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CLIMATE China Lunch

The Role of Green Infrastructure in Designing Climate Resilient Cities and Increasing Human Wellbeing

Prof. Dr. Martin Welp

Eberswalde University for Sustainable Development
Chair of Socioeconomics and Communication

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The Climate China Lunch is an interdisciplinary discussion forum on current issues of Climate Change 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.

URBANI[XX]
Deutsch-Chinesisches Alumninetzwerk
Urbanisierung und Stadtentwicklung

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Rapid urbanization and human induced pressures have led to a loss of urban and peri-urban green capacity to provide viable ecosystem services (ESS) for human well-being in cities of northwestern (NW) China. Urumqi as well as smaller cities at the fringe of the Taklimakan desert are faced by expansion of the built environment, changing climate and water stress. How can urban resilience and human well-being be increased locally, leading to a more sustainable urban development? What role does green infrastructure and city planning play in such efforts? The need for a long-term strategic approach to water resource use and allocation is discussed with regional focus on Xinjiang and Berlin-Brandenburg.

Martin Welp holds a professorship in Socioeconomics and Communication at the Eberswalde University for Sustainable Development. He is head of the International Master Study Programme Global Change Management (M.Sc.) and member of the Centre for Econics and Ecosystem Management. He earned his Doctoral degree at the Technische Universität Berlin with a comparative study on environment and development planning in three Biosphere Reserves. Before his current position he worked as senior researcher at the Potsdam Institute for Climate Impact Research (PIK), Department Global Change and Social Systems. His current research projects on social-ecological transformations, agroforestry systems and energy efficient building focus on Central and South Asia.

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Your Recipe

Cold Noodles with Sichuan Dressing (四川凉面)

Ingredients:

For the aromatic water 1 tsp minced garlic, 1 tsp Sichuan pepper, 1 star anise, 4 tbsp hot water

For the chicken (see note 1 for vegetarian/vegan options) 1 chicken thigh, boneless & skinless or 1 chicken breast

For the noodles 2 portion noodles of your choice, 1 tsp sesame oil

For the dressing 1 tbsp light soy sauce or Sichuan spiced sweet soy sauce, 1 tbsp black rice vinegar, ½ tsp sugar, Salt to taste, 2 tbsp Chinese chilli oil, ¼ tsp Sichuan pepper oil optional

For the toppings 150 g cucumber, cut into matchsticks, 1 stalk scallions, finely chopped, 2 fresh chilli, thinly sliced, Coriander, Toasted or fried peanuts optional

Instructions:

Prepare the aromatic water
•Put minced garlic, Sichuan pepper & star anise into a small bowl. Add hot water. Leave to infuse.
Cook the chicken
•Option 1: Put the chicken on a plate. Steam for 15 mins over medium heat. Transfer to another plate to cool.
•Option 2: Place the chicken in a roasting tray. Cover the tray with tin foil. Cook for 20 mins in a preheated oven at 390°F/200°C/Fan 180°C. Transfer to a plate to cool.
Boil the noodles
•Bring a pot of water to a full boil. Add noodles. Boil until they are just cooked or a little undercooked. Be attentive to avoid boiling over.
•Drain the noodles. Rinse under tap water to cool.
•Transfer to a large bowl. Add sesame oil. Toss well.
Assemble the dish
•Shred the chicken either by hand or with a knife. Add to the noodles along with cucumber, scallions and fresh chilli.
•Drain the aromatic water through a sieve. Discard the garlic & spices. Pour the water over the noodles. Add all the ingredients for the dressing and mix well.
•Transfer the noodles to 2 serving bowls. Top each one with coriander, peanuts (if using).

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