

Culinary 97

Chapter 97: Turning Sand Is Like Hanging Frost! The Culinary Consultant of Fishing Platform!

The sugar-flipping type of dishes shares many similarities in preparation with egg yolk baked pumpkin. The only difference is that White Sugar replaces the salted egg yolk. As for the other steps—such as slicing, blanching, applying a dry batter, and deep-frying—they are almost all identical.

The pumpkin strips were now ready. Now, all that was left was to cook the sugar.

Xie Baomin added a little water to the pot, then put in a large spoonful of White Sugar, turned on low heat, and continuously stirred the contents with a spoon.

"The so-called 'flipping sugar' should actually be called 'returning sugar.' This is a term from the South. It utilizes the principle that White Sugar melts when boiled and then recrystallizes under high temperature. The Northern Region prefers to call this change 'frosting.'"

Frosting?

Images of frosted peanuts automatically surfaced in Lin Xu's mind. This type of peanut was his favorite. It had a thin layer of sugar frosting on the outside that tasted sweet and had a slightly sandy texture, while the peanuts inside were crisp, growing more fragrant with each chew.

Unfortunately, restaurants nowadays prioritize efficiency and no longer bother to make this relatively labor-intensive dish.

Xie Baomin, seeing Lin Xu looked very interested, couldn't help but ask, "Junior Brother, are you good at boiling sugar?"

Lin Xu shook his head. He had only exchanged for the Qualified Level Sugar Boiling Technique last time. He understood it somewhat but wasn't particularly skilled.

Actually, the Perfect Level Shakima technique also involved boiling sugar, but that was merely boiling various types of sugar to a sticky consistency using the optimal ratio. It didn't even reach the frosting

stage, let alone the later stages like pulling threads, glazing, or caramelizing. So, the Perfect Level Shakima technique didn't really offer any improvement to his Sugar Boiling Technique. The Qualified Level skill Lin Xu had mastered remained at the Qualified Level.

"It's fine; you can try it sometime. Understanding the various stages of sugar boiling is crucial, as it's a key component in many Chinese desserts."

As Xie Baomin spoke, he continued to stir with the spoon. Half the White Sugar in the pot had already melted. Stirring with the spoon accelerated the melting and also prevented the syrup at the bottom of the pot from getting too hot.

When all the White Sugar had completely melted into syrup and began to form large, white, foamy bubbles, Xie Baomin poured the pumpkin strips into the pot. At the same time, he began to toss them using a small tossing spoon, ensuring the pumpkin strips were evenly coated with the sugar syrup.

From this point on, the method differed from that of the egg yolk baked pumpkin. When making egg yolk baked pumpkin, the heat is turned off and the dish is removed from the pot once the pumpkin strips are coated with the egg yolk batter. In contrast, for Frosted Pumpkin Strips, the heat must be turned off, but stirring in the pot continues. The stirring continues until the initially transparent syrup starts to turn white and a layer of sugar frost appears on the pumpkin strips. Only then can it be removed from the pot.

The golden-yellow pumpkin strips, coated in a layer of white sugar frost, looked tantalizing.

"Wow! That looks so beautiful!"

Shen Jiayue, carrying a plate, had just let Song Tiantian and several waiters taste the egg yolk baked pumpkin. She didn't realize that the Frosted Pumpkin Strips had already been prepared.

Two dishes made with pumpkin as the main ingredient. One was golden yellow, the other a pristine white; both looked appetizing and tempting.

Lin Xu first tasted the egg yolk baked pumpkin he had made. The outer layer was coated in an egg-yolk batter, rich with an eggy aroma. It was soft and slightly sandy in texture, with the saltiness of the egg

yolk intertwining with the sweetness of the sugar, instantly making the dish's flavor much more enchanting. Meanwhile, the pumpkin strips inside were crispy on the outside and tender on the inside, carrying a rich pumpkin flavor. Combined with the savory egg yolk coating, the flavor became wonderfully complex.

Delicious!

No wonder it's a best-selling dish in so many restaurants.

The interplay of sweet and salty flavors is indeed quite delicious.

