

The Best Match – ICI X CCI – Sherry and Chinese Cuisine Pairing Class

最佳配搭 – 國際廚藝學院 X 中華廚藝學院 – 雪利酒與中國佳餚配對教室

Date:	9th November 2018 (Friday)
日期:	11 月 9 日 (星期五)
Time:	2:30pm – 4:00pm
時間:	下午 2:30 – 4:00
Venue:	Seminar Room, Hall 3E Concourse, HKCEC
地點:	香港會議展覽中心展覽廳 3E 大堂研討室
Language:	English
語言:	英語
Speaker:	Mr. Charles Chu – Official Sherry Educator of Consejo Regulador de Jerez
講者:	Programme Manager of International Culinary Institute
	朱家祺先生 – 國際廚藝學院課程經理 (酒類) 及 雪利酒法定原產地監管委員會認證雪利酒講師
Remarks:	Free Admission
備註:	費用全免

REGISTER NOW
按此報名

Based on International Culinary Institute's (ICI) newly developed programmes in wine and beverage business management for youngsters (pre-employment) and industry practitioners (in-service professional development) to support long-term talent development of the industry, this post-opening event of ICI will share what you need to know to appreciate Sherry wines and experience pairing Sherry wines with Chinese delicacies.

Mr. Charles Chu, ICI's Programme Manager (Wines and spirits) and Official Sherry Educator of Consejo Regulador de la D.O. "Jerez Xeres Sherry", will guide you in this journey and share his insight on Sherry wines and food pairing, while the participants will experience the magic match and enjoy a list of selected Sherries together with delicacies prepared by the chef team of the Chinese Culinary Institute (CCI). The seminar is suitable for both Food and Beverage industry practitioners as well as those who are interested in food and Sherry pairing and the diversified range of Sherry wines.

為了支持葡萄酒業界長遠人才發展，並提供職前培訓及持續專業發展機會予年輕人及行業從業員，國際廚藝學院（ICI）開辦兩個全新的葡萄酒及飲品商業管理課程。是次研討會亦以該課程的內容為基礎，將引領參加者認識雪利酒，並體驗雪利酒與中式美食配對的獨特滋味。

國際廚藝學院課程經理（酒類）及雪利酒法定原產地監管委員會認證雪利酒講師朱家祺先生，將與參加者來一趟雪利酒旅程，分享雪利酒與食物的配搭心得，而參加者則可品嚐多款雪利酒及由中華廚藝學院（CCI）團隊預備的中式美點，體驗兩者無與倫比的配搭。此研究會適合餐飲業內人士及有興趣了解食品配對及多元雪利酒的人士參加。

Programme 程序

Time 時間	Programme Details 內容
2:15pm – 2:30pm	Registration 登記
2:30pm – 3:00pm	Revealing the mystery of Sherry wines 揭開雪利酒的神秘面紗
3:00pm – 3:45pm	Sherry wines tasting and Chinese food pairings 雪利酒與中華美食配搭 — 淺談與實踐
3:45pm – 4:00pm	Question and answer session 問答環節

Remarks 備註:

- Free admission. Seats will be allocated on a first-come-first served basis.
免費入場。座位有限，先到先得。
- Trade only and persons under 18 will not be admitted.
只接待 18 歲或以上業內人士進場。
- The Organizer reserves the right to make any changes without prior notice.
主辦機構保留任何更改之權利而不作另行通告。

SHERRY WINE IS BACK IN FASHION – HERE’S ALL YOU NEED TO KNOW

GLOBAL REVIVAL

Sherry is NOT a granny’s drink anymore! There is a growing trend in hipster quarters in metropolitan cities to drink Sherry and use it in cocktails. Fashionable gastronomy experience drives those working in the bar and restaurant business to be so passionate about sherry is its history, uniqueness, varieties and diversities. Sherry is unique and diversified style of wine in the way that was aged in unique architect and ageing system - Solera.

A TASTE OF GEOGRAPHY

All wine labelled as “sherry” must also come from the Sherry Triangle, an area in the province of Cadiz in Andalusia. Sherries are classified as Jerez-Xeres-Sherry DO, is a Spanish classification system to regulate quality and geographical origin.

SHERRY FINISHING

Sherry is not only experiencing its own revival, but has also set off a hot trend in the world of whisky. Refill sherry barrels have been used in the maturation of whisky for centuries, but some of the finest single malt producers are turning to first fill casks – casks that have aged sherry but are being used for the first time to mature whisky – to bring distinctive flavours to limited-edition whiskies. To fully understand whisky, firstly you have to understand Sherry!

FOOD AND SHERRY PAIRINGS

Sherry Wine, simply put, is a wine meant to be enjoyed with food. It’s the perfect partner for a rich variety of flavors and dishes. World-renown chefs are increasingly featuring Sherry wines on their menus, as its versatility from sweet to dry, makes it a staple for all cuisines from West to East.

This is not only limited to beloved Spain’s Iberico Ham and Manchego Cheese, this also works very well with any cuisines in Asia. Tasting sherry in this seminar is as close to the experience of actually being at a bodega as you are likely to find outside of Spain.

Wines to taste 品試酒款

Style	Category	List of Sherry	Bodegas
Dry	Fino	Las Palmas – Una Palmas	Gonzalez Byass
		Tio Pepe En Rama 2018	Gonzalez Byass
		Coquinero	Osborne
		Fino Puerto Fino	Lustau
	Manzanilla	Manzanilla Papirusa	Lustau
	Amontillado	Vina AB	Gonzalez Byass
Los Arcos		Lustau	
	Oloroso	Bailen	Osborne
Sweet	Moscatel	Moscatel Emilín	Lustau
	Pedro Ximenez	Pedro Ximénez San Emilio	Lustau
		Nectar PX	Gonzalez Byass
	Blended	Solera1847 (Cream)	Gonzalez Byass
		East India Solera Cream	Lustau
		Santa Maria Cream	Osborne
10RF (Medium)		Osborne	

Supported by:

