

<<中国饮食文化>>

图书基本信息

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前言

Many foreign tourists maintain that a journey to China must include the following contents: visiting historical sites and scenic spots, tasting delicious Chinese dishes and snacks, and appreciating the 5,000-year-old splendid culture of the Chinese nation. However, if a foreign friend who has no idea of Chinese culinary culture tries to taste typical delicious Chinese food, it will not be easy, because China is very large and has many schools of Chinese cuisine. To help foreign tourists understand Chinese culinary culture, and give them a guide to delicious Chinese dishes and snacks, we decided to compile this book, titled Chinese Culinary Culture. To help readers have a basic understanding of the dietary customs and habits in different areas of China, as well as the formation of the characteristics of various schools of cuisine, this book gives a special introduction to the "formation and development of the different schools of Chinese cuisine." Usually, when foreign tourists arrive at a place, they would like to taste local delicacies. Therefore, this book introduces different schools of Chinese cuisine according to the division of administrative districts, aiming to make the book easy to read and help tourists grasp the chance of tasting special local dishes and snacks. As a matter of fact, "cuisine" is formed under various conditions, such as the economy, geography, climate, products and culture, and no province can decide by itself.

内容概要

Many foreign tourists maintain that a journey to China must include the following contents: visiting historical sites and scenic spots, tasting delicious Chinese dishes and snacks, and appreciating the 5,000-year-old splendid culture of the Chinese nation. However, if a foreign friend who has no idea of Chinese culinary culture tries to taste typical delicious Chinese "food", it will not be easy, because China is very large and has many schools of Chinese cuisine. To help foreign tourists understand Chinese culinary culture, and give them a guide to delicious Chinese dishes and snacks, this book is compiled and published.

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插图：Interesting Stories of Some Dishes of Guangdong Cuisine Sister E Rice Powder Dumpling 娥姐粉螺, one of many famous local snacks in Guangdong, has a history of over 100 years, and was named after Sister E. Legend has it that Sister E used to be a servant of an official residence. She was very pretty, clever and deft, and good at preparing snacks. One day when her master entertained several honored guests, he asked Sister E to prepare some snacks for his guests. Soon afterwards, Sister E finished preparing rice powder dumplings stuffed with pork, shrimps, dried mushrooms and bamboo shoots. The dumplings were so delicious that all the guests shouted: "Bravo !

"Later a restaurant owner employed Sister E to prepare such snack for his customers. The owner had a glass shed built, asked Sister E to make dumplings in the shed, and named the snack "Sister E Rice Powder Dumpling." When tasting the delicious rice powder dumplings, customers could also appreciate beautiful Sister E. The restaurant did a good business. Roast Suckling Pig with Crisp Skin 脆乳猪 is a famous dish of Guangdong. The mention of Guangdong Cuisine always reminds many people of a famous local dish——Roast Suckling Pig with Crisp Skin.

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