



Forum: Free Express î¼ è‡ç”±å—è»Šî¼%

Topic: Welcome me, Taiwan~!

Subject: Re: Welcome me, Taiwan~!

Posted by: 123

Posted on: 2007/9/19 23:21:03

hola cute:

Welcome to Taiwan. Where are you from? And hope you will have a wonderful trip in taiwan.

Here is a link of Taichung. You can have a look.

*English version click here-->

http://travel.tccg.gov.tw/_en/index.asp

*Chinese version click here:

<http://travel.tccg.gov.tw/index.asp>

Taichung's suncake(太阳饼) is famous. But it depends you like it or not. Below is an article about suncake.

A suncake (Traditional Chinese: 太阳饼; Pinyin: tài yáng bǐng) is a popular Taiwanese dessert originally from the city of Taichung in Taiwan. It is made of flaky pastry with sweet fillings. They are normally packaged elaborately and meant to be given as gifts.

Many different pastry stores claim to be the "original" store that first produced suncakes. The pastries have become popular souvenirs for people visiting Taichung. In addition to the many stores that sell them, suncakes may also be purchased aboard trains passing through the Taichung area.

source from:<http://en.wikipedia.org/wiki/Suncake>

太阳饼是一种传统的台湾点心，起源于台中市。它是由多层次的酥皮包裹着甜馅料制成的。最早的太阳饼据说是在台中市的“金狮饼店”制作的，但如今许多糕点店都声称是“原创”的。太阳饼因其独特的口感和精美的包装而成为游客喜爱的纪念品。它们通常在火车上销售，特别是在经过台中市的列车上。

太阳饼的制作工艺非常复杂，需要将面粉、糖、黄油等原料揉成面团，然后将其擀成薄片，再叠在一起，形成多层的酥皮。馅料通常由豆沙、莲蓉或花生等制成，并且会加入桂花香料增加风味。太阳饼的外皮酥脆，内馅软糯，口感层次分明，深受人们的喜爱。

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source from:

<http://zh.wikipedia.org/w/index.php?title=%E5%A4%AA%E9%99%BD%E9%A4%85&variant=zh-tw>