

Stay At home 2461

Chapter 2461: Idol Brain?

More than half of the time had passed. The atmosphere slowly tensed up as Mag waited for the other three contestants to finish up.

Ding!

As the crisp ring sounded, Padas opened the oven and took out the golden-brown golden shank. Its rich fragrance wafted around the place, attracting everyone's attention. The cameraman also zoomed into the golden shank, giving it a perfect one-shot.

The mutton shank was glistening with a little oil like a glimmering piece of gold under the light.

The agile golden goat had natural predators in the grassland and therefore, their speed and agility could help them avoid being preyed on by most of the predators. This also created their top-notch shank.

"This golden shank's color is fantastic! It's Mocha Mall indeed. You can actually find such top-grade ingredients here and it is way cheaper than I had expected," David commented in awe as he praised the program's sponsor without a trace of forcefulness.

"Based on the color and its unique fragrance, this golden shank is of very high quality. The ingredient's quality can be seen in various aspects. This is really something normal mutton cannot compare to. This also tests a chef's ability to choose their ingredients," Julian commented with a nod as he consciously looked at Mag.

That comment seemed to be targeted. The judges all had varying expressions.

Almost at the same time, Iman's rainbow fish was also ready. The moment he lifted the pot cover, the bright colors took everyone by surprise. The exquisite plating also made the dish even more beautiful.

Padas and Iman were the first to raise their hands to indicate that they had finished cooking.

The entire golden shank was placed on a retro-looking wooden plate. There were dots of green vegetables decorating the edges, bringing out the main dish and giving one a visual feast.

Iman's rainbow fish was very exquisitely decorated. The 50 centimeter-long rainbow fish looked like there was a rainbow draping over it after some decoration on its beautiful skin. It was stunning.

Mag took some time to look at the two dishes. There's nothing much to say about Padas' golden shank. The perfect kitchenware produced the seemingly perfect dish. In other words, anyone with hands can do it.

Other than the fact that the ingredient was expensive enough, there was nothing much to the overall cooking process whether it was the seasoning or the techniques used.

It was apparent that this chap only wanted to continue riding on the roasted mutton ribs wave from yesterday. On top of that, he thought that he had chosen a top-grade shank that could gain high points from the judges.

He gave Iman's rainbow fish a second look. Be it the plating, overall presentation, or the fragrance, this dish was way better than the steamed fish he presented the day before.

"Amy would probably like it a lot. After all, it's a rainbow fish. I can bring back a few for them." Mag was already thinking of how to prepare this local specialty when he gets back.

The rules of the competition remained the same. Those who finished first would be judged first.

Padas's golden shank was placed on a large turning plate. The judges went around with compliments on the dish but no one appeared too interested in it.

The judges were either top chefs or known food critics. A roasted shank of this standard was really no surprise to them. There was nothing to compare to Mag's charcoal-grilled mutton ribs, be it the fragrance of the cooking progress.

The judges knew what Padas had in mind. Although they did not point it out directly, they really had nothing to compliment him about.

A staff member cut the shank into small portions and delivered it to each judge.

The judges took a bite and most of them gave perfunctory praises.

"If all of you are not saying it, I'll say it. Padas, your golden shank doesn't look bad, and the golden goat is indeed good for roasting. This is also a very classic cooking method." Old Hunter placed his fork down and told Padas seriously, "However, your cooking method can be eaten at any restaurant that serves roasted shank. The only difference is that you've used the rare golden goat.

"I can say for sure that this golden shank is not a surprise to me at all. The seasoning is too ordinary and I even feel that you are wasting such a good shank."

Padas, who initially thought he did well, suddenly did not look very well. He moved his lips but chose to stay silent.

"Yes. This roasted shank does taste very ordinary because it was not marinated well. There are very distinct layers of flavoring in the mutton and that is terrible." Nancy placed her knife and fork down after only tasting a little.

She said very nonchalantly, "You still have half an hour left and if you had used that time to marinate the thick piece of mutton, there would definitely be a different outcome. Although you might get a higher mark for being the first to present a dish since there is nothing to be compared to, what is more important to the judges is actually a chef's attitude towards his dish."

Nancy's comments made Padas' face turn as pale as a sheet. He knew very well how much power Nancy has and this comment was equivalent to kicking him out of the finals straight away.

Indeed. The judges gave their scores.

Padas only got 75 marks and broke the record for the lowest score in the semifinals.

Padas stood to the side in despair. This score was utter humiliation. Not only did it mean that he had no chance of getting into the McCarthy Manor, but it also meant that there would be a negative influence should he want to continue becoming a celebrity.

Iman swallowed hard. It was very obvious that he was nervous.

The judges seemed to be very strict today. On top of that, Miss Nancy, who would not usually comment, made such harsh criticism. This was really quite scary.

“Wow, I think Miss Nancy is super strict today! Those who tried to cheat their way would probably get a bad lashing from her!”

“I still like Old Hunter’s style. Just say it if you don’t like what you’re seeing. The other judges are just unwilling to say anything that will offend people.”

“This competition has suddenly gone to the top three phases. Who will be eliminated? There’s so much suspense!”

The audience started to get excited and there were more and more comments on the live-stream.

The golden shank was taken down. Only a tiny portion of it was eaten.

The next dish that was brought up was Iman’s rainbow fish.

This dish was reputable as Tucker Restaurant’s signature dish. Only wealthy customers would order this dish and it would be cooked personally by Julian. This could be the most famous dish in this season’s Top Chef Competition.

This dish was initially Julian and Iman’s trump card that they would use in the finals.

However, to play safe, since Hades was the dark horse, they used it in the semifinals.

“To be honest, this is the first time I’ve seen a rainbow fish. Although this is the baby version, it is very stunning,” David commented as he looked at the fish that was moving past him slowly.

“That’s Master Julian’s fault for setting the price of this dish so high. It’s 500 thousand for a fish. I really can’t afford to eat it,” a judge said with a smile.

Although the rainbow fish was very popular, due to its pricey cost, Nancy was probably the only judge present to have ever tried it.

“It looks pretty decent. The cutting was done well and the plating is very exquisite,” Old Hunter commented with a nod.

After the display, a staff member took different parts of the fish and placed them on a small plate for the judges to try.

Old Hunter put the meat from the fish’s body into his mouth and his eyes lit up instantly. He tasted the fish slowly before swallowing it. Afterward, he took the meat from the fish’s belly into his mouth. He smiled. Lastly, he put the meat near the fish head into his mouth and closed his eyes in enjoyment.

“This fish is top grade indeed. It is soft and tender. After swirling around at the tip of your tongue, it will slide down your throat, leaving its freshness behind in the mouth. This meat near the fish head is especially the best of the best. It is very fresh and it is where all the essence of the fish is. I only took a gentle bite and almost bit my own tongue.” Old Hunter looked at Iman with admiration. “This fish was seasoned just right. It did not mask the freshness of the fish but brought it out even more and made it better.”

“Thank you.” Iman heaved a sigh of relief. Old Hunter and his master had never been easy to satisfy in this program. He did not expect such a good review.

“It’s not easy to hear compliments from Old Hunter. But it is just as he has said. This rainbow fish is a pleasant surprise indeed. As expected from a good teacher. This is the best fish thus far in this season’s competition.” David put his chopsticks down and gave Iman a thumbs up.

Iman bowed humbly. Although he was trying very hard to control his expression, he still could not fight the upturning of his lips.

Julian looked at Iman gladly. He felt proud when he heard the praises the judges had for his disciple.

If all went smoothly, Iman had probably gotten one of the slots for the finals.

Nancy only tried a piece of the meat near the fish head and she placed her chopsticks down emotionlessly. As someone who had tried the rainbow fish more than once in Tucker Restaurant, she could tell that Iman’s dish could only be considered okay. However, he did have very strong foundations. Otherwise, he would not be able to helm the restaurant with this dish.

Of course, this standard would not make her have the desire to pull him into the McCarthy Manor.

With his teacher there, who’s better, if she really wanted to have the rainbow fish at home, all she needed to do was to make a call to get Julian to come over to make it for her. Why would she need to bring his disciple back?

The high praise from the judges gave Iman a score of 93. That was a considerably high score in the Top Chef Competition.

“Not yet 95?” Iman was slightly disappointed. However, this was already the highest score he had gotten from the judges in the Top Chef Competition. He was just a little indignant that he could not beat Hades’ score for the grilled goat ribs.

