

# Chinese Japanese Korean

## Food recipes



# Chinese Team

食材

ingredients

1. 圓子
2. 酒釀



## part1 圓子 yuanzi

ingredient: 糯米粉 glutinous rice flour 白玉粉

The glutinous rice flour is mixed with boiling water and kneaded into a dough, which is then kneaded into a dough about one centimeter in diameter.

白玉粉はお湯と混ぜて生地に練り込み、直径約1センチのボールを作る。

참쌀 가루를 끓는 물로 반죽하여 반죽을 만든 다음, 반죽을 지름 1cm 정도의 반죽으로 만듭니다.





The waiting  
time is really  
long~



I don't like the  
taste of liquor so  
I made sweet  
sake.



## part2 酒酿/甘酒 sweet sake

ingredient: rice water Koji / Kome Koji

Cook a pot of porridge. Then put the Kome Koji into the porridge. Leave the rice cooker in the keep warm mode for 8 hours. Stir it every 2 hours.

麹をお粥に入れる。炊飯器を保温モードで8時間放置する。2時間ごとにかき混ぜる。

누룩을 죽에 넣으십시오. 밥솥을 보온 모드로 8 시간 동안 두십시오. 2 시간마다 저어주세요.





## Begin!

After the water is boiled, add Yuanzi and cook it. Add the same proportion of sweet sake and wait for it to boil again. Add the beaten eggs and stir quickly!

水が沸騰したら、圓子を加えて調理します。同じ割合の甘酒を加え、再び沸騰するのを待ちます。溶かした卵を加えて素早くかき混ぜます!

물이 끓으면 원자를 넣고 끓인다. 같은 비율의 달콤한 와인을 넣고 다시 끓을 때까지 기다리십시오. 구타 달걀을 넣고 빨리 저어주세요!



じゃんじゃん~~

出来上がり  
\_x0008\_~



做好啦~  
大功告成~

끝났어 ~

# Korea Team

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## Group G - Korea team

Developing and Presenting Recipes of Your  
Hometown's Comfort Food or Delicious Meal

intro

gimbap

finish

Material  
Introduction

Tteok-  
bokki

# Gimbap

- We usually eat gimbap as a picnic or snack
- Came oil and salted rice with salt on carrots, fish cakes, minure, minus the seaweed and shrap.
- Sometimes you make it with special in gredients like tuna or cheese.
- kimbap and tteokbokki are delicious



# Tteok-bokki

- Tteok bokki is most popular snack in Korea
- We when we are going to hang out with friends or when the exam is over.
- Tteok bokki is also sold in the street.
- Tteok bokki is made of long thin stick-like rice cake and red pepper





## kimbap material

rice

egg

Pickled radish, Burdock

ham

a bowl for  
putting rice

fish cake

crab stick

Carrot

dried laver

## Tteok-bokki material



rice cake



fish cakes



boiled egg

red pepper paste, salt,  
red pepper powder



scallions

Onions



Prezi

1. First, prepare the ingredients.



Slice carrot, fish cake, pickled radish, burdock, ham, and crab stick thinly and long.



## 2. Stir-fry the ingredients.



Stir-fry the carrots in oil.

Stir-fry fish cake with soy sauce.

After separating the egg white from the yolk,  
Cook in a frying pan and cut long.



### 3. Mix rice, sesame oil and salt.



## 4. Add ingredients and roll.





Prezi





Prezi





Prezi



Prezi



Prezi







5. Cut it so it won't pop.



Prezi

finish!!



# 1. Wash the rice cake in water.

Soak in lukewarm water for 10 minutes.





## 2. sauce

- 2 tablespoons red pepper paste (40g)
- 4 spoons of soy sauce(25g)
- 5 tablespoons red pepper powder(25g)
- 5 spoons of sugar(35g)



If the rice cake is cooked and delicious, it is complete.

