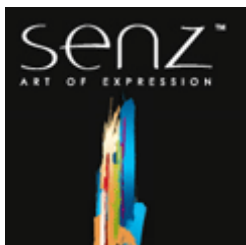




February. No. 39

Senz Belgian Chocolate at Watsons | 心之比利时巧克力屈臣氏热销中



Senz is a new and innovative chocolate brand giving free rein to the imagination. A dynamic blend of fresh flavours, seductive aromas and sexy shapes, developed by the cream of Belgian master chocolatiers. Luxury chocolate by and for gourmets.

Eden Chocolates invites you to come and enjoy an experience for the senses.

Senz Chocolate are selling at Watsons.

心之巧克力是由比利时著名巧克力制造商伊甸园巧克力出品的

创新巧克力品牌。

微妙的口感、诱人的芳香，性感的造型定会让品尝者立刻沉浸于无限的遐想。

伊甸园巧克力真诚邀请您品尝专为口感挑剔的消费者准备，将带给您全新体验的心之品牌系列巧克力。

心之系列巧克力正在屈臣氏热销。



Valrhona New Website | 法芙娜新网站



Valrhona recently launched its new visual identity. We are now proud to introduce Valrhona new website too. This website contains several new information.

Please visit it soon at www.valrhona.com

This site will be regularly updated to reach its final version in April 2009.

最近法芙娜更新了品牌视觉形象。就让我们来告知大家法芙娜的新网站吧！此外，该网站还收集了许多独特的新内容。

详情请访问法芙娜网站 www.valrhona.com

该网站将在2009年4月最终完成。





February. No. 39

CHINA: Recession-proof or Proof of Recession? | 中国：经济衰退的特例还是证明



Many have spoken about the halo effects of the global financial crisis on China's economy and how this would slow down the growth forecasts of all involved for 2009. Reports of millions losing their jobs due to lower demand of "Made In China" products or of business travelers staying in Green Tree Inn instead of Grand Hyatt have raised a lot of eyebrows and sowed fear and discomfort amongst us thriving within the Chinese economy.

A recent trip to HK contradicted this uncertainty as I was manifest to mainland shoppers queuing outside Gucci, Chanel and Louis Vuitton, all eager to step in to these luxury shops and snap up a bag, watch, or both. The fact that Chinese have at least 30% of their monthly take home pays as savings speak well of both their values & tradition, and their corresponding cushion towards money being spent on credit. And when they spend this hard earned money, yes, they spend it well deservedly.

Assessing the reality of everyday life, the need to get up early and rush towards work, performing at our highest levels, and bringing home the bacon to our loved ones, one must realize that despite the challenges confronting us during these times, one must seize the day, and simply, move forward. We usually make past decisions that bring us to present day predicaments, and this is why I say that the Chinese are still way better off than others with the fact that for them, when life is bountiful, simple pleasures are savored, and when life is not so much on their side, it doesn't matter, as life will always roll cyclically back towards better days ahead.

For them, and for each one of us, we must realize that recession is a state of mind, you choose to succumb to it, or you simply choose not to. So whether you're in a state of cocooning back home eating your Barilla pasta meal or still dining & wining out with your usual slice of camembert, live it up! Life will always be good.

很多人都提到过在全球经济危机中中国经济的光环效应及其可能带来对于 2009 年全球经济展望的一系列影响。有关对“中国制造”需求的减少所导致的失业和商务旅行人士从 Grand Hyatt 移至 Green Tree Inn 的消息已使我们这些处于中国经济中的人们不免感到一丝惶恐和难免的坐立不安。

但最近一次去香港的旅行却驳斥了这种弥漫的不确定因素：来自中国大陆的购物者在 Gucci, Chanel 和 Louis Vuitton 等奢侈品品牌专卖店门外排着长队，急切地想进入这些店内抢购皮包，手表或其他物品。事实上大部分中国人都将他们 30% 的月收入存入到储蓄中，其余的会投放在信用还贷上，所以当他们花费这些辛苦挣来的钱时，这似乎又是理所当然的。

