



INSPIRATION  
灵感中国

# 黄包蛋：传统与创新的舌尖传承

Huang's Century Eggs: The Culinary Heritage of Tradition and Innovation

黄包蛋，是一种以其晶莹剔透、色若琥珀、弹软嫩滑闻名的传统美食。它源于中国经典皮蛋制作工艺，不仅是餐桌上的一道美味，更承载了悠久的历史记忆和乡土情怀。

Huang's Century Eggs are a traditional delicacy renowned for their crystal clarity, amber hue, and Q-elastic tenderness. Originating from the classic Chinese century egg making process, they are not only a delicious dish on the dining table but also carry a long-standing cultural memory and a sense of hometown sentiment.

黄包蛋的制作讲究从原料到工艺的每一个细节。其选用新鲜、生态、大小均匀的鸭蛋、鸡蛋或鹌鹑蛋，通过纯手工工艺和天然发酵技法，将简单的禽蛋蜕变成风味独特的美食。在制作过程中，精选熟石灰、食用盐、食用碱、草木灰及天然中药材等多种配料，调制包裹材料。蛋体经过一系列“一滚、一搓、一捏”的技法处理后，进入恒温密封发酵。数周后，当蛋壳剥开，里面的蛋黄朱红饱满，蛋清如琥珀般通透，散发出清香扑鼻的诱人香气。

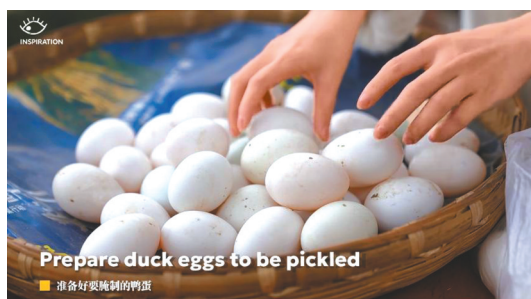
The making of Huang's Century Eggs pays attention to every detail from raw materials to the process. Fresh, ecological, and uniformly sized duck eggs, chicken eggs, or quail eggs are used as the base, and through pure manual skills and natural fermentation techniques, the simple poultry eggs are transformed into a uniquely flavored delicacy. In the production process, a variety of ingredients such as slaked lime, edible salt, edible alkali, wood ash, and natural traditional Chinese medicinal materials are carefully selected to make the wrapping material. After a series of techniques including "rolling, rubbing, and kneading", the eggs enter a constant temperature sealed fermentation. After several weeks, when



Make a cold dish with Huang's Century Eggs

美食制作凉拌黄包蛋

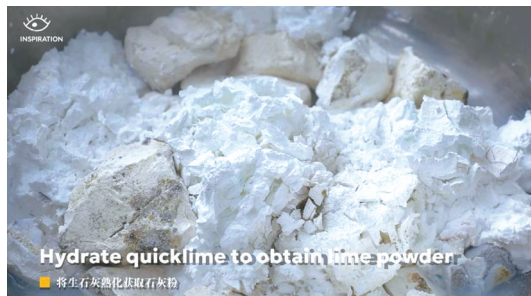
美味的凉拌黄包蛋。



Prepare duck eggs to be pickled

准备好要腌制的鸭蛋

准备腌制的鸭蛋。



Hydrate quicklime to obtain lime powder

将生石灰熟化获取石灰粉

将生石灰熟化获取石灰粉。



Make tea water

制作茶叶水

制作茶叶水。



Place the Huang's Century Eggs into an air-tight jar

把黄包蛋放入密封的坛子中

包裹好锯末粉的黄包蛋。

the eggshell is peeled off, the yolk inside is bright red and full, the egg white is as transparent as amber, and it emits an enticing aroma.

黄包蛋不仅注重传统工艺，更在创新中寻求突破。这种小小的皮蛋，既便于保存，又增添了浓厚的乡土文化内涵，成为舌尖上的独特记忆。

Huang's Century Eggs not only focus on traditional craftsmanship but also seek breakthroughs in innovation. These small century eggs are not only easy to preserve but also add a strong sense of local cultural connotation, becoming a unique memory on the tip of the tongue.

如今，黄包蛋以其精湛的制作技艺和迷人的风味，成为成都市金堂县五凤溪的美食名片，吸引着无数食客前往品尝、探寻其背后的故事。

Today, with their exquisite production skills and charming flavor, Huang's Century Eggs have become a culinary calling card of Wufengxi, attracting countless food lovers to taste and explore the stories behind them.

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