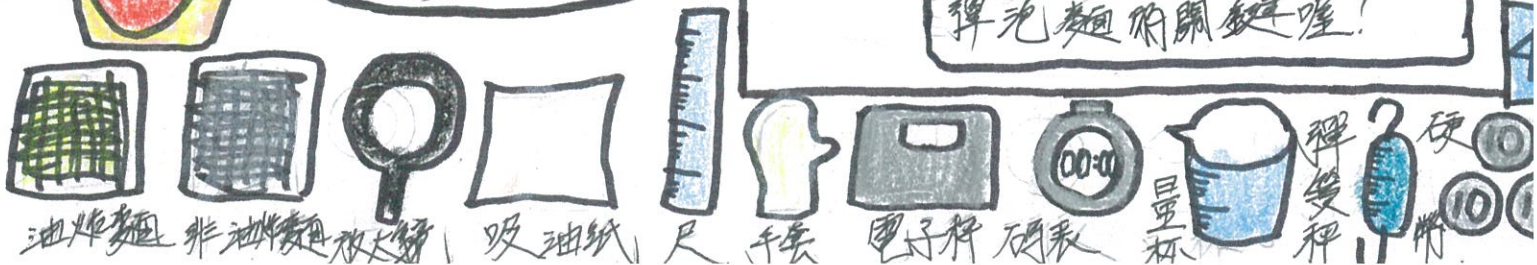
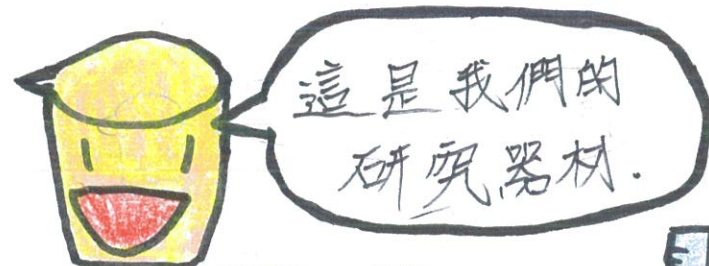
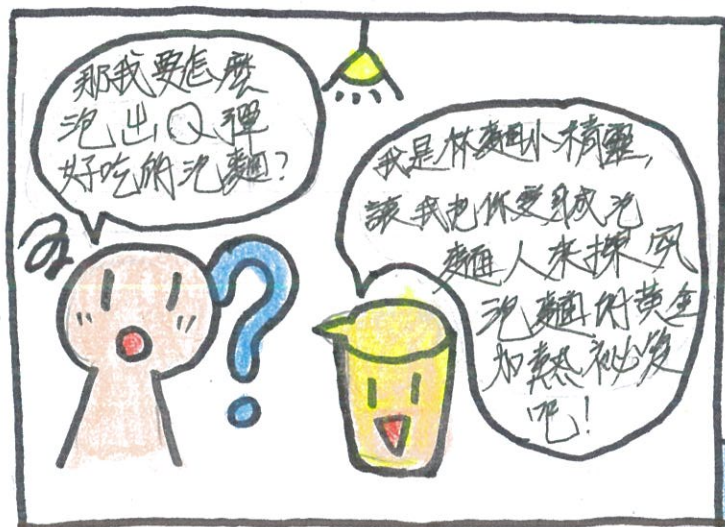
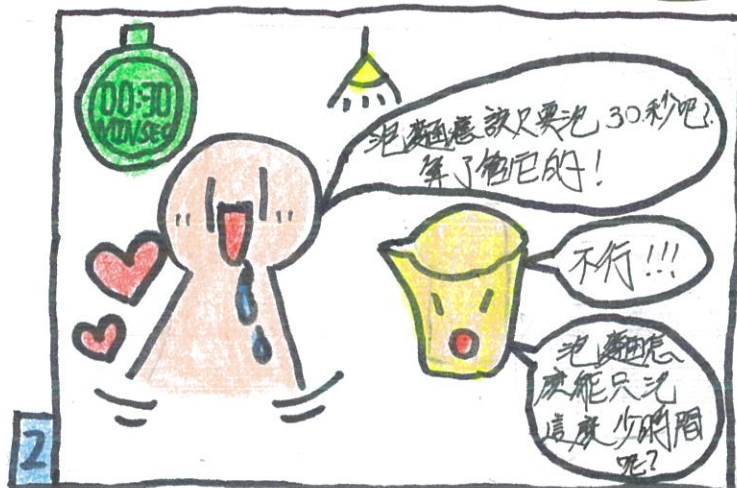


