

Taste Like a Chef

Food review activity



Instructions

1. Read the below food reviews completely.
2. Highlight or circle every time the writer uses an adjective to describe the texture, colour, or other characteristic of the meal.
3. Underline each spot where the writer gives their opinion of the meal.

Risotto a la carbonara and Antipasto salad

“This menu was put together for an online cooking class for Huron University students. It was an interpretation of modern takes on classic Italian dishes. The antipasto contained various types of food typically included in antipasto, including olives, roasted red peppers, pickled peppers, bocconcini cheese, cherry tomatoes and romaine lettuce, with a garlic red wine vinaigrette. I really liked the textures of the salad; the crunchy lettuce balanced nicely with the soft roasted red peppers and the juicy olives. One thing that I think could be improved upon was that the bocconcini was a bit bland; perhaps if I had marinated the bocconcini ahead of time it would have taken on a bit more acidity from the dressing and sharpness from the garlic. I would also like to have seen more herbs in the dressing other than the parsley, which brings a great freshness to the dish but some other stronger flavours like oregano would have complimented the salad as well.

The risotto alla carbonara was delicious! It was a very rich dish, with all of the savoury parmesan cheese and the creamy soft poached egg had a fantastic mouthfeel and tied back to the traditional egg in carbonara pasta very cleverly. I like how that freshness of the parsley and the sharp, spicy flavour of the freshly cracked black pepper, along with the acidity of the white wine helped to balance these bold flavours, so that it didn't feel too heavy. I did feel that this dish lacked a bit of colour though, and perhaps garnishing it with some fresh pea shoots would help to bring in some more colour and texture variation.”

Chef Katherine Jones

Buffalo Karaage steam bun, house made ranch, coleslaw and scallions

“Steam buns or Bao is a typical street food in Taiwan. This version served at Mercer Hall was made with Karaage chicken which is a crispy Japanese fried chicken. The soft pillowy buns compliment the crispy chicken very well, and are tied together with the creamy ranch sauce and coleslaw. This delicate little sandwich was well balanced with a sweet and spicy flavour profile and a bright zesty finish. 10/10 would eat again! ”

Chef Ryan Wishak