

VELVETING

Meaning: Velveting is a cooking technique used in Chinese cuisine to tenderize meat by marinating it in a mixture of egg whites and cornstarch before briefly blanching or frying.

1. Velveting is a crucial technique in Chinese cooking that helps tenderize meat.
2. The chef demonstrated the process of velveting shrimp to achieve a silky texture.
3. By velveting the chicken before stir-frying, the dish became much more flavorful and juicy.
4. She learned that velveting can also be applied to tofu for a more delightful dish.
5. The secret to the restaurant's success was their perfected method of velveting ingredients.

Source: sentences.whatistheurl.com

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