

SUPER EASY STIR-FRIES * FRESH NEW POTATO RECIPES

Yummy

* EASY MEALS EVERY DAY

NOVEMBER 2014

GET READY for the
HOLIDAYS!

Potluck-perfect dishes
to make + buy:

- HAINANESE CHICKEN
 - BLACK FOREST CHEESECAKE
 - CREAMY MEATBALL LINGUINE
 - BRAISED POT ROAST
WITH GRAVY & MASH
 - HOLIDAY HAM
 - COCHINILLO
- and more!

Chorizo and Pimiento Mac and Cheese

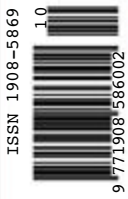
RECIPES
62
INSIDE

the **BIG**
PASTA
GUIDE

*sauces to mix
and match*

**COOK YOUR OWN
KOREAN FEAST**

32 exciting new COOKBOOKS to collect!



Peach Banana Holiday Lasagna

Easy yet indulgent. Roll out the richness of the Season in this swift and swirly lasagna creation!



INGREDIENTS:

- 6 sheets **IDEAL GOURMET LASAGNA**, cooked and halved
- 1 egg, lightly beaten
- 1 cup cheddar cheese, grated
- 1/2 cup cream cheese
- 1/4 cup white sugar
- 1 teaspoon vanilla extract
- 1 can peach halves, drained and cubed
- 4 pieces bananas, sliced
- 1/4 cup syrup from canned peaches

FOR TOPPING:

- 1/3 cup all-purpose flour
- 1/3 cup brown sugar
- 1/4 cup cashew nuts, toasted and chopped
- 1/2 teaspoon ground cinnamon
- 1 dash ground nutmeg
- 3 tablespoons butter

FOR SOUR CREAM:

- 3/4 cup Alaska Crema
- 3 tablespoons maple syrup
- 1/2 teaspoon lemon juice

PROCEDURE:

1. Preheat oven to 350 degrees F.
2. Mix cheddar cheese, cream cheese, egg, white sugar, and almond extract in a medium-sized bowl. Blend well. In another bowl, combine sliced banana, peaches and honey.
3. Put together the cheese mixture and mixed fruits as final filling. Spread evenly on halved **Ideal Gourmet Lasagna** sheet. Roll to finish.
4. To make the Topping, combine flour, 1/3 cup brown sugar, cashew nuts, cinnamon, butter and nutmeg in a small bowl. Whip until crumbly. Sprinkle on top of lasagna rolls.
5. Line lasagna rolls in pan. Bake in preheated oven for 45 minutes. Cool for 15 minutes.
6. Top with blended Sour Cream. Serve warm.

Yields 12 servings.



Italian Gourmade by You.

Scan this for more recipes!



@Ideal Macaroni & Spaghetti

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Seoul food
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Cover recipe

CHORIZO AND PIMIENTO MAC AND CHEESE

Sometimes, all you need on a cold evening is a hot pot of rich, gooey mac and cheese. Our take uses two kinds of cheese, and chorizo and pimiento to spice things up. Go ahead and indulge!

Serves 8 Prep Time 30 minutes **Baking Time** 45 minutes

- ✓ 8 tablespoons (1 stick) butter, divided
- ✓ ½ cup all-purpose flour
- ✓ 1 liter fresh milk, warmed
- ✓ 4 cups grated Gruyère or mozzarella cheese (about 400 grams)
- ✓ 2 cups grated extra-sharp cheddar cheese (about 200 grams)
- ✓ ½ teaspoon freshly ground black pepper
- ✓ ½ teaspoon ground nutmeg
- ✓ 1 tablespoon olive oil
- ✓ 2 pieces Spanish chorizo (about 400 grams), cubed
- ✓ 1 (200-gram) can pimiento, drained and cubed
- ✓ 1 (500-gram) pack elbow macaroni, cooked according to package directions
- ✓ 1½ cups Japanese breadcrumbs

1 Preheat oven to 375°F.

2 Melt 6 tablespoons butter

in a large pot. Stir in flour and cook over low heat for 2 to 3 minutes, stirring with a whisk.

3 Turn up heat to medium. Add warm milk while stirring continuously with a whisk. Cook for 1 to 2 minutes or until thick and smooth.

4 Turn down heat to low and add cheeses, pepper, and nutmeg. Stir until cheese is melted and mixture is smooth. Set aside and keep warm.

5 Heat olive oil in a medium frying pan. Fry chorizo for about 1 minute or until cooked. Drain on paper towels.

6 Add chorizo, pimiento, and cooked noodles to the sauce; stir well. Pour into a 9x13-inch baking dish or 8 individual oven-safe dishes.

7 Melt remaining 2 tablespoons butter and combine with breadcrumbs. Sprinkle on top of the macaroni and cheese. Bake for 20 to 30 minutes, or until the sauce is bubbly and breadcrumbs are golden brown. Serve hot.



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editor's note

Get a head start on the holidays!

When my husband and I moved into our home five years ago, I dreamed of hosting dinners regularly—once a month, I told myself. But after just one gathering, I realized that entertaining is quite the production—from making sure the house is spic and span, to the tiniest details such

as putting together the perfect playlist. My biggest concern? Making sure I feed my guests well!

I suspect that a lot of you share the same sentiments. And with the holidays fast approaching, you've got a slew of parties to prep food for—from family reunions to office parties to Noche Buena. Don't worry. As early as now, we're here to help you! How? With these three easy strategies.

First, plan ahead! As my former boss once said, stress is caused by the unknown. If you make your dishes well in advance, you'll do away with all the unproductive panicking as the day draws near. Check out "Prep now, party later!" on page 70 for heaven-sent freezer-friendly recipes.

Next, turn to easy, breezy pasta. Why? Because you can create a sauce base and build from there. Want something meaty? Throw in some meatballs. Prefer something lighter? Keep it simple and just add herbs. It's so easy to make and will please kids and grownups alike. Don't miss our special pasta guide on page 62—it's one of my favorite stories so far.

Finally, why make it when you can fake it? Flip to page 82 and check out our big food order roundup! The list is 33 dishes long, from traditional favorites like *cochinillo* and *relleno*, to fab new finds like stuffed pork belly and artisan sausages.

Excited yet? Join me and embrace the holiday season ahead. It's time to party!

Paulynn

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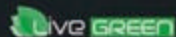


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Hunt's

★ SUPERSTAR PASTA DISHES ★

Try these Hunt's Superstar Recipes for impressive weekend entertaining. Not only will your guests rave about them, they'll even ask for the recipes!



CHEESY BRAISED BEEF PENNE

INGREDIENTS

½ Kg	Penne pasta
½ Kg	Beef shoulder blade
30 g	White onion (chopped)
30 g	Garlic (chopped)
1 L	Water
100 g	Carrots (cubed)
1 pc	Siling haba (chopped)
1 pc	Siling labuyo (chopped)
3 pcs	Laurel leaf
5 g	Ground pepper
170 g	Liver spread
100 g	Quickmelt cheese (grated)
60 g	White sugar
To taste	Salt
1 pack	Hunt's Spaghetti Sauce Parmesan Cheese 1Kg
100 g	Bell pepper (julienned)
50 g	Black olives (sliced)
30 g	Butter
125 g	Parmesan cheese
30 g	Basil (chiffonade)

PROCEDURE

1. Boil penne according to package specification and set aside.
2. Sear beef over high heat and set aside.
3. Sauté onion and garlic. Put back the beef, then add water. Bring to a boil, then simmer.
4. Add carrots, laurel leaf, siling haba, siling labuyo, ground pepper, liver spread, quickmelt cheese, white sugar, salt and **Hunt's Spaghetti Sauce Parmesan Cheese**.
5. Simmer for 45 mins or until meat is fork tender. Remove meat and carrots from sauce and mash them together.
6. Sauté bell peppers and olives in butter. Add beef, sauce and penne, then mix well. Sprinkle with parmesan and basil.

Makes 9-12 servings

The right mix of spices and Hunt's Spaghetti Sauce Parmesan Cheese will enrich your superstar pasta experience.

This superstar lasagna brings you to the historic feel of Vigan through its famous longganisa, made tastier with Hunt's.

VIGAN LONGGANISA LASAGNA



INGREDIENTS

12 pcs	Lasagna sheets (instant)
½ Kg	Vigan Longganisa
30 g	White onion (chopped)
30 g	Garlic (chopped)
50 g	Butter
1 pack	Hunt's Spaghetti Sauce Tomato Basil and Cheese
250 mL	All purpose cream
50 g	Basil (chopped)
½ Kg	Quickmelt cheese (grated)
30 mL	Olive oil

PROCEDURE

1. Cook lasagna sheets according to package instructions. Set aside.
2. Remove longganisa meat from its casing and sauté in oil. Set aside.
3. Sauté onion and garlic in butter. Add **Hunt's Spaghetti Sauce Basil and Cheese** and simmer.
4. Layer 4 pcs of cooked lasagna sheets in a baking pan. Top with sauce, longganisa and cream.
5. Put another layer of lasagna, longganisa and cream on top. Put the remaining lasagna on top, then pour over the remaining sauce.
6. Sprinkle cheese and basil, then drizzle with olive oil. Bake in the oven for 35-40 mins.

Makes 9-12 servings



SPICY SARDINES MARINARA

INGREDIENTS

½ Kg	Linguini pasta
30 g	Butter
50 g	Onion (chopped)
50 g	Garlic (chopped)
400 g	Sardines in tomato sauce (hot)
400 g	Canned diced tomato
1 pack	Hunt's Spaghetti Sauce Parmesan Cheese 1Kg
100 g	Parmesan cheese
50 g	Parsley (chopped)

PROCEDURE

1. Boil the linguini pasta according to package specification, then set aside.
2. To make the sauce, sauté onion and garlic in butter. Add sardines, diced tomatoes and **Hunt's Spaghetti Sauce Parmesan Cheese**, then simmer.
3. Toss the pasta and sauce, then mix.
4. Sprinkle with parmesan cheese and parsley.

Makes 9-12 servings

With diced tomatoes, spicy sardines, and flavorful Hunt's Spaghetti Sauce Parmesan Cheese, this spicy pasta will definitely fire up the fun in your parties.



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Yummy Ideas

HAVE A BALL

Get the ball rollin' with sweet, golden, crunchy corn tempura!

Corn
Tempura
Balls



TO MAKE: Place 2 (250-gram) cans whole kernel corn (drained) in a medium bowl; refrigerate for 30 minutes. Pour oil into a deep-frying pan until 3½ inches deep; heat over medium heat. Meanwhile, place ice cubes in a large bowl and place bowl with corn on top of ice to keep corn cold. Mix together 1 cup store-bought tempura flour, ½ cup ice-cold water, ½ teaspoon baking powder, and ½ teaspoon salt in another bowl; pour over corn and mix. Sprinkle with 2 tablespoons tempura flour; mix until well combined. Form mixture into golf ball-sized balls and drop into hot oil immediately. Deep-fry until golden brown, about 1 minute. If batter is thin and forming a ball is difficult, sprinkle corn mixture with a bit more tempura flour. **Makes about 12 balls.**

MORE YUMMY IDEAS }>

SUPER SPUDS

TAKE THE HUMBLE POTATO TO THE NEXT LEVEL WITH THESE UNIQUE IDEAS!



Sweet touch

WARM HONEY-MUSTARD POTATO SALAD

Here's a sweet-tangy way to start your meal. Place 4 large potatoes in a pot and cover with cold water; bring to a boil. Cook until tender, about 30 minutes. Drain potatoes, slice into chunks, and set aside. Make the vinaigrette: Combine 1 teaspoon mustard, 1 tablespoon honey, and 3 tablespoons olive oil in a small bowl; mix well. Season with salt and pepper. Combine potatoes, vinaigrette, and $\frac{1}{8}$ cup chopped parsley in a bowl; toss to coat. Garnish with sliced quail eggs and green onions. **Serves 2 to 3.**



Surprise center

CHEESY POTATO BITES

Bite into crunchy, creamy potato balls and find a gooey surprise inside! Peel and slice 4 medium potatoes into chunks. Place in a saucepot and cover with cold water; bring to a boil. Cook potatoes until tender, about 20 minutes. Drain potatoes; transfer to a large bowl. Add 2 tablespoons butter, 3 tablespoons milk, and a pinch of black pepper. Mash potatoes with a fork until smooth. Scoop mashed potatoes by $\frac{1}{2}$ tablespoons; flatten lightly on your palm. Place a $\frac{3}{4}$ -inch cube of quick-melting cheese in the center; form into a ball. Repeat with remaining mixture. Dip balls in beaten egg, coat with breadcrumbs, and deep-fry until golden brown, about 2 to 3 minutes. **Makes 20.**



Load 'em up

BACON AND CHIVES HASSELBACK POTATOES

Baked potatoes get ultimately better with layers of cheese, bacon, and chives! Preheat oven to 250°F. Make slices, about $\frac{1}{8}$ inch apart, across 2 large potatoes, stopping $\frac{1}{4}$ inch from the bottom. (Here's a nifty trick: Place 2 chopsticks on both sides of a potato; stop slicing when the knife hits the chopsticks.) Brush potatoes with 2 tablespoons butter. Bake for 15 minutes. Remove from oven, brush again with butter, and bake for 10 more minutes or until tender. Remove from oven and top with $\frac{3}{4}$ cup grated cheese (we used a mix of cheddar, mozzarella, and Parmesan), $\frac{1}{4}$ cup minced cooked bacon, and $\frac{1}{8}$ cup chopped green onions. Microwave for 30 seconds or until cheese is melted. **Serves 2.**

CRISPY POTATO PANCAKES

Whip this up for breakfast and have a fantastic day ahead! Peel 4 large potatoes and grate using a box or cheese grater. Drain potatoes and squeeze out excess liquid. Transfer potatoes to a bowl and mix in $\frac{1}{4}$ red onion (diced), 1 medium egg, 1 teaspoon salt, and 4 tablespoons all-purpose flour; mix well to combine. Heat oil in a pan over medium heat. Drop in batter by $\frac{1}{4}$ cup; cook for 2 minutes then flip to cook other side. Serve with cheese sauce or a fried egg. **Makes 8.**

Good morning, sunshine!





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WATERMELON-PEACH SPRITZER

HERE'S A GREAT NEW WAY TO GET YOUR DAILY DOSE OF FRUITS! TRY A COMBO OF KIWIS AND STRAWBERRIES, OR MANGOES AND MELONS, TOO.

Dice fresh watermelon (seeded) into 1x1-inch cubes. Place 6 to 8 watermelon cubes in a glass along with 5 slices of canned peaches. Fill glass with lemon-lime soda. Garnish with mint leaves, if desired, and serve with a skewer to pick up the fruit cubes. **Serves 1.**



TIP

TURN IT INTO A SLUSHY! SIMPLY PLACE ALL INGREDIENTS IN A BLENDER AND PULSE TO YOUR DESIRED CONSISTENCY.

→ TERRIFIC TOOL

PASTA MAKER

Homemade pasta is always delicious, and a pasta maker in the kitchen is a nifty tool to have. Aside from fresh pasta, here are three more things you can make with it.

● WONTON WRAPPERS

Make wonton wrappers at home with the kids! Their task: mixing the batter; yours: running it through the pasta maker. You can make wrappers in all sizes!

● PITA BREAD POCKETS

Instead of kneading out pita dough with your bare hands, pass it through a pasta maker. Easy!



FOR QUICK AND EASY PASTA RECIPES, turn to page 62!

Nikko pasta maker, P829.75, SM Home

● HOMEMADE CRACKERS

With a pasta maker, you can make your crackers as thin or thick as you like. Whip up a batch of cracker dough, roll it through the pasta maker, cut it to your preferred size, and bake away.

The TRY-IT TASTE-IT Row



EASY FRYIN'

There's nothing wrong with indulging in deep-fried, golden eats once in a while. This holiday season, try hassle-free frying with the Princess Deep Fryer. With its automatic temperature control, overheating protection, and safety oil filter, you'll be able to whip up crisp fish and chips in a jiff! *The Princess Deep Fryer is available at all Rustan's Department Stores.*



GANGNAM CHICKEN

Everyone's all-time favorite fried chicken just got more exciting with KFC's Spicy Gangnam Chicken. The chicken giant gives their recipe a surprisingly delicious twist by glazing crispy chicken with sweet and spicy Korean soy. Experience Seoul in every bite! *Available at all KFC branches.*

PAN-TASTIC

Cooking will be a breeze, thanks to the Arôme Frying Pan from Beka! This enameled cast iron pan delivers excellent heat diffusion and retention, making it ideal for searing meat. Plus, its riveted handle makes handling the pan a whole lot easier. *Available at Rustan's Department Store.*




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Yummy Ideas



Bookmark it!

{ Hortus Cuisine }

Explore the world of natural cooking with Valentina Sofrini, a graphic and web designer based in Italy. Forced to modify her diet for health reasons, Valentina changed the way she cooked and ate. In her blog, she educates others on the wonders of what she calls "natural food"—food that is unprocessed and rich in nutrients. Valentina loves using ingredients like balsamic vinegar, chickpeas, and saffron, which you will find in many of her recipes. Try your hand at making the perfect polenta or a summer vegetable stuffed pizza pie. Visit www.hortuscuisine.com.

BOOKSHELF

WHAT WE'RE READING THIS MONTH

THE CONTEMPORARY BUTTERCREAM BIBLE

Valeri Valeriano & Christina Ong



■ Dive into the wonderful world of cake decorating with **The Contemporary Buttercream Bible (P1,055, National Book Store)** by Valeri Valeriano and Christina Ong. The story of these two self-taught Filipino bakers started with a cupcake experiment they did for their foster mother in the UK. One bite of

that cupcake, and they knew they had something special. Valeri and Christina decided to pursue their newfound passion, and diligently scoured websites and watched videos online, teaching themselves how to pipe roses and ultimately learning how to make their own buttercream cupcake bouquet! Practice and persistence are the keys to their success, and you'll see the fruits of their labor in this book. Filled with tons of tips, designs, and recipes, it will inspire anyone who wants to try the art of cake decorating.



Yummy FOOD ADDITION

Crispy Pork and Sotanghon Patties

Looking for a new way to enjoy Asian noodles? Turn them into golden, crispy patties—perfect as an appetizer or snack!

Cook 200 grams Sapporo Long Kow Vermicelli (*sotanghon*) according to package directions; drain, cut into 3-inch lengths, and set aside. Combine 200 grams ground pork and 1 medium carrot (grated) in a mixing bowl. Add cooked

sotanghon and 3 lightly beaten eggs; mix well. Season with salt and pepper. Chill mixture for 30 minutes. Form into patties and pan-fry until golden, about 2 to 3 minutes per side. Serve immediately with sweet chili sauce. **Makes 10 to 12.**



PHOTOGRAPHY: PATRICK MARTINES (FOOD ADDITION) AND MIGUEL NACIENCO (BOOKSHELF). RECIPE & FOOD PREPARATION: DICE MENDIOLA. TEXT: REGINE RAFAEL (BOOKSHELF AND BOOKMARK IT).

Creamy Dreamy Desserts

Celebrations call for delightful concoctions!

Parties, get-togethers and potlucks are not complete without a sweet ending. Other than the usual mango float or fruit salad, whip up something new and exciting with **Magnolia All-Purpose Cream**. Try these easy whip, no-bake recipes that are worthy of being included in the buffet spread. Impress your guests with the tartness of fresh fruits or the bittersweet notes of chocolate, combined with the tasty goodness of **Magnolia All-Purpose Cream**.

Cut along the dotted lines of these recipe cards so you can post them onto your ref with magnets, or pin them on a cork board for easy reference while you prepare your creamy meal-enders in the kitchen. Make sure to always have a pack or two of **Magnolia All-Purpose Cream** in your pantry so you're covered for the next potluck or even when you just want to serve something special at home.

Make your creamy, dreamy desserts possible with **Magnolia All-Purpose Cream!**

For more creamy dessert recipes from **Magnolia All-Purpose Cream**, visit www.yummy.ph.



Enjoy guilt-free cakes, pies, pastas, dressings, and dips with Magnolia All-Purpose Cream. It has zero transfat, no sugar added and easy whip; just quality ingredients to help make your dishes and desserts extra special.

Watermelon Layer Cake

- ✓ ¼ of a seedless watermelon, thinly sliced
- ✓ ¼ cup sugar
- ✓ 1 pack **Magnolia All-Purpose Cream**, chilled
- ✓ 1 teaspoon vanilla extract
- ✓ ½ cup premium confectioners' sugar
- ✓ 8 - 10 pieces store bought chiffon or butter slice, sliced in half
- ✓ ¼ cup toasted almonds, chopped
- ✓ 200 grams seedless red grapes, halved
- ✓ 250 grams strawberries, halved

1. Rub together sugar and ½ vanilla extract in a small bowl.
2. Place sliced watermelons on a wire rack and sprinkle with vanilla sugar. Let stand for 30 minutes for flavors to infuse.
3. Meanwhile, using an electric mixer, whip chilled **Magnolia All-Purpose Cream** until fluffy. Add in ½ vanilla extract and premium confectioner's sugar and whip until stiff. Set aside ½ cup of the whipped cream for later use.
4. Line the bottom of a 8.5 x 4.5-inch loaf pan with cling wrap leaving an overhang on the sides. Arrange a layer of chiffon cake to fully cover the bottom of the pan. Spread ½ to ⅓

- cup of the cream mixture to cover the cake slices then sprinkle with 1 tablespoon of toasted chopped almonds.
5. Arrange half of sliced watermelons to create a layer then cover with another ½ to ⅓ cup of the cream. Top with another layer of cake. Repeat layers one more time ending with cake and cream. Chill cake for 2 to 3 hours to allow flavors to infuse.
6. To serve, invert cake on a serving plate and cover top cake layer with remaining whipped cream. Press grapes and strawberries onto the cream and finish with a sprinkling of toasted almonds.



Recipe Serves: 4-6

Mini Banana Split Icebox Cake

For the Strawberry-Pineapple Cream:

- ✓ ½ cup (about 120 grams) fresh or frozen strawberries, chopped
- ✓ 2 tablespoons sugar
- ✓ 1 227-gram can crushed pineapple, well-drained
- ✓ 1 pack **Magnolia All-Purpose Cream**, chilled
- ✓ ⅓ cup confectioners' sugar
- ✓ ½ teaspoon vanilla extract
- ✓ 4 cups crushed chocolate cream cookie. Add more as desired.
- ✓ ¾ cup unsalted butter, melted
- ✓ 3 pieces bananas, sliced
- ✓ 6 pieces maraschino cherries
- ✓ ¼ cup chopped roasted peanuts or cashew nuts
- ✓ chocolate syrup for topping

1. Process fresh or frozen strawberries in a blender with sugar. Add a little water if needed.
2. Whip chilled **Magnolia All-Purpose Cream** until soft peaks form, about 3-5 minutes. Add the confectioners' sugar and vanilla extract and whip for 2 minutes more.
3. Fold in crushed pineapple and strawberry puree into the cream and mix until well-combined.
4. Combine crushed chocolate cream cookies with melted butter.
5. Cover the bottom of a mini 3-inch springform pan with foil. Place 2



- tablespoons of the cookie mixture at the bottom then press to flatten. Spoon strawberry-pineapple cream mixture on top of the crust then top with a layer of sliced bananas. Top with cookie mixture to cover the surface. Repeat layer one more time ending with the cookie layer. Keep chilled until set, about 3 to 4 hours.
6. To serve, spoon a little of the remaining whipped cream on top of the mini cakes. Drizzle with chocolate syrup and top with peanuts and a cherry before serving.

Recipe Serves: 6

Mango-Lychee Panna Cotta

- ✓ 1 pack chilled **Magnolia All-Purpose Cream**, divided
- ✓ ½ cup fresh milk
- ✓ ⅓ cup white sugar
- ✓ 1 envelope unflavored gelatine, dissolved in 2 tablespoons water

For the fruit topping:

- ✓ 1 can lychees in syrup
- ✓ 2 mangoes, cubed
- ✓ a handful of mint leaves, finely chopped
- ✓ zest of 1 lemon

1. Whip half of chilled **Magnolia All-Purpose Cream** until double in volume. Set aside in the refrigerator to cool.
2. Combine the fresh milk, remaining **Magnolia All-Purpose Cream** and sugar in a saucepan over medium heat and bring to a boil. Add in dissolved gelatine powder and stir until fully dissolved into the milk and cream mixture. Set aside to cool.
3. Mix together canned lychees in syrup, cubed mangoes, finely chopped mint

- leaves, and lemon zest in a bowl. Keep chilled, until ready to use, allowing flavors to infuse.
4. When cream mixture cools, mix in whipped cream and whisk until soft peaks form. Spoon the cream into 6 individual 1-cup ramekins or serving glasses. Keep chilled in the refrigerator until set.
5. Before serving, drain fruits then spoon equally on top of the cream panna cotta.



