## AMBROSIA 客道: The Magazine of The International Culinary Institute

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## Welcome message 歡迎您!

ICI Editorial Team

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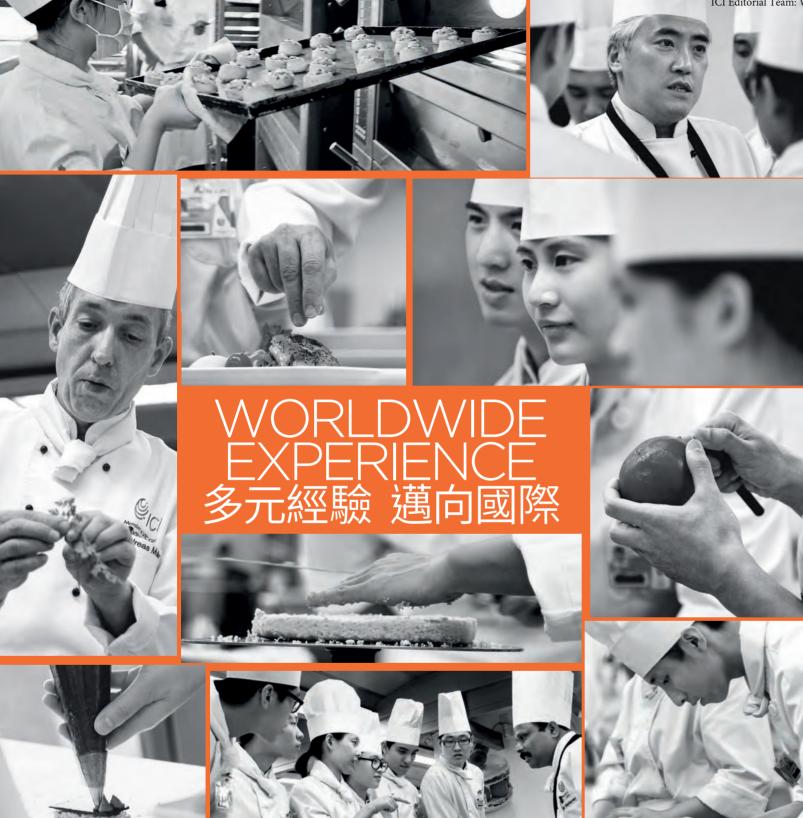
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## WELCOME MESSAGE 歡迎您!

smorgasbord of fascinating food \and drink stories comprises the latest edition of AMBROSIA, the magazine of Hong Kong's International Culinary Institute (ICI), with new gastronomic perspectives and intriguing insights from leading chefs and luminaries of the culinary world.

Our Test Kitchen looks into the cooking professional's essentials, from super spice turmeric's on-trend appeal to the dawn of the dehydrator and the slicing and dicing techniques that ensure every chef always looks sharp.

Cover star Virgilio Martínez is a food force to be reckoned with. As a young chef he travelled the world in a journey of culinary discovery before returning to his homeland of Peru to delve

into his own gastronomic culture. From there he went global again, this time introducing the delights of his South American cuisine to the world.

Sustainability is on the lips of leaders everywhere, and this is true in the world of gastronomy, too. We consider the rise of plantbased plates and look at what the future of food might be, from test-tube meats to edible insects.

We also go behind the scenes of modernist cuisine to explore what the culinary industry's leading innovators get up to in their cooking labs. A new course at ICI will see students entering the lab to experiment, too.

What is food without drink? In this issue we not only look at the rise of vineyard restaurants where wine often takes centre stage, but also consider sake as an alternative and increasingly attractive food pairing.

Additionally, our World Tour piece returns, this time taking readers on a trip across the Middle East to savour its appealing spice and flavour combinations. Inspiration is served.

不暇給的美酒佳餚 故事匯聚國際廚藝學 院 (ICI) 最新一期的 《AMBROSIA客道》,還有 頂級名廚和烹飪界的傑出人 物分享他們最新的美食概念 和有趣的洞見。

本期Test Kitchen網羅了 烹飪專家們必須具備的各種 「要素」,由現時炙手可熱的 超級香料薑黃,談到風乾機 的妙用,以至切絲、切丁等 刀工技巧。

至於人物專訪的主角,則是 備受眾人期待的秘魯名廚 Virgilio Martínez。他年紀 輕輕就選擇離開祖家,周遊列 但浪跡天涯多年後卻突然鳥 倦知還,努力鑽研自己國家的 烹飪文化。今天,他再次從秘 魯出發,但這次的目的卻是將 南美佳餚介紹到全世界。

可持續發展已成為各地領袖 以至各行各業翹楚的口頭禪 烹飪界自然也不例外。有見及 此,我們分析了素食對保護環 境的好處,以及探討了人造肉 類及昆蟲美食等未來糧食的 各種可能性。

我們亦來到現代烹調主義 先驅的「食物實驗室」,認識 這個新派烹調風格背後的 理念。ICI亦會推出新的課程 讓學員一嘗在「實驗室」炮製 美食的滋味。

正所謂良辰美景、佳餚美酒、 缺一不可,好菜怎能沒有好酒 相伴?這期《AMBROSIA 客道》介紹了以葡萄酒為主導 從而突顯佳餚的酒莊餐廳, 以及清酒作為佐餐美酒的發 展潛力。

World Tour則帶大家到中東 走一圈,看看當地香氣撲鼻的 菜式,讓你從中尋找 烹調靈感。

**ICI** Editorial Team 國際廚藝學院編輯組

