

# Essie Liu Portfolio

## 英翻中

原文	譯文
<p><b>Thickening and Emulsification</b></p> <p>The main role played by thickening in the realm of cooking, whether modern or classic, is to increase viscosity in fluids. As a result of thickening, liquids are given a different appearance as well as texture. One of the biggest changes in appearance that thickened fluids may have is body. Liquid that has not been stabilized will flow freely without taking on any specific shape. Thickeners function to hold together these loose fluids, allowing them to take shape, giving mass and a physical structure by bulking it up. It also gives the substance a specific firmness that prevents the liquid from running out. In cooking, this will allow liquids to adhere, enriching the flavours available.</p> <p>Another major role played by thickeners in cuisine is that of a binder. Specific ingredients may not bind freely together and becoming stable. High water and fat contents may often prevent ingredients from coming together. In other cases, solid ingredients may not have</p>	<p><b>稠化與乳化</b></p> <p>無論是當代或傳統料理，稠化在這領域的所扮演的主要角色為增加液體的濃稠度。而稠化的結果則是讓液體不論在外形或是質地上都有所改變。在外形改變的部分中，最顯著的則是稠化後的液體形成了結構主體。而液體在還未穩定前，則能任意流動且未有特定形狀。增稠劑的作用是將這些鬆散的液體結合，使之成形並能擁有整體並膨大的物理結構。除此之外，也提供物體足夠的硬度能避免液體溢出。在烹飪時，則能幫助液體中的風味更易附著且更濃郁。</p> <p>增稠劑的在料理中另一重要角色則是黏合劑。某些原料無法輕易的黏合並維持穩定的狀態；物質中若含較高水量及高脂肪則不易結合。除此之外，固態物質因無法黏合，在烹調過程中較易分離。植物膠及澱粉類等增稠劑也能作為黏合劑將物質結合。</p>

the capacity to stick to each other and may come apart during the cooking process. Thickeners such as vegetable gums and starches may also work as binding agents holding components together.

Thickening also works to improve the dining experience through tastes, texture and appearance. The usual runny liquid can be modified to create various consistencies. The process of increasing the thickness of liquids can result in lightness, creaminess, richness, fullness and many other food characteristics. As well as this, dishes are made more enticing with the use of suspension and plating of thickened substances.

稠化作用也在饗宴時，增進了風味、質地及外形。一般流動的液體能被改良並創新出不同的質地。增加液體濃稠度的過程中，能帶出輕爽、柔滑、濃郁、完整性及其他不同的食物特性。此外，運用稠化物質製作出懸浮液或作為盤飾的料理也變得更誘人