



Chef Bio Suer Zhou

From Zhejiang with Love

Sue was born in rural Zhejiang province in the eighties and can still remember her grandparents making homemade potato starch noodles, homemade tofu and tending to their own vegetables and chickens. They would use wood and one huge all-purpose wok for cooking in their stone kitchen.

As a young girl Sue moved to the Netherlands and grew up in a multicultural environment. She is interested in different cultures and peoples, likes to combine her passion for travel with her passion for cuisine, and loves being introduced to new foods and dishes. She always buys herself a cookbook as a souvenir of the countries she has visited.

She always was and will be fascinated with food. When she was very young and she would cut recipes from newspapers and magazines. Sue became a great cook by experimenting with recipes and cooking methods until she would find the perfect way. She cooks from the heart, rather than following recipes from A to Z. She finds cooking to be a kind of meditation, a time when she can be creative.

Sue loves making dishes from scratch. She shuns additives, loves pure ingredients and believes that high quality does not necessarily mean expensive, but that fresh ingredients are always a must to create delicious dishes.