However, his score of 92.7 today was much higher than the previous day after it was deducted based on ratio, and his 9 PK points were added.

When he saw his final score, Iman could not help but smile.

However, Angelina’s threat was still there. After all, she had full marks for her PK points.

But Hades was different. Although his PK value increased dramatically compared to the day before, it was currently only at 7 points.

“According to the current score, if Hades wants to overtake Iman, he has to get above 96 marks for the judges’ score.”

“Big brother Iman is doing exceptionally well today. I feel that things are getting difficult for Hades and Angelina.”

“It looks like Angelina is almost done with her dish. But I still don’t have a clue what Hades is cooking up.”

“I think... he might be making a pot of minced beef with prawn?”

“25632 times! Are those robot arms?!”

The number of viewers in the Top Chef Competition’s live-stream had gone past 1.6 billion people. The rainbow fish had quite a good effect on the program.

Mag was still pounding his beef calmly. The bright red beef was utterly mashed. It was sticky yet bouncy. After continuously pounding for over 20,000 times, Mag was almost done with the beef.

The God of Culinary pounded the beef 26,800 times to make the Explosive Pissing Beef Balls. Mag had decided to stick to this number.

On the other side, Angelina had already completed her dish. While she pressed the little bell on the table, she turned to look at Mag worriedly.

Iman got a very high score. Although she was confident in herself, she could not help but worry for Mag.

It was rather difficult to satisfy all 10 judges in the Top Chef Competition at the same time.

The camera zoomed in on Angelina’s dish. It was a well-structured but rough-looking meat mountain. Various types of meat were stacked into a little mountain. It was very bright and colorful and looked very appetizing.

“She used a pile of vegetables to make a mountain of meat. Angelina indeed.” David looked at the meat mountain that passed by him and complimented her. “Even when you observe it closely, you can’t tell the difference between this and real meat. It even smells like meat.”

“This is a very innovative idea that displays very good skills. This is the first time I’m seeing mock meat being made live. Well done.” Old Hunter praised her too.

“Another impressive show. Just when everyone thought she was going to make a vegetarian dish, she made a meat dish with vegetables.”

The judges were full of praise and interest in Angelina’s dish.

In comparison, Iman merely recreated Julian’s rainbow fish and as Julian’s disciple, Iman’s dish was not too much of a surprise.

However, Angelina managed to keep everyone in suspense when buying the ingredients. This final presentation of the meat mountain further exceeded everyone’s expectations. It was like watching an artist create a work of art. It was breathtaking.

“This maiden is rather interesting. She knows how to play the game.” Mag was also shocked to see the meat mountain.

If Angelina were to behave a little more normally around him, he would have complimented her more. However, this young lady seemed a little abnormal. Maybe she had an idol brain?

Chapter 2462: Ordinary Beef Balls

“This mock meat chicken drumstick not only looks like the real thing, its taste is comparable to yesterday’s phoenix. Although I can still taste a hint of the original ingredients, it’s still hard to imagine that this was a meat dish made solely from vegetables.” David ate a drumstick and lamented. “This technique and creativity are really astonishing. It’s really amazing.”

“I have said this more than once. This girl Angelina would definitely become a great chef that is on par with all the master chefs here one day. She always brings me surprises with her creativity. Her ability is unique amongst the younger generation of chefs.” Old Hunter ate a piece of mutton and also heaped praises on her.

“I have met many chefs who are specialized in making mock meats, and a few friends who are great at this, but I believe that Angelina’s achievements will definitely be greater than theirs in the future. This greatness has nothing to do with techniques. It is completely decided by her gift in aesthetics.” A female judge praised.

All the judges showed their admiration and praises for Angelina. Compared to the comments that they gave to Iman, they were obviously better.

“Compared to Iman who has a good master, the judges indeed prefer Miss Angelina who has her own creativity.”

“The upper limit that Iman has displayed now may never reach Julian’s standard, but the judges have seen the boundless possibilities in Angelina.”

“I think that Iman is on dangerous grounds right now!”

“I don’t know how many points she can get, but her PK point is full marks!”

As the judges’ scoring countdown began, the audience’s curiosity was aroused.

After the countdown ended, the judges’ scores and final scores appeared on the giant screen.

Angelina:

Judges’ score: 94!

Total score: 94.6

Temporarily ranked at the first place!

Everyone exclaimed softly.

“It has appeared! The highest score in this year’s Top Chef Competition!”

“This score is also among the top scores of all the past years’ Top Chef Competition!”

“She’s indeed the favorite at winning the competition. Her score is also crushing Iman’s.”

The bullet chat refreshed crazily, showing the shock for this score.

“This...” Iman clenched his fists secretly. Although he was feeling rather indignant, he still maintained a faint smile.

Angelina looked at her score with ill-concealed happiness. She bowed to the judges to show her appreciation, but her gaze soon turned to Mag.

Three contestants had already completed their cooking, only Mag was still cooking now. The camera and the audience’s gaze all turned to Mag.

After the last hit of the rod landed, Mag put down his iron rods and scooped the minced meat into a big bowl. He added various spices and seasonings into it and began to knead and shape it.

The smooth minced had already had its fats and tendons removed. A round ball emerged from the gap of his fingers with just a gentle squeeze.

It was in the perfect state.

Mag took the prawn paste that was already frozen into a jelly from the fridge. He swiped his cleaver across the plate and the prawn paste jelly was cut into many small squares.

He got a pot and poured warm water into it. He maintained the temperature of the water over a mild fire before he really got to work on making the Explosive Pissing Beef Balls.

He grabbed the minced beef paste with one hand and squeezed a meatball about the size of his thumb in between his thumb and forefinger. He poked a hole in it with his finger and stuffed a piece of prawn paste jelly into it. He used his finger to smooth the beef paste over to cover the hole, before using a spoon to swipe across his forefinger and thumb. A round meatball made a beautiful parabola and landed into the pot gently. There was no big splash at all.

His actions were smooth. Mag grabbed the beef paste with one hand and held the spoon with the other hand. The bright red beef balls formed a line in the air as they fell into the pot.

“Is he performing tricks? Why is his action so smooth?” David couldn’t help getting closer to take a look.

“Is he making meatballs? But why is he putting the frozen prawn paste in the meatball?” Old Hunter asked with doubts.

“Forget about the rest, the action looks so good. His skilled craftsmanship is indeed entertaining,” a female judge said with an expression of appreciation.

“Interesting. Did he hit the paste 20,000 times to make beef balls?” Nancy looked at Mag, who was like an acrobatics master, with an increasingly brighter smile and anticipation.

Perhaps, other than charcoal-grilled mutton ribs, he might even give her more surprises. For example, this complicated and weird beef ball?

“Flamboyant stuff. It’s unqualified to allow him to take his place in the higher circles.” Iman looked at Mag without any worry in his expression.

If it was just beef balls, he didn't think that Mag could defeat him.

The beef was just ordinary beef and the prawn paste was also made with the common white water prawns. What was he going to defeat him with? With his acrobatics skills?

"Brother Righteous is awesome! This technique is going to cause a lot of bloggers to flop!"

"I have had beef balls with fillings before, but why did he freeze his filling in advance?"

"I've just come in. May I ask, is it the Top Chef Competition's live-stream?"

"Although I still have no idea what he is doing, it doesn't dissuade me from saying this: Brother Righteous is awesome!"

The audience was obviously shocked by Mag's operation. The repeated hitting previously made them feel sleepy and disoriented, but this meat ball making technique made them alert.

The beef balls quickly set in their shape in the pot of warm water. The round balls looked rather cute.

Compared to the draggy hitting, making the beef balls was short and rapid. In just a short while, the big puddle of beef paste became floating beef balls in the pot.

Mag washed his hands and switched off the fire. He scooped the beef balls that had set from the warm water and placed them in the beef bone broth at the side. The balls continued to cook in the broth.

Mag's unusual beef balls making techniques had successfully attracted the judges and audience's attention.

Compared to the other contestants' cooking, his cooking process was obviously more complicated and nicer to watch.

Time passed rapidly. Mag switched off the fire and removed the cover, and the Explosive Pissing Beef Balls were done.

The round beef balls were rolling about in the soup pot and the bone broth's aroma wafted out together with the heat. It wasn't rich, but it was fragrant and pleasant.

