




## NIGHT MARKET'S FOODS



*It maybe quite an experience for you to try some foods at Taiwan's night markets.*

 <p>肉粽</p>	<p><b>RICE DUMPLING (Zong Ce)</b></p> <p>It either made of regular rice or sticky rice flavored with the sauce and filled with minced pork (usually you will find also an egg yolk in it)</p>
 <p>割包</p>	<p><b>STEAM BUN (Hai Bao)</b></p> <p>Steam Chinese bread filled with minced pork stir-fried with some vegetable and soy sauce.</p>
 <p>蘿蔔糕</p>	<p><b>CARROT CAKE (Lo Po Kau)</b></p> <p>This is typical Cantonese dimsum. It's actually deep fried radish cake served with some sauce (but the sauce sometimes is just too sweet).</p>
 <p>雞肉飯</p>	<p><b>RICE WITH CHICKEN (Ci Rou Fan)</b></p> <p>Rice served with chicken meat only which already been cooked in a special way.</p>

 <p>廣東粥</p>	<p><b>CONGEE (Jou)</b> Rice congee, they cooked rice with extra water so make it very soupy. Served with some greens and cut <b>yiou diao</b> (Chinese deep-fried bread)</p>
 <p>魯肉飯</p>	<p><b>RICE WITH PORK (Lu Rou Fan) MUST TRY!!!</b> I think this is the best of all foods at the night markets. The minced pork has been cooked with special Chinese herbs which bring up a special flavor.</p>
 <p>蚵仔煎</p>	<p><b>OYSTER OMELET (Oa Cien) TAIWAN SPECIALITY</b> Fresh oyster been put in the omelet. Served with some stir fry vegetable and special sauce.</p>
 <p>珍珠奶茶</p>	<p><b>PEARL MILK TEA (Cen Cu Nai Cha)</b> Iced milk tea served with special “pearl”. The pearl is actually made from the cassava’s flour.</p>
 <p>香腸</p>	<p><b>SAUSAGE ( Siang Chang)</b> Taiwanese frankfurter – it’s totally made of pork mixed with Chinese spices. Usually is grilled and a little bit oily.</p>
 <p>臭豆腐</p>	<p><b>STINKY TOFU (Chou To Fu) TRY YOUR LUCK!!!</b> Taiwanese loves it very much, but I found that most of the foreigner doesn’t like it because of the very strong smell. It’s actually a deep-fried tofu, but they made the tofu in a special way with a special smell. Served with a special sauce also and some cabbage salad</p>
 <p>炒米粉</p>	<p><b>STIR-FRIED RICE NOODLE ( Chau Mi Fen)</b> The noodle made of rice flour, been stir fried with some vegetable and meat, flavored with soy sauce. Sometimes they also offer it with sea food (with extra charge)</p>

 <p>担仔麵</p>	<p><b>DAN NOODLE (Tan Cai Mien)</b> Small portion of chinese noodle served with minced pork cooked with Chinese spices.</p>
 <p>花生豆花</p>	<p><b>TOFU PUDDING WITH PEANUT (Hua Sen Tou Hua)</b> A dessert, pudding made of soy milk. Served with cooked peanut with some sugar-ginger syrup.</p>
 <p>菜肉蒸餃</p>	<p><b>VEGETABLE DUMPLING ( Chai Rou Cen Ciau)</b> This is typical of Northern Chinese dumpling. Handmade dumpling filled with vegetable and minced pork.</p>



*Novita tried her luck with « Stinky Tofu » at Shilin Night Market, Taipei*