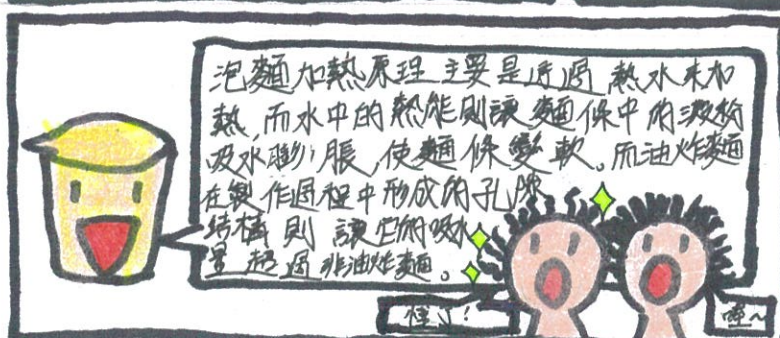
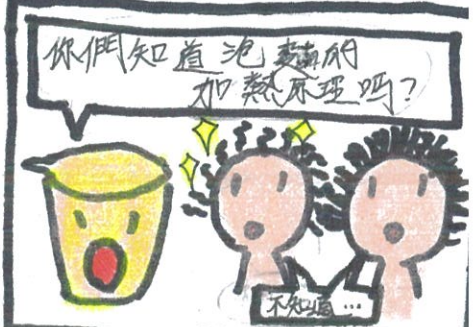
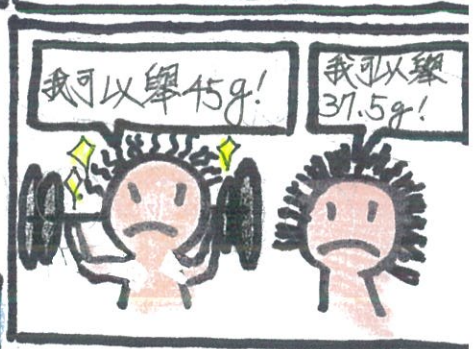
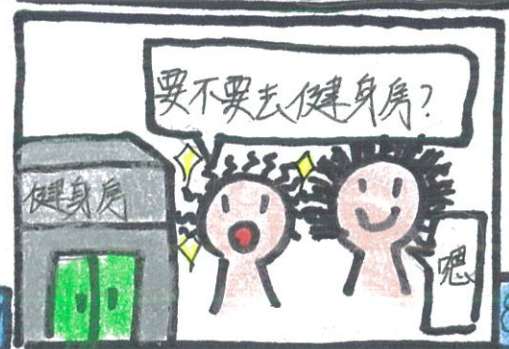
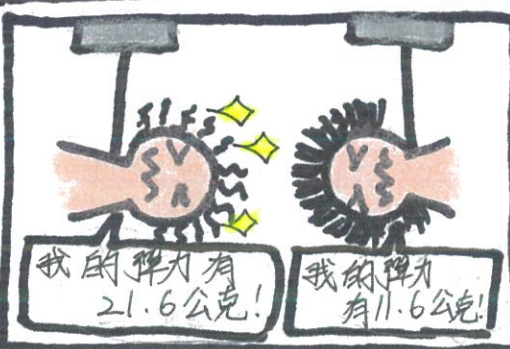
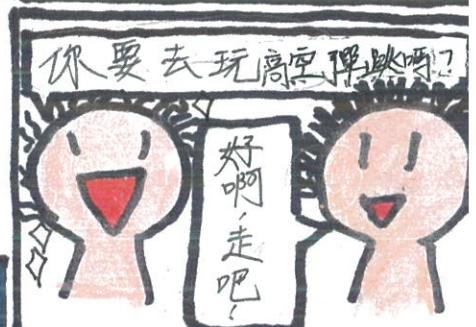
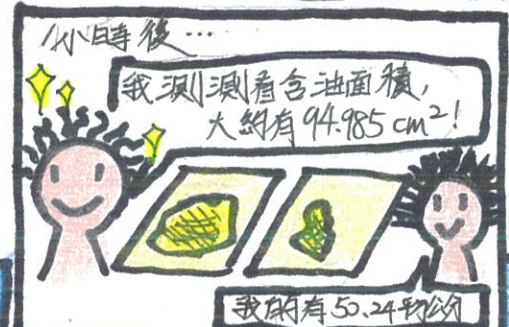
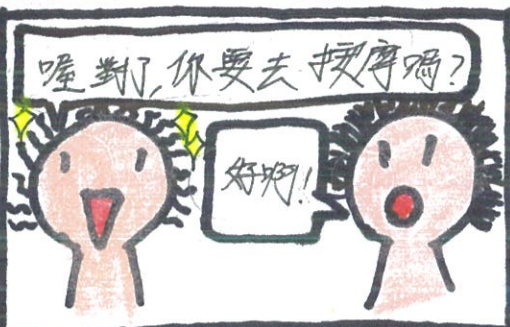
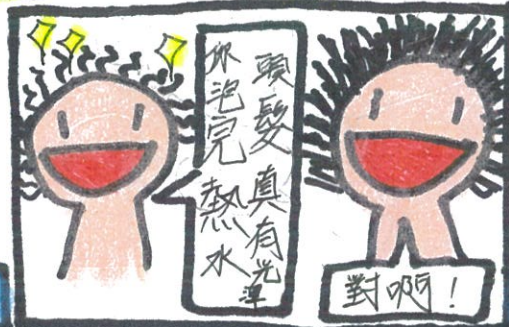
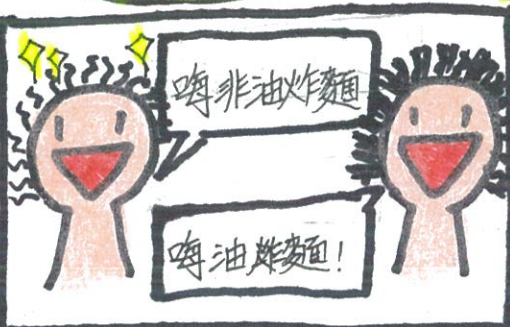
黃金加熱秘笈——