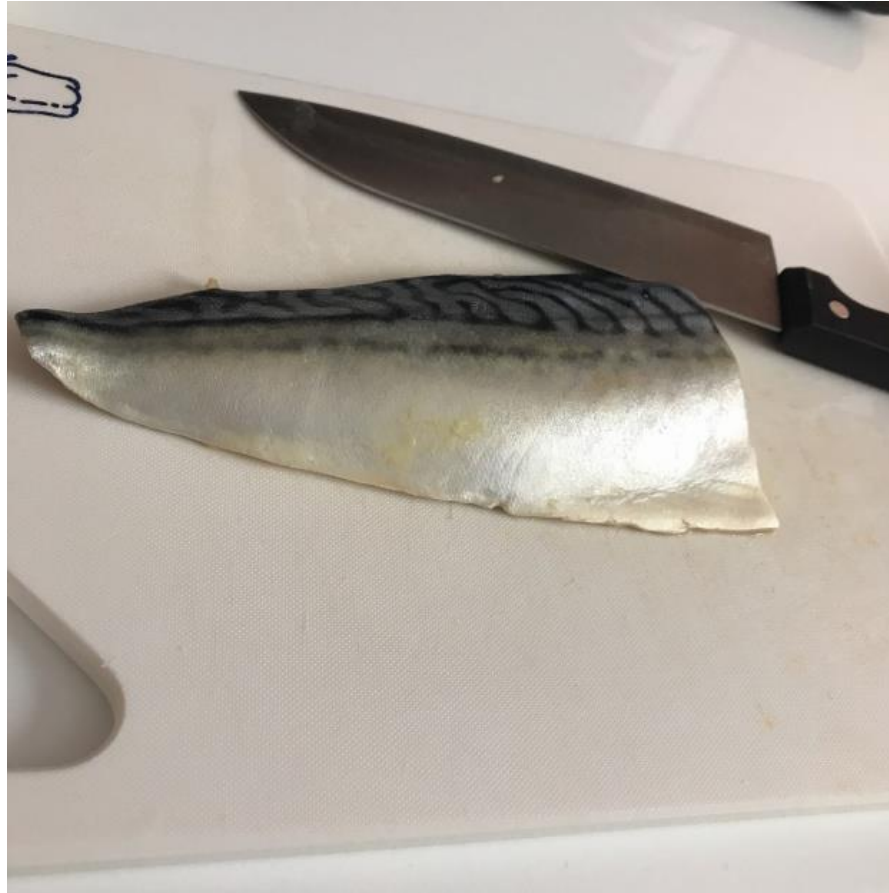


Prezi

finish!!



