

产品
设计

ISSUE 123 September 2015

Global Gourmet



ISSN 1672-9137



Nature's Bounty
自然的馈赠



Face to Face 与御厨面对面

by Lorenza Scallisi

Presidents come and go but their chefs remain. And for decades, this is obviously seen from the curriculum vitae of some 25 official chefs of various Heads of State. Here, we are referring to "Le Club des Chefs des Chefs" (www.club-des-chefs-des-chefs.com) and its G25 constituted in November 1977 during a dinner at Lyon by Gilles Bragard (yes, the Bragard who clothes the world's most esteemed chefs) and Paul Bocuse (father of Nouvelle French Cuisine).

The idea of the club was to assemble the chefs for heads of state, including kings, queens, and princes, around the same table driven by the motto: "If politics divide people, a good table always gathers them". The club provided a common ground for the exchange of culinary ideas, techniques, and trends, and as well the food culture, tradition, and heritage of each chef relavite to his/her own country. Other than enriching cultural understanding and culinary experiences, the club also aimed at raising funds for worthy charitable causes.

Rotating its annual meeting around the countries of the members, the club chose Milan, the site of the 2015 World Expo, as the meeting ground in July. The meeting was in synch with the Expo theme of "Feeding the Planet Energy for Life ", addressing issues on sustainability and global nutrition. Members of the club made notable contributions to the event, translating the theme and its mission into ingenious culinary expressions.

Global Gourmet Magazine was there and herein takes pleasure in sharing with you our exclusive interviews with the selective member chefs, including two from Asia: Thailand and the People's Republic of China.

国家首脑来来去去，他们的厨师却始终不变。数十年来，在25位服务于各国首脑御厨的简历中，这是最为明显的事实。他们来自

世界御厨协会，这一协会由Gilles Bragard和Paul Bocuse（新式烹饪之父）于1977年在里昂建立。

这一机构的创立的宗旨在于，聚集世界各国首脑的御厨，他们服务于国王、皇后、王子，秉承统一信念：“如果政治使人们分开，一桌美味的菜品总能让他们聚集在一起。”这一协会成为交流烹饪概念、技法、潮流、美食文化、传统的重要所在。除了丰富对文化和烹饪的理解，世界御厨协会的宗旨也在于为慈善事业募集捐款。

世界御厨协会年会轮流在成员国举办，并选择2015年7月在米兰世界博览会举办会议。会议的主题与世博会主题——“给养地球：生命的能源”相契合，讨论可持续和全球营养等相关问题。协会成员为这次活动献计献策，将主题和宗旨转化为具有独创性的美食体验。

《环球美味》杂志有幸独家采访到几位御厨，与大家分享他们精彩的人生故事。





At age 23, young Fabrizio entered the kitchens of the Quirinale Palace and spent the last seven years as the executive chef.

Lorenza Scalisi (L): How did you become the executive chef for the Italian President?"

Fabrizio Boca (F): "With sheer hard work. I work with a team of ten who are all older than me. I was chosen among young chefs to replace the old one. This was very unusual in Italy because the older and more seasoned chefs are expected to lead. Here, everything we do is a "matter of state".

L: Who takes care of supplies and what kind of food does the President love?


F: I personally select and purchase supplies, some on a daily basis. My day begins at 6:30am or latest at 7am to get the freshest and best ingredients in the market. We keep products at the palace exclusively Italian, nothing exorbitant like lobster or caviar. The pantry is stocked with essentials. I find time to source for artisanal items such as ham from Friuli Venezia Giulia, Molise pasta, Piedmont meat, cheese, extra virgin olive oil from Lazio, Veneto flour, Umbria legumes, Emilia Romagna salt, Campania tomatoes, etc., all these in line with the principles of Slow Food.

L: Any surprises from your wine list?

F: We don't have a real wine list since we are not a restaurant. Special wines are selected for special occasions by our sommelier Domenico Santamaria.

L: I heard the palace has a vegetable garden?

F: Yes. Presently, the garden is small and insufficient to guarantee all the




FABRIZIO BOCA

Executive Chef at Quirinale Palace for the President of the Italian Republic

意大利奎里纳勒宫行政总厨Fabrizio Boca

服务于意大利共和国总统



CRISTETA COMERFORD

Executive Chef at the White House for the President of the United States

美国白宫行政总厨Cristeta Comerford

服务于美国总统

requirements. But the plan is to expand for health and cost saving purposes.

L: Working for the President regularly, what was his strangest request?

F: Contrary to what you may believe, the kitchen never gets special requests except for some casual suggestions. Everything is kept simple like a traditional Italian folk kitchen and with the regional flavors of our President in mind.

L: What about preparation for special guests such as visiting heads of state?

F: Nothing fancy or expensive looking like a 20-course dinner but instead a simple 3-course menu. Guests are not here for elaborate tasting menus but for meetings. I pay attention to their dietary restrictions when I plan my Italian menus. An unforgettable incident was the lunch in honor of Her Majesty Queen Elizabeth. I prepared a risotto with herbs and a roast lamb. I remembered those were her favorites in her last visit. I was overjoyed when she personally thanked me for the dishes.

L: What region in the world and products intrigue you most?

