

中国菜的常用烹饪词汇 PDF转换可能丢失图片或格式，建议
阅读原文

https://www.100test.com/kao_ti2020/455/2021_2022__E4_B8_AD_E5_9B_BD_E8_8F_9C_E7_c11_455705.htm 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