After finishing the egg yolk baked pumpkin, Lin Xu tasted Xie Baomin's Frosted Pumpkin Strips. Compared to the egg yolk version, the outer layer of sugar frost was less soft, but its sandy texture was much more pronounced, offering a unique eating experience. And this layer of sugar frost made the pumpkin strips even sweeter and more delicious.

For fans of sweet treats, this was utterly irresistible.

For instance, Shen Jiayue, who was constantly chattering about wanting to regain her abs, was now pinching pieces of the Frosted Pumpkin Strips and eating them non-stop. She even praised Senior Brother's skills as surpassing her own Xu Bao's.

"Junior Brother, I have an administrative meeting this evening, so I'll head back first, alright? I'll come help out again in a day or two when I'm not so busy. You've finally landed a big order here, and as your Senior Brother, I definitely have to lend a hand."

Xie Baomin untied his apron and washed his hands while bidding farewell to Lin Xu.

"If you're busy, Senior Brother, please don't trouble yourself running back and forth. We can handle things at the restaurant. Besides, as a business owner, I can't always rely on your help."

"Don't worry about it! Helping each other is what brothers are for!"

As Xie Baomin took out his car keys and was about to leave, he suddenly patted his head and said, "I forgot to mention something important. I've applied for a Fishing Platform culinary consultant title for you. The letter of appointment and contract will be ready next week. Once you sign, you'll officially be a consultant for the Fishing Platform."

A consultant?

Lin Xu felt a wave of surprise.

With my humble culinary skills, I can be a consultant for the Fishing Platform?

"Don't underestimate yourself, Junior Brother. The egg yolk baked pumpkin you just made would surpass what most chefs at the Fishing Platform can do. You're absolutely qualified to be a consultant. Besides, with this title, visiting the Fishing Platform or attending other activities will become much more convenient, and it adds another layer to your social standing."

There are benefits like that?

Before Lin Xu could reply, Shen Jiayue, who was standing nearby, exclaimed enthusiastically, "Thank you, Senior Brother!"

Haha, just 22 years old and already a consultant for the Fishing Platform State Guesthouse!

My Xu Bao is the best!

Xie Baomin replied politely, "No need to thank me, not at all. It's what Junior Brother deserves. He may be young, but his culinary skills are indeed excellent... You all carry on with your work; I'll be heading back now."

After stepping outside, Xie Baomin let out a long sigh of relief. Once the consultant position was settled, all that was left was to wait for his Junior Brother to make a killing at the end-of-month competition!

This year, the leaders were paying extra attention to the competition. They were planning not only to broadcast the entire event but also to invite a heavyweight celebrity from the cultural sector to be the chief judge. However, the specifics remained confidential. Rumor had it that Building No. 10, in order to win this year's championship and achieve a three-peat, had recently been frequently entertaining celebrities from the cultural circle, all to curry favor with the potential chief judge. Even Xie Baomin, who always prided himself on his networking skills, scoffed at such tactics.

Why not just announce yourselves as champions and be done with it, rather than going to such lengths?

I hope my Junior Brother can give them a real wake-up call at the end of the month.

Back in the restaurant, Chen Yan and Shen Jiayue were still immersed in the joyful surprise of the Fishing Platform consultant position. Lin Xu, however, was focused on his work.

Without real skills, honorary titles are useless, no matter how many you have. They might even be counterproductive.

So, it's better to use this time to make a few more dishes and earn some more money.

At four o'clock in the afternoon, Shen Jiayue, having eaten and drunk her fill in advance, drove away. She planned to deliver the signed contract to her company and then head home from work.

Her belly was full.

She wouldn't have to worry about eating coarse grains at home anymore!

Giddy with joy, she drove her car out of Welcome Spring Street, following the navigation system onto the elevated highway. Just as she got onto the ramp, a Bentley exited from an adjacent one. Shen Guofu was inside, listening to a symphony playing in the car, and mused to himself, I wonder if Brother Lin does private banquets. One of these days, I need to find a way to invite him to cook a meal at our home, so those relatives can also taste his culinary skills...

Here's the second update, brothers! Begging for your Monthly Tickets and recommendations!