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https://www.100test.com/kao_ti2020/645/2021_2022__E9_AB_98_E7_BA_A7_E5_8F_A3_E8_c95_645343.htm 第8篇 中餐烹饪与菜系

说起中餐，人们都知道中餐烹饪以其“色、香、味、形”俱全而著称于世。中国悠久的历史、广袤的疆土、好客的习俗，这些都孕育了中餐烹饪的独特艺术。中餐烹饪讲究原料的选配、食物的质地、佐料的调制、切菜的刀工、适时的烹调，以及装盘艺术。最负盛名的中餐菜系有南方的粤菜、北方的鲁菜、东部的淮扬菜和西部的川菜，素有“南淡北咸，东甜西辣”之特点。 In terms of Chinese food, it is popularly recognized that Chinese cuisine is world-famous for its perfect combination of “color, aroma, taste and appearance”. Chinas unique culinary art owes itself to the countrys long history, vast territory and hospitable tradition. Chinese cuisine gives emphasis to the 0selection of raw materials, the texture of food, the blending of seasonings slicing techniques, the perfect timing of cooking and the art of laying out the food on the plate, among the best-known schools of Chinese culinary tradition are the Cantonese cuisine of the south, the Shandong cuisine of the north, the Huai-Yang cuisine of the east and the Sichuan cuisine of the west. These four major varieties of Chinese food have been traditionally noted as "the light flavor of the south, the salty flavor of the north, the sweet flavor of the east and the spicy-hot flavor of the west". 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