EOPLE usually like things that smell good, yet sometimes, the food we eat is smelly or even foul. We might have to hold our noses, but these foods are famous for their great taste as well as their bad smell.

> Mmm, I love stinky tofu!

May 2018

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Oh my God, it smells so bad!

WEDNESDAY

Hi! In Mong Kok I used to walk past a stall that sold stinky tofu, and I just wanted to vomit. But some people actually love the taste of stinky tofu, and I respect that. You either love it or hate it. For instance, I love eating sandwiches with a spread called Marmite (Australians have something similar called Vegemite, which is not as strong

Note Note

in flavour), but I know many people think it tastes awful. Just imagine what the most saltiest beef mixed with fermented fish paste might taste like. Honestly, what is there not to like about it? Turn to P2 to learn more about food with strong tastes.



• http://www.student.thestandard.com.hk

• http://stedu.stheadline.com

Cover Feature

• Text: Alex Kwan (Source: Sunny Campus) • Photos: Sing Tao Daily, East Week, AFP, AP

Wednesday 2 May 2018

Heavenly taste, helfshstert

HREE of these foods are from other countries, and one is from our own city. Many people think these foods are great despite their strong odour. Here are four foods that smell horrible but supposedly taste great.

Stinky tofu

P07

IT is not difficult to find stinky tofu in Hong Kong, as many Hongkongers are attracted to its rubbish-like odour. Most foreigners, on the other hand, have no idea how Hongkongers can stand putting it in their mouths. Stinky tofu is widespread across China, and different places have different methods of making it. The typical way is to soak a piece of tofu in master stock and let it ferment. The tofu will start having a **putrid** odour and its texture will also become looser. After that, it is deep fried. Hongkongers usually prefer it fresh off the wok.

Least smelly: Natto(納豆)

EATING natto is a Japanese (日本 的) tradition. It is sold everywhere in Japan. There are many ways to eat natto. The most traditional is to add some soya sauce or **wasabi**, and then eat it with rice. Natto has a lot of nutrients and that is why it so popular in Japan.

Durian

THIS fruit is definitely known for its **pungent** smell. But many people in Asia appreciate it for its sweet taste and creamy texture. The durian is native to Southeast Asia (東南亞), and is known there as the 'king of fruits'. At first glance, it is just a ball with a hard, spiky surface. Whoever first tried it must have been adventurous.



Video: youtu.be/l4e6rx0MFLY

Alex

Smelliest: Surstromming

SURSTROMMING has been called a 'biological weapon' because of its horrible, **rotten** smell. Some say it smells like **sewage**. People make it by rubbing salt all over a **herring** and letting it ferment in salt water for a month or two before canning it. Swedes (瑞典人) from the northern part of the country eat it with bread or crackers.



Vocabulary

Video: youtu.be/FSSaJ8jemlg

putrid (adj) 腐臭的 wasabi (n) 山葵

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pungent (adj) 刺激的 rotten (adj) 腐爛的 sewage (n) 污水 herring (n) 鯡

