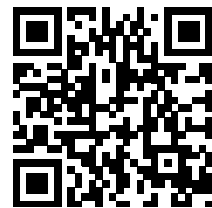


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# Chinese Food Around the World



Chinese cuisine holds a significant place in the world of \_\_\_\_\_ cuisine, offering a wide array of flavors that appeal to diverse \_\_\_\_\_. It's not just about the food itself, but the unique blend of \_\_\_\_\_, culture, and innovation that makes it stand out. One of the most beloved dishes, \_\_\_\_\_ rice, showcases the versatility and adaptability of Chinese \_\_\_\_\_, easily incorporating local ingredients from different countries. Similarly, \_\_\_\_\_, a variety of small dishes, has gained popularity globally, offering people a \_\_\_\_\_ of Chinese culinary tradition in bite-sized portions. Another key element is the use of \_\_\_\_\_, a condiment that has found its way into \_\_\_\_\_ around the world, adding a distinct flavor to various dishes. The concept of \_\_\_\_\_ in flavors and textures is central to Chinese cuisine, reflecting the philosophical \_\_\_\_\_ of yin and yang. This balance is evident in dishes like sweet and sour \_\_\_\_\_, where contrasting flavors harmonize perfectly. The cooking methods, such as \_\_\_\_\_ and stir-frying, not only preserve the nutrients in food but also contribute to the distinct tastes and \_\_\_\_\_ that define Chinese cuisine. The global spread of Chinese food has led to the creation of fusion \_\_\_\_\_, where traditional Chinese techniques and ingredients are blended with those of other \_\_\_\_\_, resulting in innovative and delicious creations. This fusion highlights the dynamic and evolving \_\_\_\_\_ of Chinese cuisine, making it a vital part of the international culinary \_\_\_\_\_. Through its ability to adapt and embrace local flavors while retaining its core \_\_\_\_\_, Chinese cuisine demonstrates the universal appeal of sharing good food, fostering connections, and bridging \_\_\_\_\_ divides.

- international
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- pork