



Wizard Chef

In recognition of culinary creativity extraordinaire
创意迸发 魔法时刻

Created by New Western Cuisine, Shanghai, Executed by Winnie Liang, Photos by Kenneth
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美国蔓越莓
原产于美国的超级水果™



From Engineering to picure

无以伦比的乐趣





Alan Yu is no stranger to diners who hop around Michelin star studded restaurants here and there such as the Citronelle Michel Richard in Washington DC, Jean-Georges in New York City, and 8 1/2 Otte E Mezzo BOMBANA in HongKong; for Alan had been among the chefs who were at the right time, right place and right moment during the crowing glory of their restaurants.

Today, Alan has chosen to be on his own in Shanghai working hard at his dream of serving the people with the refinements of gastronomy sans the trappings and frills of snob appeal. For this, he named his place "Nice Meeting You" to be simple yet delicious, candid yet disarming. And, who wouldn't want to dine in a comfortable, affordable, and unpretentious manner?

Looking back, the kitchen was a farfetched aspiration to Alan as he pursued his Master Degree in Computer Engineering at the University of Maryland. But it turned out that the system of tastes to one's heart through the stomach became more attractive to Alan than the digital systems of computer science. The shift was not easy but like all good things painstakingly achieved, Alan became a chef and a good one to prove that the culinary profession can be as successful and lucrative as engineering. "The Master Degree was to please my mom and the chef's career for my own pleasure". Alan said in his exclusive interview with New Western Cuisine Magazine. As time flies, Alan had already spent over a decade of his life working in fine dining restaurants,

cultivating his talent and creativity in western style cuisines.

Alan's "Nice Meeting You" restaurant grew to three branches in Shanghai with three more opening by the end of the year. He aims at having some 20 branches next year with dishes bordering at RMB120 per person. "Nice Meeting You" specializes in western food inspired by French cuisine. Classic Chinese dishes such as Kong Pao Chicken is give a western twist to become Kong Pao Chicken Pasta. While prices are reasonable, Alan does not make any compromise in the freshness and quality of ingredients. To do this, he built his network of selective suppliers assuring him quality choices of local and imported products, including scallops from Hokkaido and meats from New Zealand.

Chosen as the Wizard Chef for this month, Alan gave the ordinary American cranberry, French unsalted butter, and Singaporean chili tomato crab paste an extraordinary universal flair with lobster, king of seafood, in the starring role. No doubt, Alan takes great pleasure and pride in performing his culinary magic making more friends than ever. And, the joy he gains from his craft cannot be replaced by any amount of wealth and power.

无论是美国华盛顿的Citronelle Michel Richard餐厅，还是纽约的Jean-Georges，或是香港的8 1/2 Otte E Mezzo BOMBANA，在这些星光璀璨的美食胜地中，Alan Yu不是一个陌生的名字，在正确的时间、正确的地点做出正确的决定，并

成就了自己的人生故事。

一直以来，Alan努力工作，在高端餐饮历练自己的经验和耐性，如今他来到上海，开设自己的餐厅品牌——很高兴遇见你，简单而美味，坦率而热情，舒适的环境、实惠的价格、朴实的态度，餐厅新开数月，食客们已经络绎不绝。

作为马里兰州计算机工程专业的硕士，厨房对于Alan来说是一个完全不相干的职业选择，不过事实证明对于烹饪的热爱使得他的职业选择发生了巨变。在接受《新西餐》杂志的专访中，他开玩笑的说道：“读计算机工程硕士其实是为了我妈妈，选择成为厨师是我自己的乐趣所在。”时间飞逝，Alan在餐厅已经工作了十多年，他在法餐上的才华和创意也有目共睹。

Alan的“很高兴遇见你”餐厅在上海已经有了3家，并且在年底还会再开3家，预计到明年，将会有20家，餐厅的人均消费在120元左右。“很高兴遇见你”的菜品为西餐，或者采用中餐西做的方式，其中著名的宫保鸡丁意大利面广受欢迎。虽然菜品价格优惠，但是Alan在食材的上严格控制，为了保证原料的新鲜和优质，他选择自己固定供应商，餐厅优质食材来自世界各地，包括北海道的扇贝以及新西兰的肉类等。

作为本期魔法师，Alan为通过龙虾、海鲜为美国蔓越莓、法国黄油、新加坡辣味番茄蟹肉酱带来卓尔不凡的风味。他热爱厨房的工作，享受其中的乐趣，并因此结识更多的朋友。对他而言，无论是金钱还是权利，都无法与烹饪带来的乐趣相提并论。



