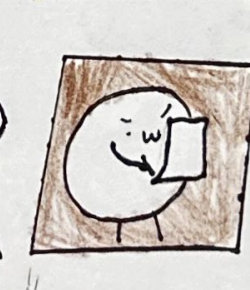
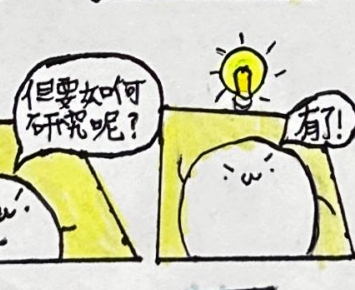
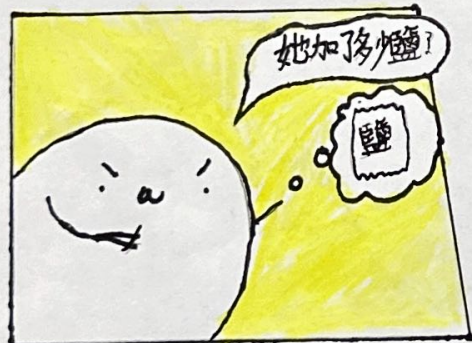


十個月以前

《空心蔬菜—探討水蓮美味秘訣》



社團

書法口

科展口

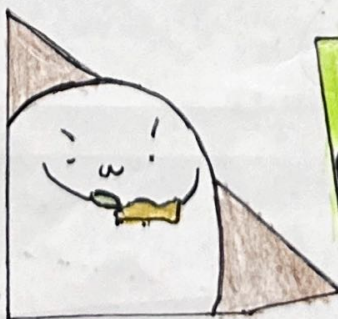
羽球口

圍畫口

經過嚴密的考試之後

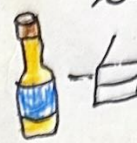
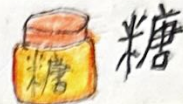
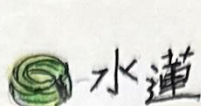


又一段時間後



Google

水蓮



醋



小蘇打



鹽

顯微鏡



游標卡尺



鹽度計



炒菜組



一代
砝碼+探針
穿刺力!

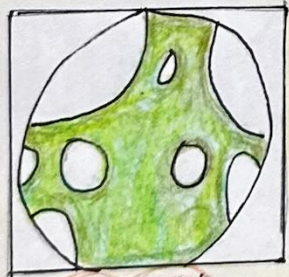


二代
彈簧秤+刀片
平移
切割力!

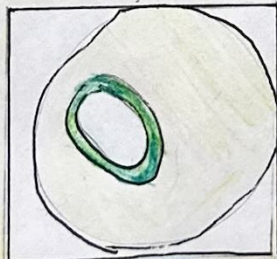


三代
可變電阻+馬達+
刀片 平移
PWM!

