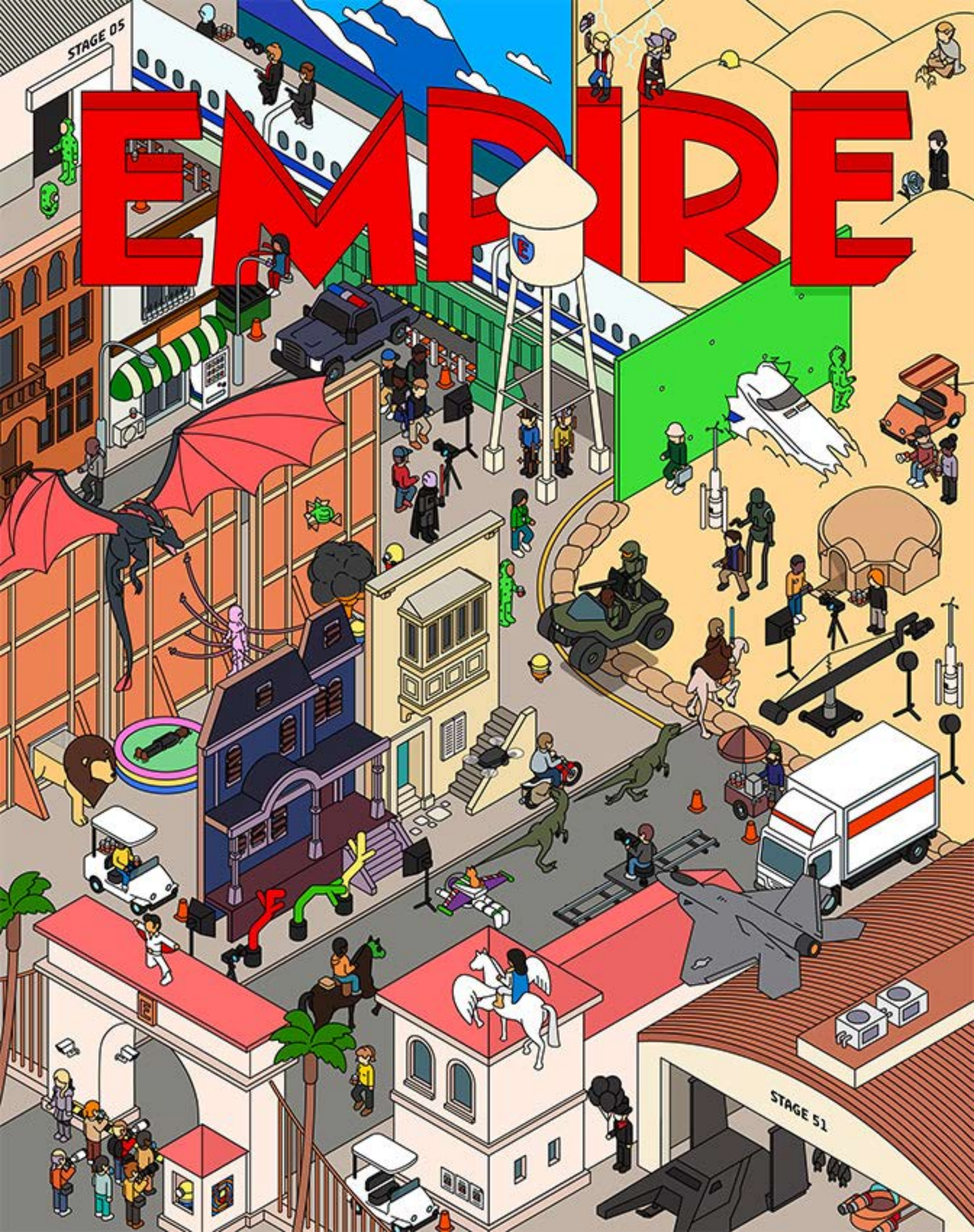




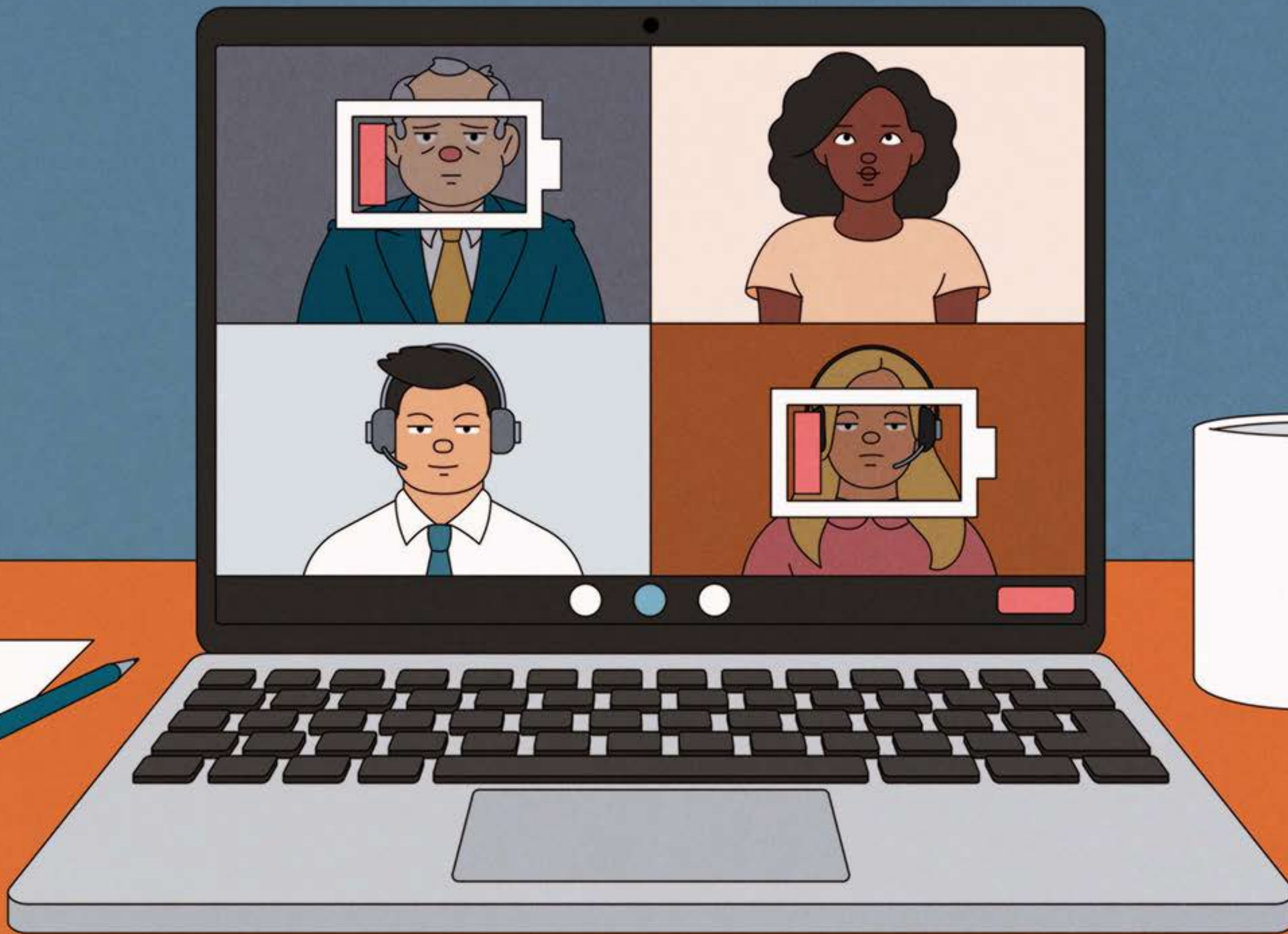
EMILE HOLMEWOOD

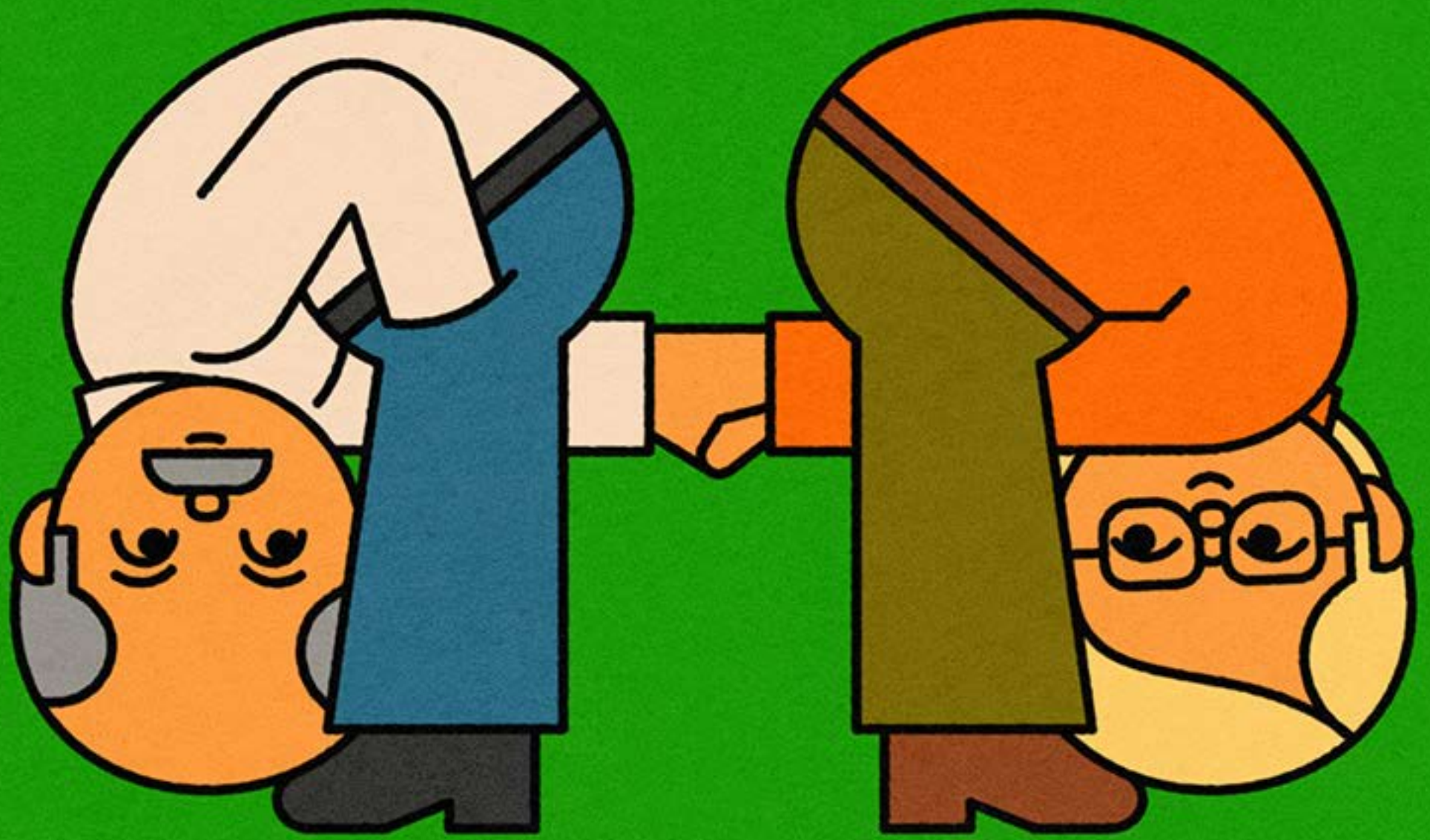
EMPIRE

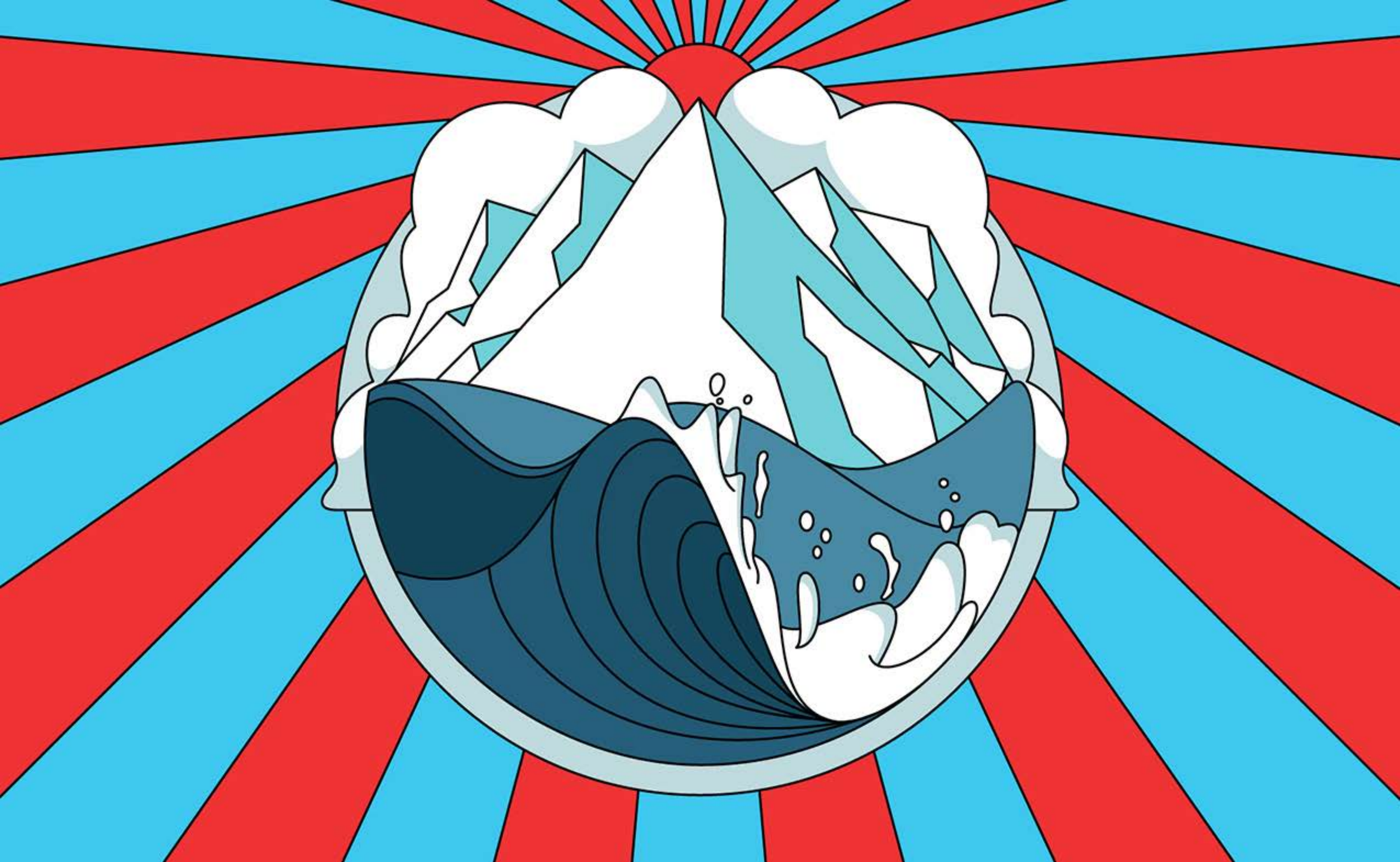




















The new Chinese revolution

Fuchsia Dunlop charts the 200-year journey from city docksides to Michelin stars as the UK finally explores new frontiers of Chinese cooking – from Hunan to Xinjiang

Illustrations
Blood Bros

In 1996, I sent my first proposal for a Sichuan cookbook to six publishers. The rejection letters came in one by one. Each of them explained, in one way or another, that a regional Chinese cookbook was too niche for British readers. Crestfallen, I was also incredulous, having spent nearly two years in Sichuan, eating widely and being amazed by the local food. Sichuan was no backwater, but a province with a population of 80 million. Within China, it was famed for its thrilling and distinctive cuisine. Could these editors not let me persuade them of the incomparable charms of fish-fragrant aubergines and mapo tofu?

