east meets west meets yin meets yang meets tradition meets modern



KYLIE KWON

She's been chopping duck and frying rice since she was a toddler. She's spent half her life hanging around her uncle's noodle shop. She's studied under Australian master chefs Neil Perry and Steve Manfredi. She's passionate about her Chinese family and tradition and she's a totally modern 21st century girl.

She's Kylie Kwong, restauranteur, author, award-winning chef and poster-girl for modern Australian Chinese cooking.

You can't categorise Kylie's engaging and exotic style. It's beyond east and west. It's got more sides than yin and yang. It's not so much nouveau as mondo. It can be simple or opulent, indulgent or lavish. The critics call it young and savvy, a treat for all the senses, but Kylie says it's all about heart and soul.

Now you can experience first hand her unique sensory approach to food and her boundless enthusiasm in this high energy, innovative series. Along with many of the dishes made famous at her restaurant, Kylie prepares western versions of Chinese staples such as crispy skin duck and sweet & sour pork, as well as some eastern inspired variations on western classics like fish 'n chips and roast chicken.

For Kylie Kwong every meal is a journey, a culinary carriageway between east and west. So fire up the wok, grab the chopsticks and be inspired by one of Australia's most talented young chefs! Cooking with heart

Director Simon Target
Executive Producer Richard Reisz

An ABC Television Production

8 x 27' series









Brochure Photography: Kylie Kwong on Cover and Bowls Photography Simon Griffiths; Food Photography Ian Wallace

