



Hospitality Industry Training and Development Centre

Press Release

An encounter with 2-starred Michelin Chefs from Spain

Paco Roncero & Nacho Manzano
and Pastry Master **Luis Arrufat**

Striving to provide its trainees with various opportunities to widen their exposure, **the Hospitality Industry Training and Development Centre (HITDC)** of Vocational Training Council (VTC) is honored to have world-renowned 2-starred Michelin Chefs – **Paco Roncero** and **Nacho Manzano**, together with pastry master **Luis Arrufat** (former pastry head of El Bulli) from Spain, conducted a culinary sharing and a cocktail reception at the **HITDC** on 26 Jun 2013.

As one of the world's most influential chefs from Spain and a 2 Michelin Stars Chef who gained recognition as Chef Ferran Adria's most famous disciple, **Chef Roncero** is keen on taking challenges in creating new dishes, by using especially olive oil as the main ingredient. **Chef Manzano** is renowned for his specialty fish dishes and his modern interpretation of traditional Spanish cooking. The 2-starred Michelin chef has great respect for his Asturian root and focuses his effort in maintaining its culinary tradition. A professor at Basque Culinary Center who was the ex-pastry head of El Bulli Restaurant, **Chef Luis Arrufat** had worked in various famed restaurants, including Mugaritz, El Drolma and Arzak. All three chefs showcased their skills in creating molecular gastronomy as well as reinventing traditional Spanish dishes at the culinary sharing session at **HITDC** (please refer to P.3 for details).

To welcome the distinguished guests from Spain, trainees of **HITDC** also created a special Spanish themed recipe – “Gazpacho with crabmeat, crispy Spanish ham, pearls of melons and cucumber”, which is a traditional Spanish cold soup made with tomato and other vegetables, and this time, served with crabmeat, one of the favourite seafood of Hong Kong people. The dish was served in the cocktail reception to showcase the creativity of the trainees.

This event is co-organized by the Hospitality Industry Training and Development Centre and Basque Culinary Center, with the support of the Spanish Tourism Office and the Spanish Chamber of Commerce.

Hospitality Industry and Training Development Centre (HITDC)

Established in 1984, the Hospitality Industry Training and Development Centre (HITDC) provides full time and part time professional certificate courses in Western Cuisine, Bakery & Pastry, Hotel & Catering Operations, Food & Beverage Services, Tour Guide and Service Culture, Wine and Hotel Spa. Aiming to be the Centre of Excellence in providing world class competency-based training for the hospitality industry in Hong Kong, and to maintain and uphold Hong Kong's leadership position in the hospitality industry in Asia, guest chefs from local and overseas alike, are invited from time to time for culinary exchange as well as demonstration, so as to widen the exposure of trainees and in-service chefs.

For more information, please visit www.hitdc.edu.hk

		
Spanish 2-starred Michelin Chef Paco Roncero	Spanish 2-starred Michelin Chef Nacho Manzano	Pastry Master and ex-El Bulli pastry chef Luis Arrufat

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Dishes demonstrated by Chef **Paco Roncero**, Chef **Nacho Manzano** and Chef **Luis Arrufat**

Paco Roncero

- ✧ Thai-inspired raw squid risotto
- ✧ Lemon risotto with yoghurt whey
- ✧ Olive oil paella with chicken and lobster

Nacho Manzano

- ✧ Sardine skin with salted anchovies
- ✧ Roasted red mullet skin with alioli
- ✧ Roasted Conger eel with peas and spicy oil
- ✧ Salt-baked sea bass with artichoke tea

Luis Arrufat

- ✧ Apricot cheesecake with verbena ice cream
- ✧ Maize handkerchief
- ✧ Watermelon filled with sangria