



Loque 'N Wok

廚中話



週年大會及晚宴

AGM and Annual Dinner at Langham Place



經過多番考慮地區、日期及場地之後，本年度香港廚師協會週年大會及晚宴選定於二零零七年二月廿七日假旺角朗豪酒店舉行，同是奧斯卡頒獎典禮完結的晚上，酒店仍留下那份興奮而新鮮的氣氛和佈置，可算是天作之合。

週年大會選出新任主席及宣佈「香港青年廚師會」正式成立

週年大會原定在晚上七時開始，但基於需有足夠會員出席投票，便順延至七時十五分。進場的會員都獲名人一樣的招待，每位都獲贈最新設計的金色獎牌。在大廳內，充滿了他們驚訝、意外的樣子或「嘩」的聲音。

會議由Rudy Muller開始，先通過上年度的會議記錄，接著選定二零零七的審計師和重點講述委員及支持者去年所付出的努力。同時也無奈地宣佈主席阮錦鴻先生卸任的消息。

阮錦鴻先生最後一次以協會主席身份致辭時，感謝各位在他任內的支持，並簡述過去的達標項目及各委員目前的工作。同時他也宣佈「香港青年廚師會」成立（其宗旨及精神請閱內文）及擔任會顧問，獲得全場會員拍掌及歡呼。

會員投票選出新任主席之時，場內又回復安靜。最後Rudy Muller順利獲選，正式成為香港廚師協會第七任主席。他在演說中感謝各位的支持和認同，並承諾會繼續努力，更創高峰。

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After several attempts to find the right location, date and venue, the 2007 HKCA AGM and Annual Dinner got underway on February 27 at the Langham Place Hotel in Mongkok. It could not have been a better match since the 2007 Oscars had just finished and the hotel ambience and style was to many of us an exciting and new experience.

AGM Selects New President and Launches Hong Kong Young Chefs Club

The AGM was scheduled at 7:00 p.m. but with the requirement to have vote-casting members present, it actually started at 7:15 p.m. Each member was greeted like a celebrity at the door with the newly designed gold-plated member's ribbon placed around their neck. A stunning look, a great surprise and lots of "wow" filled the room atmosphere.

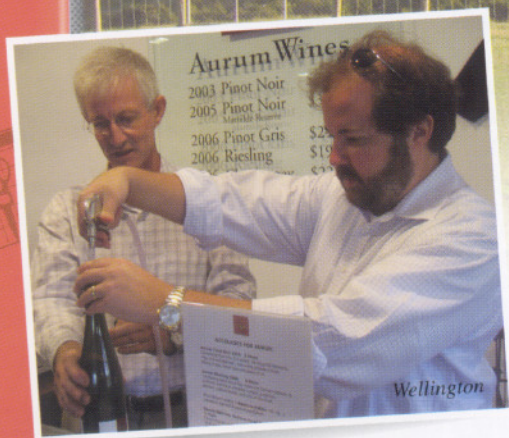
Rudy Muller opened the meeting asking for approval of the minutes from last year, appointing auditors for 2007 and highlighting the past year's efforts of the Committee members and supporters. With sadness, it was a farewell to the standing President Perry Yuen.

(Continued on back page...)



送給喜愛黑比諾的你——我的紐西蘭之旅2007

For the Love of Pinot Noir - My Trip to New Zealand in 2007



一眾亞洲區大城市及美國酒店和餐廳機構的餐飲業行政人員被邀請前往紐西蘭，參與一個在威靈頓舉行的黑比諾會議(四天)，我很幸運地成為其中一位。

縱然我認為四天也只討論及品嚐黑比諾是有點沉悶，但由於我很喜歡餐酒，尤其是食物與餐酒的配對，所以我對此邀請不能說「不」。

我對新世界餐酒的熱情及知識只限於澳洲濃郁、有果味及味重的Shiraz及格納希(Grenache) (特別是McLaren Vale的澳洲酒)。當然還有永遠也令人精神一振的紐西蘭白蘇維濃。黑比諾並不是我的至愛，對我來說，它很複雜，我不大懂得欣賞。

我的旅程

首先我要感謝由紐約遠道而來的Fred Tibbitts，他為我們悉心安排了是次走訪南北兩島，二十二個葡萄園的兩星期的旅程。

我們到訪北島的Villa Maria及Matua，品嚐Martinborough、Hawke's Bay及Gisborne的黑比諾，還有西哈、卡本內蘇維濃、夏當妮、白蘇維濃及紐西蘭市場的新品種——灰比諾。在南島，我們在Central Otago Valley親嚐了一些十分優秀的Pinots。

在鄰近Blenheim的Marlborough Valley，我們不但享用了歷史悠久的大酒莊的佳釀，亦有嚐到新酒莊如White Haven及Omaka Springs Estate的餐酒。我們於Nelson區在遊艇上、可眺望Cloudy Bay的山頂及整個Marlborough區也有品嚐餐酒。

佳餚盡嚐

我們在品嚐美酒之餘，當然少不了佳餚作伴。我們的午餐由下午一時開始，到下午七時才完結，隨之便是晚餐時間！這個國家充滿純樸、清澈的海水、潔淨的空氣、寬大的農地及健康的牲畜，從不需為禽流感、蔬果農藥或海產含水銀而憂心。

當地的羊肉及牛肉均是幼嫩無比，海產、生蠔及蚌亦是十分出眾，所有食物均與餐酒作最好的配合。另外，紐西蘭的廚師們在威靈頓、奧克蘭、皇后鎮及一些葡萄園區，均開設了多間出色的餐廳。

紐西蘭的咖啡亦聞名於世，我被其中名為Flat White的咖啡所迷住，在每天接二連三的試酒後，每天早上我也要來一杯Flat White。

I was very fortunate to be invited to travel to New Zealand with a group of F&B executives from various large Asian and American hotel and restaurant organizations. The goal was to attend a four-day Pinot Noir Convention in Wellington.