Recipe Serves: 6

Salted Caramel Cheesecake Squares

For the Crust:

- ✓ 100 grams bittersweet chocolate, chopped
- ✓ 200 grams shortbread cookies (about 8-10 pieces), chopped
- ✓ ½ teaspoon ground cinnamon
- ✓ 2 tablespoons unsalted butter, melted

For the Cheesecake:

- ✓ 1 envelope unflavored gelatine
- ✓ 400 grams cream cheese
- ✓ ⅓ cup sugar
- ✓ 1 pack **Magnolia All-Purpose Cream**, chilled
- ✓ 1 teaspoon vanilla extract

For the Salted Caramel Topping:

- ✓ 1 cup granulated sugar
- ✓ ⅓ cup salted butter, cut into chunks
- ✓ ½ cup **Magnolia All-Purpose Cream**
- ✓ 1 teaspoon salt

1. Place chocolate and biscuits in a food processor or blender until coarse crumbs form. Add butter and whiz to combine.
2. Line an 8x12-inch pan with aluminum foil leaving an overhang. Press the crumbs into the base of the pan with the back of a spoon and chill to set.
3. Dissolve unflavored gelatine in 2 tablespoons water and let bloom for 3-5 minutes then place on a pan over low heat until dissolved. Set aside.
4. Make cheesecake mixture: Cream together cream cheese and sugar until fluffy. Add in chilled **Magnolia All-Purpose Cream** and vanilla extract and mix until well-combined. Pour in dissolved and cooled gelatine mixture and mix well.
5. Pour cheesecake mixture into prepared



- crust and spread evenly. Chill until set.
6. Make salted caramel: Place granulated sugar in a saucepan and heat over medium heat until it melts and turns into a caramel-colored syrup. Be careful not to burn the sugar.
7. When you get the right color, immediately add the butter chunks and quickly stir for 2 to 3 minutes.
8. Slowly pour in **Magnolia All-Purpose Cream** while continuously mixing to combine everything altogether. Simmer for 1 minute. Remove from heat and add in salt. Let cool. Transfer contents to a squeeze bottle.
9. Cut chilled cheesecake into 2x2-inch squares or bars and place on a wire rack. Drizzle with salted caramel.

Recipe Serves: 6

Yummy LESSON HOW TO PEEL LARGE AMOUNTS OF GARLIC FAST

THE DILEMMA You've been hankering for some Bistek a la Pobre and Spaghetti Aglio et Olio (see our version on page 65!) and finally decided to make them for the entire family this weekend. You know you'll be peeling a whole lot of garlic. Is there a way to peel the cloves really quickly?

WHAT TO DO This nifty trick will help you peel like an expert—sans garlicky-smelling hands! All you need to do is place the garlic cloves in a metal bowl, cover with another bowl in the same size, and shake vigorously for 15 seconds. You should hear the cloves banging against the bowl. Uncover and you'll find the cloves completely peeled—just like magic.



We asked:

WHAT NEW DISH CAN YOU MAKE USING LEFTOVER PASTA SAUCE?

- "I can make a quick tomato soup from leftover red pasta sauce! All you need to do is add finely diced celery, carrots, and fresh basil to the mix, then top it with croutons right before serving. For leftover white sauce, I spoon it over potatoes then sprinkle the tops with quick-melting cheese and Parmesan. Instant baked potatoes!"—**Maricel Ladim**
- "I mix leftover béchamel or white sauce with shredded chicken (or ham) and cheese to make croquettes. I also use it to whip up a zucchini lasagna. As for leftover bolognese or meat sauce, I stuff it into peppers or zucchinis. I also use pesto sauce as a marinade for meats."—**Kay Posadas**
- "You know what you can do with leftover carbonara sauce? Drizzle it over baked chicken for an instant upgrade! No need for fancy sauces and gravies from scratch. It's best served with steamed rice. Yum."—**Reese Suanico**
- "Turning spaghetti bolognese into picadillo is easy as 1-2-3! Add potatoes, carrots, and peas to the mix; sauté until cooked; then top over garlic rice. That's it!"—**Sanggumay Yel**
- "Pesto can be transformed into a scrumptious garden salad dressing. Whisk the sauce with good-quality vinegar, then drizzle over your favorite mix of fresh greens and veggies. Red sauce, on the other hand, can be simmered into a scampi with shrimp and white fish. Add a dab of butter and you're good to go!"—**Sheila Ann**
- "Here's a recipe I put together using leftover marinara sauce: Marinate chicken breast fillets in rosemary, thyme, lemon, salt, and pepper; place sliced green and red bell peppers on top; sprinkle with grated cheese; pour marinara sauce over; and finish with more cheese. Bake in the oven and wait until tops are golden."—**Kristine Torres**
- "From pasta sauce to hotdog sandwich topping! Just add chopped jalapeños and beans to your usual meaty red sauce—that's it. It's perfect for sloppy joes, too!"—**Ma. Teresa Dungca Amado**
- "Pesto sauce can be used as a basting sauce for baked chicken or fish. Top with Parmesan cheese and nuts, and you're done. Quick, healthy, delicious!"—**Jamie Love**

Next question: WHAT DO YOU DO WITH LEFTOVER QUESO DE BOLA?

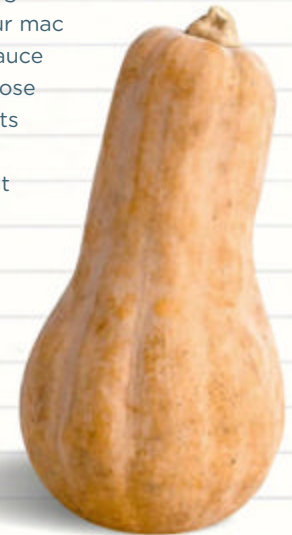
POST YOUR ANSWERS ON WWW.FACEBOOK.COM/YUMMYMAGAZINE, AND CHECK OUT NEXT MONTH'S ISSUE FOR YOUR YUMMY IDEAS.



INGREDIENT SPOTLIGHT

BUTTERNUT SQUASH

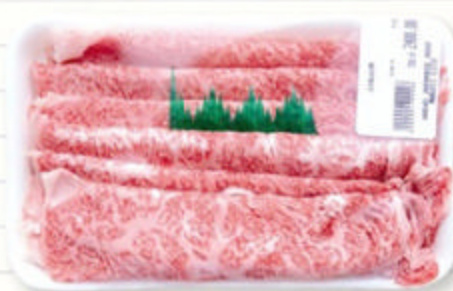
Butternut squash (P112.50 for 500 grams, SM Supermarket Makati) is a type of winter squash known for its silky texture and distinct sweet-and-nutty flavor. Its physical appearance—oblong-shaped and tan-skinned with a ridged stem—is what sets it apart from pumpkins. Choose one that looks heavy for its size and has unblemished, matte skin. It's a very versatile ingredient to have in your kitchen—you can roast it, turn it into a creamy soup, or even make a cake with it. You can even add grated squash to your mac and cheese sauce for an extra dose of nutrition—its deep-orange flesh is a great source of vitamins A and C.



STOP BY Wagyu Japanese Beef

"It's a meat shop, not a restaurant," insists Wagyu Japanese Beef owner Taka Hayano. You'll find this charming hole in the wall in an obscure building along Amorsolo Street in Makati, and once you enter the store, a brightly lit freezer filled with rows of beautifully marbled Wagyu beef, hailing all the way from Japan, will greet you. A Japanese butcher stands behind the counter, ready to give you an introductory Wagyu education—from the differences among sirloin, tenderloin, and Châteaubriand, to how to cook beef properly. The shop offers only grade A5 steak (the highest grade), and before purchasing a few slabs to take home, you can order 100 grams—they'll cook it on the spot. Try your Wagyu steamed and sprinkled with yuzu or plum salt on top; or ask to sample the Wagyu Tataki to try some seared beef. Not only does this small shop cater to willing home cooks, it also supplies meat to larger restaurants. The unbelievable quality and reasonable pricing make this little store truly worth the visit.

Wagyu Japanese Beef is at G-20 Sunvar Plaza Building, Amorsolo Street corner Pasay Road, Makati City (tel. no.: 808-9508).



Take home frozen packs of the best-quality Wagyu sirloin (P750 for 100 grams) and prepare one memorable feast!

Try the steak cooked on a stone grill, like this Châteaubriand (P1,200 for 100 grams), one of the most tender cuts.



Kitchen glossary

Bouquet Garni

It's a bunch of herbs wrapped in cheesecloth and tied with twine used to flavor soups, stocks, sauces, and brines. It lends fragrance to a dish, elevating it with an added flavor profile. Don't be afraid: Throw in a variety of herbs and spices in the bundle—from thyme, parsley, and bay leaves to peppercorns and lemongrass leaves.



COOK UP YOUR INSPIRATION

How to make a delicious gourmet pasta dish?
Use only the best ingredients to make the sauce
and toss in your freshly-made pasta!

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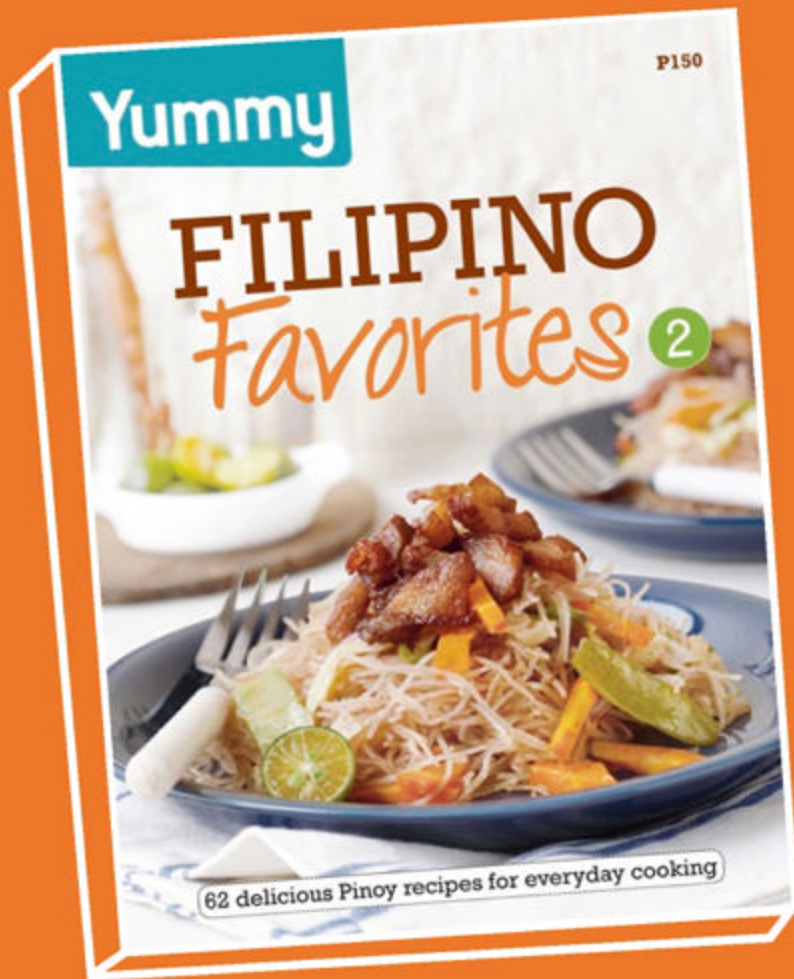
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Yummy Shopping



Must-buy!

HALLMARK
PARTY! PARTY!
PAPER PLATES

Pass me a pretty plate!

Gear up for the coming holiday season with super cute paper plates.

EASY ENTERTAINING These plates are made of thick, sturdy material with a laminated surface, allowing you to serve saucy mains and gooey desserts sans the stress. The bonus? They come in modern prints and a myriad of hues.

MIX 'N' MATCH Having a chic black-and-white party? No problem. How about a colorful chevron-themed celebration? No sweat! You can get all your party supplies to match—paper cups, napkins, and buntings in the same designs are also available. If you're not into the uniform look and want an extra dose of fun, mix 'em up for one whimsical fête!

Hallmark Party! Party! Paper Plates (P105 for 10 (9-inch) plates) are available at National Book Store. For a complete list of branches, visit www.nationalbookstore.com.ph.



Darling dumplings

A steamer and a quick trip to the supermarket are all you need to take a delicious walk through the vibrant streets of Asia.

ONE-BITE WONDER

These frozen dumplings are packed with a leek-and-onion flavor punch. Add them to soups or pan-fry them to perfection. **Wang Leek Dumpling Legume Ravioli, P198.50, Robinsons Supermarket**

UNDER THE SEA

A big fan of nori? You'll love these seaweed rolls. Dip 'em in light soy sauce. Yum. **Sura Seaweed Roll, P270, SM Supermarket**

ROOM FOR DESSERT

Try something new: *ube siopao*! They're as tasty as they are pretty. **Hotsa Ube Pao, P55 for a pack of six, The Landmark**

HOT-POT MAGIC

Eat them as is or drop them into a pot of steaming, comforting *shabu-shabu* broth. **Fish Tofu, P415 per kilo, SM Supermarket**

FOR A CHANGE

Instead of the usual pork *siomai*, try these shrimp dumplings. You'll get hooked! **Hotsa Shrimp Siomai, P139, Rustan's Supermarket**

CUTE AS A BUTTON

Introduce your little diners to the wonderful world of dim sum with these adorable snacks. **Rabbit Fish Cakes, P390 per kilo, SM Supermarket**



CAPTIVATING PASTA CREATION of the Month

LALA GALLARDO
Papercut

A hearty plate of pasta is a dish even royalty would enjoy. A pasta dish immediately brightens up any table and is sure to impress. So when it's time to treat my loved ones to a night fit for a Queen, La Filipina pasta is my choice.

Watch out for another captivating pasta creation next issue!

Bring your own pasta creation to life with this recipe:



Love the Pastabilities!

FUSILLI CHICKEN CACCIATORE

Ingredients

- 500g La Filipina Fusilli Pasta, cooked
- 250g chicken breast fillet
- 250g crushed tomatoes, canned
- 30g onion, finely diced
- 15g garlic, finely diced
- 20g basil, cut into thin strips
- 5g dried oregano
- 30g bell peppers, julienned
- 10g capers
- 15g parmesan cheese, grated
- 15g paprika
- 30g butter
- 30ml olive oil
- salt and pepper to taste

Procedure

1. Season chicken fillets in paprika, salt, and pepper.
2. Saute onions, garlic, crushed tomatoes in olive oil.
3. Add oregano and capers; let simmer.
4. Add the basil and bell peppers; season with salt & pepper.
5. Put the butter in by whisking it until it mixes thoroughly.
6. Toss the sauce with the La Filipina Fusilli Pasta, then top with parmesan.

Got milk?

Browse the supermarket aisles and you'll discover that, aside from the usual cow's milk, there's a world of other milk varieties to suit any dietary need.

Saturated fat- and cholesterol-free, **ALMOND MILK** is a nondairy milk alternative made from ground roasted almonds. With a creamy texture and a subtle nutty flavor, it's a good substitute for most recipes that call for milk. It's loaded with nutrients like vitamin E, calcium, zinc, and magnesium, but contains less protein than cow's milk.

A centuries-old staple in China, soy bean-based **SOY MILK** is a great milk substitute. It has about the same amount of protein as dairy milk and is rich in phytoestrogen, which helps prevent certain cancers. Soy milk is a popular choice among vegans and vegetarians and can be used in place of cow's milk.

Made from pressed brown rice, **RICE MILK** is light and has a naturally sweet flavor. It's a perfect dairy substitute for those who are lactose intolerant and allergic to soy. Compared to cow's milk, it contains more carbohydrates but less calcium and protein. Most commercial brands are fortified with calcium and vitamins A and D.

LACTOSE-FREE MILK is a full-cream dairy milk with an added enzyme called lactase, which allows those who are lactose intolerant to consume

regular cow's milk without experiencing gastrointestinal symptoms. Lactase also makes the milk taste sweeter.

Plant-based **OAT MILK** does not contain milk proteins, making it a suitable choice for vegans and people with milk allergies. It has more carbohydrates but less protein than regular cow's milk. You can easily make oat milk at home by soaking oats in water and processing it in the blender until a creamy liquid is achieved.



Discover a Sweet & creamy **Angel**

Hey Moms, find out why Chef Boy Logro

●●●●● swears by this 2-in-1 ingredient ●●●●●

You know that your kids look forward to dessert after every meal. Give them a sweet surprise that will make them love you more! The secret? Quick, easy-to-prepare and delicious desserts with Angel Kremdensada.

What is Angel Kremdensada? It is a 2-in-1 product that combines the creaminess of all-purpose cream and the yummy sweetness of condensed milk.

Why is it better? Angel Kremdensada has the right sweetness and is tastier than ordinary cream. It helps you create delicious desserts easier and faster. It's more affordable too!

How does it work? Chef Boy Logro suggests that you simply replace your usual cream and condensed milk recipe with Angel Kremdensada. Or you can try these luscious dessert ideas!



**Angel
Kremdensada**

TOFFEE BANANA CUPCAKE

Ingredients:

1 - 410 ml can	Angel Kremdensada
1 cup	packed brown sugar
2 Tbsp	softened butter
2 pcs	large eggs
1 cup	mashed ripe bananas
2 cups	all-purpose flour
2 ½ tsp	baking powder
1 tsp	baking soda
¼ tsp	salt
	Toffee for topping

Procedure:

Preheat oven to 300°F. Beat butter, sugar and eggs until just blended. Add bananas and Angel Kremdensada. Gently stir in flour, baking powder, baking soda and salt. Pour evenly into cupcake molds. Bake for 30 minutes or until toothpick inserted in the center comes out clean. Serve with toffee on top.

Toffee (prepared 1 day ahead):

Place 1 can of Angel Condensada in a saucepot. Fill with water to cover can. Boil then simmer for 3 hours. If using pressure cooker, cook for 30 minutes from steaming point. Cool can completely before opening.

Makes 15 servings

**Angel
Kremdensada**

CHOCOLATE TART

Ingredients:

For the crust:	
1 ½ cups	graham cracker crumbs
2 Tbsp	sugar
¾ cup	softened butter
For the filling:	
1 - 410 ml can	Angel Kremdensada, chilled overnight
240 grams	dark or bittersweet chocolate, melted

Procedure:

Mix graham cracker crumbs with softened butter and sugar, then press mixture into a 12 inch tart pan. Cool in the refrigerator until set. Whip Angel Kremdensada in a bowl using a hand mixer until double in volume. Add melted chocolate and mix until well combined. Pour mixture unto crust.

Cool in the refrigerator for at least 6 hours or overnight.

Makes 12 servings



Kremdelicious!
Tama ang tamis,
mas malasa kaysa
cream!

For more



please visit: www.facebook.com/loveAngelmilk



Everyday Recipes



20 MINUTES
OR LESS

Ultimate BLT with Mayo-Mustard

Keep a pack of bacon in the freezer for a quick, easy, and tasty meal!

Serves 4 **Prep Time** 5 minutes **Cooking Time** 15 minutes

- ✓ 8 slices bacon
- ✓ 2 tomatoes, sliced into 4 rounds each
- ✓ olive oil for drizzling
- ✓ salt and pepper, to season
- ✓ 4 ciabatta rolls, sliced lengthwise, or 2 (6-inch) baguettes, halved crosswise then halved lengthwise
- ✓ 1/4 cup mayonnaise
- ✓ 1 teaspoon mustard
- ✓ 4 cheese slices

- ✓ 1 avocado, sliced
- ✓ handful of arugula leaves

- 1 Preheat oven to 350°F.
- 2 Place bacon and tomatoes on a baking sheet. Drizzle with olive oil and season with salt and pepper. Cook in the preheated oven for 10 to 12 minutes.
- 3 Meanwhile, toast bread slices. Mix together mayonnaise and mustard in a bowl.
- 4 Top the bottom bread halves each with 1 cheese slice, avocado, 2 roasted tomato rounds, 2 bacon slices, and arugula. Drizzle each with mayo-mustard mixture, then cover with top bread halves.



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B.Y.O. BAON

TIP

INSTEAD OF USING STORE-BOUGHT PESTO, MAKE YOUR OWN! WE SHOW YOU HOW ON PAGE 64. YOU'LL ALSO FIND A BUNCH OF OTHER PASTA SAUCES TO MIX AND MATCH!

Artichoke Pesto Fettuccine

Not a fan of creamy sauces? For a tomato-based pasta dish, swap out the evaporated milk for a 410-gram can of tomato purée.

Serves 4 **Prep Time** 10 minutes **Cooking Time** 20 minutes

- ✓ 500 grams fettuccine
- ✓ 2 tablespoons olive oil
- ✓ 2 cloves garlic, crushed
- ✓ 1 (375-ml) can evaporated milk
- ✓ 1 (190-gram) jar basil pesto
- ✓ 1 (400-gram) can artichoke hearts (plain or marinated), drained and sliced
- ✓ 1/3 cup semi-dried or sun-dried tomatoes, sliced
- ✓ 1/3 cup toasted pine nuts
- ✓ 1/3 cup grated Parmesan cheese, divided
- ✓ 1/2 cup basil leaves for garnish

- 1** Cook pasta according to package directions. Drain and keep warm.
- 2** In a large frying pan, heat oil over high heat. Sauté garlic for 1 minute or until fragrant. Stir in milk and pesto. Simmer for 4 to 5 minutes or until sauce thickens slightly.
- 3** Add pasta to pan with artichokes, tomatoes, nuts, and half of the Parmesan cheese. Toss well. Top with remaining cheese and sprinkle with basil leaves before serving.



More Chefs are creating masterpieces with Magnolia All Purpose Flour



TORTA CEBUANA

by Rose Marie Lim
Caro & Marie

Ingredients:

1 cup	light corn syrup
2 cups	MAGNOLIA ALL PURPOSE FLOUR
⅓ cup	Magnolia Nutri oil
½ cup	Magnolia Gold butter (melted)
⅓ cup	condensed milk
10	egg yolks
2 tsp.	anise seeds
¼ tsp.	salt
1 tbsp.	vanilla
2 tbsp.	baking powder



Procedure:

1. Preheat oven to 325°F.
2. Put together all the ingredients in a mixing bowl except baking powder.
3. Beat with electric mixer until smooth and fluffy for about 3-5 minutes. Quickly beat in 2 tbsp. baking powder. Mix for a few seconds more.
4. Pour mixture into 18 paper-lined ensaymada molds. Bake for 20 minutes or until done.
5. Brush top with melted butter and sprinkle with sugar.



FAMILY
FAVORITE



Pantry Paella

Paella is always a winner, and contrary to what you might think, it's quite easy to prepare. It's a complete, one-pan meal in 30 minutes—what more could you ask for?

Serves 4 Prep Time 10 minutes **Cooking Time** 30 minutes

- ✓ 2 tablespoons olive oil
- ✓ 1 white onion, chopped finely
- ✓ 2 cloves garlic, crushed
- ✓ 200 grams ham, diced
- ✓ 1 Spanish chorizo, sliced
- ✓ 2 cups Arborio or Jasponica rice
- ✓ 4 cups chicken stock

- ✓ pinch of saffron threads or *kasubha*, or $\frac{1}{4}$ teaspoon ground turmeric
- ✓ 12 prawns, peeled and deveined with tails left on
- ✓ $\frac{1}{3}$ cup frozen peas, thawed
- ✓ $\frac{1}{2}$ medium red bell pepper, roasted and sliced into strips
- ✓ parsley leaves and lemon wedges, to serve (optional)

- 1** In a large frying pan, heat oil over high heat. Sauté onion and garlic for 2 minutes.
- 2** Add ham and chorizo; cook for 2 minutes or until golden brown. Stir in rice, coating grains in oil.
- 3** Add stock and saffron, *kasubha*, or turmeric. Simmer, covered, over low heat for 20 minutes or until liquid is absorbed.
- 4** Scatter prawns, peas, and red bell pepper strips on top. Cook, covered, for 5 more minutes.
- 5** Sprinkle with parsley and serve with lemon wedges, if desired.



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Smoking Hot Recipes for Your Resto

Sizzling dishes make dining out even more memorable and exciting. Diners love the mouthwatering aroma and the addictive taste of sizzling dishes, made possible by Knorr Liquid Seasoning. It enhances the natural flavors of your ingredients to give the dish that signature Filipino taste. And making a sizzling hit is as easy as one, two, three! Take a classic dish, cook it with Knorr Liquid Seasoning, and serve it on a sizzling plate. Try it now and watch your diners line up for it!



Sizzling Liempo Sisig

Ingredients

For the inihaw na liempo:

- 90 ml **Knorr Liquid Seasoning**
- 10 g **Knorr Sinigang sa Sampalok**
- 15 g white sugar
- 60 g garlic, minced
- 1 kg liempo, sliced

For the dressing

- 250 g **Lady's Choice Real Mayonnaise**
- 60 ml **Knorr Liquid Seasoning**
- 90 g pork liver, grilled and finely chopped or ground
- 3 g black pepper, freshly ground

For the assembly

- 1 kg inihaw na liempo, prepared
- 300 g dressing, prepared
- 300 g white onion, chopped
- 20 g finger chili, sliced

Procedure

1. Combine all ingredients for the marinade. Marinate pork liempo for 6 to 24 hours.
2. Grill until cooked through. Rest for about 5 minutes. Cut into small cubes. Set aside.
3. Combine all dressing ingredients until well blended.
4. Mix together inihaw na liempo, dressing, white onion and finger chili in a bowl. Optional to serve with calamansi and red chili.

Total yield/ servings: **12**
Serving size: **80 g**
Preparation time: **10 minutes**
Cooking time: **15 minutes**



Sizzling Bulalo Steak

Ingredients

For the bulalo

- 1 kg bulalo
- 80 g onion
- 2 pcs bay leaf
- 3 g peppercorn
- 30 g **Knorr Beef Broth**
- 1.5 L water

For the garlic gravy:

- 60 ml oil
- 30 g garlic, minced
- 300 ml water
- 50 g **Knorr Gravy Mix**, dissolved in 200 mL water
- 20 ml **Knorr Liquid Seasoning**
- 5 g sugar
- 10 g butter
- 60 ml cream

Procedure

1. Simmer bulalo in a pot of water with onion, bay leaf, and peppercorn until fork tender.
2. To make the garlic gravy, heat oil in a pan.
3. Saute garlic until fragrant.
4. Add water and dissolved Knorr Gravy Mix.
5. Add Knorr Liquid Seasoning and sugar.
6. Finish with butter and cream.
7. Place a nudge of butter onto a sizzling plate. Place simmered bulalo and top with prepared garlic gravy. Season with Knorr Liquid Seasoning to finish.



Total yield/ servings: **4**
 Serving size: **300 g**
 Preparation time: **60 minutes**
 Cooking time: **20 minutes**



Total yield/ servings: **2**
 Serving size: **250 g**
 Preparation time: **10 minutes**
 Cooking time: **10 minutes**

Sizzling Gambas

Ingredients

For the prawns

- 90 ml olive oil
- 90 g garlic, minced
- 5 g smoked paprika
- 1 g dried chili flakes, crushed
- 30 ml banana ketchup
- 120 ml **Knorr Liquid Seasoning**
- 1 kg prawns, deveined

For the dish

- 120 ml olive oil
- 120 g onion, cut into quarters
- 15 g finger chili, sliced
- 60 g red bell pepper, cut into cubes
- Marinated prawns
- 30 g butter
- 5 g spring onions, chopped

Procedure

For the prawns

1. Combine olive oil, garlic, smoked paprika, dried chili flakes, banana ketchup and Knorr Liquid Seasoning in a bowl until well mixed.
2. Marinate prawns in the mixture for 5 minutes. Set aside.

For the dish

1. Heat oil in a pan.
2. Saute onion, finger chili, red bell pepper and green bell pepper until fragrant.
3. Pour in the marinated prawns and saute for 3 - 5 minutes until prawns are cooked through.
4. Turn off the heat. Add a nudge of butter for a more flavorful and creamier sauce.
5. Pour the dish into a heated sizzling plate. Garnish with chopped spring onions. Serve immediately.



Sisig, the most popular Filipino sizzling dish, originated from Pampanga. It is now widely enjoyed in Filipino communities everywhere in the world, and is great made with **Knorr Liquid Seasoning**.

Get a free sizzling starter kit! Visit ufs.com/sizzling for more details.





Family Kitchen

BY JOEY DE LARRAZABAL-BLANCO

About the columnist

Joey de Larrazabal-Blanco started cooking in earnest out of absolute necessity—a continent away from home with no one to feed her. She then promptly and totally flung herself into a one-woman love affair with food—procuring it, preparing it, and ultimately, consuming it. She carries no credentials except for her passion and is firm in her belief that anyone can learn to cook. She recounts her own gastronomic exploits in her blog, 8obreakfasts.blogspot.com.

♦ One fine day, long before I was even married, I was out with my mom deciding where to eat. I suggested an Italian place I had wanted to try to which my mom replied, “No, I don’t feel like eating pasta—too much carbs!” As I tried to think of an alternative, she mentioned a nearby Chinese restaurant. I rebutted, thinking of all the noodle dishes we like to order, “Mom! That’s a lot of carbs, too!” She looked at me innocently and said, “But they’re noodles, not pasta!” My mom has that enviable talent of being able to rationalize anything and everything she wants—no matter how irrationally she does it. It’s a skill I’ve been trying to develop for years, and I must say I’m getting quite good at it.

That story perfectly encapsulates my love for noodles. Whether it’s because of the absolutely false impression that they contain fewer carbohydrates (perhaps some noodles really do), or because I gravitate towards Asian-style flavors and preparations, I always have a stash of some kind of Asian noodle in my pantry. Egg noodles are one such staple and are the backbone of this dish.

This is basically an Asian version of a mushroom and sausage pasta; in it, I use Asian ingredients and seasonings. I use the ubiquitous Chinese sausage (also popularly known as chorizo Macau) here, but if you find Chinese goose liver sausages, you can throw some of those into the mix, too. They’re rich and very savory, and will add tremendous depth to your dish. You can also use other types of mushrooms, keeping in mind that Asian kinds will probably work best. I have done similar preparations with oyster and shimeji mushrooms, and the dish was just as yummy.

Don’t skip the green onions and cilantro—they’re not just for garnish, but are important elements to the overall recipe. They provide texture as well as a welcome fresh, sharp flavor that complements the richly flavored sauce. You can try this with other types of Asian noodles also, like rice noodles or soba.

Although my mom and I have since welcomed more carbs on our regular mommy-daughter dates, there will always be a special place in my heart for the humble noodle. I hope this finds its way into your kitchen as well!



PHOTOGRAPHY: PATRICK MARTINES; STYLING: DICE MENDIOLA; HAIR & MAKEUP: YIDA NON JAUCIAN.

ASIAN-STYLE “PASTA”

Serves 4 **Prep Time** 10 minutes
Cooking Time 20 to 25 minutes

- ✓ 200 grams egg noodles
- ✓ 3 tablespoons soy sauce
- ✓ 1 tablespoon hoisin sauce
- ✓ 1 tablespoon oyster sauce
- ✓ 2 teaspoons sesame oil
- ✓ 1 tablespoon plus 1 teaspoon sugar
- ✓ canola oil (or any mild-flavored vegetable oil)
- ✓ 1 red onion, sliced
- ✓ 5 cloves garlic, chopped finely
- ✓ 20 grams ginger, peeled and sliced
- ✓ 3 Chinese sausages (about 150 grams), sliced diagonally

- ✓ 350 grams shiitake mushrooms, stems discarded (you can use them to make mushroom stock) and caps sliced
- ✓ 150 grams enoki mushrooms, trimmed
- ✓ ¼ cup water, or more if needed
- ✓ 1 tablespoon toasted sesame seeds
- ✓ 6 green onions, sliced diagonally
- ✓ 1 small bunch cilantro, leaves picked

- 1** Cook egg noodles according to package directions; set aside.
- 2** Meanwhile, combine soy sauce, hoisin sauce, oyster sauce, sesame oil, and sugar in a small bowl; mix until well combined. Set aside.
- 3** In a wok, heat a couple of generous swirls of oil. When oil is hot, add onion, garlic, and ginger; sauté until onion is soft and aromatic.
- 4** Add Chinese sausage and fry, tossing for about 3 minutes or until the fat becomes translucent. Add shiitake mushrooms and cook, stirring occasionally, until soft, about 10 minutes.
- 5** Add enoki mushrooms, toss once or twice until mixed through. Stir in soy sauce mixture. Mix until everything is coated, allowing it to bubble up a bit. Stir in water. Check to see if the sauce is loose enough, adding more water if needed, then remove from heat.
- 6** To serve, portion noodles among 4 individual bowls. Top with mushroom-sausage mixture, sprinkle with sesame seeds, then top generously with green onions and cilantro.

TIP

USE THE SAUCE AS A TOPPING ON FRESHLY COOKED RICE—IT’S JUST AS DELICIOUS.



Hey, Home Baker!

BY AILEEN ANASTACIO

About the columnist

Aileen Anastacio is best known as the chef and owner of bakeshop-café Goodies N' Sweets. She also teaches cooking and baking lessons at her restaurant, Marmalade Kitchen. Aileen is the author of *Home Café*, a book on desserts and coffee, and *Home-made for the Holidays*. To read about her culinary adventures, visit gourmetgoodies.blogspot.com.

◆ I was never fond of bread pudding. I used to eat it when I was younger, but never really cared for its mushy texture and milky flavor. I also refused to make bread pudding as I started my culinary career—until one day, I had some leftover brioche in my commissary and didn't want it to go to waste. I ended up chopping the bread into cubes and allowing it to soak in an egg-milk-sugar-cream mixture for a bit. I sprinkled a generous amount of dark chocolate chips on top, then into the oven it went. Voila! I must say, my first bread pudding turned out quite well. Today, it's a dessert special in my new restaurant, Marmalade Kitchen! We serve it with sliced bananas, toffee sauce, and a scoop of ice cream.

The Caramelized Apple and Raisin Bread Pudding recipe I'm sharing this month is a spin-off from the regular bread and butter pudding. It's really easy to make,

and doesn't require much time, but let me share with you a couple of tips to help you achieve the perfect pudding. First, carefully choose the type of bread you'll be using—different kinds of bread yield different results. For a crusty, rustic texture, use a day-old baguette. If you want a moister, more tender pudding, a regular loaf of bread will work just fine. In this case, I used a raisin loaf, which gives the pudding more texture and flavor. When it comes to apples, you can use the Granny Smith variety for a tarter taste, although Fuji apples also work quite well—they provide texture even after the pudding is baked. Lastly, make sure you're generous when it comes to spreading butter on the bread—it might seem indulgent, but this will keep the bread moist yet crisp.

Try this with a rum butterscotch sauce or vanilla ice cream—they partner perfectly with the pudding!





3



4



5



6



CARAMELIZED APPLE AND RAISIN BREAD PUDDING

Serves 4 Prep Time 10 minutes **Baking Time** 20 to 25 minutes

- ✓ 2 tablespoons sugar
- ✓ 1 large Fuji apple, peeled, cored, and diced
- ✓ 2 tablespoons butter, plus ¼ cup or more, softened
- ✓ 5 slices raisin bread, halved diagonally
- ✓ ½ cups whipping cream
- ✓ 2 large eggs
- ✓ 1 egg yolk
- ✓ ⅓ cup sugar
- ✓ 1 teaspoon vanilla extract
- ✓ ½ teaspoon ground cinnamon
- ✓ ¼ to ⅓ cup raisins

- 1 Preheat oven to 350°F.
- 2 Sprinkle sugar in a sauté pan and cook over medium heat until sugar melts and turns amber in color.
- 3 Add diced apples; sauté until apples are coated in the caramel. Add 2 tablespoons butter; stir well. Cook until apples are tender. Set aside and cool completely.
- 4 Spread softened butter on both sides of each bread slice. Arrange bread slices in an ovenproof dish.
- 5 Combine cream, eggs, egg yolk, sugar, vanilla, and cinnamon in a separate bowl; mix well.
- 6 Pour mixture over bread a little at a time, allowing liquid to be absorbed. Top with caramelized apples and raisins.
- 7 Bake in the preheated oven for 20 to 25 minutes or until golden. Allow pudding to cool for about 15 minutes before serving.



Chef at Home

BY JUN JUN DE GUZMAN

◆ One of the first desserts I learned to make in culinary school was sticky toffee pudding. It was an eye-opener for me—it barely appealed to me back then because of its gooey consistency, but I soon learned that the combination of a rich, buttery base, decadent butterscotch sauce, and sweet, chewy dates is a true winner. It was difficult not to fall in love with it!

Lately, I've noticed that restaurants have been serving pudding variations left and right—could it be the next big dessert trend? After tasting so many kinds on nights out, I thought it would be a great idea to share a sticky pudding recipe with my own twist: a version that uses dried mangoes instead of dates. Because who doesn't love dried mangoes, right? Go ahead and indulge in this amazing dessert!

About the columnist

A graduate of the Peregrine School of Cordon Bleu London, Jun Jun de Guzman has spent years as a popular chef instructor at the Center for Asian Culinary Studies in San Juan. In his spare time, he loves traveling around the world with his family, having recently visited Spain and Austria. These days, Chef Jun Jun is busy teaching culinary students at CACS branches in Cavite, Davao, and Subic, as well as doing consultancy for resorts in Boracay and Siargao. Follow Chef Jun Jun on Instagram at @chefjelise.



STICKY MANGO PUDDING

Serves 5 to 6 **Prep Time** 30 minutes, plus soaking time **Baking Time** 1 hour

- ✓ 1 cup dried mangoes, sliced into strips
- ✓ 1/2 cup boiling water
- ✓ 1 1/2 cups all-purpose flour
- ✓ 2 teaspoons baking powder
- ✓ 1/2 teaspoon salt
- ✓ 3/4 cup unsalted butter, plus extra for greasing pan
- ✓ 1 cup sugar
- ✓ 2 large eggs
- ✓ 1 teaspoon vanilla extract

FOR THE BUTTERSCOTCH SAUCE

- ✓ 1 cup brown sugar
- ✓ 1 cup heavy cream
- ✓ 1/4 cup canned mango juice
- ✓ 1/4 cup mango jam
- ✓ 1/2 cup butter

1 Preheat oven to 350°F. Grease and flour an 8-inch round cake pan; set aside.

2 Combine dried mangoes and boiling water in a bowl. Set aside for

15 to 20 minutes to soften.

3 Combine flour, baking powder, and salt in a bowl; stir well. Set aside.

4 In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar for about 5 minutes or until light. Add eggs one at a time, beating well after each addition. Add mangoes and liquid, flour mixture, and vanilla. Mix until well combined. Pour into prepared cake pan; bake for 50 to 55 minutes.

5 Meanwhile, make the butterscotch sauce: Heat sugar in a heavy-bottomed pan over medium-low heat until caramelized and deep amber in color. Add cream, mango juice, and jam. Mix well until dissolved. Add butter; mix. The sauce should have a sticky consistency. Set aside.

6 Remove cake from oven. Let cool in pan for 5 minutes. Remove from pan and transfer to a plate. Poke holes in the cake with a barbecue stick. Pour about half of the sauce over; let soak for 30 minutes to 1 hour. Top with remaining sauce before serving.

PHOTOGRAPHY: TOTO LABRADOR. STYLING: TRINKA GONZALES.



Must Cook

Dessert Recipes

Sapporo Noodle Pudding with Caramel Syrup

Ingredients:

- 500 grams Sapporo Long Kow Vermicelli (sotanghon)
- 1/4 cup unsalted butter
- 1/2 cup sugar
- 8 oz. cottage cheese
- 4 oz. cream cheese
- 8 oz. sour cream
- 4 eggs, lightly beaten
- 1/2 tsp. vanilla extract
- 1/2 tsp. lemon juice
- 1/4 tsp. salt

For the topping:

- 1 cup graham cracker crumbs
- 3 tbsps. sugar
- 4 tbsps. unsalted butter, melted

For the Caramel Syrup:

- 1 cup sugar

Procedure:

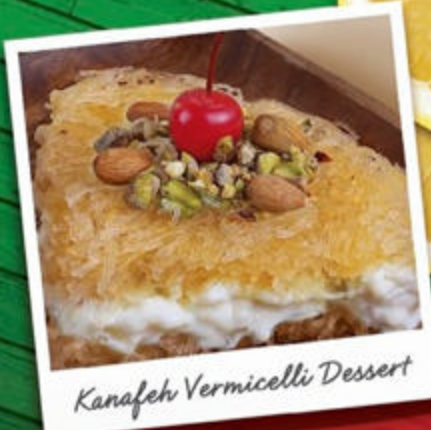
Bring to a boil Sapporo Long Kow Vermicelli (sotanghon) for about 10 minutes. Drain in cold water then set aside. Preheat oven to 350 degrees. In a large bowl, combine the sotanghon, butter, sugar, cheeses, eggs, vanilla, lemon juice and salt. Mix well. Pour into a buttered 9x13 baking dish. Mix together the graham cracker crumbs, sugar and melted butter. Sprinkle evenly over the sotanghon mixture. Bake for 45 minutes to 1 hour or until golden on top. Remove from the oven and let set for 15 minutes at room temperature before cutting into squares. Meanwhile, cook caramel syrup in a medium saucepan over medium heat. Cook while whisking gently for 5 to 7 minutes, until it thickens. Turn off heat. Serve the pudding with caramel syrup on top.



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Sweet Sotanghon Mixed
with Almonds and Pistachios



Kanafeh Vermicelli Dessert



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Biz Whiz

BY SHARLENE TAN

◆ There's something about small portions and the idea of sampling a variety of dishes that entices me, especially when I'm dining solo or eating at a newly opened restaurant for the first time. I know a lot of people share my sentiments and I guess this is one of the reasons why degustation dinners are so popular and why Spanish restaurants, usually known for having an extensive tapas menu, are always packed. I've also noticed that more establishments have beefed up their first-plate offerings, making the roster quite interesting.

This month's appetizer is inspired by Spanish flavors, but I've put some local flair into it with the addition of *kesong puti*. My recipe calls for searing the squid in a pan, then finishing the dish in the oven. It's my way of achieving the perfect texture. However, if you find the two-step process a bit of a hassle, you can simply continue cooking the dish in the pan—but cook it slowly over very low heat. Make sure you don't end up with tough, overcooked squid. Finally, a splash of premium extra virgin olive oil is the only thing you need to finish this flavorful dish!

About the columnist

A food stylist by profession and one of the brains behind Goodles pasta bar, Sharlene Tan loves everything about food. She spends most of her time testing and tasting recipes, dining out, teaching friends how to cook, and styling food for the camera. When her schedule permits, she takes time to travel, often to Hong Kong, which she considers her second home. A few days off to visit her favorite shops and food stops always brings her to a new level of inspiration. Visit her website at www.sharlenetan.com.

CHORIZO- AND MUSHROOM-STUFFED SQUID

Serves 4 **Prep Time** 20 minutes

Cooking Time 10 minutes

- ✓ 20 pieces small squid, cleaned, tubes and tentacles only
- ✓ 2 tablespoons olive oil
- ✓ 1½ teaspoons lemon juice
- ✓ salt and pepper, to taste

FOR THE FILLING

- ✓ 1 tablespoon chopped onion
- ✓ 1 tablespoon olive oil
- ✓ 100 grams chorizo Bilbao, diced
- ✓ 100 grams button mushrooms, chopped
- ✓ 1 teaspoon Spanish paprika
- ✓ 2 tablespoons white wine
- ✓ salt and pepper, to taste
- ✓ 150 grams *kesong puti*, crumbled
- ✓ 1 to 2 sprigs fresh thyme
- ✓ 1 to 2 tablespoons good-quality extra virgin olive oil
- ✓ juice from 1 lemon wedge

1 Preheat oven to 350°F.

2 Marinate squid in olive oil, lemon juice, salt, and pepper for 5 minutes. Set aside.

3 Make the filling: Sauté onions in olive oil. Add chorizo, mushrooms, and Spanish paprika. Cook for 1 to 2 minutes. Add wine; simmer until liquid reduces by half. Season with salt and pepper. Transfer to a small bowl and mix in *kesong puti*. Set aside and let cool.

4 Spoon filling into a squid tube until ³/₄ full and secure with a toothpick. Repeat with remaining ingredients.

5 Cook stuffed squid in a nonstick pan over high heat for 1 minute, searing all sides. Add tentacles; pan-fry for 1 to 2 more minutes or until cooked through.

6 Transfer squid and juices to an ovenproof dish; add thyme. Bake for 2 to 3 minutes until done. Remove toothpicks. Drizzle with extra virgin olive oil and lemon juice before serving.



PHOTOGRAPHY: PATRICK MARTINES; STYLING: TRINKA GONZALES; HAIR & MAKEUP: VIDA NON-JAUCIAN

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MAKES: 8 servings

What you need

2 packs PHILADELPHIA Cream Cheese 226g, softened
1/2 cup sugar
1/2 tsp. vanilla
2 pieces eggs
6 oz. graham cracker crumb crust

Make it

HEAT oven to 325°F.

BEAT Philadelphia cream cheese, sugar and vanilla with mixer until blended. Add eggs and beat just until blended. Pour into crust.

BAKE for 40 minutes or until center is almost set. Cool. Refrigerate for 3 hours.

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Around the World

BY SARI JORGE

✦ During one of my trips to Paris, I had a wonderful croque madame at a quaint café. The madame is similar to the croque monsieur—it's also a ham and cheese sandwich covered in béchamel sauce, but what sets the madame apart is the fried egg on top. It's a Parisian café mainstay, and for good reason. It's really quite delicious!

One morning, I surprised my husband with this decadent sandwich. He totally loved it, and the experience brought us back to Paris. My children fell in love with it, too—they liked it so much that I decided to create a French-themed meal featuring the croque madame, refreshing fruit shakes, and French pastries from a bakery nearby. The dinner was a big hit, and the kids couldn't stop talking about it!

This recipe is one of my family's favorites, and I'm sure your family will love it, too.

About the columnist

For Sari Jorge, food has always been instrumental in bringing her family together. Thanks to a doting grandmother who made sure her grandchildren knew their way around the kitchen, she has been cooking since she was 10 years old. These days, she channels this same love for cooking into a thriving business, 25 Mushrooms Kitchen, where she teaches cooking classes for household helpers. Aside from food, Sari is passionate about playing squash, collecting paintings and antiques, and traveling.



TIP

MORNAY SAUCE IS SIMPLY JUST BÉCHAMEL SAUCE TO WHICH CHEESE HAS BEEN ADDED!

CROQUE MADAME WITH GRUYÈRE MELT

Serves 4 Prep Time 20 minutes

Cooking Time 30 minutes

FOR THE MORNAY SAUCE

- ✓ 2 tablespoons unsalted butter
- ✓ 2 tablespoons all-purpose flour
- ✓ 1½ cups milk
- ✓ ½ cup cream
- ✓ ¼ cup finely grated Parmesan cheese
- ✓ salt and freshly ground black pepper, to taste
- ✓ freshly grated nutmeg, to taste
- ✓ 8 slices country bread (you can use bâtarde or brioche)
- ✓ 4 teaspoons Dijon mustard (optional)
- ✓ 8 thin slices ham
- ✓ ½ cup grated Gruyère or sharp cheddar cheese
- ✓ ½ cup mozzarella cheese
- ✓ vegetable oil
- ✓ 4 eggs

1 Make the Mornay sauce: Heat butter in a saucepan over medium-

high heat. Add flour and cook for about 1 minute. Add milk, mix using a whisk, and bring to a boil until sauce thickens, about 5 minutes. Add cream and Parmesan cheese; whisk until smooth. Season with salt, pepper, and nutmeg. Set aside.

2 Toast bread slices in a toaster oven for 5 to 6 minutes. Set aside.

3 Preheat toaster oven to high. Place 4 slices toasted bread on a baking sheet and spread each slice with 1 teaspoon mustard. Top each with 2 slices ham and 2 tablespoons Mornay sauce. Top with remaining bread slices to make 4 sandwiches.

4 Sprinkle Gruyère and mozzarella cheeses on top and broil until cheese begins to melt, about 5 minutes.

5 Meanwhile, heat cooking oil in a nonstick skillet over medium heat. Cook eggs sunny side up.

6 Top each sandwich with 2 to 3 tablespoons Mornay sauce and a fried egg. Sprinkle with freshly ground black pepper. Serve immediately.

Everyday
cooking with
Breville!



Curried Beef Ribs

by: Jr. Masterchef Louise Mabulo

Ingredients:

1 rack of beef ribs whole	2 bulbs garlic, minced
1/2 cup curry powder	bay leaves
1/4 tsp of cumin	1/2tsp of cayenne pepper
1/4 tsp cinnamon	4 tbsp yoghurt
1/4 cup fish sauce	1pc. star anise
2 cans of coconut cream	1pc. clove
5in. ginger, minced	salt and pepper to taste
2 onions, minced	



Procedure:

1. Using the *Breville Multi-Chef*, press "Sauté/Sear" button and sear beef ribs. Set aside.
2. On the same pan, sauté onion, garlic and ginger until onions are translucent. Throw in the curry powder, cumin, cinnamon, cayenne pepper, star anise, bay leaves and clove. Roast the spices until fragrant and add the fish sauce.
3. Place the beef ribs. Add the coconut cream and give it a quick stir.
4. Set the *Breville Multi-Chef* to "Slow Cook/Low". Leave it to cook for 4 hours.
5. Add the yogurt and season with salt and pepper to taste. Leave for another 30 mins.
6. Serve and Enjoy!



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RECIPES THIS WAY }>

MONDAY

STIR-FRIED SUMMER VEGETABLES AND TOFU

Flavorful, hefty, and healthy, this dish is best served with steamed rice and garlic-chili sauce.

Serves 4 to 6 Prep Time 20 minutes

Cooking Time 10 minutes

- ✓ 1/2 cup chicken stock
- ✓ 1/4 cup rice wine
- ✓ 3 tablespoons light Chinese soy sauce
- ✓ 3 tablespoons cornstarch, divided
- ✓ 2 1/2 tablespoons sugar
- ✓ 200 grams firm tofu (*tokwa*)
- ✓ 1/4 teaspoon salt
- ✓ 2 tablespoons vegetable oil, divided
- ✓ 1 tablespoon minced garlic
- ✓ 1 tablespoon minced ginger

- ✓ 100 grams fish tofu
- ✓ 1 cup broccoli florets
- ✓ 1 cup cauliflower florets
- ✓ 1/2 cup fresh young corn, sliced diagonally
- ✓ 100 grams fresh button mushrooms, sliced in half
- ✓ 1 cup cubed squash, boiled for 5 minutes
- ✓ 5 tablespoons water

1 Combine chicken stock, rice wine, light soy sauce, 1 tablespoon cornstarch, and sugar in a small bowl. Set aside.

2 Cut firm tofu into 3/4-inch cubes and pat dry. Sprinkle tofu with salt. Place remaining cornstarch in a large bowl. Add tofu then toss gently to coat. Set aside.

