

## 《天津特色美食，你一定会流口水的!》

导读:天津有很多传统特色小吃，有一些驰名国内外。今天我们一起饱饱眼福吧！



Mahua, fried dough twist

1.?????

When talking about delicacies in Northern China's Tianjin, people may initially think of mahua, or fried dough twist.

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Made of flour, sesame, walnut, peanuts and sweet-scented osmanthus, the snack usually comes deep fried. A variety of flavors are available regardless if you prefer to eat sweet or salty.

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Out of the variety of shops that sell mahua, the 18th Street shop is the most renowned. Tianjin's Hexi district hosts a museum of mahua, where you can learn about the history of the fried food and get a glimpse of how it is made on the factory line.

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Goubulibaozi

2.?????

Baozi, or steamed buns with filling, is a popular staple food in North China.

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Goubuli, a time-honored chain restaurant in Tianjin with a history of more than a hundred years, is the most famed brand of its kind.

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Goubuli's buns are known for their savory taste and exquisite ingredients, such as semi-leavened dough, and how they turn out, with exactly 18 creases on each bun.

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Jianbing

3.????





Erduyan fried cake is the most popular. It was first made on a little handcart but eventually developed into one of the most famous foods in Tianjin.

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The street snack was first consumed during the reign of Emperor Guangxu of the Qing Dynasty (1644-1911) when Liu Wanchun pushed a wheelbarrow and peddled the food from street to street. He later rented a room in the Erduoyanhutong, a narrow alley. It's thus widely known as the Erduyan fried cake.

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