F: I travel a lot but have never been to Japan. I am intrigued by its unique and complex food culture and hope to visit the country soon. I love spices, especially paprika pimenton. I use it as an exception to the rule of only having "100% Made in Italy" at the palace.

L: What is the biggest challenge for chefs playing your role?

F: Every day for the past seven years, I cook for the same people fixated to the same cuisine. It is extremely difficult to be persistently interesting and surprising in what I do. I share this with other chefs on my Ocuco (ocucoroma. it).

Fabrizio在23岁进入奎里纳尔宫的厨房工作，七年之后成为行政总厨。

Lorenza Scalisi (L): 您是如何成为总统的行政总厨?

Fabrizio Boca (F): 辛勤工作。整个团队里10个同事都年长于我，我是在年轻一

代中被挑选出来替换年老厨师。在意大利这么做很不常见，因为年长资深的厨师常常担任领导。

L: 谁来负责供应食材? 总统一般喜欢什么样的食物?

F: 我会亲自挑选和购置食材，我的工作从早上6:30开始，最迟就是7点，只有这样才能在市场上买到最新鲜和最好的食材。奎里纳尔宫厨房里的所有食材都来自意大利，最贵的食材不过龙虾或鱼子酱。货架上都是基本必须品，我会花时间去找寻一些手工产品，比如来自弗留利的火腿、莫利塞意大利面、皮埃蒙特的肉、拉齐奥的奶酪和特级初榨橄榄油、威尼托面粉、翁布里亚豆子、Emilia Romagna盐、坎帕尼亚西红柿等等，同时我还遵从“慢食”的原则。

L: 在您的酒店中有什么惊喜吗?

F: 因为不是餐厅，所以我们没有真正的酒单。我们的侍酒师Domenico Santamaria会根据特别的场合挑选不同的葡萄酒。

L: 我听说皇宫里有一个蔬菜花园?

F: 目前花园还很小，还不能保证所有必需品。但是我们计划是扩大花园，不仅有益健康，还可以减少成本。

L: 为总统工作，他最特别的要求是什么?

F: 也许你不会相信，除了一些普通的建议外，我们从没有接到任何特别的要求。就像普通意大利家庭的厨房，以简单为主。

L: 那为到访的特别来宾比如其他国家领导人服务呢?

F: 不会准备那种20道菜的奢华晚宴，基本都是3道菜式的菜单。与其说客人们来这里是为了品尝美食，不如说是为了参加会议。准备菜单时，我会注意他们的饮食忌讳。在接待英国女王时，我准备了意大利烩饭配香草和烤羊腿，她上次到访时，我记得这是她的最爱。当她亲自向我表达谢意的时候，我非常开心。

L: 什么地方和什么食材最令您着迷?

F: 我去过很多地方，但是从未到过日本。当地独特和复杂的食品文化让我着迷。我喜欢香料，特别是辣椒粉。在我的厨房，只有这一种调味料不是来自意大利。

L: 对于厨师来说，最大的挑战是什么?

F: 在过去7年的每一天，为同样的人烹饪同样的菜品，这的确很难让人保持持续的兴趣和惊喜，但我会与其他厨师在我的网站分享这些经历。

L: You are an extraordinary exception in the club. Tell us your story.

Cristeta Comerford (C): I'm the one and only woman chef in the club; the first lady in the kitchen of the White House; and the first Asian descend born in Manila, Philippines, to be in this position. My first job was at Sheraton Hotel near O'Hare International Airport, Chicago. After a stop in Washington D.C., I moved to Vienna as a rotating chef. In 1995 I entered the White House during the Clinton administration, thanks to its Executive Chef Walter Scheib III for taking me in. When he retired in 2005, the First Lady Laura Bush designated me as the Executive Chef. This was right after I impressively handled the gala dinner in honor of the Prime Minister of India, Manmohan Singh.

L: You look cool and relaxed in your star-sprangled attire in the kitchen, on stage, and on TV. How do you manage to do so?

C: My carreer at the White House, where I started as a helper, is an incredible story, let alone the great challenges when I became the Executive Chef. Firstly, I had to adapt to different persidential families every 4 years. It was like a continuous balancing act, without being too aggressive or boring, nor too ordinary or sophisticated in my cooking. Secondly, I have to create the appropriate menus for different visiting dignitaries and be truly expressive of my flag and its cultural heritage in the food I present, sshowcaasing our flavors being the world's biggest melting pot.

L: Which is the "red line" or the fil rouge of your culinary style?



C: To be open minded to different influences and cultures. This openness defines the American lifestyle and my kitchen. When expecting foreign delegations, my team and I would work toward paying homage to their nation. An example would be preparing for the visit of the Italian President and his delegation this summer. We gave our menu an Italian touch of tomatoes, basil, and gelato. In short, food well fused with culture makes up our style.

L: How do you translate Michelle Obama's focus on healthy lifestyle in your food?

C: Each First Lady makes her imprint in our kitchen and Mrs. Obama created a new season. She developed a huge 1,000 square meters green garden to illustrated its benefits on health, environment, and cost savings. For more variety of organic vegetables, I go to the local farms. We are seven in the team. A special task force comes to help for bigger, special occassions.

L: What about wines?

