## <u>A Bite of Art- Food Sculpture</u>



Summer is coming, fruits and eating is more and more popular. Do you want make your dinner more beautiful? I think Food Sculpture can help you, which can give you the surprise like: Oh, why is this water lily tasted like radish?

## By Hongfan Zhu 120104109 class3

Today, Tom's colleague Lin invited Tom to a Chinese restaurant. Tom was pleasant to see the delicious Chinese food. Near the end of the dinner, Tom saw Lin picking up the water lily, which was used to adorn the dish.

" Is it edible?" Tom asked.

" Of course, It's made of radish." Lin answered.

" It's amazing!" Tom tasted the "water lily", and said"It looks like a real water lily."

" This is one kind of Chinese art—Food Sculpture." Lin introduced to Tom.

" Can you tell me more about it?" Tom says. He looked very interested.

" Food Sculpture can date back to the Spring and Autumn Period, and expanded in the history. Its finished products mainly include Flowers, birds, fish, insects and various Chinese style buildings ." Lin said. " What does it used to carve?" Tom was more interested.

" It commonly uses two categories of foods, one is fine texture, firm and crispy, pure color roots, stems, leaves, melon, fruit and other vegetables. Other is both edible, but also for viewing cooked food such as egg products. But the most common is the former."

" That how can....." Tom continued asking, but he was disturbed by Lin. Lin waved his hands and said: " No.No.No.I'm not proficient in this, I think we can ask the chef. Let's go to find the chef."

Then, Tom and Lin visited the chef and asked him about food sculpture detailedly. They knew that chefs' carving technique is based on their experience and gradual improvements. There is not short time cut. In order to learn this art, on the one hand they have to practice using carve knife; on the other hand, they also need a certain artistic attainment, learning some knowledge of the composition, and the ability to observe and control the expression of the image. the constant practice and lessons are acquired, so that improve in their daily lives, in order to truly master this skill. Tom also watched the chief carving the water lily and learned it. The chief held a radish, and cut it with a carve knife quickly. A little minutes later, a " water lily" appeared with a glimpse.

" It's so quick and difficult ." Tom shouted.

" It's always. Food Sculpture need practice more and more. But if you are interested in it, I advice you to do some easy and creative carves. Such as use cherry tomatoes to create rabbits." The chief encouraged Tom.

" It sounds great. Can you tell us?" Tom asked excitedly.

" Of course. But we must do it after work. Or my boss will drive you away." The humorous chief agreed.

" Oh, the Boss come." They shouted and laughed.

Add:Make small rabbits with cherry tomatoes

1.Cut at about one-fifth of gently





2.Cut down the one-fifth tomato.From the relatively sharp cut place down, but do not cut to the head.This is the tip of a small rabbit ears.



3.let the big part's chopped bottom on the desk, so that it can stably lying .Beveled knife in the right place .Suitable places: places bunny ears should grow.



4. Put the cut ear insert .You can add a glutinous rice eyes.



Is it easy? Try it by yourself!