

Culinary 96

Chapter 96: Wu Kexin: Crash Incoming! Senior Brother Xie to Turn into Cinderella!

Shen Jiayue, in her "Client Dad" persona, finished speaking and then, transforming into Yueyue Demon King, pounced on Dundun.

Meanwhile, Chen Yan approached with the camera in hand.

The task for today was to help her brother-in-law shoot a video.

Now that they had eaten, drank, and even played with the cats for over two hours, it was time to get to work.

"Brother-in-law, our company has a professional post-production team. I can take the video back after shooting and do the editing for you, so you don't have to bother with it."

"No need, just give me the raw footage."

Just now, when Lin Xu went to get the pumpkin, he used 60,000 points to redeem the Life Skill "Basic Editing" from the points mall. He was eager to try his hand at editing videos and experience the intricacies.

Chen Yan didn't insist.

When Lin Xu took out the salted duck egg yolks from the storeroom, she set up the cameras on tripods: one to shoot close-ups, and another for medium shots and tight close-ups.

This would make the shots look more varied.

"Do you need to record the original sound during the shoot?" Chen Yan took out a pair of portable microphones from the photography bag.

Lin Xu said, "No need. There's a variety of dishes to make today. I won't explain the cooking process. I'll edit it into a set meal compilation later and use it to advertise our group dining services."

Since the introduction of the group dining services, the restaurant's sales had ascended another notch.

The higher the sales, the more points he earned.

The closer he was to the "Heartless Iron Hand" which cost 888,888 points.

Of course, Lin Xu still had a 50% off coupon he hadn't used, so he only needed to save up 444,444 points to redeem the Heartless Iron Hand, which would allow him to retrieve ingredients from a pot of hot oil by hand.

With the Heartless Iron Hand, he could even compete with Michael to see whose hands were more immune to burns.

The egg yolk baked pumpkin didn't require many ingredients: just pumpkin, salted duck egg yolks, and glutinous rice flour.

After preparing the ingredients, Lin Xu started to cook.

He poured the duck egg yolks intended for use into a dish, added water to a pot, placed a steaming rack in the water, set the dish with egg yolks on top, and turned on the heat to steam.

Steaming the egg yolks before use intensified their aroma, improving the flavor and texture of the final dish.

Moreover, this step helped to eliminate any fishy taste from the egg yolks.

This step wasn't carried out in the steam cabinet to prevent the fishy smell of the eggs from spreading to other dishes and affecting the flavor of other food and rice in the cabinet.

While the duck egg yolks were steaming, Lin Xu began peeling the mature pumpkin.

"Brother-in-law, is this dish difficult to make?"

"Not at all, super simple." Lin Xu chatted with Chen Yan as he peeled the pumpkin.

Nearby, Xie Baomin listened with a chuckle.

The method to make this dish indeed wasn't difficult. Ninety percent of the steps could be mastered by a beginner, but the final step of frying the egg yolks was very easy to mess up.

The yolks had to be fried until they started to bubble vigorously before adding the fried pumpkin sticks.

If added too early, the yolks wouldn't stick to the pumpkin and the texture would be off; but if added too late, the yolks would have a burnt taste. Many beginners failed at this step when cooking this dish.

"Later, I'll have Wu Kexin try it on her livestream. After exploring Fishing Platform, the fans' expectations for store explorations have risen. Plus, with the hot weather, I'm planning to have her do some indoor livestreams about food and games. This might be a good chance to see if we can land some exploratory store collaboration deals."

You're having Wu Kexin do it? That's just reinforcing her "Queen of Fails" persona.

Lin Xu cut the pumpkin into sticks as thick as a little finger. By the time he finished, the salted duck egg yolks in the pot were almost done steaming.

He turned off the heat and let the egg yolks sit in the steam for a few more minutes.

This would result in a better-textured yolk when fried.

He picked up another pot, filled it with a good amount of water, and set it on another stove to heat up.

After the water boiled, he added two scoops of salt.

Then he placed the cut pumpkin sticks into the pot to blanch.