然後我們用顯微鏡觀察各種泡過水的菜



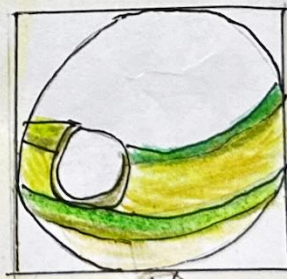
水蓮



空心菜



芹菜



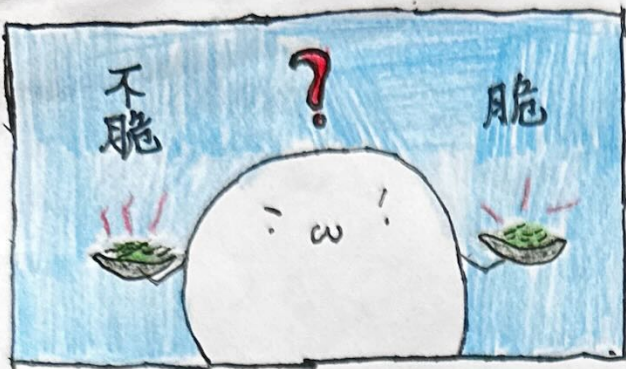
蔥

我們先把菜切成
1-2-3-4-5-6公分
，並泡入1.5ml紅
墨水加入32的水
中。

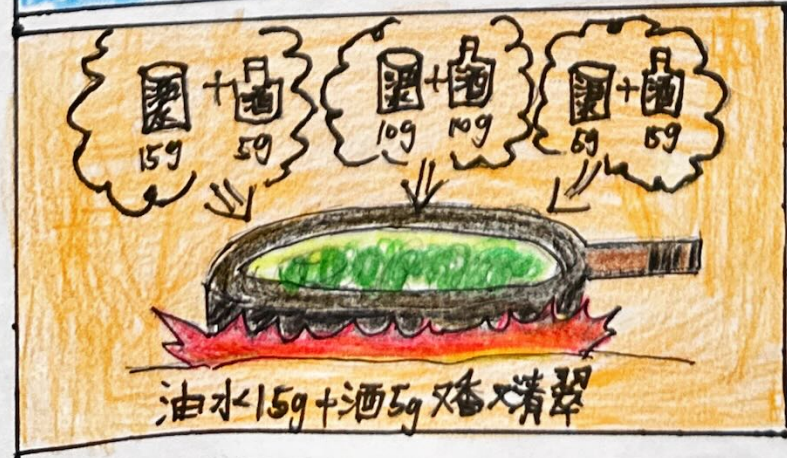
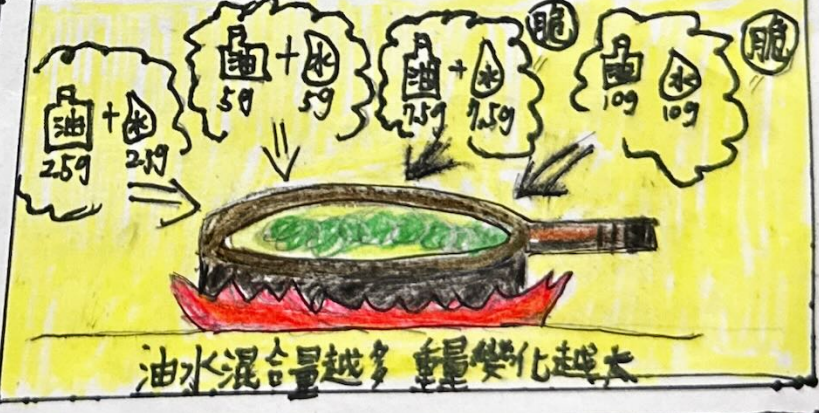
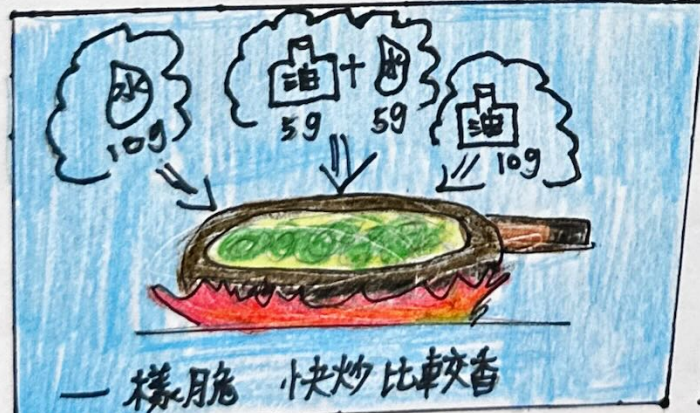
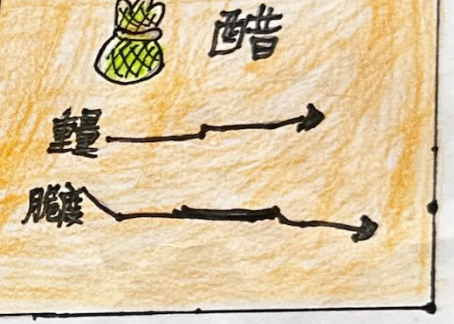
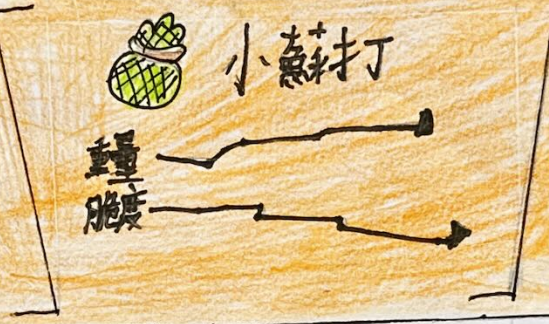
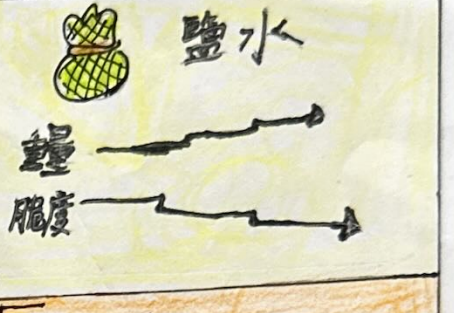
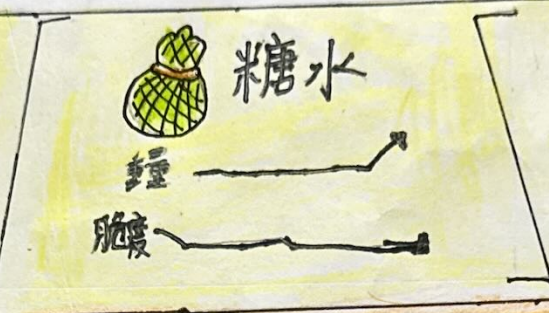
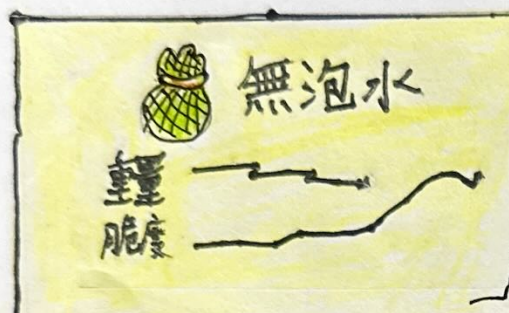
結果

