

For Dinner 211

Chapter 211: Locking 6 Cards

“The grilled skewers were so delicious. I was so fed up with the smell in the field, it made me nauseous, but then I found those grilled skewers. They weren’t greasy at all and were very refreshing. The chicken thigh was wrapped in crispy perilla leaves and had pieces of dried plum inside.” As he spoke, he was drooling, “I have to hurry up and grab a ticket, then go eat the grilled chicken skin.”

“I’ve had the grilled chicken skin before, it’s full of collagen and not greasy at all, plus the refreshing fragrance of grapefruit. If you can get a ticket, you must try it yourself.”

“The grilled green pepper, filled with cheese and beef, accompanied by the slight spiciness of the green pepper, was unexpectedly delicious.”

“Unfortunately, I didn’t get to try the soft bone.”

“I did,” someone said, “I didn’t expect the soft bone to be that tender, not hard to chew at all. It’s soft yet chewy, and the flavor is so well absorbed, I don’t know how she did it.”

So, after the round, the audience’s most discussed topic turned out to be Cindy Clarke’s grilled skewers.

Some people also discussed other things: “The wheel pie was good.”

“The noodle dish was pretty good too, and it wasn’t big, so I didn’t feel bloated after eating it.”

When they returned to their seats, those who had eaten the grilled skewers still couldn’t help saying, “If you can get tickets, be sure to try Cain Velman’s grilled skewers. Any one of them will do, they are absolutely delicious!”

Everyone was eager to try and grab tickets.

The Old Madam had already given Adrian Zhekova a death order – he must get them!

Sheldon Rowland whispered, “Master Adrian, why don’t we ask the organizers to lock some tickets for us first?”

Out of 500 tickets, locking six of them, one for each person, wouldn’t be too much.

Victoria Wheeler heard this and said, “It’s not good to be too excessive, just... lock six. One for each person. It wouldn’t be unfair to the major competition.” They were quite curious, but they just wanted to have a taste.

As Adrian Zhekova said, if they really wanted to eat, Cindy Clarke could make them more kinds in private, without having to do it at this moment.

Everyone looked at Adrian Zhekova and he nodded, “Then lock six.” “I’ll go do it now!” Sheldon Rowland quickly said.

Instead of making a phone call, Sheldon Rowland went to Billy Houston in person.

Billy Houston was also sitting in the VIP section, so it wasn’t far away and he quickly went over.

Sheldon Rowland quietly explained the situation.

If Adrian Zhekova asked for too many, it would ruin the fairness of the major competition.

But asking for just six now was fine.

So, Billy Houston agreed and let his staff lock six tickets.

Host Grace Green went on stage and announced that the ticket grab could begin.

She also told the audience the steps to follow.

Once the audience had paid successfully, they would receive a QR code.

One ticket corresponded to one QR code, and they could exchange the QR code for the ticket.

Meanwhile, the contestants could use this time to replenish their ingredients and quickly make new snacks.

Among those present, fans of Zoe Silverstone and Cindy Clarke also managed to grab tickets.

But not many.

Like the first wave of lucky audience members, they were not selected.

In this round of ticket grabbing, two fans of Zoe Silverstone and two fans of Cindy Clarke managed to get tickets.

Fans who didn't manage to grab tickets wanted to buy someone else's QR code, but the other audience members also wanted to go on stage and have a taste.

Each ticket was only 10 yuan, with a total of 500 tickets released. With 10,000 people at the scene, since the price was inexpensive, everyone wanted to participate in the excitement, so one person could only grab one at most.

It wasn't just about the speed of their hands, but also the speed of their Internet connection.

Even if they transformed into a scalper and resold the tickets at a higher price, they wouldn't make much money..

Chapter 212: Disappointment

If you raise it to one thousand, no one will buy.

But if it's 100 per ticket, you can only make a 90-dollar profit, why bother? It's better to go on stage and see for yourself the level of these contestants.

At least join the fun.

So, there's no scalping situation at the scene.

For Adrian Zhekova's side, Billy Houston locked down six tickets for them.

These six tickets don't need to be grabbed, they just need to be paid for.

So, Adrian Zhekova and the others are not in a hurry.

First, try to grab tickets with the audience and see if you can get a few extra ones.

