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沸點  
BOILING POINT

# BP Life

NO.02  
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{ Spreading the warmth, one hot soup at a time }

*From the  
Factory to the  
Dining Table*

*A Fermented  
Tofu*

*Voyage*

★ Real, Fresh, Natural ★



## THE UNSEEN DEVOTION OF BOILING POINT'S TEAM

Since the release of the first issue, many customers have come forward with unanswered questions. Are our ingredients actually from Taiwan and if so, how are they kept fresh during transit? How does our central kitchen manage to standardize the various hot soup combinations? Each of these questions and more will be revealed in this issue!

Many of us probably never stop to consider what exactly goes into tofu – the ingredients that make it up, its preparation, and its voyage across the ocean as it travels to California. **This voyage from halfway around the world is about to be explained for the first time.**

At Boiling Point we use only non-genetically modified soybeans in our tofu. Each step in our production meets the strict requirements for optimal taste, food safety, and import/export regulations. Devotion, perseverance, and determination make up the core tenets of Boiling Point. Another example of this is our Central Kitchen.

**The Central Kitchen is at the heart of Boiling Point.** A team of twenty-plus employees produce thousands of hot

soups in 10 different flavor combinations within an eight-hour work day. Each flavor has numerous ingredients and requires its own distinct method of preparation. **This task, which necessitates high output and complicated production process, is no easy feat.**

The employees that make up the Central Kitchen team come in all shapes and sizes, ranging from 50-year-old mothers and fathers to 18-year-old youngsters. The diverse team come in all ages and cultures, all united with a common goal to complete the tasks at hand.

Without this persistent effort and unity, Boiling Point would not have been able to grow to where it is today. Each individual member's perseverance and commitment to excellence is the driving force of Boiling Point.

Moving forward, we pledge to continue to reinvent ourselves in our effort to offer our customers the highest quality food and the most attentive service. As always, we welcome your feedback and suggestions on how we can improve to make a better Boiling Point for everyone!

*Rick Chou*  
Founder of Boiling Point

## 在看不見的地方 沸點團隊依舊燃燒熱情

隨著創刊號登場，也許有些客人會好奇「店裡真的有來自台灣的食材?」、「運送過程如何保鮮?」、「中央廚房如何規格化產出這麼複雜的湯鍋組合?」……本期內容將一一揭秘。

不說您不會知道，一塊小小的臭豆腐，是如何選材、製作，原汁原味漂洋過海來到加州，這段航行半個地球之遠的臭豆腐旅程，將首次曝光在大眾面前。

其實，任何食物經過烹調以後，您很難分辨「原料和製作過程是否安全」，但是，提供顧客美味與安心的使命，卻一直是沸點最在意的。

本期專題，您可以看到我們從原料就選擇非基改的黃豆製作豆腐，所有製程都為了在口感、食安與進出口法規 3 大層面達到要求，付出心血，克服諸多挑戰，堅持不放棄，這也是沸點人的精神。

中央廚房同樣體現了沸點精神。20 餘人的團隊，在 8 小時內要產出橫跨 10 種風味的數千

份湯鍋，每一份湯鍋約有 10 種分屬不同處理方式的食材，產能需求不小，更涉及了複雜的流程管理，這不是一件容易的事。

在這個團隊裡，有 50 歲的媽媽，也有 18 歲的年輕人，有資深的員工，也有資淺的，如何克服年齡和文化背景的差异，像一家人般團結合作，完成工作目標，若沒有信念，很難辦到。

一個人的力量小，一群人的力量卻有無限可能。

一路走來，因為全體團隊的努力和團結，讓沸點得以持續成長，他們每一位追求卓越的決心和毅力，就是沸點成長的動力。

未來，我們仍將持續自我改革，提供客人更優質、溫暖的美味和服務，同時也期待各位的批評和指教，一起讓沸點更好!



Those invisible details hold the key to high quality. 看不見的細節成就卓越品質。

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# 深圳



源於台灣，立足加州，10年來風靡美加的台式創意鍋品「沸點」終於在深圳火熱登場，全亞洲首家分店於今年年初正式開幕！

沸點深圳店，位於知名商圈南山海岸城，該區坐擁商場及影城，集購物、餐飲、娛樂於一身，功能多元且便利。走入店內，彷彿進入美國的分店，沉穩的金屬調性、寬敞舒適的用餐空間，還有牆上有趣的塗鴉等，濃濃的工業風傳遞質感與潮味。當然，最令人興奮的，當屬熱情親切的服務員端上招牌美食的那一刻。

深圳店除了延續美國口味，帶來人氣爆棚的招牌臭臭鍋、正宗台味的台式麻辣鍋、肉食動物必點的香辣牛肉鍋等 10 種創意鍋品，更推出專為深圳地區研發的菜品，如「奶蓋鍋」等。如此豐富、令人垂涎欲滴的鍋品，不變的是新鮮的食材、歷時熬煮的湯頭，以及與鍋品完美搭配的各式醬料，從細節處皆能見到沸點的堅持與用心。

