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# Images from GOAL 2016: Chefs collaborative

18 September 2016

By Global Aquaculture Advocate

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## GAA meets with chefs to plan GOAL Gala Event dinner

A few days before the Global Aquaculture Alliance's annual GOAL conference in Guangzhou, China, GAA market development manager for the United Kingdom, Mike Berthet, collaborated with some local chefs to prepare some of China's favorite seafood species. The "East meets West" event brought the chefs together to prepare some of the dishes that will be served at the GOAL Gala Event on Wednesday night, such as shrimp in hot chili oil, black vinegar jellyfish and deep fried tilapia with sweet and sour sauce.

Joining Berthet in the kitchen of TaoRanXuan Restaurant in Guangzhou were Chef Xian Zhuo Hong, TaoRanXuan; Ken Su, Zhenjiang Guolian Aquatic Products Co. Ltd.; Chris Arkadieff, head chef, Restaurant Associates at Wellcome; Weijian Shen, Zhenjiang Guolian Aquatic Products Co. Ltd.; and Lu Wenhui, sous chef at TaoRanXuan.

*All photos by Gail Hannagan, Preferred Freezer Services.*

## Author

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