Mag placed four beef balls into a small with a ladle of broth. He said to the judges, "This is the Explosive White Water Beef Balls. Please taste it."

The staff member stepped forward and sent the 10 helpings of explosive beef balls to the judges' table.

There was no plating. The beef balls were simply put into small bowls and sent to the judges' table. Such a presentation was rare in the Top Chef Competition.

David scooped up a beef ball, shook his head and said, "Although the entire process is rather unique, this helping of Explosive White Water Beef Balls looks ordinary. There is nothing special about its smell, or its presentation."

Chapter 2463: Ripped Clothes

The camera panned closer, but no matter how the cameraman, who was well-versed in shooting all kinds of delicacies, shot it, he still couldn't make this ordinary Explosive White Water Beef Balls look attractive.

David's comment was justified. At least from the surface, this helping of beef balls had no plating or unique designs. It was just ordinary beef balls that smelled good. It couldn't compare to Iman and Angelina's work. It even looked far inferior to Padas' golden shank.

The judges looked disappointed. They thought Hades, who gave them a great surprise yesterday, would give them something unusual today as well. However, it doesn't seem so now.

However, Miss Nancy seemed to be very interested in him yesterday. They thought he was going to be the chosen one in this season, and get into the final with Angelina. Looking at his disappointing dish, it was not easy for them to help him advance.

Julian had a faint smile on his lips. Iman had already made it into the final. He only had to show his trump card at the final tomorrow and he would be the champion.

"That's all? It looks so disappointing." Iman already had a victorious smile on his face. Hades, whom he had been guarding against, failed spectacularly at the semifinal. This helping of beef balls looked like those from a roadside stall. How was he going to compete with him?

"This beef ball's cooking method is much more complicated than yesterday's grilled mutton ribs. Brother Hades must have hid some secret within it, right?" Angelina grasped the corner of her clothes tightly as she turned to look at Hades. She was feeling very expectant. *"What is it?"*

"Did he decide not to go on with the competition because he has already completed his mission in advance? Keeping a low profile is a tactic too. Perhaps, he could get into the McCarthy Manor a day in advance?" Xi was thoughtful.

"Oh no. This beef ball looks disappointing. I think Brother Righteous is going to leave the competition soon."

"Grilling is his forte. Why did he want to make the beef balls today? If he had done a helping of charcoal-grilled golden shank, he should be able to get into the final, right?"

"The judges haven't tried it yet, so there's no need to jump to conclusions. Perhaps... it tastes even worse."

The audience also looked disappointed with the beef balls. After all, the charcoal-grilled mutton ribs yesterday were amazing, which increased everybody's expectations. Now, this helping of beef balls looked way below their expectations.

Most of the audience thought that Mag didn't have a chance anymore. He might even get a very low score.

But Mag remained as calm as ever, with no explanations and arguments. He was only waiting for the judges to taste it.

You have to taste certain things for yourself. There is point in saying anything.

Nancy looked at Hades and then at the little bowl in front of her.

Four round beef balls were floating in the pure white beef bone broth. The beef balls' surfaces were smooth and their sizes were almost equal, as though they were made by a machine, when they were hand made by Mag.

Some chopped green onions were floating on the soup's surface, decorating and keeping the round little beef balls company. They looked rather delightful.

Looking at the finished product, Nancy was also a little disappointed. However, when she saw Mag's calm expression, she couldn't help but be curious about the secret within the beef balls. What made him feel so confident?

Perhaps he let himself go on the competition because he already got the access pass to the McCarthy Manor?

If that was the case, then she would have to reconsider her decision yesterday.

"The most important thing about a dish is still its taste." Nancy used a spoon to scoop up a beef ball. The fresh aroma of the beef ball greeted her head on. It was a pure fragrance.

Then, she opened her mouth and took a bite of the beef ball lightly.

Splat!

It was the sound of an explosion.

It was as if a balloon that was filled with water was burst, and the rich and aromatic soup shot out from the small hole and exploded in Nancy's mouth.

Hot!

The soup that was still hot, shocked the taste buds on the tip of the tongue.

However, the freshness that greeted the taste buds, brought great consolation to them. That was an extreme sweetness. It was dissolved in the soup like the spring rain, soothing the taste buds that were shocked.

This was the first time she realized that the white water prawns were so sweet, and the beef's aroma within it made the taste buds go crazy.

The soup that shot out unexpectedly, had an extreme umami that was beyond expectations. It almost made Nancy lose control of her expressions.

However, as a professionally trained socialite, she had to strictly control her expression and behavior in the live-stream where hundreds of millions of people were watching live.

After a period of intense control of her expressions changes, Nancy pursed her lips gently and made a moan uncontrollably. "Erm..."

All the judges were paying attention to Nancy, who was the first to taste the beef balls. After hearing that moan, their expressions immediately became weird. Miss Nancy rarely lost her composure on stage. Why did she lose control over this tiny beef ball?

Nancy blushed. She was already restraining herself very hard. She even used some of her power to suppress her expressions, but her natural reactions were too powerful. She even lost some of her resistance.

Nancy looked at Mag aggrievedly. This fellow actually set a trap in the beef ball, and he didn't give her a reminder beforehand.

Fortunately, she only took a small bite and the soup that squirted out was limited. Otherwise, she wouldn't know how to end this.

However, the soup was simply too flavorful. It had piqued her appetite. She didn't feel that sensation in the four previous dishes.

She simply couldn't wait for long. She blew at the beef ball gently before putting the beef ball into her mouth gingerly.

She knew what to do this time round. She bit into the beef ball and the soup within it flowed inside her mouth gently, but the beef ball's smooth and tender texture amazed her. The beef that was hit over tens of thousands of times, was extremely smooth. However, just because of this special technique of hitting, the beef was able to keep its muscle fiber. While it was smooth, it also kept the bouncy texture.

The pure beef ball magnified the beef's original taste. It was so mesmerizing.

In that instant, she seemed to arrive on the grasslands and see a herd of healthy bison stomping across in front of her.

That was the fragrance of green grass. That was the air of freedom.

The clash of the white water prawns and the beef. The extreme sweetness and texture exploded in her mouth. Her taste buds were in a riot, giving her a huge impact.

Rip!

One of Nancy's straps on her gown broke and her dress slipped down a little, revealing her beautiful collar bone.

Woah!

Everyone was shocked and Johnny leaped up on the spot right away.

Chapter 2464: This Is Exploding

After trying the Explosive White Water Beef Balls, Nancy's strap broke. This strong reaction shocked everyone on site.

Johnny, who leaped up, was pale. A broadcasting error was nothing compared to this. If Miss Nancy had a wardrobe malfunction on the program with billions of people watching the live-stream, he would really break down.

“Oh my gosh! Did he put explosives in the beef balls?!”

“Luckily it’s just the strap that broke. A pity it’s just the strap that broke.”

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“What makes this proud and noble woman keep falling into such an unglamorous situation? Is it the warped human psyche or that the beef balls are too good?”

The netizens all had huge reactions too.

Why would such ordinary-looking beef balls create such a strong reaction in Nancy?

One must know that Nancy had always been aloof and her demeanor fitted her status as a young mistress from a wealthy family.

Therefore, something must be wrong with this beef ball.

The audience started wondering what secrets were hidden within this beef ball that could make Nancy forget her manners on a program.

“This... can’t be...”

Iman suddenly had mixed emotions. Nancy’s reactions were too strong. It was completely different from the calm look she had to the three people whose food she had tasted before Hades’.

This made him have a bad feeling. It was just like the charcoal-grilled mutton ribs from yesterday.

“Mm! It looks impressive. It actually made Miss Nancy’s strap break. Looks like there’s no need to worry at all,” Angelina thought to herself as she smiled brightly.

Nancy was immersed in the enjoyment of the Explosive Beef Balls. It was only after she swallowed the beef ball and opened her eyes slowly did she realize that her strap actually broke.

Thankfully, the gown was designed with the consideration that a wardrobe malfunction might happen and hence the dress did not slide down when the strap broke, preventing an even more awkward situation from happening.

However, Nancy was already feeling so awkward her toes were curling. She had never been so embarrassed in front of others before, not to mention in front of billions of people during a live-stream.