Unfortunately, none of them were fast enough, and they didn't get a single one.

Old Madam was relieved: "Luckily we locked the six tickets in advance, or we wouldn't have gotten any. and we would have died of frustration."

The audience who got the tickets went to get them with the QR code.

At that time, the staff directly delivered the tickets to Adrian Zhekova and the others.

The ticket-holding audience began to line up to go on stage.

Although the audience had been smelling the fried food and cheese flavors for a long time, they had lost their appetite.

Some people listened to the recommendations and came up to taste Cindy Clarke's grilled skewers on purpose.

Anyway, it's 10 dollars per skewer, so they won't lose anything by trying it.

Of course, not many people knew about it.

After all, there were 10,000 people in the audience, and the ticket-grabbing audience was quite scattered.

Not every ticket-grabbing audience member had people around them who had tasted Cindy's grilled skewers.

Therefore, only a few people went straight to Cindy's snack cart.

Most people still went to visit all the snack stalls.

Some chose desserts, others chose fried food, and so on.

At this time, Victoria Wheeler helped Old Madam, and they went on stage with Adrian Zhekova and the others.

"No rush, let's go and check out each stall and gather some information for Cindy," Old Madam whispered. "Besides, it's not good to go straight to Cindy's place. People will start gossiping about her and think we deliberately gave her tickets."

It really was given to Cindy on purpose.

Of course, it was also because Cindy's grilled skewers were delicious.

Adrian Zhekova didn't mind, but he still followed Old Madam's instructions and went around in order.

Adrian Zhekova showed no expression, and along the way, there weren't any snacks that could provoke his appetite.

Those strong and tempting smells which could usually stimulate people's appetite, seemed cheap to Adrian Zhekova.

Today's topic was snacks, but snacks didn't mean cheap and unhealthy.

Many contestants didn't consider this point.

It showed that they didn't think from the perspective of the diners and didn't care about their customers.

They just wanted to win from their own perspective.

Pingla wouldn't want or support such chefs.

As a member of the Zhekova Family, Old Madam naturally understood this very well.

She saw these chefs with strong motives and eager to succeed.

Old Madam shook her head in disappointment.

"Master Adrian!" Zoe Silverstone called out to Adrian Zhekova as he approached.

Looking at the side, Old Madam and Victoria Wheeler were dressed in an air of nobility.

More than that, their nobility wasn't about their clothes but their demeanor.

Since they were accompanied by Adrian Zhekova, Zoe Silverstone guessed that Old Madam and Victoria Wheeler might be his relatives.

Zoe Silverstone quickly showed a sweet smile: "Master Adrian, these two are your Old Madam and your mother, right?"

Zoe Silverstone's gaze fell on Old Madam and Victoria Wheeler..

Chapter 213: How Could It Be This Kid!

At a glance, they noticed the Old Madam holding the hand of a short little fellow.

Because it was just a quick look, they didn't recognize Morgan Zhekova right away.

Zoe Silverstone looked over with a smile, intending to praise the child, but her smile froze.

How could it be this kid!

How come this kid was with Adrian Zhekova and his elders?

Did the woman from that day also come?

At this point, Zoe still hadn't connected Cain Velman and Cindy Clarke together.

She glanced unconsciously at the stands.

Could it be that Adrian brought the woman from that day as well?

The Zhekova family's elders had already taken his hand, could it be that they had acknowledged that woman's identity?

Zoe's eyes were flickering as she looked at little Morgan.

Old Madam didn't like the way Zoe looked at him, so she stepped forward and blocked Morgan from her view.

Only then did she reveal a polite, but cold smile: "Do you know our child?"

Zoe's expression changed.

What did she mean?

Their child?

Was this child a member of the Zhekova family?

She clearly heard this kid call that woman "Mom" that day.

Could it be that the woman had nothing to do with Adrian?

But that wasn't right, the way that woman and Adrian interacted that day was not ordinary.

They didn't seem like relatives or anything like that.

It looked like a couple.

Could it be...

Zoe's face suddenly changed.

Could it be a wonderful family ethical drama?

That woman was actually married to someone from the Zhekova family, but cheated with Adrian?

So that's why the child looked like Adrian, because he had the Zhekova family's genes.

And the Old Madam treated him kindly because he really was a child of the Zhekova family.