在沸點國際團隊的耕耘下，如今「沸點」已高居中國大眾點評網上人氣火鍋店前 3 名。深圳店也時常和美國同步，在情人節、母親節等節日舉辦特別活動，中美零時差。下回當您與中國的朋友聊到沸點時，或許將有不一樣的驚喜，為彼此的談話加溫。

餐廳很潮、人很暖，鍋品、小菜皆美味，歡迎與深圳的朋友分享源自台灣的正宗美味，一同體驗沸點傳遞的溫暖與美食！



## What's Happening

Try a spoonful of the whipped cream top, then put a dollop of it on as you eat the juicy meat and vegetables from the soup. Finally, ladle yourself a bowl of the soup. As you drink, pay attention to the many layers of flavor: from the cream cap to the fresh meat and vegetables to the rich stock.

先嘗一口奶蓋的醇香，再來吸滿湯汁的肉類或食蔬，裹上綿滑奶泡，同時享受 3 種鮮美，接著舀一碗濃稠的湯，感受層次分明、餘韻不絕的鮮甜。

Two ways to eat a Milk Cream Hot Soup

Let the soup boil until the cream cap starts to melt into the broth. Stir. The silky-smooth texture of the cream combined with the stock will transform into something thicker and even more luxurious than a bisque. Bon appetite!

鍋湯沸騰時，讓奶蓋在湯中攪勻，奶泡與濃湯在融合中仍有層次，比法式奶油蘑菇湯更馥郁，比傳統高湯更鮮美。

## Boiling Point Shenzhen Only MILK CREAM HOT SOUP

地表唯一奶蓋鍋 深圳海岸城限定

You've had whipped cream on your cake, tea, or coffee, but have you had it on your...hot soup? Nope, that is not a typo. We are truly talking about whipped cream on hot soup! **Only available at the Shenzhen location, the Milk Cream Hot Soup is a dish you must see and eat to believe.**

A product of the innovative mind of the Boiling Point kitchen, we developed the world's first and only Milk Cream Hot Soup. **Using high quality cream whipped into a silky froth, we spread it on our Curry or Tomato Hot Soup.** When the two meet, it is a perfect combination of creamy, salty, and savory.

What else is special about the Milk Cream Hot Soup? For starters, it comes with fish egg tofu wrap and scallop balls. The fish egg tofu wrap is an amazing surprise. The fresh fish roe is flavored and wrapped in tofu skin. After cooking, it will release a fresh from the ocean burst of flavor after one bite. The scallop balls are super tender and flavorful, upgrading the Milk Cream Hot Soup from great to fantastic.

吃過奶油蛋糕、喝過奶蓋茶，你覺得嘗「奶油」就是不脫甜點、飲料？現在，前進深圳的沸點要讓你刮目相看，誠意十足帶來地表唯一、深圳海岸城店限定的「奶蓋鍋」。你沒看錯，奶油真能創造出濃郁鮮美的湯頭，除了現有的 10 種鍋品，追求創新的沸點團隊發揮研發實力，推出餐飲界首見的獨門奶蓋鍋！選用進口奶油製作的奶蓋，質地綿密滑順，分別搭配咖喱、番茄鍋底，醇厚的奶香能與之完美融和，交織出濃郁而不膩口的湯頭，讓鍋料縈繞著恰到好處的奶香。從台灣進口的魚子福袋和干貝燒，是奶蓋鍋特有的配料，造型小巧的福袋裡承裝著豐滿的魚子餡料，一口咬下，啵啵彈牙，在口中跳躍不已的魚子，釋放出滿滿的鮮味，再嘗一口絲滑鮮嫩、海味滿溢的干貝燒，更讓奶蓋鍋的鮮美瞬間升級！

## New Taiwanese Flavors Take Hold FIRST STORE IN ASIA: SHENZHEN

台味大進擊 亞洲首家分店深圳登場

With authentic flavors founded in Taiwan, Boiling Point has been a fixture in California for the past decade. **Now, it has opened the doors of its first store in Asia, located in Shenzhen, China!**

Lodged in Shenzhen's landmark, the Coastal City shopping center, **the new Boiling Point is located conveniently amid shopping, food, and entertainment.** The store itself flashes back to the US based stores, with a laid-back industrial style dining space touched off with tones of unfinished metal and graffiti. The style does not take too much away from the focus, which is the food. Your smile will light up the moment you see your waiter bring what you have been waiting for - a piping hot soup thick with the tastes of Taiwan.

Like its American counterparts, the Shenzhen Boiling Point gives its diners a multitude of hot soup flavors to choose from. Ranging from the House Special, Taiwanese Spicy, and

the Beef Hot Soup, there are a total of 10 classic and unique hot soups for you to choose from. In the Shenzhen location, **Boiling Point has created the one of a kind Milk Cream Hot Soup, available in Tomato or Curry flavor.** Whichever Boiling Point location you find yourself at, you will always experience the freshest ingredients, lovingly slow-cooked stocks, and perfectly prepared dipping sauces. In with the new, in with the old, in with the same great taste!