他们每一天都要起得很早，赶着去上班，每一天都努力在工作中表现地更出色，带回一天的所得和爱人一起分享，这些都是生活所要面对的。虽然我们都认识到前方有着挑战，但我们依然要抓紧这一天，简单但执着地向前进发。对于我们，我们通常都会以以往的经验来面对和解决现在的困境，而这就是为什么我提到中国人在面对此类问题时能比其他国家的人更好的解决它的原因。当生活是美好的时候，会品尝到简单的快乐，而当逆境来临时，没关系，生活总会带给你美好的明天。

对于他们和我们这的每一个人，不管你屈从于它或者简单得忽略它，经济衰退只是我们对事物的一种看法。所以无论你是忙碌的一天后回家享受百味来的意大利面还是品尝金文奶酪的美味时，请振作起来，要保持一个信念：生活将是美好的！



February. No. 39

Valrhona: New Milk Chocolate Range | 法芙娜：牛奶巧克力新系列



Through the mastery of all the stages of cocoa production, continuous research on improving and preserving taste, Valrhona develops an ever-progressing range of chocolates and service products.

Valrhona is now introducing two new milk chocolate varieties:

Orizaba Lactée 39%: the luscious smoothness

Made from a selected blend of Latin American beans, Orizaba Lactée 39% is exceptionally sophisticated and fondant. Just like fresh high-mountain milk, its taste is delicately smooth to reveal deep and intense milky notes.

Orizaba Lactée gives rich personality to all applications including enrobing, molding, sauces, mousses, cremeux, coatings, decorations, ice-creams and sorbets as well as fillings for

individual chocolates. Available in 3kg bags of beans.



Bitter Lactée 39%: intense smoothness

Bitter Lactée offers a subtle touch of biscuit caramel that melts into a creamy flavor. This is followed by intense cocoa aromas enhanced with a delicate bitterness reminiscent of a walnut or nut, a new source of inspiration for the best recipes.

Bitter Lactée offers a perfect balance of nuanced aromas that is ideally suited to all applications:

enrobing, molding, sauces, mousses, crèmeux, coatings, decorations, ice-creams and sorbets as well as fillings for individual chocolates. Available in 3 kg block.



通过掌握的所有可可产品的性质，持续研究，改善和保留其独特口感，法芙娜不断开发巧克力系列产品及餐饮专用产品。下面就为大家介绍两款新牛奶巧克力：

欧瑞扎巴牛奶巧克力：甘醇柔滑

39%牛奶巧克力由精挑细选的拉丁美洲可可豆制成，口感非常柔软顺滑。融入了新鲜高山牛奶，微妙柔滑感显露更浓烈奶味。

欧瑞扎巴牛奶巧克力具有丰富融合性，对制作糖衣，巧克力壳，巧克力酱，甜点，奶油，装饰，冰淇淋，果汁冰糕都非常棒。每份包装：3 公斤

苦味牛奶巧克力：浓烈柔滑

苦味牛奶巧克力溶化后，可做饼干的蘸酱食用，这样可以充分感受到它浓厚的奶味。它伴随着浓郁的可可芳香，带有微妙的胡桃和坚果的苦味，是一款能给您带来全新制作灵感的巧克力。

苦味牛奶巧克力可以调和其他原料的香味，它适合制作糖衣，巧克力壳，巧克力酱，甜点，奶油，装饰，冰淇淋，果汁冰糕。每份包装：3 公斤



February. No. 39

Run with Weetabix | 维他麦健康跑



The Year of the Ox signals health, athleticism, achievement and labor! To reflect the nature of the Ox, Weetabix and Sinodis (Sinobix) proudly sponsors 2km and 8km marathons organized by S2M group on April 12th.

The event will take place in Jinqiao at Pinghe School, starting with an 8.30am warm up. The 2km race begins at 9am followed directly with the 8km race. Participants will receive Weetabix Alpen bars at the finish line to help replenish energy and nutrients. Throughout the event,

Sinodis products including Weetabix Alpen bars, Emmi Yogurt, Le Président dairy, and Barilla Wholewheat pasta will be available for purchase at a booth located on-site.

We have a chance to demonstrate our own sense of health, athleticism, and achievement through participating in the 2km race, 8km race, or both -- the choice is yours. What's important is being part of this event for which we have 50 free entries.

