



# Food for Thought

Gaggenau presents a candid tête-à-tête with Hong Kong actress Cherie Chung, who dishes on Chinese food, great company and what's in her kitchen

**M**any thought that cinematic legend Cherie Chung had retired from the spotlight, but she surprised the intimate crowd at Hullet House during a rare public appearance in support of the culinary arts. It was a cool evening, with the tantalising scent of dinner wafting through the air, offset by the earthy pungency of the white truffle, the only

star of the show that could rival the leading lady. Naturally, all thoughts turned to what was cooking.

**GAGGENAU:** *What are your thoughts on Hong Kong's dining scene and how does it compare with the rest of the world?*

**CHERIE CHUNG:** Hong Kong is very open to the world. It's cosmopolitan, lively and vibrant. It's a melting pot of East and West, where we can taste the best of the whole world. Due to its history,

we can also savour cuisines from different parts of China, which gives Hong Kong the unique position of being a food paradise.

**G:** *How handy are you in the kitchen? What's your favourite dish to make?*

**CC:** Usually, I like to make Chinese dishes, such as different kinds of broths, including seafood and chicken broths. Fruit, fresh vegetables, home-grown herbs and spices are all essential to my kitchen.

**G:** *What's your ideal dining experience?*

**CC:** Food is about sharing. Good company is the key to the ideal dining experience. Dining alfresco in the sunshine is perfect for lunch, while good wine and good company are crucial for dinner.

**G:** *What has been your most memorable meal to date?*

**CC:** It was more than 20 years ago. I was dining in a place called Jasmin, a French restaurant in Paris and the predecessor of [L'Atelier de Joël] Robuchon. I appreciate the way they handled all the ingredients seriously, respectfully and carefully. When they served the last course, the dessert, they provided more than 60 choices with a trolley – it was a perfect way to end the meal. They tried very hard to create a memorable dining experience for the customer, which without a doubt catapulted them to the first-class culinary experience.

**G:** *Describe your lifestyle in three words.*

**CC:** Healthy, truthful and simple.

**G:** *How did you get involved with Gaggenau?*

**CC:** I was attracted to Gaggenau for its functionality and how well it's designed, especially practical for first-timers in the kitchen. Now, after using it for so long, I can't imagine cooking with anything else.

**G:** *How was the recent An Evening of Haute Cuisine with Gaggenau?*

**CC:** The evening was extremely elegant, innovative and straightforward, just like the soul behind Gaggenau.

**G:** *How does dining impact the environment and what are some green dining habits you can share?*

**CC:** It's necessary to consume sustainable products to minimise the harmful effects on our environment. I fully support organic farming. It's also good to try to consume local ingredients to reduce our carbon footprint. Recently, I have been impressed with Nordic cuisine and its respect for nature – so much so that their dishes are heavily inspired by their environment, with an emphasis on the forest and ocean. It's very rare for dishes featuring wild herbs and vegetables to be served on the dining table. ■

## EARTHLY DELIGHTS

Cherie Chung was part of the exclusive set invited to the Gaggenau White Truffle and Champagne pairing dinner last autumn at Hullett House in Tsim Sha Tsui. Guests dined on exquisite white truffle dishes prepared by Gaggenau's international ambassador: chef Ryan Clift of the Tippling Club. A gourmet meal requires a gourmet kitchen, so Chung and fellow diners were able to test out the new CX 480 induction stove at a travelling Gaggenau hub. A fine meal and a fine actress, backed by a fine kitchen – that's a lifestyle that only Gaggenau can provide.

**From Left**  
Cherie Chung in the spotlight;  
Chung in the Gaggenau kitchen

