

## **Apocalypse 888**

### Chapter 888 Spiritual Cuisine

Meanwhile, inside her Territory Space, Kisha was carefully slicing a spiritual cabbage that emitted a soft, golden glow. Since 008 hadn't provided much detailed information about the 'Spiritual Heavenly Chef' class, Kisha could only rely on instinct and experimentation.

She planned to make stir-fried pork with cabbage, using ingredients that were all spiritually enhanced. The pork, in particular, came from a pig raised within the Territory, an animal now categorized as a spiritual beast.

Mike had recently discovered that some of the livestock in the Territory were beginning to exhibit signs of spiritual energy. He had noticed a change in the animal byproducts, milk, eggs, and other farm goods had become richer in taste and were imbued with traces of spiritual energy.

Curious, he sent a sample batch to Kisha for analysis, and she confirmed it: the spiritual milk not only had a superior flavor, but also carried beneficial effects when consumed.

However, not all the animals were showing such advancements. Only about ten percent of the population had begun producing spiritual byproducts, an indication that those specific animals had evolved into spiritual creatures.

To confirm this theory, Kisha asked Mike to slaughter one of the spiritually awakened pigs for cooking, since they had more than enough of them to spare for testing.

Right now, she was busy preparing the ingredients. She had already sliced the pork into thin strips and was marinating them carefully, knowing that the flavors would deepen and become richer once exposed

to the flame. The cabbage, however, was massive, nearly the size of a basketball, so shredding it by hand took considerable time and effort.

008 had warned her that a 'Spiritual Heavenly Chef' must never rely on machines like food processors or shredders when handling spiritual ingredients.

Why?

The reason was surprisingly simple: during preparation, the chef must continuously imbue spiritual energy into the ingredients. Using machines would break this delicate process, causing the spiritual energy within the ingredients to scatter and dissipate, leading to a failed dish.

Looking back, it became clear that the first time Kisha had successfully cooked a spiritual cuisine, it had been beginner's luck. But now, with intention and understanding, she was working to earn that success the proper way.

Right now, Kisha was fully focused on shredding the spiritual cabbage, carefully channeling her spiritual energy through her hands and into the knife. She coated the blade with a steady flow of energy to avoid accidentally dispersing the cabbage's innate spiritual essence.

A single mistake in this step could affect the harmony of the dish, and worse, could even cause the final product to explode due to an imbalance of energies.

But Kisha had long started preparing for this moment, even before she began cooking.

Knowing that every component mattered, she took the time to learn how to create raw ingredients from scratch, like soy sauce. Fortunately, she had access to awakened ability users with artisan-type talents. When she approached them for guidance, they generously shared the complete process without holding back any details.

Thanks to the unique properties of her territory, where time passed ten times faster than in the outside world, fermentation that would have taken months was significantly sped up. She encountered her fair share of failures, but out of five large fermentation jars, she managed to successfully produce at least one jar of high-quality soy sauce.

Kisha had realized early on that if she was going to cook a spiritual cuisine, then every ingredient had to have spiritual properties as well. Anything less could diminish the dish's additional effect or even ruin it entirely. Only after gathering everything she needed, ingredients, tools, and condiments, did she finally begin the process of cooking with full confidence.

After finishing the shredding, Kisha washed the cabbage once more, then set it aside. She turned her attention to the wok, ready to begin cooking, but instead of using a regular flame, she decided to experiment.

This time, she summoned her 'Spiritual Silver Flame.'

With it, she could precisely control the heat while preserving the spiritual energy within the ingredients. But more than that, she had a theory she wanted to test: that by using her spiritual flame, she could draw in ambient spiritual energy from the surrounding environment and infuse it into the dish.

It was unproven, purely theoretical, but the idea intrigued her. If it worked, it could significantly enhance the potency and effect of the spiritual cuisine.

And even if it didn't, it was still worth the attempt.

After heating up the wok, Kisha added a generous swirl of oil. So far, everything seemed stable, no disruptions, no unexpected reactions, so she continued with confidence.