In retrospect, their hesitation was understandable. Although China had embarked on its "reform and opening up" in 1992, to most Britons it still seemed remote and irrelevant. In the UK, the Chinese food scene had mainly settled into a pattern of Cantonese dishes adapted to British tastes. "Chinese food" was both so familiar that it seemed passé and hardly known at all. Practically the only visible glimmers of China's breathtaking



AIRSHIP



SWEET & BALANCED

FLYING DIRTY

COLOMBIA
ANDEAN, QUINDIO
ALTITUDE 1500M

Dark chocolate • Smoked Plum • Toffee

NET WT 250 GM

AIRSHIP



FRUITY & FLORAL

FLYING DIRTY

COLOMBIA
ANDEAN, QUINDIO
ALTITUDE 1500M

Dark chocolate • Smoked Plum • Toffee

NET WT 250 GM

AIRSHIP



HERBS & SPICE

FLYING DIRTY

COLOMBIA
ANDEAN, QUINDIO
ALTITUDE 1500M

Dark chocolate • Smoked Plum • Toffee

NET WT 250 GM



WIRED



ARCADE

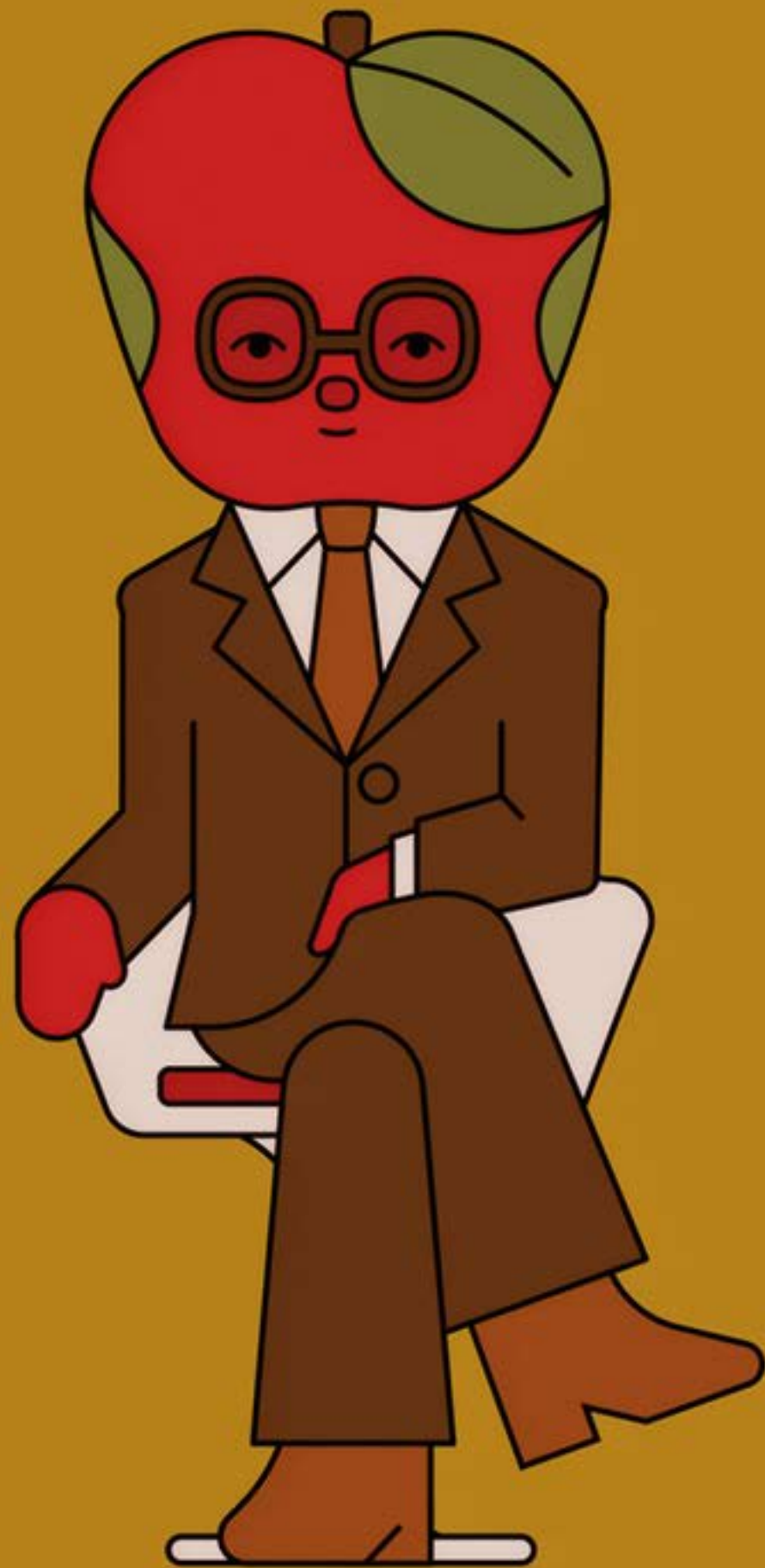
REALITY?