Butter Poached Boston Lobster with U.S. Cranberry Hot Gelee and Tomato Chilli Crab Paste 黄油慢炖波士顿龙虾配美国蔓越莓及番茄辣椒螃蟹酱

For lobster

Ingredients:

2 fresh Boston lobsters, 1 tbsp sea salt, 2 tbsp cooking oil, water for boiling and ice water for shocking, 1 sprig thyme

For hot gelee to make cranberry jelly ball and sheet

Ingredients:

500g frozen **U.S. Cranberry**, 1.3g gellan, 6g agar agar, 50ml sweet white wine, 50ml water

For spicy sauce

Ingredients:

100g **visTaste Tomato Chilli Crab Paste**, 15g **President Unsalted Butter Roll**

For garnish

micro greens:

2 baby carrots (sliced thinly), 1 okra (boiled and cut round), 3 cherry tomatoes (cut to size), 1 small spoons caviar

Methods:

1. Fill water to three-quarters of large pot (make sure pot is big enough to cover lobsters completely) on high heat with thyme, oil, and salt. Blanch lobsters in the boiling brine then shock with ice water. Keep some lobster water for use.
2. Roll lobsters in plastic wrap and chill in fridge for half an hour before cutting into medallions.
3. Prepare tomato chilli crab sauce by mixing 3 tablespoons full of the paste, thinning it with 2 tablespoons full of lobster

water then adding a spoonful of butter. Bring to reduction in Beurre Monté and season to taste.

4. Prepare hot gelee by bringing cranberries to boil in white wine until reduction. Add gellan and agar agar to dissolve and mix evenly.

5. Pour little portion of hot gelee on flat pan and let cool to form thin sheet and pour remaining gelee with cranberries to round mold to form ball.

6. Poach medallions of lobster in Beurre Monté up to 68°C for 6 to 7 minutes. Make sure to use a thermometer for checking temperature depending on the size of the lobster.

7. Remove poached lobster medallions from bath and let set.

8. Place a sheet of cranberry gelee on plate and arrange three pieces of lobster medallions on top. Spread spicy sauce on one medallion topped with cherry tomatoes and okra. Spread some caviar on two other medallions. Place cranberry gelee on side.

9. Garnish with slices of carrots and micro greens as shown and serve.

龙虾

原料:

2只新鲜波士顿龙虾、1汤匙海盐、2汤匙烹饪油、水（煮开）和冰水、1束百里香

热果冻制作蔓越莓果冻球和片

原料:

500克冷冻**美国蔓越莓**（整颗加水煮）、1.3克胶凝糖、6克明胶、50毫升

甜白葡萄酒、50毫升水

辣酱汁

原料:

100克**vis味番茄辣椒螃蟹酱**、15克**总统淡味黄油卷**

装饰

小绿蔬:

2个小胡萝卜（切薄片）、1个秋葵（煮熟，切圆片）、3个樱桃西红柿（切成合适大小）、1小勺鱼子酱

做法:

1. 在大锅中放水至3/4满（确认锅足够大可以装下龙虾），高火，加百里香、油、少许盐，调味后煮开，再放入冰水中，龙虾汤保留。
2. 龙虾用保鲜膜包好，再切圆块之前在冰箱冷藏半个小时。
3. 取3大勺辣番茄辣椒蟹肉酱，加入2勺龙虾汤、1勺黄油，混合后做成西红柿辣味蟹肉酱汁。加入Beurre Monté中收汁调味。
4. 热果冻：将蔓越莓在白葡萄酒煮开直到收汁。加入凝胶、琼脂融化后甲板均匀。
5. 将部分热果冻倒在平盘上，冷却定型成薄片。将剩下的果冻倒入圆形模具中，做成球状。
6. 将龙虾圆块放入Beurre Monté中，加热到68°C，煮6-7分钟。请使用温度计，根据虾尾的大小确定时间。
7. 将煮熟的虾肉块取出，备用。
8. 将蔓越莓片放在盘中，上面摆放3块龙虾块。其中一块倒上辣酱汁，最后以樱桃西红柿和秋葵装饰，在其他两块上撒上鱼子酱，蔓越莓果冻放置一边。
9. 以胡萝卜片和小绿蔬点缀，即可食用。