

Yummy

10 NEW NO-BAKE SWEETS * SALTED EGG DISHES: PASTA, RIBS, AND MORE

* EASY MEALS EVERY DAY

OCTOBER 2014

Dreamy DESSERTS!

CHOCOLATE CHIP
HAZELNUT COOKIES
PEANUT BUTTER
SWIRL BARS
CARAMEL-FILLED
CUPCAKES
CINNAMON ROLLS
BURNT CARAMEL
SUNDAES
CLASSIC APPLE PIE
BLUEBERRY
COFFEE CAKE
WALNUT COOKIES
WITH TOFFEE
CRÈME BRÛLÉE

+
6 REALLY
CHEESY
RECIPES

Cream Cheese Swirl
Espresso Brownies

our
50
favorite desserts
(flip to page 73)

1 DOUGH, 5 TREATS:

OUR STEP-BY-STEP
BREAD-MAKING GUIDE!





Must Cook Recipes

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Must Cook dishes. Log on to
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Chicken Honey Chili with Broccoli on Vermicelli

Ingredients:

- 250 grams Sapporo Long Kow Vermicelli (sotanghon)
- 200 grams chicken breast, diced
- 2 tps. sweet chili sauce
- 4 tps. honey
- small pinch of dried garlic
- 1 tbsp. water
- 1 cup broccoli florets pre steamed
- Cashews for toppings (optional)

Procedure: Bring to a boil Sapporo Long Kow Vermicelli (sotanghon) for 10 minutes. Drain in cold water. Set aside. Meanwhile, mix the chili sauce, honey, garlic and water in a small cup and blend into the chicken pieces. Set a large frying pan and pour the olive oil then add the chicken with the sauce. Season with salt and pepper and cook on a medium heat for about 10-15 minutes while stirring. When the chicken is cooked add the broccoli. Place the sotanghon into a bowl and arrange the chicken with broccoli and cashews if desired.



Sotanghon w/ Chicken



*Ground Shrimp on Sugarcane Sticks
w/ Lettuce on Sapporo Sotanghon*



Strawberry in Vegetable Salad





Spicy Clams and Shrimp Vermicelli Noodles

Ingredients:

- 250g Sapporo Long Kow Vermicelli (sotanghon)
- 100g clams, scrubbed and washed
- 5-7 fresh jumbo shrimps, cleaned, deveined & peeled
- 1 tbsp. ginger, peeled and grated
- 3 shallots, thinly sliced
- 3 stalks spring onion, chopped
- 2 pcs. red chilies, chopped
- 3 cloves of garlic, finely chopped
- Handful of cilantro (leaves and stem), finely chopped

- Soy Sauce
- White wine
- Oyster Sauce
- Rice wine vinegar
- Vegetable Oil
- Fresh ground pepper

- For shrimp marinade:
- 1 tbsp. garlic paste
 - 1 tbsp. soy sauce

Procedure: Soak Sapporo Long Kow Vermicelli (sotanghon) in warm water for 30 minutes until translucent. Drain and set aside. Scrub and wash the clams and keep them soaked in a bowl. Wash, peel and devein the shrimp, place in a bowl with the shrimp marinade. Pour in vegetable oil and cook the shrimps for about a minute or until pinkish white and firm. Set aside. In a wok, warm up 2-3 tbsps. of vegetable oil on medium-high heat then throw in the sotanghon. Stir around to coat the noodles and pour in 1/2 cup of water. Pour in 2-3 dashes of soy sauce and stir some more. Let it cook and simmer until it becomes crispy. Place the noodles in a platter and set aside. In the same wok add in another 2 tbsps. of vegetable oil. Once heated, toss in the freshly grated ginger, shallots and garlic. Mix well. Add the rice wine vinegar, soy sauce and red chilies. Let the mixture simmer and bring to a boil. Stir in 2 tbsps. of oyster sauce and toss in the clams and pour in about 1/3 cup to 1/2 cup of white wine. Stir completely to make sure all ingredients are mixed thoroughly. Let the mixture reduce while the clams cooked and the shells are opened. Pour the entire mix sauce together with the cooked shrimp and spring onions on top of the sotanghon. Sprinkle with chopped cilantro and serve!

'Pretty in Pink' Vermicelli Salad

Ingredients:

- 250g Sapporo Long Kow Vermicelli (sotanghon)
- 1/2 cup purple cabbage, finely shredded
- 1 small carrot, finely shredded
- 1 stalk of celery, finely sliced
- 5 spring onions, minced (dark and light green parts only)
- 1/3 cup cashews

Sweet and Tangy Sesame Dressing:

- 2 tablespoons pure sesame oil
- 2 tablespoons mirin (sweet cooking wine)
- 1 tablespoon All Purpose Seasoning
- 2 tablespoons sambal oelek

Procedure: Soak Sapporo Vermicelli (sotanghon) in hot water for 5 minutes. Drain and rinse under cold water. Set aside. Place cashews in a small skillet over medium heat and toast until golden brown, about 5 minutes. Remove from heat and let cool. When cashews are cool enough to handle, chop into small pieces. Set aside until needed. In a medium salad bowl, whisk together dressing ingredients until thoroughly combined. Place the cooked sotanghon, cabbage, carrots, celery, spring onions and cashews in salad bowl and toss gently to combine with dressing, topping each portion with more chopped cashews. Serve.



Noodleliciously Healthy

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The perfect match
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Ralfe Gourmet

OOPS! In the "Made in the Philippines" feature on page 77 of the September 2014 issue, we mistakenly credited Mariel San Agustin of Domesticity as Mariel San Jose. The editors truly regret the error.



Cover recipe

CREAM CHEESE SWIRL ESPRESSO BROWNIES

These fudgy squares have everything you want in a brownie: a deep chocolate flavor, a moist cake base, and a tasty (not to mention pretty) topping. The best part? It's really easy to make!

Makes 16 brownies **Prep Time** 15 minutes **Baking Time** 30 to 35 minutes

- ✓ 1 cup all-purpose flour
- ✓ 1/2 teaspoon salt
- ✓ 2 tablespoons instant coffee
- ✓ 1 tablespoon hot water
- ✓ 120 grams unsweetened chocolate
- ✓ 3/4 cup butter
- ✓ 2 cups sugar
- ✓ 3 large eggs
- ✓ 1 teaspoon vanilla

FOR THE CREAM CHEESE TOPPING

- ✓ 1 (8-ounce) bar cream cheese, softened
- ✓ 1/3 cup sugar
- ✓ 1 teaspoon vanilla
- ✓ 1 large egg

1 Preheat oven to 350°F. Line an 8-inch square pan with aluminum foil.

2 Mix together flour and salt; set aside. Mix coffee and hot water until coffee dissolves; set aside.

3 Place chocolate and butter in a large microwavable bowl and microwave on high for 2 minutes or until butter

has melted. (You can also place the bowl on top of a simmering pot of water and stir until chocolate and butter are completely melted.)

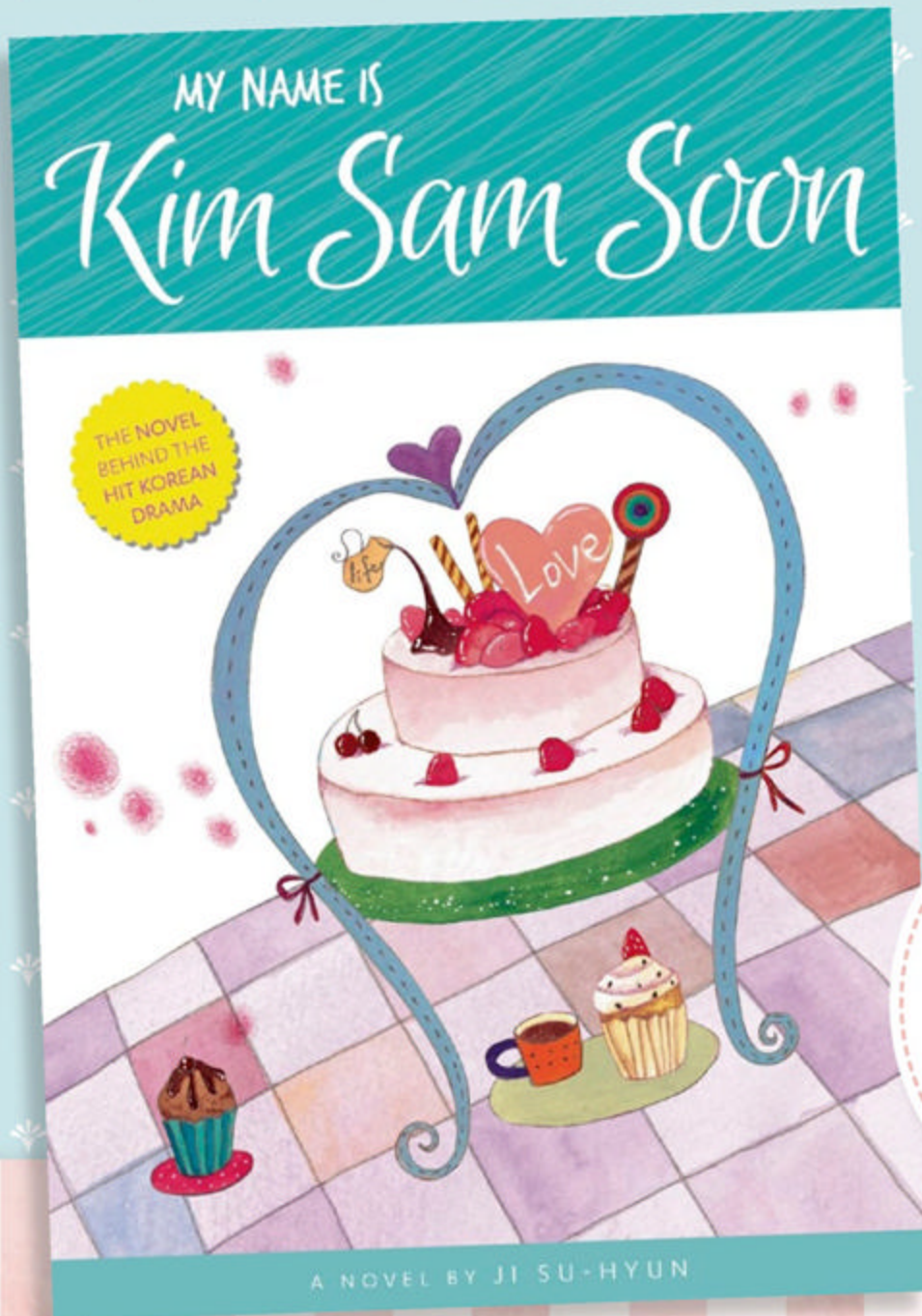
4 Add sugar to chocolate mixture and stir using a wooden spoon. Add eggs, vanilla, and dissolved coffee. Mix until well blended. Gently stir into flour mixture. Pour batter into prepared pan, saving 1/2 cup batter, and spread batter evenly. Set aside.

5 Make the cream cheese topping: Mix cream cheese, sugar, and vanilla in a medium bowl until smooth. Stir in egg until blended. Spread cream cheese mixture over batter.

6 Spoon dollops of reserved brownie batter on top. Gently draw a paring knife through the dollops to create swirls.

7 Bake in preheated oven for 30 to 35 minutes or until a toothpick inserted in the center comes out with moist crumbs. Let cool in pan. Cut into 16 squares. Serve immediately or keep in an airtight container in the refrigerator for 3 to 4 days.

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Yummy at a glance

Looking to end each meal on a sweet note? Thinking of new ways to get your dose of veggies? Want to make more dishes with your oven? Craving for indulgent chocolate treats? Here's your guide to planning yummy meals.