**Boiling Point is now one of the top 3 hot soup stores on Dianping, one of China's restaurant review sites.** For special occasions, such as Mother's Day and Valentine's Day, Boiling Point will launch specials in both China and the US. At Boiling Point, we bring the world together at the dining table.

Stylish, warm, and best of all - full of delicious food. Live in Shenzhen? Visit the new Boiling Point. Come for the Taiwanese flavors, stay for the hospitality.

We  
Care

FROM THE  
FACTORY TO THE  
DINING TABLE

# A FERMENTED TOFU VOYAGE A JOURNEY OF 8000 MILES

從產地到餐桌 橫跨近 8000 英里的臭豆腐之旅



It is 6 a.m. and the masters at this fermented tofu factory in Taiwan's industrial area are already hard at work. As you enter the two-story building, your nostrils are hit by the smell of beans. This is where Boiling Point's key ingredient, fermented tofu, is born.

The original proprietor of Boiling Point's fermented tofu factory was an old military man. In 1961, he learned how to prepare tofu and mix the broth from scratch, ultimately starting his own business. With a record of 2,645 pounds of fermented tofu produced in a single day, this factory now makes fermented tofu mainly for Boiling Point's global restaurants.

Every step in the production and preservation of Boiling Point's fermented tofu comply with Taiwan's food safety law. **It is also the only fermented tofu to have fully registered and logged with the US FDA for import regulations.** Boiling Point strives to offer its customers the most authentic Taiwanese flavor, while controlling the ingredients to ensure food safety.

清晨 6 點，位在台灣工業區裡的合格老字號臭豆腐工廠裡的師傅們，早已開始作業。走進兩層樓高的工廠內，一陣陣濃郁的豆香撲鼻而來，原來這裡就是沸點重要食材臭豆腐的出生地。

沸點臭豆腐工廠的第一代經營者，其實是一位老兵爺爺。當年為了照顧家庭，他毅然放下鐵漢身段，一切從零學起，並創立臭豆腐事業。迄今 50 年的工廠，主要供應大台北的餐廳、小吃店，一天最高紀錄可以生產 2,645 磅的臭豆腐，如今所生產的臭豆腐則以供應全球沸點餐廳使用為主。

沸點使用的臭豆腐，除了符合台灣食品法規，也是唯一附有 FDA 輸美法規完整註冊與登錄的臭豆腐。從選豆、浸滷水、殺菌到包裝等臭豆腐的製程和保存，每個步驟都是量身打造。沸點堅持提供客人最道地的台式口味，更希望能從原料把關，保障顧客的食用安全，經過一年多的研發，終於創造出沸點獨有的臭豆腐。

## Who Invented Fermented Tofu?



### 臭豆腐，源來如此！

So how did the Chinese-speaking world's famous snack food, fermented tofu, come about?

Legend has it, during the Qing Dynasty there lived a scholar from Anhui Province named Wang Zhihe. Having failed the imperial examinations in Beijing and with no means to return to his village, he stayed in the capital and sold tofu for a living. Business was poor and one day, afraid of his leftover tofu spoiling, he decided to make it into fermented bean curd. He chopped the tofu into small pieces, added some salt and seasoning, and sealed it in a pot. Several days later, he opened the pot and tasted its contents. To his surprise, he found its distinct flavor to be pungent, yet delicious. Word of this new dish spread quickly and it soon became a favorite of the villagers. The rest is history.

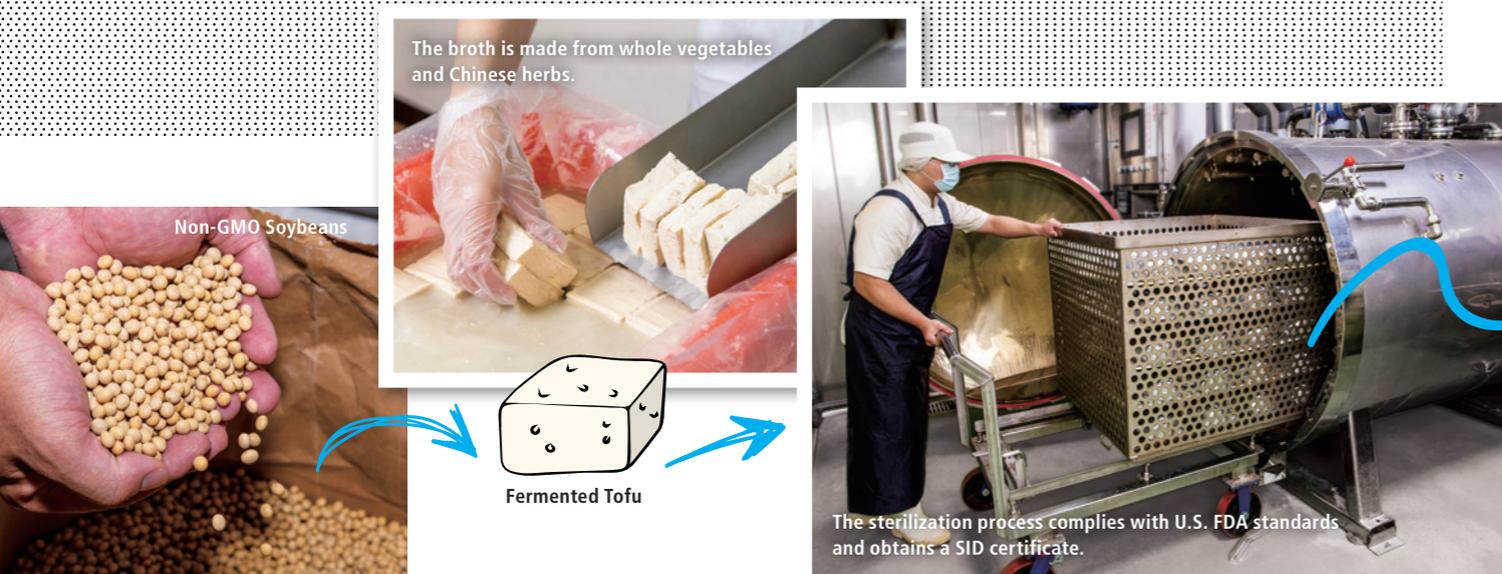
How does Boiling Point make its Fermented Tofu?

