

# A Brand New Day with Innovative Gastronomy

名廚一天新開始, 炮製美食新哲學。

每位廚師都有一套烹調哲學, 這種哲學某程度上, 反應了他過去的人生與經歷。下廚每個人都懂, 能夠將平凡的食材弄成不平凡的菜式, 才是名廚值得推崇回味的地方。好廚師, 視每天都是新開始, 今期 MR 遠赴世界各地, 尋訪 5 位星級名廚, 分享他們過去與現在, 每人一道菜, 煮出一種烹調哲學新態度, 炮製色香味精華。

SUNDAY

Client: Relais & Châteaux  
Date: Aug-2009  
Publication: MR  
Circulation: 35,000

The coverage introduced five Grand Chefs from Relais & Châteaux.



## Jean Joho • Everest • From Chicago

「用純潔的愛去下廚。」

招牌菜式: 杏仁牛奶凍滷伴鮮味大蝦及法式牛油麵包

一個廚師的熱情, 可以延續多少年? 23 年夠不夠? 法國人 Jean Joho 25 年前隻身來到芝加哥, 一手創辦了自己的餐廳 Everest, 直到今年, 屈指一算, 已經 23 年了。「我 6 歲便開始我的飲食事業, 哈哈! 那時在我姨母家的廚房學習煎蔬果皮。13 歲進了家鄉 Alsace (法國東部小鎮) 著名餐廳 L'Auberge de L'III 學藝, 在去美國之前, 我還遊歷了世界很多地方, 發掘了很多精彩菜式, 對日後實現自己的夢想, 打了個很好的基礎。」Jean 認為要煮好一道菜, 必先對食物發生感情, 繼而發展為愛情, 再用純潔的愛心去下廚。



25 years ago Jean Joho went to Chicago and opened his restaurant Everest. "My career in food began when I was six years old and peeling vegetables and cooking in my aunt's restaurant kitchen. I started my formal training as a 13-year-old apprentice for Paul Haeberlin of the acclaimed L'Auberge de L'III in Alsace, France. Before coming to the

United States, I traveled to many different countries and discovered a wide variety of cultures and cuisines that helped spark my dreams and fascination with food." Jean added that to be a successful chef, one needs to have a pure love for cooking. Port Royal South Carolina Shrimp, Brioche, Cold Almond Milk Soup is the