Sweet endings

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CHUNKY CHOCOLATE CHIP
HAZELNUT COOKIES

CHOCOLATE DREAMS Recipes on Yummy.ph



Chili Hot Chocolate



Chocolate Yogurt Cake



Dark Chocolate Orange
Pots de Crème



Quick Chocolate Mousse

Veggie delight



CHEESY VEGETABLE SOUP
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HAM AND PEA FARFALLE
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VEGETABLE BOLOGNESE
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Freshly baked



BAKED MUSSELS WITH SALTED EGG
CREAM SAUCE [PAGE 43](#)



BAKED SHRIMP AND ROASTED
GARLIC SPREAD [PAGE 59](#)



PESTO, PARMESAN, AND
HAM KNOTS [PAGE 67](#)



"I use Knorr Liquid Seasoning to transform my dishes into sizzling hits! It adds an intense and unique flavor and aroma to my dishes that diners love."

Senior Sous Chef Paolo Sia



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editor's note



The sweet life

I love dessert. Really, I do! If I could have only one kind of food for the rest of my life, I think it would have to be a huge, chunky, perfectly-crisp-on-the-outside-fudgy-on-the-inside cookie baked with super premium chocolate. The Cream Cheese Swirl Espresso Brownies on this month's cover could actually be a close second—I am serious when I say that they're some of the best I've had (and I've had a lot)! The secret to food director Rachelle Santos's dreamy, ultra fudgy squares? Use the best block of chocolate you can get your hands on—ideally one labeled 100 percent pure cocoa. That's it; there's no magic formula because really, the procedure is foolproof. Isn't it so exciting that sweet heaven is just a couple of easy steps away? Mmm...just thinking about them makes me want to whip up a batch, stat!

And so, it's no surprise that *YUMMY*'s dessert edition is my favorite of the lot. This year, we've packed our pages with a whopping 110—yes, 110!—delightful confections. I suggest you start enjoying the issue with our annual roundup of favorite desserts. We've scoured the metro and sampled, day in and day out, as many cupcakes, cookies, bars, pastries, puffs, and truffles we could find. The result of our blood, sweat, tears, and weight gain? The bonanza that is “The sweetest bunch” on page 73. Next, take that sweet inspiration and try your hand at making your own sticky cinnamon buns and chocolate loaves! Don't get intimidated—it's really, truly quite easy to make your own bread. We show you the step-by-step process in “One dough, five ways” on page 64.

So please be my guest—go ahead and indulge! I promise our sweet treats will be worth every single calorie.

Paulynn

Paulynn Chang Afable
Editor in chief
paulynn@yummy.ph



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Art of Cooking

Yummy

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Yummy Ideas

COOKIE SURPRISE

It only takes five—or less—pantry staples to make these wholesome sugar-free cookies!

Banana-Oatmeal Cookies

TO MAKE: Preheat oven to 350°F. Mash 3 medium-sized ripe bananas in a bowl. Roughly chop 1 cup rolled oats and add to the mashed bananas. Add 1 tablespoon honey and mix until well combined. If desired, fold in $\frac{1}{4}$ cup of your preferred toppings (we used dried cranberries and chopped walnuts). Drop dough by the tablespoon, 2 inches apart, on a greased baking sheet. Use a spatula or the back of a spoon to flatten cookies a bit. Bake cookies for 10 to 12 minutes or until brown. Let cool on the sheet then transfer to a wire rack to cool completely. **Makes 12 to 15 cookies.**

MORE YUMMY IDEAS }>

Yummy Ideas



CHEESY PIZZA PANDESAL

Good ol' cheese pizza gets a makeover for Halloween. Spread a tablespoon of store-bought pizza sauce on 2 large *pandesal* halves. Arrange thin slices of cheddar cheese on top of the sauce to resemble mummy wrappings. Place 2 sliced olives on top for the eyes. Heat in a toaster oven for 3 minutes or until cheese melts. **Makes 2.**

SPOOKY FUN

GET THE KIDS EXTRA EXCITED FOR HALLOWEEN WITH THESE YUMMY TRICKS AND TREATS!

OREO DIRT CUPS

This eerie dessert is made of layers and layers of yum! Make the mousse: Mix together 1 cup melted chocolate, 2 tablespoons butter, 2 teaspoons vanilla extract, and 1 cup all-purpose cream; chill until set. In a glass, layer crushed Oreos, chocolate mousse, and white chocolate pretzel pieces. Refrigerate until ready to serve. Decorate with candy worms. **Serves 6.**



WHITE CHOCOLATE-DIPPED PRETZELS

Little princesses will love these dainty treats! Place 1 cup white chocolate chips in a bowl. Microwave in 15 second bursts, stirring until melted. Dip plain pretzel sticks halfway into melted chocolate, place on a wax paper-lined tray, then top with candy sprinkles in assorted colors. Refrigerate until set. Repeat with remaining pretzel sticks. **Makes 24.**



RED CRINKLES WITH CREAM CHEESE FROSTING

Prepare the crinkle recipe found on Yummy.ph, then make it perfect for Halloween by adding 2 to 3 drops of red food coloring to the batter. Bake as instructed. Next, make some cream cheese frosting: Mix together 1 (8-ounce) pack cream cheese (at room temperature), 8 tablespoons unsalted butter (softened), 1 cup confectioners' sugar, and 1 teaspoon vanilla extract. Spoon on top of crinkles and top with a brown M&M's candy to finish the eyeball. You can use other colors, too! Blue-eyed monster, anyone? **Makes 24.**

PHOTOGRAPHY: DAIRY DARTILAG. TEXT & RECIPES: ZEE CASTRO-TALAMPAS. FOOD PREPARATION: IDGE MENDIOLA. PROP STYLING: IDGE MENDIOLA AND TRINKA GONZALES.

Drink
OF THE MONTH



RUM HOT CHOCOLATE

GIVE THE GROWN-UPS A TREAT—SERVE SOME SPIKED HOT CHOCOLATE! IT'S PERFECT FOR THE COOLER NIGHTS AHEAD.

Scald 2 cups milk in a saucepot, but make sure it doesn't boil. Remove from heat and add 110 grams dark chocolate; whisk until smooth. Stir in up to 2 tablespoons rum, adding more or less, depending on your preference. Serve with fluffy marshmallows, if desired. **Serves 2.**

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The TRY-IT TASTE-IT Row



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Starting the morning with a hearty bowl of granola is never a bad idea, and Pili & Pino Granola's new variants are the perfect choice. Choose between fiber-rich, tropical Mango and Pineapple and flavorful, energy-laden Banana and Cacao. Available at *Echostore* and *Human Nature*.

WHET YOUR APP-ETITE

With Manila's restaurant scene burgeoning, the innovative new mobile app, *Eat Out Manila*, makes life simpler for savvy diners. With a few swipes, you can easily book a reservation at your restaurant of choice. Visit www.eatoutmanila.com or download the app on the iTunes store.



GRILLED PERFECTION

With the LotusGrill, barbecuing is more convenient than ever. Light and portable at only four kilos, it's the perfect companion on a camping or beach trip. The grill comes in six colors and is smokeless, gasless, and works with any kind of charcoal, making it the perfect tool for grilling in enclosed spaces—including your condo unit. Available at leading department stores and at Anson's, True Value, and R.O.X.



Yummy Ideas



Bookmark it!

{ Call Me Cupcake }

While Linda Lomelino has loved pastries for as long as she can remember, the Portuguese-German born in Sweden can't pinpoint when this obsession actually began. Browse through her blog and you'll witness how baking sweet things and taking beautiful photos have probably always been a part of her—creative outlets you're glad she decided to explore. From gorgeously latticed berry pies to elegant herb- and flower-infused ice cubes, Linda's great ideas—and the pretty color palettes she employs—will surely inspire. Visit www.callmecupcake.se.

BOOKSHELF

WHAT WE'RE
READING
THIS MONTH



Take one look at **Ladurée: The Sweet Recipes (P1,995, National Book Store)** and you'll be instantly transported to the world-famous pretty Parisian teashop. The book is a work of art (it will be one of the most beautiful cookbooks on your shelves) and allows you to dive into Ladurée's rich history. Pastry aficionados will surely rejoice; this pastel-colored, inspiration-filled tome unveils the shop's prized recipes to favorite French sweets like Pistachio Financiers and Strawberry Cake with Rose Choux Pastry—and, yes, even to their beloved *macarons*!



Yummy FOOD ADDITION

Pork & Beans Egg Skillet

Wake up to a bright new morning with this loaded one-pan meal!

Heat oil in a medium skillet or frying pan over medium heat. Cook 1 cup sliced button mushrooms until slightly browned. Add 2 (100-gram) packs Hunt's Pork BBQ & Beans; stir until heated through. Season to

taste. Make 2 wells in the center and break an egg into each. Lower heat, cover, and cook for about 8 minutes or until egg whites are set. Sprinkle with 2 tablespoons crumbled *kesong puti*. Serve with toasted bread. **Serves 2.**



PHOTOGRAPHY: PATRICK MARTINES (FOOD ADDITION) AND TOTO LABRADOR (BOOKSHELF).
RECIPE & FOOD PREPARATION: DICE MENDICOLA. TEXT: REGINE RAFAEL (BOOKSHELF AND BOOKMARK IT).

Yummy LESSON HOW TO SCALE A RECIPE

THE DILEMMA Most recipes serve at least four, but you're only cooking for two. Or maybe you're throwing a party and need more servings than a recipe makes. How do you scale a recipe up or down?

WHAT TO DO Simply get the recipe's conversion factor—that is, the desired number divided by the original number of servings. Say you're making a chicken parmigiana recipe that serves four for only two people. Simply divide two by four to get the recipe's conversion factor, which, in this case, is 0.5. Multiply each ingredient by 0.5 for the new measurements—the original two cups of tomatoes now becomes one cup. Now, if you want to cook a recipe that serves two for four people, divide four by two to get the conversion factor of 2. Easy, right? But make sure to keep these guidelines in mind: First, scale up only a maximum of four times. If you need more, make the dish in several batches. Second, alcohols and seasonings should only be scaled up 1.5 times for every double recipe. It's easier to add more later on. Lastly, temperature and cooking time do not scale precisely. Keep the original temperature and use the original cooking time as a guideline instead.



We asked:

WHAT EASY DESSERT CAN YOU MAKE USING FRESH FRUITS?

- “I make a fresh fruit cocktail, which I love serving when guests show up unexpectedly. Start by squeezing fresh orange juice into a bowl. Dice fruits like bananas, mangoes, grapes, and apples, then add to the bowl. Mix them all together and serve cold.” —**Fedis Pimentel**
- “Make fruit kebabs by threading your favorite fruits onto barbecue sticks. Serve the kebabs with a cream cheese dip and you're good to go. If you have time on your hands, try grilling the fruit sticks, too!” —**Rachel Schwenker**
- “Here's what you can do with fresh peaches: Halve, spread with a pat of butter, sprinkle with cinnamon, broil for a minute or two, and serve topped with vanilla ice cream, crushed graham crackers, and a bit more cinnamon. Perfect!” —**Karen Daniel**
- “I have so many ideas when it comes to serving fresh fruits at the end of a meal! I like turning melons into a refreshing, all-natural sorbet. Berries can simply be tossed with a splash of vanilla extract then sprinkled with sugar. Apples, oranges, and pineapples are perfect when topped with cottage cheese, honey, and almond slivers. The possibilities are endless!” —**Diana Kat Bracy**
- “My daughter and I love making this simple dessert: Slice bananas into pieces; dip each in hazelnut spread; and roll in crushed graham crackers. So easy yet super yummy!” —**Maricel Ladim**
- “Here's a refreshing treat you can prepare in a jiffy. Grill fresh pineapple rings then transfer to a platter. Top with ice cream or whipped cream then sprinkle some toasted coconut on top. If you're serving them to adults, try drizzling them with some rum, too.” —**Jay Aguirre**
- “Did you know that you can make ice cream with just one ingredient? That's why I love bananas! Freeze sliced bananas for a couple of hours. Transfer to a food processor or blender and process until smooth. Place in an airtight container and freeze until solid. Easy!” —**Gladies Umali Landicho**

Next question: WHAT DO YOU DO WITH LEFTOVER PASTA SAUCE?