3 Heat 1 tablespoon oil in a large nonstick skillet or wok over medium-high heat.

Add tofu. Gently turn and cook, stirring occasionally, until browned on all sides, about 2 to 3 minutes. Transfer to a plate.

4 Reduce heat to medium. Add remaining oil, garlic, and ginger; cook until fragrant, about 30 seconds. Add fish tofu, broccoli, cauliflower, young corn, mushrooms, squash, and water. Cover pan and cook, stirring once or twice, until vegetables are tender and crisp, about 2 to 4 minutes.

5 Stir chicken stock mixture then add to pan. Cook until sauce thickens, about 1 to 2 minutes. Return cooked firm tofu to pan; toss to combine well with the vegetables and sauce. Serve hot.





TUESDAY

STIR-FRIED HONEY ORANGE CHICKEN

Adding orange juice and honey to this stir-fry gives it a delicious sweet-and-sour kick everyone will love.

Serves 4 to 6 **Prep Time** 20 minutes, plus marinating time **Cooking Time** 10 to 12 minutes

- ✓ 3 tablespoons fresh orange juice (we used Ponkan oranges)
- ✓ 1 tablespoon brown sugar
- ✓ 3 tablespoons honey
- ✓ 2 tablespoons cane vinegar
- ✓ 1½ tablespoons light Chinese soy sauce
- ✓ 2 teaspoons cornstarch
- ✓ 500 grams boneless and skinless

- chicken breast fillets, sliced into (2x³/₄-inch) strips
- ✓ 1½ tablespoons vegetable oil
- ✓ 1 medium red bell pepper, cored and cubed
- ✓ 1 medium carrot, sliced into strips
- ✓ 1 stalk celery, chopped finely
- ✓ ½ medium white onion, sliced thinly
- ✓ ½ cup snow peas (*sitsaro*)
- ✓ ¼ cup water
- ✓ salt and pepper, to taste
- ✓ ½ cup cashew nuts
- ✓ ½ cup canned Mandarin oranges
- ✓ toasted sesame seeds (optional)

1 In a medium bowl, whisk together juice, sugar, honey, vinegar, soy sauce, and

cornstarch. Add chicken and marinate for at least 1 hour, covered, in the refrigerator.

2 Heat oil in a wok or large frying pan over high heat. Add bell peppers, carrots, celery, onions, snow peas, and water. Stir-fry until vegetables are tender yet still crisp, about 2 minutes. Season lightly with salt and pepper. Transfer to a plate.

3 Separate chicken and marinade. In the same pan, add chicken and stir-fry for about 5 minutes. Add cashew nuts and orange wedges; stir-fry for 2 minutes more. Make a well in the center; add marinade. Simmer until sauce thickens.

4 Stir in vegetables; mix well. Adjust seasoning. Garnish with sesame seeds, if desired. Serve hot.

STIR-FRIED BEEF AND UDON IN PEANUT SAUCE

Everyone's favorite Japanese noodles are mixed with tender beef strips and a nutty sauce for one tasty dish.

Serves 4 to 6 **Prep Time** 20 minutes

Cooking Time 20 minutes

FOR THE PEANUT SAUCE

- ✓ 1/4 cup vegetable oil
 - ✓ 1/2 cup skinless roasted peanuts, chopped
 - ✓ 3 tablespoons honey
 - ✓ 3 tablespoons rice vinegar
 - ✓ 3 tablespoons soy sauce
 - ✓ 1 tablespoon sesame oil
 - ✓ 2 tablespoons water
-
- ✓ 1 tablespoon vegetable oil
 - ✓ 1 tablespoon minced garlic
 - ✓ 1 1/2 tablespoons minced ginger
 - ✓ 1 bird's eye chili (*siling labuyo*), chopped finely
 - ✓ 300 grams beef tenderloin, sliced into thin strips
 - ✓ 1 cup fresh shiitake mushrooms, sliced (optional)
 - ✓ 1 medium zucchini, cubed

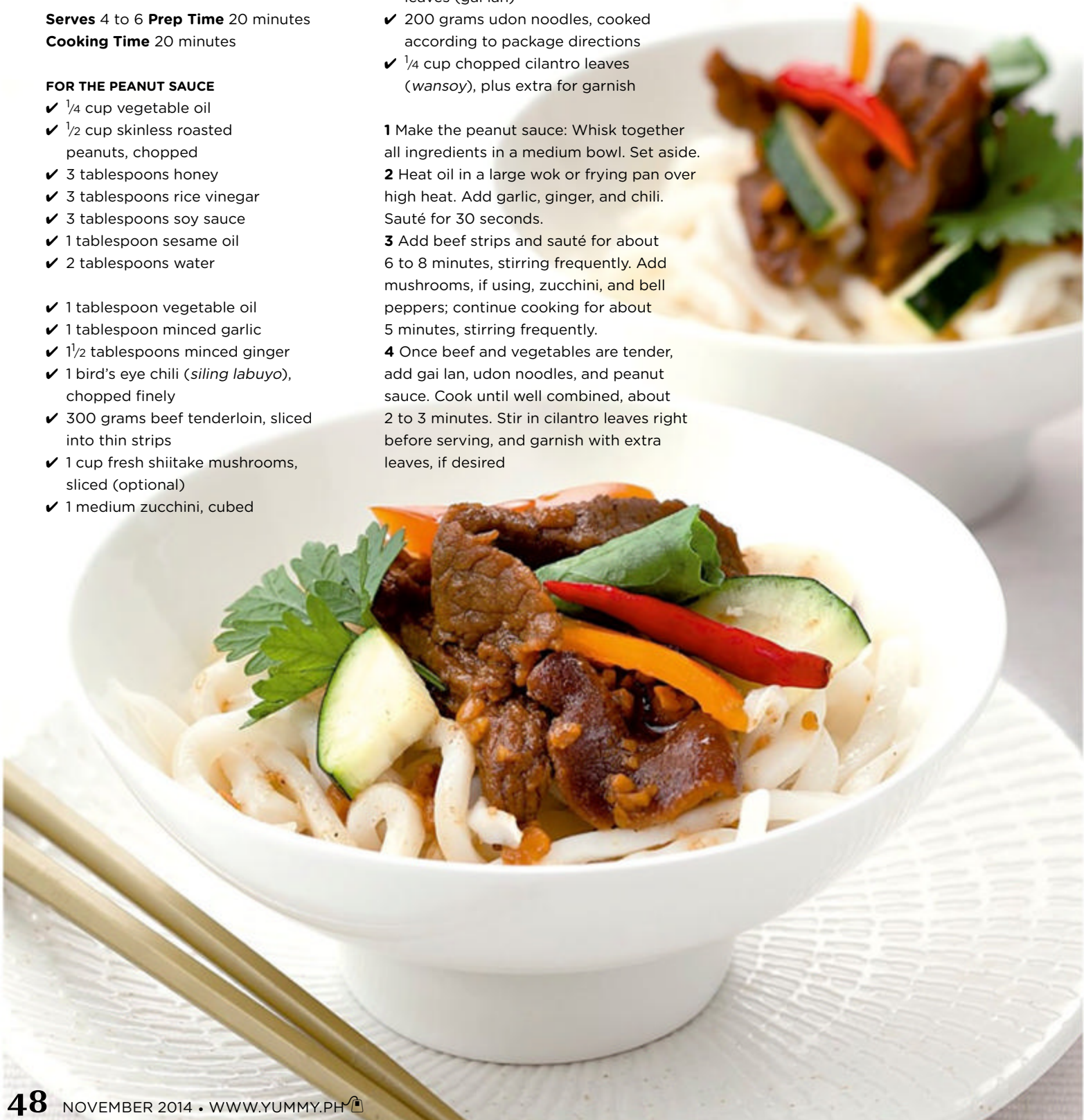
- ✓ 1 medium yellow or red bell pepper, sliced into strips
- ✓ 1 cup roughly chopped Chinese broccoli leaves (*gai lan*)
- ✓ 200 grams udon noodles, cooked according to package directions
- ✓ 1/4 cup chopped cilantro leaves (*wansoy*), plus extra for garnish

1 Make the peanut sauce: Whisk together all ingredients in a medium bowl. Set aside.

2 Heat oil in a large wok or frying pan over high heat. Add garlic, ginger, and chili. Sauté for 30 seconds.

3 Add beef strips and sauté for about 6 to 8 minutes, stirring frequently. Add mushrooms, if using, zucchini, and bell peppers; continue cooking for about 5 minutes, stirring frequently.

4 Once beef and vegetables are tender, add *gai lan*, udon noodles, and peanut sauce. Cook until well combined, about 2 to 3 minutes. Stir in cilantro leaves right before serving, and garnish with extra leaves, if desired





EXPERIENCE THE SINGAPOREAN FOOD WAVE WITH MY SINGAPORE FOOD STREET

It's high time to try authentic Singapore cuisine at **My Singapore Food Street!** Offering popular dishes inspired by hawker selections in Singapore, this place is perfect for first timers who are curious and for food lovers who can't get enough of all things Singaporean.

AUTHENTIC SINGAPOREAN DISHES

The Singaporean cuisine is famous for its mixture of different Asian cuisines influenced by Malay, Indonesian, Indian, and Cantonese origins. Whet your palette and go on a culinary adventure as you experience Singapore's diversity through My Singapore's wide array of dishes.

For first-timers, it is a must to try the **Hainanese Chicken Rice** – Singapore's national dish – which consists of freshly-steamed chicken infused with garlic, served with Hainanese rice and chicken broth. For Singaporean food lovers and adventurous individuals, the classic Laksa is a popular choice. The **Laksa** is a noodle dish topped with prawns, fishcake, and boiled egg in a spicy coconut-curry soup. It is also highly recommended to try its drinks such as the Indonesian-style milk drink **Bandung**, a curiously pink colored but surprisingly delicious drink.

EXCELLENT SERVICE

My Singapore Food Street takes you on a temporary sojourn to Singapore with its restaurant's décor, mouth-watering dishes, and ambience reminiscent of the Lion City. And with its quality service, diners are ensured to have the best dining experience that they will ever have. Ask the friendly staff for the bestsellers or the newest dish in the menu and they will gladly recommend a dish that matches your preference.

GREAT VALUE FOR MONEY

Inspired by Singapore's hawker food stalls, or outdoor stands that sell delicious but inexpensive food, My Singapore Food Street offers the same affordability on their dishes without sacrificing taste and quality. This place is perfect for individuals and groups who are looking for a budget-friendly casual dining restaurant. A la carte dishes are available with prices ranging from PhP 150 to PhP 300 with huge servings good for two. The restaurant also offers group or sharing meal packages; perfect for families or *barkadas*.

HEALTHY HAWKER FOOD

Yes, you read it right: My Singapore's dishes are on the healthy side! Unlike other restaurants which rely on artificial additives such as MSG to enhance the flavor of the dish, My Singapore guarantees that only fresh and natural ingredients are used to prepare your order. Using traditional and modern cooking techniques, My Singapore ensures that every dish is made healthy and yummy. So go grab another serving!

It doesn't matter if you are new to the Singaporean food craze or not, everyone is always welcome to have a taste of Singapore. So invite your friends and family and head to My Singapore Food Street for a truly authentic Singaporean dining experience.

My Singapore Food Street is located at the 2nd floor, Bridgeway at SM Megamall.

Advertorial

FRIDAY

GINGERED PORK STIR-FRY

Whip up a tasty stir-fry in less than 20 minutes with just six key ingredients! Try it with other mushrooms like enoki, shiitake, or shimeji.

Serves 4 **Prep Time** 10 minutes, plus marinating time **Cooking Time** 7 minutes

- ✓ 1 tablespoon grated ginger
- ✓ 4 tablespoons light Japanese soy sauce
- ✓ 3 tablespoons sake
- ✓ 3 tablespoons mirin
- ✓ 500 grams pork belly, sliced into thin bacon-like strips
- ✓ 1½ tablespoons vegetable oil
- ✓ 100 grams fresh oyster mushrooms, soaked in 2 cups water

- ✓ pickled red ginger strips (*benishoga*) and green onions for garnish (optional)

- 1** In a large bowl, mix together ginger, soy sauce, sake, and mirin. Add pork, cover, and marinate in the refrigerator for about 1 to 2 hours.
- 2** Heat oil in a medium wok over high heat. Add pork and marinade; stir-fry until golden brown for about 4 minutes or until pork is crisp.
- 3** Drain mushrooms and add to pan. Stir-fry for 2 minutes. Transfer to a serving platter, garnish with *benishoga* and green onions, if desired.



THURSDAY

GARLIC SHRIMP LO MEIN

Tweak it: Add fish, squid, and crabmeat for a seafood medley; or sub with beef, pork, or chicken for a meaty take.

Serves 6 to 8 **Prep Time** 20 minutes **Cooking Time** 20 minutes

FOR THE SAUCE

- ✓ 1¾ cups chicken stock
- ✓ ¼ cup plus 2 tablespoons oyster sauce
- ✓ 3 tablespoons light Chinese soy sauce
- ✓ 1 tablespoon sesame oil
- ✓ 1 tablespoon Sriracha or hot sauce
- ✓ 2 tablespoons cornstarch, dissolved in 2 tablespoons cold water
- ✓ 2 tablespoons vegetable oil, divided
- ✓ 3 tablespoons minced garlic, divided
- ✓ 2 teaspoons minced ginger, divided
- ✓ ⅓ cup chopped green onions, divided
- ✓ 400 grams shrimp, peeled and deveined

- ✓ 1 (425-gram) can straw mushrooms, sliced into 3 pieces each
- ✓ 100 grams Chinese cabbage (*Baguio pechay*), shredded
- ✓ 2 stalks celery, chopped finely
- ✓ 400 grams egg noodles, cooked according to package directions

- 1** Make the sauce: Combine all ingredients in a small bowl; mix well.
- 2** Heat a large wok over high heat. When hot, add half portions each of oil, garlic, ginger, and green onions; sauté for 30 seconds. Add shrimp; cook until pink, about 2 minutes. Transfer to a plate.
- 3** In the same pan, heat remaining oil. Add remaining garlic, ginger, and green onions; sauté for 30 seconds. Add vegetables; sauté for 2 to 3 minutes.
- 4** Add sauce to pan; bring mixture to a simmer. Add cooked shrimp and noodles; toss well. Serve immediately.

Gourmet-to-Go

Because you want gourmet every day, but budget and time would not always allow you to dine out, prepare these cheesy restaurant-quality gourmet dishes in advance, and pack them for lunch or whenever you please. All are made more creamy and extra special with American Heritage Cheese.

Asian Seafood Mac and Cheese

Cheese Chat

The Asian flavor contrasted against the melted cheese flavor, adds a distinct taste to the dish.



INGREDIENTS:

- 250 grams pre-packed seafood
- 1 cup coconut milk
- 1 tablespoon curry powder
- Salt and pepper to taste
- 100 grams cooked macaroni
- 150 grams **American Heritage Sharp Cheddar Cheese**
- 50 grams **American Heritage Parmesan Cheese**

HOW TO PREPARE:

1. In a pan, saute the seafood and pour the coconut milk to simmer together with the curry powder, and salt and pepper.
2. Incorporate the pasta and place it in an oven-safe container, and top it with the **American Heritage Sharp Cheddar Cheese** and **American Heritage Parmesan Cheese**.
3. Put it in the oven with a 250 degrees Fahrenheit, for at least five minutes or until the **American Heritage Sharp Cheddar Cheese** is melted.

Smoked Salmon Wrap

Cheese Chat

The mild and easy tasting Monterey Jack cheese doesn't overpower the smokiness flavor of the salmon, making it a creamy and flavorful wrap.



INGREDIENTS:

- 1 large tortilla
- 100 grams smoked salmon
- 100 grams **American Heritage Monterey Jack Cheese**
- Half of a large avocado
- Alpha alpha sprouts

HOW TO PREPARE:

In a toasted tortilla, place the sliced salmon, grated **American Heritage Monterey Jack Cheese**, scooped avocado, and coarsely chopped sprouts, then simply wrap them together and secure with a foil or plastic wrap.

Satiate your craving for gourmet food with the signature salty-tangy taste of American Heritage Cheese. Other than Parmesan, Sharp Cheddar, and Monterey Jack Cheeses, add the lusciousness of American Heritage Cream Cheese to home-cooked dishes. Enjoy as a main ingredient for cheesecakes and savory dishes; cupcake frostings; bagel toppers; dips for chips, or spread on hot pandesal for breakfast.



EASY

Gourmet RECIPES



Cook like an expert and impress with these recipes that are enticing, delicious, and every bite gourmet with the help of *NESTLÉ® All Purpose Cream*.

Salmon-Asparagus Pasta

PREPARATION TIME: 15 minutes

COOKING TIME: 15 minutes

SERVES: 6

INGREDIENTS

1 tbsp	olive oil
1 tbsp	garlic, minced
1/2 cup	onions, chopped
1 sachet	8g MAGGI MAGIC SARAP®
1/4 kg	salmon fillet, skinned and cut into bite-size pieces
1 1/2 cups	asparagus spears
1 tbsp	lemon juice
1 pack	NESTLÉ® All Purpose Cream 250ml
1/2 cup	parsley, chopped
	salt and pepper, to taste
200 g	penne rigate, cooked al dente
	lemon wedges, for garnish

PROCEDURE

1. Heat olive oil and sauté garlic and onions until limp.
2. Stir in **MAGGI MAGIC SARAP®**, salmon, asparagus, and lemon juice, giving a 30-second interval between each addition, one after the other. Stir in **NESTLÉ® All Purpose Cream** and parsley, and season to taste.
3. Toss gently with pasta. Adjust seasoning with salt and pepper.
4. Serve warm, garnished with lemon wedges.

Creamy Cherry Choco Nut Crumble

PREPARATION TIME: 15 minutes
SERVES: 2-3

INGREDIENTS

6 pcs otap, coarsely crushed
1/2 cup chopped candied pili nuts or other choice of candied nuts
1 pack **NESTLÉ, All Purpose Cream 250ml**, whipped
5-10 pcs cherries, halved
1 pack **KIT KAT**, 4 fingers, coarsely crushed

PROCEDURE

1. Put some otap at the bottom of a small mason jar. Top with candied nuts and **NESTLÉ, All Purpose Cream**. Add cherries and **KIT KAT**, then top with a layer of cream.
2. Keep doing the layering until jar is almost full and ingredients are all in the jar.
3. Cover and serve as a dessert or give as a gift for special occasions.

Creamy Fruit Bites in a Jar

PREPARATION TIME: 20 minutes
SERVES: 3-4

INGREDIENTS

1 pack **NESTLÉ, All Purpose Cream 250ml**, chilled
1/4 cup confectioner's sugar
seedless red grapes, halved
seedless green grapes, halved
1 pc red apple, washed skin on, sliced thinly
1 pc green apple, washed, skin on, sliced thinly
1 pc yellow pear, washed, skin on, sliced thinly
1 pc mango, sliced thinly
1/2 cup roasted walnuts, roughly chopped

PROCEDURE

1. Combine **NESTLÉ, All Purpose Cream** and sugar together in a bowl. Mix to fully incorporate. Set aside.
2. Arrange fruits and walnuts alternately in a mason jar. After reaching 1/4 of the jar, pipe-in some of the sweetened cream.
3. Repeat procedure until 2-3 layers have been formed, saving some cream for topping. Cover jar and keep in the refrigerator to chill.
4. Pipe with remaining cream on top when served. Garnish or top with walnuts, if desired.

Creamy Banana Split

PREPARATION TIME: 15 minutes
SERVES: 2

INGREDIENTS

1 cup mini mallows
1 pack **NESTLÉ, All Purpose Cream 250ml**, chilled
1/2 cup chopped salted peanuts
2-3 pcs banana lacatan, sliced
strawberry jam
chocolate syrup
strawberry syrup

PROCEDURE

1. Arrange mallows at the bottom of a mason jar. Put **NESTLÉ, All Purpose Cream**, nuts, and bananas on top of the mallows.
2. Repeat layer 1 more time, finishing with strawberry jam.
3. Drizzle with chocolate and strawberry syrup on top. Serve cold.

This Christmas, surprise your loved ones with this creative gift idea. Layer their favorite dessert ingredients with cream to make a mason jar cake that is as delectable, as it is delicious.



ADVERTISING FEATURE

What's YUMMY?

NEW PRODUCTS TO ADD TO YOUR PANTRY, KITCHEN AND HOME

November's Most Delicious

Your Kitchen Must-Have

Finally a compact tool ideal for chopping nuts, crushing graham crackers, creating smooth purees, and more—The **KitchenAid 3.5-Cup Food Chopper!** It has a dual speed mechanism to accommodate a wide range of food and allows you to control the flow rate for adding liquid ingredients without the mess. The KitchenAid Food Chopper is dishwasher safe and has BPA-free bowl and lid, so cleaning is a breeze.



Blends To-Go with the Oster® MyBlend™ Personal Blender

Blending whole foods is the easiest and best tasting way to ensure adequate nutrition. It keeps fiber and essential nutrients intact compared to juicing. For maximum health benefits, blend whole foods with the **Oster® MyBlend™ Personal Blender.** It is an individual sized blender and stylish sports bottle in one, available in different colors, so you can enjoy your personalized blends at home or on the go. The scratch-resistant, BPA-free plastic is durable, reusable, and dishwasher safe.

For more inspiration and recipes, visit facebook.com/osterinphl and instagram.com/osterph.



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Seoul food

These dishes don't only look and taste good, they're also quite healthy! We show you how easy it is to whip up a Korean feast at home.



TIP

MOST MAJOR SUPERMARKETS NOW CARRY A VARIETY OF ASIAN PRODUCTS (CHECK OUT THEIR ASIAN OR ORIENTAL AISLES), SO MAKING TRADITIONAL KOREAN DISHES AT HOME IS SO MUCH EASIER!

THE MENU

Japchae

Beef Bulgogi

Bibimbap

Pajeon

RECIPES THIS WAY }>

PHOTOGRAPHY: MIGUEL MACIANGING. RECIPES & FOOD PREPARATION: SAEHEE KIM. STYLING: TRINKA GONZALES. STONEWARE: CORNERSTONE POTTERY FARM.

JAPCHAE

Made from sweet potato starch, these chewy noodles are both delicious and filling. Feel free to swap out beef for pork.

Serves 4 Prep Time 30 minutes, plus marinating time Cooking Time 30 minutes

FOR THE MARINADE

- ✓ 1 teaspoon dark soy sauce
- ✓ 1/2 teaspoon sugar
- ✓ 1/4 teaspoon sesame oil
- ✓ 2 tablespoons red wine or beer
- ✓ 1 teaspoon minced garlic
- ✓ 1/2 teaspoon black pepper, plus more for seasoning

- ✓ 80 grams beef tenderloin, sliced into thin strips
- ✓ 5 shiitake mushrooms, sliced thinly
- ✓ 3 tablespoons cooking oil, plus more if needed
- ✓ 1/4 cup spinach
- ✓ 1/4 medium carrot, sliced thinly
- ✓ 1/4 medium white onion, sliced thinly
- ✓ 1/4 medium green bell pepper, sliced into strips
- ✓ 1/2 medium red bell pepper, sliced into strips
- ✓ salt and pepper, to season
- ✓ 100 grams Korean starch noodles (Dang Myun noodles), soaked in lukewarm water for 30 minutes, drained
- ✓ 1/2 teaspoon sugar
- ✓ 2 tablespoons soy sauce
- ✓ 1 clove garlic, minced
- ✓ 1 teaspoon sesame oil
- ✓ 1/4 teaspoon toasted sesame seeds

1 Make the marinade: Combine all ingredients in a bowl. Whisk to combine.
2 Add beef and shiitake mushrooms to the marinade and marinate for at least 40 minutes or up to overnight in the refrigerator.

3 Heat cooking oil in a pan over medium heat. Sauté vegetables separately: spinach for 2 minutes, carrots for 5 minutes, onions for 3 minutes, and bell peppers for 3 minutes. Set aside.
4 Stir-fry beef, marinade, and mushrooms until cooked, about 8 minutes. Season with salt and pepper. Set aside and keep warm.
5 Cook soaked noodles according to

package directions; drain. Set aside.
6 Combine sugar, soy sauce, garlic, and sesame oil in a large bowl. Add drained noodles and mix.
7 Add beef, mushrooms, and vegetables; mix well. Transfer to a serving plate and sprinkle with sesame seeds and black pepper before serving.





BIBIMBAP

Who says healthy food is bland? This dish is tasty, vibrant, and loaded with a much-needed dose of vegetables!

Serves 4 Prep Time 50 minutes **Cooking Time** 10 minutes

FOR THE GOCHUJANG SAUCE

- ✓ 3 tablespoons Korean red pepper paste (*gochujang*)
- ✓ 4 tablespoons sesame oil
- ✓ 1 teaspoon dark soy sauce
- ✓ 3 cloves garlic, minced
- ✓ 1 teaspoon minced ginger
- ✓ 1 teaspoon toasted sesame seeds
- ✓ 1 teaspoon cooking oil, plus more if needed
- ✓ salt and pepper, to season
- ✓ 5 button mushrooms, sliced thinly
- ✓ 1/2 medium carrot, sliced into thin strips

- ✓ 1/2 medium zucchini, sliced into thin strips
- ✓ 4 cups steamed Japanese rice
- ✓ 5 romaine lettuce leaves, sliced thinly
- ✓ 1/2 cup bean sprouts (*togue*), blanched with a pinch of salt
- ✓ 4 eggs, fried

1 Make the *gochujang* sauce: Mix all ingredients together in a small bowl. Set aside.

2 Heat cooking oil over medium heat in a heavy-bottomed pan. Sauté and season vegetables separately: mushrooms for 3 minutes, carrots for 5 minutes, and zucchini for 3 minutes. Set aside.

3 Prepare 4 bowls. Place 1 cup rice in each, then arrange mushrooms, carrots, zucchini, lettuce, and bean sprouts on top. Add a fried egg on top. Serve immediately with *gochujang* sauce.



MAKE IT VEGAN
BY OMITTING THE
EGGS OR MAKE IT
HEARTIER BY ADDING
PORK OR BEEF.

BEEF BULGOGI

One of the most popular Korean dishes, bulgogi is best served with rice and wrapped in lettuce leaves. Pair it with some kimchi and you're good to go.

Serves 4 **Prep Time** 30 minutes, plus marinating time **Cooking Time** 30 minutes

FOR THE BULGOGI MARINADE

- ✓ ¼ cup dark soy sauce
- ✓ 2 tablespoons sugar
- ✓ 1 tablespoon honey
- ✓ juice from 1 Korean pear
- ✓ 1 tablespoon sesame oil
- ✓ 2 tablespoons minced garlic
- ✓ 2 teaspoons minced ginger
- ✓ black pepper, to season

- ✓ 600 grams beef tenderloin or flank, sliced into ¼-inch strips
- ✓ ½ cup Sprite or 7Up
- ✓ 2 teaspoons cooking oil, plus more if needed
- ✓ 1 medium white onion, sliced
- ✓ 5 tablespoons chopped green onions
- ✓ 1 bunch enoki mushrooms
- ✓ 10 pieces button mushrooms, sliced
- ✓ 2 teaspoons red finger chillies (*siling haba*), sliced diagonally
- ✓ 3 tablespoons toasted sesame seeds, crushed (optional)
- ✓ romaine lettuce leaves, to serve
- ✓ perilla or sesame leaves (*kaennip*), to serve (optional)

1 Make the bulgogi marinade: Combine all ingredients in a bowl. Set aside.

2 Combine beef and soda in a bowl. Cover and chill for at least 1 hour, or up to 3 hours, to tenderize beef.

3 Drain beef and discard tenderizing liquid. Place a layer of beef in a baking dish and spoon over bulgogi marinade. Continue layering remaining beef and marinade. Marinate for at least 2 hours or up to overnight, covered, in the refrigerator.

4 Heat cooking oil in a large frying pan over medium heat. Stir-fry onions until translucent, about 3 minutes. Add marinated beef to the pan and cook until lightly browned, about 15 minutes. Add green onions, mushrooms, and chillies; cook for 4 more minutes.

5 Remove from heat, sprinkle with sesame seeds, and serve with lettuce and *kaennip*.





PAJEON

Enjoy these savory pancakes over drinks with friends. For a truly traditional meal, pair it with *soju*, Korea's most popular alcoholic beverage.

Serves 4 **Prep Time** 20 minutes **Cooking Time** 20 minutes

- ✓ 1²/₃ cups water
- ✓ 2 medium eggs
- ✓ 2²/₃ cup glutinous rice flour
- ✓ 2²/₃ cup Korean pancake mix (*buchim garu*)
- ✓ 150 grams leeks or green onions,

sliced into 2-inch strips

- ✓ 3 red finger chilies (*siling haba*), seeded and sliced
- ✓ 60 grams squid, sliced into strips
- ✓ 80 grams cocktail or small shrimp, peeled and deveined (optional)
- ✓ 2 tablespoons cooking oil, plus more if needed

FOR THE DIPPING SAUCE

- ✓ 4 tablespoons light soy sauce
- ✓ 2 teaspoons red chili powder
- ✓ 2 teaspoons sesame oil
- ✓ 1 teaspoon minced garlic
- ✓ 1 teaspoon vinegar

1 Whisk together water, eggs, glutinous rice flour, and Korean pancake mix in a large bowl. Add leeks, chilies, squid, and shrimp, if using, and mix until well combined.

2 Heat oil in a pan over medium heat. Pour about 1/3 cup batter into pan; cook for 3 minutes or until golden brown. Flip and cook the other side. Repeat with remaining batter.

3 Make the dipping sauce: Mix all ingredients together in a small bowl. Serve *pajeon* with dipping sauce on the side.



The Next Big Hits in Your Restaurant

Because it's made by chefs for chefs, it's versatile enough for any application you can think of – soups, appetizers, side dishes, and more! Knorr Mashed Potato is made from 99% real potatoes from Germany, so it gives you the real thing minus the tedious process of washing, peeling, boiling, and mashing.

Readily available no matter the season, Knorr Mashed Potato delivers the consistent great taste your diners will surely enjoy every time they visit your restaurant.

The inventive ways mashed potato is used in these recipes will also give your diners something to talk about, and maybe post in their social media accounts too!



Mashed Potato

Total yield/ servings: **2**
Serving size: **80 g**

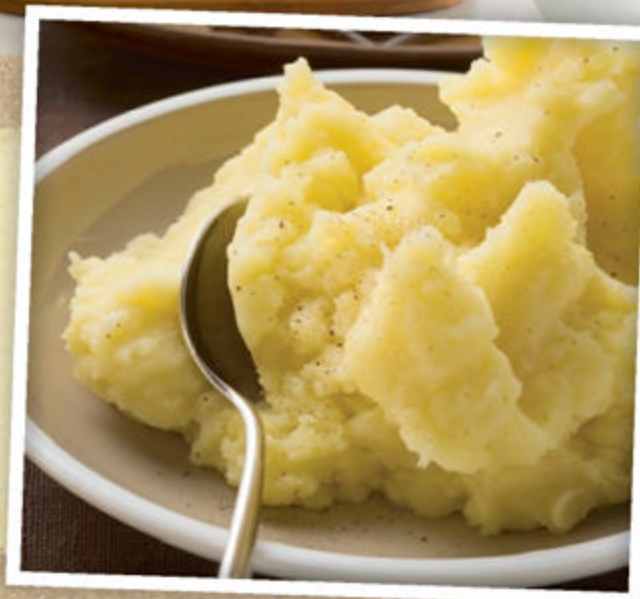
Preparation time: **5 minutes**
Cooking time: **10 minutes**

Ingredients

- **75 g Knorr Mashed Potato**
- 375 ml water
- 125 ml milk
- 20 g butter
- 4 g salt

Procedure

Heat water until small bubbles start to appear. Add milk and salt. Turn off heat and add Knorr Mashed Potato Flakes. Whisk until smooth. Fold in butter.



Info!

Knorr Mashed Potato is made the way scratch is – real German potatoes are washed, peeled, boiled, mashed, then dehydrated with no additional seasonings to give you that authentic potato flavor and texture.

Chicken Pie

Ingredients

For the filling

- 30 g butter
- 300 g chicken, minced
- 60 g onions
- 40 g carrots
- 50 g leeks
- **250 ml Knorr Cream of Chicken Soup Mix** diluted, 20 g powder mix in 250 ml water
- 4 pcs tart shell, par baked

For the mashed potato

- **60 g Knorr Mashed Potato**
- 200 ml water
- 100 ml fresh milk
- 2 g salt

Procedure

For the filling

1. Heat up pan, melt butter, and add onions, carrots, leeks, and minced chicken.
2. Saute all ingredients well and pour in Knorr Cream of Chicken Soup Mix.
3. Set aside for later use.

For the mashed potato

1. Heat up water, milk, and salt in another pot.
2. Mix in Knorr Mashed Potato flakes and mix well until mixture is smooth.
3. Fill tart shell with chicken filling and pipe mashed potato on top of the filling.
4. Bake tart in a preheated oven at 180°C for 5-7 minutes until light brown.



Total yield/ servings: **2**
 Serving size: **250 g**
 Preparation time: **10 minutes**
 Cooking time: **10 minutes**

Knorr Tip!

You can experiment and create your own unique dishes with Knorr Mashed Potato.

Cereal Prawns

Ingredients

- 500 g prawns, with head removed, butterflied and deveined
- **10 g Knorr Chicken Powder**
- 5 g white pepper powder
- 45 ml Xiao Shing wine
- 20 g cornstarch
- Oil, for deep-frying
- 5 g green or red finger chili, sliced
- 3 g curry leaves, trimmed and cleaned
- **60 g Best Foods Wonder Mayo**
- Deep-fried prawns
- **60 g Knorr Mashed Potatoes**

Total yield/ servings: **2**
 Serving size: **250 g**
 Preparation time: **10 minutes**
 Cooking time: **10 minutes**

Procedure

1. Marinate the prawns with Knorr Chicken Powder, pepper and Chinese wine. Store in the chiller until ready to use.
2. Dredge the shrimp with a small amount of cornstarch.
3. Deep-fry the prawns until it has turned color.
4. Set aside until ready to use.
5. Remove excess oil from the wok but leave around 30 ml for stir-frying.
6. Add the chilies to the wok, along with curry leaves.
7. Immediately add the Best Foods Wonder Mayo. Stir well with the rest of the ingredients.
8. Add the deep-fried prawns and let them be coated with the mayo.
9. Add the Knorr Mashed Potato flakes and toss to cover the prawns. Adjust seasoning. Serve immediately.



Made with 99% potatoes from Germany, **Knorr Mashed Potato** allows you to serve quick dishes that are consistent in quality every single time you serve them.

Visit ufs.com for more ingredients and recipes you can use in your food business.



rigatoni



farfalle



fettuccine



Pasta!

cannelloni



conchiglie



risoni



ravioli

Love pasta? Our ultimate guide will help you cook the Italian staple like a pro!

PHOTOGRAPHY BY Patrick Martires
RECIPES AND FOOD STYLING BY Mel Jimenez
TEXT AND PROP STYLING BY Idge Mendiola



bucatini

maccheroni



tortellini



penne



orecchiette

fusilli



angel hair



linguine



lasagna

do THIS, not that!

SAY BYE-BYE TO MUSHY, CLUMPED-UP PASTA NOODLES BY FOLLOWING THESE SIMPLE TIPS.

DO use a large pot for cooking pasta. It should be big enough to fit the noodles and water. Remember the 1:10:100 rule: Make sure you have one liter of water and 10 grams of salt for every 100 grams of noodles. Seasoning the cooking water generously enhances the flavor of your pasta!

DON'T add your pasta to the cooking water too quickly. Make sure to wait until the water comes to a rolling boil.

DON'T add oil when cooking the noodles. It will prevent them from absorbing the sauce.

DO give the pasta a good stir in the first minute or two of cooking. This will help keep the noodles from sticking together.

DON'T cover the pot when cooking the pasta. The water could bubble up furiously and spill over.

DO follow the cooking time prescribed on the package to help you achieve perfectly al dente noodles.

DON'T rinse the noodles after cooking. Doing so will remove the starch that helps hold the sauce. But do rinse if you're making a cold pasta salad—this will stop the noodles from becoming too sticky.

DO add hot pasta to the sauce immediately.

DON'T throw away all the cooking water. You can use it to thicken and flavor your sauce.

marinara sauce



PAIR WITH: Angel hair, bucatini, cannelloni, conchiglie, farfalle, fettuccine, fusilli, lasagna, linguine, maccheroni, orecchiette, penne, ravioli, rigatoni, tortellini

Makes about 3 cups **Prep Time** 5 minutes **Cooking Time** 30 minutes

Combine 1 (28-ounce) can crushed tomatoes, 1 medium onion (chopped finely),

4 cloves garlic (chopped finely), and $\frac{1}{2}$ cup butter in a large, heavy-bottomed pot over medium-low heat. You can also add chopped fresh herbs or red pepper flakes. Bring mixture to a boil. Lower heat and simmer for 20 to 30 minutes, stirring occasionally to prevent the sauce from sticking to the bottom of the pan. Use as desired or store in an airtight container in the refrigerator for up to 1 week.



basil pesto

PAIR WITH: Angel hair, conchiglie, farfalle, fusilli, linguine, orecchiette, ravioli, risoni, tortellini

Makes about $\frac{1}{2}$ cups **Prep Time** 15 to 20 minutes

Place 2 lightly packed cups basil leaves (washed and dried), 2 cloves garlic (chopped finely), $\frac{1}{2}$ cup pine nuts, and $\frac{1}{4}$ cup grated Parmesan cheese in a food processor. Pulse thrice in 3-second intervals. Add $\frac{2}{3}$ cup olive oil and pulse several times to combine. If the mixture is too thick, add more oil by the tablespoon. Season to taste with salt and pepper. Use as desired or store in an airtight container, covered with a thin layer of oil, in the refrigerator for up to 1 week.



the Perfect match

Thicker, wider, and rougher pastas (like penne and pappardelle) are best paired with heavier sauces (like ragu and cream sauces), while thinner and smoother noodles (like spaghetti) should be matched with lighter sauces (like pesto).

all bases covered

Infinite pasta options await!
Get started by mastering four versatile base sauces.

make
Pasta
at home

Want to make your own pasta?
Head to Yummy.ph and check out the step-by-step guide!



roasted
garlic oil

PAIR WITH: Angel hair, farfalle, fettuccine, fusilli, linguine, maccheroni, orecchiette, penne, ravioli, risoni, tortellini

Makes about 1/2 cups **Prep Time** 10 to 15 minutes **Cooking Time** 45 to 55 minutes

Line a baking dish with foil, overlapping edges if necessary. Place cloves (separated and peeled) from 2 heads garlic in the center. Season with 1 teaspoon salt and 1 teaspoon pepper. Crimp foil around garlic to make an enclosure and pour in 1 cup olive oil in the center. Bake in a preheated 350°F oven for 30 to 45 minutes or until garlic cloves have softened and turned light gold in color. Set aside to cool. Use as desired or store in a sealed container in the refrigerator for up to 2 weeks.



cream sauce

PAIR WITH: Cannelloni, conchiglie, farfalle, fettuccine, fusilli, lasagna, linguine, maccheroni, penne, ravioli, rigatoni, tortellini

Makes about 1 cup **Prep Time** 5 minutes **Cooking Time** 5 minutes

Combine 1/4 cup butter and 3/4 cup whipping cream in a small saucepan over medium-low heat. Bring mixture to a boil. Lower heat and simmer for about 5 minutes. Season to taste with salt and pepper. If desired, you can use flavored salts or add grated cheese like Parmesan, Pecorino Romano, or white cheddar. Use immediately.



marinara penne + shrimp, chorizo, and bacon

Here's a fully loaded pasta dish that doubles as a main.
Add olives or carrots if you want a healthy dose of veggies.

Swap it Bucatini, fettuccine, rigatoni

Serves 4 Prep Time 20 minutes

Cooking Time 20 to 25 minutes

- ✓ 6 bacon strips
- ✓ 2 to 3 tablespoons olive oil
- ✓ 20 shrimps, peeled, deveined, with tails left on
- ✓ 1 Spanish chorizo, sliced thinly
- ✓ 2 cups Marinara Sauce (page 64)

- ✓ 250 grams penne, cooked according to package directions

- ✓ 1 to 2 tablespoons chopped fresh flat-leaf parsley, plus extra for garnish
- ✓ chili flakes, to serve (optional)

1 Cook bacon in a nonstick pan over medium-low heat until crisp. Drain and crumble into small pieces. Set aside.

2 Heat olive oil in a large pan over medium heat. Add shrimps and chorizo, stirring for about 2 minutes.

3 Add Marinara Sauce and bring to a simmer. Simmer for 15 minutes, then stir in cooked penne and parsley. Sprinkle with crumbled bacon.

4 Sprinkle with chili flakes and garnish with parsley, if desired. Serve immediately.



Color me Pretty

A bounty of pasta noodles in different shapes and sizes—even colors!—is now available locally. Some are colored for aesthetic purposes, like tri-color farfalle, while some have added nutritional benefits, like *malunggay* spaghetti and whole-wheat penne. Watch out for noodles with added flavors (like lemon- and herb-infused varieties); make sure they match your sauce perfectly.



basil pesto fusilli + tuna, tomatoes, and cucumbers

Savor the flavors of fresh herbs and vegetables in this summer-inspired pasta salad. Serve it warm or cold as a side to roasted or grilled meats.

Swap it Conchiglie, farfalle, orecchiette

Serves 4 Prep Time 15 to 20 minutes

- ✓ $\frac{2}{3}$ to $\frac{3}{4}$ cup Basil Pesto (page 64)
- ✓ 1 (180-gram) can tuna flakes in oil
- ✓ $\frac{1}{2}$ medium Japanese cucumbers, washed and sliced thinly
- ✓ 20 to 24 cherry tomatoes, washed and halved

- ✓ 250 grams fusilli, cooked according to package directions
- ✓ olive oil (optional)
- ✓ salt and pepper, to taste
- ✓ $\frac{1}{3}$ cup pine nuts, toasted

1 Combine Basil Pesto, tuna and oil, cucumbers, and tomatoes in a large bowl. Add fusilli and toss to coat. Add more olive oil if the mixture is too dry.

2 Season to taste with salt and pepper. Sprinkle with toasted pine nuts before serving.

cacio e pepe maccheroni

Give good ol' mac and cheese a sophisticated upgrade with good-quality Pecorino Romano cheese. Kids of all ages will love it!

Swap it Fusilli, penne, conchiglie

Serves 4 Prep Time 10 minutes

Cooking Time 10 minutes

- ✓ 1 tablespoon unsalted butter
- ✓ $\frac{3}{4}$ cup Cream Sauce (page 65)
- ✓ 1 cup grated Pecorino Romano cheese, plus extra shavings for topping (you can also use Parmesan)
- ✓ 1 teaspoon freshly ground black pepper

- ✓ 250 grams maccheroni, cooked according to package directions
 - ✓ salt, to taste
- 1** Melt butter in a large pan over medium heat. Add Cream Sauce, Pecorino Romano cheese, pepper, and cooked maccheroni. Stir until cheese is melted. Season with salt.
- 2** Portion among bowls, top with cheese shavings, and serve immediately.



al dente defined

"Al dente" is an Italian cooking term used to describe properly cooked pasta that's tender yet firm to the bite. To test your pasta's doneness, bite into a piece a minute or two before the indicated cooking time. If it's tender but still has a slight resistance in the center, your pasta is al dente.

roasted garlic oil angel hair + crabmeat and cherry tomatoes

Light and refreshing, this dish highlights simple, fresh flavors. Serve this beauty at your next dinner party.

Swap it Farfalle, fusilli, orecchiette

Serves 4 to 6 **Prep Time** 10 minutes **Cooking Time** 10 to 15 minutes

- ✓ 1 cup Roasted Garlic Oil (page 65), including roasted garlic cloves
- ✓ 300 grams (about 2 cups) fresh crabmeat
- ✓ 15 to 20 cherry tomatoes
- ✓ 500 grams angel hair, cooked according to package directions
- ✓ 2 to 3 teaspoons freshly squeezed *calamansi* juice

- ✓ salt and pepper, to taste
- ✓ 2 cups loosely packed baby arugula, washed and dried

- 1** Heat Roasted Garlic Oil in a large pan over medium-low heat.
- 2** Add crabmeat and cherry tomatoes; bring to a simmer. Simmer, covered, for 5 minutes.
- 3** Remove lid and stir in cooked angel hair. Season to taste with *calamansi* juice, salt, and pepper. Portion among plates, top with baby arugula, and serve immediately.



creamy pesto orecchiette + chicken and mushrooms

Pesto and cream, chicken and mushrooms—these well-loved pairings are combined in one tasty dish.

Swap it Conchiglie, fusilli, penne

Serves 4 **Prep Time** 15 minutes **Cooking Time** 20 to 25 minutes

- ✓ 2 skinless chicken breast fillets
- ✓ 1/2 teaspoon salt
- ✓ 1/2 teaspoon freshly ground black pepper
- ✓ 2 tablespoons olive oil
- ✓ 10 to 12 button mushrooms, sliced thinly
- ✓ 2/3 to 3/4 cup Cream Sauce (page 65)
- ✓ 4 to 6 tablespoons Basil Pesto (page 64)
- ✓ 250 grams orecchiette, cooked according to package directions

- ✓ 12 to 15 basil leaves, washed and dried

- 1** Slice chicken into bite-sized cubes; season with salt and pepper. Set aside.
- 2** Heat olive oil in a large pan over medium-high heat. Add mushrooms, stirring continuously, until lightly browned, about 3 to 4 minutes.
- 3** Add chicken and cook for 3 to 4 more minutes.
- 4** Add Cream Sauce and let simmer for 2 minutes.
- 5** Stir in Basil Pesto and cooked orecchiette. Season to taste with salt and pepper. Portion among bowls, sprinkle with fresh basil leaves, and serve immediately.

creamy marinara linguine + meatballs ↓

Combining red and creamy sauces is a quick and easy trick that yields great results. Double the recipe for the meatballs to use in another meal—they're that good!

Swap it Bucatini, fettuccine, rigatoni

Serves 6 to 8 **Prep Time** 25 to 30 minutes **Cooking Time** 50 to 60 minutes

FOR THE MEATBALLS

- ✓ 2 tablespoons olive oil
- ✓ 1 medium onion, chopped finely
- ✓ 1 large egg
- ✓ $\frac{2}{3}$ cup fresh breadcrumbs
- ✓ 1 teaspoon iodized salt
- ✓ 1 teaspoon freshly ground black pepper
- ✓ 500 grams ground pork
- ✓ 500 grams ground beef
- ✓ 3 cups Marinara Sauce (page 64)
- ✓ $\frac{2}{3}$ to $\frac{3}{4}$ cup Cream Sauce (page 65)
- ✓ 500 grams linguine, cooked according to package directions
- ✓ freshly grated Parmesan cheese, to serve

1 Preheat oven to 350°F.

2 Make the meatballs: Heat olive oil in a large pan over medium-low heat. Sauté onion until translucent. Set aside to cool slightly.

3 Combine egg, breadcrumbs, salt, pepper, and onions in a large bowl. Stir until combined. Add ground pork and beef. Mix until combined. Shape mixture into 2-inch balls. (You should

make about 14 meatballs.) Arrange on a parchment paper-lined baking sheet and bake in the preheated oven for 15 to 20 minutes or until firm.

4 Combine Marinara Sauce and Cream Sauce in a large pan over medium-high heat. Bring to a simmer, then lower heat to medium.

5 Add baked meatballs and cover pan. Let simmer for 20 to 30 minutes, stirring occasionally.

6 Toss cooked linguine into sauce. Portion noodles among plates and top with meatballs. Sprinkle with Parmesan cheese and serve immediately.

fresh

Take

Take it to the next level by using fresh pasta! Some supermarkets now offer fresh noodle varieties—like linguine and ravioli—in packs or by the gram. Just remember that fresh types require less cooking time, about 1 to 3 minutes only.



PREP NOW, PARTY LATER!

Bring these impressive make-ahead treats to your next shindig and wow 'em all with your mad kitchen skills.



PHOTOGRAPHY BY Miguel Nacianceno
RECIPES AND FOOD PREPARATION BY Len Santos-Ding of Feed 5000
STYLING BY Trinkka Gonzales

SPICY BACON AND CHEESE BREAD

Say bye-bye to plain rolls and serve muffins loaded with bacon and cheese!

Makes about 24 muffins **Prep Time** 15 minutes **Baking Time** 15 to 20 minutes

- ✓ 1½ cups milk
- ✓ 1 tablespoon white vinegar
- ✓ 3 cups all-purpose flour
- ✓ 1 tablespoon baking powder
- ✓ 1 teaspoon salt
- ✓ 2 tablespoons sugar
- ✓ 1 cup grated cheddar cheese, plus extra for topping
- ✓ 1 (8-ounce) pack cream cheese, softened
- ✓ 2 medium eggs
- ✓ 1 tablespoon vegetable oil or melted butter
- ✓ 500 grams bacon, diced and cooked until crisp, plus extra for topping
- ✓ ¼ cup diced jalapeño pepper

MAKE AHEAD!

- 1 Preheat oven to 350°F. Grease 2 (12-hole) muffin tins; set aside.
- 2 Combine milk and vinegar in bowl. Let stand, undisturbed, for 5 to 10 minutes.
- 3 Combine flour, baking powder, salt, and sugar in a bowl; mix well. Set aside.
- 4 In an electric mixer fitted with the paddle attachment, cream together cheddar and cream cheeses until well combined. Add eggs one at a time, beating well after each addition. Add oil and milk-vinegar mixture.
- 5 Pour in flour mixture; mix until no traces of flour are left. Mix in bacon and jalapeño until well distributed. Do not over mix.
- 6 Spoon batter into prepared muffin tins until ¾ full. Bake in preheated oven for 15 to 20 minutes.
- 7 Let cool completely. Place in zip-top bags, removing as much air as you can before sealing. Freeze for up to 3 months.