"Isn't this a dessert dish? Why add salt?" Wu Kexin wasn't there, so Chen Yan couldn't help but ask a few more questions. This way, she could act like an experienced chef on the livestream when Wu Kexin was cooking.

Just as Lin Xu was about to speak, Xie Baomin, who was nearby, said, "For ingredients like pumpkin and sweet potato, boiling them with salt will intensify their sweetness. Also, by boiling them first, the pumpkin sticks won't change color as easily when fried."

Oh? Is there such a saying? Note it down, note it down, so Wu Kexin can use it during the live broadcast.

I must say, Chen Yan was a very responsible boss. She even helped note down talking points and lines for the livestreams.

The pumpkin sticks needed to be boiled for about half a minute, then scooped out to drain. He immediately rinsed them in cold water to prevent them from becoming mushy pumpkin paste due to overheating.

After cooling down, he poured the pumpkin sticks into a basin and added some glutinous rice flour.

He stirred them evenly by hand so that the glutinous rice flour coated the pumpkin sticks uniformly.

Glutinous rice flour makes the pumpkin sticks crisper after frying, improving the texture.

Once they were all coated, he heated oil in a pot to start frying.

When the oil reached medium heat, he gently lowered the pumpkin sticks into the hot oil, making sure they weren't clumped together.

When they turned a light golden color and floated to the surface, becoming lightweight, it was time to take them out of the pot.

Lin Xu used a slotted spoon to transfer the pumpkin sticks from the pot into a basin.

Xie Baomin, standing nearby, pinched one to taste.

It was crispy on the outside and soft and tender inside.

I have to say, my junior brother chose the pumpkin well. It was soft, sweet, and very suitable for making egg yolk baked pumpkin.

After all the pumpkin sticks were scooped out, Lin Xu took the steamed egg yolks, placed them one by one on the cutting board, laid his knife flat, then pressed down on the back of the blade with one hand while holding the knife handle with the other.

While pressing down, the hand holding the knife also had to pull back to thoroughly crush the egg yolks.

Crushed yolks are easier to stir-fry into a sandy texture.

This saves time during the cooking process.

After all the yolks were crushed, Lin Xu poured the frying oil out of the pot, then added the crushed yolks back in, along with two spoonfuls of white sugar.

Then he turned on low heat and used the residual oil in the pot to start stir-frying.

Initially, the yolks were dry, but as he continued to stir, they became more oily. When they formed a paste, dense bubbles started appearing in the pot, releasing an enticing egg fragrance.

This step looked similar to caramelizing sugar.

Lin Xu held the spoon and continued to stir in the pot with one hand, while holding the basin of pumpkin sticks with the other.

As soon as large bubbles began to form in the pot, he would add the pumpkin sticks and stir-fry them.

Very soon, dense, large bubbles gradually formed in the pot.

He was just about to pour the pumpkin sticks in when Xie Baomin suddenly said, "Leave some for me. Watching you work makes me itch to try. I'll make a pumpkin sandy dish for you guys to taste later; it's very similar to the egg yolk baked pumpkin."

Pumpkin sandy dish? I've tried taro sandy and sweet potato sandy, but I never imagined pumpkin sticks could be used in a sandy dish too.

When pouring the pumpkin sticks into the pot, he intentionally left about a plate's portion.

After setting the basin aside, he held the pot handle with one hand and the spoon with the other, using small tossing motions with the spoon to ensure the egg yolk evenly coated the pumpkin sticks.

Once every stick was thoroughly coated, he turned off the heat and removed the pot from the stove.

Lin Xu carefully served the egg yolk-coated pumpkin sticks. Nearby, Shen Jiayue couldn't wait any longer.

"Is it ready? Can I taste it to check the flavor?"

"It's ready. Take it and eat."

Lin Xu handed a plate of egg yolk baked pumpkin to Shen Jiayue and said, "Eat a little less. My senior brother is going to make pumpkin sandy soon, and it's also very tasty."

Pumpkin sandy dish?

Shen Jiayue, who had no resistance to sweets, had her eyes immediately sparkle with many little stars:

I want to taste~~~~~