

Hong Kong's Master of Wine: Pairing wines with stir-fried bitter gourd?!

'Impossible,' you say? 'Delicious,' Jeannie Cho Lee says.

By Zoe Li, Hong Kong Editor 6 November, 2009



Jeannie Cho Lee

Becoming the first Asian Master of Wine in 2008, Jeannie Cho Lee (No. 6 on our Hong Kong Hot List) launched her magnum opus "Asian Palate" today at the Hong Kong International Wine and Spirits Fair.

The 220-page, hardcover coffee table book is the answer to that oft-discussed, but rarely answered question, "Are fine wines relevant to Asian food culture?"

The response is a resounding "Yes!" from this veritable bible on wine pairings for Asian food. In plain simple language, Lee dissects and explains everything from Indian curries to sweet Shanghainese dishes to Cantonese barbecue, then deliciously pairs the dishes with varietals.

Who knew that bitter gourd was destined for an off-dry German Kabinett Riesling? Or that thousand year egg goes with late harvest Loire white? Unless it is served with ginger, in which case pick a Gewurztraminer with zing.

An impressive, comprehensive work, "Asian Palate" details the historical influences on the dining and beverage cultures of 10 Asian cities: Hong Kong, Shanghai, Beijing, Taipei, Tokyo, Seoul, Bangkok, Kuala Lumpur, Singapore and Mumbai. It's guaranteed to get us out of any dinner party headache this side of the Pacific.

"Asian Palate" US\$98, available at Asset Publishing and Research Limited, tel. +852 2573 6078 www.theasset.com

Read more: [Hong Kong's Master of Wine: Pairing wines with stir-fried bitter gourd?! | CNNGo.com <http://www.cnngo.com/hong-kong/none/hong-kongs-master-wine-pairing-wines-stirfried-bitter-gourd-443785#ixzz0rZkX87pt>](http://www.cnngo.com/hong-kong/none/hong-kongs-master-wine-pairing-wines-stirfried-bitter-gourd-443785#ixzz0rZkX87pt)