**Boiling Point's fermented tofu process focuses on hygiene and health, insisting on using natural ingredients.** The fermented tofu's broth is made from whole vegetables and Chinese herbs.

華人世界知名小吃臭豆腐，到底是如何被發明出來的呢？據傳清朝有一位安徽省舉人王致和，他赴京考試落第，又無盤纏返鄉。王家原本以做豆腐為生，王致和於是決定留在京城中賣豆腐謀生。某天，遇到豆腐滯銷，剩下不少，他怕豆腐變壞，血本無歸，便將豆腐切成小塊，加入鹽和香料，放置於罈中並封口，打算做成豆腐乳。誰知過了幾日他將罈子打開，發現罈中傳來臭氣，嘗了一口，赫然發現這些豆腐竟然臭中帶香，別有風味，最後在鄉里口耳相傳下，逐漸成為熱門產品，流行至今。現今世代，因需求量大，大多改用化學配方製成的滷水，然而，在兼顧衛生與健康的兩大前提下，沸點打破傳統作法、嚴格把關，堅持全蔬菜食材，不添加任何化學配方，以加入中藥製成的滷水來醃製臭豆腐。



We Care



## HOW IS BP'S FERMENTED TOFU MADE?

### 沸點臭豆腐製作流程大公開

#### 1 Single-Source Non-GMO Soybeans Natural Fermentation Process

All fermented tofu may look alike, but even slightly altering the ingredients or preparation method, can result in a change in taste. For this purpose, **after several tests, Boiling Point settled on single sourced non-genetically modified soybeans from Canada.** Secondly, the brine or “broth” that gives the fermented tofu its smell is very particular.

Our broth is made from all-natural vegetable ingredients mixed with Chinese herbs. And we use a hygienic fermentation process, with no additives or preservatives. It might not look like much, but we insist on making it to the highest food safety standards!

#### 2 Thoroughly Sterilized for both Taste and Hygiene

Once this high-grade fermented tofu is created, it must undergo a very important step: sterilization. Sterilization is a necessary treatment for tofu that has to travel long distances. While necessary for food safety reasons, sterilization can ruin the taste, changing the flavor of the fermented tofu.

Because food that has been sterilized no longer ferments, its production method is more complicated than for ordinary tofu. Each step in the process must be carefully checked and repeatedly tested, from the ratio of soybeans to water, the time given for it to congeal, the production of broth, and the guarantee that sterilized fermented tofu retains its tender texture and traditional flavor once cooked.

This process is complex and time-consuming, but we refuse to use food additives to simplify the process. **Boiling Point has also purchased autoclave equipment, an expensive but necessary expense, with the factory and consulted with food experts** to ensure that our product is sterilized to the highest degree, while maintaining its delicious taste.



#### 3 Layers of Protection Semiconductor-Grade Packaging

Before the fermented tofu lands on America's shores, the problem of packaging needs to be considered! The texture of the fermented tofu found in Boiling Point's hot soups is neither hard nor too soft. Its texture is what affords its juiciness, but it also makes it particularly unsuitable for transportation over long distances.

**During transit, the factory uses superior packaging like the ones used for shipping semiconductors to ensure that the tofu is not crushed or damaged.** We have determined the perfect method of stacking the correct quantity so that these “delicate guests” make their way across the ocean safely and intact!

From the factory to the dining table, several obstacles must be overcome to offer customers the most authentic taste and genuine flavor in every slice of Boiling Point's signature fermented tofu. Behind this is the never-ending support of countless individuals and a development process akin to the precision industry. If our customers are content, then it is all worth it.