As a socialite who had been through rigorous training since she was young, Nancy might feel awkward but she did not let it show on her face. She gently picked up her broken strap with her long fingers and cast a little spell to stick it back to the dress. At the same time, she said with a smile, “Even my dress is shocked by the taste of this beef ball. Mr. Hades has brought me a pleasant surprise once again, and also a little shock.”

As she said that, she glanced at Mag grudgingly.

Mag's eyes were clear and innocent, as though this had nothing to do with him at all.

The judges all had various thoughts when they heard the comment. Miss Nancy's comments had set a certain standard for Hades' dish.

It seemed Miss Nancy had shown great interest and care for Hades since yesterday. They did not know if the Explosive White Water Beef Balls were really as good as she said or if she was just doing this so that Hades could get a good result.

"Let me try it and see if this beef ball really is different from what it appears to be." Old Hunter picked up a beef ball with his spoon and put it into his mouth. After that, he took a big bite.

The beef ball exploded in his mouth. Soup squirted out and it was so scalding hot that he almost spat it out.

How is this a surprise? This is just a shock!

However, the scrumptious taste of the soup started blooming in his mouth immediately. It was fresh and sweet, with a hint of fragrance from the white water prawn's paste. It soothed his startled taste buds and blossomed into a shocking delicious taste.

Old Hunter, who did not have many expectations for it, was shocked.

"So this is the so-called 'exploding'! He froze the pork rind soup with some prawn paste jelly and wrapped it within the beef ball. While the beef ball cooks, the soup within melts to become this surprise hidden within the round beef ball!"

Old Hunter's eyes lit up. He could not help but applaud Hades' innovation.

After drinking the soup, Old Hunter chewed on the beef ball slowly. The chewy texture also surprised him.

When they first watched Mag pound the beef tens of thousands of times to make it into meat paste and saw him squeeze the paste into beef balls, they all did not have many expectations for the texture of the beef ball.

However, he was slapped in the face by reality. This beef ball had an excellent texture!

It was fresh and chewy, making it taste even better than fresh beef. On top of that, the pounding process got rid of the tendons and fats in the meat, making the meat exceptionally smooth and fine. The more one chewed on it, the more fragrant it got. This was really an addictive enjoyment.

Rip!

Old Hunter was wearing a tight shirt. At the front, two buttons burst open and at the back, the cloth ripped open.

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"Eureka!" Old Hunter shouted with excitement. He looked at Mag and said, "You're pounding it and not cutting it so the muscle tissues of the meat were not severed. This allows the texture of the beef to be retained. Am I right?"

“Yes.” Mag nodded.

“What a genius method.” Old Hunter gave Mag a thumbs up. He complimented him. “This dish gave me the biggest surprise for today. The combination of beef and prawn was unexpectedly perfect.”

Old Hunter’s comments made the other judges have an even higher expectation of the beef balls.

One had to know that Old Hunter was the most straightforward judge. He did not care who the chef was and only commented on the dish before him. For him to give such a good review meant that this beef ball really surprised him.

“Two consecutive judges’ clothes ripped. this beef ball is sick!”

“There seems to be a change in the situation. Could Brother Righteous make it to the finals with these ordinary-looking beef balls?”

“What are these judges saying? Can’t they be more professional? Let me try it too! How infuriating.”

The audience’s anticipation rose even higher.

On the top floor of the Twin Towers, Akali looked at the beef balls in the small bowl on the screen. She frowned as she muttered to herself, “Even though I love our Big brother Hades’ looks, this beef ball doesn’t look that good at all. Why did Nancy’s dress rip after she just had one of them? Has she always been so sensitive?”

After that, she ordered the secretary beside her. “Get me a bowl.”

“Young Mistress, I...” The secretary was put on the spot.

“He only made 12 mutton ribs yesterday so if you can’t get your hands on them, it doesn’t matter. Today, he cooked a large pot of beef balls. There is still about half a pot left. If you can’t even get your hands on those, you can scram!” Akali said coldly.

“I’ll get right to it,” the secretary replied quickly and rushed off.

At the competition ground, beads of perspiration had already started forming on Iman’s forehead.

Nancy and Old Hunter both gave Hades’ Explosive White Water Beef Balls very good reviews after tasting them. This made him feel pressure despite initially thinking that he would make it through smoothly to the finals.

These two had almost never given such comments in the Top Chef Competition before.

Right now, all he could do was pray that the other judges had differing comments about the beef balls. That way, Hades would not get such a shockingly high score as he did yesterday.

Chapter 2465: This Nasty Old Man

The Explosive White Water Beef Balls received great reviews from Nancy and Old Hunter. It was really unexpected.

The other judges started to taste it. Exclamations rang out and the sounds of clothes ripping could be heard. It was a scene that was rarely seen on the Top Chef Competition.

Different from the beef ball's exterior, the exploding texture caught the judges unaware.

Julian looked around him with a grave heart. The judges' behavior didn't look beneficial to Iman. What was the secret in this beef ball?

Then, he scooped up a beef ball and studied it carefully for a minute. However, he still couldn't see anything special about it. Then, he popped it into his mouth.

Julian bit into it and felt as though he had bitten into an egg. The tender beef was cut open by his teeth and the piping hot soup squirted out immediately.

"Mmm!"

Julian was shocked. He didn't expect that there was soup in the beef ball!

He soon understood that it was the white water prawn jelly which Hades wrapped inside the beef balls. He didn't expect that it would be a highlight.

The prawn paste's umami and the fresh beef ball's bouncy and sweet texture made this beef ball far exceed his expectations.

The dish that was made with cheap ingredients, was far more impactful than the previous three dishes that were made with expensive ingredients.

As an old chef, who had cooked for hundreds of years, and one of the best in the industry, he had to admit that this Explosive White Water Beef Ball was indeed impressive.

This could be a signature dish of a restaurant. All it needed was just exquisite plating.

Given Hades' age, he was indeed a genius among the geniuses, if he didn't have a master and came up with the charcoal-grilled mutton ribs yesterday and the Explosive White Water Beef Balls today all by himself.

"Now, Iman is on dangerous ground." Julian's became increasingly grave. Although he also wanted his beloved disciple to advance to the final, Miss Nancy's great favor and recognition for Hades would definitely affect the other judges' scores.

Moreover, as a three-times judge of the Top Chef Competition, he received great remuneration and fame for his appearance. He couldn't help his disciple too obviously.

"It's indeed very creative and surprising to wrap the white water prawn paste in the beef ball. And, the selection of the ingredients is also very complimentary. Compatibility is the best. All chefs should learn about that." Julian put down his spoon and said to the camera, "However, there are many steps in completing a dish before presenting it to the diner. First of all, it will be the presentation of the dish,

which is the so-called plating. I think Contestant Hades could improve in this area to make his dish look more attractive.”

“Thank you.” Mag nodded with a smile, but he scolded him as a sly old fox inwardly.

The other judges had heaped praises on Hades, so Julian didn’t find fault in the taste. He even praised it before criticizing the plating.

If it wasn’t for the fact that he thought plating was a bother, he could have carved two little flowers and put them in. It would definitely be pretty.

“I think there is nothing wrong with simple plating like this. After all, not all restaurants are as posh as Tucker Restaurant, where every dish has to be plated elegantly.” David chimed in with a smile. “In the alleys at the west of the city, there are many such small restaurants where such plating is common.

“The amount isn’t great, but the taste is good. The plating isn’t delicate, but the taste is way better than those big restaurants’. It will be great to eat a small bowl of piping hot beef balls like this in the winter morning. Who needs such frivolous plating?”

“I agree with that. Eating the balls and drinking the bone broth from a small bowl with some chopped green onions is better than trying to scoop them from a big basin.” Old Hunter chimed in too.

When it came to the details of eating, a professional food critic like David definitely knew more.

All the judges nodded their heads in agreement.

Nancy polished off the four beef balls in small bites and finished all the beef bone broth in the bowl before realizing that she was full.

She was impressed with Hades’ performance again.

She thought she had found an expert in grilling, but now, she seemed to have found an expert in making balls too. Getting this chef was a bargain.

2

“Director, the number of online audience members has exceeded 2,000,000,000.”

The assistant’s voice sounded in his earpiece and Johnny’s eyes lit up. He clicked on his bangle and glanced at the live-studio.

Indeed, the main live-studio of the Top Chef Competition had just exceeded 2,000,000,000, reaching historical numbers.

Moreover, this was also the WeTwit’s live-studio record numbers.

