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今年夏天和下個學年我都打算出國留學,在台灣和中國南京學習。我對學習不同的文化很感興趣,特別是對東亞洲的烹飪。中學的時候我在一個法式烹飪麵包房和飯館工作。 在麵包房工作的時候我開始愛上 "吃"。因爲我就要去東亞洲安學會中式烹飪。其中我最想學豆腐的不同作法。 豆腐在中國漢朝的時候就有了,然後豆腐從中國傳到整個東亞 三腐在中國漢朝的時候就有了,然後豆腐從中國傳到整個東亞 過過凝結豆奶和擠壓做成的 。大部分豆腐製造商做他們自己的豆奶。豆腐有很多種,比如豆腐花,豆腐乾,臭豆腐和豆腐乳。豆腐可以跟很多菜一起做,因爲豆腐本身沒有甚麼味道。

我第一次吃豆腐和臭豆腐是在臺北市的士林夜市。我沒吃到臭豆腐以前就先聞到味道,真讓人呼吸困難。我在台灣第一天晚上,我台灣的接待媽媽告訴我"你必須得先把你的豆腐吃完,才能吃甜點。"因爲我最喜歡甜點所以我每次吃飯,都會把豆腐吃光。在台灣我每天吃豆腐,因爲我的接待家庭的後邊就有一個豆腐小販我也喜歡吃豆腐。

大半的美國人覺得豆腐真難吃,其實他們應該多吃豆腐!

Vocabulary List:

打算 da3suan1-to plan

台灣 tai2wan1-Taiwan

南京 nan2jing1-Nanjing

文仆 wen2hua4-culture

感興趣 gao3xing4qu4-interesting

亞洲 ya4zhou1-Asia

烹飪 peng1ren4-cuisine

法式 fa3shi4-French Style

麵包房 mian4bao4fang2-Bakery

豆腐 dou4fu-tofu

味道 wei4dao-taste

士林夜市 shi4lin2ye4shi4-Shilin night market

其實 qi2shi2-actually

困難 kun1nan2-difficult

呼吸 hu1xi1-breath

漢朝 han4chao2-Han Dynasty

凝蛋白 ning2dan4bai2-coagulated protein

凝結 ning2jie2-to coagulate

變成 bian4cheng2-turn into

通過 tong1guo4-by means of

主食 zhu3shi2-staple food

飲食 yin3shi2-diet

接待 jie1dai4-host family

大半 da4ban1-most

豆奶 dou4nai3-soy milk

臭豆腐 chou2dou4fu-stinky tofu

豆腐花 dou4fuhua4-silken tofu

豆腐乳 dou4furu3-fermented tofu

/ 版 xiao3fan3-vendor

甜點 tian2dian3-dessert

必須 bi4xu1-must

英文

This summer and all of next school year I plan to study overseas in Taiwan and Nanjing, China. I am interested in studying different cultures, especially East Asian Cuisine. During high school I worked at a French style bakery and restaurant. While working at the bakery I developed a passion for food. Because I will soon be going to East Asia I want to master cooking Chinese style cuisine. I am most interested in learning about tofu within East Asian cuisine. During the Han Dynasty tofu was created in China, then from China tofu spread across all of East Asia. For over a millennium tofu has been a staple food in the East Asian diet. By means of coagulating soymilk and pressing the curd into many blocks tofu is made. Most tofu manufacturers make their own soymilk. There are many varieties of tofu made such as soft tofu, firm tofu, stinky tofu, and pickled tofu. Tofu is used in many dishes because it has little flavor. The first time I ate regular and stinky tofu I was at Taiwan's Shilin night market. Before I tasted the stinky tofu I was able to smell it, the smell was horrible and was difficult to breathe. My first night in Taiwan my Taiwanese mother told me "You always finish your tofu if you want dessert." Because I like dessert the most every meal I ate my fill of tofu. Everyday I ate tofu because there was tofu stand behind my host family's home also because I enjoy eating tofu. Most Americans think tofu is disgusting. They should eat more tofu.