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



INGREDIENT SPOTLIGHT

COCO SUGAR

Coco sugar (P94.50 for 200 grams, SM Supermarket Makati) is a natural, unrefined sweetener derived from coconut sap. After the sap from coconut trees' flower buds is collected, it goes through a process of boiling, filtering, and drying. Considered as a great substitute for artificial and refined sweeteners, coco sugar retains amounts of iron, zinc, calcium, and potassium from its plant source. It is also known to have a lower glycemic index compared to other sugars. This caramel-colored sweetener tastes similar to brown sugar, but with toasted coconut undertones. Try it for baking cookies, cakes, and other pastries. You can also use it to sweeten beverages or make a healthier caramel sauce.



Kitchen glossary

Bake blind

This term refers to partially or completely baking your pie crust before adding in the filling. Normally, the crust is lined with foil or parchment, then filled with dried beans or rice before baking. When is baking blind necessary? When making a pie with a wet filling, to ensure the crust doesn't get soggy (see page 93 for an example!); when the filling has a shorter baking time versus the crust; and when your filling doesn't require baking (like in a banana cream pie).

PHOTOGRAPHY: DAVID HANSON (STOP BY) AND PATRICK MARTINES (NEW INGREDIENT).
TEXT: REGINE RAFAEL (KITCHEN GLOSSARY AND STOP BY) AND DGE MEIDIOLA (NEW INGREDIENT).



SM Supermarket Makati

Supermarkets around the metro have been stepping up their grocery game—SM Supermarket Makati is no exception.

Managing to renovate their space without actually closing down operations is a skill in itself, but its results are even more amazing.

Step into the huge new space at SM Makati's ground floor and you'll find white subway tiles, an extensive produce spread, and wide corridors that are a breath of fresh air, easily making grocery shopping a little less stressful. Stroll down their international food aisles and you'll find that the items you used to ask *balikbayan* friends for are now available right here in Manila.

Cravings for international favorites like Chips Ahoy! Birthday Frosting cookies or Bundaberg Sarsaparilla are instantly satisfied, while well-loved Filipino provincial specialties like Nathaniel's Buko Pandan are yours for the taking, too. Picking out new treats for the family is made especially convenient at the new SM Supermarket Makati, striving to carry out its mission to become the "ultimate urban food source."

**G/F SM Makati, A. Arnaiz Avenue
corner South Drive, Ayala Center,
Makati City (tel. no.: 816-1042).**

Australian-based beverage company Bundaberg specializes in traditional brewing to produce tasty non-alcoholic drinks like this Sarsaparilla (P321.50 for 4 bottles).



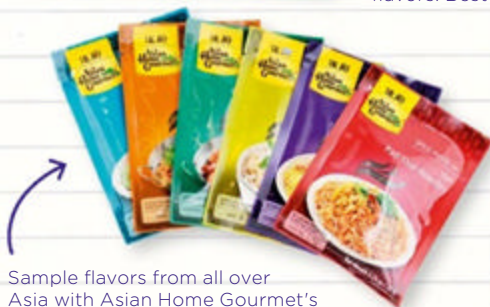
KitKat is hugely popular in Japan and this pudding-flavored variant (P269.50) is one of the newest flavors. Best enjoyed toasted!



Family favorite Chips Ahoy! introduces fun ice cream-inspired cookie flavors like Root Beer Float (P289.50).



Sample flavors from all over Asia with Asian Home Gourmet's wide range of spice pastes and sauces (P79.50 each).



Yummy Shopping



Mix master

With a wide array of yummy new colors to choose from, you can now get a stand mixer that matches your kitchen and your personality!

HELPING HAND Cream butter, whip meringues, and knead dough with ease! The KitchenAid stand mixer comes with paddle, whisk, and dough hook attachments fit for taking on all the essential baking tasks. It's also compatible with over 12 other attachments—from pasta rollers to food grinders—making the possibilities truly endless!

BUILT TO LAST KitchenAid is known the world over for heavy-duty mixers whose design has remained relatively unchanged since the 1930's. Think of it as an investment: You're procuring a family kitchen heirloom that will last for decades.

The KitchenAid Artisan Series 5-Quart Tilt-head Stand Mixer (P26,995) is available at Coleman stores in Glorietta 2, Robinsons Galleria, and Alabang Town Center.

KITCHENAID
ARTISAN SERIES
STAND MIXER

Must-
buy!





Top of the world

They're great for building the sundae of your dreams, but these ice cream toppers can also transform other desserts into mouthwatering treats!

FLOATS YOUR BOAT

Love root beer float's distinct flavor? Now you can add it to any of your desserts—think brownie a la mode, for a yummy start! **A&W Root Beer Float Dessert Topper**, P164.50, SM Supermarket

NUTTY AND NICE

Sprinkle them on top of breads and muffins for added texture, or pulverize and add them into your tart shell dough—either way, slivered almonds are quite handy! **Heritage Premium Blanched Sliced Almonds**, P179.50, SM Supermarket

KID AT HEART

Add a bit of nostalgia to your dessert—use a syrup flavored with one of our favorite childhood drinks! Dr Pepper frosted cupcakes, anyone? **Dr Pepper Cherry Dessert Topper**, P164.50, SM Supermarket

SMOOTH INDULGENCE

Fancy a cup of coffee after a meal? Why not indulge a little and go for that affogato? It should be topped with a luscious white chocolate sauce, of course! **Ghirardelli White Chocolate Flavored Sauce**, P450, Rustan's Supermarket

GO NUTS

Hooray! Now you can bake your favorite peanut butter cup into cookies, bars, and cupcakes! **Reese's Peanut Butter Chips**, P204.25, The Landmark



Premium Pasta

CAPTIVATING PASTA CREATION of the Month

JOEL "FA BO" FABONAN
Acrylic

I find this line amazing: "The way to a man's heart is through his stomach." When pasta is served, I feel like a child seeing a magic trick performed right before me. I am always under the spell of my wife because of her cooking and I will forever ask for more spells from her. More alakazam, my love!

Watch out for another captivating pasta creation next issue!

Bring your own pasta creation to life with this recipe:

LINGUINE ALA SALMON PUTTANESCA

Ingredients

45g sundried tomatoes, minced
20g olives
20g basil, chiffonade
10g capers
50ml olive oil
200g cooked La Filipina Linguine
15g garlic, minced
20g parmesan cheese
150g salmon fillet
15ml lemon juice
5g lemon zest
salt and pepper to taste

Procedure

1. Season the salmon with salt, pepper, and lemon juice.
2. In a hot pan sear the fish, then set aside.
3. Sauté garlic, sundried tomatoes, olives, capers, and anchovies using olive oil.
4. Toss in the cooked La Filipina Linguine and basil. Sprinkle with parmesan cheese.
5. Season with salt and pepper.
6. Top with the seared salmon.

Love the Pastabilities!



Baking essentials

Starting your baking journey? Make sure your pantry is stocked not only with flour, butter, eggs, and sugar, but also with these five ingredients!

BAKING SODA, or sodium bicarbonate, is used as a leavening agent. When it's mixed into batters with some type of acid (like brown sugar, buttermilk, or cocoa powder), and then exposed to heat, baking soda breaks down into carbon dioxide gas, causing baked goods to rise.

Yeast is what makes bread dough ferment and rise. **INSTANT DRY YEAST** is the most common type of yeast available in supermarkets. It's called "instant" because the granules are added directly to the dough without needing to soak them in water first. Instant yeast is often used for doughs with limited fermentation time.

PURE VANILLA EXTRACT is an alcohol solution infused with the flavor of vanilla beans. It's added to cookie, bar, and cake batters to enhance the taste of chocolate, caramel, and coffee.

VEGETABLE SHORTENING is 100 percent fat that's solid at room temperature. Most shortenings are white and bland, but some are yellow and butter flavored. It's used to make crumbly or mealy pastries, like tarts and pie crusts.

Like baking soda, **DOUBLE-ACTING BAKING POWDER** is a leavening agent used to make cakes, cookies, and quick breads rise. The difference between baking soda and baking powder? Baking powder is baking soda already combined with two or more acids, and starch. So remember, you cannot use them interchangeably!

PASARAPIN ANG UMAGA



NATURAL SOURCE OF
LYCOPENE & FIBER



Everyday Recipes



20 MINUTES
OR LESS



Beef, Sesame, and Mushroom Stir-fry

This dish is a great way to turn two steaks into a meal for four. Any selection of mushrooms will do, although shiitake will give the dish a gutsier flavor hit.

Serves 4 Prep Time 10 minutes

Cooking Time 10 minutes

- ✓ 1/4 cup vegetable oil, divided
- ✓ 2 (200-gram) sirloin (porterhouse) steaks, sliced thinly and fat trimmed, divided
- ✓ 250 grams assorted mushrooms (we used enoki, shiitake, oyster, and wood ear)
- ✓ 2 cloves garlic, crushed
- ✓ 1 (4-inch piece) ginger, pounded with a mortar and pestle
- ✓ 1/4 cup Shaoxing rice wine
- ✓ 1/4 cup light soy sauce
- ✓ 2 tablespoons oyster sauce
- ✓ pinch of sugar
- ✓ 1 teaspoon sesame oil
- ✓ salt and pepper, to taste
- ✓ 2 green onions, sliced thinly
- ✓ toasted sesame seeds and steamed jasmine rice, to serve

1 Heat half the oil until smoking in a large frying pan or wok over high heat. Add half the steak and stir-fry until just seared, about 1 to 2 minutes; set aside. Repeat with remaining steak; set aside.

2 Add mushrooms, garlic, ginger, and remaining vegetable oil to pan; stir-fry to combine. Add Shaoxing wine, soy sauce, oyster sauce, and sugar; stir-fry until mushrooms are tender, about 1 to 2 minutes. Add sesame oil and return steak to wok; stir-fry to coat for 1 minute. Season to taste.

3 Sprinkle with green onions and sesame seeds, then serve with steamed rice.



FAMILY
FAVORITE

Herb- and Spice-rubbed Drumsticks with Potato and Pickle Salad

Serve good ol' chicken in a fresh new way—a couple of herbs and spices make all the difference.

Not fond of the spicy stuff? Swap out cayenne pepper and use paprika for a different flavor profile.

Serves 4 to 6 **Prep time** 15 minutes

Cooking Time 45 minutes

- ✓ 12 chicken drumsticks (about 1.8 kilos)
- ✓ 1 tablespoon vegetable oil
- ✓ 2 large cloves garlic, crushed
- ✓ 1 teaspoon cayenne pepper
- ✓ ½ teaspoon allspice
- ✓ 1 teaspoon dried thyme
- ✓ 2 teaspoons salt
- ✓ 2 teaspoons freshly ground black pepper

FOR THE POTATO SALAD

- ✓ 800 grams baby potatoes, unpeeled and sliced thickly
- ✓ 2 tablespoons mayonnaise
- ✓ 2 tablespoons sour cream
- ✓ 4 dill pickles, sliced thinly
- ✓ 2 shallots, sliced thinly
- ✓ 2 jalapeños, chopped finely (optional)
- ✓ juice from ½ lemon

1 Preheat oven to 450°F. Combine chicken, oil, garlic, and spices in a bowl. Season

with salt and pepper; toss well to coat.

