

MEP student project – Chinese food and dishes

Series: Food

1. Roast duck! Beijing Roast duck!

Task B:

1. D 2. C 3. C 4. ACD 5. BCD

Task C:


1. B 2. E 3. C 4. F 5. G 6. D 7. H 8. A

2.

乞丐鸡的故事	Pinyin	Translation
相传 500 年以前，一个乞丐得到一只鸡，	xiāngchuán 500 nián yǐqián, yīgè qǐgài dédào yī zhǐ jī	According to the story, about 500 years ago, a beggar gets a chicken.
他想把它杀了吃。	tā xiǎng bǎ tā shāle chī	He wants to kill it to eat it,
由于没有灶，他就把鸡用泥土盖住放在火上烤。	yóuyú méiyǒu zào, tā jiù bǎ jī yòng ní tǔ gài zhù fàng zài huǒ shàng kǎo	but without a stove, he covers it in mud and bakes it in a fire.
没想到香味四溢，途径的皇帝闻到了香味。	méi xiǎngdào xiāngwèi sì yì, tújìng de huángdì wén dào le xiāngwèi	Enamoured by the aroma when he passes by
皇帝要到菜谱，把“乞丐鸡”介绍到朝廷里，	huángdì yào dào cài pǔ, bǎ “qǐgài jī” jièshào dào cháo tíng lǐ	the emperor demands to know the recipe, so he can add it to the imperial court menu.
于是乞丐鸡流传至今。	yúshì qǐgài jī liúchuán zhìjīn	Hence, the ‘beggar’s chicken’ recipe is passed on till today.

3. Spend 3 minutes to cook your own Chinese home dish

Task A

你需要准备:	You need to prepare:
	1 勺和 1.5 勺 <u>油 (A)</u>
	4 个 B. 鸡蛋 jīdàn
	2 个 A. 西红柿 xīhóngshì
	3 瓣 D. 蒜 suàn
	1 茶勺 E. 盐 yán
	1 茶勺 F. 白糖 báitáng

Task B

Step 1	
Chop tomato	B 切西红柿
Chop garlic	B 切蒜
Beat eggs	D 打鸡蛋
Step 2	
Heat 1 tablespoon oil	E 热油
Cook egg	F 做鸡蛋
Step 3	
Heat ½ tablespoon oil	E 热油
Stir garlic until fragrant	A 炒蒜
Stir fry tomato until texture become soft	A 炒西红柿
Add back egg	B 加鸡蛋
Season with salt and sugar	G 加盐和糖
Mix well	B 搅拌均匀