March 2017

Test kitchen

Follow this and additional works at: http://repository.vtc.edu.hk/ive-hosts-ambrosia
Part of the Food and Beverage Management Commons

Recommended Citation

This Article is brought to you for free and open access by the Hotel, Service & Tourism Studies at VTC Institutional Repository. It has been accepted for inclusion in AMBROSIA 客道 : The Magazine of The International Culinary Institute by an authorized editor of VTC Institutional Repository. For more information, please contact csyip@vtc.edu.hk.
**CONTRIBUTORS 作者及攝影師簡介**

**RACHEL READ**

A Hong Kong-based writer with more than a decade’s experience, Rachel has contributed to Hong Kong Tatler, South China Morning Post and Jetstar magazine, and she runs Jetstar Blog. Through The Looking Glass, giving her the perfect excuse to visit the best restaurants and spas in town. In this issue of AMBROSIA, Rachel explores how time can improve the taste of meat.

**EDGAR TAPAN**

Both more than 20 years of experience, Edgar specializes in interior design and photography, working effortlessly on accomplished architects, designers and decorators. For AMBROSIA, he focuses on the celebrated Roca brothers of Spain – the dynamic trio behind El Celler de Can Roca – currently the world’s most acclaimed restaurant.

Edgar has a special interest in cooking, having grown up in a cooking family and being in contact with famous chefs and food writers through the years. After working as a photographer, Edgar now explores the world’s most famous Roca brothers restaurant, El Celler de Can Roca.

**KATE WHITEHEAD**

Author of two Hong Kong-based crime novels, Kate is former editor of Cathay Pacific’s inflight magazine, Discovery. As a freelance journalist, she contributes to international media outlets such as BBC Travel, Forbes, Time and Travel + Leisure. In this issue, Kate discovers how the Roca brothers’ unbridled creativity has contributed to El Celler de Can Roca’s success.

**JULIANA LOH**

Juliana is a writer based in Hong Kong, and has contributed to South China Morning Post, Tatler, Savour and Lonely Planet. All in all, a globetrotter and a foodie, Juliet is an unabashed foodie at heart and can write about almost anything related to food. In this issue of AMBROSIA, her aim was to inquire and examine the key to Nordic cuisine.

**RACHEL DUFFELL**

Hong Kong-based journeymaker Rachel writes about lifestyle, people, fashion, art and culture, and most of all she enjoys the many writing projects on the international culinary scene.

Rocha’s produce on the island is sourced from local farmers, and the island has a large number of pigs and pigs. The island has a rich history, and is known for its traditional food. The island’s cuisine includes a variety of seafood and other dishes, and is based on ingredients such as fish, vegetables, and dub. In this issue of AMBROSIA, Rachel explores the island’s cuisine and its traditional foods.

**JADE LEE-DUFFY**

Canadian, Jade has lived in Hong Kong for more than 10 years, writing about food, recipes, home decor and culture, and she was previously an editor for the South China Morning Post, Tatler, CityLife and Privé Asia. Jade has loved cooking and discovering new ingredients since childhood. In this issue, she embraces the many joys of spicy chilli peppers.

Jade has a passion for Asian cuisine and has traveled extensively in China, Japan, Korea, and Vietnam. She is a fan of Asian cuisine and loves to try new dishes whenever possible. Jade has a passion for cooking and enjoys experimenting with new ingredients and recipes. In this issue of AMBROSIA, Jade explores the world of Asian cuisine and its unique flavors and spices.