

茶佐餐調味品之調製

張如華、蔡永生

行政院農業委員會茶業改良場

摘要：將不同茶類（綠茶、包種茶、烏龍茶、紅茶）及不同品種茶沖泡過濾後之茶湯或研磨成細顆粒粉末後之粉茶，依照不同發酵程度和不同品種的特性（色、香、味），再適量的配合適當食品材料（蒜、蔥、薑、沙茶醬、醋、醬油、辣椒、甜味料），調製各種帶有茶風味的液狀茶佐餐調味品（酸、甜、鹹、辣口味），成品可以利用拌合、混合、淋灑、霑取的方式和一般食品結合後直接食用，或在食品烹煮過程中，或在再加工處理過程中，添加於各式食品料理中。試驗結果顯示，由於各種茶葉有其獨特的品質特徵，因此調製成調味品時就必須要慎選適當且適量的茶葉，才能提高食品的美味及口感，否則會破壞食品的原味引起反效果。較受喜愛的茶調味品有：紅茶調製辣味調味品，花茶調製甜味調味品，包種茶調製辛、酸味調味品，此種搭配使茶與食品的結合相互融合且相得益彰，能去除油膩及腥味，使食品呈現自然的色、香、味效果且帶有爽口感。但一旦過量加入，則會使茶的苦澀味顯現，進而破壞食品的美味。

Studies on the Tea Flavoring Agent

Chang J. H. and Tsai Y. S.

Taiwan Tea Experiment Station, COA

Abstract: Using different kinds (Green tea, Paochung tea, Oolong tea, Black tea) and different varieties of tea infusion or tea powder with suitable food dressing can produce variable liquid tea flavoring agents. The products can use with food directly by mixing, blending or spraying. Also, they can be added into food processing procedure to make food taste delicious. The results showed that, we must choose the most adequate tea kinds, tea varieties and dosage to improve the food flavor and taste, otherwise, inadequate dosage can destroy the food flavor and reduce their value. In this experiment, the Black tea is suitable to hot flavoring agents, flowering tea is suitable to sweet flavoring agents and Paochung tea is suitable to spicy and sour flavoring agents.