

## Culinary 70

Chapter 70: Lure the Dog Inside to Kill It, Huh? White Jade Lotus Root Strips! [Seeking Monthly Tickets]

Two State Banquet masters?

It was then that Lin Xu realized; his senior, as the Executive Chef of the Fishing Platform State Guesthouse, naturally held the same Level as his master.

In the future, I must learn more about cooking from my master and senior brother. I merely made some Shaqima for them to taste, and I achieved such a reward! If I made some more profitable dishes, wouldn't I make a killing?

Grandpa Gao and Xie Baomin ate the Black Sugar Shaqima while also sharing some small cooking tips. Lin Xu wasn't idle either; he packed the remaining Shaqima into to-go boxes, planning to let those at the store have a taste. After all, it was of Excellent Level, and it was plenty sweet. He believed everyone would like it.

As for Shen Jiayue's portion... that, of course, needed to be remade using Perfect Level technique.

The congee in the pot was almost ready, and the master and his two disciples began their breakfast. The fragrant and delicious century egg and lean pork congee, along with pancakes and the refreshing cold dishes made by Grandpa Gao, made Lin Xu enjoy his meal immensely.

「Eight in the morning.」

The shop was at its busiest. Shen Jiayue, carrying an exquisite shoebox, walked into the shop with Chen Yan.

"Where's my brother-in-law? That brother-in-law of mine who supposedly can't make snacks?"

Chen Yan had the air of someone ready to mock her cousin, but as soon as she entered, Song Tiantian, who was wiping the cashier counter, handed over a to-go box from the side, saying, "Boss Lady,

President Chen, you two must try the boss's handiwork! He made it in the store after we closed last night... The boss said it wasn't perfect and let us share it, but I think it's super tasty, very sweet!"

Undeniably, the Black Sugar Shaqima was visually appealing. Deep brown syrup coated the golden, crispy strips, which were evenly cut into small, appetizing pieces.

Chen Yan, whose mind had been consumed with thoughts of how to ridicule her cousin and brother-in-law, felt a metaphorical question mark slowly form. Is merely flaunting your love not satisfying enough for you lovebirds anymore? Is that why you've lured this stunning, single dog over to be metaphorically slaughtered? You've even made Black Sugar Shaqima! And here someone was, emphatically asserting just last night that her brother-in-law couldn't make snacks. Shen Jiayue, doesn't your conscience ache?

However, teasing aside, President Chen still immediately grabbed a piece of Shaqima from the box and popped it into her mouth.

Hmm, it's sweet and sticky, fragrantly crispy and delicious—much better than the Shaqima sold in supermarkets. Although my brother-in-law's deception and 'slaughter' of this single dog is a bit much, his skills are truly impeccable.

Shen Jiayue's face lit up with surprise as she looked towards the kitchen. Last night, I merely mentioned wanting snacks, and you secretly made Shaqima for me in the kitchen—Black Sugar Shaqima, no less! This must be what they call telepathy, right? Oh, Xu Bao, you've moved me so much!

With that thought, she quickly walked into the kitchen, approached Lin Xu, who was cutting meat, and before he could react, she kissed him on the cheek. Lin Xu nearly cut his own hand.

"Thank you, Xu Bao!"

Thank me? Lin Xu was somewhat baffled. He put down the kitchen knife and curiously asked, "What's this about?"

Shen Jiayue was about to mention seeing the Shaqima when she suddenly realized no one in the shop was working. They were all looking at her with surprise. Only then did it strike her. I just... I actually

kissed Xu Bao! On my own initiative! AAAAAHHH! It wasn't on purpose! I was just so moved! Don't look at me like that, everyone! I'm so embarrassed...

As she covered her face with her hands, she realized she was still holding the shoebox. She quickly stuffed it into the bewildered Lin Xu's arms and scurried out of the kitchen.

This... Lin Xu looked at the shoebox in his arms. She brought me shoes and thanked \*me\*? What does this mean? Did I do something to make her misunderstand again?