99% COMING SOON

Z

CONTINUE WATCHING



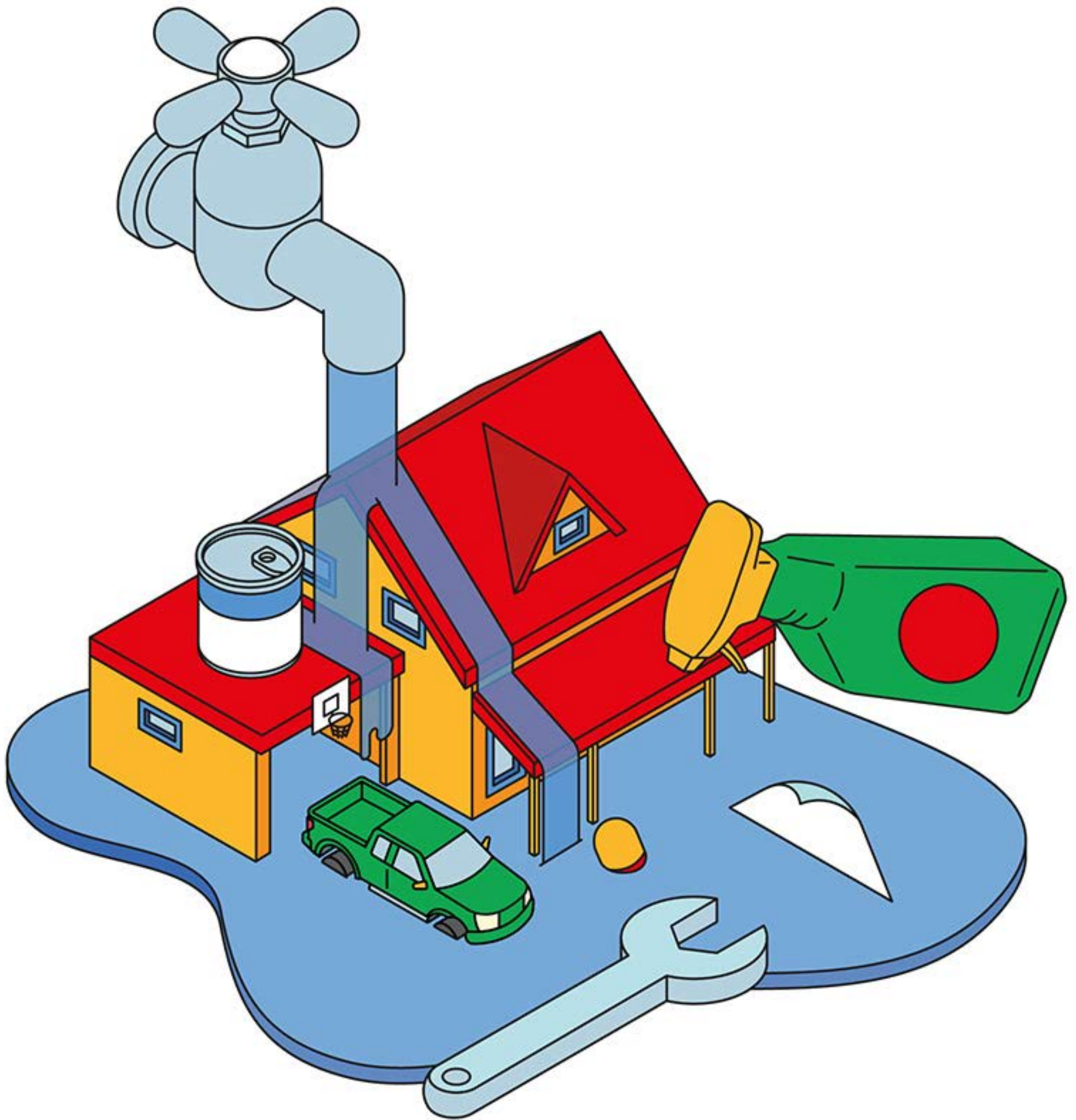




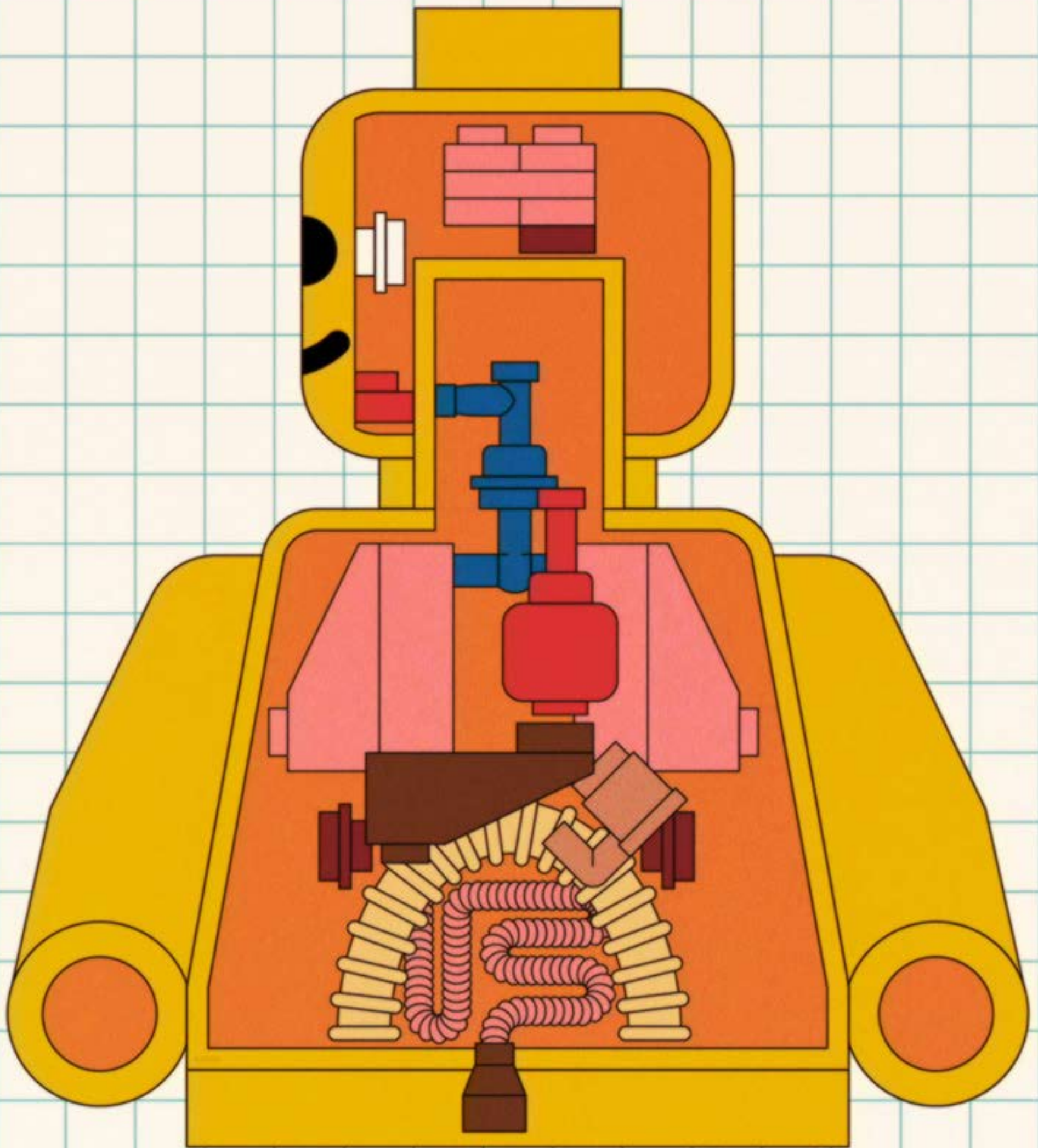


KA-BAO!

