

Culinary 47

Chapter 47: I Agree to This Marriage Arrangement! Black Bean Sauce Phoenix Claws on the Menu!

The message had just been sent.

Chen Yan saw the handsome chef stand up and head to the kitchen. Before long, he brought out a freshly steamed portion of chicken feet.

"Come on, the Black Bean Sauce Chicken Feet are ready! Everyone, try some. Chezai, give this customer some to taste as well."

Today, while preparing the chicken feet, Lin Xu accidentally made too many. He originally planned to save them for the afternoon. However, while making the Pork Ribs, the black bean sauce he had prepared that morning reminded him of another must-order Cantonese morning tea dish: Black Bean Sauce Chicken Feet.

If he steamed these soaked chicken feet with black bean sauce, the flavor should be good, right? After all, both the Black Bean Sauce Pork Ribs and the chicken feet dish were Perfect Level. Combining two Perfect Level dishes should still result in a Perfect Level dish.

He decided to give it a try. So, he marinated the chicken feet in black bean sauce for half an hour, then placed them on a plate and steamed them.

After forty minutes of steaming, they were finally brought to the table.

Chezai took a small dish, carefully picked up a helping of chicken feet exuding a rich black bean aroma, and brought it to Chen Yan.

"Hello, we've made a new dish. Here's some for you to try. We hope you can provide us with your valuable feedback."

This... Chen Yan originally thought the owner of this restaurant had taken advantage of her cousin. It was hard for this type of restaurant to achieve 30,000 to 40,000 in revenue. But smelling the black bean

fragrance wafting from the dish, she hesitated. This aroma... it feels more authentic than what I had in Yangcheng a few days ago.

She said, "Thank you," then picked up a chicken foot with her chopsticks, put it in her mouth, and took a bite. Her eyes immediately narrowed into crescent moons.

WOW! These chicken feet are truly delicious—soft, succulent, and rich with black bean flavor. The tendons inside are slightly resilient, adding a pleasant chewiness to the otherwise soft and tender chicken feet. Delicious, delicious! These chicken feet are just too tasty!

Now, Chen Yan didn't think this restaurant was cheating anyone. Even this chicken feet dish alone is so tasty, and it's a new item not even on the menu. Shouldn't the other dishes be even more delicious?

As she was thinking, the Tiger Skin Chicken Feet she had ordered were delivered.

Putting the two types of chicken feet together, Chen Yan felt like she had ordered the same dish twice. But they tasted completely different. The Black Bean Sauce Chicken Feet had a rich black bean flavor and were softer in texture, while the Tiger Skin Chicken Feet had a slight numbing spiciness with more of the braising liquid, making them more aromatic.

"You really went to the restaurant? You didn't give Lin Xu any trouble, did you?" Shen Jiayue replied with some concern. She feared her neurotic cousin might cause a scene at the restaurant.

"Who has time to cause trouble? Your man's chicken feet are too delicious! Both types are amazing. With his cooking skills, I approve of this marriage!"

Shen Jiayue didn't know whether to laugh or cry. What's the use of you agreeing? But wait a minute... Two types of chicken feet? Isn't there only one type, Tiger Skin Chicken Feet, at the restaurant? How is there another one now? Could her cousin have struck dumb luck and stumbled upon a new dish trial?

This morning, Lin Xu had messaged her saying he wanted to conduct a small experiment. At the time, she hadn't quite caught on. Now it seemed that small experiment was about creating a new dish.

AAAAHHHH! I really want to try it!

「In the restaurant」

Just as Lin Xu tasted the Black Bean Sauce Chicken Feet, the system's notification sounded in his mind:

"Host has successfully created a new Perfect Level dish by utilizing two Perfect Level dishes. You have earned the Excellent Level Technique—Knife-Sliced Chili. Congratulations, Host."

Oh-ho! There's a reward too?

As he was thinking, a flood of experience poured into his mind.

Knife-Sliced Chili is an indispensable condiment in Sichuan cuisine and the main source of spiciness for many dishes. The specific method involves roasting dried chilies and Sichuan peppercorns in a dry, oil-free pan until slightly charred. Once cooled, they are finely chopped with a kitchen knife, hence the name "Knife-Sliced Chili." Compared to ordinary chili powder, Knife-Sliced Chili is more aromatic due to the roasting step. Especially when making poached or boiled dishes, sprinkling Knife-Sliced Chili on top and then dousing it with hot oil can instantly elevate an otherwise unremarkable dish.

