

加州創意廚師紀伯納到訪， 展示中法新「煮」意

Chef Bernard Guillas Prepared French Dishes by Lee Kum Kee Sauces

來自加州，現任La Jolla Beach and Tennis Club及Landmark Marine Room餐廳的行政總廚，亦被美國《廚師雜誌》選為「年度出色廚師」的紀伯納先生於2009年12月到訪位於大埔香港企業支援中心的李錦記廚藝中心，與員工分享如何使用李錦記的醬料創製出國際美食。

紀先生在到訪期間，示範了以XO醬、蠔油及蝦醬烹調的法國菜。此外，他更創意地在芒果布丁上添加純正芝麻油，增加味覺的完美效果。

Chef Bernard Guillas from California visited Lee Kum Kee Culinary Centre at the Corporate Support Centre in Tai Po in December 2009 and shared with Lee Kum Kee's staff about how to use Lee Kum Kee sauces, including XO Sauce, Oyster Sauce and Fine Shrimp Sauce, to prepare French dishes. At the end of the session, he added Pure Sesame Oil to the mango pudding to enhance the taste.

Chef Guillas is the Executive Chef of the La Jolla Beach and Tennis Club, and the restaurant Landmark Marine Room in California. He was awarded "Chef of the Year" by the Chef Magazine of America.



- 1 加州創意廚師紀伯納以純正芝麻油製作芒果布丁。
Chef Bernard Guillas was using Pure Sesame Oil to season mango pudding.
- 2 紀先生混合李錦記醬料烹調國際美食。
Chef Bernard used Lee Kum Kee sauces to prepare western dishes.
- 3 李文達先生與紀先生。
Mr. Lee Man Tat and Chef Bernard.