DELIVERED TO YOUR DOOR

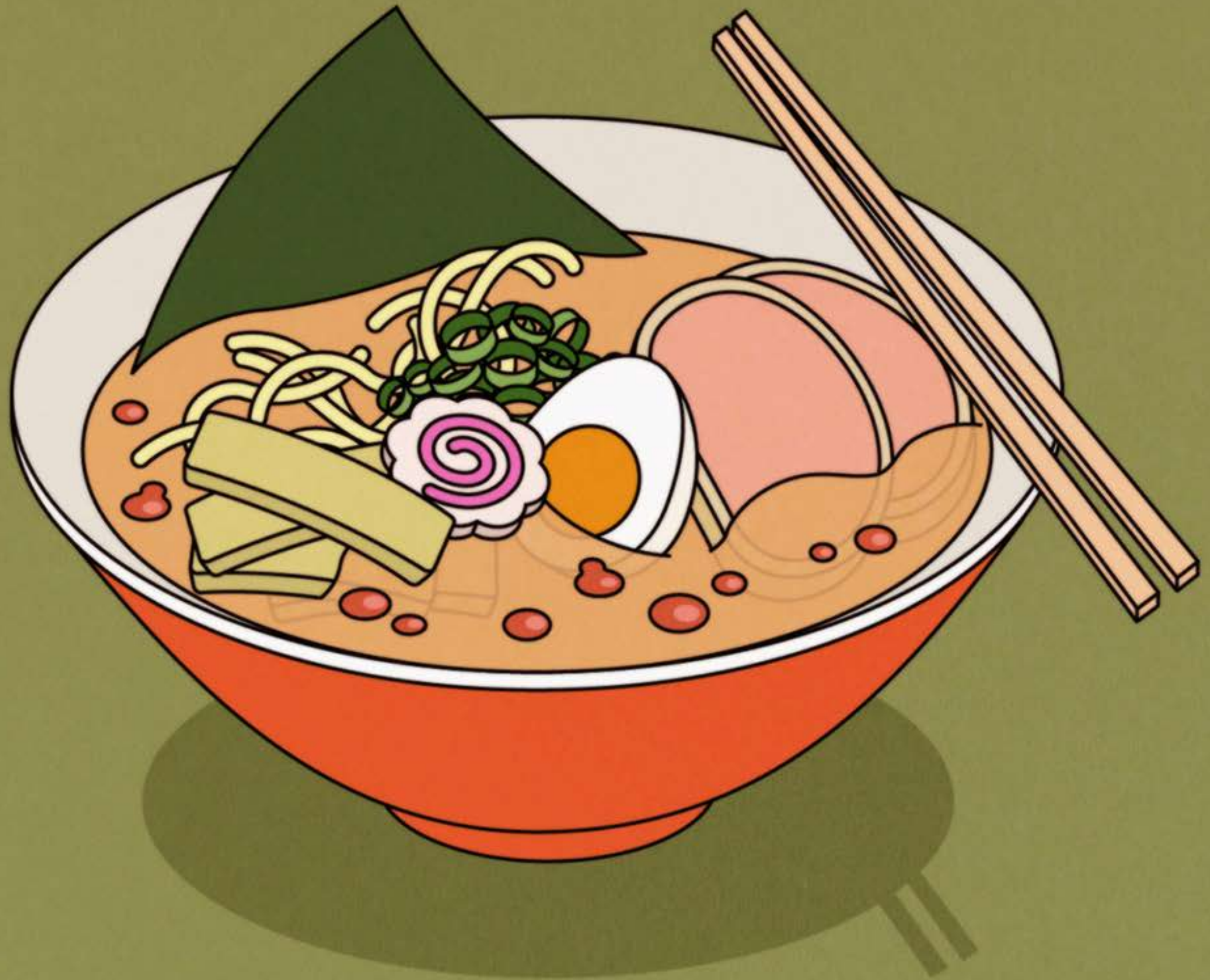














New
Hokkaido

YUZU ONNA

CRAFT SELTZER

THIS YOKAI HIDES IN FRAGRANT
YUZU ORCHARDS AND, LURKING
FROM SHADOW TO SHADOW,
SLIPS AWAY WITH YOUR HEART.

YUZU RED SHISO SELTZER

ONE PINT 8% ALC/VOL
16 FL OZ (473 ML)