"Boss, are these chicken feet going to be a new item on the menu?"

"Yes!" Lin Xu had been worrying about how to complete the main quest of achieving over 50,000 in revenue. Now that he had another Perfect Level dish, he naturally intended to make full use of it.

"Prepare more chicken feet this afternoon. Add these Black Bean Sauce Chicken Feet to the menu. Just like the Pork Ribs, start with fifty servings to test the waters. If it goes well, we'll increase the quantity."

The Black Bean Sauce Pork Ribs could easily become tough if over-steamed, so he couldn't prepare too many of those. But there was no such concern with the Black Bean Sauce Chicken Feet. Even if they steamed a bit longer, it wouldn't be a problem.

As Lin Xu was speaking, Chen Yan's ordered Lotus Root Slices and Braised Pork Rice were served. She ate while marveling at the flavors. She had originally thought her cousin had been tricked and was coming here to tear into some scumbag. She hadn't expected to stumble upon such a rare delicacy.

No wonder her cousin cared so much about this Boss Lin. With his looks and cooking skills, wouldn't any woman go crazy for him?

"I steamed some Black Bean Sauce Chicken Feet at noon today, and they turned out really successful. I'll pack some for you later so you can try them."

While eating, Lin Xu sent a message to Shen Jiayue. This made Shen Jiayue ecstatic.

My Xu Bao is the best! Always thinking of me when he cooks something delicious. BOO HOO HOO, I miss you again.

After finishing the rice in his bowl, Lin Xu stood up and said to Song Tiantian and the others, "Finish all the chicken feet, don't waste them. If there's anything you want to eat, just let me know. I can't guarantee everything in the shop, but when it comes to food, I'll definitely make sure you get your fill!"

Song Tiantian agreed, then scooped half of the Black Bean Sauce Chicken Feet from the plate into her bowl. She had a big appetite, so she needed to eat a bit more.

She walked over to the cashier's desk with her bowl. Just as she was about to sit down and continue eating, Yue Liyue walked in with a few other young people his age.

"Hello, Tiantian! One order of Black Bean Sauce Steamed Pork Ribs for each of us!"

Song Tiantian began to take their order without lifting her head. "Hello Oreo. Black Bean Sauce Steamed Pork Ribs, right? Do you want rice too?"

"Yes, yes, one portion each. And also one portion of Ginger Lotus Root..."

After ordering food and drinks, Yue Liyue started to introduce the dishes here to the young people beside him in Cantonese. After interacting for the past few days, Song Tiantian could now understand Yue Liyue's Cantonese-accented Mandarin. But the Cantonese dialect Yue Liyue and the others were speaking now was completely unintelligible to her. She could only vaguely make out words like "delicious" and "excellent."

"Don't call me Oreo. Call me Yue Liyue! This name represents an optimistic, rebellious, and unconventional spirit. Don't get it wrong again, Tiantian!"

"Okay, Oreo!" Song Tiantian responded. As she picked up a chicken foot to eat, Yue Liyue, who was next to her, froze.

"Is this... a new dish?"

Song Tiantian nodded. "We had some extra chicken feet today that weren't braised, so the boss steamed them with black bean sauce. They taste really good."

Upon hearing this, Yue Liyue no longer cared about Song Tiantian repeatedly calling him Oreo. He immediately led his friends into the restaurant.

"Boss, Boss! I heard there's a new Black Bean Sauce Chicken Feet dish. Can I buy a portion?"

At that moment, Lin Xu was busy making Nori Egg Drop Soup. It was the last bowl left. Once done, he would complete the practice task and obtain Perfect Level Nori Egg Drop Soup.

He continued working and said, "I've saved some for you. Chezai, take it over to Yue Liyue. This dish will officially be on the menu this afternoon; you can pay for it then."

Having said that, he ladled the egg drop soup from the pot into the bowl containing nori. As the enticing aroma wafted out, the system's notification predictably sounded in his mind...