Place in a large baking pan and roast in the preheated oven, turning once or twice, until chicken is golden and cooked through, about 20 to 25 minutes.

2 Meanwhile, make the potato salad: Cook potatoes in boiling salted water for 12 to 15 minutes or until tender. Drain, then transfer to a bowl and cool slightly, about 5 minutes. Add remaining ingredients, toss to coat, season to taste, and serve with chicken.



TIP

SPREAD PINE NUTS ON A BAKING SHEET AND BAKE IN A 390°F OVEN FOR 3 TO 4 MINUTES, OR UNTIL NUTS ARE GOLDEN BROWN. ALTERNATIVELY, YOU CAN TOAST THEM IN A DRY PAN OVER MEDIUM HEAT, STIRRING CONSTANTLY, UNTIL NUTS ARE GOLDEN BROWN.

Penne with Basil-Arugula Pesto

Pesto is so versatile! You can toss it with pasta, like in this recipe, use it as a salad dressing, or add it to sandwiches for extra flavor. Transfer any leftover pesto to an airtight container and cover with a thin layer of oil to prevent discoloration. Store in the fridge for up to five days.

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

- ✓ 1 tablespoon lemon juice
- ✓ ½ cup extra virgin olive oil

- ✓ 500 grams penne
- ✓ 1 zucchini, peeled into ribbons
- ✓ 200 grams store-bought roast chicken breast, skin on, sliced thinly
- ✓ 200 grams cherry tomatoes, halved
- ✓ 125 grams *kesong puti* or Brie cheese, chopped

FOR THE PESTO

- ✓ 1 cup arugula leaves, packed loosely
- ✓ 1 cup basil leaves, packed loosely
- ✓ ¼ cup pine nuts, toasted (see tip)
- ✓ ¼ cup grated Parmesan cheese, plus extra shavings to serve
- ✓ 1 clove garlic, sliced

- 1 Cook pasta in a large saucepan of boiling salted water according to package directions or until al dente. Add zucchini during the last 30 seconds of cooking.
- 2 Meanwhile make the pesto: Combine all ingredients except oil in a food processor. Pulse until mixture is chopped finely. With the motor running, gradually add oil in a thin stream until pesto is smooth. Season.
- 3 Drain pasta and zucchini. Return to pan over medium heat with chicken, tomatoes, and pesto, gently tossing for 1 to 2 minutes or until heated through.
- 4 Stir *kesong puti* or Brie through pasta. Serve with extra Parmesan shavings.





*Mayonnaise is a little thing.
But did you know that
98% of diners agree that food
made with Lady's Choice*

• TASTES BETTER •
vs other mayo brands



It's the little things
that say the most.





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.

✦ I was in the shopping mall with my daughter and I wanted to take a peek inside one of my favorite specialty food stores. “Do you want to buy some fancy pasta shapes? You can choose!” I told her excitedly, as if this was going to be a grand adventure. She looked at me with big eyes and replied, “Yes!” This confirmed three things I’ve secretly believed: That it’s not just *what* you say but *how* you say it; that my daughter can’t help but be attracted to the word “fancy;” and if you involve a child in a decision or activity, they are more likely to be invested in the outcome.

And I should add number four: That children love cute pasta shapes! I led my daughter to the tall shelves filled with a wide array of pasta noodles and told her to pick some. She looked thrilled to be given the chance to choose absolutely anything she wanted. She went from box to box, bag to bag, carefully but enthusiastically checking each shape. We ended up with bags of big shells, alphabet

pasta, and farfalle. My daughter has been interested in these bow-shaped noodles since she saw me eat them at a restaurant, so she was naturally very happy to procure a box. That’s how this dish came to be.

When trying out this recipe or making any other pasta dish, always pay attention to the seasoning. You want to season it quite generously because the taste will soften after adding the cooked noodles. In any case, if you feel, after you add the pasta, that the taste has gone slack, just add Parmesan cheese.

There are whole books written on the subject of getting children to eat. But what I have realized, as my daughter has gone from a perfectly acquiescent baby to a more headstrong toddler, is that different things work for different kids—and that sometimes, whatever works is what we need to go with. Cute, interesting pasta shapes usually help in making food more interesting for my own child. I hope it works for you, too! ➔



HAM AND PEA FARFALLE

Serves 3 to 4 **Prep Time**
5 minutes **Cooking Time**
15 minutes

- ✓ 200 grams farfalle noodles
- ✓ olive oil for sautéing
- ✓ ½ small white onion, chopped finely
- ✓ 2 cloves garlic, minced
- ✓ 200 grams good-quality ham, cubed
- ✓ 1 cup frozen green peas
- ✓ 1 (300-ml) pack all-purpose cream
- ✓ salt and pepper, to taste
- ✓ grated Parmesan cheese, to serve

1 Cook farfalle according to package directions; set aside. Make sure to reserve ½ cup pasta water for later.

2 Heat oil in a pan over medium-high heat. Sauté onions and garlic until onions are soft and translucent.

3 Add ham and sauté for 3 to 5 minutes. Add peas and toss, cooking for another minute.

4 Stir in cream and cook for 2 minutes. Season with salt and pepper to taste.

5 Add the cooked farfalle slowly to the sauce, tossing until well combined. If it gets too thick, loosen up the sauce with some of the reserved pasta water. Serve topped with grated Parmesan cheese.



NOT A FAN OF HAM?
YOU CAN MAKE
THIS DISH SIMPLY
WITH PEAS, OR ADD
ANOTHER VEGETABLE,
LIKE BROCCOLI OR
CAULIFLOWER.



The Next Big Hits IN Your Restaurant

Surprise your diners with creative dishes made with Knorr Mashed Potato!

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

1. 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

Total yield/ servings: 2
Serving size: 250 g

Preparation time: 10 minutes
Cooking time: 10 minutes



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. Sauté 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.

Knorr Tip!

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

Cereal Prawns

Total yield/ servings: 2
Serving size: 250 g

Preparation time: 10 minutes
Cooking time: 10 minutes

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**

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 up quick dishes that are consistent in quality every single time you serve them.

Visit [ufs.com](https://www.ufs.com) for more ingredients and recipes you can use in your food business.





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 and of restaurant Marmalade Kitchen. She is also the author of *Home Café*, a book on desserts and coffee, and *Home-made for the Holidays*. For more of Aileen's recipes and to read about her culinary adventures, visit gourmetgoodies.blogspot.com.

★ Aside from the fact that cupcakes never go out of style, what's great about them is that you can start with a simple base then make them extra special by getting creative with toppings and fillings. In this recipe, I used a chocolate base, filled it with a decadent caramel center, then topped it with a classic frosting.

I'm confident that even novice bakers can pull this off. To make sure you get the perfect cupcake, always start by preheating your oven to ensure accurate baking time. Next, measure all the ingredients properly—even an extra tablespoon of butter can make a difference. Last, make sure to cool the cupcakes completely before filling and icing them.

I used store-bought caramel sauce in this recipe since it's now readily available in supermarkets. Try adding salt to the mix—it instantly turns into trendy salted caramel! You can also use chocolate-hazelnut spread or fruit jam to fill your cupcakes.

For the frosting, I used an easy, smooth, and spreadable buttercream. I made it in bright white to give contrast to the chocolate base, but you can also make it in another color. Since Halloween is just around the corner, why not make an orange or purple frosting? You can even decorate your cupcakes with Halloween-themed candies and gummy worms. Your kids will surely love them!

So get creative—you might discover a base and filling combo no one's ever done before!



≡ TIP ≡

NO PIPING BAG? YOU CAN USE A ZIP-TOP BAG TO FILL YOUR CUPCAKES. SPOON THE ICING INTO THE BAG THEN SNIP OFF ONE CORNER—USE THIS AS THE TIP. EASY!

CARAMEL-FILLED CHOCOLATE CUPCAKES

Makes 10 to 12 cupcakes **Prep Time** 15 minutes **Baking Time** 16 to 18 minutes

- ✓ 1/2 cup unsweetened Dutch-processed cocoa powder
- ✓ 1 cup all-purpose flour
- ✓ 1 teaspoon baking powder
- ✓ 1 teaspoon baking soda
- ✓ 1/2 teaspoon salt
- ✓ 3/4 cup sugar
- ✓ 1/2 cup milk
- ✓ 1/3 cup corn oil
- ✓ 2 large eggs
- ✓ 1 teaspoon vanilla extract
- ✓ 1/2 cup boiling water
- ✓ 1/2 cup store-bought caramel sauce
- ✓ 3 ounces bittersweet chocolate, curled using a peeler

FOR THE BUTTERCREAM ICING

- ✓ 1/3 cup butter, cubed and softened
- ✓ 1/4 cup milk, plus more if needed
- ✓ 1/2 teaspoon vanilla extract
- ✓ 3 2/3 cups confectioners' sugar, divided, plus more if needed

1 Preheat oven to 350°F. Line muffin tins with cupcake liners; set aside.

2 Combine cocoa, flour, baking powder, baking soda, salt, and sugar in the bowl of an electric mixer fitted with the paddle attachment; stir using a whisk.

3 In another bowl, whisk together milk, oil, eggs, and vanilla extract.

4 Gradually add liquid to dry ingredients. Beat batter on medium speed until well combined. Stir in boiling water and beat for 1 minute.

5 Pour batter into muffin cups until 3/4 full. Bake for 16 to 18 minutes or until a toothpick inserted in the center comes out with a few moist crumbs. Cool completely on a wire rack.

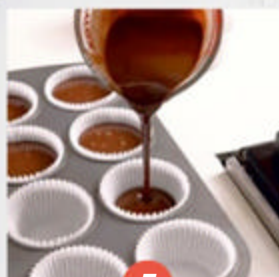
6 Place caramel sauce in a piping bag fitted with a round decorating tip. Insert tip into the center of a cupcake. Fill with 1 to 2 teaspoons caramel. Repeat with remaining cupcakes. Set aside.

7 Make the icing: In the bowl of an electric mixer fitted with the paddle attachment, cream butter for 2 minutes. Add milk, vanilla, and half the confectioners' sugar. Beat on low; gradually increase speed to medium-high. Continue beating until mixture is light and fluffy. Add remaining confectioners' sugar and beat for 3 to 5 minutes or until light and fluffy. Add milk if mixture is too dry or confectioners' sugar if mixture is too wet.

8 Spoon 2 tablespoons icing over cupcakes and spread using an offset spatula. Garnish with chocolate curls.



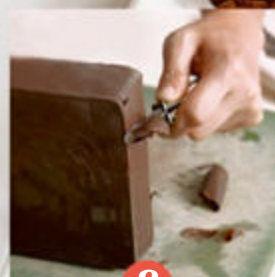
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6



8



Smoking Hot Recipes for Your Resto

Transform your classic dishes into winning sizzling hits with Knorr Liquid Seasoning!

Sizzling dishes make dining out even more memorable and exciting. Diners love the mouthwatering aroma and the addicting 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

Total yield/ servings: **12**
Serving size: **80 g**

Preparation time: **10 minutes**
Cooking time: **15 minutes**

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. Mix together inihaw na liempo, dressing, white onion and finger chili in a bowl. Optional to serve with calamansi and red chili.



Sizzling Bulalo Steak

Total yield/ servings: **4**
Serving size: **300 g**

Preparation time: **60 minutes**
Cooking time: **20 minutes**



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. Sauté 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.

