

Chef Bio Yangjie

From Guangxi with Love

who lives in Beijing, Jie has a passion for out the best of them... exotic cuisine and food oddities. particularly enjoys Tuotuo Rou, a signature Yi minority dish that involves traditional cooking methods to ensure the natural and full flavor of its ingredients. That's how Jie loves her food: flavorful and satisfying. Jie believes that food reflects the best of each culture and the way different people live and survive.

by а mum who's an experimental cook, trying out recipes from all around the world is one of Jie's favorite past cooked of course. times. She also enjoys learning about the

A mixed Han and Zhuang girl from Guangxi ingredients she cooks with to help her bring

In the journey to discover the diverse yet closely related ways of traditional and even ancient food making, Jie believes that natural and fresh elements contribute significantly to an end result of a dish. This is especially relevant in a modern agriculture environment that is filled with chemicals and pollutants. Jie advocates cooking with as much locally excellent available organic ingredients as possible, apart from making sure the food is fully