TIME TO SERVE!

Thaw bread completely at room temperature. Heat in a 325°F preheated oven for 5 to 10 minutes. Top with more bacon and cheddar cheese.



SWEDISH MEATBALLS

Huge meatballs swathed in creamy gravy sounds like a good dinner plan! We served our meatballs over pasta, but you can also serve them with boiled potatoes and jam.

Makes 15 meatballs **Prep Time** 20 minutes
Baking Time 15 to 20 minutes

- ✓ 3 slices white bread (crust removed), cut into chunks
- ✓ ⅓ cup fresh milk
- ✓ 2 tablespoons unsalted butter
- ✓ ¾ cup minced white onion
- ✓ 350 grams ground round
- ✓ 350 grams ground pork
- ✓ 2 eggs
- ✓ 2 teaspoons salt
- ✓ ½ teaspoon black pepper
- ✓ ½ teaspoon allspice
- ✓ ¾ teaspoon ground nutmeg
- ✓ oil for greasing baking sheet
- ✓ 400 grams fettuccine, cooked according to package directions, to serve

FOR THE CREAM SAUCE

- ✓ ¼ cup unsalted butter
- ✓ ¼ cup all-purpose flour
- ✓ 3 cups beef stock
- ✓ 1 bay leaf
- ✓ salt and pepper, to season
- ✓ pinch of ground nutmeg
- ✓ 1 cup heavy cream, plus more if needed

MAKE AHEAD!

- 1 Soak bread in milk in a medium bowl.
- 2 Heat butter in a saucepan; sauté onions until translucent. Set aside.
- 3 Mix together soaked bread, onions, meat, eggs, and seasonings in a large bowl.
- 4 Shape mixture into golf ball-sized balls; arrange on a greased baking sheet. At this point, you can pop the baking sheet in the freezer. Transfer frozen meatballs to zip-top bags, then freeze for up to 3 months. Or, you can go ahead and bake the meatballs in an oven preheated to 350°F for 15 minutes or until brown; refrigerate for up to 3 days or freeze for up to 3 months.

TIME TO SERVE!

- 1 If using frozen cooked meatballs, thaw overnight in the refrigerator.
- 2 Make the cream sauce: Melt butter in a saucepan over medium heat. Whisk in flour, stock, and bay leaf. Simmer until thickened, about 5 minutes, whisking continuously so no lumps form. Season with salt, pepper, and nutmeg. Add meatballs; cook for 5 minutes. Add cream and continue to simmer; season to taste. Do not let mixture boil. Serve warm over pasta.



ONLINE EXCLUSIVE!

Get the recipes for the Chorizo and Pepper Filling and the Ham and Spinach Filling on Yummy.ph.

SAVORY PASTRY PUFFS

These small bites pack quite a flavor punch! The three fillings use the same base sauce, giving you maximum variety with minimal effort!

Makes 35 bite-sized pieces **Prep Time** 30 minutes **Cooking Time** 1 hour

FOR THE CHOUX PASTRY PUFFS

- ✓ 1½ cups water
- ✓ 2/3 cup unsalted butter, cut into small cubes
- ✓ pinch of salt
- ✓ 2/3 cups all-purpose flour
- ✓ 6 medium eggs

FOR THE BÉCHAMEL SAUCE (makes 1 cup)

- ✓ 3 tablespoons unsalted butter
- ✓ 3 tablespoons all-purpose flour

- ✓ 1/4 cups milk
- ✓ 1 bay leaf
- ✓ salt and pepper, to season

FOR THE MUSHROOM FILLING

- ✓ 1 tablespoon minced garlic
- ✓ 1 tablespoon unsalted butter
- ✓ 1/4 cup diced shiitake mushrooms
- ✓ 1/4 cup diced canned button mushrooms
- ✓ 1 tablespoon brandy (optional)
- ✓ 1/3 cup béchamel sauce
- ✓ salt and pepper, to season

MAKE AHEAD!

- 1** Preheat oven to 400°F.
- 2** Make the choux pastry puffs: Combine water and butter in a saucepot over low heat; add salt. Bring to a simmer and add flour all at once; stir vigorously with a wooden spoon or silicone spatula until mixture comes together into a ball. Cook for about 1 more minute, stirring constantly.
- 3** Transfer dough into the bowl of an electric mixer fitted with the paddle attachment. Beat dough until it cools down slightly. Add eggs one at a time, beating well after each addition. The dough is done when it is a bit shiny and smooth but still holds its shape when you lift the paddle.
- 4** Drop dough by the tablespoon onto an ungreased baking sheet. Bake in the preheated oven until puffed up but still pale in color, about 8 to 10 minutes. Reduce heat to 325°F; bake for 15 more minutes. Remove from oven and let cool.
- 5** Arrange puffs on a parchment paper-lined baking sheet; freeze. Transfer puffs to zip-top bags; freeze for up to 3 weeks.
- 6** Make the béchamel sauce: Melt butter in a small saucepot over medium heat. Add flour; mix well. Whisk in milk, making sure there are no lumps. Add bay leaf. Keep stirring until sauce thickens, about 8 to 10 minutes. Season with salt and pepper, remove bay leaf, and let cool. Béchamel sauce can be stored in the refrigerator for 4 to 5 days.

TIME TO SERVE!

- 1** Let frozen puffs thaw overnight in the refrigerator. Warm in a 350°F preheated oven for 3 minutes.
- 2** Make the mushroom filling: Sauté garlic in butter; add mushrooms and cook for about 5 minutes. Remove from heat and add brandy, if using; cook for 1 more minute. Stir in béchamel sauce; season with salt and pepper.
- 3** Slice puffs crosswise, being careful not to slice all the way through, and fill with 1 to 1½ teaspoons filling per puff.

PROVENÇAL BEEF STEW

Offer your guests a taste of the Mediterranean! Preparing the recipe ahead of time will allow all the flavors to meld, making it perfectly tasty in time for your party.

Serves 8 to 10 **Prep Time** 30 minutes

Cooking Time 2 hours

- ✓ 1.8 kilos beef shoulder, cubed
- ✓ salt and pepper, to season
- ✓ 5 tablespoons all-purpose flour
- ✓ ½ cup olive oil
- ✓ 8 strips bacon, diced
- ✓ 3 medium white onions, sliced
- ✓ 10 cloves garlic, sliced thinly
- ✓ 1¼ teaspoons dried thyme
- ✓ 2 to 3 bay leaves
- ✓ 5 tablespoons tomato paste
- ✓ zest from 3 oranges, divided
- ✓ 1¼ cups red wine
- ✓ 8 cups beef stock (or 4 beef bouillon cubes dissolved in 8 cups water)
- ✓ 5 pieces anchovy fillets, mashed
- ✓ 1¼ cups canned diced tomatoes
- ✓ ¾ cup sliced black olives
- ✓ ½ cup chopped parsley, to serve

MAKE AHEAD!

1 Season beef cubes with salt and pepper. Place flour in a large bowl; toss beef cubes to coat. Set aside.

2 Heat oil in a heavy-bottomed pan over medium heat. Cook bacon until brown. Transfer to a small bowl; set aside. Transfer bacon drippings to a bowl.

3 In the same pan, heat 4 to 6 tablespoons bacon drippings and sear beef cubes, about 2 to 3 minutes per side. Do it in batches. Transfer beef to a plate.

4 In the same pan, add more bacon drippings; sauté onions until softened. Season with a pinch of salt. Add garlic, thyme, and bay leaves; sauté until fragrant, about 1 more minute. Add tomato paste and half the orange zest. Cook for less than a minute or until tomato paste changes to a lighter, more orange color.

5 Return beef to pan and pour in red wine. Scrape the bottom of the pot to mix the browned bits with the stew. Let stew reduce, undisturbed, until almost dry.

6 Add beef stock. Beef should be completely covered in liquid; add water if necessary. Season with salt and pepper. Let stew simmer for 1½ hours or until beef is almost fork-tender.

7 Add anchovies; simmer for 20 minutes. Add tomatoes, reserved bacon, and olives; simmer for 10 minutes more or until beef is fork-tender.

8 Let cool completely and transfer to a freezer-friendly plastic container. Freeze for up to 3 months.

TIME TO SERVE

Let stew thaw overnight in the refrigerator, heat on the stove, and add fresh parsley and remaining orange zest before serving. You can also heat the stew on the stove directly from the freezer. Add about ½ cup water to avoid further reduction of the sauce.



CHICKEN ENCHILADA

Prep all the elements weeks in advance and all you have to do on party day is pop the dish in the oven for one grand fiesta!

Serves 4 to 6 Prep Time 20 minutes

Cooking Time 30 minutes to 1 hour

FOR THE ENCHILADA SAUCE

- ✓ 2 tablespoons olive oil
 - ✓ 2 tablespoons all-purpose flour
 - ✓ 2 tablespoons chili powder
 - ✓ pinch of cayenne powder
 - ✓ ¼ teaspoon ground cumin
 - ✓ ¼ teaspoon garlic powder
 - ✓ 1 cup tomato sauce
 - ✓ 1½ cups water
 - ✓ salt, to season
-
- ✓ 5 boneless, skinless chicken breast fillets
 - ✓ salt and pepper, to season
 - ✓ 2 teaspoons lemon or calamansi juice
 - ✓ ½ teaspoon paprika
 - ✓ cooking oil
 - ✓ 2 cups grated Monterey Jack or cheddar cheese, divided
 - ✓ 1 cup sour cream, divided
 - ✓ ¼ cup fresh cilantro, chopped
 - ✓ 2 to 4 tablespoons chopped jalapeño, depending on your preference
 - ✓ 1½ cups enchilada sauce, divided
 - ✓ 6 (8-inch) flour tortillas
 - ✓ diced tomatoes, diced bell peppers, sliced olives, and chopped cilantro (optional)

MAKE AHEAD!

- 1** Make the enchilada sauce: Heat olive oil in a pan over low heat; add flour and spices. Mix well to combine. Add tomato sauce and water; whisk well. Season with salt; simmer for about 15 minutes or until slightly thickened. At this point, you can refrigerate the sauce for 1 to 2 days or freeze for about 3 months. Rewarm on the stove and whisk well if the sauce separates.
- 2** Season chicken with salt and pepper, lemon juice, and paprika. Marinate for at least 30 minutes in the refrigerator. Heat oil in a pan. Cook chicken until brown on the outside but still moist in the center. Do not overcook.
- 3** Slice chicken into cubes. Mix in 1 cup cheese, ½ cup sour cream, cilantro,



jalapeño, and ½ cup enchilada sauce.

4 Place a tortilla on a plate. Spoon ⅙ of the chicken mixture on the bottom portion of the wrapper; roll up. Place tortilla on an oil-greased 7x11-inch baking dish, seam side down. Repeat with remaining tortillas and chicken mixture.

5 Top tortillas with 1 cup enchilada sauce, ½ cup sour cream, and 1 cup cheese.

6 Wrap dish tightly with aluminum foil or plastic wrap. Freeze for up to 3 months.

TIME TO SERVE!

1 Let enchilada thaw overnight in the refrigerator.

2 Bake in an oven preheated to 400°F for 15 minutes. Alternatively, you can also bake it straight from the freezer in an oven preheated to 350°F for 1 hour. To check if cooked through, insert a knife in the center and check if piping hot. Serve as is or topped with diced tomatoes, diced bell peppers, sliced olives, and cilantro.

BLACK FOREST CHEESECAKE

Impress guests with a new take on the Black Forest Cake. It tastes even better the next day, making it the perfect make-ahead dessert!

Makes 1 (9-inch) cake **Prep Time** 20 to 30 minutes, plus chilling time **Baking Time** 1½ hours, plus resting time

FOR THE CRUST

- ✓ 24 chocolate sandwich cookies (filling included; we used Oreo cookies)
- ✓ 1 tablespoon sugar
- ✓ ¼ cup unsalted butter, melted

FOR THE CHOCOLATE CHEESECAKE FILLING

- ✓ 280 grams good-quality bittersweet chocolate, chopped finely
- ✓ 4 (8-ounce) packs cream cheese, at room temperature
- ✓ 1 cup plus 6 tablespoons sugar
- ✓ 5 medium eggs

FOR THE WHIPPED CREAM CHEESE ICING

- ✓ ⅓ cup cream cheese, softened
- ✓ 3 tablespoons sugar
- ✓ 1 teaspoon vanilla extract
- ✓ 1 cup whipping cream
- ✓ ½ (595-gram) can cherry topping

MAKE AHEAD!

1 Preheat oven to 325°F. Grease a 9-inch springform pan with butter; set aside.

2 Make the crust: Crush cookies until fine in a food processor. (You can also place the cookies in a zip-top bag and crush them with a rolling pin.) Combine crushed cookies, sugar, and butter in a bowl. Stir until well combined. Press onto the bottom of the prepared springform pan. Bake for 10 minutes; set aside and let cool.

3 Make the filling: Place chocolate in a heatproof bowl. Place bowl over a pot of simmering water, making sure the water does not touch the bottom of the bowl. Melt chocolate completely, stirring occasionally. Let cool slightly.

4 In the bowl of an electric mixer fitted with the paddle attachment, cream together cream cheese and sugar until light. Add eggs one at a time, beating well after each addition. Pour in melted

chocolate; beat until combined.

5 Pour filling into prepared crust; bake for 1½ hours or until sides are cooked but center still jiggles when tapped. Remove cheesecake from the oven. Run a knife around the pan to loosen the edges.

6 Return cheesecake to oven. Turn off heat and leave the oven door ajar. Leave in the oven for 2 to 4 hours. Remove cheesecake from oven; chill for at least 4 hours before decorating.

7 Unmold cheesecake from pan and transfer to a plate or cake board; wrap with at least 3 layers of plastic wrap, then wrap completely with aluminum foil. Freeze for up to 1 month.



TIME TO SERVE!

1 Let cheesecake thaw overnight in the refrigerator.

2 Make the whipped cream cheese icing: In the bowl of an electric mixer fitted with the paddle attachment, cream together cream cheese and sugar until light. Add vanilla and slowly pour in whipping cream. Continue beating until stiff peaks form.

3 Spread cherry topping over cheesecake, leaving a ½-inch border along the edges. Pipe cream cheese icing on the border. Chill before serving. Refrigerate for up to 5 days in an airtight container.



books FOR cooks

These tomes are as much a feast for the eyes as they are for the stomach. Read up and get inspired!

PHOTOGRAPHY BY Patrick Martires
PRODUCED BY Liezl Yap

1 San Francisco's Tartine offers up a third cookbook installment, dedicated to the art of baking with ancient whole grains. **Tartine Book No. 3** by Chad Robertson, P1,675, National Book Store

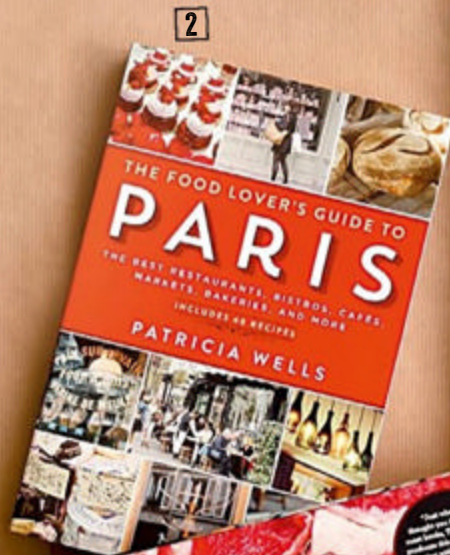
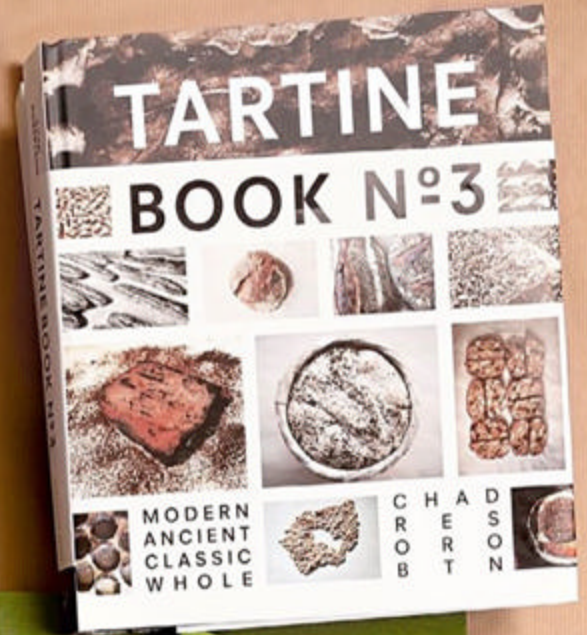
2 Jetting off to the City of Light? This comprehensive travel guide is all you need to easily find the best markets, bakeries, and bistros in the French capital. **The Food Lover's Guide to Paris** by Patricia Wells, P735, National Book Store

3 This book by Noma's Rene Redzepi is essentially a story told in three parts—through a photo album, a journal, and a cookbook—all giving us a deeper understanding of what it takes to run the world's best restaurant. **A Work in Progress** by Rene Redzepi, P3,415, National Book Store

4 Eating well doesn't have to be complicated. This title's plant-based recipes, all made with the help of a blender, are easy to whip up—and absolutely delicious to boot. **The Blender Girl** by Tess Masters, P795, National Book Store

5 Get schooled on the meat of the matter! Learn about different cuts and the best ways to cook them, and bone up on cooking techniques for beef, pork, lamb, turkey, duck—even rabbit. **The Meat Hook Meat Book** by Tom Mylan, P1,715, National Book Store

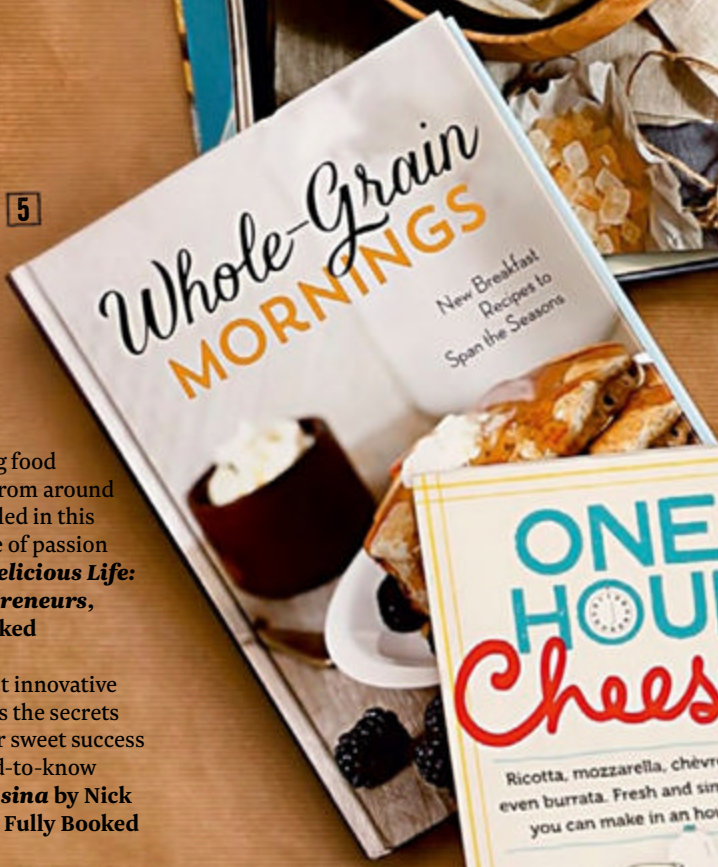
6 Jody Williams's New York- and Paris-based bistro is a gem of a restaurant. Her first book beautifully reflects the warmth and spirit of her cooking, inviting you to sit, savor, linger. **Buvette** by Jody Williams, P1,265, National Book Store



1



5



1 Groundbreaking food entrepreneurs from around the world are profiled in this inspiring showcase of passion and creativity. ***A Delicious Life: New Food Entrepreneurs***, P2,280, Fully Booked

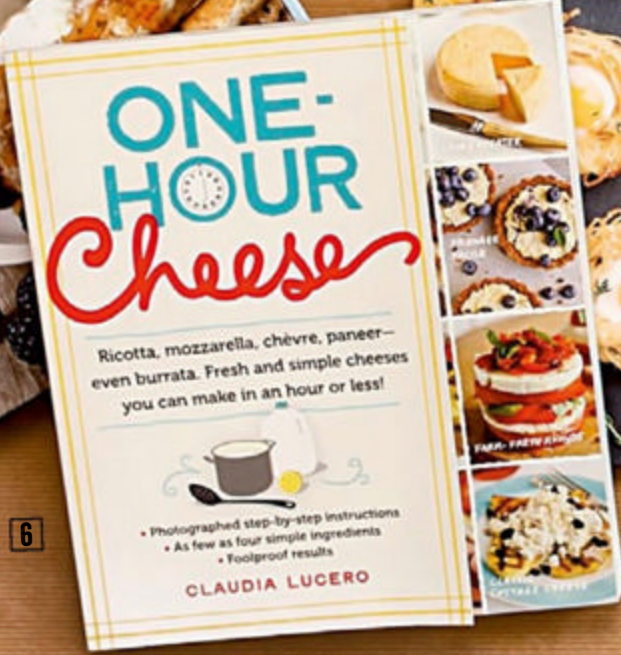
2 Australia's most innovative gelateria shares the secrets and recipes to their sweet success in this all-you-need-to-know guide. ***Gelato Messina*** by Nick Palumbo, P1,260, Fully Booked

3 Get more out of your juicer with 60 recipes for healthy and delicious blends. ***Juice It!*** by Robin Asbell, P895, National Book Store

4 Artist and photographer Erin Gleeson dreams up wonderful vegetarian recipes and watercolor illustrations, all inspired by her little cabin in the California woods. ***The Forest Feast*** by Erin Gleeson, P1,399, Fully Booked

5 Breakfast-enthusiast Megan Gordon shows us just how delicious the most important meal of the day can be. ***Whole-Grain Mornings*** by Megan Gordon, P879, National Book Store

6



6 Homemade ricotta, mozzarella, and even Burrata in just one hour? Get it done with this handy little book. ***One-Hour Cheese*** by Claudia Lucero, P685, National Book Store

7 Make every meal eggs-traordinary by doing exactly what the title says. ***Put An Egg On It*** by Lara Ferroni, P799, National Book Store

7



8 Make like a kid and play with your food! While you're at it, whip up amazing tablescapes that will delight guests. "At the table, as in life, presentation is everything," says restaurateur Barton Weiss. This book will help you up your plating game and knock it straight out of the park. ***The Big Dish: Recipes to Dazzle and Amaze*** by Barton G. Weiss, P1,380, Fully Booked

9 Going vegan or know someone who already is? This incredibly comprehensive cookbook has over 200 (yes, 200!) recipes to get delicious meatless meals on the table fast, with little time and effort. ***Isa Does It: Amazingly Easy, Wildly Delicious Vegan Recipes for Every Day of the Week*** by Isa Chandra Moskowitz, P1,265, National Book Store

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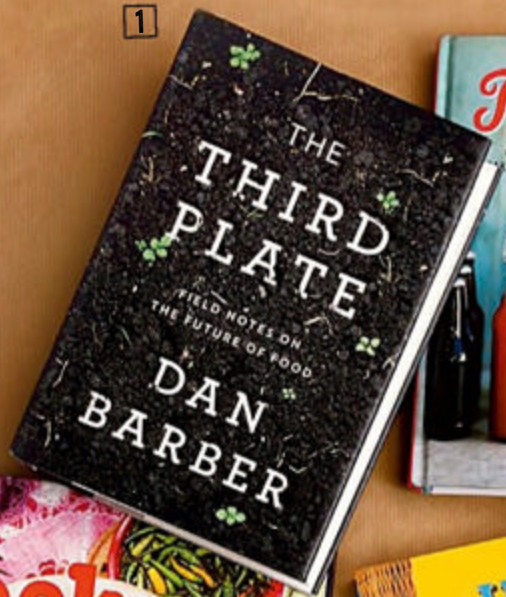


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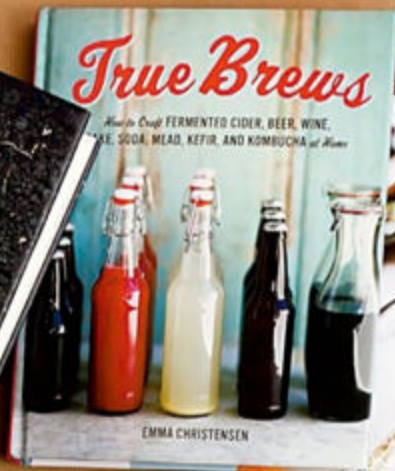