打造理想Q彈泡麵



探究問題1

油炸麵和非油炸麵的差異~



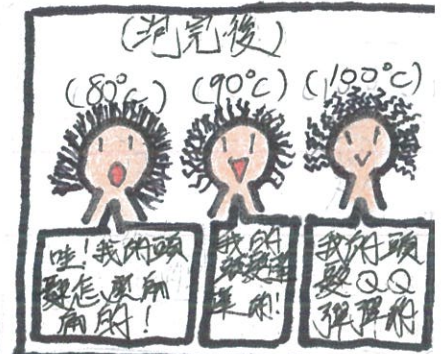
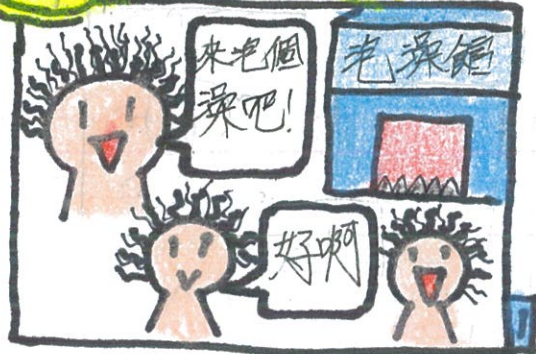
原來能影響泡麵的因素這麼多!!

探究問題 2:

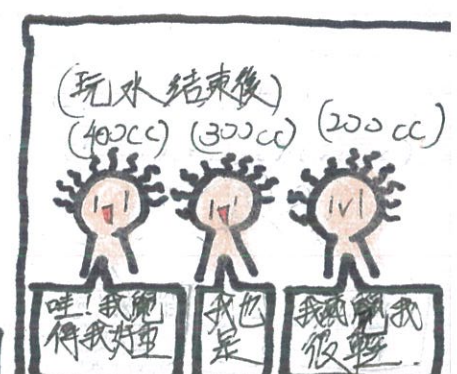
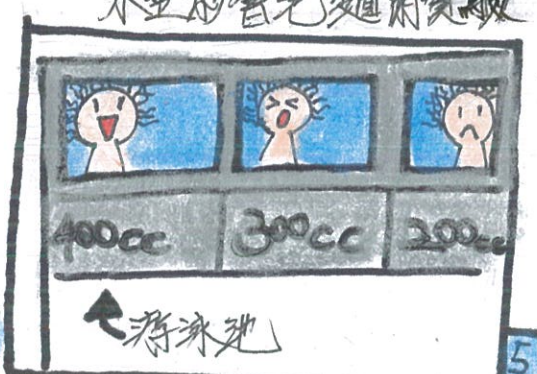


不同的水溫、時間、水量、容器和加熱方式會對泡麵產生影響嗎?