#### 1 單一產地非基改黃豆 天然發酵製作

臭豆腐的外型雖然相似，但只要原料或製程稍有不同，口感就不同。首先，在經過許多測試後，沸點決定選擇來自加拿大單一產地的非基改黃豆。其次，影響臭豆腐氣味的「滷水」，也就是發酵液，亦十分講究。由全蔬菜食材加上中藥調配而成，採衛生的自然發酵方式，不添加任何化學防腐劑。

#### 2 徹底滅菌 用心兼顧美味和安全

這些優質的臭豆腐誕生後，還得經過重要的步驟——殺菌。由於殺菌後的食物便不會再繼續發酵，因此製作方式比一般豆腐更加困難，從黃豆和水的比例、凝結時間的掌握，到滷水的製作，都必須一再試驗、層層把關，確保殺菌後的臭豆腐仍能保留豐嫩的口感和傳統美味。

沸點也與廠方合資購買了造價可觀的殺菌釜設備，並請來食品專家指導，沸點的臭豆腐是唯一符合美國 FDA 標準並擁有 SID 證號的臭豆腐，讓您吃得安心又美味。

#### 3 層層保護 半導體等級的臭豆腐包裝

柔軟的豆腐不利於長途運送，為了保護豆腐不在運送過程中扁塌、碎裂，廠方不但選用與半導體包材同等級的紙箱，也研究出最適當的疊放數量和方式，才使這批「嬌客」能夠安然渡遠重洋，完美呈現！

每一塊沸點招牌臭豆腐，都是為了實踐「讓客人吃到道地、安全的美味」，從產地到餐桌的歷程克服了許多細節，正如這一趟臭豆腐之旅，背後有著無數工作人員的付出，研發過程可媲美其他精密產業，但只要能讓顧客吃得開心、放心，一切就值得了！

# UP AGAINST THE CLOCK BOILING POINT'S CENTRAL KITCHEN



In Boiling Point's Central Kitchen located in Southern California, a team of 25 people work tirelessly and diligently to prepare thousands of hot soups for delivery to our 12 Southern California restaurant locations. Each of the 10 distinct flavors is prepared in its own special way with 9 to 10 unique components that make up the ingredients. Each step in the process presents its own challenges.

At the heart of any operation are individuals who make up the team. Our Central Kitchen team is comprised of people from all walks of life, from different ages and cultures. Through their mutual understanding and unfaltering support to achieve a common goal, just like family members cheering each other on, they never fail to deliver. **They have become the backbone of Boiling Point.**

## Central Kitchen



## 和數字賽跑

### 沸點中央廚房

在沸點南加的中央廚房裡，有一個每天奮力和數字賽跑的現場團隊：  
大約25人，8小時內要製作供給12間分店使用的數千份鍋；  
10種風味鍋就有10種食材配套，每一鍋至少包含9至10道食材，每道食材還有不同處理方式，龐大產能、千般工序，每道環節都是艱難的挑戰。

然而數字是冰冷的，人情卻是溫暖的。面對艱難挑戰，央廚團隊總能完美達陣，關鍵正在於來自不同世代、性別與文化背景的成員們願意彼此包容理解、相互幫助，每天都像家人般的彼此打氣，一起克服壓力，成為沸點最強大的後勤部隊。



## 央廚主管 Eunice District Manager



央廚就像是一間小工廠，團隊大約有 30 人，因為輪班或請假，實際到場的員工為 22 至 25 人，但一天要做出約數千份鍋。此外，現場有每種崗位都熟悉的員工，也有新人，所以每一天都要準確地分派人力，才能讓流程走得順利，達成產能要求。

**Assigning the right person to the right position ensures a smooth operating environment.**

把人擺在對的位置上，流程就順了。

In a way, the Central Kitchen resembles a small factory comprising approximately 30 members. Due to scheduling requirements, incoming orders and each individual's availability, there are typically 22 to 25 employees on site. On any given day our team needs to prepare thousands of pre-made hot soups each day. Veterans and newcomers work side-by-side, so **careful consideration is given every day to ensure that people are assigned to the position that best suits their skills.** This ensures a smooth operating environment and optimum efficiency.

## 切肉達人 Yeyo Meat Slicer

通常大家會輪流擔任中央廚房裡的每一種工作，唯有切肉這一項是稍具資歷的員工才有機會嘗試，學了也不見得真能站上這個崗位。當你想要切得快又多，一心急便可能讓自己受傷；若切肉機器故障，還得自己盡快修好機器，如果嚴重到要請專人來修，就會拖累這一天的產能。

**I slice meat for thousands of hot soups each day. There is definitely stress but it really gives me a sense of achievement.**

每一天我都要切完大約上千鍋的肉，這是很大的壓力，但也是種成就感。

**Not just anybody gets to become a meat slicer in the Central Kitchen.** When slicing large amounts of meat at a rapid pace, one slip and you can injure yourself. If you use too much meat and cut too quickly, the machine will jam or break down, which you then have to repair as quickly as possible. And if we need to call the repairman out, our output for the day will be seriously impacted.



