

中国美食文化

Shandong Cuisine



— Shandong Cuisine —

Presenter: Lu Wei



Shandong Cuisine



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• **Meaning**



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Historical Origins

Historical Origins

- One of the “Four Major Cuisines” in China
- The origins: the Spring and Autumn Period and the Warring States Period



Historical Origins



- the policy of "adapting to local customs and simplifying rituals"

- Yi Ya

diversity

the agronomist Jia Sixie summarized 17 common cooking techniques in his book "Qi Min Yao Shu"

"Northern Cuisine," spreading to Beijing, Tianjin, and the three northeastern provinces.

Many chefs and dishes from Shandong made their way into the imperial court

a staple at state banquets



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Classification and Taste

Part 1 Traditional Dishes



Sweet and sour carp (Jinan)

golden color

crispy exterior

tender interior

sweet and sour taste

fragrant freshness

Part 1 Traditional Dishes



Dezhou Braised Chicken(Dezhou)

- **Dezhou Five-Spiced Deboned Braised Chicken**
- **one of the famous "Three Treasures of Dezhou" (Braised Chicken, Watermelon, and Golden Thread Dates)**
- **earning the reputation of being the "Best Chicken in the World"**

Part 2 Seafood--The Delicacy of Coastal Cities

Jiaozi Stuffed with Mackerel

The skin is thin, elastic and moist--perfectly wrap the generous fillings

Not only retains the fresh and fragrant flavor of the Spanish mackerel but also enhances the overall taste layers.

The dumplings have thin skins and thick fillings.



Part 2 Seafood--The Delicacy of Coastal Cities

Braised Sea Cucumber with Scallion(Jiao Dong)

- One of the "Ancient and Modern Eight Delicacies"
- Soaked sea cucumber and green onions
- Fresh and tender with a smooth, fragrant texture, while the green onion segments are richly flavored.





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Meaning

Meaning

- **The perfect integration of visual, olfactory, and taste sensations**
- **Solemn sense of ritual**
- **Table manners**



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Thanks for
your listening

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