Once the oil reached the right temperature, she carefully added the marinated pork. It sizzled on contact, releasing a savory aroma rich with depth. The pork had been marinated in a blend of soy sauce, garlic, black pepper, and a touch of coarse salt, harvested from the salty waters of her own territory's sea. She had personally processed the salt, boiling away the water, purifying it, then reboiling it in a separate container to remove any remaining impurities.

To further enrich the flavor, she added star anise and a few choice herbs, giving the pork a warm, spiced aroma that would be perfectly complemented by the natural sweetness of the cabbage.

A light coating of cornstarch ensured the pork developed a subtle crunch as it cooked, enough to add texture without making it heavy or soggy. In truth, she didn't need to add many extra seasonings. The marinade had already done most of the work, and now, it was all about bringing out those layers of flavor with the right heat and timing.

As Kisha stirred and tossed the pork around the wok, the Spiritual Silver Flame gradually coaxed the marinated meat into a golden brown hue. The flavors in the marinade began to caramelize, coating the pork in a glossy sheen, while the cornstarch gave the edges a subtle, satisfying crisp.

When she poked a piece with her ladle and saw the juices glisten and the texture remain tender, she nodded with quiet satisfaction, then added the shredded cabbage.

So far, everything was going smoothly. But Kisha didn't let her guard down. She knew better than to be complacent.

Though she still had ingredients in reserve, spiritual ones were precious. Only about ten percent of her farm animals qualified as spiritual beasts, meaning her resources for experimentation were limited. She couldn't afford to waste them, not when every dish was part of her journey toward mastering the art of Spiritual Heavenly Cuisine.

As Kisha continued tossing and stirring the ingredients in the wok, the rich aroma of her cooking began to spread throughout her territory space. Though it was just a simple dish, shredded pork with cabbage, the scent was nothing short of divine. The fragrance wafted through the air, curling into every corner, catching the attention of those working nearby.

One by one, people began to pause, their heads turning in the direction of the scent. Even Duke, who was deep in concentration with his work, suddenly stopped in his tracks. His stomach let out a loud, traitorous growl, and his nose twitched. Before he realized it, he was already standing, sniffing the air, his feet moving on their own as if drawn by an invisible string.

Hugo and the rest of the team weren't spared either. The scent lured them all toward the edge of the farmland. But once they reached the boundary, they found they couldn't go any farther. Though they could still smell the mouthwatering aroma, something held them back, an invisible barrier, as if beyond the farm was nothing but an illusion.

Frustrated and hungry, they stood there, helpless and grumbling. None of them noticed Duke quietly slipping past the boundary and continuing on.

Soon enough, Duke arrived at Kisha's side. There she was, standing over the wok, the ingredients sizzling and dancing in the heat as the wind carried the heavenly scent all around. Now that he was this close, the temptation was unbearable; his stomach growled even louder in protest, practically demanding a taste.

But seeing how focused Kisha was, Duke didn't dare make a sound. Still, he could feel his mouth watering uncontrollably; he had to wipe the corner of his lips with his sleeve like a hungry pup waiting for a treat. So he stood there quietly, tail metaphorically wagging, while his stomach protested in soft, growling waves.

Finally, Kisha finished cooking. Only then did she let out a wide, satisfied grin, relieved that nothing had gone wrong. No explosions, no imbalance. Just a successful dish.

She then turned to inspect her creation.

[Shredded Pork with Cabbage]

[Description: A deceptively simple dish crafted with shredded pork and cabbage, elevated by the use of spiritual-grade ingredients, including pork from a spiritual beast and cabbage cultivated with concentrated spiritual energy. Cooked with perfect harmony and infused with spiritual flame, the result is a refined, flavorful meal that nourishes both body and soul.

Quality: SSS

Additional Effects:

Agility +5

Strength +5

Spiritual Energy Regeneration (Duration: 1 hour)

Stamina Regeneration (Duration: 1 hour)

Fire Resistance +30%]