The Hades’ incident together with Nancy’s strap breaking off incident had brought a scary number of traffic to the show.

“This chap is really our lucky star!” Johnny stared at Hades with glowing eyes. He was still lamenting over Jasper’s departure from the show, but looking at it now, that was really an awesome thing.

Otherwise, this year's Top Chef Competition, which had been called the most boring Top Chef Competition ever, wouldn't have this record number of audience members.

"We have to let him get into the final." Johnny rolled his eyeballs. He quickly typed a line of words on his bangle and sent it out.

The judges' comments on Hades' Explosive White Water Beef Balls were as exciting as the roller-coaster. From the low expectations of the dish's outlook to the shock at the tasting, the comments were going up and down, bringing the audience's emotions along with it.

However, Iman and Angelina had also received very high scores and their PK values were ahead of Hades', so whether Hades could get into the final was unknown.

"Alright, since the judges have finished the tasting and have given Contestant Hades' Explosive White Water Beef Balls an extremely high commentary, can he create a miracle again like yesterday? Let's get our judges to give the score now!" the emcee said loudly and a 15-seconds-countdown clock appeared behind the judges.

The audience quieted down and everyone focused on the countdown on the giant screen.

Iman clenched his fists tightly as cold sweat dripped down his forehead and nose and fell to the floor. He had never imagined that Hades' ugly beef balls could bring him such a huge threat.

"It doesn't feel so bad if he is eliminated as well." Padas flicked a glance at Iman with a schadenfreude smile.

1

He was confirmed to be eliminated, but to be able to see Iman—who was always haughty because his master was one of the judges— get eliminated, his mood had increased greatly.

However, this fellow, who appeared out of nowhere, was really powerful.

The judges heaped praises on him for both of his dishes. That had never happened before in the entire season.

Chapter 2466: I Don't Want To Have Any Rumors

Under the live audience and online audience's intense attention, Hades' judges' scores appeared on the giant screen as the countdown ended.

Judges' score: 96 points!

Online PK score: 7!

Total score: 93.4!

It was silent and all of a sudden, the crowd erupted into a roar.

The 96 judges' score was glittering. It was indeed glowing.

More importantly, he happened to crush Iman and take second place. He advanced to the final successfully.

“96 points! This judges’ score is absolutely incredible!”

“He’s so powerful! I thought 95 is already the upper limit, but it’s only the start for him!”

“He’s indeed my Brother Righteous. He’s so powerful!”

The screen was filled with “Brother Righteous is awesome”, so the audience’s emotions were obvious.

Iman went white. His body swayed and he almost fell down.

He thought he was going to win, but he didn’t expect Hades to get a 96 points high score and overtake him to be second place with a slight advantage.

96 points. That was the highest ever score on Top Chef Competition.

Yesterday’s 95 points was shocking enough. Who could have imagined that this ordinary-looking beef ball could overtake it.

“This...” Julian frowned with an ill-concealed surprise in his eyes too.

In order to let Iman advance, he had only given Hades 8 points, which meant at least seven judges had given Hades a perfect 10 score.

Of course, Hades’ sudden rise was the first black horse on this year’s Top Chef Competition. His past two performances were impressive, so it wasn’t a surprise that the judges liked him so much.

If it wasn’t for the fact that he had only joined the show for a short period of time and his PK value was low, even Angelina wouldn’t be his match.

Nancy curved her lips. He was indeed the man that she had taken a fancy to. He always gave them surprises.

And judging from Johnny’s earlier feedback, Mag was responsible for this semifinal’s great numbers.

“Brother Hades is awesome!” At the top of the Twin Towers, Akali jumped up from the sofa and looked at Hades on the screen with glowing eyes. “He’s handsome, great at cooking and acting cool. He’s the template for the male lead. I can’t miss out on such a man!” 1

“Did he come up with new dishes specially for the competition after he came to Underground City?” Xi looked at Mag, who seemed to be glowing on stage, as though he was a monster.

Even though she wasn’t Mamy Restaurant’s regular customer, she was certain that the two dishes that appeared in the competition weren’t on the menu.

Meanwhile, looking at the 10 professional judges’ behavior and scores, those were not perfunctory dishes that were cooked up at the last minute.

What made Xi even more surprised was Mag, who was cooking on the stage. He was really enjoying the cooking process.

The Norland Continent's most powerful powerhouse, a super powerhouse who was almost stepping into the Extraordinaire's realm, was serious about being a chef.

"He's so awesome!" Angelina was looking at Mag with a fangirl glow in her eyes.

It was another high score that broke this year's Top Chef Competition's record.

Moreover, she guessed that Iman's master must have dragged down the score. Otherwise, it would be an even higher score.

"Thank you." Mag nodded with a smile. He didn't seem to be too surprised about this score.

Indeed, this didn't reach his expectations. He thought he would get a perfect score.

After all, this was the improved version of the "Explosive Pissing Beef Balls"!

He had swung the iron rods for over 26,000 times. Wasn't it too much not to give him a perfect score?

However, this score was good enough. At least, he could advance to the final.

At this time tomorrow, his Internet's PK value should reach approximately 9 points.

When he competed with Angelina at the final, they would be competing with their real potential.

"Alright. As Contestant Hades' final result is released, this season's semifinal has concluded. Angelina and Hades are ranked first and second respectively with 94.6 and 93.4 points. They have advanced to the final.

"Iman and Padas have given us an exciting competition and a great-tasting dish. It's a pity that they have lost and are going to leave our Top Chef Competition's stage..." The emcee formally announced the competition's result.

Even though Iman was feeling indignant, he remained calm and congratulated Hades and Angelina.

Although his journey had stopped at the semifinal and he wouldn't be able to join the McCarthy Manor, he was still the disciple of the Tucker Restaurant's head chef and the person going to take over its reins. His future was still as bright as before.

"Congratulations, Hades!"

"Hades YYDS[1.YYDS (yongyuan de shén; yyds) means "eternal God" and describes an outstanding person or thing. It's similar to the saying GOAT (Greatest of All Time) in English. The phrase is often used by fans to praise their idols or simply to describe something they are fond of.]!"

"Will a perfect score miracle appear in tomorrow's final?"

"I feel that Hades is truly a treasure boy! Did the programming division do it on purpose? Did they deliberately hide him before letting him join the competition as a replacement?!"

"I think maybe the director's brain has short-circuited. He actually kept such an attraction to the very last part of the show."

The bullet chat's messages were all congratulating Hades for his advancement to the final.

Johnny looked at the 2,100,000,000 people watching the show at its peak with tears. He also thought that his brain was probably fried. He didn't discover Hades, this supernova, right at the beginning and almost created the most boring Top Chef Competition ever.

Then, it was the sensational farewell of the two eliminated contestants. As part of the top four contestants, they had gained a lot of fame through the Top Chef Competition. No matter if they chose to return to their work as a chef, or debut as a star, they were going to have a great future.

Meanwhile, as the contestants who had advanced to the final, Mag and Angelina received praises from the judges.

After all the polite words, this live-stream that caused a huge repercussion in Underground City, finally ended.

Mag turned on his bangle as he walked down the stage.

There was still one final match tomorrow. Nancy should make the arrangements for him to go to the McCarthy Manor after that. Before that, there was something he needed to do first.

"Mr. Hades." A voice came from behind him.

Mag frowned and turned to look at Angelina behind him.

Angelina bit on her lower lips and said with a blush, "Hmm... I would like to invite you for lunch, please?"

Woo~

Ding~

The bangle vibrated and Mag casted a glance at it. There were two messages.

"Mr. Hades, let's have afternoon tea together."-Nancy.

"Brother Hades, come have lunch with me today. My car is just under the building. You have to come!" - Akali.

"Oh, this."

Mag furrowed his brows deeper.

Angelina saw Mag's solemn expression and got nervous. She lowered her eyes and blushed furiously.

"Pardon me. I don't want to have weird rumors during the competition. Maybe next time." Mag shook his head and rejected her.

"This excuse..." Angelina's tears brimmed in her eyes and she bowed at Mag. "Sorry!" Then, she quickly walked away.

Chapter 2467: I'm Not Free. Sorry

Angelina was innocent and pretty, young and energetic. Moreover, she cooked very well. She was, without any doubts, the goddess of the culinary world.

However, Mag still preferred the likes of Nancy and Akali.

Can one survive with pretty looks?