C: While our cellar has a selection of international wines, we focus on top U.S. labels such as those from Napa Valley, California, and Washington State, among others.

L: 在这个协会中，您是最独一无二的，请分享一下您的故事。

Cristeta Comerford (C): 我是这个协会中唯一的女性、白宫厨房里的第一位女性，也是美国白宫首位亚洲菲律宾裔行政总厨。我的第一份工作是就职于芝加哥奥黑尔国际机场附近的喜来登酒店，



然后去到维也纳作为轮值厨师。1995年，克林顿任期内，多亏当时的行政总厨Walter Scheib三世，我进入白宫工作，他于2005年退休。当我成为行政总厨之后，面对的挑战更大。每4年，我必须适应不同的总统以及他的家庭。这就像是一个长期的平衡法则，不能太过亦不能太平淡，不能太普通也不能太复杂。其次，我必须为到访的不同客人准备妥当的菜谱，同时表达美国的饮食文化，并将世界各地的风味融入其中。

L: 无论是厨房、台上、电视荧屏，您总是很冷静，也很放松。您是如何做到这点的?

C: 我在白宫的职业生涯，从一名助手开始。当我成为行政总厨之后，面对的挑战更大。每4年，我必须适应不同的总统以及他的家庭。这就像是一个长期的平衡法则，不能太过亦不能太平淡，不能太普通也不能太复杂。其次，我必须为到访的不同客人准备妥当的菜谱，同时表达美国的饮食文化，并将世界各地的风味融入其中。

L: 在您的烹饪风格中，“红线”是什么?

C: 对于不同影响和文化保持开放的心态。开放的态度定义了美国的生活方式和我的厨房，每当外国代表团到来之时，我们都会致力于向文化致敬。今年夏天，意大利总统及其代表团来访，我们在菜单中加入了意大利特色的食材，如西红柿、罗勒、意大利冰淇淋等等。简而言之，融入美食的文化构成了我们的风格。

L: 您如何将第一夫人米歇尔·奥巴马对于健康生活方式的关注用您的菜品诠释出来?

C: 每一位第一夫人都会在厨房里留下她的印迹。奥巴马夫人创造了一个新篇章，她创建了一个面积为1,000平方米的绿色花园，展示对健康、环境、成本控制的影响。为了找寻更多的有机蔬菜，我常常去当地的农场。我们团队共有7人，特殊场合时会有其他人来协助。

L: 那么葡萄酒呢?

C: 我们的酒窖储藏着世界各地的葡萄酒，尤其注重美国顶级品牌，如来自加州纳帕谷和华盛顿州的葡萄酒等等。



L: How long have you worked in the kitchen of the Federal Chancellor of Germany?"

Ulrich Kerz (U): Fourteen years ago starting 2001. My first Chancellor was Schroder. I am from Berlin and never expected to become the personal chef of our Chancellor.

L: Do you magnify the culture of German cuisine when catering to official functions?
U: Always. In July 2012, fellow members of our club visited Berlin. I prepared a typical Deutsch menu of vegetable and fried fish. German food with german wines constitute the essence of our menus for visiting foreign dignitaries and friends.

L: How many guests do you usually have for an official function?



ULRICH KERZ
Executive Chef for the Federal Chancellor of Germany

行政总厨Ulrich Kerz
服务于德国联邦总理

U: A maximum of thirty covers. We are not like China which is the only country with two members in the Chefs des Chefs club. And in China, they manage to have dozens of people in the kitcehn to serve as many as 10,000 guests a single setting. Here in our kitchen, we are only 8 plus 6 waiters.

L: How would you describe your typical day?

U: I go by myself to the markets and food shops for fresh products. Berlin is famous for its food outlets with an array of products from our organic farms. I prepare simple and easy dishes for Mrs. Merkel. Politicians travel a lot and experience all sorts of fancy cuisines and restaurants. Coming home, they just look for something as simple as salad and that's it.

L: Which is the most interesting food destination for you?

U: I love traveling and the Chefs des Chefs club gives us the best opportunities to travel worldwide. I am always filled with new cultural discoveries and inspiration after traveling. I was thrilled visiting Beijing and Hong Kong where I experienced the amazing Beijing roast duck and

indulged in a variety of noodles and diverse regional flavors.

L: What food do you like most at home?

U: Surprise! At home, my wife is the chef and she loves italian food: Pasta, cheese, salami, etc. Wives and mothers give the first imprint of food in our lives. I am a chef because my mom was an exceptional cook.