ニユー北海道



Absinthe



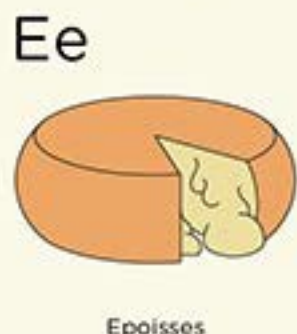
Blood orange



Cleaver



Duck press



Epoisses



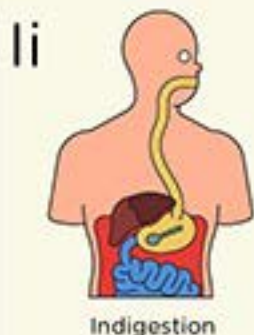
Fugu



Gastronomique



Heart



Indigestion



Jellied eel



Kaffir lime



Legs



Mandoline



Nasturtiums



Octopus



Preserves



Quail's eggs



Rabbit



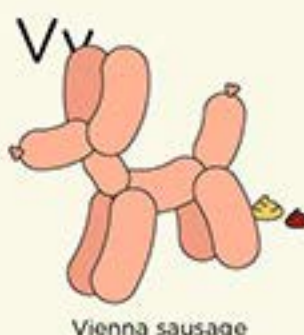
Salmonella