It's just that the Zhekova elders didn't know the relationship between Adrian and the child's mother.

In a short time, Zoe had imagined a grand play in her mind.

Even if the Old Madam and the others had a wild imagination, they wouldn't be able to guess her current thoughts.

Otherwise, if the Old Madam found out, she wouldn't let Zoe off!

The Old Madam just felt it was strange, why did Zoe's expression look so weird?

Zoe's suspicious eyes fell on Adrian's face again.

Could it really be as she guessed?

Victoria Wheeler felt there was something off about Zoe's gaze.

But she couldn't pinpoint exactly what was wrong.

But surely, Zoe must be harboring intentions to seduce her son.

Victoria felt disgusted.

She was so agreeable to Cindy Clarke because she trusted the Old Madam's judgment.

Did she think she'd be okay with just anyone?

"I don't know." Zoe decided to hide the previous incident, as bringing it up would do her no good. "I just thought this little friend looked really cute."

"Of course." Adrian puffed up his chest. As if he didn't know whose child it was.

Zoe: "... I'

Did Adrian really need to take her casual remark so seriously?

It wasn't even his child; why was he showing such favor?

Zoe still didn't know that she had already been disliked by them. She continued to smile and said, "Old Madam, Mrs., Master Adrian, would you like to try it?"

Victoria, without any pretense, covered her nose and frowned with difficulty:

“It looks so greasy! Just smelling it is enough. I don’t want to eat it.”

Old Madam Zhekova silently applauded her daughter-in-law and then said, “The topic was for you to make snacks, but you made an amount to feed a meal.

You’ve gone off-topic!”

Peggy Lewis was quick to react: “I say, did you make it so large hoping that the audience would be full after eating yours and not have an appetite for anyone else’s?”

Chapter 214: I Find Your Face Despicable, with Scheming Eyes and a Sneaky Expression

As soon as Peggy Lewis spoke, the nearby competitors looked over.

Zoe Silverstone quickly said, “How could that be? Besides, everyone just has one coupon, so after they’ve eaten, the audience won’t have any more coupons to eat other people’s food.”

“Who knows if someone got more than one?” Peggy Lewis rolled her eyes, “Anyways, you’re not exactly the most kind-hearted person.”

“You...” Zoe Silverstone was furious, “I didn’t offend you, right? I haven’t even seen you before, so why are you targeting me!”

Moreover, if other competitors heard this and thought she was being scheming, what could she do?

Of course, she couldn’t admit that she really did have such thoughts.

Who would have thought she'd be called out so suddenly?

Peggy Lewis unkindly rolled her eyes: "I see your face is hateful, you're shifty, and wolf-like in your intentions."

"Your eyes are glued to Adrian Zhekova's face, as if you're afraid that others won't know what's on your mind," Peggy Lewis said bluntly. Old Madam almost couldn't help applauding Peggy Lewis.

This girl was too strong!

Cindy Clarke's taste in friends was truly extraordinary!

Seeing the situation go on, Zoe Silverstone might not be able to resist coming out and hitting Peggy Lewis.

Sheldon Rowland then said, "Miss Silverstone, it seems the chicken legs in your pot got burnt."

Zoe Silverstone hurriedly went to look.

With a scream. she found out they were really burnt!

Zoe Silverstone quickly scooped out the burnt chicken legs.

Peggy Lewis snorted and sneered, "You don't even know your own skills, seriously..."

Peggy Lewis wanted to say "worthless," but remembering Morgan Zhekova was also there.

She couldn't use dirty words in front of Morgan, so she held back, "Seriously, have some level, right?"

Adrian Zhekova felt that his limelight had been stolen by them, not even giving him a chance to express his opinion, he unhappily snorted and walked away.

Sheldon Rowland and the others naturally followed.

No one lingered in front of Zoe Silverstone's food cart.

When the others heard, they knew that no one in the Zhekova Family liked Zoe Silverstone's chicken legs.

What good things had the Zhekova Family not seen before?

Their requirements must be high.

If they looked down on it, then Zoe Silverstone's chicken legs were probably not good enough in their eyes.

"I don't want it anymore." A customer, who was about to put the food coupon in the box, suddenly took it back.