# Japan Team







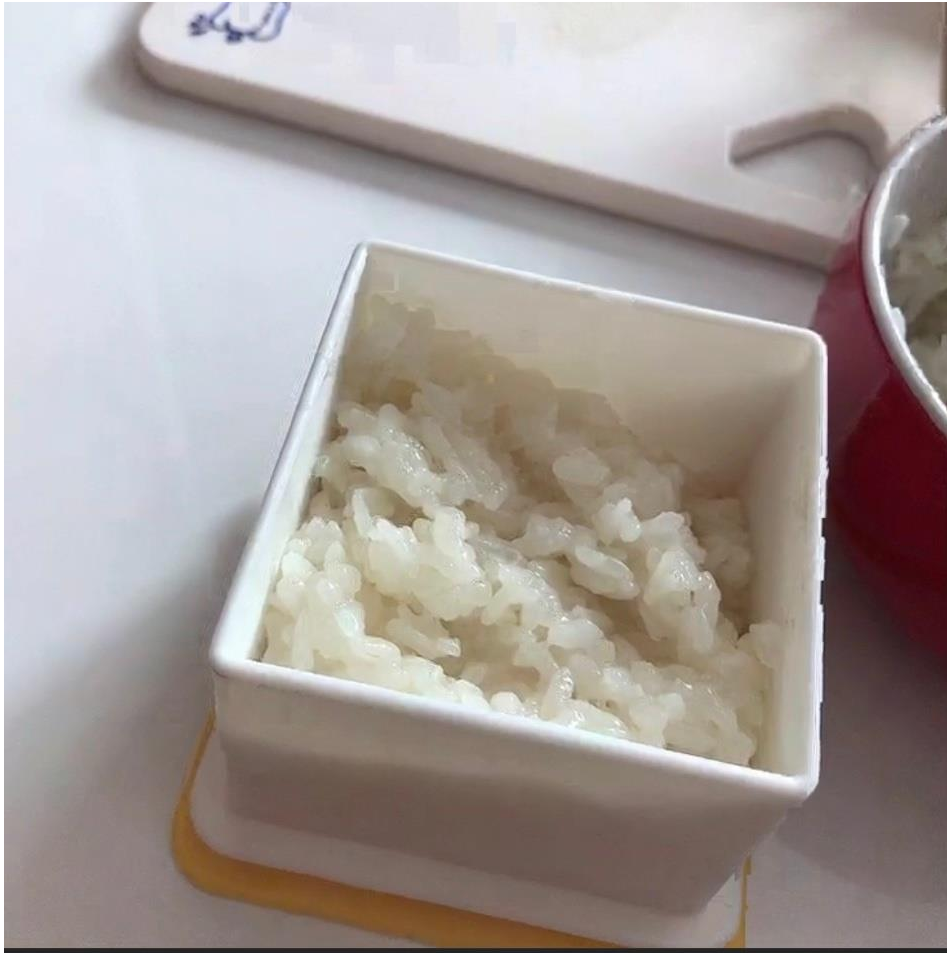




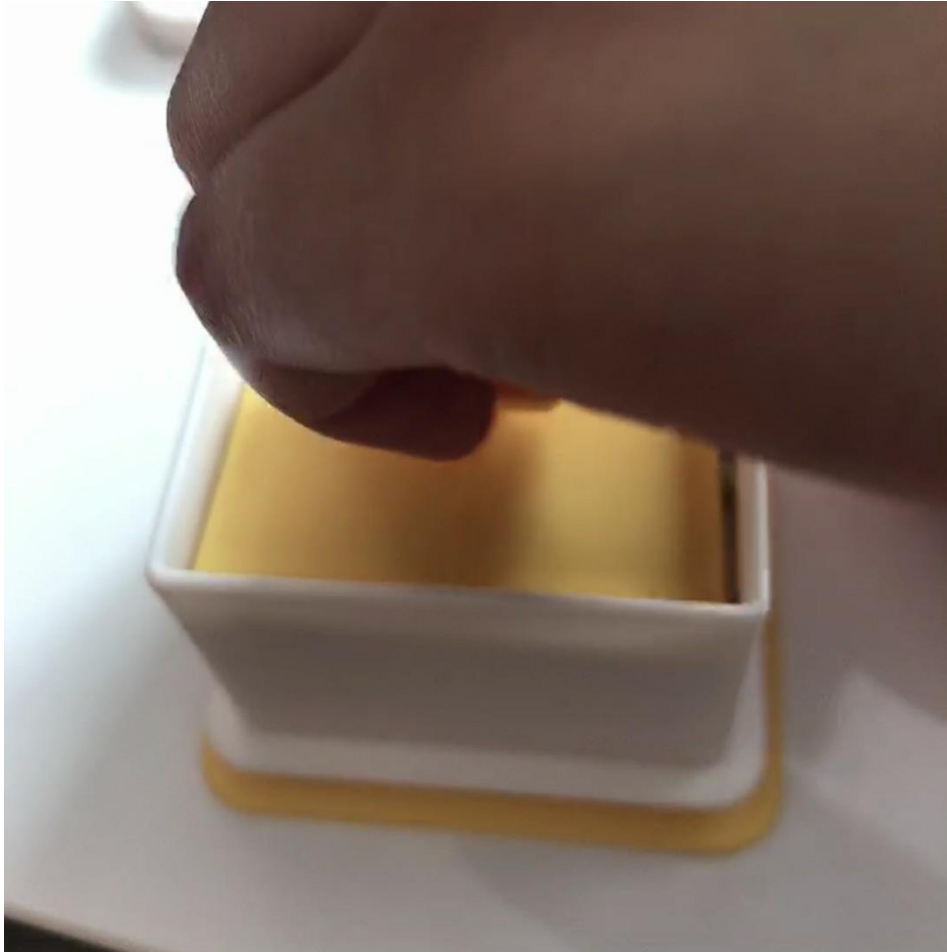


















- THANKS~