Toxic



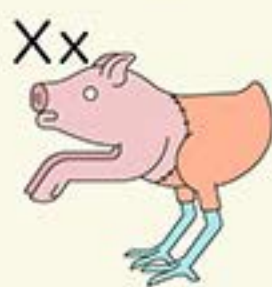
Umami



Vienna sausage



Whip



XVth-century food

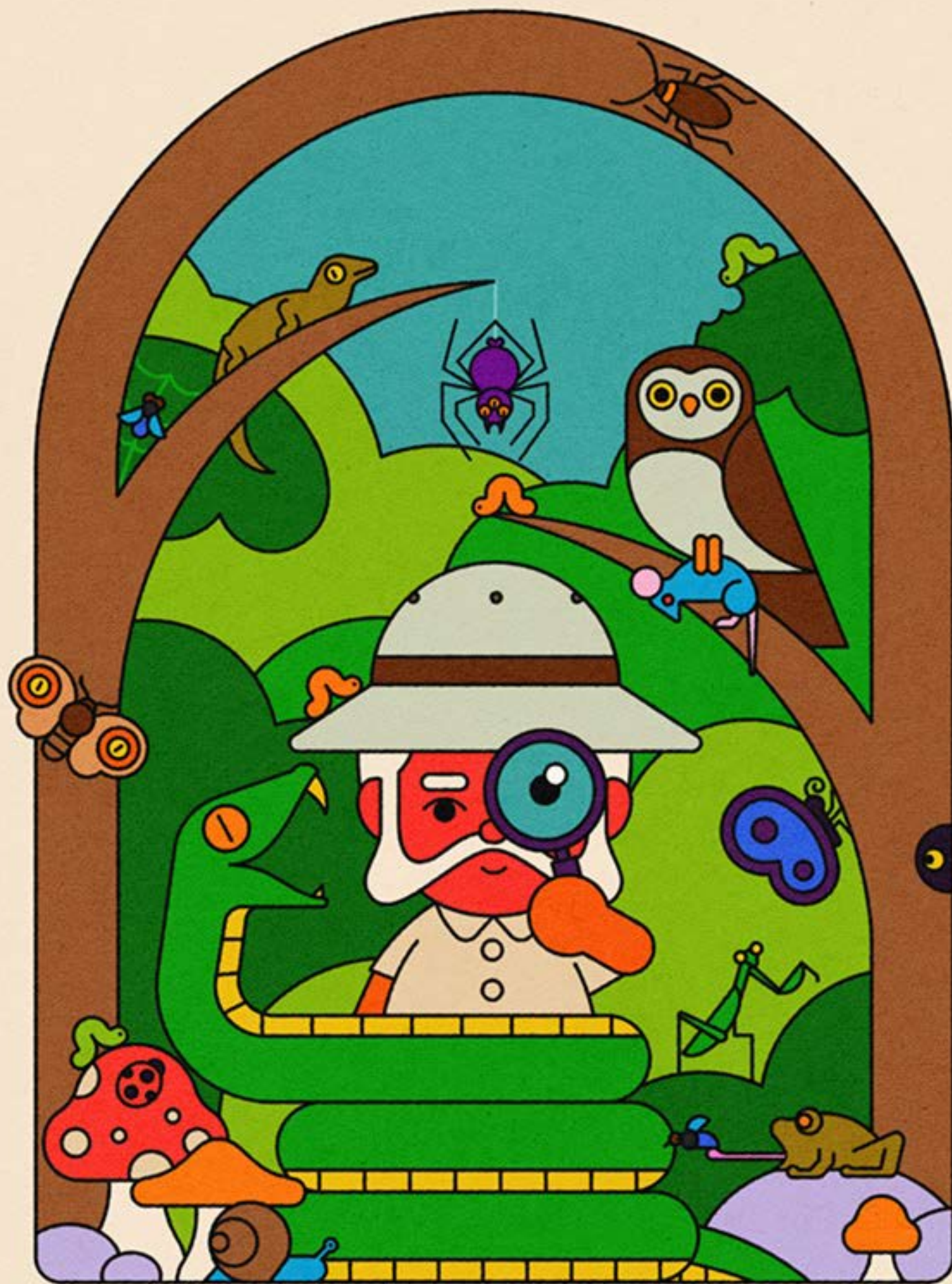


Yeast



Zabaglione





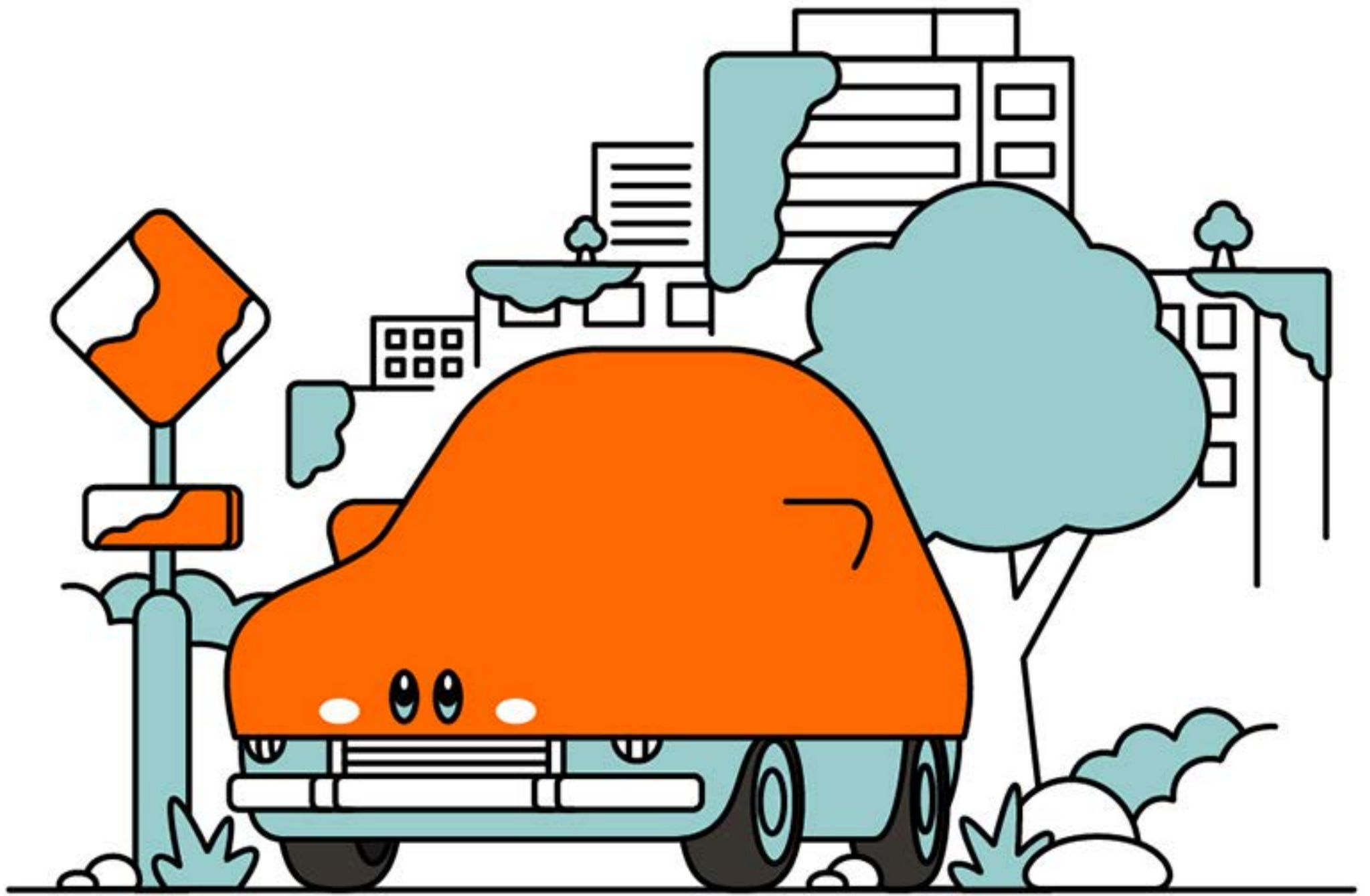
五〇〇円

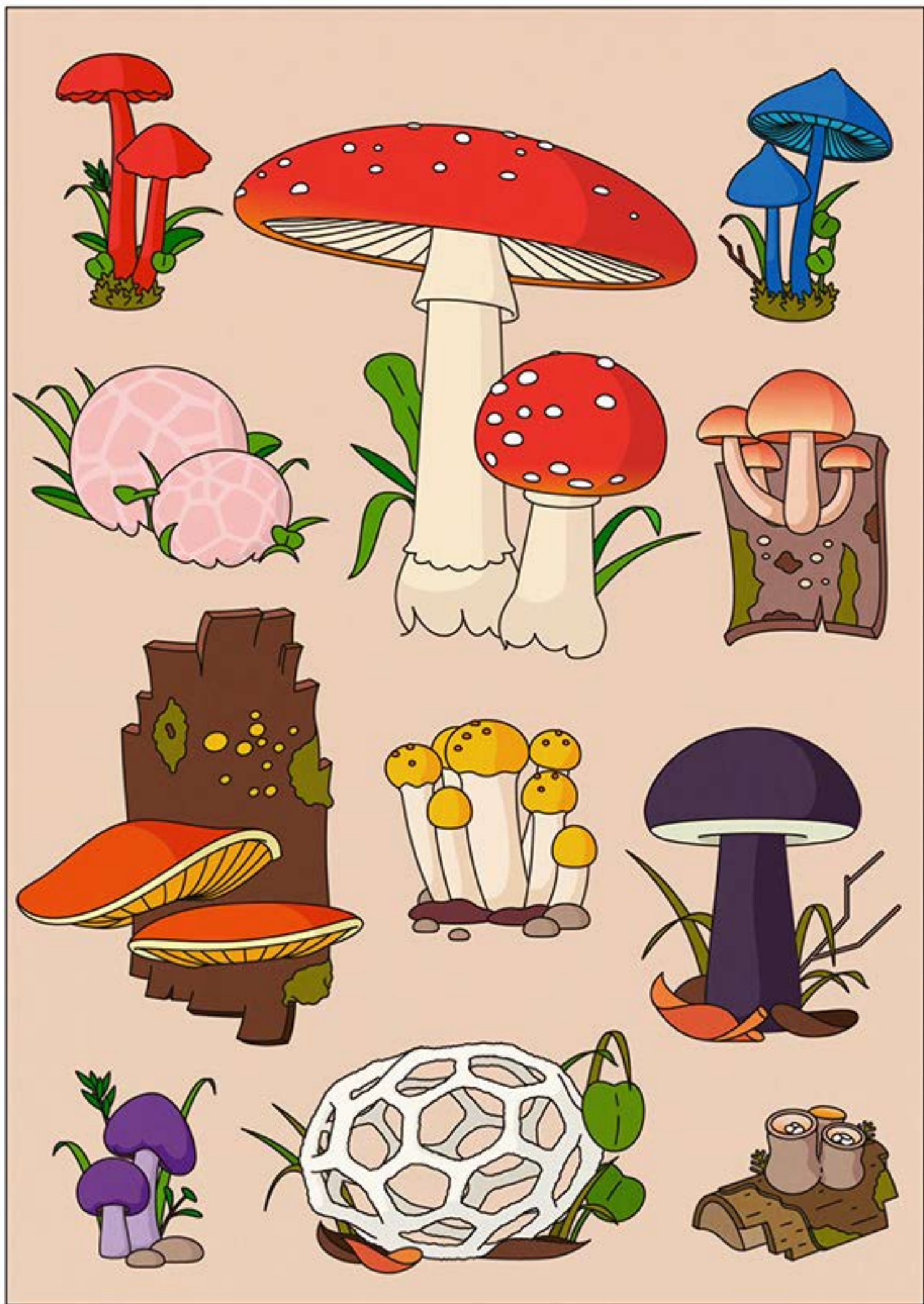
THE

2023年09月16日

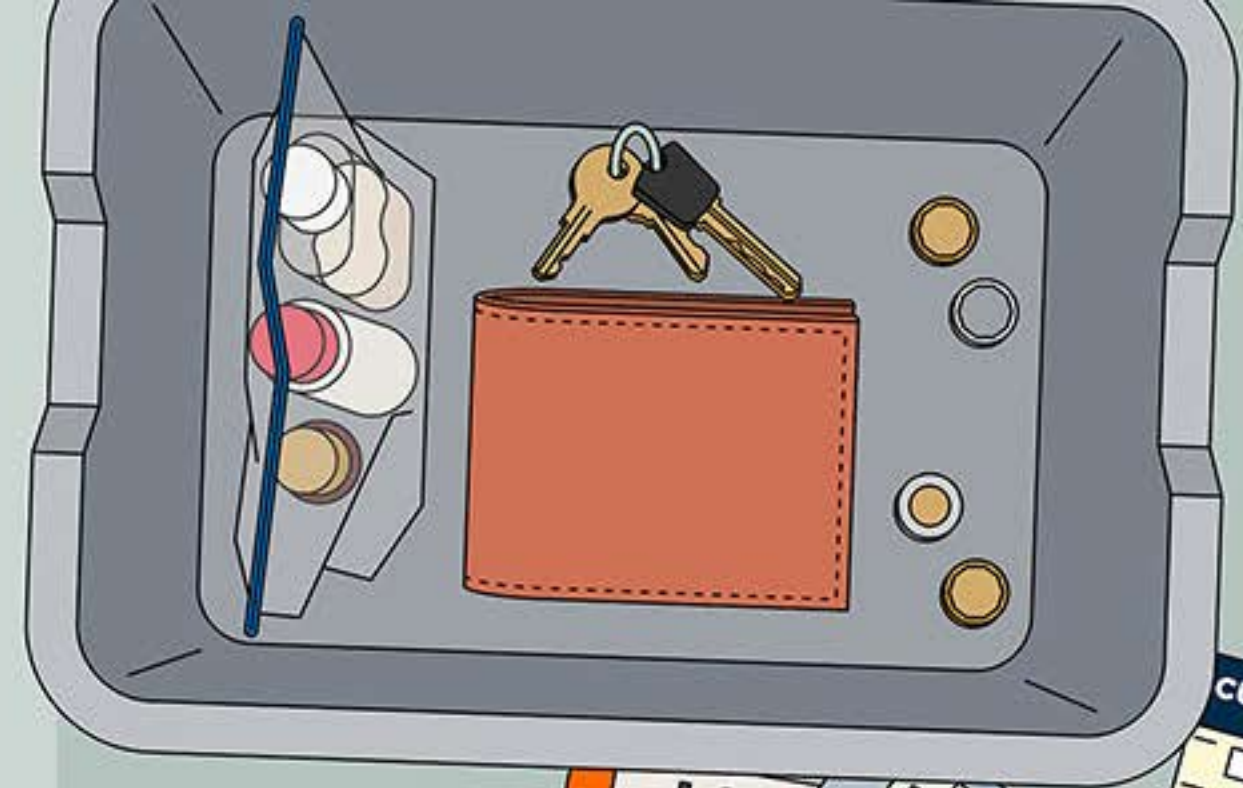
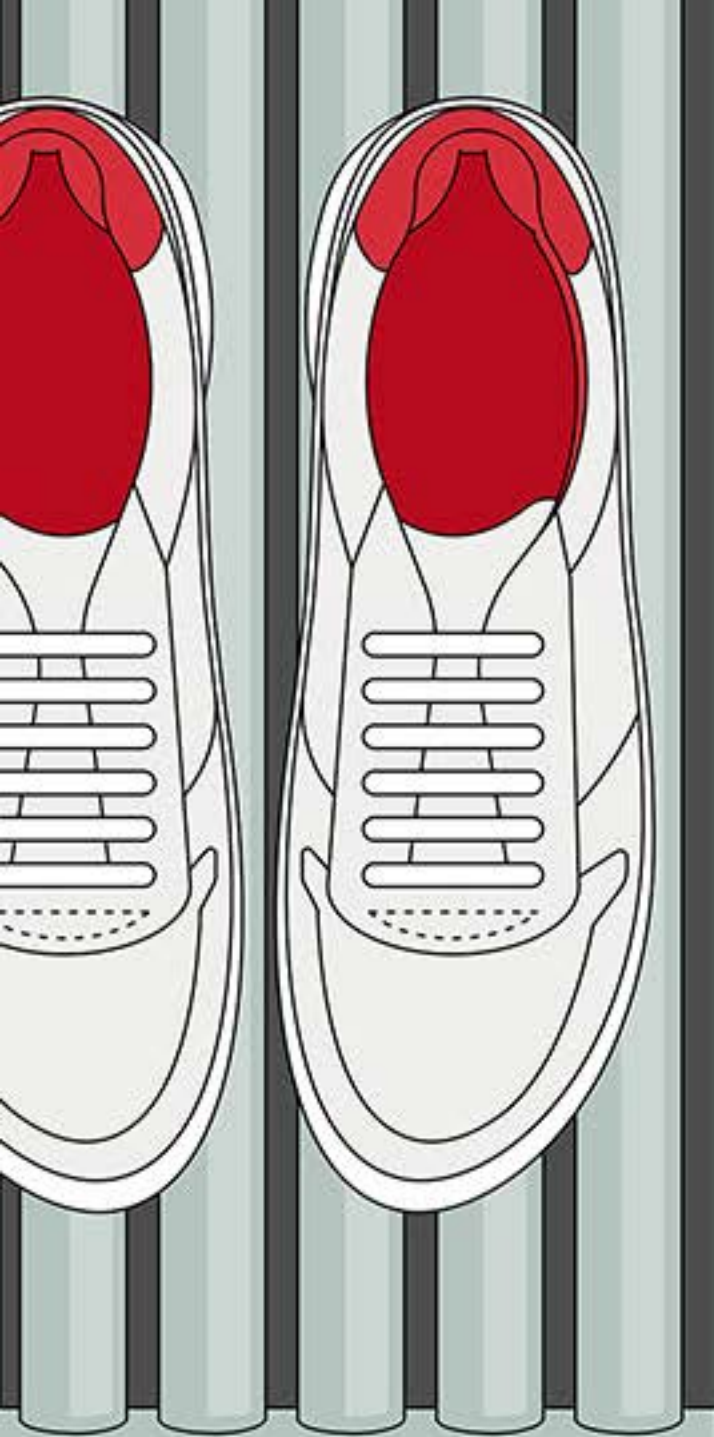
TŌKYŌITER

