

雅思口语词汇：烹调中国菜 PDF转换可能丢失图片或格式，
建议阅读原文

https://www.100test.com/kao_ti2020/175/2021_2022__E9_9B_85_E6_80_9D_E5_8F_A3_E8_c11_175895.htm 发帖：vivian_mh 口语

时会用到哦 ~~~中国菜常用的烹调方法 Coating (上浆) Cutting techniques Slicing(片) Shredding (撕) Strapping (条) Grain-sized dicing (切粒) Dicing (切丁) Mincing (磨) Cutting into chunks (块) Deep-frying (炸) Stir-frying (炒) Slippery-frying (溜) Quick-fry over high heat (爆) Steaming in a container (隔水炖) Stewing over medium, then high heat (烧) Precooking and then stewing (烩) Sauteing (煎) Steaming (蒸) Crisp frying with syrup (拔丝) Quick boiling (焯) Pickly ash (花椒) Pepper salt (椒盐) Monosodium glutamate and chicken bouillon (味精、鸡精) Fennel seeds (茴香) Star anise (大茴香) Steaming with distillers grains sauce (zao) Five Spices (五香料) Cinnamon (桂皮) Cooking wine (料酒) Thickening with mixture of cornstarch and water (勾芡) 100Test 下载频道开通，各类考试题目直接下载。详细请访问

www.100test.com