L: 在德国联邦总理的厨房里，您工作了多长时间？

Ulrich Kerz (U): 从2001年起，到现在已经14年。我服务的第一位总理是施罗德，我来自柏林，从来没有期望过能成为我们总理的私人厨师。

L: 在准备外国宴会时，你会特别重视德国美食文化的传播吗？

U: 当然。2012年7月，我们协会成员到访柏林。我为他们准备经典的德国蔬菜和炸鱼菜单。在为到访外国贵宾和朋友准备的菜单中，德国风味搭配德国葡萄酒是核心所在。

L: 在正式的宴会中，一般要为多少客人准备菜品？

U: 最多是30位。我们和中国不同，中国是唯一一个在协会有两位成员的国家。在中国，他们的厨房里有超过几十人在工作，每次大约要为超过10,000名客人准备菜品。在我们的厨房，只有8人加上6位服务生。

L: 您如何形容自己平常的一天？

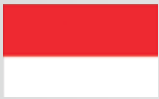
U: 我自己去食材和食品商店购买新鲜食材。柏林以其食品供应，以及遍布全国各地的有机、微小农庄而闻名。我为默克尔总理准备的菜品简单便捷。政治家们经常旅行，品尝过各种菜品。回到家中，简单如沙拉一样的菜品就可以了。

L: 对您来说，最有趣的美食目的地是哪里？

U: 我喜欢旅游，世界御厨协会给了我们最好的机会周游世界各地。旅行之后，新的文化和发现总会带给我无限的灵感。北京和香港让我印象深刻，北京烤鸭，以及各种面食和当地特色风味都令我难以忘怀。

L: 在家里，您最喜欢的食物是什么？

U: 在家，我的妻子是厨师，她喜欢意大利菜：意大利面、奶酪、香肠等等。妻子和母亲总是给我们对食物的第一印象，我之所以成为厨师也是因为我母亲的期望。



CHRISTIAN GARCIA
Executive Chef for the Princedom of Monaco &
Current President of le Club des Chefs des Chefs

摩纳哥皇室行政总厨Christian Garcia
世界御厨协会主席

L: You are both the President of the Club and the "oldest" carrier at the Palace. Tell us your story.

Christian Garcia (C): I was 23, working at Hotel de Paris, a top hospitality landmark in Monaco, when I was called to the Palace of Prince Ranieri III. The job offered was for 7 months only, but after 28 years I'm still there working as the executive chef.

L: How did you become a chef in the first place?

C: I was born in Bourges, Centre-Val de Loire Region. My father's classic French brasserie honed me into food service from the kitchen to the tables. I grew with my passion and became a chef at 18, a few months after arriving in Monaco.

L: What's the culinary tradition of Monaco like and what's your personal direction?

C: We call it "Cucina della Riviera" in Monaco, meaning a mix of French and Italian tastes. Monaco joins the culinary advocates today in going back to the roots, focusing on tradition, biodynamics, authenticity, and simplicity; doing away with fusion and extravagance. Princess Charlène is a healthy food "fanatic" who established a foundation for environmental protection, focusing on sustainable and organic farming. Here, we religiously abide by the rules in conserving endagered plants and animal species like the red tuna, among others. The Princess comes to the kitchen regularly to discuss our menu which consists of 3 courses. Prince Alvert is a passionate connoisuer of food and wine. His private wine collection in the cellar ranges from French to Italian and the world over.

L: Do you find your travels and holidays inspirational?

C: Yes, I find them refreshingly inspirational and somehow it also rubs on the people I serve. I love spices from Asia to South America and create oriental and mexican flavors. Being faithful to my tradition, I am careful not to exaggerate into meaningless fusion.

L: How do you describe the cuisine you prepare for official dinners?

C: Usually, chefs of our nature prepare the

cuisines of their respective countires but of course, there are exceptions. During the visits of Princess Charlène from South Africa and President Mandela, I prepared an entire South African dinner per suggestion of our Princess. And for the dessert, my replica of the biggest South African diamond adorning on the crown of Queen Elizabeth was a hit.

L: 您既是世界御厨协会的主席，也是皇宫最资深的长者，请与我们分享您的故事。

Christian Garcia (C): 23岁时我在巴黎大酒店工作，这是摩纳哥的服务业地标，也就是在那个时候我被王子拉涅利三世召集到他的宫殿工作。这项工作只有7个月，但是28年之后，我依旧在这里，并担任行政总厨。

L: 您是如何成为厨师的？

C: 我出生在卢瓦尔地区的布尔日。我父亲的法式啤酒馆让我了解了从厨房到餐桌的一切。在来到摩纳哥的几个月后，18岁的我成为了厨师。

L: 摩纳哥的饮食传统是什么？您的个人方向是什么？

C: 在摩纳哥，我们称之为“Cucina della Riviera”，意思是混合了法国和意大利风味。摩纳哥响应当今的烹饪趋势，号召回归根本，注重传统、生物动力学、地道、简单，摒弃融合和奢侈。



Charlène公主是健康食物的倡导者，她创立了一个环境基金会，专注于可持续性和有机农耕。我们遵循基本规则，保护濒危植物和动物，如红金枪鱼等。公主每天都会来厨房，与我们讨论3道式的菜单。Alvert王子是一位极富热情的美食美酒鉴赏家。他在酒窖的私人收藏包括法国葡萄酒、意大利葡萄酒，以及世界各地的酒品。

L: 您觉得旅行和度假能给您带来灵感吗？

C: 是的，旅行和度假都具有启发性，对我服务的客人们来说也是如此。我喜欢亚洲和南美的香料，但是我尊重传统，不会去做没有意义的融合。

L: 您为正式晚宴准备的菜品是怎么样？

C: 通常说来，厨师都会准备各自国家的特色菜品，但是也有例外。在南非总统曼德拉和公主Charlène访问期间，我根据我们公主的建议准备了完全南非风格的晚宴。我复制了英国女王皇冠之上最大的南非钻石，做成甜品，备受称赞。





Few Thais do not know Chef Kent Arnon Massanglong who appears regularly on TV and as well takes charge of the official receptions of the Thai Royal Family. These are but two among the many roles Kent plays as culinary judge, educator, and brand ambassador, to mention a few.