Sizzling Gambas

Total yield/ servings: **10**
Serving size: **120 g**

Preparation time: **10 minutes**
Cooking time: **7 minutes**

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. Sauté 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.





Chef at Home

BY JUN JUN DE GUZMAN

★ Bolognese was always a favorite of mine when I was a kid, and I would crave for the sweet variety—whether from a popular fast food joint or lovingly cooked by my favorite aunt. I'll never tire of this sauce, especially when tossed with pasta that's perfectly cooked until al dente.

Now that eating healthier is a priority for many families, I came up with a more wholesome version (I removed the meat from the mix), but I made sure to retain bolognese's familiar flavors. I combined different vegetables and dried mushrooms to create a sauce that everyone, regardless of age, will enjoy.

What's great about my bolognese is that, first, the sauce keeps well (just store in an airtight container in the fridge for three days, or in the freezer for up to two months) and, second, it's so easy to whip up (perfect for when guests show up unexpectedly at your doorstep!). Just make sure to simmer the sauce slowly—just like you would any classic bolognese—to allow the flavors to develop. This is undoubtedly the perfect dish for the cooler season ahead!

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 @chefielise.



VEGETABLE BOLOGNESE

Serves 8 Prep Time 30 to 40 minutes

Cooking Time 30 to 45 minutes

✓ ¼ cup freshly grated or shaved Parmesan cheese

- ✓ 20 grams dried shiitake mushrooms
- ✓ 1 cup hot water
- ✓ ¼ cup extra virgin olive oil
- ✓ 1 cup finely chopped carrots
- ✓ 1 cup finely chopped white onions
- ✓ 1 small red bell pepper, cored, seeded, and chopped finely
- ✓ 1 tablespoon finely chopped garlic
- ✓ 1 teaspoon chopped fresh or ½ teaspoon dried thyme
- ✓ ½ teaspoon chopped fresh or ¼ teaspoon dried oregano
- ✓ salt and pepper, to taste
- ✓ 150 grams assorted fresh mushrooms (we used button and oyster), chopped finely
- ✓ 2 tablespoons tomato paste
- ✓ ⅓ cup red wine
- ✓ 50 grams cream cheese, cubed
- ✓ 450 grams spaghetti or linguine, cooked according to package directions until al dente

- 1** Place dried shiitake mushrooms in a bowl and pour hot water over. Let soak until soft and set aside.
- 2** Heat olive oil in a pan. Add carrots, onions, bell peppers, and garlic; cook until onions are translucent. Add thyme, oregano, salt, and pepper; cook for another 2 minutes.
- 3** Drain shiitake mushrooms; reserve the liquid. Chop shiitake mushrooms finely; add to pan together with the soaking liquid.
- 4** Add fresh mushrooms and tomato paste; continue cooking. Pour in red wine; bring mixture to a boil. Lower heat and simmer for 30 minutes or until liquid has reduced by half.
- 5** Add cream cheese and stir until well combined.
- 6** Add cooked pasta and toss well. Add Parmesan cheese as you mix. Serve hot.

More Chefs are creating masterpieces with Magnolia All Purpose Flour



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Biz Whiz

BY SHARLENE TAN

◆ At a recent dinner, a friend of mine was talking about how bad she felt about restaurants neglecting their dessert lineup. It's a huge thing for her—and for me, too—because she looks forward to dessert as much as the main course.

A big concern for restaurateurs is space; not everyone can afford a separate cold kitchen to prepare fabulous desserts in-house. The solution? Treats in jars! Take Grace Park's Eton Mess and Green Pastures's MilkEggsHoney—they're so easy to prepare but are really popular with diners! Sometimes even the simplest things deliver the best results. It's really all about creativity.

This month's recipe was inspired by these two dishes. Lemon curd and Greek yogurt is a no-fail breakfast combination, but with the addition of meringue cookies, as in the Eton Mess, it becomes perfect for dessert, too. The meringue adds another level of sweetness and a playful crunch that wonderfully complements the creamy yogurt. I can't wait for you to try it. It's so yummy!

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.



LEMON-BERRY YOGURT PARFAITS

Serves 2 Prep Time 20 minutes

Cooking Time 10 minutes

FOR THE LEMON CURD

- ✓ 3 tablespoons lemon zest
- ✓ 2 cups sugar
- ✓ 1 cup lemon juice
- ✓ 4 large eggs
- ✓ ½ cup butter, softened
- ✓ 2 (150-gram) tubs Greek yogurt
- ✓ 8 meringue cookies, broken into chunks
- ✓ 1 cup lemon curd
- ✓ 200 grams fresh strawberries, cubed
- ✓ 2 tablespoons confectioners' sugar

1 Make the lemon curd: Using your hands, rub zest against sugar in a bowl to develop the

citrus flavors. Add lemon juice. Mix well until sugar dissolves.

2 Whisk eggs lightly in a heatproof bowl. Mix in sugar mixture. Place bowl on top of a pot of simmering water. Make sure the bottom of the bowl does not touch the water. Cook until thick. Turn off heat. Slowly add butter. Mix until smooth and creamy. Let cool.

3 Place yogurt and meringue in a bowl. Add lemon curd; mix gently. Don't over mix.

4 Spoon mixture into 2 glasses. Set aside in the refrigerator.

5 Mix together strawberries and confectioners' sugar; gently crush with a spoon or fork to release some of the juices.

6 Spoon strawberries on top of parfaits; serve cold.

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Around the World

BY SARI JORGE

★ The Greeks definitely knew what they were doing. Aside from being experts at mythology, architecture, and numeric systems, they are also known to be great cooks.

With dishes like spanakopita (cheese and spinach wrapped in phyllo pastry), souvlaki (grilled meat skewers), tzatziki (a yogurt, garlic, and cucumber dip), and moussaka (a ground meat and eggplant baked layered dish), Greek cuisine is deliciously unique! One of my favorites is baklava. It's made with layers upon layers of phyllo pastry, honey, and nuts, and has a distinctly sweet, nutty flavor. I used to ignore it because I didn't think I would like its taste, but I finally tried it one day and, surprisingly, I loved it! From then on, it has remained one of my favorites.

Contrary to what some people think, making baklava is actually quite easy—all you need to do is keep layering. Try making it for your next dinner party, and I guarantee that everyone will anoint you as the next dessert queen!

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.



BAKLAVA

Makes 1 (9x13-inch) pan **Prep Time** 30 minutes **Baking Time** about 15 minutes

- ✓ 1 cup unsalted butter, softened, plus more for greasing pan
- ✓ 300 grams chopped pistachios
- ✓ 200 grams chopped walnuts
- ✓ 1 teaspoon ground cinnamon
- ✓ 12 sheets phyllo pastry dough, cut into 9x13-inch pieces and covered with a damp piece of cloth to keep from drying while you work

FOR THE BAKLAVA SAUCE

- ✓ 1 cup water
- ✓ 1 cup sugar
- ✓ 1 teaspoon vanilla extract
- ✓ 1/2 cup honey
- ✓ zest from 1 orange

- 1** Preheat oven to 350°F. Butter the bottom and sides of a 9x13-inch pan.
- 2** Toss pistachios, walnuts, and cinnamon together. Set aside.

3 Place 3 sheets phyllo pastry in the pan, brushing each sheet thoroughly with butter on top. Sprinkle about 1/3 of the nut mixture on top. Repeat layering 2 more times, saving some of the nut mixture for topping. Place last 3 sheets of pastry on top of the nuts, brushing each sheet thoroughly with butter. Sprinkle remaining nut mixture on top.

4 Using a sharp knife, slice pastry lengthwise into 4 long rows, cutting all the way to the bottom. Afterwards, slice pastry crosswise diagonally, making diamonds. (You can also cut the pastry into squares.) Bake for 15 minutes or until crisp and golden.

5 Meanwhile make the baklava sauce: Boil water and sugar in a saucepan until sugar is melted. Add vanilla and honey; simmer for about 20 minutes. Add orange zest.

6 Remove baklava from oven and immediately spoon sauce over. Let cool before serving.

SO EGG-CITING!

Shine the spotlight on **salted egg!** Use this Pinoy staple to elevate the flavor of classic dishes.



PHOTOGRAPHY: PATRICK MARTINES. RECIPES & FOOD PREPARATION: MIRA ANGELES OF MIRADIPS AND COW KING STEAK SIZZLES.
STYLING: RACHELLE SANTOS.

RECIPES THIS WAY }

SALTED EGG-CRUSTED PORK RIBS

Make fried ribs extra tasty by coating them in a sumptuous salted egg-flavored batter! Try it with chicken fillets and shrimps, too.

Serves 3 to 4 **Prep Time** 30 minutes

Cooking Time 30 to 45 minutes

- ✓ 1 kilo pork ribs, sliced into 2-inch pieces
- ✓ salt and ground black pepper, to season
- ✓ yolks from 5 salted eggs, mashed
- ✓ 1/2 cup all-purpose flour

- ✓ 1/2 cup cornstarch
- ✓ 1/2 teaspoon baking soda
- ✓ 1/2 cup evaporated milk
- ✓ 2 tablespoons melted butter
- ✓ 1 tablespoon sugar
- ✓ vegetable oil for deep-frying
- ✓ 1 bird's eye chili (*siling labuyo*), chopped (optional)
- ✓ seasoned vinegar for dipping (optional)

1 Place pork ribs in a pot and cover with water. Season with salt and pepper. Boil

until meat is fork-tender. Drain and set aside.

2 Mix together salted egg yolks, flour, cornstarch, baking soda, milk, butter, sugar, salt, and pepper.

3 Heat oil in a heavy-bottomed pan. Dredge pork in batter and fry until golden brown. Drain on paper towels.

4 Transfer to a platter. Sprinkle with chopped chili and serve with seasoned vinegar, if desired.





MAKE SURE TO PREPARE THE SAUCE WHILE COOKING THE PASTA. THIS ENSURES THE PASTA WILL BE READY—AND STILL HOT!—WHEN IT'S TIME TO ADD THE EGG-CHEESE MIXTURE. THE HEAT FROM THE PASTA WILL COOK THE RAW EGGS.

TUESDAY

SALTED EGG AND MUSHROOM CARBONARA

Give the classic Italian dish a local twist! The soft, creamy texture of salted eggs goes perfectly with the sauce.

Serves 2 Prep Time 10 minutes **Cooking Time** 20 minutes

- ✓ salt for cooking pasta
- ✓ 300 grams spaghetti
- ✓ 2 tablespoons olive oil
- ✓ 1/2 cup bacon, sliced into strips, plus more for topping
- ✓ 4 cloves garlic, minced
- ✓ 2 salted eggs, peeled and chopped finely, plus more for topping
- ✓ 2 large eggs
- ✓ 1 cup grated Parmesan cheese, plus more for topping
- ✓ ground black pepper, to taste

1 Bring a pot of salted water to a boil. Cook noodles according to package directions. Drain pasta but reserve 1/2 cup of the pasta water for the sauce.

2 Meanwhile, heat olive oil in a frying pan or wok. Add bacon; sauté for 3 minutes or until bacon is crisp and fat is rendered. Add garlic and salted eggs; cook for a few minutes.

3 Add hot pasta into the pan; toss for a few minutes until pasta is covered with the rendered fat.

4 Beat eggs and Parmesan cheese in a mixing bowl. Remove pan from heat and pour in egg-cheese mixture; mix. Make sure eggs don't scramble. Add reserved pasta water to the sauce if you want a thinner consistency.

5 Serve with cracked black pepper and sprinkle with extra bacon, salted eggs, and Parmesan cheese.





THURSDAY

SALTED EGG SALSA AND CHIPS

This simple, Pinoy-inspired salsa is delicious and quite addictive. You can also serve it as a side to grilled seafood.