Zoe Silverstone tried to hold back her anger and said, "Didn't you say you wanted it?"

"I don't want it now." The customer said and went away with the food coupon. Since this was a competition, Zoe Silverstone couldn't do anything to him anyway.

Seeing this, the others weren't in a hurry to buy either.

They were just watching to see which stall the Zhekova Family would pick to eat at, and they would try it too.

Afterward, they could show off to others that they had eaten the same cuisine as the ultra-rich.

Adrian Zhekova and the others had only walked a few steps when the five judges, led by Michael Greene, came to meet them.

“Old Madam, Mrs., Master Adrian,” the judges greeted them one by one, “Assistant Sheldon.”

They didn’t recognize Peggy Lewis and Morgan.

Sheldon Rowland whispered, “This is Cindy Clarke’s good friend, Peggy Lewis, and this is Morgan, Cindy’s son.”

Morgan cleverly said, “Hello, Judge Uncles, Judge Sisters.”

Considering the three older men, Morgan originally wanted to call them

“uncles.”

However, since he was already calling the two women “sisters,” calling them “uncles” might be a bit excessive.

What if they deducted points from Cindy in anger?

Of course, the little guy underestimated the judges’ magnanimity with this line of thinking.

However, him saying this now wasn’t actually much better..

Chapter 215: Provoking Hatred

Michael Greene and the others felt frustrated.

What's going on?

It would be fine to call Rosaline Parker sister, but Cindy Clarke and Hunter Clarke were almost their age, and yet they were called sister too.

On the contrary, they called the three of them uncles.

It was hard to see, but this little guy was crafty at a young age.

Of course, Rosaline Parker and Hunter Clarke were delighted to be called sisters.

Even if this little guy did it on purpose, they were still happy to have their ages reduced.

Hunter Clarke laughed and said, "You little clever ghost, it's okay to call Rosaline sister, but if you call me it should be at least Aunt."

She was much older than Cindy Clarke, but younger than Victoria Wheeler.

Being called aunt would be barely acceptable.

Morgan Zhekova hugged Old Madam's thigh.

He knew whose thigh to hug was the most useful.

Before, it was most useful to hug Adrian Zhekova's thigh.

But when the Old Madam was there, Adrian Zhekova had to listen to her.

So it was better to hug Old Madam's thigh directly.

The Old Madam was delighted to be hugged by the little one, her heart softening, and she said, "Go on with your business, we'll just wander around on our own. We just came to join in the fun."

On hearing this, Michael Greene and the others prepared to leave.

Unexpectedly, they heard Adrian Zhekova say, "Wasn't the last batch of dumplings pretty tasty?"

Michael Greene and the others hesitated, knowing Adrian Zhekova's temperament, but they didn't think much about it.

It was certainly worth praising.

Although they lost the opportunity to gossip earlier.

But now, what didn't they understand?

Even Old Madam Zhekova and Victoria Wheeler brought Cindy Clarke's son along.

It was inevitable that Cindy Clarke would marry into the Zhekova family.

Wesley Gordon laughed and said, "They were really delicious, I've never had such tasty soup dumplings before, no exaggeration."

"Indeed, those three soup dumplings were originally intended for me," Adrian Zhekova said darkly.

"And me," Morgan quickly added. How could they forget him!

Everyone: .

Oh no, did they steal the scumbag CEO's food?

Adrian Zhekova deliberately ignored the little one and said, "But it doesn't matter, Cindy made more for us that day and adjusted the recipe, making them even better than the ones you had."

Everyone: .

Adrian Zhekova held up two fingers: "I ate two trays."

While you five split eight and felt so happy.

I ate two trays alone!

You can't compare!

"I ate one tray!" Morgan also held up his index finger, adding a "1" to join in the fun.

This big and small pair, their gestures and expressions at this moment, were extremely infuriating.

Victoria Wheeler was embarrassed for both of them.

Grabbing one arm of each, she quickly dragged them away.

This little guy didn't have any good points!

How did he inherit Adrian Zhekova's bad temper!

They took a stroll and finally arrived at Cindy Clarke's snack cart.

When they arrived, several audience members were already lined up.

Therefore, Old Madam and the others lined up at the back.

The people in front saw that Old Madam was of advanced age, discussed for a moment, and said, "Old lady, you go first.'