## 配鍋達人 Lisa Hot Soup Arranger



隨著沸點成立中央廚房，有些原本在店頭廚房負責備鍋工作的，都變成了中央廚房的員工。我們在配鍋上經驗豐富，10 種鍋品口味，每一鍋大約有 10 種配料，該怎麼切和擺放，不同排列組合，都要記得清清楚楚。但扛箱子就得靠年輕的員工代勞，雖然年紀差異大，但大家如同家人般相互包容。

**The younger workers treat us like mothers.**

**The team feels like family.**

年輕人覺得我們像媽媽，有些人還學了簡單的中文，喊我們『姨』呢，這個團隊就像一家人一樣。

Many veteran employees worked at the various BP locations as Food Preparers before moving in to the Central Kitchen. We are no strangers to preparing hot soups. **With 10 different flavors and each hot soup containing 10 or so ingredients, we must memorize the exact cuts, arrangements, and combinations.** Heaving around heavy boxes is something we leave to the younger workers and they graciously accommodate the more seasoned team members. The team is like an extended family.

## 包鍋達人 Luis Hot Soup Packager

包鍋是央廚作業的最後一個崗位，每個動作都很關鍵，包鍋、裝箱、扛箱的速度如果不夠快，就會延誤出貨時間，對體力和耐性都是考驗。包鍋也像是檢查哨，一旦發現有誤，就要重新修正。一邊包鍋裝箱，一邊也要快速核對與箱上標示的類型與數量是否吻合，稍有不專心出錯了貨，就會打亂店家運作。

**I used to be afraid of making mistakes. However, our manager encourages us rather than scold us.**

以前犯過錯，以為自己得離職了，但主管竟然沒罵我，還鼓勵我！

Packaging the hot soups is the final step in the Central Kitchen and every second counts. From packaging, boxing and loading the soups, we have to be on our toes or they go out delayed. **Packaging the soups can be considered as a check point, and if all the ingredients, cuts, and arrangements are not in line, we have to start all over again.** When cross-checking the hot soups and the type and quantity labeled on the boxes, the smallest lapse in concentration or the slightest mistake disrupts the flow of operation. 🙄



# CLASSIC, SPICY, FRESH THREE WAYS TO ENJOY FERMENTED TOFU

Fermented tofu is one of Boiling Point's signature dishes. **With its soft yet firm texture and unique flavor it truly is one of Taiwan's favorite treats.** The following are three recommended ways to eat fermented tofu. For first-timers, your best bet is the classic version. For those with more daring palates, we recommend the spicy version. You can also stew the tofu in different hot soups and dip it in various sauces. Regardless of how you eat it, you are in for a delicious treat!



## 經典、麻辣、清新

### 品嚐臭豆腐的3種滿足

臭豆腐是沸點在鍋物之外的另一道招牌美食，口感柔軟紮實，十足台式風味。以下為大家推薦沸點臭豆腐的3種吃法，從未吃過臭豆腐的客人可以試試經典款，嗜辣的饕客不妨品嚐麻辣款，亦可搭配不同鍋物及沾醬享用，不論是何種吃法，都能嘗到美味的驚喜！



### 經典款 Classic

喜歡台式臭豆腐的朋友，千萬別錯過沸點的「招牌臭鍋」。這道鍋品展現了沸點臭豆腐耐得久煮的特色，豆腐的孔隙裡吸飽了香濃帶勁的湯汁，豆腐本身的滷水也與湯汁完美交融，咬一口能同時嘗到滷水的香、醇厚的豆腐味以及肉類和蔬菜久熬的甘甜，非常過癮！您可以沾取沸點特製醬料品嘗，例如腐乳醬、蒜蓉醬油、辣油等，還可將2至3種醬料混搭，自行創造味覺的萬花筒，讓吃臭豆腐這件事變得更有趣！



Fans of Taiwanese fermented tofu should make sure to try Boiling Point's House Special Hot Soup. **Cooked slowly to ensure that every pore of the tofu absorbs the fragrant broth, the tofu's marinade is a perfect complement to the soup.** Each mouthful is brimming with the aromatic marinade and rich tofu smell, mixed with the sweetness of the slowly boiled meat and vegetables. Don't forget to dip the tofu in one of Boiling Point's special sauces: fermented bean curd paste, garlic soy sauce, garlic bean paste, or chili oil. Or even better, why not try mixing 2 or 3 together for a pleasant surprise to your taste buds. Eating fermented tofu has never been this much fun!

### 清新款 Fresh

喜歡清爽口味的朋友，亦可單點臭豆腐作為火鍋料，放入如柚子風味鍋、海鮮豆腐鍋等鍋物中燉煮。飄著柚香或吸收了海鮮甜味的臭豆腐，可選擇沾取沸點的特調醬料如腐乳醬、蒜蓉醬油、豆瓣醬與辣油等，增添味覺層次。這種吃法既保有單純的燉煮豆腐口感，也能嘗到沾醬帶來的味覺變化。

Those who prefer a more refreshing taste may order a portion of fermented tofu and let it steep in one of our hot soups, such as the Pomelo Flavor Hot Soup or Seafood & Tofu Hot Soup. **This ensures that the simple stewed texture of the tofu is retained.** The pomelo-infused or seafood broth-soaked fermented tofu can be eaten with any of Boiling Point's special dipping sauces located right on your table. 🍴

