

CLIMATE China Lunch

Resilient Public Space in the Context of Climate Change and Challenge

Dr. Hanxin Liu

Guilin University of Technology (桂林理工大学), Guangxi, China
Department of Civil and Architecture Engineering (土木与建筑工程学院)



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Monday,
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12.15 - 13.45 CET

The Climate China Lunch is an interdisciplinary discussion forum on current issues of circular economy in China.

As part of our German-Chinese alumni project URBANI[XX], we invite all students, lecturers and researchers as well as guests to attend our short virtual lectures and shared discussions.

The event will take place online via zoom in English.

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With the challenges of climate change and the consequent environmental problems, the vitality and function of urban public space has become increasingly vulnerable. This report aims to show the urgency to re-understand the vitality of public space and re-define the development model for public space in China. The report also provides a new perspective for resilient public space by presenting some studies on approach to enhance the vitality and healthy functions of public space.



Associate Professor at Guilin University of Technology, graduated from Technical University of Berlin and Tongji University in Shanghai. He has studied in Germany for nearly seven years, jointly cultivated double master degree on urban design by Tongji University Shanghai & TU Berlin, Ph.D. in Architecture from Tongji University, and postdoctoral fellow at Soochow University.

Liu Hanxin has conducted long term research on the cognition-behavior interaction based on urban furniture in public environments. At present he is mainly focusing on healing urban environments and Garden City Design.

Your Recipe

Chinese Smashed Cucumber Salad

Ingredients:

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Chili Oil 3 cloves garlic minced (about 4 teaspoons), 1 tablespoon minced ginger, 1 1/2 teaspoons chili flakes, 2 tablespoons gochugaru (Korean pepper flakes), 1 teaspoon kosher salt 1/3 cup oil can be vegetable, grapeseed, or any neutral oil

Cucumber Salad 1 to 1 1/4 pounds Japanese cucumbers, small pinch of kosher salt about 1/4 to 1/2 teaspoon, 3 cloves garlic grated or zested, 2 tablespoons rice vinegar, 2 tablespoons soy sauce, 2 tablespoons chili oil with spices, 1 1/2 teaspoons sugar, 2 teaspoons sesame oil, toasted sesame seeds for garnish

Instructions:

Make the Chili Oil

- The chili oil needs time to infuse so I recommend making this first. You can also make it a day ahead.
- Add the minced garlic, minced ginger, chili flakes, gochugaru, and salt in a heat-proof bowl. You're going to pour hot oil into the bowl, so avoid using bowls that might crack (like glass and some porcelains). I usually use ceramic bowls but a stainless steel mixing bowl or a saucepan works.
- Heat the oil in a saucepan over medium-high heat for 2 to 3 minutes, until the oil reaches 325°F to 350°F. You do not want the oil to be any hotter because the gochugaru will burn. If you don't have a thermometer, heat the oil for 2 minutes just to be on the safe side.
- Very carefully pour the hot oil over the spices. (See note 4) Let the oil infuse for at least 30 minutes.

Make Cucumber Salad

- Slice off the ends of the cucumbers. Then, slice the cucumbers in half, lengthwise.
- Place the cucumber halves, cut side down. Then place the side of the knife over the cucumber. Using the fleshy part of your palm smack the knife to smash the cucumber until it splits. Make sure to smash along the entire length of the cucumber. Then, slice the cucumbers diagonally, about 1/2-inch thick slices. Transfer the cucumber pieces to a bowl.
- Sprinkle a pinch of kosher salt over the cucumbers and mix. Let the cucumbers sit for 20 minutes. Then, drain out the excess water at the bottom of the bowl. (See note 5) You do not need to rinse the cucumbers. (See note 6)
- Add the grated/zested garlic to a bowl and mix it with the rice vinegar. Let that sit for 10 to 15 minutes to mellow out the raw bite of the garlic.
- Add the soy sauce, 2 tablespoons of chili oil (with bits of pepper and spices), sugar, and sesame oil.
- Right before you are ready to serve the cucumber salad, toss the cucumber pieces with the sauce. Sprinkle toasted sesame seeds over the cucumber salad for garnish.
- Serve the smashed cucumber salad with jasmine rice, coconut rice, or any of my rice recipes or noodle recipes.