Serves 3 Prep Time 15 minutes

FOR THE SALTED EGG SALSA

- ✓ 2 salted eggs, chopped
- ✓ 2 native tomatoes, seeded and chopped finely
- ✓ 1 medium red onion, chopped finely
- ✓ 1 tablespoon chopped cilantro leaves (*wansoy*)

- ✓ 1 tablespoon *calamansi* juice
- ✓ 1 tablespoon honey
- ✓ ½ teaspoon fish sauce (*patis*)

- ✓ tortilla or nacho chips, to serve

1 Make the salsa: Mix all ingredients together in a bowl. Refrigerate until ready to serve.

2 Serve with tortilla or nacho chips on the side.



WEDNESDAY

STIR-FRIED SPINACH AND MUSHROOMS

Here's a vitamin- and fiber-packed vegetable stir-fry that pairs well with any Asian dish. Try adding other seasonings like oyster sauce, sesame oil, or garlic and black bean sauce.

Serves 2 Prep Time 5 minutes Cooking Time 10 minutes

- ✓ 2 teaspoons vegetable oil
- ✓ ½ kilo spinach leaves, washed and dried
- ✓ ¼ teaspoon salt, plus more to season
- ✓ 3 cloves garlic, minced
- ✓ 1 cup enoki mushrooms

- ✓ 3 pieces dried shiitake mushrooms, rehydrated in hot water and caps sliced thinly
- ✓ 1 cup oyster mushrooms
- ✓ sugar, to taste
- ✓ 2 salted eggs, chopped

1 Heat oil in a large wok over medium heat. Stir-fry spinach and ¼ teaspoon salt for 1 minute.

2 When spinach has wilted, add garlic and mushrooms; stir-fry for 2 to 3 more minutes. Season to taste with salt and sugar.

3 Turn off heat and add salted eggs. Toss to mix.

FRIDAY

BAKED MUSSELS WITH SALTED EGG CREAM SAUCE

In this mouthwatering appetizer, salted egg complements the mussels' briny flavor. Serve this at your next gathering and pair it with crisp, dry white wine.

Serves 4 Prep Time 30 to 45 minutes
Cooking Time 30 minutes

FOR THE SALTED EGG CREAM SAUCE

- ✓ 1/2 cup butter
- ✓ 1/2 cup all-purpose flour
- ✓ 2 cups milk, warmed
- ✓ 2 salted eggs, minced
- ✓ salt and pepper, to taste
- ✓ 1 kilo large mussels, cleaned and beards removed
- ✓ 1 clove garlic
- ✓ salt, to season
- ✓ 2 tablespoons olive oil
- ✓ ground black pepper, to taste
- ✓ 1/2 cup breadcrumbs
- ✓ 1/4 cup grated Parmesan cheese
- ✓ 2 salted eggs, minced

1 Make the salted egg cream sauce: Melt butter in a pan over medium heat. Add flour and stir quickly with a wooden spoon until smooth. Add 1/3 of the milk and beat mixture until smooth. Add remaining milk while stirring continuously. Bring to a very low simmer and cook for about 15 minutes, stirring frequently to prevent sauce from sticking to the bottom of the pan. Add salted eggs; season with salt and pepper.

2 Place mussels in a pan together with garlic, a pinch of salt, and enough water to cover the mussels. Cook over medium-high heat just until shells open, about 8 to 10 minutes. Remove mussels that remain

closed. Drain mussels and remove meat from shells. Do not discard shells.

3 Mix mussel meat and olive oil. Season with salt and pepper. Place each mussel on a half shell. Top each mussel with salted egg cream sauce.

4 Mix breadcrumbs, Parmesan cheese, and salted eggs in a small bowl. Sprinkle breadcrumb mixture on top of each mussel. Arrange on a baking dish and bake in a preheated oven or turbo broiler set at 375°F for 15 minutes or until breadcrumb topping is golden. Serve hot.





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THE MENU

White
Chocolate
Cranberry
Scones with
Orange
Whipped Cream

Chunky
Chocolate
Chip
Hazelnut
Cookies

Sour
Cream and
Blueberry
Coffee
Cake with
Streusel

RECIPES THIS WAY ➔



TIP

MIX IT UP! INSTEAD OF WHITE CHOCOLATE, YOU CAN USE MILK OR DARK CHOCOLATE. YOU CAN ALSO SWAP OUT CRANBERRIES FOR RAISINS. DON'T BE AFRAID TO EXPERIMENT WITH DIFFERENT COMBINATIONS!

WHITE CHOCOLATE CRANBERRY SCONES WITH ORANGE WHIPPED CREAM

Served warm with a dollop of cream and a side of fresh fruits, these scones are the perfect accompaniment to afternoon tea.

Makes 12 Prep Time 45 minutes, plus freezing time Baking Time 20 minutes

- ✓ 2⅓ cups all-purpose flour
- ✓ 2 tablespoons sugar
- ✓ 1 tablespoon baking powder
- ✓ ¼ teaspoon ground nutmeg
- ✓ ¼ teaspoon rock salt
- ✓ ¾ cup unsalted butter, chilled and cubed
- ✓ ¾ cup chopped white chocolate or white chocolate chips
- ✓ ½ cup dried cranberries
- ✓ 2 large eggs
- ✓ yolk from 1 large egg
- ✓ ⅓ cup milk
- ✓ ½ teaspoon vanilla extract
- ✓ egg wash (1 egg yolk whisked with ¼ cup milk)
- ✓ brown sugar for topping
- ✓ fresh fruits, to serve (optional)

FOR THE ORANGE WHIPPED CREAM

- ✓ 1 cup whipping cream
- ✓ ¼ cup confectioners' sugar
- ✓ zest from half an orange

1 Sift together flour, sugar, baking powder, and nutmeg in a large bowl. Stir in salt. Cut in butter with 2 forks until mixture resembles pea-sized crumbs. Stir in white chocolate and cranberries. Set aside.
2 In another bowl, lightly whisk together eggs, egg yolk, milk, and vanilla. Add mixture to dry ingredients. Mix until well combined.

3 Transfer dough to a clean work surface and roll into a 9-inch circle, about 1 to 1½ inches thick. Slice into 12 wedges and transfer to a parchment paper-lined or greased baking sheet. Freeze for at least 3 hours or overnight.

4 Preheat oven to 375°F.

5 Remove scones from freezer. Lightly brush tops and sides with egg wash; sprinkle with brown sugar. Bake scones for 17 to 20 minutes or until golden brown. Transfer to a wire rack to cool.

6 Prepare the orange whipped cream: Whip together cream and confectioners' sugar until fluffy, about 5 minutes. Mix in orange zest. Chill until ready to serve.

7 Serve scones warm with a dollop of orange whipped cream and fresh fruits on the side, if desired.



CHUNKY CHOCOLATE CHIP HAZELNUT COOKIES

Is there anything yummier with a tall glass of milk than the classic chocolate chip cookie? A chunky version loaded with chocolate, nuts, and Nutella, that's what!

Makes 24 **Prep Time** 45 minutes, plus chilling time **Baking Time** 15 minutes

- ✓ 2¼ cups all-purpose flour
- ✓ ½ teaspoon baking powder
- ✓ 1 teaspoon rock salt
- ✓ 1 (227-gram) block unsalted butter, softened
- ✓ ½ cup sugar
- ✓ 1 cup brown sugar
- ✓ 2 large eggs
- ✓ 2 teaspoons vanilla extract
- ✓ ½ cup roughly chopped dark chocolate
- ✓ ½ cup roughly chopped milk chocolate or milk chocolate chips
- ✓ ½ cup hazelnuts, chopped and toasted
- ✓ 4 tablespoons chocolate-hazelnut spread (we used Nutella)

1 Sift together flour and baking powder into a bowl. Add salt; mix well. Set aside.

2 In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugars until light and fluffy, about 3 minutes.

3 Add eggs one at a time, beating well after each addition; add vanilla extract. Gradually stir in flour mixture; mix just until well combined. Fold in chocolates, toasted hazelnuts, and chocolate-hazelnut spread.

4 Drop cookies by the tablespoon (you can use a small ice cream scooper), 2 inches apart, onto parchment paper-lined baking sheets. Refrigerate for 1 hour.

5 Preheat oven to 350°F.

6 Bake cookies for 15 to 18 minutes, or until golden brown. Let cool on baking sheets for 2 minutes. Transfer cookies to a wire rack to cool completely. Store in airtight containers.

SOUR CREAM AND BLUEBERRY COFFEE CAKE WITH STREUSEL

Gather friends for an afternoon of great conversation, cups of joe, and a lovely cinnamon-spiced, blueberry-filled coffee cake.

Makes 1 (9-inch) cake **Prep Time** 1 hour
Baking Time 50 minutes

FOR THE STREUSEL

- ✓ 1/2 cup all-purpose flour
- ✓ 1/2 cup sugar
- ✓ 1/4 cup brown sugar
- ✓ 1 tablespoon ground cinnamon
- ✓ 1 tablespoon unsalted butter, chilled

FOR THE COFFEE CAKE

- ✓ 4 large eggs
- ✓ 1 1/2 cups sour cream, divided
- ✓ 1 tablespoon vanilla extract
- ✓ 2 1/4 cups all-purpose flour
- ✓ 1 tablespoon baking powder
- ✓ 3/4 teaspoon baking soda
- ✓ 3/4 teaspoon salt
- ✓ 3/4 cup unsalted butter, at room temperature
- ✓ 1 1/4 cups sugar
- ✓ 1/2 cup canned blueberry filling
- ✓ zest from half an orange
- ✓ 1/4 cup finely chopped walnuts

1 Preheat oven to 350°F. Grease a 9-inch bundt pan well. Set aside.

2 Make the streusel: Combine all ingredients in a bowl. Mix until mixture resembles wet sand. Set aside.

3 Make the coffee cake: Whisk together eggs, 1 cup sour cream, and vanilla extract in a medium bowl. Set aside.

4 In the bowl of an electric mixer fitted with the paddle attachment, sift together flour, baking powder, baking soda, and salt. Add butter, sugar, and remaining sour cream. Beat until mixture resembles wet sand, about 1 1/2 minutes.

5 Add the egg mixture in 3 batches, beating well after each addition. Beat until batter is light and fluffy, about 1 minute.

6 Sprinkle 3/4 of the streusel on the bottom of the prepared pan. Pour in 2 cups of the cake batter. Spread blueberry filling, and top with orange zest. Sprinkle with remaining streusel mixture and pour in the rest of the cake batter.

7 Bake for 50 to 60 minutes, or until a cake tester inserted in the cake comes out clean. Remove cake from pan and cool completely on a wire rack. Garnish with finely chopped walnuts.





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#OUFT

Creamy Langka Guisado

PREPARATION TIME: 15 minutes

COOKING TIME: 15 minutes

SERVES: 6-8

INGREDIENTS

2 tbsp	cooking oil
1 tbsp	chopped garlic
1/4 cup	chopped onions
100 g	cubed pork
2 tbsp	bagoong alamang (optional)
500 g	sliced unripe langka
2 sachets	8g MAGGI MAGIC SARAP ®
1 pack	250ml NESTLÉ All Purpose Cream
	siling panigang (optional)

PROCEDURE

1. Heat oil, sauté garlic and onion until limp.
2. Stir-in pork and cook until pork turns white in color. Add bagoong.
3. Add langka and continue cooking for another 5 minutes or until langka is tender.
4. Season with **MAGGI MAGIC SARAP**. Pour in **NESTLÉ All Purpose Cream** and add the siling panigang, then bring to a boil. Serve hot.