### 麻辣款 Spicy

做為一道單獨品嚐的小菜，沸點的「麻辣臭豆腐」表現也十分精彩。沸點將臭豆腐醃漬於秘製的麻辣醬汁中入味，以香麻的氣息來豐富臭豆腐的味覺層次，對於嗜辣者與「逐臭」者來說，這絕對是一道極具創意的臭豆腐料理！

As a standalone dish, Boiling Point's Spicy Fermented Tofu is a real crowd pleaser. Marinated in our proprietary spicy sauce, the fermented tofu is enriched with an aromatic taste with a kick. **Perfect for those with a spicy palate, this is a fermented tofu dish with a creative edge!**



# MAKAUY THE SPICE OF LIFE

In "A Bite of the World," we introduce our readers to some of the world's culinary gems. In a continuation of the previous edition, this issue will acquaint you with a few of Taiwan's traditional plants and the warmth they bring.

Although spices are a dominant feature of the local culinary cultures in South East Asia and Central/South America, they are not only unique to these two regions! **Taiwan is also home to a host of local spices**, the most well-known being Makauy, a common staple in the cooking of the island's indigenous peoples.

Makauy, also known as *Litsea cubeba* or Mountain Pepper, means ever-proliferating or abundance of life. A species of the Lauraceae plant native to Taiwan, it can be found growing 300 meters above sea level in the Wulai mountainous region, as well as at elevations of 2,000 meters in the regions surrounding Mei Feng and the Sun Moon Lake. In early spring as the flowers bloom, the hills are awash in a sea of resplendent pale yellow.

**With an aroma that somewhat combines the scent of pepper, lemongrass and ginger, Makauy is an indispensable ingredient in the cooking of many of Taiwan's indigenous peoples.** The fresh green fruit of the Makauy is washed and then dried until it forms a black grain, whereupon it is bottled and

stored. It can be used in all manners of cooking, whether it be for marinating, steaming, braising, or frying. For a heart-warming Makauy beef brisket soup, take one spoonful of Makauy and steep it with blanched beef brisket, radish, a little bay leaf, and some ginger. It can also be ground and added to marinating spices to improve smell and add an extra layer of taste to roast lamb and chicken.

According to a research team at the National Chung Hsing University, **the volatile component found in the cool lemon of Makauy has sleep promoting, analgesic and anti-depressant properties.** Indeed, the Saisiyat and Atayal people are known to drink the mashed flesh of the Makauy in water to relieve hangover headaches. The early Taroko tribes would also consume soup made from the Makauy root or lay it across the forehead as a similar remedy. Makauy is a delicious spice that warms the heart and stomach! Although we do not use Makauy in our food at Boiling Point, we are continually searching to bring our customers the fresh ingredients and unique flavor combinations.



*Litsea cubeba*

Native to Taiwan, China, Malaysia, Indonesia and other parts of Southeast Asia.  
主要產地：台灣、中國、印尼及其他東南亞國家。

## 馬告 原民特色香料

在世界食趣單元中，我們將帶您探索世界各地有趣的食材知識。延續上期，本期為您介紹充滿台灣特色的傳統植物，與它所帶來溫暖美味。

中南美洲與東南亞向來是公認的香料天堂，但產出風味獨特的香料可不是這兩地的專利！台灣也有充滿在地民俗色彩的香料，時常出現在原住民風味料理中的「馬告」就是其中聲名最為響亮者。

馬告 (Makauy) 是台灣泰雅族對於山胡椒的稱呼，意為綿延繁衍、充滿生機。馬告是台灣原生種的樟科植物，既可生長於海拔 300 公尺左右的烏來山區，也能在 2000 公尺左右的梅峰、日月潭周邊見到，每年初春時開花時，總能為山頭暈染出幾抹淡雅的鵝黃色。

作為一種香料，氣味好似融合了胡椒、香茅與薑的馬告，則是許多台灣原住民料理中不可或缺的要角，將新鮮翠綠的馬告果實洗淨、曬乾成黑色粒狀，便能裝瓶保存，舉凡醃、蒸、滷、燉、炒等都能加入。例如可將約 1 湯匙的馬告與川燙過的牛腩、蘿蔔、少許月桂葉、薑

## Profile of Makauy



Makauy Drunken Chicken

It can be used in all manners of cooking, such as marinating, steaming, braising, or frying. Popular among Taiwanese Indigenous Peoples. 馬告經常出現在台灣原住民料理中，舉凡醃、蒸、滷、燉、炒等都能加入。

片一起燉煮，便是一道暖如冬陽的馬告蘿蔔牛腩湯，嘗來讓人脾胃舒爽。而在烤羊排、雞排的醃漬香料中加入磨碎的馬告，還能去除腥味，增添味覺層次。

此外，馬告還擁有清冽的檸檬香，其揮發性成分經台灣中興大學森林系王升陽教授團隊研究，具有安眠、鎮痛、抗憂鬱等調節中樞神經的作用；賽夏族、泰雅族人常搗碎馬告的新鮮果實，泡水飲用緩解宿醉後的頭痛，早期太魯閣族也會取馬告的根部熬湯飲用或貼於額頭，亦有減緩頭疼效果。馬告不只是美味，更是一道暖人心脾的健康香料！雖然沸點暫時不會使用這項食材，但仍會繼續朝找尋優良食材方向邁進。