Born into a family strongly linked to food, Kent has chefs and restaurateurs as family members and relatives. Even his two siblings are also chefs. Since childhood, the kitchen was his world, well bridged between east and west by his Thai father and Dutch mother. Food in the family was ever a showcase of eastern and western flavors.

Right after finishing school, Kent went globe trotting to experience the diverse food cultures of Europe, Asia, and the Pacific. Moreover, his 15 years stay in France seriously engaged him in classical French cuisine. Returning to Thailand in 2000, he opened his "Chef Kent de Cuisine" restaurant serving Thai and French food with a stylish flair unmistakably Kent. Subsequently, his wealth of experience and culinary versatility got him appointed to the Royal Palace of Thailand.

Ricky Xu (R): How did you land in the Royal Palace as its executive chef?

Kent (K): It all started some six years ago when I was working as Thai Chef de Cuisine at the InterContinental Hua Hin where the Royal Family frequently dined. My mentor was the ex-secretary of the King. One thing led to another and I was summoned to teach Thai cooking on the King's Satellite TV culinary training out reach program to benefit those who



KENT ARNON MASANGLONG
Executive Chef at the King's Palace for the Thai Royal Family
泰国皇宫行政总厨Kent Arnon Masanglong
服务于泰国皇室

cannot afford formal culinary schooling. And, when the Palace Chef Nobert Kostner retired, I was appointed to take his place.

R: Besides divine providence, what do you think really earned you this position?

K: My experience and versatility with both Thai and Western cuisines; my positive personality; and my well-rounded exposure.

R: Please briefly describe the scenario of preparing for a royal Thai reception.

K: When there is a royal function, the restaurant I have comes in handy. Everyone and everything needed from my own restaurant get involved. Small functions are sometimes held at my place while the bigger, more significant ones are hosted at the palace. Like all chefs for heads of state, we prepare weeks and months ahead of time, gathering pertinent information on the nature guests, their taste preferences and allergies in food, thematic and cultural considerations, so on and so forth. We then proceed to menu planning and development followed by presentation and food tasting with officials in charge of the event.

R: You wear many hats but what occupies the core of your works?

K: Preserving the highest level of quality; developing enthusiastic and customer oriented professionals; creating productive work environment; and engaging in the fight against hunger.

鲜少有泰国人不知道厨师Kent Arnon Massanglong，他不仅经常出现在电视上，还负责泰国皇室的官方欢迎宴会，同时他还是烹饪裁判、教员、品牌大使等等。

Kent出身于餐饮世家，所有家庭成员都在餐饮行业就职，他的两个表亲也是厨师。从儿时起，厨房就是他的世界，将泰国父亲和荷兰母亲之间的文化差异完美融合。在他的家里，菜品是东西方风味的展示。

学业结束后，Kent周游世界各地，体验欧洲、亚洲、太平洋地区不同的美食文

化。他在法国待了15年，这让他熟稔经典法餐。2000年回到泰国，他开设了自己的“Chef Kent de Cuisine”，提供泰餐和法餐，并融入自己的鲜明特色。随后，他以丰富经验和多样化的烹饪能力，负责泰国皇室官方宴会。

Ricky Xu (R)：您是如何成为泰国皇室的御用厨师？

Kent (K)：6年前，我还在华欣洲际酒店的Thai Chef de Cuisine工作，泰国皇室在那里就餐。我的导师是国王的前秘书，然后我被邀请在国王的电视台教授泰餐烹饪，这一节目专门针对那些读不起正式烹饪学校的人。当国王的厨师Nobert Kostner退休之后，我被任命代替他的职位。

R：除了机遇之外，您觉得是什么让您真正赢得了这一职位？

K：我在泰餐和法餐上的经验和能力、积极向上的品格、广泛的知名度。

R：请简单描述皇室接待活动的准备工作。

K：如果有皇室活动，我的餐厅就能派上用场。小型的接待活动经常在我的餐厅举行，较大、更为重要的活动则在皇宫。就像所有的御厨一样，我们提前数月准备，了解每一位客人的信息，他们的口味偏好、食物忌讳，结合主题和文化进行考量等等。然后我们会准备菜单、介绍、品尝等事项。

R：对您来说，什么是工作的核心？

K：始终保持最优的品质、发掘具有热情和以客人为核心的专业人士、创建有效的工作环境、积极投身到解决饥饿问题的事业中去。



XU LONG
Executive Chef for western cuisine at the Great Hall of the People of China
人民大会堂西餐厨师长徐龙

Ricky Xu (R): Share with us your inspiring story as a chef for western cuisine at the Great Hall of the People of china.

Xu Long (X): After graduating from Shenyang Service and Polytechnic School, I was assigned to work at the Great Hall in Beijing in time for the celebration of the PRC's 35th anniversary. At that time, western food was still alien and the few senior chefs knowledgeable of western food had only Russian cuisine as reference. So, I was then assigned augment the few staff in the western kitchen. I wanted to learn the cuisine systematically but the only references were foreign recipes and I got lost in the maze of English terms.