One could survive with a rich lady.

Mag couldn't give every little sister a warm home, so keeping a distance from them was his last consideration for them.

"I'm not free. Sorry." Mag gave Akali a cold reply.

He was sure that the McCarthy Family would conduct an onboarding review on him. If they found out that he had something going on with Akali, he would most probably get rejected.

After all, the Dixon Family and the McCarthy Family had never gotten along and the Dixon Family had suffered greatly due to the Horace incident.

Mag was equally wary about Akali. Even though she behaved like a crazy married fangirl, that didn't mean she was a brainless woman.

On the contrary, she was the smartest person among the Underground City's plutocrats' younger generations.

Otherwise, how could she have owned Tucker City's landmark building-The Twin Towers.

Then, he gave Nancy a succinct reply, "Sure."

Having a certain level of aloofness was the secret to keeping a woman interested and curious in you, and eventually bankrupt her, this wasn't just a joke.

A high-born lady like Nancy, who had been treasured since she was young, had many bootlickers around her.

At a time like this, a faint aloofness was far more attractive to her.

After all, he was that one and only... chef.

Mag and Xi walked out of the studio and he asked with a chuckle, "How was my performance?"

"Astonishing," Xi said honestly.

She looked at Mag with a judging gaze. She still couldn't understand how Mag could adapt so well when this was the first time he had taken part in a variety show. It was even his first interaction with the Underground World. He even stirred up the Underground City's Internet world all by himself.

"How's the process of Horace's incident?" Mag asked telepathically.

"You know. Such matters usually don't progress too fast."

Mag nodded thoughtfully. Even though Horace's incident had created a hurricane on the Internet, the result would be decided by all the parties playing the game. It would have nothing to do with justice.

"Nancy is asking me out for tea. I intend to go out for a while," Mag said.

“Are you going to kill Fergus?” Xi’s footsteps faltered.

“I have no intention to challenge your Underground City’s Extraordinaires yet.” Mag shook his head calmly. “I just want to go out for a walk and buy some local goodies for my wife and daughters.”

Xi caught up with Mag and said in a grave voice, “I need to remind you again. According to our agreement, you cannot bring anything from Underground City back to the Norland Continent.”

“Don’t worry. I won’t carry your robots back. I just want to bring some beautiful handicrafts back to them.” Mag consoled Xi.

“How dare he reject me again!”

Akali, who was slumping on the sofa, saw Mag’s succinct reply and got angry.

In Underground City, no man had rejected her repeatedly like him. Furthermore, he didn’t even bother to give her a reason.

“Miss, the Explosive White Water Beef Balls you asked for.”

The secretary rushed in with an insulated box excitedly.

“Let me try them before I decide if I should forgive him.” Akali sat up.

The secretary opened the insulated box and the heat gushed out together with the rich beef aroma.

Even though she was lying on the sofa and snacking as she watched the show, Akali couldn’t help gulping when she smelled the aroma.

There were five round and cute beef balls in the crystal bowl.

Akali used a spoon to scoop up a beef ball. She blew at it gently before popping it into her mouth and biting it.

Howl-

Akali couldn’t help but open her mouth after she was scalded by the hot soup. The soup that squirted out splashed over the secretary’s face.

The secretary took two steps back and almost sat on the floor.

Akali was dumbfounded too. Fortunately, she was at home. If this happened outside, she would be utterly embarrassed.

Then, a sweet taste blossomed on the tip of her tongue. The taste buds that were shocked by the hot soup, were suddenly consoled gently.

The fresh prawns with the slightly gooey meat jelly soup, brought the extreme umami from the sea. Along with the beef’s rich aroma, it made her lost within it immediately.

She seemed to be swimming in the blue sea for one moment and then running on the grassland the next. It was so carefree.

After the soup, it was the bouncy beef ball. The beautiful texture after she bit down, made it hard for her to imagine that this was the beef that was beaten tens of thousands of times. And, the beef's rich aroma instantly blossomed in her mouth.

She had never eaten such a strange food before!

It caught her unawares and yet made her lost within it.

The secretary wiped away the soup on her face and said to Akali with a panicked expression, "Miss, I'll take it away right now."

Her heart almost shattered. Who could have imagined that the Explosive White Water Beef Balls that had won over all the judges, actually made Miss vomit. She was going to die today.

"Who wants you to take them away?" Akali glared at the secretary and picked up another beef ball with her spoon again. "You go and change first. Come back to clear up after I am done."

"A-alright." The secretary left with a dazed expression. It seemed like... Miss quite liked it?

She ate the beef balls one by one. The more she ate it, the more she enjoyed it. After swallowing the last beef ball, Akali picked up the crystal bowl and finished the soup before she licked her lips with satisfaction and smiled.

With the utmost humility, this helping of Explosive White Water Beef Balls had far exceeded her expectations. No wonder Nancy treated him specially.

She didn't get to taste the charcoal-grilled mutton ribs yesterday, but today's beef balls really let her get a feel of Hades' potential.

This outstanding man was handsome, righteous and a great cook. If Nancy got him into her harem, she would never get to eat the dishes he cooked ever again.

"No way! That is definitely not going to happen! Such an outstanding man should be firmly in my grasp!"

Akali clenched her teeth with an exceptionally convicted expression.

"Submit Hades' information and get them to complete the background check as soon as possible. After tomorrow's competition is over, I'm bringing him back to the manor."

In the office, Nancy ordered the secretary next to her.

"Alright." The secretary nodded and quickly left the office.

"Charcoal-grilled mutton ribs, Explosive White Water Beef Balls. I want to see what other surprises you can bring me," Nancy mumbled to herself with a smile.

Hades' performance today made her increasingly sure that she wanted him to enter the McCarthy Manor.

However, a big family had many rules and the checks done on the chefs were particularly stringent. Even if she vouched for him, he still had to pass her family's checks.

Chapter 2468: A Flying Orange Cat

“This is already the third day. When is Father coming back? I miss him.”

Amy sat on the steps outside of the restaurant with her elbows propped on her knees and her chin resting on her hands. Her chubby face was squished, making her look even cuter. However, there was a hint of aggrievance in her sigh.

Annie sat next to her with an easel in front of her. Even though she was facing the bustling and crowded Aden Square, there was only one person in her drawing. It was Mag who was busy in the kitchen. The dish in the wok was eggplant with garlic sauce, and there was a helping of red braised pork at the side.

Amy turned to look at the drawing. She gulped and lamented. “So hungry...”

“Big... Sister... Eat candy.”

Little Kiddo jumped out of the restaurant on Ugly Duckling’s back and squeezed in between the two of them. She opened her hand and there were two rainbow candies in her palm.

“Kiddo is so good.” Amy removed the candy wrapper and tossed the candy into her mouth. There was a satisfied smile on her face. “So sweet!”

Annie also picked up the rainbow candy from Kiddo’s palm with a smile. She removed the candy wrapper and tried to feed it to Kiddo.

“You eat it, Big Sister Annie. I-I still have plenty.” Kiddo shook her head and grabbed a bunch of rainbow candies out from inside her pocket.

Annie was slightly taken aback before she popped the candy into her mouth smilingly.

“Meow meow~”

Ugly Duckling, who was demoted from the restaurant’s pet to a steed, lifted its head up and called out fawningly.

“Alright. I’ll give you one too.” Kiddo grabbed one rainbow candy and was about to remove the wrapper for Ugly Duckling.

Ugly Duckling swung its tail. It was so happy that its eyes were narrowed.

“Ugly Duckling, you’re not allowed to eat candy.”

Amy’s stern voice sounded from next to him.

Kiddo’s actions halted instantly and Ugly Duckling looked crushed as it looked at Amy aggrievedly.

“Look at you. You are getting rounder and rounder. You are going to turn into a ball soon, but what about your wings? Your slender neck? Your paws that could swim?” Amy looked at Ugly Duckling as though she had expected better from it. “When are you going to turn into a swan if you continue on like this?”

“Meow~”

Ugly Duckling bent its ears defeatedly and shifted itself towards Annie.

Annie rubbed its head smilingly before squishing its chubby face. Then, she gestured to Kiddo, asking her to put away the candy.

Ugly Duckling was indeed too fat. Especially when it had eaten plenty of snacks as it followed Kiddo around.

Although a fat and round big orange cat was great to cuddle and very adorable, it indeed couldn't continue to eat candies anymore.