Goodie

# CELEBRATE THE NEW YEAR OF THE GOLDEN ROOSTER WITH BONUS GIFT CARDS

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禮卡僅限沸點美國分店。



Fill out a survey for a chance to win 3 free hot soup vouchers or a BP \$100 Gift Card!  
上網或於店內填寫問卷，就有機會獲得3張鍋物兌換券，或是價值100元的禮卡。

Boiling Point has been releasing gift cards featuring the Chinese Zodiac every year. Introducing the limited-edition Rooster Gift Card available at all USA locations. During our promotion, you can purchase gift cards with big bonuses:  
Purchase \$100 worth of gift card and receive a \$3 coupon for your next visit.  
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Purchase \$1000 worth of gift card and receive a \$75 gift card.  
\*Boiling Point reserves the right to modify or cancel the offer at any time without notice.  
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沸點每年都會推出不同生肖主題的禮卡，為迎接雞年的到來，於美國分店推出限量金雞禮卡！民眾在指定時間內購買可享優惠，讓您吃好料不忘拚經濟。  
購買\$100的禮卡，即可獲得\$3折價券1張，  
購買\$500以上的禮卡，再得\$25禮卡1張，  
購買\$1,000以上的禮卡，再得\$75禮卡1張，  
相關規則請以店內公告為主，  
沸點保留修改或取消活動內容之權利。  
數量有限，售完為止。



Boiling Point's Survey



## Welcome to the galaxy. The Stardust, a Valentine's Day special.

### 情人節必點 星空夢幻飲

Boiling Point has two limited edition drinks for your loved one's special day: The Stardust series. Part visual art and part sweet treat, this drink will have you over the moon after just one taste.  
Stardust Boba Milk Tea: organic butterfly pea flower juice, milk, and boba. The butterfly pea flower juice is extracted from the flower and is deep in indigo color. Not only does it look amazing, it is also full of healthy ingredients such as bioflavonoids, which are known to have antioxidant effects.  
Stardust Lemon Basil-Seed: organic butterfly pea flower juice, lemon juice, and basil seed. Rich in Vitamin C, the lemon juice reacts with the butterfly pea juice to create a brilliant display of purple and blue.  
For further information please check the in-store notice. Boiling Point reserves the right to modify or cancel the offer at any time without notice.

歡慶情人節，沸點為您推薦2款限量星空夢幻飲。神秘繽紛的視覺與清新甜美口感，讓您沉浸在滿滿戀愛氣氛中。  
星空波霸撞奶：有機蝶豆花、鮮奶與波霸，蝶豆花是杯中美麗靛藍色的來源，味道甘甜，富含花青素，天然又健康。  
星空檸檬羅勒籽：有機蝶豆花、檸檬汁與羅勒籽，檸檬汁富含維他命C，和蝶豆花交織出夢幻紫紅色。  
相關細節請以店內公告為主，  
沸點保留修改或取消活動內容之權利。

# REAL.FRESH.UPGRADED

## [ 湯底鮮味升級 ]

盡嘗天然蔬果的甘甜真味

Taste the fresh vegetables and fruit we use in our upgraded broth



Jan \$1 OFF DESSERT

1月 任何甜點折價 \$1

Valid 1/01/17 thru 1/31/17 at Boiling Point stores in the U.S.(except Pasadena and Northern California locations), towards a Tofu Pudding or Herbal Jelly dessert. Not valid with any other coupon, offer, promotion, or discount. Not valid for cash or cash equivalent. Limit one coupon per customer per transaction. Coupon must be surrendered at time of purchase. Void if altered, copied, or where prohibited by law. Boiling Point reserves the right to modify or cancel the offer at any time without notice.

Feb \$1 OFF SPICY FERMENTED TOFU / ORGANIC SPICY TOFU

2月 麻辣臭豆腐/有機豆腐 折價 \$1

Valid 2/01/17 thru 2/28/17 at Boiling Point stores in the U.S. and Canada. Organic Spicy Tofu valid only at Pasadena location. Not valid with any other coupon, offer, promotion, or discount. Not valid for cash or cash equivalent. Limit one coupon per customer per transaction. Coupon must be surrendered at time of purchase. Void if altered, copied, or where prohibited by law. Boiling Point reserves the right to modify or cancel the offer at any time without notice.

Mar BOGO ALL DRINKS 3-5PM

3月 下午三點至五點 飲料買一送一

Valid 3/01/17 thru 3/31/17 at Boiling Point stores in the U.S.(except Pasadena) and Canada. Not valid with any other coupon, offer, promotion, or discount. Not valid for cash or cash equivalent. Drinks are limited to same flavor. Limit one coupon per customer per transaction. Coupon must be surrendered at time of purchase. Void if altered, copied, or where prohibited by law. Boiling Point reserves the right to modify or cancel the offer at any time without notice.





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