



# DESIGN AND TECHNOLOGY- FOOD TECHNOLOGY

Week 7 – WB 8.6.20

# ANDREW WONG



Have a look at these images.

What do you think Andrew Wong is famous for? Are there any clues in the pictures?

Have you ever heard of Andrew Wong?

# ANDREW WONG SPECIALISES IN COOKING DIM SUM.

Dim Sum is defined as:

a Chinese dish of small steamed or fried savoury dumplings containing various fillings.

Have a look at the images of Andrew Wong's dim sum on the next slides, do you recognise any of the dishes from when you have eaten or seen Chinese food?



# DIM SUM





## Information about Andrew Wong:

- Andrew Wong was born in London and this is where he grew up.
- Andrew Wong spent a lot of his childhood in his parents kitchen and at the family restaurant. He didn't like this and would rather have been anywhere else.
- The family restaurant was called Kym's and served Cantonese food like we have in most Chinese restaurants and takeaways here.
- He went to Oxford University to study chemistry. He only stayed there for a year and a half before going to London School of Economics. He hoped he would never work in a restaurant again.
- When his father died, he went back to the restaurant to help his mother. While he was back, he began to see connections between food and culture.
- He started to research traditional foods (cuisine) of China. He went to cooking classes in the evenings.
- Andrew decided he wanted to cook dishes which were different to other Chinese restaurants.
- Andrew travelled across China for 6 months to learn more about foods in different areas.

- He found out about foods eaten in Sichuanese, Hunan, Fujian, Shandong and Anhui which are other areas of China.
- He worked with chefs all over China to learn new recipes and cooking techniques.

### Activity 1:

Create a fact sheet All about Andrew Wong using the information on the previous slides and any further research that you do yourselves.

You can be as creative as you like with this and I can't wait to see what you come up with 😊



This is a menu from Andrew Wong's restaurant. Have a look at it, are there any dishes that you would like to try?

## Dim Sum LUNCH

The world of Chinese cuisine is limitless and exciting, a journey of tasteful cultures and flavoursome histories, from Buddhist temple cuisines of the Tang Dynasty Silk Road and the lantern-lit teahouses of bustling Ming Dynasty Suzhou, to the cocktail hour of Hong Kong and Shanghai's jazz age.

We are honoured to have you join us on this culinary journey, with a menu that celebrates Chinese food heritage, historical recipes, and kitchen craft evolved over 4000 years

Our menu encapsulates the importance of sharing, which is at the heart of Chinese culture and to enjoy the full A. Wong experience we would recommend ordering 4 dishes per person, depending on your appetite. Perhaps starting with 1 snacks, one 'sharing' dish followed by 2 dishes. Alternatively, Andrew can create your own bespoke menu or for those with a little more time, we also offer a 'Taste of China menu' - where each course is inspired by a specific region of China's 14 international borders.

中菜博大精深，它的國度既無邊界，亦充滿趣味性；從唐代絲綢之路的佛教寺廟菜餚、明朝時以燈籠照明的繁華蘇州茶館，到香港的雞尾酒時光和上海的爵士樂時代，它是一場擁豐富歷史文化背景之旅。

我們很榮幸能邀請閣下加入我們的美食之旅，當中包含一份千年傳承下來，頌揚中國美食傳統、古法食譜和廚藝的菜單。

中國飲食文化注重分享，而我們的菜單亦秉承這傳統。為令閣下能全面享受A.Wong的美食體驗，我們建議每人點六道菜，但這當然取決於您的食慾。建議可從兩個小食開始，加一個「共享」菜，然後配上三個菜式。另外，如有更多時間，建議可試試我們的“中國風味菜單” - 每道菜的靈感分別來自中國14個邊疆地區。

**DIM SUM. 點心 (1 piece)**

Only available at lunch

We would recommend 8-10 pieces per guest

上海小籠包	Shanghai steamed dumpling, ginger infused vinegar *	£3.00
生菜蝦卷	Crispy prawn roll	£7.50
燒賣	Pork and prawn dumpling, pork crackling	£3.00
蝦餃	Clear shrimp dumpling, sweet chilli sauce, rice vinegar cloud	£3.00
黃金鵝蛋	Quail egg afro croquette with ginger relish	£3.50
韭菜餃子	Chinese chive pot sticker dumpling with hot and sour sauce	£3.00
椒盐豆	Salt and pepper French bean fritters	£7.50
脆皮燒肉蝦膠	'The Cantonese kitchen' barbecued pork crackling with prawn, plum and truffle*	£7.00
流沙包	Steamed duck yolk custard bun *	£4.50
青豆焗牛肉撻	Wagyu tart with black beans, peas and crispy onion	£3.50
脆軟殼蟹腸粉	Crispy soft shell crab rice roll with crab salad	£12.50
煎堆	Aerated sesame dumpling	£3.00
紅油抄手	Won ton with garlic, chilli oil and crispy bean curd	£3.00
帶子酥	999 layered scallop puff with XO oil *	£5.00
雲吞	Crispy won ton with sweet chilli jam	£2.50
松露香蒜包	Wild mushroom and truffle steamed bun	£3.00
兔肉咸水角	Rabbit and carrot glutinous puff	£3.00
香脆宮保高力	Sichuanese chicken and peanut bonbon	£3.00

**SNACKS. 小吃**

蝦片	A.WONG cracker	£3.50
	(10g Oscietra caviar accompaniment £25)	
醃黃瓜	Pickled cucumber with garlic and spring onion	£5
脆皮燒肉	Barbecued crispy pork belly with candied pork jerky (only available in the evening)	£10
糖醋排骨	Sweet and sour rib with toasted sesame and pork floss	£7
魚子醬豉油雞菜捲	'Soy chicken' with ginger oil and Oscietra caviar wrap *	£15
成都豆腐花	Chengdu street tofu, soy chilli, peanuts, preserved vegetables *	£5.50
香茅脆蝦仔沙律	Lemongrass and peanut lettuce wrap with baby prawn fritter	£9
蟹鉗	Crab claw with cured scallop and wasabi (c. Zhou Dynasty)	£10
香辣蝸牛雞	'1000 chilli chicken' with snails and Sichuan pepper	£9
和牛燒栗米	Barbecued forbidden city sweetcorn, wagyu beef meat paste and truffle	£10

I am not sure what I would like to try, I have not heard of a lot of these dishes. The crispy won ton with sweet chilli jam sounds nice. Very exciting to see and try new foods.

We are now going to have a think about what the link between food and culture means.

Definition of culture is: the ideas, customs, and social behaviour of a particular people or society.

There are certain foods and traditions which we linked to us in our British culture. Watch this video about traditional British meals.

[https://www.youtube.com/watch?v=AeDco\\_eYzyl](https://www.youtube.com/watch?v=AeDco_eYzyl)

## Activity 2

Have a go at answering the following questions.

1. Do you think it is important to have meals which are special and well known in different areas?

2. Do you have a favourite meal?

Extra challenge, can you find out which country your food originates (comes) from?

3. Why do you think Andrew Wong wanted to find out about different foods in different areas of China?

4. Is there an area of the world that you would like to find out more about food and culture? Why?