

Culinary 74

Chapter 74: Black Cotton Strikes Again! Why Aren't You Playing by the Rules, Director Han?

Restraint?

Shen Jiayue, Chen Yan, and others beside him, who were eating, all stared at Lin Xu dumbfounded, not understanding why he answered that way.

But Xie Baomin said with an approving look, "Junior Brother, your talent is really indescribable. I cooked for two years before I realized these things, but you understood it just by watching a morning of cooking. You are truly a born chef!"

I'm not! I don't have it! Stop talking nonsense!

Lin Xu internally executed a triple denial.

What cooking talent did he have? He was just scraping by with the help of an external cheat. Growing up, his only talent was probably being handsome enough. That's why he had been fed by Shen Jiayue for four years. However, the 50% off discount coupon for the points mall was pretty good. The Divine Artifact he had been coveting for so long—he could accumulate enough points to get it in the next few days. A coupon saving 440,000 points was like earning 440,000 yuan for free! No wonder people who get discounted items always look like they've snagged a great bargain. This really was a huge bargain!

Old Master Gao looked at Lin Xu contentedly and said, "Newcomers to cooking like to add things, wanting to put all sorts of seasonings into their dishes. But after reaching a certain level, you'll understand that cooking is actually about subtraction. Techniques can be intricate and complex, but the use of seasonings must be restrained. To bring out the inherent flavor of the ingredients with the least amount of seasoning—that is the essence of cooking."

To bring out the inherent flavor of the ingredients with the least amount of seasoning?

Lin Xu thought about it. His Senior Brother's practices did indeed conform to this principle.

For example, when making Milk Soup Tofu, he only used salt, Scallion and Ginger. He didn't add Sichuan peppercorns, star anise, or pepper powder. But because of his meticulous cooking methods, the taste was unimaginably delicious.

The Stir-fried Beef with Hangzhou Peppers was even more restrained. When cooking, he first flash-fried the marinated beef slices in hot oil until they changed color, then also briefly passed the chopped Hangzhou pepper segments through the hot oil and drained them. Then, using the remaining oil in the pan, he stir-fried the Scallion and Ginger until fragrant, before adding the drained beef and Hangzhou peppers to continue stir-frying. During the process, aside from drizzling a bit of Light Soy Sauce and Rice Wine along the edge of the pan, no other seasonings were used. He didn't even add a drop of extra oil, fully utilizing the residual oil in the pan to cook.

This conservative approach was completely unlike that of a State Banquet-level chef, yet the dish turned out extremely delicious. The beef was dry and fragrant but still tender, and the Hangzhou peppers were spicy with a hint of the vegetable's crisp freshness. It was far superior to methods using a pile of various sauces.

That's probably where the charm of cooking lies.

After finishing his words, Old Master Gao then said to Xie Baomin, "The day after tomorrow, I'm taking a team to the Fishing Platform for a live broadcast. Have the kitchen staff prepare so it doesn't look chaotic on camera."

"The day after tomorrow?" Xie Baomin said, "Recently, the management has been requesting an increase in the number of customers from the wider society. Your live broadcast really comes at the right time... Tomorrow, I will report this to the management and try to get some support."

Building 2, where Xie Baomin worked, had just finished a reception for foreign guests and was currently in a rest period. If they could do a live broadcast, it would be a good opportunity to showcase the interior and perhaps attract a wave of customers from the general public.

「After the meal.」

Shen Jiayue rubbed her little stomach and said, "I'm so full... I really enjoyed this meal. Too bad I don't know when we'll be able to eat like this again."

After all, Senior Brother Xie had his own job; of course, he couldn't come to cook every day.

Lin Xu smiled as he wiped the grease from the corner of her mouth, "I can't make White Jade Lotus Root Strips yet, but I can cook Sweet and Sour Fish Fillets. Just let me know ahead of time when you want to eat it. I'll buy a fish and make it especially for you."

This made Shen Jiayue's beautiful eyes well up. Oh, Xu Bao, you're so good to me! I want to kiss you again!

Nearby, Chen Yan let out a burp, her face a mask of helplessness. Try as I might, I still couldn't prevent this shameless couple from their public displays of affection!

To prevent any more of their lovey-dovey scenes, she interrupted the two lovebirds, "Brother-in-law, I just paid a thousand yuan for you at the front desk. When you have time, could you make me some Shakima?"

A thousand yuan? If that were all spent on raw materials, it could probably make a small tricycle full of Shakima, right?

Lin Xu asked curiously, "Are you planning to give out employee benefits?"

"No, my grandma loves it, so I'm taking some for her. You don't need to make too much, just two large takeout boxes will do. The elderly can't eat too much anyway."

For such a small quantity, there's no need for payment. I can just make two extra boxes when I make some for Yueyue.

"Your cooking is worth the price. Besides, I've freeloaded several meals here. If I don't pay you, your Yueyue will get mad at me."

Shen Jiayue pouted. "You're supposed to pay for meals at a restaurant; this isn't a family feast..."

Lin Xu said, not knowing whether to laugh or cry, "Alright, alright, I'll take the money. If I finish early tonight, I'll make some so it won't interfere with your visit to your grandmother tomorrow."

After settling this, Chen Yan took her car keys and left.

My new swimsuit has arrived! Time to show off my great figure at the swimming pool! I initially wanted to invite my cousin, but then I remembered she has a pool at home and never swims in public, so I dropped the idea. Besides, if my cousin's hot figure showed up at the pool, who would even look at me? Sigh! No comparison, no comparison.

After Chen Yan left, Lin Xu placed the electronic blackboard at the shop's entrance and added today's new dish:

[Signature Crispy Meat: 58 yuan/dish]

This was the most expensive dish since the shop opened. But the taste was absolutely worth the price.

"Whoa! Crispy Meat is finally on the menu!"

"One order! One order! I've been craving the taste ever since I tried it last time."

"I'll have one too! I've just been watching those who've tried it show off. Today, I absolutely have to try it."

"..."

The electronic blackboard had just been set out when nearby customers swarmed over. Seeing Crispy Meat on the menu got them even more excited, and they all rushed to the front desk to scan the code and order.

Shen Jiayue saw the increasing number of customers in the shop. Without lingering, she opened her sun umbrella and strolled towards the subway station, preparing to go home for a swim.

My cousin bought two boxes of Shakima for her grandma and helped Xu Bao earn a thousand yuan. If I add my paternal grandma to the mix, wouldn't that be two thousand...?

Thinking of this, she quickly sent a WeChat message to her dad: "I saw some super delicious Snacks on the street and want to buy some for my grandma, but unfortunately, I haven't received my salary yet [Pitiful][Pitiful][Pitiful]"

Soon, Shen Guofu replied: "My daughter is so filial. Your grandma will definitely be very happy to know."

Then, he transferred 2,000 yuan.

Ha! Dad is the best!

After receiving the money, she thought, If my paternal grandma worked, then my maternal grandma should too, right?

She then quickly sent a message to Han Shuzhen: "I saw some super delicious Snacks on the street and want to buy some for my maternal grandma, but unfortunately, I haven't received my salary yet [Pitiful][Pitiful][Pitiful]"

However, the reply from Han Shuzhen was: "Then wait until you get your salary to buy them. Anyway, your maternal grandma is quite busy after being rehired by the hospital and doesn't really care for these things."

Shen Jiayue: "..."

Director Han, why aren't you playing by the usual script?