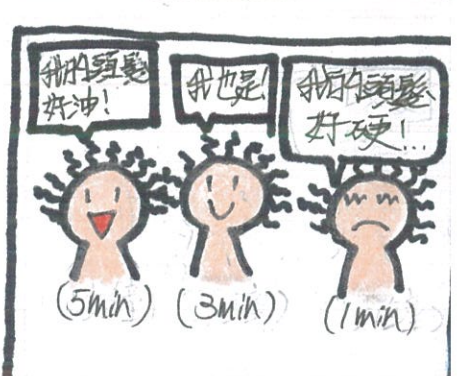
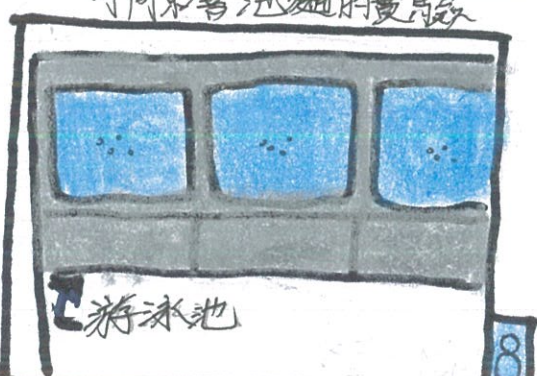
水溫影響泡麵的實驗 (三個不同的水溫)



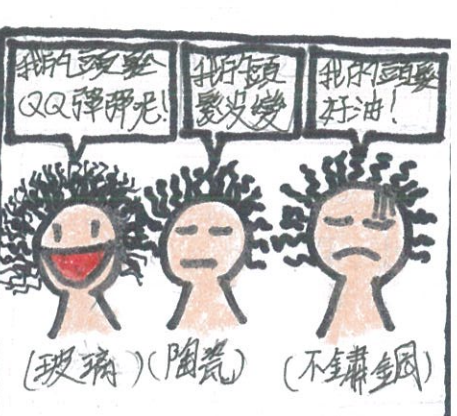
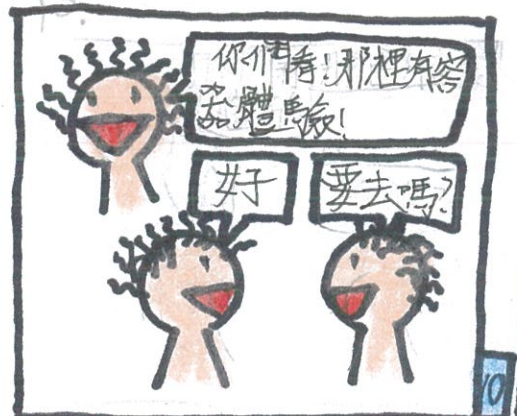
水量影響泡麵的實驗