在2009年这一突显健康，运动，成就和勤劳的牛年，维他麦和西诺迪斯将共同赞助于2009年4月12日由S2M组织举办的2公里和8公里马拉松活动。

此次活动将在金桥的平和国际学校拉开序幕，首先是上午八点半开始热身活动，九点先开始八公里的比赛，紧接的就是2公里比赛的出发仪式。活动参加者将在终点线获得维他麦欧宝谷物棒，以补充能量和营养。在整个活动期间，西诺迪斯将为选手提供包括维他麦欧宝谷物棒，艾美酸奶，总统牌奶制品和百味来全麦意大利面等可口美食。

更重要的是，我们将提供50个免费参赛名额，通过参加2公里和8公里的马拉松，彰显您的健康，动感和成就感。





February. No. 39

World Pastry Cup 2009 | 2009 饼房世界杯



FRANCE is the winner of the World Pastry Cup 2009!

In Lyon, on the 25th and 26th January 2009 as part of the Sirha, on the occasion of its 20th birthday, the World Pastry Cup brought together the very best pastry chefs of the planet for a contest dedicated to gourmet sweet creations.

No less than 22 nations competed in this edition of the World Pastry Cup. A remarkable number of participants, never before achieved in the history of the event!

Within two decades, the World Pastry Cup created by Gabriel Paillason has become an undisputed reference event in the trade. The most prestigious pastry chefs in the world take part in this contest; the best among them receive consecration.

22 countries participated in the 2009 edition: Argentina, Belgium, Brazil, China, Finland, France, Hungary, Italy, Japan, South Korea, Lebanon, Malaysia, Mexico, Morocco, the Netherlands, Poland, Russia, Singapore, Spain, Taiwan, Tunisia, and the United States. Each team, composed of a pastry chef, a chocolate specialist and an ice-cream specialist, had 10 hours in which to prepare: 3 chocolate desserts, 3 frozen fruit desserts, an ice sculpture, a chocolate sculpture and a sculpture made of drawn sugar.

The ceremony for the presentation of the prizes took place on January 26th 2009 in the presence of Gabriel Paillason, President-Founder of the contest and of Pierre Hermé, President of Honour of the 2009 edition.

- 1 - FRANCE has won the 11th World Pastry Cup with Gold medal and also €12,000 in prize money.
- 2 – ITALY achieved the second place with Silver medal and with €7,000 in prize money.
- 3 - BELGIUM achieved the third place with Bronze Medal and with €4,000 in prize money.

Watch World Pastry cup greatest moment video online:

<http://sirha.get-live.tv/evenement/Coupe-du-monde-de-patisserie>





February. No. 39

World Pastry Cup 2009 | 2009 饼房世界杯



2009 年 World of Pastry Cup 的冠军得主是法国队。

2009 年 1 月 25 日到 26 日作为 Sirha 活动的一部分，同时也是 World Pastry Cup 的二十年周年的纪念，众多世界上顶级的面点大师聚集在里昂，参与此次精致甜食制作的竞赛比拼中。

至少有 22 支国家代表队参加了此次的竞赛中，就参赛队伍的数目而言，这是 World of Pastry Cup 历史上从未出现过的。

在 20 年的历史中，由 Gabriel Paillason 创建的 World Pastry Cup 已毫无疑问地成为该领域中一项重要的参照事件。来自全世界的享有盛名的面点大师们都来一展身手，决出最终的奖杯获得者。

总共有 22 个国家代表队参加 2009 年度的竞赛：阿根廷，比利时，巴西，芬兰，法国，匈牙利，意大利，日本，韩国，黎巴嫩，马来西亚，墨西哥，摩洛哥，荷兰，波兰，俄罗斯，新加坡，西班牙，中国台湾，突尼斯和美国。每支参赛队伍由一饼房厨师长，巧克力艺术家 和冰雕艺术家 组成，要求在 10 小时内准备好三份巧克力甜点，三份冷冻水果甜点和冰雕陈列品，巧克力陈列品 和糖艺陈列品。