"Sister-in-law is not bad, pretty cute," Xie Baomin nudged Lin Xu with his shoulder and said with a chuckle, "Is sister-in-law eating lunch here at the shop today? If so, don't worry about lunch; your senior brother will take care of it!"

Him? Just as Lin Xu was about to say there was no need to be so polite, he suddenly remembered he still had two Superior Level dining study cards left unused. The words at the tip of his tongue changed to, "Then I'll have to trouble you, Senior Brother!"

After speaking, he felt a wave of emotion. Lin Xu, oh Lin Xu, I never thought I'd see the day I'd become so slick.

Xie Baomin laughed heartily, "It's just a small favor. What flavors does our sister-in-law like? Any dietary restrictions?"

This question...

Lin Xu thought about it seriously and said, "She likes anything that tastes good. So far, I haven't noticed anything she needs to avoid."

Upon hearing this, Xie Baomin felt thoroughly reassured. "In that case, as soon as I finish preparing the Crispy Meat, I'll get started. Today, I absolutely have to whip up a few State Banquet dishes for you guys to try."

He was responsible for frying the newly prepared Crispy Meat. He had just marinated it, and after it was done, he would coat it in batter and fry it once until it was sixty to seventy percent cooked. When

customers ordered it at noon, he would fry it again, ensuring the Crispy Meat's taste and texture reached a perfect state.

At the shop entrance, Chen Yan, who had been enjoying the show, suddenly felt that the Shaqima in her hand wasn't sweet anymore. Being 'slaughtered' once wasn't enough, huh? Now there's a second round? But my brother-in-law's reaction is too slow! Yueyue kissed you proactively; shouldn't you have immediately pinned her down and kissed her passionately? What's with you just standing there stunned?

While she was lost in her imagined scenario, Shen Jiayue grabbed her arm and started pulling her outside.

"Wait, let me grab another piece!" Chen Yan exclaimed. "My brother-in-law's cooking is too good to waste..."

Once outside the shop, Shen Jiayue touched her burning cheeks. "I really didn't expect that... I would actually take the initiative to kiss him..."

"Alright, alright, stop showing off and come with me to the company. Wu Kexin is doing a livestream with Yue Liyue today. I need to get the marketing department to generate some buzz in advance."

Still stunned, Shen Jiayue was pulled into the car by Chen Yan, and they drove straight to her company located in Wangjing.

「At ten o'clock in the morning.」

Xie Baomin had finally finished the tasks at hand. He had fried three large iron basins of Crispy Meat, totaling over a hundred portions, which were to be sold at lunch. After finishing with the Crispy Meat, he took a short breath and started to prepare lunch.

Going to the storage room, Xie Baomin looked at the ingredients inside and couldn't help frowning. My junior brother's ingredient stock is far too basic, isn't it? There's no richly aromatic Matsutake, no whole hams hanging to cure, and none of the premium dried goods like abalone, fish fin, or fish maw. The entire storage room is just filled with basic dry ingredients like flour and seaweed. The only things that

aren't dried goods are a few sections of lotus root left over from this morning. These conditions are truly... lacking.

Xie Baomin picked up a section of lotus root. Since there are no other ingredients, I'll just have to make a dish with this lotus root. As for the other dishes...

He thought for a moment and called a high-end ingredient supplier who often delivered to the Fishing Platform, "Old Huang, come to 34 Yingchun Street and bring me some ingredients. I need fresh Gu fish, fresh beef, and tofu. You can choose the rest, just get it here quickly. I've got guests to entertain today at this location."

After making the call, Xie Baomin, holding the lotus root, walked out of the storage room and bumped into Lin Xu.

"Senior Brother, what are you doing with that lotus root? We already have Ginger Lotus Root in the shop."

"I'm preparing to make White Jade Lotus Root Strips, an appetizer often used to greet foreign guests at the Fishing Platform. This dish is a bit different from Ginger Lotus Root. If you want to learn, I can teach you later. But just to let you know, this dish demands precise control of heat, so be mentally prepared."

White Jade Lotus Root Strips? That sounds quite enticing. Lin Xu's interest was immediately piqued...