

# ASIAN PICKLES SWEET SOUR SALTY CURED AND FERMENTED PRESERVES FROM KOREA JAPAN CHINA INDIA AND BEYOND

and a good meal was expected to balance the Four Natures ('hot', warm, cool, and 'cold') and the Five Tastes (pungent, sweet, sour, bitter, and salty)...

61 KB (6,878 words) - 15:28, 29 February 2024 or prawn sauce is a fermented condiment commonly used in Southeast Asian and Coastal Chinese cuisines. It is primarily made from finely crushed shrimp...

28 KB (3,308 words) - 17:26, 6 March 2024 kinopi, linahas, and even tapai To add to the confusion, tapai proper as understood by most Peninsular Malaysians is a fermented sweet and sour rice paste served...

171 KB (22,860 words) - 21:11, 10 February 2024 types of tastes: sweet, sour, salty, bitter, and umami. As such animals have evolved, the tastes that provide the most energy (sugar and fats) are the most...

72 KB (11,637 words) - 03:53, 3 March 2024

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