

滋味福建

FUJIAN: Time-Honoured Cuisines



Hello, Fujian



海峡出版发行集团
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闽菜作为中国八大菜系之一，以善于烹制山珍海味而著称，并有以下四个显著特征：刀工巧妙，寓趣于味；制作细腻，形色俱佳；善掌火候，精于调味；一汤十变，滋味清鲜。

◎ 海产养殖

◎ Sea farming.