As I like wines, in particular the pairing of food and wine, I could not resist although I thought it might be a bit boring just to talk and taste Pinot Noir for four days.

My passion and knowledge of New World wines is limited to the wonderful rich, fruity and heavy taste of Shiraz and Grenache wines from Australia (especially from McLaren Vale) and, of course, the ever refreshing and clean Sauvignon Blanc from New Zealand. Pinot Noir was never on top of my list, it was too complex a wine for me and too difficult to really appreciate it.

Our Tour

The great thing about this trip was that thanks to our organizer Fred Tibbitts, a wine consultant from New York, it turned into a 2-week adventure touring 22 premier vineyards across the North and South Island.

We went to Villa Maria and Matua in the North, tasted wines from "Martinborough", "Hawke's Bay" and "Gisborne", mostly Pinot Noir but also Syrah, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, and a newcomer in the New Zealand market, Pinot Gris. In the South, we tasted some really great Pinots in the "Central Otago Valley".

In the Marlborough Valley near Blenheim, we enjoyed the wines of large, well established wineries as well as those that were new to me, like White Haven and Omaka Springs Estate. We had wine tasting on a yacht in the Nelson area and on a mountain top overlooking Cloudy Bay and the entire Marlborough region.

The Food

Needless to say, we had some great food (far too much to mention!) with the wines. Lunches started at 1 p.m. and finished at 7 p.m. followed by dinners! The country is blessed with pristine, clear waters, clean air, bountiful farmland and healthy livestock without any worries over Avian Flu, pesticide in fruits and vegetables or mercury in seafood.





黑比諾會議

在四天的黑比諾會議中，我們與百多位釀酒師見面，喝了很多黑比諾，及聽取世界各地客席嘉賓的演說。

法國人仍然堅持「土地」及天然環境是釀酒的最重要元素；而新世界的方法則加入人為的協助，令餐酒的品質每年更穩定、更相近。但每一個人也同意，法國人仍然是釀製出最細緻的餐酒及擁有製作上乘、幼滑及平衡餐酒的技術。

一個接一個的黑比諾試飲，均會有一組善於把酒的色澤、味道和特徵加以形容的國際酒評家把酒細閱一番。

我最難忘的是，我與其中一個世界知名的評酒家Oz Clarke對1996紐西蘭黑比諾，竟有著很接近的評語。我認為這枝酒「有點over the edge及有逗留不去的發霉味道」。而Oz對此酒的描述則是「彷彿如宗教改革運動時一個老天主教的睡房，不能適應時代的改變」。

我學會了的是：

1. 種植黑比諾並不容易。全球只有數個地方能種植黑比諾，還要視乎泥土及天氣情況。
2. 種植者需要有經驗、有耐性和經常參與種植及保養黑比諾的工作。
3. 所有也反映在其味道及口感上。它是複雜、不隨和的，卻又討人歡喜、芳香和順滑。你一定要有耐性去了解和欣賞它。我覺得此品種的酒很個人化，它並不是一款能被廣泛接受的品種。

我品嚐了一些十分出色的黑比諾，我在未來的日子會嘗試更用心欣賞它。希望我能忍耐嚴格的試煉，從而可以與此優秀的葡萄有更深層的接觸。

✎

The lamb and beef were tender and tasty, the seafood, oysters and mussels simply outstanding and all the food went so well with a few glasses of wine. Also, New Zealand's chefs have come a long way and built up a network of fantastic restaurants in Wellington, Auckland, Queenstown and in some of the vineyard areas.

Good coffee is big in New Zealand and I got addicted to the "Flat White" in the morning after endless hours of wine tasting.

The Pinot Noir Convention

We met over 100 wine makers, had 4 times as much Pinot Noir to taste, and listened to guest speakers from around the world.

The French were defending the "terroir" and nature as the major contributor to winemaking versus the New World method of human intervention (helping hands) that adds a great deal to produce stable wines, year after year. One thing everybody agreed on is that the French still possess the finesse and knowhow in creating superb, smooth and wonderfully balanced wines.

There were endless rounds of Pinot Noir tastings and they were scrutinized by a panel of international wine experts who always have a wonderful way of describing the colour, smell and texture of the wines.

My most memorable experience came when I compared my notes of a 1996 New Zealand Pinot Noir with those of Oz Clarke, one of the world's leading wine experts. I thought the wine was a bit over the edge and had a moldy lingering taste. Oz's description of the same wine was as follows: "Resemblance of an old archbishop's bedroom during the Reformation who's not been quite able to adapt to the change of times."

The most important things I learned were:

1. It's not easy to grow Pinot Noir. It only grows in a few parts of this world and struggles along under hard soil and climate conditions.
2. The wine grower needs to be experienced, patient and constantly involved in the growing and maintenance of the Pinot Noir grape, more so than with other grape varieties.
3. All of this is reflected in the smell and texture of the wine. It's complex, difficult, yet wonderfully pleasing, aromatic and smooth. You must have patience and understanding to appreciate it. I find this wine is very personal and unlikely to ever be a crowd pleaser.

I had some great Pinot Noir and will in the future appreciate it for what it is. Hopefully, I can build a personal relationship with a great, promising grape that had to endure a tough upbringing.

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By Rudy Muller

