

Korean New Year - Tet cake, vegetarian cake

The real Korean New Year, also known as Tet cake drifting, vegetarian cakes and people are often held on the 3rd day of the 3rd lunar month when the weather is in the warm spring atmosphere.

The real Korean New Year or our people also call it a Vietnamese name, Tet banh drift, vegetarian cake, held on the third day of the third lunar month when the weather is in the warm spring atmosphere. This is an important holiday for the Vietnamese people across the country. Just like in the traditional New Year with traditional banh chung, on this real New Year, people often have the custom of cooking vegetarian cakes and giving them to their ancestors with respect of their descendants. This rule is not only considered as a cultural and religious belief of our people but also a beauty in the culinary arts of the nation.

1. A guide to making cakes of vegetarian cakes for real Korean New Year

1. The origin of the Lunar New Year 3/3 Lunar New Year



In the sense that Han "Han" is cold, "real" is to eat, "Korean New Year" is a cold food festival. The Korean New Year celebrated the house with the donut cake, the cold cakes wished for a bumper harvest to have the products made from rice to the ancestors. The real Korean New Year in Vietnam actually originates from the customs of Chinese people from a historical legend and has been handed down to today.

The story tells that in the life of Xuan Thu (770 - 221), the king of Tan Van Cong of Tan, met in trouble, he had to leave the country in exile to live in the country of Qi and tomorrow in the State. Now, there was a sage named Gioi Tu Cui, following the king who helped many stratagems. One day, on the way of refuge, food was depleted,

Gioi Tu Cui had to sneak a piece of his thigh meat and cook it for the king. When the King finished eating, he asked him if he knew how to give his gratitude.

About Tu Thieu followed the king of Tan Van Cong within nineteen years, tasting together the thorns of the thorns, suffering hardship.

Later, Tan Van Cong regained the throne, rewarded very much for those who had merit but forgot the World Tu Thoi. About Tu Cui does not resent anything, go home to take her mother to Mount Dien Son in hiding.



Tan Van Cong later remembered, for people to find Tu Thoi. But because he was not interested in fame, Tu Thoi insisted on not returning to reward. Tan Van Cong ordered the burning of the forest (to force Tu Tu to return). Unbelievably Tu ceased to be determined, both mother and son died in the forest.

The King was heartbroken, so mercifully, he set up a shrine and ordered the people to abstain from burning for three days, only to eat the cooked food that was reminiscent of World Tu Thoi.

Since then, the 3rd day of the third lunar month is considered a real New Year, to commemorate the nourishment of the deceased. On these days, people eat cooked food with coolest glass.

2. The meaning of the cake floating vegetarian in the real Korean New Year of the Vietnamese



Although this real Korean New Year originates from China, when it is introduced into Vietnam, it has changes to suit the culture and customs of our Vietnamese people. In Vietnam, since the time of Ly people have passed on each other this traditional New Year's custom, eating this Korean Lunar New Year with the main purpose is to worship Buddha and to worship the ancestors with the respect of the descendants. about the source.

Unlike real Korean New Year in China, it is often forbidden to burn fire for 3 days and only eat pre-cooked cold food, while in Vietnam do not abstain from fire, all cooking is still done normally.

Towards the source



The real Korean New Year of the Vietnamese people originates from China. But in our country, the real New Year not only commemorates Tu Thoi but also has a profound national meaning.

Hat Mon village (Phuc Tho - Ha Tay) has a custom of offering Hai Ba Trung cake on March 6, according to a monstrous legend: When the two women lost the battle from Cam and ran to Hat Mon, the place where the flag of insurrection was raised, Hai She was injured in her neck and ate the floating cake of the lady, and then followed the instructions of Mrs. Hang (the main lady was Tien who welcomed the Two Ladies to Heaven) to

sow herself into the Sing River.

Or on the anniversary of Hung King's death on March 10 every year, the festival also offers floating cakes. In Phu Giay festival in March, the ceremony also saw offerings of floating cakes.

National tradition



The real Korean New Year of the Vietnamese people mainly means towards the source, remembering the merits of the deceased. Even the way to make drifting cakes of Vietnam is very different from Chinese drifting cakes, which are now sold in many places.

"Tau floating cakes are almost similar to vegetarian cakes, but if you add a bit of grated coconut or small slices of coconut, sugar water will only use ginger and sugar not for tapioca or dough. This type of bread is usually hot."



And the drifting cakes of Vietnamese people from ancient times went into the poetic verses of poet Ho Xuan Huong:

"My body is both white and round
Triple floating with immature water "

Two types of drifting and vegetarian cakes are made from fragrant glutinous rice flour. The cake is small, out of white, in the red sugar, boiled in a pot of boiling water, when the cake floats on the water just picked out. And the vegetarian bread is flat, not filling, put on a small plate, when the food is poured with sugar.

Review old stories



On these days, with loved ones enjoying a floating plate, our vegetarian bread feels like a human being. Many people even heard each other that, eating floating cakes, vegetarian cakes on this day to recall the old stories, deeply grateful to those who died had great merits to our country at that time.

There is also a recount that the banh chay drifted from Hung Vuong's time and continued to make these two cakes to remind us of Au Co's "hundreds of eggs" covering. Hundred tablets of small cakes represent hundreds of eggs of Lac Long Quan. Drifting cake symbolizes 50 eggs hatching into 50 children to the forest according to their mother. The vegetarian bread symbolizes 50 eggs that hatch into 50 children who follow their father to the sea.

And these traditions have been deeply rooted in the Vietnamese subconscious, so that on the day of the real New Year, the people of the family would prepare to make drifting and vegetarian cakes. With the fragrant aroma of green beans, honey sugar, Tet atmosphere seems to become more vibrant and meaningful.

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