“It will get fat when it eats. What a poor thing.” Kiddo tossed the candy into her mouth with pity all over her face.

“Meow meow?”

Ugly Duckling crouched down on the ground, utterly depressed.

Kiddo mumbled intelligibly with the candy in her mouth as she pointed at Ugly Duckling's back.

“However, Ugly Duckling's wings are going to grow soon. See, its little wings have become big wings.”

“That is simply the little wings getting stuffed into fat wings.” Amy pursed her lips.

“Let me see. When will they become real wings?” Kiddo touched the little wings on Ugly Duckling's back with her tiny hands. Dots of golden light beams emerged from her fingers and entered the wings' tattoo, as though a golden rim was added.

Ugly Duckling, who was crouching on the ground, suddenly looked up and a beam of golden light flashed across its blue eyes. It tilted its head back and let out a roar. “Meow-”

A pair of golden wings stretched out from Ugly Duckling's back and its dazzling beams of light were even more glaring than the sun's beams.

Moreover, the wings that appeared this time were no longer cute little fleshy wings. They were a pair of big wings with a wingspan that was over one meter.

“Meow meow?”

Ugly Duckling turned around to look at its own wings in a daze. It was slightly taken aback.

“Wow! They're really big wings!” Amy lit up her eyes. She even touched the wings. “Just like chicken wings.”

Annie's eyes were also sparkling.

Kiddo grabbed Ugly Duckling's ears and hurried it. “Ugly Duckling, take me up into the sky. I want to fly, fly! Fly high, high!”

Even though Ugly Duckling was in a daze, it didn't dare to disobey Kiddo's orders. It flapped its wings gently and they disappeared with a swoosh. They reappeared in the sky, around 100 meters high in the center of Aden Square.

“So fast!” Amy said with shock.

Meanwhile, Annie changed to a new piece of drawing paper. A golden wing appeared on the paper.

“So, where did Boss Mag get this little one from?”

On the second floor of the magic potion shop, Krassu took a sip of his wine and looked at Kiddo, who was zooming around in the sky on a flying fat cat, with a complex expression.

After a moment of silence, Urien said, “I heard that the elven race can mutate. Irina has brought a little elf with her.”

“That’s a little elf, but that little one isn’t a little elf.” Krassu shook his head, but he seemed to have thought of something soon. He looked at Urien with a complicated expression. “Do you think she is also...”

“How many people in this world do you think can do what she did earlier?” Urien lowered his voice even more.

Krassu smiled. “How many people can there be, when even you and I can’t do it?”

Then, both of them fell into silence again.

“I don’t think I have said anything about disciples before, right?” Krassu broke the silence after a long time.

“How dare you think about such matters? Aren’t you not afraid of leading her astray?” Urien pursed his lips with a sarcastic look.

Krassu smiled sheepishly. It was rare that he didn’t make a rebuttal.

Kiddo zoomed around above the Aden Square on Ugly Duckling’s back. The golden wings were so glaring that they attracted plenty of gazes.

“What is that? A flying cat?”

“It should be some kind of magic beast. It’s so chubby. So adorable!”

“This cat looks very familiar. It looks like Mamy Restaurant’s Little Boss’ cat, but why did it grow a pair of wings?”

“There is also a cute little one on the cat’s back. Isn’t that Mamy Restaurant’s Tiny Boss? It looks so dangerous.”

People were looking up at them with amazement and worry at the same time.

The Gray Temple’s patrol team had already discovered the chaos over here from afar.

Chaos City had a no-fly rule. However, when they saw that it was a fat cat flying with a little toddler girl on its back and heard that they were from Mamy Restaurant, their expressions softened.

Gina heard the news and walked out of the ice cream shop. She looked at Kiddo zooming around in the sky with an exasperated smile, but she still put up a stern expression and gravely said, "Get down, Kiddo. Don't fool around."

"Go down, Ugly Duckling. Let's go eat ice cream." Kiddo heard Gina and patted on Ugly Duckling's head.

Ugly Duckling, who was already used to flying, immediately changed its direction and dashed towards the ice cream shop's door. Then, it crashed onto the ground and rolled around a few times. It only stopped when it crashed into Gina's legs.

Meanwhile, Kiddo leaped off from Ugly Duckling before it touched down and jumped right into Gina's arms.

Kiddo swung Gina's arm and asked in a cute voice, "Mother, Mother, look. Ugly Duckling can fly now. When can we eat roast swans?"

Chapter 2469: Once You Become a Drag Queen, You Will Always... 1

Mag wasn't around. Mamy Restaurant had stuck up a notice, saying that the staff were taking a week off.

However, Miya felt bored, so she continued to open the ice cream shop and Gina was helping her in the shop.

"A swan is so cute. How can you roast it?" Gina swiped Kiddo's nose with a smile before looking at Ugly Duckling, who was crouching on the ground. It had put away its wings.

The golden wings had disappeared and they had become a mark on its back. Compared to their original dull color, they looked like they had a golden rim drawn around them. They looked rather smart.

Gina reminded Kiddo with a stern look. "You're not allowed to fly around on Ugly Duckling in the future, especially during the day. Otherwise, you will be arrested."

"Oh." Kiddo nodded obediently, but she didn't forget to make a funny face at Ugly Duckling.

Firis walked into Irina's office and said with relief, "Your Highness, the little mistress has already fallen asleep after drinking the fruit juice."

Irina said to Firis, who had visibly gotten thinner and gained two dark eye circles, "Thank you for your hard work."

For the past few days, she finally understood Mag's difficulty in raising Amy alone because she saw Firis' hard work with her own eyes.

The tiny baby wouldn't work with you at all.

"It's alright. I am fine." Firis smiled, but she couldn't hide her tiredness.

“Drink this water and then have a good sleep. Leave the child to Ashley today.” Irina picked up a glass of water and dripped a drop of the Spring of Life into it.

The rich life aura instantly filled the entire office. Just smelling it made one feel reinvigorated.

Firis took the glass of water and drank the entire glass in a gulp before saying to Irina with a serious expression, “Your Highness, I just need to have a good sleep in the future. I don’t need such a precious thing like the Spring of Life.”

This was the Spring of Life that could save lives, and now that the Tree of Life was gone, the Spring of Life that the princess had would only decrease whenever she used it. Firis felt bad when the Spring of Life was wasted on her.

Irina flicked her finger against Firis’ forehead and said, “Silly. You have already reached your bottleneck phase. Go back and sleep first. Have a good charge after you wake up and see if you can break through the 7th-tier threshold.”

“Oh.” Firis covered her forehead and left. She couldn’t understand how she reached her bottleneck phase when she was only caring for the baby.

The office’s door closed and Irina sat at the desk in a daze as she murmured to herself, “I wonder if things are smooth for him over there. It’s imprudent for him to go over there alone.

“Moreover, that thing seems to have reappeared again. I have to go to Abyss Island to take a look personally.”

Mag and Nancy had afternoon tea together. The process was relaxed, just like two friends getting together.

Nancy was rather interested in his experiences, so Mag cooked up a cut and dried story of a striving young man who continued to innovate.

However, she seemed to be very satisfied with that story. When the afternoon tea was over, her favorability for him rose up another two points.

“System, do you think she will fall in love with me if this goes on?” Mag came out from the cafe at the top with a weird expression.

“From the analysis of the current conditions, this possibility is extremely low,” the system answered.

Mag pursed his lips. He didn’t refute that.

He also could sense that Nancy’s feelings for him were more of a kind of admiration. The kind of admiration that a person in power had for a craftsman. It had a hint of superiority within it.

Of course, he was rather satisfied with this situation.

In this case, she wouldn’t go looking for him crazily when he went missing in the future.

After he returned to the dormitory, Mag put on a disguise and then left the building.

“There are many choices for a disguise, for example, being a staff member. Why do you choose to be a woman?” Xi sat in the passenger seat with befuddlement on her cold face.

“Perhaps, this is the so-called once you are a drag queen, you will always be a drag queen?”

“Erm...” Mag was speechless.

Mag took off the dress and tried to push the blame away, “Why didn’t you say so earlier?”

Xi looked away and rolled her eyes.

Moreover, even if he didn’t put on a disguise, with his power, it would be a very simple thing for him to leave the building without anybody finding out.

He changed back to male clothes and changed to another face. The flying car stopped at the door of the biggest shopping center in Tucker City.

