



Chef Bio Cherry Li

"Homemade, from scratch" is the only way Cherry has known food. As a young child in Shenyang, Cherry was forbidden to consume any food made outside the Li household due to hygiene concerns. At age six, the natural answer to the saliva dripping down her chin as she passed by chuanr or jianbing vendors was to take command of a mini-Chinese cleaver and create her versions of these street foods.

After her family moved to Los Angeles, Cherry was often confused to see some kids at her elementary school eat "Lunchables" as she gobbled down her own turkey-cranberry dumpling lunch. But her big culinary break didn't come until the age of 10, when she was the only one whose time was not entirely consumed by the birth of her sister. Cherry earned the title of the Head Dumpling Skin Flattener of the Li Family.

A part of her decision to move to Paris must have been the liberty to consume as much food as possible, away from the watchful eyes of her family. She soon found herself grinding flour with wheat berries bought from a farmer in Picardie, comparing baking notes with her favorite bakery on Place Voltaire, bribing the owner of her favorite Laotian restaurant to teach her to make nem chua, and ordering hundreds of pounds of Salers beef ribs from Cantal to cure bresaola to dry-age outside the window of her apartment in the 13th arrondissement.

In Beijing since 2012, Cherry often caters corporate events and parties with ABC Kitchen, and is asked for recipes at each event. Now Cherry is excited to share these recipes and her passion with a broader audience at the Hutong.