

Dolce Vita Jessie's three-dimensional gourmet "flavor" has been heard in three-dimensional cuisine?

Jessie was not only the first time I heard it, but also tasted it myself. It was lucky. It was the famous chef series hosted by the famous German chef Thomas Bühner at the Jockey Club in the Jockey Club. It was heard and eaten, and it was the first time to experience the three-dimensional gourmet "flavor". After receiving the honor of Michelin in 1996, Bühner won two years later, and in 2012, he became one of the ten German chefs with the title. His culinary philosophy is how to cook three dimensions of gourmet cuisine. His signature dish, "Taste Lamb Surprise Bomb", is a masterpiece of three-dimensional dishes with potato foam and curry ice cream and red cabbage soup with Gillardeau and wild herbs. After a taste of the delicious food, the diners in the seat are not surprised. Because it combines the creativity of three dimensions. The first dimension of natural taste, he once said: "The unprocessed original flavor is the most intense and pure, so the natural taste of food is always the main." The second dimension is "low temperature," he said: "My motto is "cooking needs flowers." Point tolerance." The third dimension is the "dish ensemble" because he said: "The menu is not made up of a variety of dishes, but a symphony. Sometimes the violin is a little bit, sometimes it is a double sign. Leading, but only when all the instruments are harmoniously ensemble, can it cause strong emotional resonance." Really, "Taste buds surprise bomb" brought to the diners, this is the feeling, first the delicious potato and curry, then the 蚝 and Vanilla combines the ocean and the earth, and then the strong taste buds resonate. The three-dimensional surprise he brought to the restaurant was not only the famous dishes that he had, but also his own words, adding "Asian flavor." The sweetness of the "mango frozen soup" is the three-dimensional creativity of Asia.

三維美食 「味」驚四座



聽過三維美食嗎？Jessie不但是第一次聽到，還親自品嚐了，真是幸運。那是日前在馬會跑馬地會所的打吡餐廳，由德國名廚Thomas Bühner主持的名廚系列，聽到和吃到以及初次體會到三維美食「味」驚四座的烹飪絕技。

Bühner在1996年獲得米芝蓮一星的殊榮之後，兩年後便獲得第二顆星，而在2012年，便成為擁有三顆星榮銜的十位德國名廚之一。

他的烹飪哲學，就是如何烹調出三個維度的美食佳餚。他的招牌菜「味蕾驚喜炸彈」，以薯仔泡沫配咖喱雪糕及紅菜頭湯配Gillardeau蠔和野生香草，就是三維菜式的代表作。一嘗其中的美味之後，座中食客莫不面露驚嘆。因為這裏面融合了三個維度的創意在內。第一維度是天然味道，他曾說：「未經加工的原始風味最為濃郁純正，因此食物的天然味道永遠是主打。」

第二維度就是「低溫烹調」，他說：「我的座右銘是『烹調需要多花點耐性』。」而第三維度就是「菜式大合奏」，因為他說：「餐單不是由一道道迥異的佳餚組成，而應該是一首交響樂曲，有時小提琴突出一點，有時是雙簧管主導，但只有在全部樂器和諧共奏時，才能引起強烈的情感共鳴。」

真的，「味蕾驚喜炸彈」帶給食客的，就是這樣的感受，先是馬鈴薯和咖喱的美味，再來是蠔和香草讓海洋和大地的巧妙結合，然後就是強烈的味蕾共鳴。

他為打吡餐廳帶來的三維驚喜，除了本來就有的著名菜式之外，用他自己話說，還「加點亞洲風味」。像「芒果凍湯」的清甜怡人，就是亞洲風味的三維創意吧？