Came 1988, I was lucky to train at the Windows of the World Restaurant on the top floor of the International Building managed by Hong Kong restaurateurs. The western restaurant was one of the very few in existent and I had to struggle communicating in Cantonese and English. But it paved my way to the World Trade Centre Club in Hong Kong the following year. The experience became the cornerstone of my career. Through the 1990s, my craft improved working at the western kitchens of various 5-star hotels like China World, Great Wall Sheraton, The Peninsular, and Kempinski, including Maxim's. Today at the Great Hall, an array of western gourmets continues to impress visiting international dignitaries.

R: What were some of the most unforgettable moments at work?

X: In 1992, the 15th annual meeting of le Club des Chefs des Chefs was held in Beijing. It was the first in China after we became a member. Some 30 member chefs came resembling a gathering of nations at the Great Hall where we organized the event. The club faxed us the list of ingredients needed by the chefs for their dishes. It was a nightmare since most ingredients were not available at that time: Paprika for Hungarian Chef Gyular Gullner; caraway and allspice for Austrian Chef Werner Matt; fresh whole salmon for Swedish Chef Werner Vogeli, etc. For salmon, we only found a frozen one. Despite all these, the experience was not only enriching but also compelled

me to learn French. Five years later when I attended the club's 20th annual meeting at Quebec and Montreal, founder and secretary general Gile Bragard was surprised as I conversed with him in French.

The club's 33th annual meeting in 2010 returned to Beijing (and Hong Kong) after 18 years. The camaraderie was binding. Two years after in Thailand, I was warmly welcome by the 80-year old Chef K.Vajarodaya who served the king. Came 2014 World Gourmand Best Cook Book Awards held in Beijing, I was honored to receive on behalf of our founder Gile Bragard his book award on stage. We are constantly in touch as I regularly send him the articles I write for Global Gourmet (formerly New Western Cuisine) magazine.

R: Is there any difference between your role and that of your fellow members?

X: Generally speaking, we all play the same role of serving the heads of state but mine varies in numbers and magnitude of service. Most, if not all members of the Club des Chefs des Chefs are the personal chefs of presidents, kings and queens in charge of their meals and official functions. Here at the Great Hall, service extends from state banquets for visiting dignitaries to all types of functions for local ministries and leaders.

R: What are some significant joys and pains of your work?

X: Challenges can make or break a person. They confront us all the time, from personal biases and misunderstandings to problems at workplaces. Yet so long as you persist and work hard, no problem is too big to surmount. As the saying goes "No pain no gain", the key is to adapt and the secret is to endure.

R: What are the significant points differentiating Chinese cuisine from Western ones.

X: The biggest difference lies in the core of every cuisine which is culture. Yet, it is also the most neighboring. The multiplicity of flavors, ingredients,



cooking tools, and methods around the world plus the difference in geography, races, traditions, beliefs, and norms have polarized gastronomy into a spectrum as diverse as the languages and dialects spoken on planet earth. Moreover, none of us have the same needs, perceptions, values, and aspirations in life. Yet, being able to understand and embrace each other's differences, instead of being alienated by them is the law of co-existence. I have expressed in my write-up for Global Gourmet (New Western Cuisine) Magazine in 2012 that "Food is the common blessing of humanity and the common denominator of harmony.

R: How has the role of chefs evolved?

X: A deserving master of chefs does not only excel in techniques but also in culinary artistry and creativity. Cooking as an art showcases talents; as a science cooking demonstrates dexterity with ingredients. The culinary profession has evolved to embrace both art and science; not as an end in itself but a means to benefiting people's health and lives.

R: What are your interests and hobbies?

X: I have many interests and they change as I age. For me, reading provides a wealth of knowledge while collecting coins opens an amazing world of history and culture. For 20 years I have been collecting coins, particularly Jewish and Israeli's money which connect me to the history, culture, religion, tradition, philosophy, and customs of the ancient Hebrew civilization, including its politics, education, agriculture, medicine, socio-economic structure and military setup. This inspired me to write and it took me 10 years to complete my hardcover exposé into Jewish and Hebrew coins and money



conveyed through 1,080,000 words and 600 pages published in 2010. The Israeli's Ambassador to China Matan Vilnai had all praises for my book. Collecting coins not only gifted me with world knowledge but also earned me many friends". I am also very much into the study of herbs and spices. Each of them is also linked to history, culture, tradition, and people. In fact, the Silk Road is a spice route linking the east and west. I have been telling the stories behind herbs and spices for the last four years in my column published in the monthly Global Gourmet (New Western Cuisine) magazine which I plan to compile into a book and perhaps also set-up a museum of herbs and spices.

R: What do you imagine yourself doing many years from now?
X: August this year marked my 31 years working at the Great Hall but still, there is yet a lot to learn. Thinking back, I could not contain my joy in my first visit to the culinary landmark in Europe such as Gambero Rosso Citta del Gusto, including my involvement with Meat & Livestock Australia for its culinary events in Malaysia and Singapore. Looking forward, I cannot imagine myself doing otherwise.