World of Pastry Cup 的主席和赞助商 Gabriel Paillason 和 2009 年度 World of Pastry Cup 的荣誉主席 Pierre Hermé 均到场出席在 2009 年 1 月 26 日举行的颁奖仪式。

1. 法国队赢得了此次第 11 届 World Pastry Cup 的冠军并€12,000 的奖金；
2. 意大利队获得了亚军的位置和€7,000 的奖金；
3. 比利时队获得了季军的位置和€4,000 的奖金。

更多关于此次 World Pastry cup 的精彩视频请登陆：

<http://sirha.get-live.tv/evenement/Coupe-du-monde-de-patisserie>





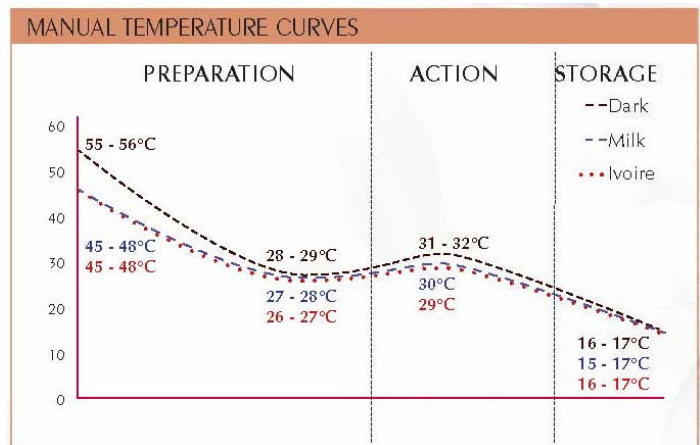
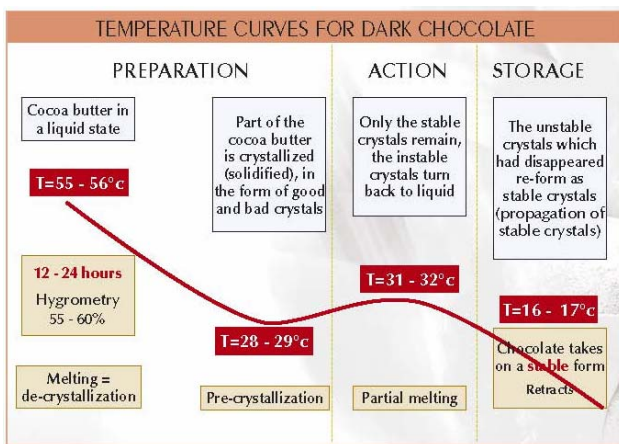
FAQ: Chocolate Technique | 问答：巧克力制作技术



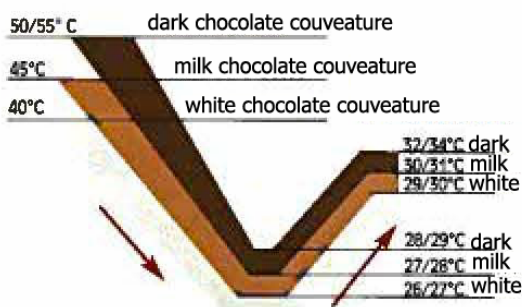
Q: Why is it necessary to temper chocolate?

A: As we know, chocolate is made from cocoa pods, and cocoa butter is one of its components, which has a big influence on the quality of chocolate. Tempering chocolate properly allows products to have a smoother appearance the distinctive “crunchy” and longer shelf life. Tempering chocolate is a basic technique that should be mastered by every single person who wants to achieve great chocolate creations.

Valrhona Temperature:



DGF CHOCOLATE TEMPERING CHART



Q: Why brush the chocolate on the La Rose Noire tart shell?

A: As the tart shell is fragile, the chocolate coating will reinforce the tart and make it easy to store before usage. It also prevents moisture. E.g. From A cream filling, to wet/damp the crunchy texture of the tart.