Our Ulam For Tonight

For your family, there's just no place like home. Especially when they're welcomed by the delicious scents of a warm, hearty meal after a long, tiring day at work or in school.

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CREAMY #OUFT TIP:

Aside from adding cream to Langka Guisado sauce for a smooth, velvety taste, you can also substitute recipes that call for coconut milk with a pack of **NESTLÉ All Purpose Cream**. The cream can also provide creaminess and taste that coconut cream provides.



ADVERTISING FEATURE

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Preparing a meal for tonight? You can try any of these traditional Filipino recipes made more delightful by **NESTLÉ All Purpose Cream**. *Ang sarap umuwi!*



#OUFT

Creamy Kare-Kareng Baka

PREPARATION TIME: 30 minutes

COOKING TIME: 1 hour and 45 minutes

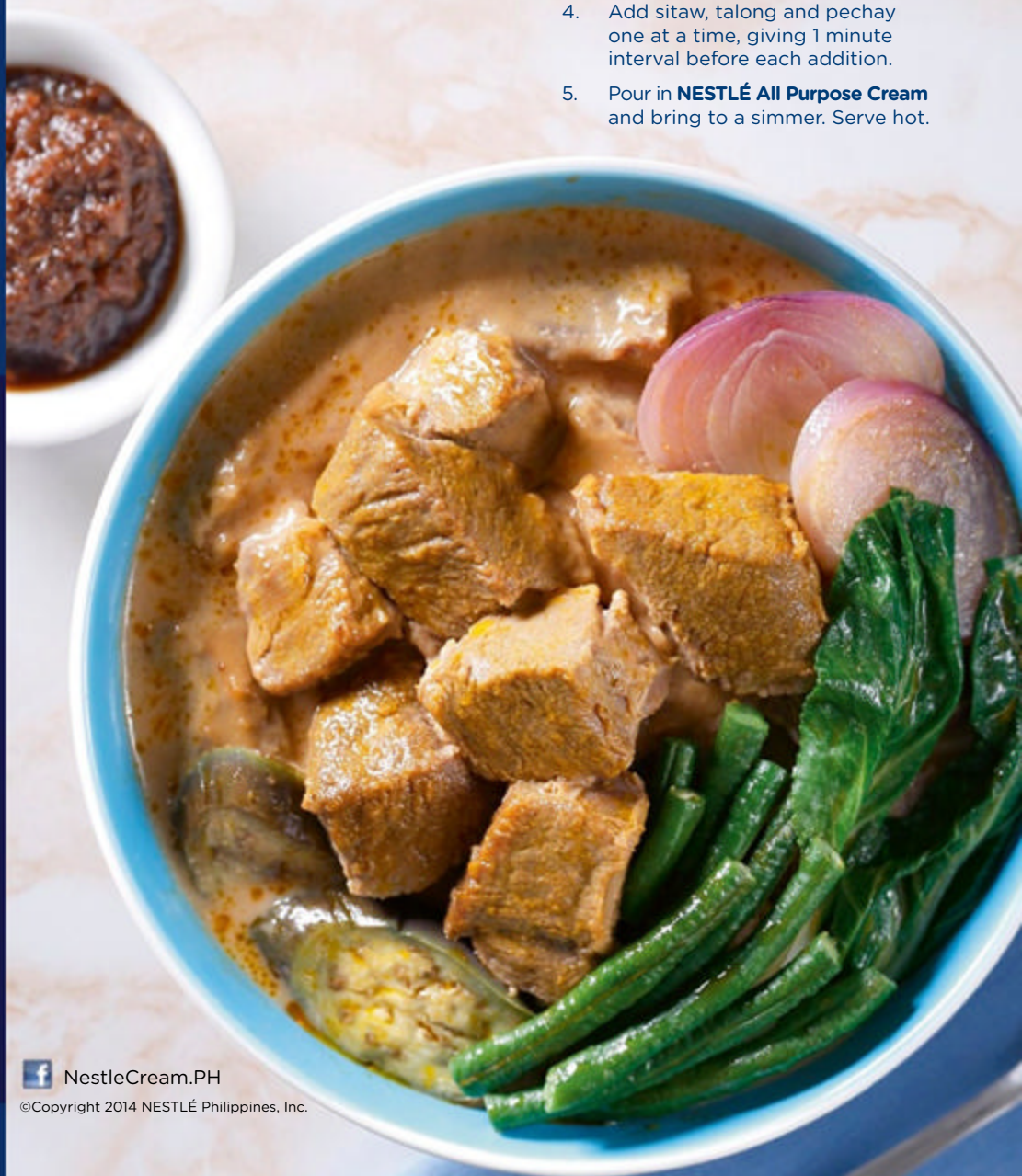
SERVES: 6-8


INGREDIENTS

1/2 kg	beef camto, cubed
1 sachet	8g MAGGI MAGIC SARAP®
4 cups	water
2 tbsp	annatto oil
2 tbsp	chopped garlic
1 piece	onion, sliced
1/2 cup	peanut butter
1 cup	sitaw, cut into 3-inch long strips
2 cups	talong slices
2 cups	pechay, halved
1 pack	250ml NESTLÉ® All Purpose Cream
	bagoong alamang (optional)

PROCEDURE

1. Tenderize beef with **MAGGI MAGIC SARAP** and water. Cook for at least 1 hour and 45 minutes or until beef is fork tender. Remove beef from broth but reserve broth for later use. Set aside.
2. Heat annatto oil, sauté garlic and onion until limp. Add tenderized beef and peanut butter. Cook for 2 minutes.
3. Pour in about 2 cups of reserved beef broth adding more to achieve desired sauce consistency and bring to a boil.
4. Add sitaw, talong and pechay one at a time, giving 1 minute interval before each addition.
5. Pour in **NESTLÉ All Purpose Cream** and bring to a simmer. Serve hot.



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The image features nine square brownies arranged in a 3x3 grid on a white, slightly textured surface. The brownies are a rich golden-brown color with a glossy, slightly cracked top. Some brownies show a lighter, creamier swirl or pocket, possibly indicating a cheesecake or vanilla swirl. There are small crumbs scattered around the brownies, particularly between them.

GOLD MINE

They're rich, luscious, and indulgent. If there was such a thing as dessert royalty, these golden treats surely taste—and look—the part.

PHOTOGRAPHY BY Patrick Martires
RECIPES AND FOOD STYLING BY
Mel Jimenez
PROP STYLING BY Trinkia Gonzales

PEANUT BUTTER SWIRL BARS

Looking to change up plain ol' blondies? Try this version—it has peanut butter thrown into the delicious mix!

Makes 1 (8-inch) square pan **Prep Time** 20 minutes **Baking Time** 30 minutes

- ✓ 1 cup all-purpose flour
- ✓ 1/2 teaspoon baking soda
- ✓ 1/2 teaspoon salt
- ✓ 1/2 cup unsalted butter
- ✓ 1 cup firmly packed dark brown sugar
- ✓ 1 teaspoon vanilla extract
- ✓ 1 large egg, beaten lightly

FOR THE PEANUT BUTTER SWIRL

- ✓ 1/2 cup smooth peanut butter
- ✓ 1 tablespoon sugar
- ✓ 1 large egg

- 1** Preheat oven to 350°F. Line an 8x8-inch pan with parchment paper. Set aside.
- 2** Sift together flour, baking soda, and salt into a bowl. Set aside.
- 3** Melt butter in a small saucepan or in the microwave; transfer to a medium bowl. Mix in sugar and vanilla. Stir in egg. Add mixture to dry ingredients and mix until no streaks of flour remain. Pour batter into prepared pan.
- 4** Make the peanut butter swirl: Mix together peanut butter and sugar in a small bowl until smooth. Add egg and stir until combined. Spoon mixture on top of batter and swirl using the tip of a knife.
- 5** Bake for 25 to 30 minutes, or until a toothpick inserted in the center comes out with moist crumbs. Let cool completely before cutting into squares.



DON'T HAVE A BLOWTORCH? YOU CAN CARAMELIZE THE SUGAR IN AN OVEN (USE THE BROIL SETTING). JUST MAKE SURE THE CUSTARDS ARE CHILLED WELL BEFORE BROILING, THEN REFRIGERATE THEM AGAIN BEFORE SERVING.

GINGER CRÈME BRÛLÉE

Ginger gives this rich custard a nice spicy kick. Give the caramelized sugar a firm tap with your spoon for that signature crack—it's half the fun!

Makes 10 (3.5-ounce) portions **Prep Time** 45 minutes, plus chilling time **Baking Time** 1 hour

- ✓ 4 cups whipping cream, divided
- ✓ 1 (thumb-size) piece ginger, peeled and sliced into thin strips
- ✓ 1/2 cup sugar
- ✓ pinch of salt
- ✓ yolks from 12 large eggs
- ✓ 10 to 12 tablespoons sugar

- 1** Combine 2 cups whipping cream, ginger, sugar, and salt in a heavy-bottomed saucepot. Bring to a simmer over medium-low heat. Once mixture comes to a simmer, turn off heat and cover pot. Let mixture steep for at least 30 minutes.
- 2** Preheat oven to 300°F.
- 3** Place egg yolks in a medium bowl. Pour ginger mixture into egg yolks, whisking constantly. Whisk in remaining 2 cups

whipping cream. Strain mixture into a pitcher for easy portioning.

4 Pour mixture into individual ramekins or baking dishes until $\frac{3}{4}$ full. Place ramekins, 1 inch apart, in a large roasting pan. Fill pan with hot water until water reaches halfway up the ramekins. Cover pan with foil and bake for about 45 to 60 minutes, or until centers jiggle slightly.

5 Remove pan from oven and carefully place each ramekin on a cooling rack. Let cool completely, then refrigerate for at least 8 hours or up to overnight.

6 About 30 minutes before serving, prepare the topping. Evenly distribute sugar (about 1 tablespoon each) on top of each ramekin. Using a blowtorch, slowly caramelize sugar, moving torch around in circles. Serve immediately.



COCONUT CREAM TARTS

Subtly flavored and scented, these gorgeous tarts are oozing with coconut goodness.

Makes 22 tarts **Prep Time** 30 minutes, plus chilling time **Cooking Time** 15 to 20 minutes

FOR THE CRUST

- ✓ 4½ cups graham cracker crumbs
- ✓ 9 tablespoons unsalted butter, softened

FOR THE COCONUT FILLING

- ✓ ¾ cup sugar
- ✓ 5 tablespoons all-purpose flour
- ✓ pinch of salt
- ✓ 2 large eggs
- ✓ yolks from 2 large eggs
- ✓ 1 (200-ml) pack coconut cream
- ✓ 1 cup coconut milk
- ✓ ¼ cup whipping cream
- ✓ 1 tablespoon unsalted butter
- ✓ ½ teaspoon vanilla extract

FOR THE WHIPPED CREAM

- ✓ 1½ cups whipping cream
- ✓ 1 teaspoon vanilla extract
- ✓ 2 tablespoons confectioners' sugar, sifted
- ✓ shredded coconut flakes, toasted lightly

1 Preheat oven to 350°F.

2 Make the crust: Combine ingredients in a bowl; stir until well combined. Press onto the bottom and up the sides of 22 muffin-tin cups. Bake for 10 minutes. Let cool.

3 Meanwhile, make the coconut filling: Combine sugar, flour, and salt in a medium bowl. Add eggs and yolks; whisk to combine. Set aside.

4 Combine coconut cream, coconut milk, and whipping cream in a medium saucepot. Bring to a simmer over medium

heat. Slowly temper the sugar-egg mixture by pouring in the hot milk mixture in a steady stream while whisking constantly. (This ensures that you don't end up with scrambled eggs.) Pour mixture back into saucepot and bring to a boil for 1 minute, whisking constantly. Remove from heat. Add butter and vanilla extract.