"No need, no need," Old Madam smiled, "We arrived later, so it's only fair to queue."

"Hey, don't worry about it, we're not in a rush either," the few people were quite enthusiastic, thinking it wasn't good for Old Madam to stand and wait because of her age.

As a result, they enthusiastically let Old Madam go in front of them..

Chapter 216: You Are Really Clever

"Old Madam." Cindy Clarke saw the Old Madam, with a surprised look on her face.

A few moments ago, when the guests in the front row gave way, she had already caught sight of them.

"Cindy!" Morgan Zhekova was at the back and enthusiastically greeted Cindy Clarke.

Adrian Zhekova laughed, "We managed to get tickets too. We came to try some."

Just one glance from Adrian Zhekova, and Cindy Clarke's face felt feverish and extremely hot.

Even though it was already hot near the grill, Cindy Clarke knew this was different.

“Old Madam, which one would you like to try?” Cindy Clarke asked.

“Do you have any recommendations?” Old Madam couldn’t take her eyes off of them. “I want to eat all of them.”

“Then how about the chicken thigh?” Cindy Clarke suggested with a smile, “Grilled cartilage might be too tough for you. Grilled chicken skin is high in fat and not very healthy. The green pepper wrapped with cheese, I’m not sure if it suits your taste. If you’re curious about trying any of these, let me grill some more for you after the competition. I’ll make some more variations.”

“The main issue is the limited competition time, so I didn’t dare to make too many types,” Cindy Clarke explained.

“Then let’s go with the chicken thigh,” Old Madam said.

Cindy Clarke then gave her a skewer.

Adrian Zhekova and the others didn’t skip the line. They stayed lined up behind the other customers.

Seeing the next customer, Cindy Clarke was taken aback, “You managed to get a ticket?”

“Yeah, it wasn’t easy to get one.” To her surprise, it was the customer who originally came to Cindy Clarke’s place. “It was such a pity that when I went to exchange tickets, I asked the staff if I could buy a bottle of beer. I’m sure they have everything prepared for this Cooking Competition, and beer shouldn’t be excluded. But they just refused to sell me any. Otherwise, beer paired with skewers would be the perfect combination!”

Upon hearing this, others behind him chimed in, “Exactly!”

” Cindy Clarke hesitated and couldn’t help but laugh, “You’re really resourceful.”

“So, what would you like to try this time?” Cindy Clarke asked.

“I’d like to try the grilled chicken skin,” the man stared at the grilled chicken skin while swallowing saliva continuously.

Cindy Clarke gave him a skewer.

When everyone else had finished buying, Adrian Zhekova ended up last in line for some reason.

After Sheldon Rowland and Peggy Lewis each chose a skewer, Morgan Zhekova stood on tiptoes, “Cindy, I want the grilled chicken thigh.”

“Sure.” Cindy Clarke gave her a skewer, and the little girl obediently ran off to the side to eat.

“Godmother, what flavor is this?” The little girl stared at Peggy Lewis’ grilled green pepper. “Is it good?”

“It’s delicious. Cindy grilled it. How could it not be good?” Peggy Lewis said with a smile, “Would you like to try some?”

The little girl’s eyes were fixed on the grilled green pepper, and she quickly nodded.

“If you want to eat it, just say it straight. Don’t beat around the bush with your godmother!” Peggy Lewis flicked her forehead, clearly learning from Adrian Zhekova.

At this moment, Adrian Zhekova was already standing in front of Cindy Clarke.

They hadn’t seen each other since their brief encounter backstage.

So, there wasn't time to be shy yet.

But now that Adrian Zhekova stood right before her eyes, Cindy Clarke couldn't help but think of what happened backstage.

"How come everyone came up?" Cindy Clarke quietly asked.

"Old Madam insisted on coming up to try your grilled skewers. I told her she could try them privately later, but she said it wasn't the same. She insisted on coming and supporting you on the spot," Adrian Zhekova explained with a smile.

"I didn't expect that the Old Madam would really come," Cindy Clarke blushed. She wondered what the Old Madam had said when she saw Morgan Zhekova.

But it wasn't the right time to ask..

Chapter 217: Some Thoughts

"Old Madam promised and will deliver." Adrian Zhekova said with a light laugh.

