Matching Chinese food and wine, online

30 Jun 2010 by Jancis Robinson

Author of the oldest continuous Chinese-language wine column in the world, Poh Tiong Chng of Singapore, was at last week's Bordeaux MW Symposium and announced that he was just about to publish a major work on matching Chinese food and wine, *108 Great Chinese Dishes Paired*. Apparently, in printed form it is, like Jeannie Cho Lee MW's *Asian Palate*, a particularly handsome tome.

But the great thing for us - and for the planet, obviating the need to ship substantial fractions of whole trees thousands of miles - is that it has also just been published, free, online at www.108chinesepairings.com.

Poh Tiong explains that it was inspired by the same number of outlaws in the Song Dynasty (960-1279 AD) literary classic, *Water Margin,* and the dishes have been selected from throughout China. He promises the following discoveries:

- China's greatest dish, named for a calligrapher, poet, painter and twice-exiled beloved scholar official (*page 18*)
- Which wines pair best with Peking Duck (*page 34*)
- Whether Fujian Province invented the sandwich before the Earl of Sandwich came up with the idea (page *66*)
- Why dried abalones are measured in 'heads' and why this precious delicacy deserves a creamy Chardonnay (*page 90*)
- Why a dish called Two Face Yellow means no offence at all (*page 100*)
- The visual beauty of Huaiyang cuisine's cold and warm starters (*page 140*)
- That the most famous fried-rice dish in the world is a fraud perpetuated daily across our planet (*page 152*)
- The Englishman who created China's first foreign joint-venture winery and who is buried behind the vineyard (*page 186*)
- Why the Chinese government abuses chickens every day (*page 202*)