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# UM\_Macau Accompanying Beer Snack Album

Issue by iGEM\_Macau in September







# Accompanying Beer Snack

*Picture from iGEM Marburg 2021 Team*



## Flammekueche

It is a specialty of the Alsace region in France. It consists of a very thin rectangular or oval bread covered with white cheese or whipped cream, thin slices of onion and lard.



## Sauerbraten

Meat marinated and cooked in a red wine sauce) with Knödel (potato dumplings) and red cabbage. It goes well with beer in German.





# Accompanying Beer Snack

Picture from iGEM RUBochum 2021 Team



## Bratwurst

Bratwurst is a type of German sausage made from veal, beef, or most commonly pork. Bratwurst In Beer With Onions, simmered in beer with onions that become sweet and caramelized, which is a familiar German meal.



## Pretzel

A pretzel is a type of baked pastry made from dough that is commonly shaped into a knot. The traditional pretzel shaped of is a distinctive symmetrical form.

## Barbacue

What better way to enjoy the long, warm days of summer than to move cooking with friends and family outdoors?

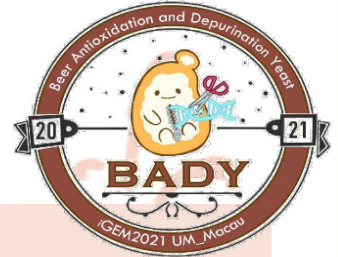
The German word for this popular activity is Grillen and summer is definitely Grillparty season.





# Accompanying Beer Snack in Greece

Picture from iGEM Patras 2021 Team



**Stuffed mushrooms**

Mainly by mushroom caps, cloves, fresh spinach leaves, diced kalamata olives, feta and parmesan cheeses, panko breadcrumbs, greek seasoning olive Oil, salt and pepper.

These classic Greek stuffed mushrooms are filled with mediterranean flavors like olives, feta, and spinach. Yum!



Salt cod, or bakaliaros pastos, is sometimes referred to as the fish of the mountains. Cod is not native to the Mediterranean, but to the North Sea and Atlantic. Cod croquettes are also a mainstay on meze and tavern tables.



**Cod croquettes**



**Bacon and cheese tart**

Tart consisting of pastry crust, filled with eggs, milk or cream, and cheese, bacon, meat, seafood or vegetables. Slice the tomatoes, diced the bacon, covered the top with cheese and put it in the oven for 20 minutes. The tart goes well with summer beers.





# Accompanying Beer Snack

νόστιμο  
φαγητό

Picture from iGEM Thrace Team



## 1. cheese pies and spanakopita

Spanakopita is a delicious savory Greek pie made of perfectly crispy layers of phyllo dough and a comforting filling of spinach and feta cheese.

The cheese pies is a greek pie made from layers of phyllo dough that are filled with a cheese and egg mixture.

## 2. salty sticks and crackers

Delicious!!!

It's pretzel in sticks form. The typical pretzel has a pleasant cracker-like flavor, a crisp, brittle texture and a brown glossy surface color. Salt crystals are often sprinkled on its surface to make them taste more appealing.

## 3. sausage and chicken nuggets

Loukaniko is a type of Greek sausage made from pork or lamb and typically flavored with orange peel, fennel seed, and various other dried herbs and seeds. Chicken nuggets are also a great dinner table delicacy

## 4. variety of nuts, pop corn and chips

Nuts, popcorn, and chips are also common delicacies on Greek tables





Stir fried spicy ricecake (Tteobokki) and stemed chicken(Jjimdak) are also introduced as accompanying beer snack by Team Korea\_HS.

### Stir Fried Spicy Ricecake (Tteobokki)



Stir Fried Spicy Ricecake as known as Ttebokki is a beloved korean rice cake dish with many variations and a rich history. This dish is made with garaetteok, a cvlinder-shaped white rice cake.



### Steamed Chicken ( Jjimdak)

Steamed Chicken as known as Jjimdak and dakjjim. It is a braised chicken dish. Jjimdak means dishes that are steamed, braised in a sauce. Dak means chicken. It is a huge restaurant favorite that's easy to make at home with a few basic ingredients!



### Tortilla Chips

One of our cooperating igem team introduces **Tortilla chips** as a kind of American accompanying beer snack

A tortilla chip is a snack food made from corn tortilla, which are cut into triangles and then fried or baked ( alternatively they may be discs pressed out of corn masa then fried or baked corn tortillas are made of nixtamalized corn, vegetable oil, salt and water







## Korean style chicken

Eating fried chicken and drinking beer is a scene that often appears in Korean dramas. And most of accompanying beer snacks that our cooperating team Korea\_HS introduces to us are Korean style chicken as known as Korean fried chicken. Korean style chicken with a lot of favors. Team korea\_HS introduces hot and fried, garlic-based and fried as well as hot and oven-grilled to us. The follow are cooking method to make one of source for fried chicken. Let's make it at home.



**Hot and Fried**

**Make sauce:** In a medium saucepan over medium-low heat, add butter, dried chilis, ginger, and garlic and cook until fragrant, 2 minutes. Stir in gochujang, ketchup, vinegar, and soy sauce and cook until bubbling. Stir in honey and brown sugar and continue cooking until bubbling and slightly thickened.

1. Pour sauce over wings and toss until evenly coated. Add in peanuts and toss to combine.
2. Garnish with sesame seeds and green onion before serving.



**Garlic-Based, Fried**

**Hot, Oven-Grilled**



## Korean style Tendon Tempura Rice Bowl



Korean style tendon tempura rice bowl is a food consisting of tempura served on a bed of rice in a donburi bowl. It is also a kind of Korean- accompanying snack that the team Korea\_HS introduce to us. You can try to make tempura with low-gluten flour, white corn flour, ice water, oil and your favorite ingredients at home.





## Pepperoni Pizza With Chicken Wings



Team Korea\_ HS also introduces **Pepperoni Pizza with chicken wings** as their accompanying beer snack. Pizza seems to be a universal accompanying beer snack in the world. We can buy them any nation easily.