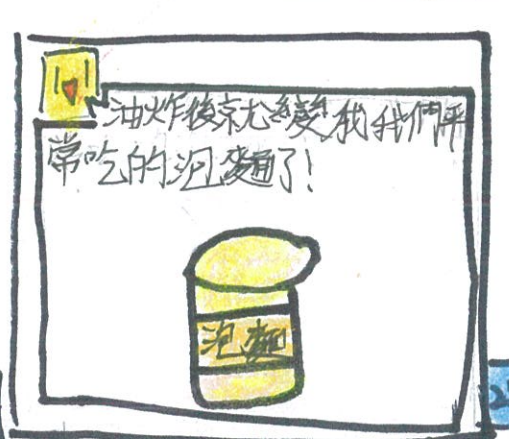
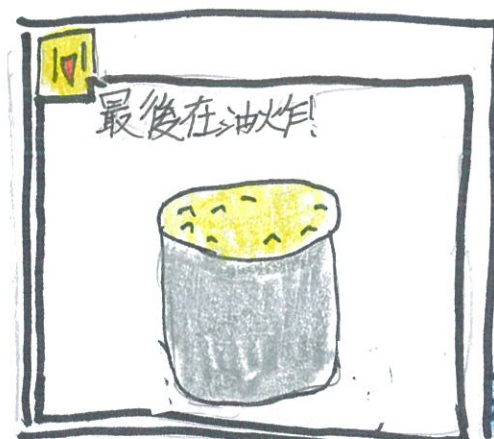
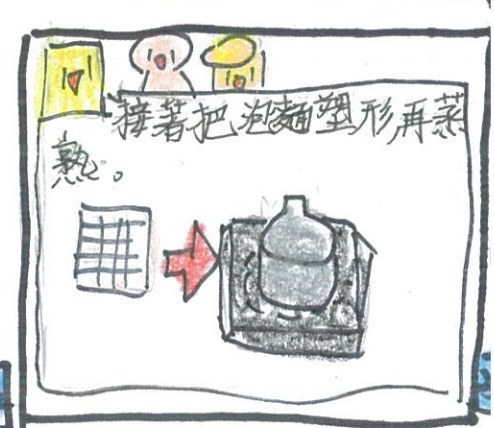
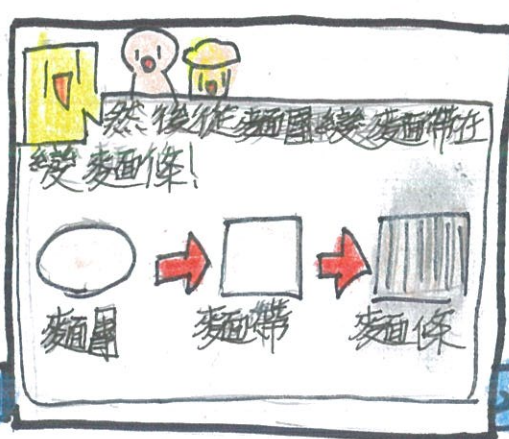
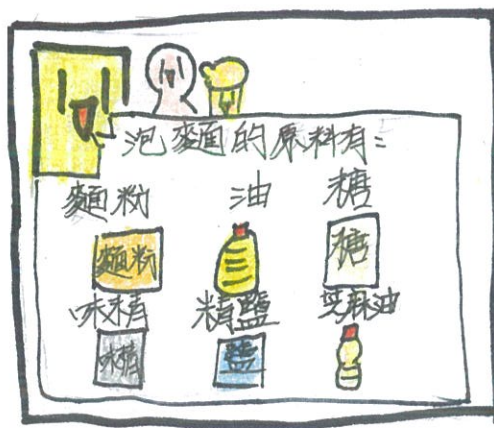
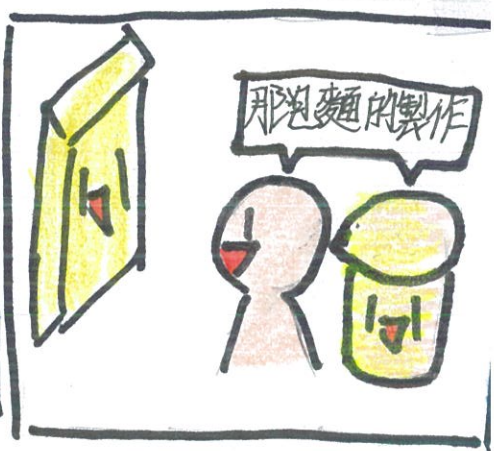
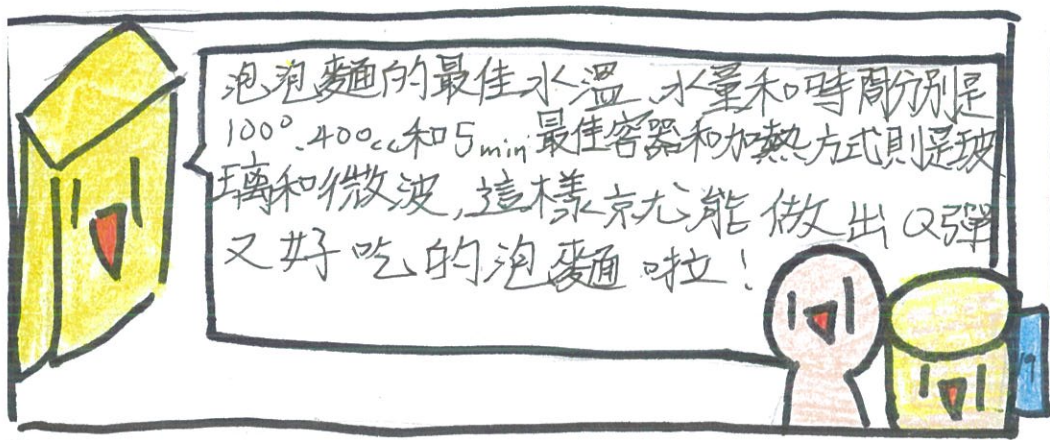