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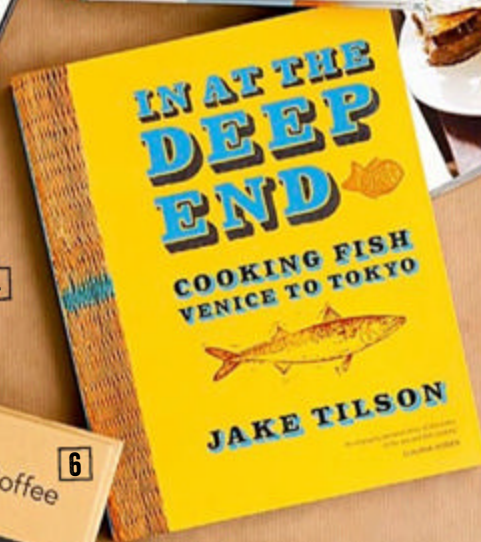
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authentic recipes that goes beyond the usual *som tam* and *pad thai*. This is the only book on Thai cooking you'll ever need. ***Pok Pok*** by Andy Ricker, P1,399, National Book Store

5 Jake Tilson is what you call a quadruple threat. The writer, photographer, designer, and cook created this book—a story of how he conquered his fear of cooking with seafood—all by himself. ***In At The Deep End Cooking Fish Venice to Tokyo*** by Jake Tilson, P495, National Book Store

THE Blue Bottle Craft of Coffee
Growing, Roasting, and Drinking, with Recipes

6



6 From bean to cup, and everything in between—brush up on your coffee know-how with this beautiful hardbound volume from one of America's most renowned specialty roasters. ***The Blue Bottle Craft of Coffee*** by James Freeman, Caitlin Freeman, and Tara Duggan, P999, Fully Booked

1 Dan Hill of New York's Blue Hill restaurants writes eloquently about agriculture, sustainability, and the future of food in this thought-provoking book. It's a must-read! ***The Third Plate*** by Dan Barber, P1,259, National Book Store

2 Raise the bar by learning how to brew your own sodas and spirits at home! Root beer or honey green tea, anyone? ***True Brews*** by Emma Christensen, P895, National Book Store

3 The creative powerhouse behind the blog and magazine *Sweet Paul* combines his love for cooking and crafting in this charming cookbook. ***Sweet Paul Eat and Make*** by Paul Lowe, P1,265, National Book Store

7 Ruth Reichl's first foray into fiction tells the story of a food magazine editor who works at a famous Italian deli on weekends. Seems somewhat autobiographical, don't you think? ***Delicious!*** by Ruth Reichl, P1,135, National Book Store

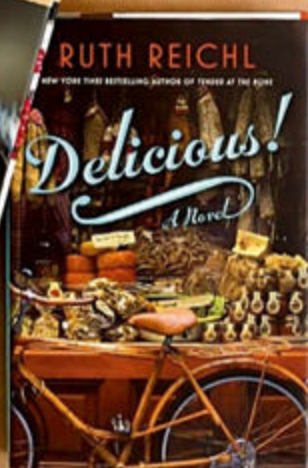
4 Delving deep into Thailand's colorful cuisine, award-winning chef Andy Ricker has created a compendium of

8 Go ahead and have fun in the kitchen with over 40 different recipes for ice cream sandwiches. ***I Scream Sandwich!*** by Jennie Schacht, P899, Fully Booked

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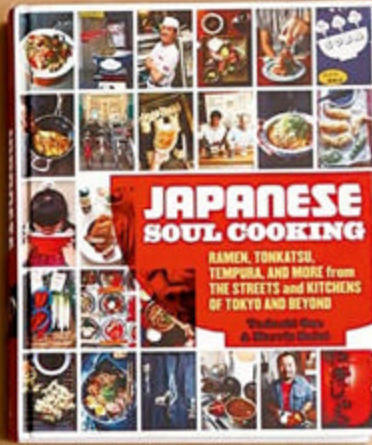
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1 Who says you can't play with your food? Get creative with different ingredients and make tarts in every color of the rainbow! **Rainbow Tarts** by Emilie Guelpa, P895, National Book Store

2 Kim Sunée's cookbook of cherished recipes from Korea, Norway, Italy, India, and all over the world is an exquisite celebration of her culinary journey. **A Mouthful of Stars** by Kim Sunée, P1,120, Fully Booked

3 From *okonomiyaki* and tonkatsu to ramen and gyoza, learn how to make your Japanese favorites like a pro. **Japanese Soul Cooking** by Tadashi Ono and Harris Salat, P1,005, National Book Store

4 With a name like that, Josey Baker was born to be a breadmaker! In his first cookbook, the man behind San Francisco's The Mill teaches readers how to bake bread in

18 step-by-step lessons. **Josey Baker Bread** by Josey Baker, P1,325, National Book Store

5 This fun, quirky, and creatively illustrated tome teaches you how to make the beloved Brooklyn ice cream shop's frozen treats, including Salted Crack Caramel, at home. **Ample Hills Creamery** by Brian Smith and Jackie Cuscuna, P998, Fully Booked

6 The queen of American artisanal ice cream shares more recipes for fun flavors, sorbets, custards, cobblers, and other ice cream-based desserts that will dazzle and delight. **Jeni's Splendid Ice Cream Desserts** by Jeni Britton Bauer, P1,095, National Book Store

7 Cooking delicious, gluten-free everyday meals is easy with this book by your side. There's

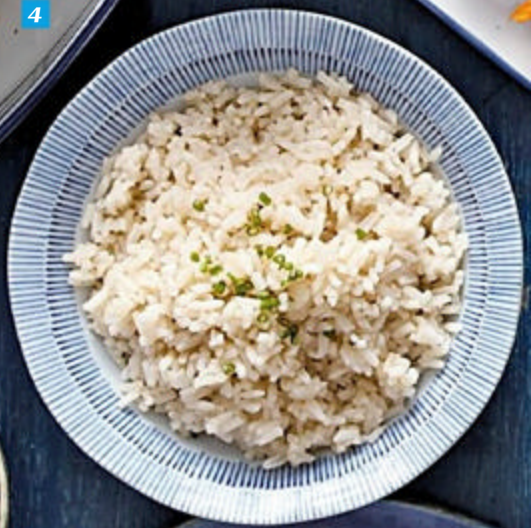
a recipe for gluten-free pork *adobo* in it, too! **Gluten-Free Girl Every Day** by Shauna James Ahern and Daniel Ahern, P1,199, Fully Booked

8 New to the kitchen? Take the guesswork out of cooking with this super handy guide. **Done. A Cook's Guide to Knowing When Food is Perfectly Cooked** by James Peterson, P1,325, National Book Store

It's time to place your orders! Welcome the season of holiday eating with our roundup of 33 food finds prepared by some of the country's finest kitchens.

PERFECT POTLUCK PICKS

STORY BY *Alicia Sy*
PHOTOGRAPHY BY *Patrick Martires*
STYLING BY *Trinka Gonzales, Idge Mendiola, and Regine Rafael*



asian COMFORT

1 **Pork Floss Buns and Asado Buns**

These freshly baked sweet-salty buns are so easy to pop in your mouth, you'll have to stop yourself from eating a whole plate. **P190 for 10 pieces,** ButterB Kitchen

2 **Chicken Teriyaki**

The thought of a favorite dish on the buffet table is always reassuring, and this rendition of the Japanese chicken classic is sure to be a hit with your guests. **P1,250, Goo-Ma Kitchenette**

3 **Shrimp and Uni Pasta**

Beautifully topped with bonito flakes, this rich and creamy pasta offers morsels of uni and shrimp in every bite. **P1,900, Dulcelin**

4 **Lumpia Sampler**

An easy way to eat your vegetables, this selection of hearty, innovative takes on the traditional *lumpia* will make even the pickiest eater happy to eat healthy. **P800 per tray, Spring by Ha Yuan**

5 **Chicken Barbecue Maki**

With layers of smoky barbecued chicken and java rice, these rolls are both filling and flavorful—the perfect finger food! **P850 per tray, The Creamery Catering**

6 **Chicken Masala Sausage**

Freshly ground organic chicken meat enhanced with a blend of tasty spices pack these sausages with a flavorful punch.

P140 for 100 grams,
The Butchery Sausage

7 **Hainanese Chicken**

The slow-cooked, sous-vide preparation gives this chicken its tender and moist quality. It's best when paired with a selection of tasty dipping sauces.

P1,000, Andy's Good Eats

8 **Spicy Butter Garlic Crabs**

Guests won't think twice about getting their hands dirty as they peel through the mouthwatering, succulent crabs.

P1,800, Pio's Kitchen



TASTEFUL traditions

1 Chicken Relleno

A holiday celebration wouldn't be complete without traditional *relleno* served with a generous helping of gravy. Leftovers are best enjoyed sliced and wedged in warm *pandesal*.

P900 per kilo,
Cocina de Tita Moning

2 Boneless Lechon Belly

With its perfectly crisp, golden skin, this boneless pork roll reveals the taste and aroma of local herbs and spices when sliced open.

P2,200, Wabu

3 Pickled Vegetables

Paired with fried, roasted, or grilled meat or fish, this side will elevate—even completely change—the character of any dish.

P155, The Blue Kitchen

4 Morcon

A standout recipe from one of Pampanga's culinary institutions, this minced-meat loaf topped with a dose of their closely guarded secret sauce is an example of Filipino food at its best.

P470, Everybody's Cafe

5 Baked Lapu-lapu

With all the meat options on the holiday table, a simple baked fish dish laced with a fresh herb and oil sauce is always a welcome find.

P2,900, Vargas Kitchen

6 Lechon

The ubiquitous *lechon* is an essential at any holiday gathering and this one introduces a delightful new way to enjoy the traditional delicacy.

It's served with eight different sauces like *aligue* aglio olio, truffle sauce, and *longganisa* gravy to amp up the flavor.

P4,800, Happy Ongpaucio



AT THE *kiddie* TABLE



1 Cuban Sandwiches

Although some would argue that they never went out of style, these warm and tasty Cuban sandwiches made with chicken, chorizo, or beef are enjoying a renaissance since the hit movie *Chef*. Make sure you serve them warm and toasted!

P180 per sandwich, Pepi Cubano

2 Cheese Rolls

Similar to Danish, these buttery, flaky, soft cheese-filled rolls are a festive alternative to everyone's favorite cheese sandwiches.

P600 for 10, Whisk Manila

3 Barbecue

It's not a party without a platter of pork barbecue and these grilled skewers of tender meat morsels are faultless.

P35 per stick, Cuisiniers

4 Beef Lasagna

There is not a child—or child at heart, for that matter—that can resist the alternating oozing layers of meat sauce, noodles, cream, and cheese of perfectly cooked lasagna.

P800, Bhe'st Lasagna

5 Cheese Pimiento Spread

Kicking it old-school in the best possible way, this creamy spread features the richness of cheddar cheese and the tang of roasted peppers. It's best enjoyed slathered on top of warm bread.

P500, Morsels From My Kitchen

EUROPEAN favorites

1 Bocaditos

What seems to be simple pastry parcels filled with chorizo, Italian sausage, mushrooms, spinach, and other savory fillings just might be the most popular offering at the table.

P65 each, Baked by Anita

2 Seafood Fideua

A fitting accompaniment to roasted and grilled meats, this Spanish noodle dish is an excellent alternative to paella.

P4,000, Mr. Cochinito by Tinee de Guzman

3 Cochinito

A roasted baby pig is blessed with skin that stays crisp for hours and meat that's always tender and succulent.

P5,000, The Cookery by Chef Michelle Dinglasan-Tomacruz

4 Charcuterie Board

When planning a party, a board full of assorted salami, *jamon*, cheese, and fruit is always a good idea. Add a bottle of good red wine and you have yourself a winning starter.

P2,550, Galileo Enoteca

5 Portuguese Chicken

We're addicted to the tasty, tender meat, slow-cooked on the rotisserie. Served with a side of salsa and enjoyed with rice or warm pita, this just might be the best take-out roast chicken in town.

P400, Frangos Chicken

6 Porchetta

Roast pork is a popular dish prepared in a myriad of ways the world over, from Europe to Asia. This traditional Italian porchetta is full-flavored and redolent of fresh herbs. **Price upon request, nawwTys Kitchen**





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SURF & TURF

1 Braised Pot Roast with Gravy and Mash

A match made in heaven, this pairing of tender, perfectly cooked beef slices and comforting mushroom gravy is best served topped over buttery mashed potatoes.

P1,850, Pria's Kitchen

2 Crown Roast

This elegant roast pork preparation will make a gorgeous, festive centerpiece for your holiday table.

P4,500, 25 Mushrooms Kitchen

3 Smoked Salmon Caviar Pie

Delicious and decadent, this take on the luxurious caviar pie is dressed with an added layer of salmon, giving it a new flavor dimension.

P2,200, Art of Pie

4 Spicy Chili Con Carne

One of the best chilis we've had in a while, this chunky stew of organic meat and veggies boasts a range of complex flavors.

P350, Real Girl Toy Kitchen

5 Holiday Pork Belly Ham

A slab of delicious, naturally cured pork belly is served with pineapple jam and is best appreciated with the warm rolls that accompany it.

P1,200, Wildflour Café + Bakery

6 Seafood Rolls

Light on the mayo but heavy on flavor, these homemade sandwiches are packed with generous chunks of shrimp, crab, or lobster.

P295 to P495 per sandwich, Bun Appetit

7 Ceviche Sampler

These fun seafood shots pack quite the flavor punch! Pick between fresh fruity and exotic Asian preparations. They're great as starters or as palate cleansers between rich, meaty dishes.

P295 for 5, Patricio's Cevicheria

8 Kitayama Short Ribs

The decadent, fall-off-the-bone meat is bursting with aroma and flavor, and the acidity from the balsamic gravy on the side complements it beautifully.

P650, Xáncho

POTLUCK DIRECTORY

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25 MUSHROOMS KITCHEN

To order, contact tel. no. 631-4822 or mobile no. 0917-8272525.

ANDY'S GOOD EATS

To order, contact tel. no. 897-1676, mobile nos. 0917-5252072 and 0917-8158631, or email andysgoodeats@gmail.com. Order at least 1 day in advance.

ART OF PIE

To order, contact mobile no. 0917-5094855, email chefyra@ymail.com, or visit www.facebook.com/artofpie.

BAKED BY ANITA

2/F Mega Fashion Hall, SM Megamall, EDSA corner Julia Vargas, Mandaluyong City (tel. no.: 736-2877; mobile no.: 0917-5259740); bakedbyanita@yahoo.com; www.bakedbyanita.com

BHE'ST LASAGNA

To order, contact mobile nos. 0915-6126891 or 0925-5160729, or visit www.facebook.com/BhestLasagna. Order 3 days in advance.

THE BLUE KITCHEN

P1 Power Plant Mall, Rockwell Center, Makati City (tel. no.: 898-0931); 6/F Shangri-La Plaza Mall, Shaw Boulevard, Mandaluyong City (tel. no.: 634-1335); thebluekitcheninc@gmail.com; www.thebluekitchen.com

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To order, contact mobile nos. 0917-8650492 and 0947-8908010, or email bun_appetit@yahoo.com. Order 3 days in advance.

THE BUTCHERY SAUSAGE

To order, contact mobile no. 0917-7955005, email thebutcherysausage@gmail.com, or visit www.thebutcherysausage.com. Order at least 1 day in advance.

BUTTERB KITCHEN

To order, contact tel. no. 664-1885, mobile no. 0920-9557859, or email butterbkitchen@gmail.com.

COCINA DE TITA MONING

315 San Rafael Street, San Miguel, Manila (tel. nos.: 734-2141 and 734-2146); www.lacocinadetitamoning.com

THE COOKERY BY CHEF MICHELLE DINGLASAN-TOMACRUZ

To order, contact tel. nos. 635-0351 and 631-0541, or mobile no. 0917-8122354.

THE CREAMERY CATERING

To order, contact tel. nos. 687-3436 and 687-4373, or visit www.facebook.com/thecreamerycatering. Order 3 days in advance.

CUISINIERS

To order, contact tel. no. 984-4763, mobile no. 0939-9113077, or visit www.facebook.com/CuisiniersByRapheray. Available at Mercato Centrale and Greenfield Weekend Market. Order 3 days in advance.

DULCELIN

Dulcelin Gourmet Restaurant, UP Town Center, Katipunan Avenue, Quezon City. To order, contact tel. no. 955-2306, email dulcelingourmet@msn.com, or visit www.dulcelin.com.

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To order, contact mobile nos. 0998-5571598 and 0917-5108961. Pick-up points: Makati City and Parañaque City. Order 1 week in advance. Available at the Salcedo Market every Saturday.

FRANGOS CHICKEN

To order, contact mobile no. 0917-8007777, email frangos.inc@gmail.com, or visit www.facebook.com/frangos.inc. Available at the Legazpi Sunday Market.

GALILEO ENOTECA

80 Calbayog corner Malinao Streets, Mandaluyong City (tel. nos.: 534-0482, 534-4633; mobile no.: 0922-8328071); galileo.enoteca@gmail.com; www.galileoenoteca.ph

GOO-MA KITCHENETTE

To order, contact mobile no. 0917-8095674 or email gooma.kitchenette@gmail.com. Pick-up points: Quezon City and Mandaluyong City. Order 2 days in advance.

HAPPY ONGPAUCO

To order, call mobile no. 0922-8592707, email inquiry@happyconceptgroup.com, or visit www.happyconceptgroup.com.

MORSELS FROM MY KITCHEN

To order, contact mobile no. 0927-4853399, email info@nicoleortega.ph, or visit www.nicoleortega.ph. Order at least 1 day in advance.

MR. COCHINILLO BY TINEE DE GUZMAN

To order, contact tel. no. 633-0043, mobile no. 0999-8810810, email orders@mrcochinillo.com, or visit www.facebook.com/mrcochinillo.

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To order, contact mobile nos. 0918-9369854 and 0939-8529958, email nawwtyskitchen@gmail.com, or visit www.facebook.com/nawwtyskitchen.

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28 Bayani Road, Fort Bonifacio, Taguig City (tel. no.: 998-7274; mobile no. 0917-8508817)

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1651 Dian Street, Brgy. San Isidro, Makati City (mobile no.: 0921-2931784). Order 2 days in advance.

PIO'S KITCHEN

To order, contact tel. no. 509-4529, mobile no. 0917-5322892, or visit www.piospaella.com. Pick-up point: Quezon City. Order 3 to 5 days in advance.

PRIA'S KITCHEN

To order, contact tel. no. 817-9271, mobile no. 0936-9219758, or email priaskitchen@gmail.com. Pick-up point: Makati City. Order 3 days in advance.

REAL GIRL TOY KITCHEN

To order, contact mobile no. 0917-8085302, email johanna@realgirltoykitchen.com, or visit www.realgirltoykitchen.com. Pick-up point: Taguig City.

SPRING BY HA YUAN

G/F BSA Mansion, 108 Benavidez Street, Legazpi Village, Makati City (tel. no.: 403-1508); G/F SM Jazz Mall, Nicanor Garcia corner Jupiter Streets, Makati City (tel. no.: 801-1412); springbyhy@gmail.com

VARGAS KITCHEN

To order, contact mobile no. 0917-8110712. Order 3 days in advance.

WABU

To order, contact tel. no. 502-1757, mobile nos. 0928-5055002 and 0917-8845089, or visit www.wabulechonbelly.com and www.facebook.com/wabubonelesslechonbelly. Order at least 1 day in advance.

WHISK MANILA

To order, contact mobile nos. 0917-8919999 and 0922-8818844, email whiskbychrisse@yahoo.com, or visit www.facebook.com/WhiskManila. Pick-up point: Manila. Order 2 days in advance.

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G/F Net Lima Building, 4th Avenue corner 26th Street, Bonifacio Global City (tel. no.: 856-7600; wildflourbgc@gmail.com); G/F The Podium, ADB Avenue, Mandaluyong City (tel. no.: 571-8588); V Corporate Center, 125 L.P. Leviste Street, Salcedo Village, Makati City (tel. no.: 808-7072)

XÁNCHO

To order, contact mobile nos. 0917-8307020 and 0917-5054572. Pick-up point: Makati City.

RESTAURANTS

Ippudo

Vask

Marmalade Kitchen

Dish





Karakamen and Akamaru Tamago



Tori Karaage

Ramen of refinement

International chain **Ippudo** adds new flavor to Manila's roster of ramen joints.

REVIEW BY ANDREA Y. SEE

In 1985, Ippudo-founder Shigemi Kawahara began with a ten-seater shop. At that time, the spotless counter and soothing jazz music were indications of a new level of refinement for what was, until then, a quick, casual meal of comfort for the average Japanese. Harmony seems to be the origin of Ippudo, and it is also its ultimate aim: the deliberate cooking methods, the level of service it strives for, and the balance of flavors and textures of each bowl are all meant to come together to delight. Twenty-nine years later, the "Ramen King" has over 80 shops in Japan, New York, and Asia, and has arrived to join Manila's dynamic ramen scene.

Ippudo specializes in the Hakata style. In this tradition, the star is the distinctly milky *tonkotsu* broth, a product of 15 hours of carefully simmered pork bone. To complement the delicate soup are ultra-thin straight noodles, which are made in-house.

The Shiromaru Motoaji is a classic bowl that lets first-timers fully appreciate the subtle yet multi-layered Ippudo broth. Those who find the

usual ramen overly rich or cloying may find this to be their new favorite, with its delicate flavors and leaner profile: non-fatty yet tender pork loin, bean sprouts, kikurage, and green onions enhance, rather than compete with, the soup and noodles.

Those who like bigger flavors might prefer the Akamaru Shinaji. The addition of fragrant garlic oil and a special blend of miso paste makes it bold with a spicy kick, and slices of pork belly make for a richer experience. The Karaka-men will appeal to those who enjoy things hot. Spicy minced meat amp up the heat, and the usual noodles are swapped out for wavy ones that catch ground meat morsels in every bite.

We tried the Gyoza, Teppan Tonkotsu Spicy Rice, and Curry Cheese Harumaki among the comprehensive list of sides, and enjoyed the Tori Karaage the most: hot, crispy fried chicken that was moist and flavorful.

Overall, Ippudo's refined broth is a welcome option to the ramen choices in the city. Service was pleasant and efficient, and we will be back to try the famed Ippudo Pork Buns.



in a nutshell

IPPUDO 3/F Mega Fashion Hall, SM Megamall, Ortigas Center, Mandaluyong City; tel. no.: 470-1837

MUST-TRIES Shiromaru Motoaji (P375), Akamaru Tamago (P420), Karaage (P200)

THUMBS UP A distinct aspect of the Hakata style is Kae-dama, in which diners with leftover soup may order an extra helping of noodles for P70.

A culinary reverie

Innovative techniques and gastronomic delights are showcased at **Vask**.

REVIEW BY YVETTE FERNANDEZ

A whiff of the surreal welcomes you to Vask: a sculpture of a dark stallion with a lighted lampshade above its head, a midget replica of Darth Vader at the entrance. Those with reservations for the special 14-course degustation at the luxe Vask Gallery are first led into a lounge with a ceiling lined with umbrellas. However, for those who opt for more casual dining, it's on to the main dining room, where you're seated beneath a roof punched with Mickey Mouse-like cutouts. The space was designed by architect Carlo Calma, one of its co-owners.

Vask offers a twofold a la carte listing: a traditional menu with classic dishes from the Basque country and Northern Spain; and "Nueva Cocina Vasca," or New Basque Cuisine, with French influences and the use of innovative culinary techniques.

Chef Chele Gonzalez is himself a transplant from his native Basque Country, where he worked in the celebrated kitchens of Arzak and Mugaritz in Spain. His stellar resume also boasts of time spent at some of the world's top restaurants: El Bulli, El Celler de Can Roca, and Noma. At Vask, Chele attempts to fuse the flavors of his childhood with

the abundance of local produce he discovered during his travels around the Philippines.

Start off with Vask's signature sweet-and-tart cocktail of rum, triple sec, apple sour, and apple juice, and pair it with crusty *pintxos* of roast beef and bell peppers, or Jamon Serrano on a cloud of Parmesan. Follow it up with a local green salad with more Jamon Serrano, a smattering of pine nuts, and sinful shavings of foie gras dressed with delicate flowers. Then try the Quisquillas Fritas (battered, deep-fried crispy shrimp bursting with freshness) and the Txipirones (grilled caramelized baby calamari). From the modern side of the menu come the Pulpo a la Gallega, thin slices of octopus over whipped potatoes drenched in olive oil and sprinkled with paprika; and Carnitas de Cochinito, flavorful triangles plump with braised pork, crisp pig ears, sour cream, cilantro, and jalapeño peppers. A favorite is the glistening black squid risotto embedded with seared scallop gems, cheese crisps, and snips of asparagus.

End with the *calamansi* tart—a platter of sweet-sour custard, oatmeal crumble, whipped cream, and dainty macarons. It's the perfect touch of whimsy that bookends a delightful meal.



Pintxos



in a nutshell

VASK MODERN TAPAS AND GASTRONOMIC CUISINE 5/F Clipp Center, 11th Avenue corner 39th Street, Bonifacio Global City, Taguig; tel. no.: 217-6563, mobile no.: 0917-8065292

MUST-TRIES Pintxos (P95 to P180), Quisquillas Fritas (P395), Ensalada de Jamon (P495), Txipirones (P495), Pulpo a la Gallega (P495), Carnitas de Cochinito con Jalapeños (P395), Scallops and Black Ink Risotto (P650), Tarta de Calamansi Deconstruida (P250)

THUMBS UP Try Vask's San Sebastian eat-all-you-can weekend brunch for a reasonable 1,395 pesos.

