



## Hutong launches '7 Chillies' - a collection of new dishes which present the not so simple chilli in a fresh light



*(Hong Kong, 25 January 2018)* Much loved for its fiery Northern Chinese cuisine, Hutong turns the spotlight on the chilli in '7 Chillies', presenting it in a new light with seven dishes which feature the different flavours and heat intensities of seven varieties of chilli, carefully sourced from around China.

Many people may think 'a chilli is a chilli': not so, there are over 200 known types of chilli. The chilli comes in red, yellow, green, orange and black. It comes large and small, round and long, soft and hard. And with a level of heat varying from rich and mild to mouth-numbing and super-hot. Although originating in Mexico, China has adopted this amazing pepper and today accounts for over half of the world's production – and consumption. Northern Chinese cuisine has made an art of using different varieties of chilli to tease out the best flavours and textures in a dish.

Hutong's Master Chef Saito Chau has specially selected seven varieties of chilli for diners to savour and enjoy the differences in the not so simple chilli and presents the chillies in a series of seven dishes. The dishes can be enjoyed individually or as a full tasting menu for HKD \$928 per person at Hutong from now until the end of March.

Amongst the chillies featured in Hutong's '7 Chillies' dishes are:

**Sichuan Green Hua Jiao** – compared to its better known red cousin, the Green Hua Jiao is grown at lower altitudes and has a strong citrusy flavour as well as packing an even stronger 'ma la' mouth-numbing punch. It's ideal with seafood and Chef Chau presents it in **Squid with Sichuan green pepper (HKD \$198)**, served in a beautiful rose-shape.

**Hainan Yellow Lantern chilli** – Chef Chau takes the hottest chilli in China, also known as the yellow emperor chilli or huáng dì jiāo which grows under the intense sun in Hainan, carefully pickles it and matches it with the subtle flavours of **Steamed Hokkaido scallop with pickled Hainan yellow chilli** (HKD \$438 for 4).

**Xinjiang Anjihai chilli** – hailing from the dry West, the intense red Xinjian Anjihai chilli is traditionally served in a stew of chicken and potatoes. Chef Chau has taken a different approach matching it with crunchy crystal prawns and salted fish in his **Crystal prawns with Xinjiang Anjihai chilli & broad bean sauce** (HKD \$328 for two) letting the salty seafood flavours bring out the rich intensity of the chilli.

**Sichuan Red Hua Jiao** – Sichuan’s trademark mouth-numbing ‘ma la’ chilli has been matched by Chef Chau with the best beef in his **Angus beef tenderloin in Sichuan red pepper & chilli broth** (HKD \$448), crafted with Chengdu red paprika, Sichuan red pepper and facing heaven chilli simmered with – a dish said to help blood circulation in Chinese medicine.

**Sichuan Heaven Facing Red chilli** – this deep ruby red chilli inherits its name from the way it grows, which unlike any other pepper in the world, points upwards to ‘face heaven’. Complementing its fruity but slightly smoky flavour with the delicate marbled pork, Chef Chau combines hot and sweet flavours in the **Kung Po style Iberico pork with Heaven Facing red chilli** (HKD \$298) for a refreshing and mellow chilli dish.

Chef Chau, originally from Hong Kong, has specialised in cooking northern Chinese cuisine for the past 13 years of his career, though he confesses he was not able to take spicy food himself in the beginning. But over time he came to love the way chillies bring out the flavour and intensity of food, and finally managed to up his Scoville count - the official unit of chilli heat measurement.

*“Most people are familiar with the ma la Sichuan red pepper taste, with its pungent, spicy sour flavour that leaves the tongue feeling numb” says Chef Chau. “But few realise that there are many and varied chillies used in Northern Chinese cuisine to create a number of different flavours, which I have curated for a new chilli taste experience in the 7 Chillies menu” he said.*

Guests are also invited to explore the restaurant’s own rustic Spice Market showcasing the different chillies used in the dishes, which can be crushed and ground using traditional mortar and pestle to release the chilli’s fragrance and oils. For those that wish to take this home, four Hutong Chilli Oils each featuring a different chilli variety are also available to purchase including:

1. **Yu-Shiang Chilli Oil HKD \$128:** an aromatic and intensely flavoured oil made using salted fish, garlic and Sichuan chilli
2. **Fennel Seed & Chilli Oil HKD \$128:** created with chilli from China's chilli hometown Anjihai and fennel seed which imparts a slight sweetness and aniseed flavour
3. **Ma La Chilli Oil HKD \$128:** a mouth numbing and hot oil made with Sichuan green pepper and Sichuan facing heaven chilli
4. **Hutong’s Original Chilli Oil HKD \$128:** created with chillies from Shandong, this popular chilli oil packs a punch and has been available for retail at the restaurant for over 10 years

*\*Menu price is subject to 10% service charge*

## Hutong

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## Images:



Kung Po style Iberico pork with Heaven Facing red chilli



Angus beef tenderloin in Sichuan red pepper and chilli broth



Steamed Hokkaido scallop with pickled Hainan yellow chilli



Crystal prawns with Xinjiang Anjihai chilli & broad bean sauce

