



## Delicate and Innovative Dim Sum Revolutionalising Modern Chinese Cuisine

### 細嘗巧手精緻點心 呈現當代創新中菜



Dim sum has a longstanding history in Guangdong region, with a bowl of hot tea, it becomes the favourite reunion occasion: “yum cha”. The cooking methods of dim sums are mainly divided into steaming, baking, searing and deep-frying. Since there are many procedures in making dim sums, chefs often need to prepare ingredients

several hours before the restaurant opens, such as dough preparation, pre-cooking the stuffings, slicing and flavouring.

「一盅兩件」的飲茶文化在廣東的歷史源遠流長，人們往往會在假日前往茶樓享受一壺熱茶與巧手點心，並藉此與親朋好友聚首一堂。點心烹調方法主要為蒸、焗、煎及炸，製作工序精細而繁複，點心師傅一般要在茶樓開市數小時前就要到店鋪預備，如搓揉粉團、烹調餡料、切食材、調味等。

Nowadays, dining cultures are becoming more diverse, yet the status of dim sum is still unbeatable to many people, locals and tourists alike. In recent years, innovative dim sums made with non-traditional ingredients in various shapes and sizes have undeniably manifested the boundless creativity of uprising culinary talents.

現代飲食文化漸趨多元，各國菜餚開滿大街小巷，然而點心在華南民眾以至遊客心目中的地位依舊崇高。近年更興起創新造型或非傳統材料製成的新派點心，可見新一代廚藝精英的無窮創意。

To promote local cuisine culture, this year, the **Dim Sum Platter category** will be added as one of the competition categories of Chinese cuisine in the **Hong Kong International Culinary Classic (HKICC)**. Join us at Hong Kong Convention and Exhibition Centre on 10 – 12 May 2023, to witness how culinary talents present the most delicate and creative dim sums of a modern epoch! [Click here](#) to learn more details about the competition.

為推廣本地傳統文化的傳承，今屆的**香港國際美食大獎（HKICC）**將會**新增點心拼盤比賽項目**，就讓我們一同於2023年5月10至12日在香港會議展覽中心見證廚藝精英如何呈現出精緻創新的當代中菜！[按此](#)了解關於賽事的更多資料。



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