美食篇

各式各樣的飲料

Normal: 18 Slow: 39

An Assortment of Beverages

Part 1 Picture Dictionary

1. 微糖 wéitáng | slightly sweetened
2. 少糖 shǎotáng | less sweetened
3. 半糖 bàntáng | half sweetened
4. 無糖 wútáng | unsweetened

5. 去冰 qùbīng | no ice
6. 少冰 shǎobīng | less ice
7. 冰 bīng | iced
8. 熱 rè | hot

9. 大 dà | large
10. 中 zhōng | medium
11. 小 xiǎo | small

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Normal: **19** Slow: **40**

Part 2 Dialogue

_____，還是 _____？
háishì
_____, or_____?

服務生：你好！請問要喝什麼？
Fúwùshēng: Nǐ hǎo! Qǐngwèn yào hē shénme?
Waiter / Waitress: Hi! What would you like to drink?

客人：我要一杯珍珠奶茶[1]。
Kèrén: Wǒ yào yì bēi zhēnzhū nǎichá.
Customer: I would like one cup of bubble tea.

服務生：大杯的，還是中杯的？
Dà bēi de, háishì zhōng bēi de?
Would you like a large or medium cup?

客人：我要中杯的。
Wǒ yào zhōng bēi de.
I would like a medium cup.

服務生：冰的，還是熱的？
Bīng de, háishì rè de?
Iced or hot?

客人：我要冰的。
Wǒ yào bīng de.
I want iced.

服務生：甜度[2]正常[3]嗎？
Tiándù zhèngcháng ma?
Would you like it normal sweetness?

客人：我要半糖。
Wǒ yào bàntáng.
I want it half sweetened.

Vocabulary

1. 珍珠奶茶 zhēnzhū nǎichá — *n.* bubble tea, pearl milk tea
2. 甜度 tiándù — *n.* sweetness level
3. 正常 zhèngcháng — *sv.* to be normal

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Part 3 珍珠奶茶 Bubble Tea

Taiwan has a wide selection of drinks to choose from. Among these, tea is probably the most popular. It used to be that making a cup of tea was not a simple matter. One had to prepare the tea leaves, fill a special pot with boiling water, and go through great pains just to have a cup. Now, one merely needs to go into a specialty tea shop and plunk a little spare change down on the counter. Finding a suitable tea shop isn't hard either. Tea shops line practically every city street in Taiwan.

With all the new tea shops springing up, it's not surprising that different kinds of tea are making their way on to the market. One interesting trend has been the tea snack, which shouldn't be confused with the more traditional tea and a snack. So what is a tea snack? Simply put, a tea snack is when the snack is included in the tea or, in other words, when the tea is the snack. Of all the tea snacks, 珍珠奶茶 or Bubble Tea, is easily the most popular.

Bubble Tea is a drink that has evolved over time. At first, vendors simply combined 粉圓 (ㄈㄣˇ ㄩㄢˊ/ fěnyuán, tapioca) with 奶茶 (milk tea). Later, they made the 珍珠 (pearl) bigger – so big that a wider straw was needed. The texture of the 珍珠 was chewy and tasted like candy. No wonder young people loved it so much.

A simple approach to making Bubble Tea

1. Pour hot black tea into a blender and add milk powder. Stir thoroughly.

2. Add cooked pearls and stir once again. Then, add sugar.

3. Add ice and stir.

4. Enjoy!

There is no end to what people will add to their tea drinks. Young people are more willing to experiment than any other group. At most tea stands, customers can choose the kind of tea they want. The vendor is usually pretty flexible, and won't hesitate to customize a drink for a paying customer.

What's being added to tea drinks these days? Let's have a look.

粉圓 ㄈㄣˇ ㄩㄢˊ
fěnyuán
Tapioca Balls

仙草 ㄒㄧㄢ ㄘㄠˇ
xiāncǎo
Grass Jelly

布丁 ㄅㄨˋ ㄉㄧㄥ
bùdīng
Pudding

咖啡凍 ㄎㄚ ㄈㄟ ㄉㄨㄥˋ
kāfēidòng
Coffee Jelly

愛玉 ㄞˋ ㄩˋ
àiyù
Vegetarian Gelatin

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鴛鴦
Coffee and Milk Tea

Hong Kong has been influenced by its contact with the West. This is noticeable in the changing composition of Hong Kong's food, which has been especially influenced by the Britain's afternoon tea tradition. Restaurants in Hong Kong have a nice mix of Eastern and Western cultural influences.

The main differences between British afternoon tea and Hong Kong's tea shops are price and speed. Hong Kong provides much faster service and prices that suit the average person's budget. In addition, the people of Hong Kong have created many unique items, such as 鴛鴦 (ㄩㄢ ㄧㄤ/yuānyāng, coffee and milk tea).

鴛鴦 is really just a combination of coffee and tea. First, the milk tea is boiled until it becomes thick, making it taste slightly more bitter. Then, a dose of strong coffee is added. According to people in Hong Kong, this drink can only be found in their city. With the unusual mixture of flavors and a catchy name, this won't be true for long.

A simple approach to making Coffee and Milk Tea

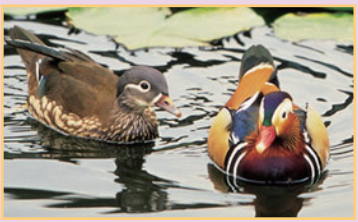
1. Pour half a teaspoon of sugar into a cup.

2. Fill the cup one third full with milk.

3. Fill the cup one third full with coffee.

4. Fill the cup one third full with tea. Be careful not to overfill your cup!

5. Enjoy your freshly made 鴛鴦.



Extra Information

鴛鴦 is a type of bird that usually stays close to its mate. In Hong Kong, people have shortened 鴛鴦奶茶 down to 鴛鴦.

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