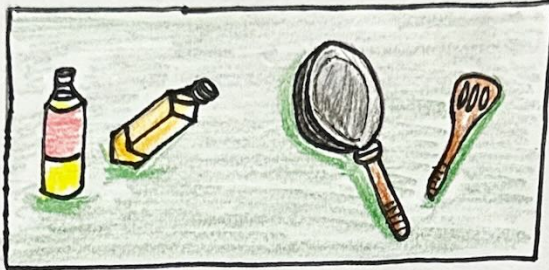
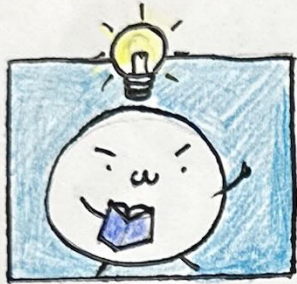
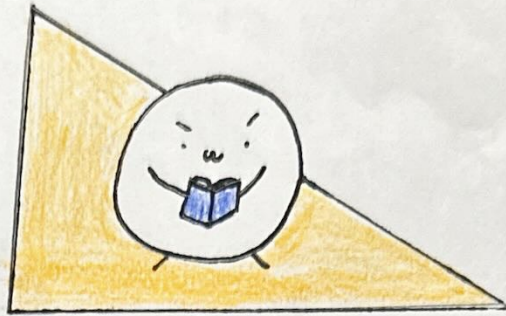
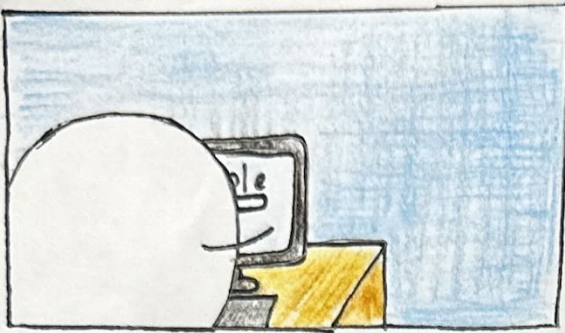
6cm 較好
於是後來一律使用
6cm來做實驗。