Tarta de Calamansi Deconstruida





Royal Benedict



Black-Ink Pasta

A gracious kitchen

Minimalist confidence is **Marmalade Kitchen's** trade secret.

REVIEW BY SASHA LIM UY

Here is a place where eggs Benedict lovers find fulfillment. The menu lists five—yes, five!—kinds: classic Canadian bacon, a straightforward vegetarian option, a rather playful marriage of chicken and cranberry, an eggs Atlantic embellished with caviar, and one aptly nicknamed “Royal,” which puts together steak and truffle-infused cheese. Think picture-perfect poached eggs, a thick blanket of sunset-yellow hollandaise, and a final flourish of chives.

Except for the influx of eggs Benedict and a tasty soup version of BLT, you won't find anything revolutionary at Marmalade Kitchen. Instead, chef Aileen Anastacio's many ideas have been translated into comfort food creations that find satisfaction in simply being good.

Marmalade Kitchen specializes in breakfast—stacks of pillow-soft pancakes drizzled with homemade syrup, *longganisang hubad* highlighted by the flavors of garlic—but it actually makes a bid for an entire day's meals. It's easy to get hooked on the addictive cauliflower tempura, but the pulled pork sandwich deserves a good amount of appetite space. A generous helping of thin and crunchy battered onion rings burst from a toasted bun and underneath, threads of pork

lightly mop up a smoky-sweet barbecue sauce.

A significant portion of Marmalade Kitchen is dedicated to retail space where Aileen makes available food-inspired scents, pantry essentials, and flavored pastas. On the menu is a black-ink spaghetti dish: the bold brine of the al dente noodles is brought to life by a smattering of clams and fat shrimp. To keep an even flavor profile, the kitchen paints it with a chunky tomato sauce.

Coming from the same chef behind Goodies N' Sweets, Marmalade Kitchen offers desserts that impress. The Fallen Chocolate Cake is one splendid love affair: On good days, the kitchen nails the tricky point between a wonderfully moist cake and a chocolate soufflé. On off days, it takes on a heavier, cakey form—not that we won't enjoy it, anyway. The key lime pie is not as temperamental, giving a distinct tartness over a sweet crumbly crust every time.

At the far end of the restaurant is a studio where Aileen holds a variety of culinary classes. With the boutique, the cooking tips, and a menu that exemplifies how good food should be, Marmalade Kitchen isn't just a restaurant—it's a total experience that you'll want to take home.

in a nutshell

MARMALADE KITCHEN

2/F Forum South
Global, 7th Avenue
corner Federacion
Drive, Bonifacio Global
City, Taguig City; tel.
no.: 622-9196

MUST-TRIES Plain
Pancakes (P250),
Classic Canadian
Ham (P300), Royal
Benedict (P390), Garlic
Longganisang Hubad
(P270), Pulled Pork
Sandwich (P360),
Cauliflower Tempura
(P210), Black-ink Pasta
(P380), Key Lime
Pie (P140), Fallen
Chocolate Cake (P130)

THUMBS UP Check
out their cooking and
baking classes! Visit
their Facebook page
for the November
schedule.

Dish

RESTAURANT NEWS, SERVED HOT!



CHECK OUT

St. Marc Café

Japan's popular Choco Cro is officially in town! St. Marc Café, known for their signature flaky croissant-like pastries filled with rich chocolate, is now in business with their first Philippine branch at SM Megamall's expanding Mega Fashion Hall. You'll be reeled into the shop and greeted by a vibrant display of delectable sweets and frozen treats that taste as good as they look. At St. Marc Café, you'll discover unique Japanese-French fusion desserts like the Little Fuji (a flaky hot Danish pastry topped with ice cream, red beans, and matcha) and the Kyoto Delight (a towering parfait topped with green tea ice cream, two kinds of mochi, red beans, and cornflakes). It's time to indulge!

St. Marc Café is located at G/F SM Mega Fashion Hall, SM Megamall, Mandaluyong City (tel. no.: 531-8062).



EVERYONE'S TALKING ABOUT... The Black Pig's lunch boards! The Alabang-based charcuterie now offers affordable midday options that stay true to the excellent quality they're known for. Four courses—soup, appetizer, main, and dessert—are all ready for the taking at a reasonable 420 pesos.



Recently relaunched, Chelsea Grand Cafe brings in a fresh new vibe with an updated menu worth checking out. Savor meaty Chilean black mussels in saffron white wine cream with the Saffron Moules Frites, enjoy a guilt-free indulgence with the Warm Double-smoked Bacon and Quinoa Salad, then end with the Chelsea Peach Melba. Let the new Chelsea satisfy your comfort food cravings!



Katipunan Extension is teeming with new eats, and Maximo Comfort Cuisine and Dining is one of its latest players. Dive into a plate of Mushroom Chicharon (oyster mushrooms deep-fried to perfection), or devour tender Lamb Salpicao with a hefty serving of steamed rice. With dishes as comforting as these, you'll want to keep coming back for more.

PHOTOGRAPHY: GABBY CANTERO (ST. MARC CAFE); OTHER IMAGES COURTESY OF THE BLACK PIG, CHELSEA, AND SPOTPH (MAXIMO). TEXT: REGINE RAFAEL. SEE DIRECTORY FOR STORE ADDRESSES.

Yummy Lessons

Swift and steady

Need to halve a bunch of tomatoes, grapes, or pitted olives? Cut down on prep time with this ingenious tip! Sandwich medium-sized tomatoes between two small, identical plates. With one hand, gently press down on the top plate to steady the tomatoes. Using a sharp knife in your other hand, slice the tomatoes across the gap between the plates. For smaller items like grapes, olives, and cherry tomatoes, use two matching lids from plastic take-out containers instead of plates. This method works best when your fruits are uniform in size.



PHOTOGRAPHY: MIGUEL MACIAGENCIO; TEXT & STYLING: RACHELLE SMITHOS



This month,
LEARN HOW TO...

Master the classic
EGGS BENEDICT



Make a healthy **FROZEN BANANA CHOCOLATE CREAM PIE**



Prepare **BACON-CHEESE PULL-APART BREAD** at home



Whip up **FRENCH BREAD PIZZA** with the kids



Use **GINGER** in 10 new ways

Yummy Lessons
BACK TO BASICS



Food director **RACHELLE SANTOS** shares a classic recipe every cook should master.

The quintessential American breakfast dish, Eggs Benedict is scrumptiously decadent with its rich, buttery hollandaise sauce, soft, runny eggs, toasted English Muffin halves, and tasty bacon or ham.

Why the name Benedict? Legend has it that Mr. and Mrs. Benedict, regular customers of Delmonico's Restaurant in New York, made a fuss about how there was nothing new on the menu. They then collaborated with the restaurant on new lunch ideas, and voila—hello, Eggs Benedict!

Many spin-offs have emerged from this classic: Simply add sautéed spinach between layers of ham to make Eggs Florentine; top streaky bacon with a tomato slice and you've got Eggs Blackstone. Let your imagination run wild and create your own delicious version, too. Here's to a great breakfast!



PHOTOGRAPHY: PATRICK MARTINES. RECIPE, TEXT, AND STYLING: RACHELLE SANTOS. MAKEUP: CAIS DEL ROSARIO OF SHU UEMURA.



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Eggs Benedict

Serves 4 to 8 **Prep Time** 20 minutes **Cooking Time** 20 minutes

WHAT YOU NEED

For the hollandaise sauce

- ✓ 3 large egg yolks
- ✓ 2 teaspoons water
- ✓ 1/2 cup unsalted butter, melted and kept warm
- ✓ 1 tablespoon lemon juice, or to taste
- ✓ salt, to taste

- ✓ 2 teaspoons vinegar
- ✓ 8 large eggs
- ✓ 4 English muffins, halved lengthwise
- ✓ 1 tablespoon butter, softened
- ✓ 8 slices Canadian bacon or ham, or 16 slices regular bacon, pan-fried
- ✓ cayenne pepper and chopped fresh parsley for garnish (optional)
- ✓ buttered asparagus, to serve (optional)

WHAT TO DO

- 1** Make the hollandaise sauce: Fill a medium saucepan with water until 1/4 full. Bring water to a simmer.
- 2** Place egg yolks and 2 teaspoons water in a medium stainless-steel bowl. Place bowl on top of saucepan, making sure water

is gently simmering and bowl does not touch the water. Whisk vigorously and continuously. Slowly add melted butter while whisking, making sure egg does not curdle.

3 Once mixture starts to thicken, add lemon juice. Remove bowl from pan. Season to taste with salt. Set aside.

4 To poach eggs, fill a deep-frying pan or a medium saucepan with water until half full. Add vinegar; bring to a simmer.

5 Crack an egg into a small bowl. Gently slip egg into water, being careful not to break it. Cook for 3 1/2 minutes or just until whites are set but yolk is still soft. Gently scoop out egg using a slotted spoon, allowing egg to drain. Repeat with remaining eggs. (You can cook 2 to 3 eggs at once, if desired.) Set aside.

6 Brush insides of English muffin halves with softened butter. Toast until warm and lightly golden.

7 Top each half with 1 slice Canadian bacon or ham, or 2 slices regular bacon. Top with 1 poached egg each and spoon hollandaise sauce over. Sprinkle with cayenne pepper and parsley, and serve with buttered asparagus, if desired. Serve immediately.

TIP

MAKE SURE TO USE THE HOLLANDAISE SAUCE ON THE DAY OF PREPARATION. IT DOES NOT KEEP WELL SINCE THE EGG YOLKS ARE ONLY PARTIALLY COOKED.



MARIE GONZALEZ shares recipes, ideas, and ways to cook and eat healthier.

ABOUT THE COLUMNIST

Marie Gonzalez is the mastermind behind Kitchen Revolution, an Alabang-based gourmet food company that specializes in holistic, plant-based cooking classes, workshops, and lectures. She is a graduate of the Natural Gourmet Institute in New York City and has completed Cornell University's Plant-based Nutrition program. Marie is passionate about good food that tastes amazing, nourishes the body, and is gentle on the earth. To learn more about Marie, head on to www.kitchenrevolution.ph.



RECIPE FILE

Frozen Banana Chocolate Cream Pie

In cooking school, I learned that a meal is more satisfying when all flavors are present—sour, salty, spicy, bitter, and sweet. This is probably why we always crave a sweet end to our meals, especially after a fairly salty one. Traditional desserts are usually made with processed flour, refined sugar, and fat—stuff that's delicious but isn't good for our bodies. I'm all about making healthy desserts. If I can sub an ingredient with something more nourishing, it's all well and good!

Here's a recipe that captures both sweet and bitter flavor profiles in one go. This pie will satisfy your sugar and chocolate cravings without sending you into a diabetic coma. The crust is made with nuts and coconut, while the filling is made with bananas. It's free of dairy, sugar, oil, and eggs, but I promise you won't be able to tell the difference. Go ahead and have a huge forkful—indulge without the guilt!

Make the crust: Toast **1 cup walnuts or almonds** in a 350°F oven until browned. Place in a food processor together with **1 cup desiccated coconut**, **1/4 cup unsweetened cocoa powder**, **1 cup raisins**, **1/2 cup water**, **1/4 teaspoon salt**, and **3 sachets Stevia**. Process until mixture starts to clump together. Line an 8-inch springform pan with plastic wrap. Press mixture onto the bottom of the prepared pan. Cover and freeze. Meanwhile, make

the filling: Peel and slice **9 ripe lakatan bananas**; freeze for a few hours until hard. Transfer to a food processor and process with **1 cup soy milk** and **1/2 cup unsweetened cocoa powder** until smooth. Pour mixture on top of the prepared crust and smoothen the top. Cover with a plate and freeze until hard. Unmold pie from pan. Let pie sit in the refrigerator for 30 minutes or at room temperature for 5 to 10 minutes before slicing and serving.

Produce Focus

THREE WAYS WITH...

Apples



BYE-BYE BITTERNESS!

Add apples to salads to balance out the bitterness of arugula or watercress, and the sourness of dressings.



PB&A

Spread peanut butter on apple slices for a quick, healthy, and filling snack. Go healthier: Use peanut butter without added oil.



CARAMELIZED APPLES

Toss a thinly sliced, peeled apple with a tablespoon of coconut sugar and a pinch of cinnamon. Caramelize slices on a lightly oiled nonstick pan. Serve with ice cream!

FOOD FIND



Stevia

Replace sugar with this zero-calorie herbal sweetener. Each sachet delivers the sweetness of 1 teaspoon of sugar without the sugar or aspartame.

Sweet & Fit Stevia, P95.50 for 1 (30-sachet) box, leading supermarkets.

Q

EATING CLEAN AND HEALTHY CAN GET EXPENSIVE. HOW CAN I EAT WELL WITHOUT BREAKING THE BANK?

A

Health is wealth, but I know that it can be difficult to feel good about yourself if you're spending so much on food. Think about this, though: 70 to 90 percent of diseases can be avoided if you eat whole foods and stick to a vegetarian diet. You'll spend less on future medical costs!

Keep your diet simple. That means eating more fruit and vegetables, whole grains, beans, tofu, nuts, seeds, and herbs. A 250-gram bag of dry beans costs only 28 pesos, and it already yields 3 cups! Brown rice can cost more than white rice, but remember that vitamin-rich brown rice has more fiber—with brown rice, you'll get full faster, eat less, and save more! Quinoa is a popular health

food, but is more expensive than brown rice. If you're on a budget, go ahead and just stick to rice. Health supplements like chia seeds and spirulina are great, too, but it's better to simply get good, cheap plant food into your diet.

Packaged nuts can be expensive, so try shopping for them at baking supply stores and Indian groceries—you might find better prices there. Wet markets have good prices for produce, too. If you can't afford organic, don't beat yourself up. It's definitely more important to eat greens than to avoid them altogether because what you have isn't organic.

Lastly, eat out less and eat home-cooked meals more. Your wallet and your health, more importantly, will thank you.

Healthify this!

BERRY SAUCE

This all-purpose sauce is great drizzled over pies, ice cream, pancakes, and crepes! Place 1¼ cups (about 310 grams) frozen berries (thawed), ¼ cup coconut or washed sugar, and 1 teaspoon lemon or calamansi juice in a blender; process until smooth. Keeps for up to 1 week in the refrigerator.





Bacon-Cheese Pull-apart Bread

Bring this to your next party! Guests will love pulling out the bread cubes—and all the cheesy goodness with them.

WHAT YOU NEED

- ✓ 1 unsliced loaf sourdough bread
- ✓ ¼ cup butter, melted
- ✓ ½ cup grated quick-melting cheese (try Truffle Noire Gouda cheese for a more decadent dish)
- ✓ ½ cup grated cheddar cheese
- ✓ ½ cup grated Parmesan cheese
- ✓ ½ cup chopped bacon, cooked until crisp
- ✓ 2 tablespoons chopped green onions

WHAT TO DO

- 1 Preheat oven to 400°F.

- 2 Place bread on a baking sheet.

Score bread in a crisscross pattern, making 1-inch cubes, but cutting only $\frac{3}{4}$ through.

- 3 Brush bread, including top and in between slits, with melted butter.

- 4 Sprinkle bread with cheeses, making sure to tuck cheeses all the way inside.

- 5 Bake for 3 to 5 minutes or until cheese has melted and bread is golden brown.

- 6 Remove from oven and garnish with bacon bits and green onions. Serve warm.

French Bread Pizza

Got leftover French bread? Make mini pizzas for the kids. It's a great way to introduce them to new meats and veggies.

WHAT YOU NEED

- ✓ 1 (6-inch) loaf French bread (baguette), cut into 1-inch-thick slices
- ✓ ¼ cup tomato or pizza sauce
- ✓ 4 cherry tomatoes, quartered
- ✓ handful of fresh basil leaves
- ✓ 2 slices sweet ham, diced
- ✓ 6 slices pepperoni, sliced in half
- ✓ ½ cup grated cheddar cheese

WHAT TO DO

- 1 Preheat oven to 350°F.
- 2 Brush one side of each bread slice with tomato or pizza sauce.
- 3 Top with tomatoes, basil leaves, ham, pepperoni, and cheese.
- 4 Transfer pizzas to a baking sheet and bake until cheese is completely melted, about 3 to 5 minutes.
- 5 Garnish with more basil leaves. Serve immediately. **Makes 6.**



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Let assistant managing editor **IDGE MENDIOLA** teach and inspire you to use pantry staples in creative ways.

Ginger

Delightfully peppery and slightly sweet, ginger is extremely versatile. Here are 10 fresh ideas to try.

DINNER DASH



1 That's so cool!

Pair your meal with a fresh, new thirst quencher: Combine ginger slices and water in a saucepan; simmer for 1 hour. Discard ginger. Blend together ginger syrup, frozen grapes, and honey. Pour into glasses until half full then fill with sparkling water.

2 Dinner dash

Prep this in the morning and cook right in time for dinner. Combine sliced chicken thigh fillets, grated ginger, soy sauce, honey, lime juice, and garlic cloves. Marinate in the refrigerator for the whole day. A few minutes before dinner, drain chicken and stir-fry with cashews until browned. Serve topped with fried basil leaves and crispy ginger strips.

3 Spice up your life

Next time you make a batch of extra fudgy, chocolatey brownies, add some freshly grated ginger! It provides a great flavor contrast to all the sweetness. It also adds a lovely little spice kick at the end of each bite.

4 Super bowl

There's nothing like a warm, hearty bowl of soup on a rainy day. Take

plain rice porridge up a notch by making a Tagalog-style Superior Congee, loaded with ginger and your favorite toppings. Head to Yummy.ph for the recipe.

5 Candy crush

Ginger can be turned into candies, too. Here's how: Combine ginger slices and water in a saucepan; cook until tender. Drain, reserving some of the cooking liquid. Put ginger back in the saucepan; add reserved liquid and sugar. Boil, reduce to a simmer, and cook until sugar begins to crystallize. Spread out ginger on a wire rack to cool.

6 Believe it's butter

Aside from adding them to sweet treats and desserts, candied ginger can also be used to make flavored butter—perfect to give as a gift this holiday season! Simply chop candied ginger into small pieces, then mix with softened butter

and a bit of salt. Add honey as desired. Form into a log, wrap in parchment paper, and refrigerate until firm.

7 Adobo connection

Surprise your family with an updated *adobo* recipe! Two extra ingredients are all you need: ginger and coconut cream. Add ginger strips when sautéing your meat. When your *adobo* simmers after adding soy sauce and vinegar, pour in some coconut cream. Continue simmering until thick.

8 Into the dip

Making hummus at home is easy! Add carrots and ginger to the usual mix to make it even more nutritious. Purée together boiled carrots, grated ginger, chickpeas, garlic, tahini, water, and lemon juice in a food

processor. Season with dried herbs and serve as a dip for tortilla triangles.

9 Rice of the guardians

Juicy citrus fruits and pungent ginger is a flavorsome pair grownups will enjoy. Try it by whipping up this five-minute fried rice: Heat oil in a pan; sauté garlic and ginger until fragrant. Add day-old rice and toss to combine. Add pineapple chunks and toss. Season with soy sauce, pepper, and sugar. Sprinkle with chopped green onions and serve hot.

10 Homemade magic

Want to make edible gifts for the holidays? Combine hot milk and grated ginger in a small bowl. Mix until well combined and strain to remove large pieces. Add confectioners' sugar and mix until smooth. Dunk store-bought sugar or butter cookies in the ginger glaze; let set. Voila: instant holiday ginger cookies!

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DIRECTORY

Your guide to the shopping
and dining establishments
featured in this issue

SUPERMARKETS

The Landmark

Ayala Center, Makati City (tel. no.: 810-0990);
www.landmark.com.ph

Robinsons Supermarket

At leading malls nationwide including Robinsons Galleria, Robinsons Forum, and Robinsons Place Manila; for a list of all branches, see
www.robinsons-supermarket.com.ph.

Rustan's Supermarket

At leading malls nationwide; for a list of all branches, see www.rustansfresh.com.

SM Supermarket

At all SM malls nationwide; for a list of all branches, see www.smsupermarket.com.

RESTAURANTS

The Black Pig

2/F The Commercenter Alabang, Commerce Avenue corner East Asia Drive, Filinvest, Muntinlupa City (tel. no.: 808-1406)

Chelsea Grand Cafe

Serendra, Bonifacio Global City, Taguig City (tel. no.: 909-7011, 909-7012);
www.facebook.com/raintreechelsea

Maximo

173 Katipunan Extension, Quezon City (tel. no.: 437-7661)

Stacy's

Forbeswood Heights, Rizal Drive, Bonifacio Global City, Taguig City (mobile no.: 0926-6752571);
Capitol Green Street, Capitol Hill Drive, Quezon City (tel. no.: 952-6843)

OTHERS

Bungalow 300

7 Buencamino Street, Muntinlupa City (tel. no.: 519-3143); www.facebook.com/bungalow300

The Cookery Place

2GH Kensington Place, Bonifacio Global City, Taguig City (tel. no.: 775-4161);
www.thecookery.com.ph

Cornerstone Pottery Farm

B1084 Balubud 1st (near Aguinaldo Highway), Silang, Cavite (mobile no.: 0919-9952022, 0919-2385535); www.facebook.com/cornerstonepotteryfarm

Feed 5000 (Chef Len Santos-Ding)

186 Luzon Drive, Ayala Alabang Village, Muntinlupa City (tel. no.: 807-9044);
www.facebook.com/Feed5000StudioKitchen

Fully Booked

For a list of all branches, see
www.fullybookedonline.com.

Home Studio

63 Connecticut Street, Greenhills, San Juan City (tel. no.: 721-9832); homestudioinc@gmail.com

Living Well

For a list of all branches, visit www.gourdos.com.

National Book Store

For a list of all branches, see
www.nationalbookstore.com.ph.

making it

by Kristine
D. Fonacier

SUSTAINABLY MADE BY MARA, MARCO, AND MARIO SEBASTIAN

It takes time to make a handcrafted, artisanal product. But ask siblings Mario, Mara, and Marco Sebastian how long it takes to see their products through, and they'll tell you that every Sustainably Made item takes more than two decades.

That's how long it takes to grow a hardwood tree to maturity, and the Sebastians count their work as starting from—literally—the seed. "We're tree farmers, first and foremost," says Mara. Their family business MARSSE Tropical Timber Farm, which they inherited from their father Mario Sr., is really hardwood farming. From him, the siblings learned the value and joy of hard work.

Today, MARSSE remains the center of their family business, with about 120,000 trees growing on the farm in Pangasinan. But they've now added to their father's legacy—by making wood products out of the timber they grow. "Both my brothers have a green

thumb, and they're also very good with their hands, so they taught themselves woodworking," says Mara. Their farm now pieces together everything from small furniture and decor, to tabletop items like peppermills and cheese boards—products that have given the Sebastians a way to make something out of otherwise discarded bits of wood.

Their signature products are their "natural-edge" items, which means that no two items are alike given the different forms of natural wood and the patterns in the grain. But what the siblings and their team of Pangasinense artisans bring to the table are their inventiveness and attention to detail: They don't give up until everything is finely sanded smooth by hand and the surfaces, especially for the kitchen items, are sealed with nothing but the very best cold-pressed, first-pressed extra virgin olive oil.

Today, Sustainably Made is thriving, answering to great demand from restaurants and homemakers alike for their lovingly crafted items. But mass production isn't in their plans because they want to keep their products handmade and keep working with what nature has given them. As Mario says: "Planting trees teaches you patience."



For more information, visit www.sustainably-made.com or email sustainably.made@gmail.com.

Merry Penne Tuna Medley

*Be firm and demand the gold standard in pasta goodness—
Gourmet. Light. And Right.*



INGREDIENTS:

- 500g IDEAL GOURMET PENNE RIGATE
- 350g tuna chunks, diced
- 1 medium-sized onion, chopped
- 2 cloves garlic, crushed
- 300g cloud ear fungus mushrooms, sliced
- 2 cups evaporated milk
- 1 teaspoon mustard
- 1/4 cup parsley
- 1 tablespoon leeks
- 10 pieces cherry tomatoes, halved and grilled
- 1 1/2 tablespoon olive oil
- Salt and cracked black pepper to taste
- 50g Parmesan cheese

PROCEDURE :

1. Cook Ideal Gourmet Penne Rigate according to package instructions. Set aside.
2. In a separate pan, heat olive oil, and saute onion and garlic for 3 minutes.
3. Add tuna and mushrooms, stir fry for 2 minutes.
4. Pour in evaporated milk and simmer for 3 minutes. Season with salt and pepper.
5. Put cooked Ideal Gourmet Penne Rigate, mustard, parsley and leeks. Mix well and cook over low fire for 1-2 minutes.
6. Put mixture in a baking dish and sprinkle with Parmesan cheese. Top with grilled cherry tomatoes (halved side facing up), adding salt and pepper to taste. Bake for 12-15 minutes.
7. Serve warm.

Yields 6 servings.



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