Tucker City Shopping Center was the biggest, most well-equipped shopping center in Underground City. It was also deemed as the trading hub of the entire Underground City.

From daily essential items to cannons and battleships, they all could be traded here.

“What do you need to buy?” Xi asked.

“I’ll walk around first. I don’t know what to buy either. It’s good to find out more while looking.” Mag walked towards the building that traded machinery.

Xi frowned but chose to follow him.

Once he entered through the doorway, Mag’s attention was attracted by the gigantic battleship that was parked at the center of the hall.

Xi introduced it to Mag. “The very first battleship. The military has already decommissioned it 200 years ago. It’s now being transformed for civilian use.”

“How much does one of those cost?” Mag asked.

“To you, it’s not-for-sale.”

“Can I buy it as a toy for my daughter?”

“No.”

Mag’s gaze retracted from the battleship unwillingly. Although it was a battleship that was decommissioned by the military, it was still an advanced battleship that the system couldn’t make.

The first floor was all selling firearms. Mag strolled around to take a look. Other than the few guns that were only supplied to the military, all the firearms could be found here.

Mag couldn’t help asking, “You are selling guns like vegetables. Are you not worried about daily gunfights?”

“You need documents to buy firearms and every gun is registered. All the information related to gun-related crimes can be found immediately,” Xi answered calmly.

Mag nodded thoughtfully. That sounded reasonable.

One afternoon of looking around without buying anything, had completely suppressed Mag's purchasing power.

Other than the firearms center, Mag went to a few daily essential items centers.

Compared to the guns that only the big guys in firearms could play with, the distributors and operators of those daily items could better represent the Underground City's normal folks.

After going around, Mag felt a sense of familiarity the most.

The Underground World felt very similar to Earth in many ways. They had already gotten rid of the feudal oppression and the normal folks had more rights.

Even though the big families still had a lot of power, they could only hide behind the scenes. They didn't have much influence over the normal folks.

Their lives were much happier than the normal folks on the Norland Continent.

On their way back in the car, Mag stared at the buildings that zoomed by them quietly.

Xi looked at him, puzzled.

Mag suddenly turned around to ask Xi, "Tell me, when can the Norland Continent's ordinary folks have a life like theirs?"

Xi looked at Mag's clear eyes and shook her head eventually.

She didn't say and she couldn't say.

However, his idea was already very dangerous.

Mag smiled and recast his gaze outside. "That day will come."

Chapter 2470: Some People Shouldn't Be Forgotten

The popularity of the Top Chef Competition let #Hadeschallenge# get onto the trending list again.

The Explosive White Water Beef Balls that were hit over 26,000 times and mesmerized the judges, made people look forward to them indeed.

That night, many people lost sleep due to the knocking sounds above them, and many chopping blocks were sacrificed heroically. Many arms couldn't be raised the next day.

As the ingredients' prices were still reasonable, many housewives wanted to try making it themselves.

There were big shots who captured Mag's hammering actions and wrote a code on it. They made a beef-hammering robot and received hundreds of thousands of orders for it.

There were also restaurant bosses who made their chefs learn the dish overnight, trying to add one more signature dish to their menu the next day.

This was a party for the chowhounds and it also brought a new secret of wealth to some people.

Mag wasn't concerned about that at all. He only cared about the rapidly increasing number of his fans.

It went over 1,000,000 yesterday and it had successfully broken through to 3,000,000 today. Moreover, it was still increasing at a terrifying pace.

"Good. What's the use of practicing? Isn't it better to be a star and be a god through popularity?"

Mag controlled the fridge with his mind power. He poured himself a glass of orange juice that was chilled.

Mag asked in his mind as he drank the orange juice, "System, have you calculated the best plan yet? How to ensure that Underground City will not launch a war against the Norland Continent?"

"This System has built millions of data models based on our current intel and have reached a conclusion. However, the conclusion is a little weird."

"Stop beating around the bush. Spit it out." Mag was interested. He put down his cup.

"According to this system's professional model calculations, maintaining the Underground City's current political structure is the most stable plan for the Norland Continent."

"Mmm?" Mag frowned, but he soon revealed a thoughtful expression.

"For the past tens of thousands of years, the Underground City's political structure has been relatively stable. Although the political structure has changed and evolved with the advancement of technology and society, overall speaking, Underground City's main power is still controlled by a few big families.

"And during the past tens of thousands of years, Underground City has never launched a big scale war or invasion on the Norland Continent before.

"If this balance is broken, then the possibility of these two worlds colliding will shoot up," the system said.

"Hence, the Underground City's people may need a revolution, and certain social classes may need a revolution, but the Norland Continent doesn't want them to have a revolution." Mag furrowed his brows tightly.

Given the great difference in the Underground City's power and the Norland Continent's power, once Underground City launched a war on the Norland Continent, it would be an outright massacre.

And the person who was actively trying to push for a revolution now was the military's marshal-Ferdinand.

And he should be considered as working for Ferdinand right now.

"It's getting a little troublesome right now." Mag scrolled through the intel on all the plutocrats that the system had gotten for him.

He knew, without any doubts, that Ferdinand had done something to his bangle. Hence, other than using WeTwit, surfing and searching for some useless information, he didn't do anything else with it.

The system's learning ability was exactly as it described. It's very powerful. It had successfully hacked into the military's intel vault and gotten the very top secret intel.

Judging from the current situation, in order to protect the Norland Continent, he should be working with all the plutocrats and getting rid of Ferdinand, the challenger of the old system.

However, although he was deemed as the most powerful powerhouse on the Norland Continent, he was still just a demi-god. There was still some distance from being a real god and his difference from Ferdinand was even greater.

There was more than one Extraordinaire behind every plutocrat family. If he was to go to talk to them about a collaboration, it would be no different from serving himself to them on a platter.

Furthermore, as a transmigrant, he still had an unexplainable liking for Ferdinand, who had a class responsibility.

"Power is the source of confidence. Seems like I have to see if I can gain something from the sacred stele first." Mag decided and tossed all the troubled thoughts behind him.

"Chief, this is Horace's statement. There is a name list too. These scums! Animals!"

Outside of the interrogation room, a middle-aged policeman handed an interrogation statement to the chief with ill-concealed anger.

"Thank you for your hard work." The chief patted him on his shoulder. He cast a glance at Horace in the hospital bed before leaving.

This matter wasn't something that a bureau chief could decide. The game between the upper echelons would decide the final direction of this matter.

As for this name list, ha, it was simply nothing.

The military had already taken a clear stand to investigate this matter, and the president had also given a clear instruction.

The Dixon Family was very powerful and the few plutocrats that were on good terms with them, had begun to expose a few of their own celebrities on WeTwit to reduce and divert the attention of Horace's matter.

Of course, those few celebrities weren't good people, either. However, it was still a lament of how a star would end up in prison once they were given up by the big families.

If "The Adjudicator", whom nobody knew his identity, could judge and kill Fergus too, the problem would be much easier.

After all, that man did as he wished, and he wasn't influenced by all the powers. He didn't have any care when he stirred up the matters.

“Big Sister, soon, very soon. I will be able to take revenge for you soon. I want that fellow to pay for his crime with his life!”

In a dark room, a maiden was crouching in a corner and biting her lower lip. Blood dripped down from the corner of her lips.

WeTwit for the past two days had been exceptionally busy.

As Horace fell off the altar from the godfather of movies to a rapist, a domino effect happened in the entertainment industry. Eight A-listers were exposed for all sorts of crimes.

The celebrities who used to be glamorous, became cruel murderers and rapists. They shattered all the audience’s value systems with shock.

More and more victims began to speak up and testified against those animals’ dirty deeds.

The continuous exposure was getting weirder and weirder. It also diverted a lot of attention from the Horace incident and slowly, Fergus was rarely mentioned. They had disappeared from the trending list.

Mag woke up in the morning and scanned through the WeTwit’s trending list first. All those that were exposed were collateral damage.

No matter how glamorous a star was, they were simply chess pieces in the plutocrats’ hands. This moment was a true portrayal of life.

“Then, let me make the issue even bigger.” Mag searched the keywords about Fergus and found an article written by a person who said she was the younger sister of the Fergus’ incident’s victim. After reading that article, he shared it on WeTwit with these words: Some people shouldn’t be forgotten. Some criminals shouldn’t be, either.