我們決定探討
怎麼使水蓮
保持脆度。



水蓮切段 6cm 每5g 網袋一包, 溶液 1:10 比例
 對照組無泡水



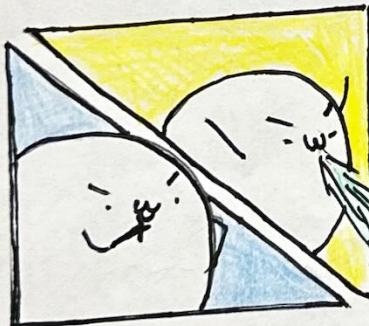


炒完後
...

油 5g + 水 5g
= //

水 10g
= //

油 10g
= //

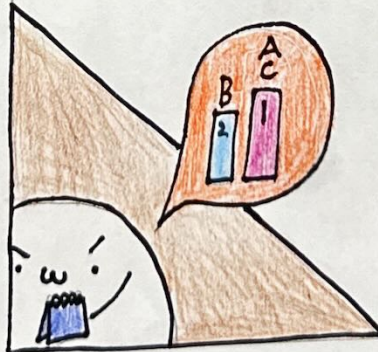


實驗
過後

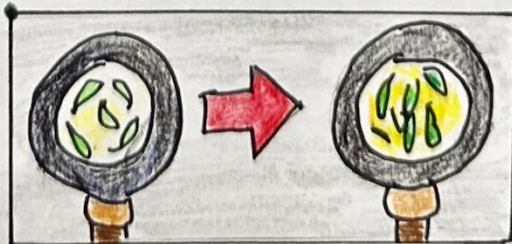
酒 + 油水
脆度
↓

重量變化
↘

A 油 15g 水 5g	B 油 10g 水 10g	C 油 5g 水 15g
酒 5g	酒 10g	酒 5g

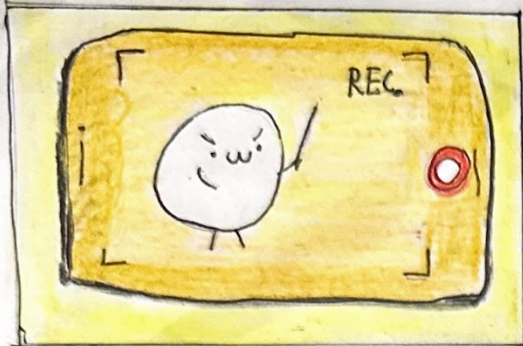


?
加入小蘇打
是否會使水蓮
脆度變化呢?



實驗
A-0.25g B-0.5g
C-0.75g D-1g

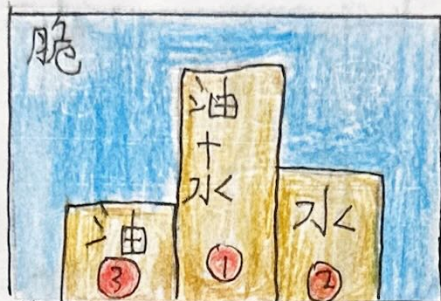
0g 2	B 1	A C 3	D 4
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6 cm
6 cm
is best

① 0°C
② 10°C
③ 20°C

油 10g
水 10g
油+水=10g



下個實驗

油+水=5g (2.5g) (2.5g)
油+水=10g (5g) (5g)
油+水=15g (7.5g) (7.5g)
油+水=20g (10g) (10g)

脆度
15g & 20g
脆度 ↑

10g & 5g
脆度 ↓

油+愈多水
重量 ↓
脆度 ↑

(油+水) 5g + 15g 酒
(油+水) 15g + 5g 酒
(油+水) 10g + 10g 酒

脆度
差不多

加水蘇打

脆度 ↓

下個實驗

1g
0.75g
0.5g
0.25g

鹽越多
脆度 ↓

0.5g 和
0.25g 吸
水性較佳