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French lessons 法式風情

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With a record-setting 28 Michelin stars, the title of Chef of the Century and a dining empire that stretches from Bordeaux to Bangkok, Joël Robuchon is rightfully considered one of the most influential chefs of modern times.

The 71-year-old bricklayer’s son from Poitiers, France, exemplifies classic French cuisine with dishes such as Frog Leg Fritters with Garlic Purée and Parsley Coulis, and Duck Foie Gras with Cherry Confit and Fresh Almonds. But one of his most famous creations is Le Caviar.

The signature amuse bouche – served at Robuchon’s restaurants around the world, including the three-Michelin-star Robuchon au Dôme atop Macau’s Grand Lisboa Hotel – features a base of king crab meat topped with Impérial caviar and a sprinkling of gold leaf, and surrounded by a crustacean jelly. Chefs then painstakingly place dots of light cauliflower cream around the centre, taking up to 10 minutes to complete a single plate. Paired with a chilled glass of Champagne, it’s the perfect introduction to the genius that is Joël Robuchon.

擁有創下紀錄的28顆米芝蓮星級、被譽為世紀名家、還擁有橫跨了波爾多到曼谷的餐飲王國，若要選出一位當代最具影響力的名廚，Joël Robuchon絕對實至名歸。

這位現年71歲的廚師是法國普瓦提一位磚匠之子，他完美體現了法式佳餚的精妙之處，創作出名菜多不勝數，包括炸田雞腿伴蒜蓉及歐芹汁，以及香煎鴨肝伴燴法國車厘子及鮮杏仁。但他最著名的創作之一卻是魚子醬菜式Le Caviar。

Robuchon在全球的食肆均有供應這道名菜，包括澳門新葡京的天巢法國餐廈，他在這裡的創作，包括於頂級的Impéria及全單，可謂無比。就是這道菜的獨特魅力，整個味道清新解膩，讓人一試難忘。

最後，在魚子醬外圍的啫喱面上放上椰菜花忌廉作為點綴，每一粒Le Caviar都豎立著10分鐘才完成的１0個小方塊，配上一碗樸素的飯，可當作是一種喜歡 rodsard Joël Robuchon烹調方面的天才才華。