R: If by stroke of fate you were not a chef, what would you be doing?
X: My chef's career was not by choice. Turning back the clock, I could have been a military officer, if not, a professor. But I believe everything in life is God given.

R: As a mainstay of our Supreme International Jury, how do you see our "Chef par Excellence" Culinary Competition?
X: Global Gourmet "Chef par Excellence" Culinary Competition is a highly respected annual match anticipated and participated by top culinary professionals from across China. The competition serves as an authoritative platform for chefs to continually meet new levels of culinary artistry and excellence. More importantly, it is the dynamic venue for the exchange of culinary ideas and expressions among the new generation of chefs in China.

Ricky Xu (R) : 请与我们分享您作为人民大会堂西餐厨师长的故事。
徐龙 (X) : 1982年我考入沈阳市服务技工学校，1984年毕业之年正赶上北京人民大会堂为了庆祝建国35年到辽宁选调工作人员。再经过严格审查，我有幸被选中直接来到北京工作至今。我觉得应该系统地了解一下西餐知识，那时途径只有去新华书店，我记得在为数不多的菜谱书架上欣喜地寻到唯一一本上海出版的《西餐菜谱》，但是其中很多词汇如同天书。1988年，领导派我去国际大厦顶层的世界之窗餐厅学习，这是由香港人经营的餐厅，也是当时北京屈指可数的几家西餐厅之一。可香港师傅讲的粤语和英文根本听不懂，开始几乎无法交流。后来慢慢适应，有了一点粤语基础，这样踉踉跄跄地学习了半年的港式西餐。次年，领导又派我去香港世界贸易中心学

习。在香港3个月的经历使我大开眼界。见到了很多以前没有听说过的食材，也逐渐对东南亚菜系、日韩料理及西餐的流派有所领悟。进入90年代，随着国际知名酒店在北京的兴起，西餐业发展迅猛。我先后在中国大饭店、长城饭店、王府饭店、凯宾斯基饭店、马克西姆餐厅及巴西烤肉店学习，对西餐有了较全面的了解和理解。在我担任人民大会堂西餐厨师长以来，随着不断地学习和积累，人民大会堂国宴菜单上的西餐菜品也逐渐多了起来，这些西餐菜品也被历任领导人认可和赞许。

R: 在厨师生涯中，有哪些难忘的时刻？
X: 1992年第15届世界御厨协会年会在中国举行，这是自1988年人民大会堂的厨师长代表中国加入该组织后第一次由中国主办，有30多个会员国参加的御厨盛会。他们通过传真发来所需要的食材清单，领导把这个任务交给我完成。现在看来这是个非常简单的事情。而在20多年前，西餐食材在中国极其匮乏。匈牙利总统厨师Gyular Gullner先生需要的红椒粉、奥地利总统厨师Werner Matt先生需要的葛缕子、多香果等香料费尽周折。瑞典国王厨师Werner Vogeli先生要制作北欧风味的腌三文鱼，需要一条新鲜的三文鱼。为此我跑遍北京也没有，最后找到唯一的一条冻货交差。虽然保证了联谊会的顺利进行，食材来源渠道的狭窄及品质的缺欠，还是让我感到无奈和遗憾。但令我兴奋的是，通过这次年会我是第一次近距离接触来自30多个国家的御厨。当时就暗下决心学习法语，一定要成为这个协会的会员。5年后我终于以会员的身份参加了在加拿大蒙特利尔和魁北克举行的第20届世界御厨协会年会。让世界御厨协会年会的创办人兼秘书长吉尔·布拉卡尔先生感到惊奇的是，我可以

用法语与他简单交流。

2010年，第33届世界御厨协会年会在北京和香港举行，这是时隔18年后再一次在中国举办。我陪同他们游览长城、天坛，品尝北京特色小吃、菜品。我们很多会员之间建立了良好的信任和私人友谊。2012年我去泰国曼谷考察，泰国国王厨师近80岁的K.Vajarodaya先生和王宫以极高的礼遇热情地接待，还赠送了他的三本专著。2014年吉尔·布拉卡尔先生的新作《Chefs des Chefs》获得国际美食图书特别大奖，我荣幸地代表他在北京接受获奖证书。近年来，我一直转赠《环球美味（原新西餐）》，目的是让他知道和了解我的文章，更重要的是让他知道在中国有这样与国际接轨的高端美食杂志。

R: 作为世界御厨协会的一员，与其他会员相比，您认为最大的不同之处是什么？
X: 我们总体的工作性质是一样的，即服务于各自国家的元首。所不同的是，大多数会员是其国家元首的私人厨师，世界御厨协会会员资格就是为国家元首服务的私人厨师或主持国宴的厨师长。人民大会堂不仅负责准备国家领导人主持的国宴，还为各个部委及社会团体团体开放，所以服务的群体更广泛。

R: 您的工作中，最大的痛苦和最大的乐趣分别是什么？
X: 工作中遇到各种困难是难免的，如早期语言沟通上的障碍、行业资讯的闭塞、食材渠道的不畅通、厨房设备的陈旧……但随着自身的努力、环境的改善，逐渐克服了这些困难。付出得到了相应的回报，即所谓痛并快乐着。当然，调整平和的心态面对一切是战胜痛苦的秘籍。

