



Designated
UNESCO Creative City
in 2019

YANGZHOU CHINA

2019

加入網絡年份

YEAR OF DESIGNATION

中國·揚州

城市介紹 | INTRODUCTION OF THE CITY

揚州美食文化有著深厚的歷史積澱，揚州自古就是魚米之鄉，是中國四大菜系之一“淮揚菜”的發源地。揚州現有餐飲及食品加工製造企業二萬多家，帶動就業 24 萬人；富春茶點製作技藝等飲食類非物質文化遺產項目 75 項，擁有從中職至碩博士教育的完整全鏈條烹飪人才培養體系。揚州正堅持以更加優質、多元的食品體系，帶動旅遊、住宿、會展、文創等產業發展，促進優秀美食文化普及傳承。以美食為媒，探尋全球合作機遇。

The culture of Yangzhou's gastronomy boasts a profound historical heritage. Since ancient times, Yangzhou has been renowned as the land of fish and rice, and it is the birthplace of one of China's four major cuisines, Huaiyang cuisine.

Today, Yangzhou has over 20,000 catering and food processing enterprises, providing employment for more than 240,000 people. The city is home to 75 intangible cultural heritage projects related to gastronomy, such as the production skills of Fuchun teas and refreshments.

Yangzhou also has a comprehensive talent education system for culinary professionals, offering pathways from vocational training to doctoral education. The city is dedicated to promoting tourism, hotel accommodation, meetings, and exhibitions, as well as cultural and creative industries, all through a high-quality and diversified gastronomy system. This approach facilitates the dissemination and inheritance of its outstanding culinary culture. By embracing gastronomy as a bridge, Yangzhou continues to seek global cooperation opportunities.



殷春雨 | Yin Chunyu

殷春雨曾獲中式烹調師技師、中國最美青年名廚、淮揚菜烹飪大師、中國淮揚美食工匠、江蘇省優秀烹飪工匠、中國揚州“揚州師傅”、及揚子江集團廚藝大賽二等獎等多項專業性榮譽，收穫了消費者及行業部門的高度認可。

此外，他還在2017年7月應統戰部邀請為香港回歸20年慶江蘇同鄉會服務，同年12月，為澳門公署舉辦的回歸20年慶服務；2018年9月，為香港賽馬會舉辦的美食節服務半個月，同年12月，在北京為外交部舉辦的迎新春服務。

揚州



董磊
Dong Lei

揚州鹽水鵝 Goose in Spiced Brine



在揚州，鹽水鵝名氣也很大，幾乎與瘦西湖齊名。揚州大量養鵝、吃鵝的歷史可以追溯到唐宋前，可謂“有地惟栽竹，無家不養鵝”；在明代，鵝肉成為家常菜。《紅樓夢》中的胭脂鵝更是一道人們喜愛的揚州菜。

揚州鹽水鵝的出現與史可法有關，傳說，史可法在揚州為官期間，曾命手下烹製鵝肉，犒勞軍將。後經演變，代代相傳，才有今日揚州鹽水鵝。

鹽水鵝鮮嫩爽口、肥而不膩、味道清香、風味獨特外表油亮，是一道廣受喜愛的揚州代表冷菜。

水好、豆好、點鹵技術好，豆腐乾子壓得細密，片薄如紙，切得細如絲條，柔滑而有彈性。配料重在過程，配料用芽薑切細絲，燙制辛尚而不辣，湖蝦米燙制鮮醇而不腥，香菜香而不烈，調料三伏醬油鹹鮮可口，小磨麻油香氣四溢。

燙干絲現燙現調現吃，趁熱而食，干絲綿柔而津津有味。燙干絲是精細活，先將干絲放入大容器中，放入大量沸水燙兩次，燙去豆腥味，用清水養透，臨用時再換沸水，手撈干絲在湯盤中一層一層碼成擎天柱形，依次放入芽薑絲、蝦米、香菜，將醬油沿盤邊放入，淋入芝麻油，立即上桌。

揚州燙干絲 Yangzhou Dried Beancurd Threads in Consomme