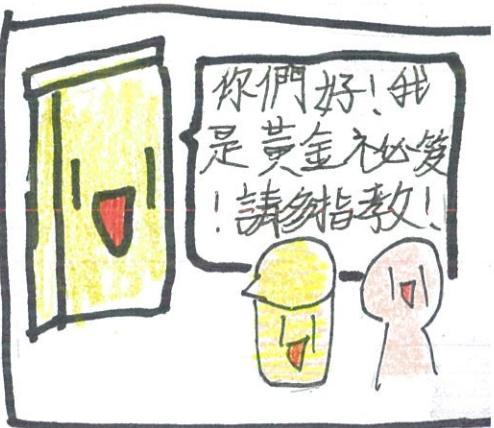
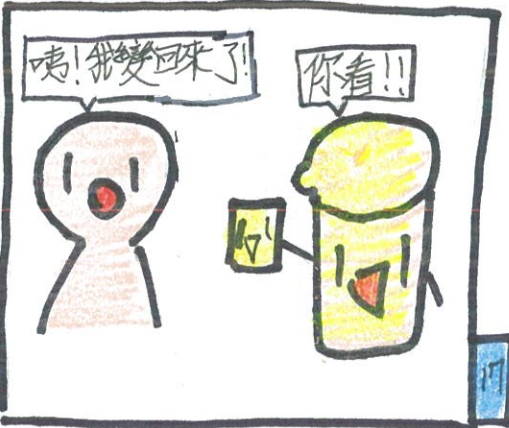
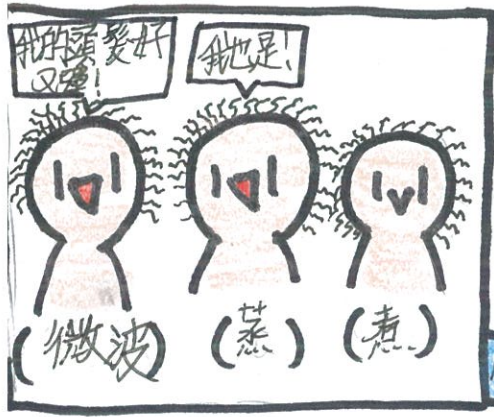
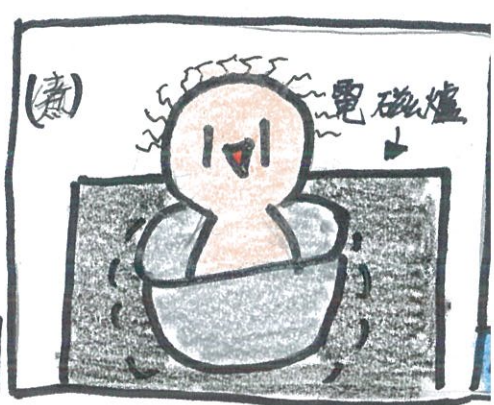
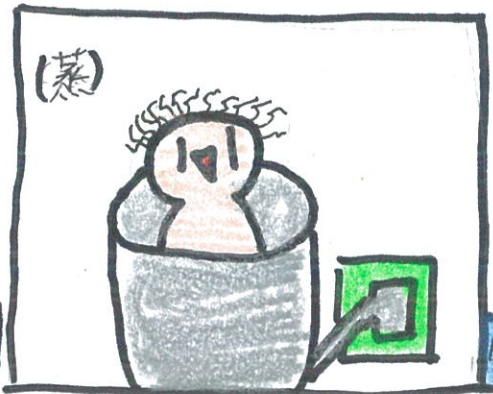
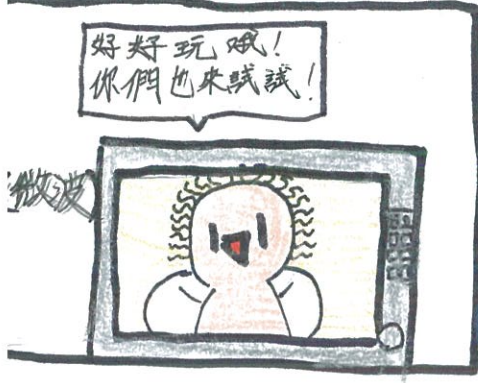


時間影響泡麵的實驗



不銹器影響泡麵的實驗





探究問題3:



不同造型的自製泡麥面有何差異?

開始製作泡麵!

