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https://www.100test.com/kao_ti2020/467/2021_2022__E4_B8_AD_E5_9B_BD_E8_8F_9C_E7_c67_467731.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 distiller ' s

grains sauce (zao) Five Spices (五香料) Cinnamon (桂皮) Cooking

wine (料酒) Thickening with mixture of cornstarch and water (勾

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