

Obsessed CEO Throws Himself at Me Chapter 1355

The Wilhems had decided that if they still could not get the chance to contact Vinson upon arriving at Turlen, they would tell Arielle about Aaron's intentions to let her be on her guard.

"We'll go with your idea, then." Hubert's heart felt a little heavy at the moment. Never in his wildest dreams did he expect Aaron to have such intentions toward Arielle.

Seeing the helpless look on her husband's face, Andrea reminded, "Don't look so worried. San will notice it."

"I know. I'm trying to adjust," Hubert replied, taking deep breaths to calm his mind.

Seeing that, Andrea broke into a smile.

Meanwhile, Arielle and the others arrived at their destination.

Although the cruise ship had stopped at the location for a few days, the ingredients that the kitchen had were still quite fresh. However, it cost a lot to maintain its freshness.

Arielle proceeded to pick the Wilhelms' favorite ingredients, while Pat and Aaron chose theirs. He did not choose Arielle's favorite ingredients, for he realized that he and Arielle had similar tastes.

When the trio was done choosing the ingredients, they returned to the room.

"Aaron, I need you to help me prepare the ingredients," Arielle instructed Aaron.

If he wants to eat something yummy, then he'll have to put in the effort. If he only depend on me, I would be constantly busy.

"What about me, San?" Pat wanted to help as well.

"You can help me by peeling the garlic. After that, I'll need you to choose some onions and leeks," Arielle said, handing him the items.

Pat took the items and went to a corner happily. Aaron, on the other hand, had a stiff expression as he stared at the ingredients Arielle handed him. He had never entered the kitchen before. Thus, he did not know how to prepare them.

After some time, he finally called out to Arielle and said embarrassedly, "Ari, I-I don't know what to do with this."

Arielle was dumbfounded. However, she came to an understanding right away. The man in front of her was a son of a rich family. It was only natural that he would not know what to do with the ingredients. At that moment, she realized she had asked the wrong person for help.

"I'll deal with them, and you can wash them later," Arielle said. She then asked, "You do know how to wash the vegetables, right?" I don't know what to think of him if he doesn't even know how to do this.

"I do! Of course, I know how to do that!" Aaron replied hurriedly. Arielle was staring at him in such a way that even if he did not know how to do it, he would have still said yes. If I told her another no, she might just see me as a useless idiot...

"Great!" Arielle said. Immediately, she started preparing the ingredients in an efficient manner. Once she was done with each ingredient, she handed it to Aaron. The poor, respectable prince of Turlen never had to do such chores in his life. He struggled with his responsibility, causing Arielle to secretly laugh at him.

Finally, when they were done washing and preparing the ingredients, Arielle started cooking. She started by making Pat's favorite dish—glazed pork tenderloin. She had chosen the best cut for the dish.

First, she placed the pieces of meat that had been cut into a bowl. Then, she added some black pepper, cooking wine, and egg yolk before stirring it well. After that, she added two spoonfuls of cornstarch and made sure each piece of meat was coated evenly. She then poured some oil into the pot and waited until it was hot enough before placing the meat in it. Once they were golden brown, she fished them out.

The temperature of the oil was increased again and the meat cubes were placed back into the oil for the second round of frying. She waited until the outsides were crispy before removing them from the oil. After pouring out some of the oil, she poured the sauce she had prepared into the oil. She waited until it started boiling before adding the fried chunks of meat. Then, a few peas were added and everything was stirred evenly under high heat. Finally, the dish was served on a plate.

The fragrance of the glazed pork tenderloin filled the entire kitchen, causing Pat to drool. Even Aaron could not help but swallow his saliva. This little kitty's cooking is so fragrant. I really want to sneak a bite.