

LESSON NOTES

Culture Class: Essential Cantonese Vocabulary S1 #5 Sweets and desserts

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TRADITIONAL CHINESE

- 1. What are the five most popular sweets and desserts in Hong-Kong?
- 2. 1. 紅豆沙
- 3. 2. 杏仁茶
- 4. 3. 楊枝甘露
- 5. 4. 西米布甸
- 6. 5. 豆腐花

JYUTPING

- What are the five most popular sweets and desserts in Hong-Kong?
- 2. 1. hung4 dau2 saa1
- 3. 2. hang6 jan4 caa4
- 4. 3. joeng4 zi1 gam1 lou6
- 5. 4. sai1 mai5 bou3 din1
- 6. 5. dau6 fu6 faa1

ENGLISH

- What are the five most popular sweets and desserts in Hong-Kong?
- 2. 1. Red bean soup
- 3. 2. Almond paste soup
- 4. 3. Mango sago with pomelo
- 5. 4. Baked tapioca custard
- 6. 5. Tofu pudding

VOCABULARY

Traditional	Romanization	English
紅豆沙	hung4 dau2 saa1	red bean soup
杏仁茶	hang6 jan4 caa4	almond paste soup
楊枝甘露	joeng4 zi1 gam1 lou6	mango sago with pomelo
西米布甸	sai1 mai5 bou3 din1	baked tapioca custard
豆腐花	dau6 fu6 faa1	tofu pudding

SAMPLE SENTENCES

通常酒樓送嘅甜品都係紅豆沙。 tung1 soeng4 zau2 lau4 sung3 ge3 tim4 ban2 dou1 hai6 hung4 dau2 saa1.

The free dessert at Chinese restaurants is usually red bean soup.

明記嘅杏仁茶好好味。
ming4 gei3 ge3 hang6 jan4 caa4 hou2 hou2
mei6.

The almond paste soup at Ming's is delicious.

你有冇食過楊枝甘露呀?

nei5 jau5 mou5 sik1 go3 joeng4 zi1 gam1 lou6 aa3?

Have you ever tried mango sago with pomelo?

食西米布甸時要小心啲,入面好熱 嚟。

sik6 sai1 mai5 bou3 din1 si4 jiu3 siu2 sam1 di1, jap6 min6 hou2 jit6 gaa3.

Be careful when you eat baked tapioca pudding; the inside is really hot.

而家唔係好多地方食到豆腐花啌喇。

ji4 gaa1 m4 hai6 hou2 do1 dei6 fong1 sik6 dou2 dau6 fu6 faa1 gaa3 laa6.

Not many places offer tofu pudding now.

CULTURAL INSIGHT

1. Red bean soup

In Cantonese cuisine, a red bean soup made with rock sugar, sun-dried tangerine peels, and lotus seeds is commonly served as a dessert in a restaurant or at a banquet

2. Almond paste soup

Almond paste soup is served hot with ground almond powder cooked with sugar and water.

3. Mango sago with pomelo

Mango sago with pomelo is made up of mango, pomelo, sago, coconut milk, cream, and sugar. In addition to being a dessert or drink, it is also a flavor for cake, ice-cream, ice pop, and mooncake.

4. Baked tapioca custard

Baked tapioca custard is a creamy dessert made with tapioca and lotus paste.

5. Tofu

pudding

In Cantonese cuisine, tofu pudding is served with sweet ginger and clear syrup.