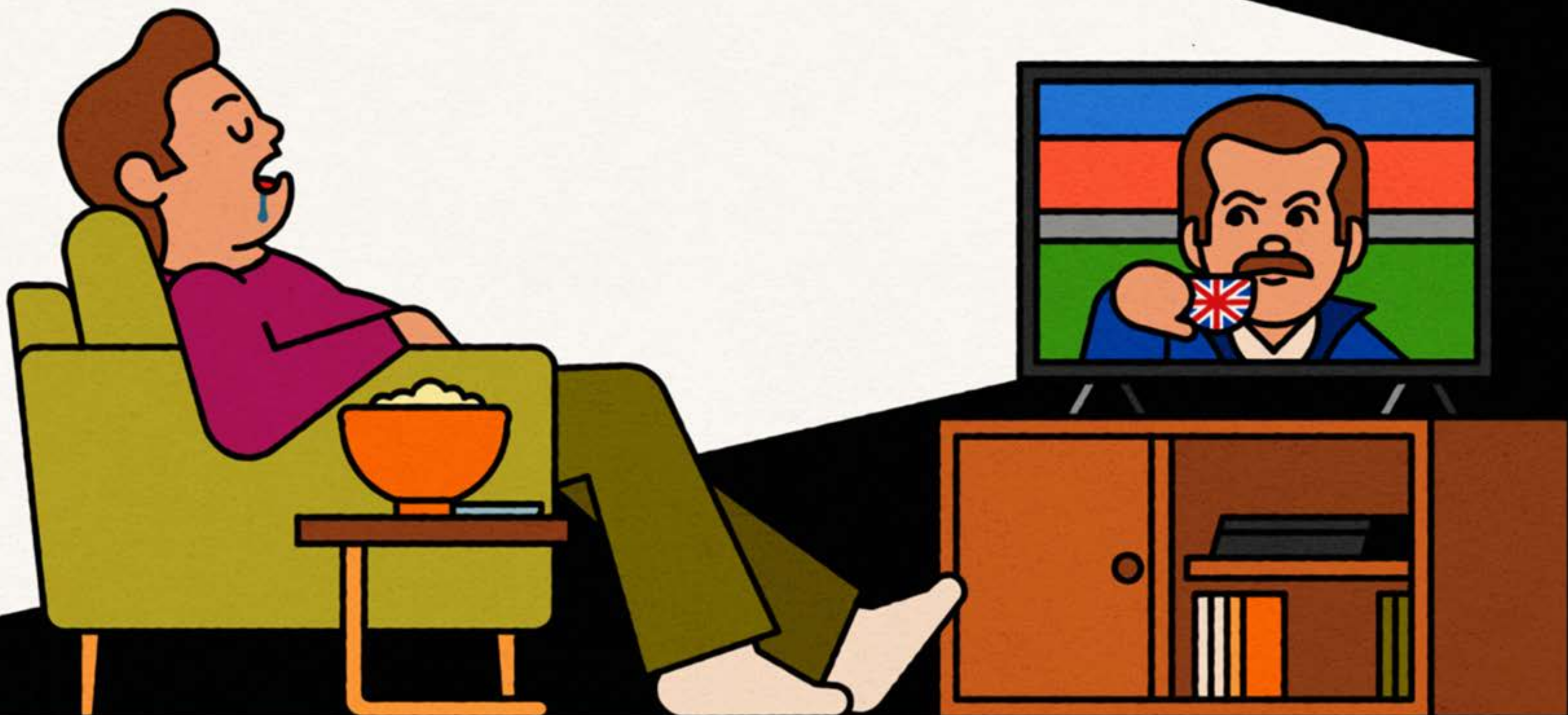


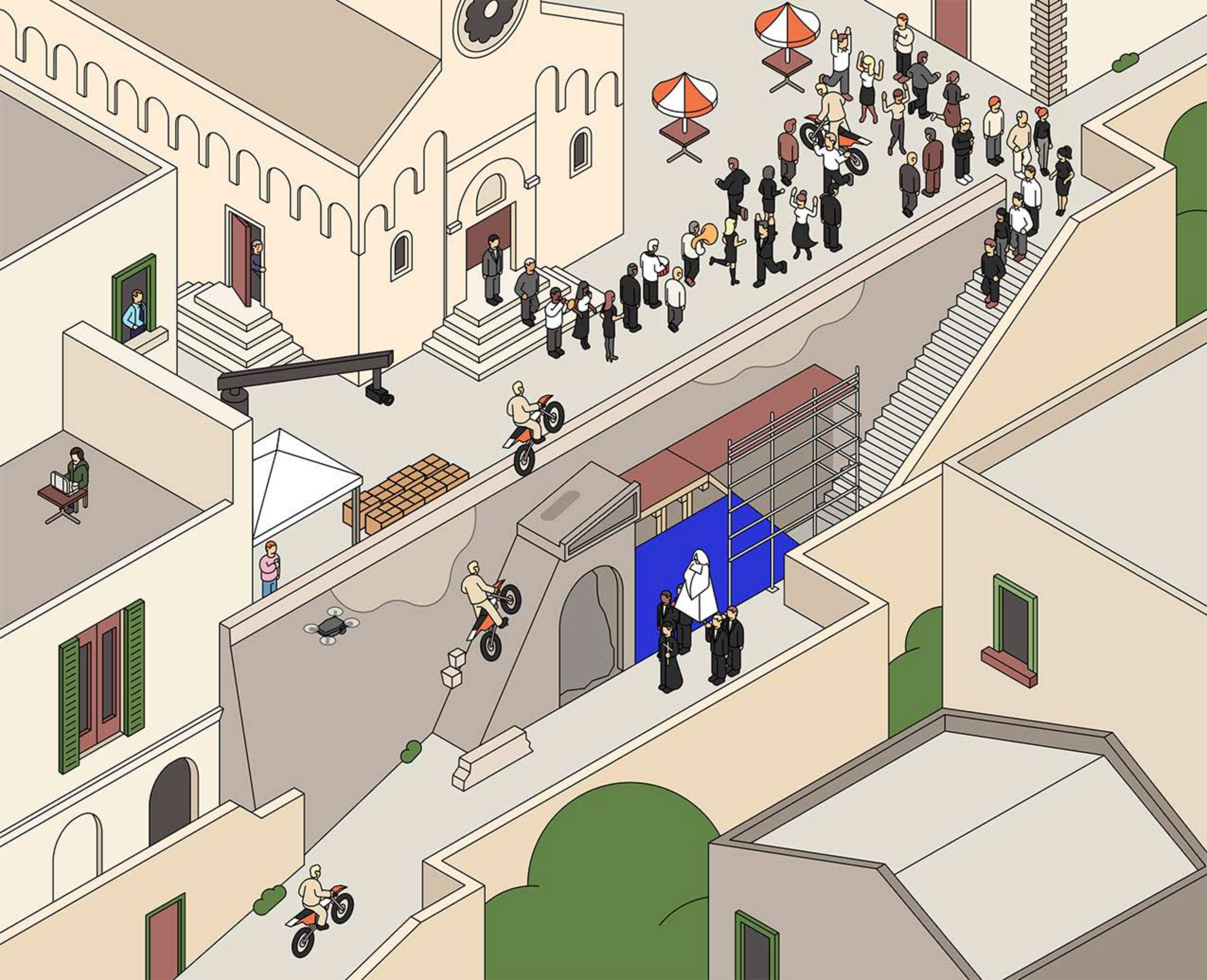












Nation's Restaurant News

THE BEST IN OFF-PREMISES

Find out which chains are
conquering to-go channels in
our annual Off-Premises Report

