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Welcome message 歡迎您！

ICI Editorial Team

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WELCOME MESSAGE 歡迎您!



WORLDWIDE EXPERIENCE 多元經驗 邁向國際

A 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 plant-based 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, 談到風乾機器的妙用, 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, 周遊列國發掘世界各地的烹飪傳統, 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