"What would you like to eat?" Cindy Clarke asked.

"Let's go for the soft cartilage." Adrian glanced and said.

Many audience members saw Adrian coming over.

They thought if Adrian came to eat at this stall, they should try it too.

Some of the audience had already used their Food Coupons and could only watch with regret.

“This cartilage is so delicious,” said one audience member, “It’s so refreshing among all these strong flavors. It’s perfect to cleanse the palate.” “Can I have a small piece to taste? I’ll exchange my green pepper for it.” “Can I exchange a piece of chicken skin for your chicken thigh?”

Basically, everyone had only one Food Coupon.

So they came up with this idea and exchanged with each other to try different things.

After the audience finished eating and returned to their seats.

The Five Judges then tasted the dishes from each stall.

Before that, they had been wandering in the Middle, watching the contestants’ cooking process, their ingredients, and creativity.

Of course, the judges wouldn’t be like the audience, only having one chance to taste.

They would taste from every stall and then vote with their Food Coupons. However, since there were too many dishes, they could only take one bite of each.

Otherwise, they would be full before they could finish tasting.

At Zoe Silverstone’s food cart, one of the judges cut the prepared chicken thigh in half, revealing the layers inside.

The outermost layer was bacon, followed by chicken thigh, then the chicken breast paste, and finally, the boiled egg in the center.

“As a snack, it’s a bit too heavy, and it’s more like a main course,” Wesley Gordon said.

“It’s an anime-inspired dish, which is quite thoughtful,” Hunter Clarke said, taking a small piece for himself.

Zoe Silverstone, excited to have her creativity acknowledged by the judges, said, “I thought the dish had a nice sense of layering. Although it’s a bit heavy, the combination of two elements could create different textures and tastes. The crispiness of the bacon with the chicken thigh, the combination of chicken thigh and chicken breast paste, and the chicken breast paste with chicken egg.

One dish can offer at least three different flavors.”

Michael Greene had a bite: “Chicken breast is hard to make well; it’s easy to dry out. Even after being turned into paste, it’s still a bit dry, and the egg in the center is also dry. The two layers of dryness come together.”

“And, because your ambition was too great, and there are too many layers, the bacon on the outside had to cook longer to ensure the inside layers would cook, which resulted in the outer bacon having a poor texture,” Rosaline Parker added.

“The bacon is a bit salty, and you didn’t do any pre-treatment. I think you knew that the bacon was too salty, so you made the chicken seasoning light. But in doing so, the seasoning is uneven, which takes away from the taste.”

Charles Dean shook his head, “Sorry, I can’t give my vote to you. This is not the standard a professional chef should have.”

Zoe Silverstone clenched her jaw and looked upset, feeling humiliated in front of this large crowd.

Quite a few customers had come to buy her snacks, so how could she be as bad as the judges said?

The judges tasted one dish after another.

“This Wheel Pie is not bad; the outer surface is crisp and the inside soft, with layers of texture. The filling inside is also well -matched in terms of taste.”

“You added minced celery to this Fried Chicken? Not a bad idea; the fried chicken has the aroma of celery without overpowering the flavors. The celery taste is subtle and doesn’t steal the show. Personally, I’m not a fan of celery, but I think it’s not bad..

Chapter 218: Creativity

“You are the only one who made a cold dessert, it’s really good. Among all these meat dishes, your refreshing cold dessert has a palate-cleansing effect.

Moreover, you added hawthorn which shows your thoughtful consideration.” When it was Iris Doone’s turn, she made meatballs.

“I made tricolor balls, the brownish one is a beef meatball, the white one is a fish meatball, the green one is a chicken meatball made with spinach juice. The soup base is chicken soup,” Iris Doone explained.

Michael Greene nodded, spooned up a beef meatball accompanied by some soup.

He took a sip of the soup before biting into the beef meatball.

The moment he bit into it, soup oozed out from within.

But this taste was decidedly familiar.

“What did you add within this beef meatball?” Michael Greene asked.

“I added squid meat paste and aspic made from chicken skin,” Iris Doone replied.

Michael Greene, raising his eyebrows, remarked, "I find this flavor kind of familiar."

Then he said to the four other judges, Wesley, Hunter, Rosaline and Charles, "You should try some, too."