问：为什么巧克力制作过程中需要调节温度？

答：巧克力中含有丰富的可可脂，通过温度的调节，可以使可可脂的分子保持均衡，从而使制作的巧克力制品更光洁，保持柔滑的口感和爽脆感。

问：为什么 La Rose Noire 的手工塔壳都需要刷一层巧克力？

答：巧克力起到保护塔壳的作用，使其不易破损，不易受潮，也更利于保存。比如，奶油馅饼，是比较湿润易碎的塔壳。



February. No. 39

Valentine Chocolate Pralines | 情人节糖果巧克力

Passion Fruit Filling

Ingredients:

Capfruit Passion puree 250g, Sugar 100g, President Cream 250g,
Valrhona IManjari64% Dark Chocolate 600g, President Butter 30g.

Preparation:

1. Mix and boil the passionfruit puree, sugar and cream, then add the Valrhona Manjari chocolate, mix them well;
2. Add the butter into the mixture and mix well.

Strawberry Rose Filling

Ingredients:

Capfruit Strawberry puree 270g, Sugar 80g, President Cream 290g,
Valrhona Araguani72% Chocolate 620g, Sevarome Rose Alcoholic Extract 6g, President Butter 35g.

Preparation:

1. Mix and boil the passionflower, sugar and cream, then add the Araguani chocolate, mix them well;
2. Add the butter into the mixture and mix well.
3. Cool the mixture to 38 °C, pour into the mold and let completely cool for 24 hours.

Short Story:

Chocolate has long been associated with passion, romance and love. Since the days of the Aztecs, chocolate has been used as a gift. They believed chocolate was a source of spiritual wisdom, and energy. Today a box of luxurious quality chocolate says a thousand times "I love you" and gives to the receiver a sense of anticipation. Chocolate is more than food, it evokes feelings and emotions. Happy Valentine's Day!





February. No. 39

Valentine Chocolate Pralines | 情人节糖果巧克力

热情果果料

配料:

急冻西番莲泥 270g, 糖 100g, 奶油 250g, 曼特尼巧克力豆 600g, 玫瑰酒 6g, 黄油 30g

制作方法:

1. 将急冻西番莲泥, 糖, 奶油混合, 煮沸后冲入巧克力中拌匀。
2. 再加入黄油拌匀。

玫瑰草莓果料

配料:

急冻草莓泥 270g, 糖 80g, 奶油 290g, 阿拉瓜尼巧克力豆 620g, 玫瑰酒 6g, 黄油 35g

制作方法:

1. 冻西番莲泥, 糖, 奶油混合, 煮沸后冲入巧克力中拌匀。
2. 再加入黄油拌匀。

最后, 将混合物冷却至 38°C, 倒入已垫底的巧克力模具中, 放置 24 小时即可。



小故事

巧克力已经和热情, 浪漫, 爱等词密不可分。自从阿芝台客人时代, 巧克力已经被作为了一种礼物。他们相信巧克力是智慧和能量的来源。现在送一盒精美的巧克力礼盒, 对接受者来说胜过说一千次“我爱你”。巧克力几乎可以超越其它食物, 它可以唤起你的触觉和情绪。祝大家情人节快乐!



February. No. 39

Fillet with Button Mushrooms | 蘑菇肉片汤

Ingredients:

a fillet of beef, half an onion cut into thin slices, 3 pats of butter, a sprig of rosemary, salt, black pepper, dairy cream for cooking, 50g button mushrooms with herbs in oil

Preparation:

In a frying pan heat the butter and rosemary and brown the fillet of beef on both sides on medium heat. Season with salt and pepper. Set aside and keep hot. Remove the rosemary, and in the drippings from cooking the fillet saute the onion delicately until it becomes translucent. Add the mushrooms and heat briefly. Then add 2-3 spoonfuls of dairy cream for cooking and mix thoroughly. Place the fillet in the sauce in the pan and simmer briefly. Serve very hot.



配料:

一片牛肉，半个切片洋葱，3 小块黄油，一撮迷迭香，食盐，黑胡椒，厨房用奶油，50g 油浸香料蘑菇。

制作方法:

1. 用煎锅中火加热黄油和迷迭香，将牛肉的两面煎至棕黄色，加入食盐和胡椒粉，保温备用。
2. 移除迷迭香，用牛肉的汤汁嫩煎洋葱直至半透明，加入蘑菇，加热，再加 2-3 勺厨房用奶油均匀混合。
3. 再次将牛肉放入汤汁中文火煨制。