



# Chef Bio Lianne Cheng

## *Hong Kong*

Lianne has always loved cooking and eating, and knew at a young age that she wanted to become a chef. After high school she spent a year apprenticing in the kitchens of the Ritz-Carlton Hong Kong, before attending culinary school in the United States. After graduating, she moved to New York City to work in one of the city's trendiest fusion restaurants AZ.

However, pastry has always been her true passion. Desiring to pursue that path, she took a job at boutique chocolaterie Christopher Norman Chocolates where she was able to learn the skills and techniques involved in working with chocolate.

After a year Lianne was running production and development of new products and flavors. In 2005 she returned to Hong Kong to work as a private chef and instructor, catering weddings and private dinners and teaching western cooking and baking.

Lianne moved to Beijing in early 2013 and is excited about sharing her passion of western desserts, cakes and pastry with the people here.