R: 在您看来，中餐与西餐的最大不同是什么？
X: 众所周知，中餐与西餐有着很大的不同。而我认为中餐与西餐最大的不同是各自的文化，也是造成中西方饮食差异的根源。人们对食材的理解不同，在做法、调味及食用习惯上会有很大差别，同时也演绎出许许多多具有民族及区域性的菜品，使我们的生活变得丰富多彩。每个人的生长环境、教育背景等不尽相同，对生活品质的要求和人生价值的标准也会存在很大差异。不同的文明应该相互理解、包容和借鉴。正如我于2012年在为《新西餐》杂志的题词中写道的：饮食文明，人类财富；烹饪技艺，世界大同。

R: 您认为厨师在当代时代扮演的角色是什么？
X: 我认为光靠厨艺是不足以成为名厨的，因为还没有走出厨房。能够走出厨房的厨师，不仅拥有精湛的厨艺，还要具备创新天赋。烹饪是艺术，而真正的烹饪大师才能被尊为艺术家。从能够体现人文关怀作品上，与停留在模仿、照搬、甚至抄袭的工匠相比较，艺术家要做的是创造；烹饪是科学，厨师应该对食材的知识有所了解，才能对食客有科学性地引导，制作出

健康营养的菜品，甚至依据科学研发出新的产品，转化为生产力贡献于社会；烹饪是文化，厨师应该是饮食文化的继承者和传播者，对社会有进行启蒙与教育的责任和义务。

R: 您有什么兴趣和爱好？
X: 我的兴趣点较多，但会随着时间和年龄而发生变化的。比如我年轻时喜欢读书和收藏来满足求知欲和占有欲，也是消磨时光的好办法。而通过收藏世界各国货币也是当时最适合我了解世界的一个途径。我广泛收集世界各国货币已有20年，最后聚焦在犹太民族及锁定在以色列国钱币上。从钱币上我了解到这个古老而神秘民族的历史、文化、宗教和民俗及其年轻的国度的政治、经济、军事、科技、农业、医疗和教育。我曾利用10年时间写就了108万字，600页的钱币专著《犹太和以色列国钱币》，于2010年出版。系统地介绍了犹太人自公元前135年至2009年止犹太人发行的所有钱币。为此，以色列《耶路撒冷邮报》、美国《洛杉矶时报》、菲律宾《世界日报》、香港《亚洲犹太时报》等国际媒体都做了专题报道。以色列驻华大使马腾先生在看过本书后，对我连续说了三个谢谢！正如我在后记中写道：钱币给予我太多，不仅给予我学识，还给予我朋友。《犹太和以色列国钱币》出版后，我的兴趣点马上又回归与专业有关的香草和香料上。人类利用天然香草和香料的历史就是人类自身的发展史，天然香草和香料同样充满神秘和传奇，著名的“丝绸之路”某种意义上也是“香料之路”。每一种香草和香料的背后都有自己故事。我试图把我所了解的有关香草和香料碎片化的信息进行梳理，并在《环球美味》撰写专栏文章近4年，最终打算在几年后集成撰写香草和香料两本书与大家分享。我利用外出学习、交流和旅游的机会，在近30个国家搜集了100多种充满异国风情的香草和香料，以及一切与香草和香料相关联的书籍、器皿、用具等。我的梦想是

在有生之年创建一个以香草和香料为主题的博物馆，让更多的人关注和了解这些每天生活都离不开却最容易被忽视的香草和香料。

R: 从事厨师工作这么多年，您如何看待自己？为什么？
X: 到今年8月，我服务于北京人民大会堂整整31年。随着对西餐文化理解的加深，深感有一辈子都学不完的东西。2008年，公派到法国及意大利是我第一次深入西餐的发源地学习和交流，无论是在巴黎的拉斐尔饭店还是在意大利罗马红虾美食城的经历，美食与美酒共同组成的完整西方餐饮文化体系，是需要花费大量的时间及精力去研究和体验的。2012年，我有幸成为澳洲畜牧业及肉类协会举办“红威名厨”项目的领头人，通过与马来西亚、新加坡同行的交流与学习，对红肉的知识加深了了解。虽然自认为曾经付出过努力，但是永远不够的。利用好点滴时间，每天进步一点点，把自己的经验贡献给社会是我今后的奋斗目标。

R: 如果您没有成为一名厨师，您现在会做什么？
X: 就我个人而言成为一名厨师是当时没有选择的选择，所以说人生没有假设。如果非要假设的话，很可能会和我的同学们一样是一名军官、公务员、教授或工人。

R: 作为环球美味“卓越大厨”烹饪大赛的最终评审团评委之一，您如何看待这一角色？
X: 环球美味“卓越大厨”烹饪大赛是一个与众不同的赛事，虽然才成功地举办了2届就吸引了来自世界各地的优秀选手及评委，就足以说明其存在的魅力。这些热情投身于烹饪专业的青年才俊，在这个宽广的平台上如鱼得水，展示出良好的专业水准及非凡的创造性。我想除了自我展示之外，交流与分享才是他们最大的收获。通过“卓越大厨”烹饪大赛共同推动西餐在中国的发展，也应该是主办方的初衷和美好愿望。