Iris Doone suddenly had a bad premonition.

After trying it, Wesley said, "This was what Cindy Clarke made during the auditions, the dumplings, just without the dumpling skins."

"Right, the texture and taste are quite similar," Hunter agreed.

"The only difference is that in the meat filling, the shrimp and crab paste was replaced with squid paste and the aspic made from chicken feet was replaced with pigskin jelly," Rosaline put her bowl down, not wanting to try anymore.

Wesley added, "Although some changes were made, the essence of the original idea is from Cindy Clarke."

"I didn't..." Iris Doone denied, her face pale. How could she admit it now?

Charles shook his head, "During the auditions, your date crust was unforgettable. But this time, without your own originality, I'm disappointed."

"I didn't," Iris Doone said defiantly, "Are you saying that I'm copying Cindy Clarke? That's a big accusation! The soup bursting out, isn't that because of what I added? Does that mean only Cindy can do it?"

"While the bursting soup is a common technique, the application of texture layers and seasoning proportions from different chefs will always be unique," Wesley responded coolly, "Do you think that we, as judges, can't even tell that? Although we may not be able to pinpoint the exact proportions of the seasonings you added, we can generally distinguish what's been added." Iris Doone bit her lip, wishing she hadn't made the beef meatballs.

When she was making it, she had indeed been inspired by the tutorial Cindy Clarke posted online and decided to use the same idea.

After trying the chicken and fish meatballs, Michael said, "These two are good, especially the fish ball, the chicken soup seeped into it adding a sweetness to it. If it weren't for that beef meatball, I would have approved of your dish."

After tasting, Hunter also nodded, 'You are quite capable, you shouldn't deviate from your own path.'

With that, the five of them left.

Leaving Iris with a burning face, despite lowering her head, she could feel stares from all directions.

Even without looking up, she felt as if she could see the scornful looks of the crowd.

Iris looked towards Cindy Clarke.

Cindy was obliquely across from her.

Coincidentally, Cindy was also looking at her.

Cindy didn't feel anything strange about it, after all, she published the recipe and taught it to her fans, so they could learn to make it..

Chapter 219: Surprise

Even if Iris Doone learned from her, Cindy Clarke wouldn't be angry.

On the contrary, in this situation, Iris choosing to learn from her indirectly proved that Iris was not as good as her.

However, before Cindy could feel anything about it, she saw Iris looking at her with eyes full of resentment.

Iris thought that Cindy was mocking her!

Cindy was laughing at her!

Iris's eyes turned red, glaring at Cindy fiercely.

Cindy Clarke, just you wait!

You won't be smug for long.

Let's see how I deal with you!

You can't possibly make it to the end of this competition!

I'll definitely get further than you!

The judges had been tasting dishes all the way to Cindy's snack cart.

Cindy's Japanese skewers were not as rich in flavor as Chinese barbecue.

The faint charcoal taste, combined with the light seasoning, made it much fresher.

At this point, all the competitors had stopped cooking.

The strong flavors in the competition area gradually dissipated.

The taste of Cindy's skewers gradually became clear, carrying a light plum fragrance and grapefruit aroma.

The judges had been tasting dishes all along, and were actually quite full.

If it weren't for the special flavors of Cindy's dish, the judges probably wouldn't be able to taste anything significant.

But now, smelling the grapefruit and plum aroma actually reopened their appetites.

Michael Greene asked, "What inspired you to make these?"

"Since the theme is night market snacks, even the venue is designed like a snack cart, without dining seats, recreating the snack block atmosphere. So, customers don't have a place to sit down and eat their snacks after buying them," Cindy explained.

"I wanted to make something that's easy for the customers to eat while holding, so I chose grilled skewers. With the bamboo sticks, customers can eat without needing to find a place to sit."

Wesley Gordon nodded, picking up a chicken skin skewer.

Instead of eating it right away, he observed it first.

"The thick sauce is coated on the chicken skin, which, combined with the collagen in the chicken skin, makes it soft and tender," Wesley said, taking a bite. "Crispy at the edges, soft and tender in the middle, with a springy texture from the collagen."

Michael Greene exclaimed with surprise, "There's a grapefruit flavor on the chicken skin. I thought you would add lemon."

