

The Mightiest Little Peasant Chapter 666

“Um... Master Chef Ding, are you all done?” The host asked softly.

“Almost done. We’ll just have to wait!” Master Chef Ding said with a smile.

The host had a strange look on his face.

‘Why does it seem that these people aren’t taking the competition seriously? Especially that kid, who only stuffed the duck and closed the pot lid.

‘Look at how serious Chef Thomas is! He’s constantly stirring the saucepan, tasting it from time to time, and adjusting the taste with seasoning.

‘Isn’t that how a master chef should behave, treating every dish as a work of art?

‘What’s that kid doing? What the hell! He’s browsing on his phone!

‘How amateurish!’

The host’s facial muscles twitched.

An uproar came from the audience as they saw that scene. Many people covered their faces and could not bear to watch.

“This is too embarrassing!”

Even the president of the National Culinary Association became angry. His eyes were opened wide, and the tips of his handlebar mustache stood up.

The international chefs looked at him and sneered, becoming more and more disdainful.

Soon, a fragrance spread throughout the hall. Some of the dishes from the five chefs were ready.

Every dish was greeted with cheers.

“It smells so good! That’s foie gras prepared by the world’s top chef. It must be extremely delicious. If I can taste it, I’ll have no regrets.”

“Look, that’s coq au vin, a famous Farlancian dish!”

The judges whispered to each other and nodded from time to time, showing their appreciation.

When they looked at the Huaxianese side, they frowned.

No one was doing any work there. Instead, they were either chatting or browsing their phones. Nothing was going on except for the duck roasting in the oven and the pot of soup boiling on the stove.

‘Didn’t they say they have three dishes? There’s only two, no matter how I look at it!’

Soon, the five international chefs finished their dishes and brought them to the judges’ table one by one.

“Let’s see. The first to present is Chef Daniel. There are three dishes, which are spaghetti carbonara, bistecca alla Fiorentina, and Neapolitan baked lobster.

“Look, the judges are all very satisfied! Especially Mr. Murdoch, the oil tycoon from Merrica. He’s giving a thumbs up to express his recognition of Chef Daniel’s culinary skills.

“The judges are giving their scores. The final score is 115! Congratulations, Chef Daniel!”

The audience immediately erupted into enthusiastic cheers.

One had to know that half of the judges on stage were the top international food critics, while the other half were super-rich tycoons. All of them were food connoisseurs who had tasted all kinds of delicacies before. A score of 115 was very impressive indeed.

“Next, it’s Chef Sun Shangwen. He is also presenting three dishes. They are braised veal with Béchamel sauce, coq au vin, and steak tartare!

“The judges are responding enthusiastically! So many full marks, and the total score is 117! Congratulations, Chef Sun!”

Next was Chef Matsui, who presented each judge with a plate of sushi. He received a final score of 115.

The world’s second-best chef, Chef Thomas was next. He presented Farlancian onion soup and beef bourguignon, and received a score of 119.

Finally, it was Chef Paul, the world’s top chef. He presented two dishes, foie gras and baked escargot.

The two dishes caused a huge sensation.

They were world-renowned Farlancian dishes prepared by the hands of the number one chef. The reporters all rushed forward to take a whiff of the fragrance.

The situation was out of control.

“Full marks, absolutely full marks!”

“This is the ultimate delicacy!”

After the judges tasted the food, they seemed amazed and even obsessed.

“A perfect score! All the judges gave a perfect score! This is unbelievable! As expected of the world’s number one chef! Let us congratulate Chef Paul!”

The venue immediately erupted in cheers.

The foreigners seemed fanatical, but the Huaxianese in the audience were frowning.

If Chef Paul got a perfect score, it meant that New Magical Kitchen had to get a perfect score too.

However, when they saw the situation on the stage, they did not have much hope.

“Chef Tang, may I ask if you are done?”

The host walked over.

Tang Hao raised his head and said, "We're almost done!"

"Do you feel any pressure? Look, Chef Paul got a perfect score!" The host said.

"Pressure? What's that?" Tang Hao said as he browsed on his phone.

'F*ck! How arrogant!'

The host was speechless.

'That was the world's number one chef!'

The audience booed again.

The five chefs all sat down and glared at him coldly.

"What magical cuisine? It's nothing but a title!" Chef Matsui sneered.

"You can't say that. Magical cuisine is so popular in Huaxia, so there must be something to it. However, it's a pity that we can't see the real magical cuisine this time. Competing with this kid has been a total waste of our time," Chef Thomas said.

"That's right! This competition is a joke!" Chef Daniel also said.

The audience continued to jeer. Even the Huaxianese had given up hope. They were prepared to watch the comedy unfold.

After a while, Tang Hao glanced at his watch. He stood up, walked over to the stove, and lifted the pot lid.

In an instant, a wave of fragrance wafted out.

The pot lid had remained closed, and whatever fragrance that seeped out had been masked by the fragrance of the other dishes.

Now that the lid was lifted, the fragrance soon spread throughout the hall.

“What smell is this?”

The host sniffed and froze in place.

The judges and international chefs, who were chatting and laughing, shuddered and froze as well.

The fragrance continued to spread. Whoever smelled it froze, and soon the entire hall was deathly silent.

Everyone turned their heads and looked at the stage.

That was where the fragrance came from.

They were in a daze, unable to believe what they were seeing.

The fragrance was unbelievable and even magical. A single whiff could make one light-headed.

The chefs all stood up subconsciously. Their eyes were wide open as they stared at the pot.

“This fragrance... how is it possible?”

They were all in a daze. They could not believe it at all.

Tang Hao remained calm. He stirred the pot with a ladle and the fragrance became more intense.

The people sniffed greedily. Their faces revealed an expression that was close to fanaticism.

Gulp! Gulp!

The sound of gulping could be heard everywhere in the venue.

Tang Hao tasted a sip, nodded, and muttered, “Alright, let’s take it off the stove!”

Master Chef Ding and the others came over and began to transfer the soup into bowls.

Tang Hao went to the oven again, took out the roast duck, and a rich aroma spread out.

Soon, bowls of silver soup and plates of roast duck meat were served to the judges’ table.