作後，格林堡的神父將參與啤酒的釀製過程，讓大家回味數個世紀前用心釀製的啤酒味道。

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Kowloon shop:
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