"Lemon aroma is stronger, but it also covers more of the charcoal and barbecue sauce's flavor. Grapefruit is tart, sweet, and refreshing, but not as strong as lemon," Cindy explained.

"Which bowl is the grapefruit sauce?" Hunter Clarke asked.

"This one," Cindy pointed to one of the bowls, then pointed to another one nearby, saying, "This is crushed plums, which I wrapped inside the chicken thigh."

"To be honest, this is the first time I've had a chicken thigh skewer with crushed plums," Rosaline Parker nodded, saying, "What made you think of adding grapefruit sauce and crushed plums? This isn't a conventional method."

"I thought that there would be a lot of snacks today, mostly fried, grilled, and desserts. The dough of the desserts would mostly have butter, while the fillings would mostly have cream and cheese," Cindy explained. "Whether the customers taste or just smell the flavors, it would affect their appetite. So, I added the appetizing plums and grapefruit sauce to the mix."

"However, I don't want all the food to have the same taste; I want each one to be different. So, when customers eat each one, they'll have a new experience.."

Chapter 220: Voting

"So you're saying that your grilled green peppers are also different?" Charles Dean spoke as he picked up a skewer.

With a single bite, the cheese inside the pepper stretched into strings.

“Although I personally don’t think green peppers are spicy, it’s possible that there may be customers who can’t eat even the slightest bit of spice,” Cindy Clarke explained. “So, I added cheese to neutralize the slight spiciness of the green pepper. Even those who don’t eat spicy food should be able to enjoy it.”

“With vegetables as a pairing and the ingredients served hot, the cheese isn’t overpowering. The taste is balanced,” Charles Dean nodded in agreement. The five judges shared Cindy Clarke’s remaining skewers, finishing them off.

All that was left were the uncooked ingredients.

The five judges reluctantly turned their eyes away, not wanting to burden Cindy Clarke with more grilling.

Staff members brought each contestant’s ballot box to a prominent spot on stage and removed the food carts.

Michael Greene then announced, “Now, each of us has a food coupon. The food coupon in our hands is worth 10 coupons. We will put our food coupons on the contestants’ ballot boxes.”

Rosaline Parker took out her food coupon first, stating, “I’m giving my coupon to Natalie Campbell. Her Wheel Pie fits the theme of snacks, and it is a common dish found in night markets. She also displayed her own creativity in her dish.”

Rosaline Parker placed her food coupon on Natalie Campbell’s ballot box.

Hunter Clarke spoke up, “I’m giving my votes to Cindy Clarke. Her dish doesn’t just adhere to the theme, it also shows her attentiveness to the diners. She considered the convenience of the diners while they eat, their taste preferences, and even the fact that the surroundings may affect their appetite.”

“Adapting to conditions and locations while putting herself in the diners’ shoes and making changes for them,” Hunter Clarke placed his food coupon on Cindy Clarke’s box.

Wesley Gordon promptly placed his food coupon on Larry Bennett's box, stating, "I'm giving my vote to Larry Bennett. Fried Chicken is a very common and widespread snack. The simpler it is, the more difficult it is to do well."

"Larry Bennett's fried chicken retains the natural juices of the chicken," Wesley Gordon said as he tore open a chicken thigh, juice visibly dripping from his fingers.

The sight left the audience unable to resist swallowing their saliva.

"Moreover, before frying, he took an extra step to prick the chicken with needles. This softened the meat and created small gaps within it. Larry then sprinkled a little chopped parsley in these gaps before coating the chicken with flour and frying. When eaten, hints of green can be seen within the chicken meat, not just on the surface," Wesley explained.

"The unique fragrance of celery combined with chicken resulted in an unexpectedly harmonious taste. This attention to detail is enough to earn my vote," Wesley added.

When it was Michael Greene's turn, he put his food coupon on Cindy Clarke's box.

"I'm voting for Cindy Clarke," Michael Greene said, cutting open a piece of chicken thigh to reveal the layers inside, "Crispy perilla leaf, tender chicken thigh, and pieces of dried plum in the middle – each layer offers an unexpected flavor and texture."

Lastly, Michael Greene looked at Charles Dean and asked, "What about you,

Charles?"

Charles Dean smiled and replied, "I'm also giving my vote to Cindy Clarke.."