5 Spoon mixture into the prepared graham cracker crusts and chill for at least 6 hours or overnight.

6 Prepare the whipped cream: Using a handheld or electric mixer fitted with the whisk attachment, whip cream into a light foam on medium-high speed. Add vanilla and confectioners' sugar, whipping until soft peaks form.

7 Top each tart with whipped cream and sprinkle with toasted coconut flakes. Serve immediately.



TOASTED WALNUT COOKIES WITH TOFFEE CENTERS

These cookies are delicious on their own, but the toffee center gives them added texture, sweetness, and a whole new look.

Makes 16 (2½-inch) cookies **Prep Time** 20 minutes **Baking Time** 25 to 30 minutes

- ✓ ½ cup unsalted butter, softened
- ✓ 1 cup sugar
- ✓ ¼ teaspoon baking powder
- ✓ ¼ teaspoon baking soda
- ✓ ¼ teaspoon salt
- ✓ 1 large egg
- ✓ 1 teaspoon vanilla extract
- ✓ 1½ cups all-purpose flour
- ✓ 1 cup walnuts, toasted and chopped finely

FOR THE TOFFEE FILLING

- ✓ 1 (390-gram) can condensed milk
- ✓ ¼ cup unsalted butter
- ✓ ¼ cup firmly packed brown sugar
- ✓ 1 tablespoon whipping cream
- ✓ ⅓ cup white chocolate, melted, for drizzling (optional)

- 1** Preheat oven to 350°F. Line 2 baking sheets with parchment paper. Set aside.
- 2** Combine butter, sugar, baking powder, baking soda, and salt in a bowl. Using a handheld or electric mixer fitted with the paddle attachment, cream on medium speed for 2 minutes. Add egg and vanilla; cream for another 2 minutes. Stir in flour and walnuts just until flour is absorbed.
- 3** Drop cookies by 2 tablespoons, 2 inches apart, onto prepared baking sheets. Press lightly with your palm to flatten. Using the end of a wooden spoon, indent the centers. Bake for 20 to 25 minutes, or until pale gold in color. Transfer cookies to a wire rack and let cool completely.
- 4** Make the toffee filling: Place all ingredients in a heavy-bottomed pot and stir over medium-low heat until a nice caramel color is achieved, about 15 to 20 minutes. Remove from heat and let cool slightly before using.
- 5** Using a pastry bag or a spoon, drizzle melted white chocolate, if using, over cooled cookies. Spoon toffee onto the center of each cookie. Store in 1 layer in an airtight container for up to 3 days.



STORE LEFTOVER TOFFEE IN THE REFRIGERATOR FOR UP TO 1 WEEK. IT GOES WELL WITH BANANAS AND WHIPPED CREAM.



YOU CAN PREPARE THIS
DESSERT UP TO SIX HOURS
BEFORE SERVING.



CREAM PUFF RING

Turn individual cream puffs into one show-stopping cake!
It's as delicious as it is pretty.

Serves 10 to 12 **Prep Time** 30 minutes
Cooking and Baking Time 1½ hours

- ✓ ½ cup water
- ✓ ¼ cup milk
- ✓ 6 tablespoons unsalted butter
- ✓ ¼ teaspoon salt
- ✓ 1 tablespoon sugar
- ✓ 1 cup all-purpose flour, sifted
- ✓ 3 to 4 large eggs, beaten lightly
- ✓ ⅓ cup slivered almonds, toasted lightly

FOR THE FILLING

- ✓ 1 (1-liter) pack whipping cream
- ✓ 2 teaspoons vanilla extract
- ✓ ½ to ⅔ cup confectioners' sugar, sifted

FOR THE CARAMEL TOPPING

- ✓ 1 cup sugar
- ✓ ⅓ cup water

1 Preheat oven to 400°F. Using a 9-inch plate as a stencil, draw a circle on a sheet

of parchment paper. Turn paper over and use it to line a baking sheet. Set aside.

2 Place water, milk, butter, salt, and sugar in a medium pot over medium-high heat. Bring to a rolling boil and add in all the flour; stir vigorously with a wooden spoon or silicone spatula until mixture comes together into a ball. Cook for about 1 minute, stirring constantly.

3 Transfer dough into a mixing bowl. Using a handheld or electric mixer fitted with the paddle attachment, beat dough until it cools down slightly. Add eggs a little at a time (you might not need to use all the eggs), scraping the bottom and sides of the bowl occasionally. The dough is done when it is a bit shiny and smooth but still holds its shape when you lift the beaters or paddle.

4 Drop dough by ¼ to ⅓ cup, side by side, onto prepared baking sheet, using the drawn circle as a guide to form a ring. Bake for 25 minutes; reduce heat to 375°F and bake for another 20 minutes. Cream puffs are done when they sound hollow when tapped. Let cool completely. Using a serrated knife, slice ring crosswise to make a top and bottom layer. Set aside.

5 Make the filling: Using a handheld or electric mixer fitted with the whisk attachment, whip cream into a light foam. Add vanilla and confectioners' sugar, whipping until stiff peaks form. Refrigerate until ready to assemble.

6 Make the caramel topping: Fill a large roasting pan with water; set aside. Place sugar and water in a medium pot over medium-high heat. Cook until sugar is melted and deep amber in color, about 12 to 15 minutes. You can swirl the pan, but don't stir the sugar or it will become grainy. When mixture turns a deep caramel color, after 3 to 6 more minutes, remove pan from heat and plunge its bottom into the water-filled pan to stop caramel from cooking. Once caramel cools and thickens a bit, spoon some onto the top layer of the cream puff ring. Sprinkle with toasted almonds.

7 Assemble the cream puff ring: Place bottom layer of cream puff ring on a serving plate. Spoon whipped cream on top and cover with caramel-coated top layer. Serve immediately or place in the refrigerator until ready to serve.

GOLDEN SUNDAE WITH CHOCOLATE HONEYCOMB

Top a peanut butter bar with indulgent *mantecado* ice cream, drizzle with burnt caramel sauce, then sprinkle homemade honeycomb shards on top—that's the recipe for the sundae of your dreams!

Makes 8 generous servings **Prep Time** 40 to 50 minutes, plus cooling time **Cooking Time** 30 to 40 minutes

FOR THE BURNT CARAMEL SAUCE

- ✓ 1 cup sugar
- ✓ ¼ cup water
- ✓ ¾ cup whipping cream, warmed
- ✓ 1 tablespoon unsalted butter

FOR THE CHOCOLATE HONEYCOMB

- ✓ 1 cup sugar
- ✓ 3 tablespoons corn syrup
- ✓ ½ cup water
- ✓ 3 teaspoons baking soda, sifted
- ✓ 1 cup semisweet chocolate chips, melted with 1 to 3 tablespoons vegetable oil in a double boiler or in a microwave set on high for 2 to 3 minutes or until melted

- ✓ 1 recipe Peanut Butter Swirl Bars (page 53)
- ✓ 8 generous scoops *mantecado*, caramel, or vanilla ice cream

1 Make the burnt caramel sauce: Place sugar and water in a medium saucepan over medium heat. Cook until sugar is melted and deep amber in color, about 12 to 15 minutes. You can swirl the pan but do not stir the sugar or it will become grainy. When mixture turns a deep caramel color, stir in warm cream with a wooden spoon. It will bubble furiously so be careful. Remove from heat and add butter. Set aside and let cool. (Caramel sauce can be kept in the refrigerator for up to 2 weeks.)

2 Make the chocolate honeycomb: Line a baking sheet with lightly greased

parchment paper; set aside. Clip a candy thermometer onto the side of a large heavy-bottomed pot. Place sugar and corn syrup in pot over medium-low heat; stir in water. Stir until sugar is completely dissolved. Stop stirring completely. Bring mixture to a boil; allow it to reach 300 to 310°F. Turn off heat and quickly add baking soda. Mixture will bubble up furiously so be careful. Stir mixture 4 to 5 times around the pot and pour onto the prepared baking sheet. Don't spread it around too much as this will deflate the candy. Let cool completely.

3 Once cool, break into pieces using a mallet or the back of a knife. Dip honeycomb pieces in melted chocolate and place on lightly greased parchment paper. Refrigerate until chocolate is solid. (Candy will keep for up to a week in an airtight container in the refrigerator.)

4 Assemble the sundae: Place 1 or 2 Peanut Butter Swirl Bar pieces on a plate, top with ice cream, drizzle with burnt caramel sauce, and sprinkle with crushed chocolate honeycomb. Serve immediately.





Say cheese!

Cheese is the ultimate ingredient that makes everything extra tasty. Try our recipes—they're oozing with mouthwatering goodness!

PHOTOGRAPHY BY Miguel Nacianceno
RECIPES BY Aileen Anastacio
STYLING BY Rachelle Santos and
Idge Mendiola

SURFACE COURTESY OF LUCINA HOME.



Cheesy Vegetable Soup

Tomatoes and cheese is a classic combination, and it's highlighted in this yummy soup. Add smoked sausage, bacon, or chicken for a heartier version.

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

- ✓ 1 tablespoon olive oil
- ✓ 1 tablespoon butter
- ✓ 1 cup diced white onions
- ✓ 1 cup diced carrots
- ✓ 1 cup diced celery
- ✓ 1 (225-gram) can diced or crushed tomatoes
- ✓ 4 cups chicken stock
- ✓ 1 (225-gram) can chickpeas (garbanzos), drained
- ✓ ½ cup green beans, sliced into ½-inch lengths
- ✓ 1 cup peeled and diced potatoes
- ✓ 1 teaspoon Italian seasoning
- ✓ 2 tablespoons chopped parsley
- ✓ salt and pepper, to taste
- ✓ 4 slices French bread or sourdough bread, toasted
- ✓ 4 slices mozzarella cheese
- ✓ 4 slices Gruyère cheese

1 Heat olive oil and melt butter in a stockpot. Sauté onions, carrots, and celery for 5 minutes.

2 Add canned tomatoes and stock; bring to a gentle simmer. Add chickpeas, green beans, potatoes, Italian seasoning, and parsley. Simmer gently for 20 minutes over low heat. Season with salt and pepper.

3 Portion soup among 4 individual ovenproof bowls. Arrange toasted bread slices on top of each bowl. Top with mozzarella and Gruyère cheeses. Put bowls on a baking sheet and place baking sheet in an oven set at the broil setting. (You can also place the bowls in a turbo broiler.) Broil until cheese melts and forms a crust over the tops of the bowls, about 5 to 7 minutes. Serve immediately.



Baked Shrimp and Roasted Garlic Cheese Spread

This warm, creamy spread is deliciously flavored with roasted garlic and shrimp. The bonus? It's made with not one, not two, but three types of cheese!

Serves 4 Prep Time 15 minutes **Baking Time** 55 minutes

- ✓ 1 head garlic
- ✓ 2 tablespoons olive oil
- ✓ 1 (8-ounce) bar cream cheese, softened
- ✓ 1 tablespoon chopped parsley
- ✓ 100 grams Brie cheese, cubed
- ✓ ¼ cup celery, minced
- ✓ 150 grams shrimp, boiled, peeled, and chopped roughly
- ✓ salt and pepper, to taste
- ✓ ⅓ cup grated mozzarella cheese
- ✓ crostini, toasted bread, or crackers, to serve

1 Slice off top of garlic head and drizzle with olive oil. Wrap with foil and bake in an oven preheated to 350°F for 30 to 35 minutes, or in a turbo broiler for 20

minutes. Let cool slightly. Remove roasted garlic segments from skin using a fork or small knife.

2 Combine roasted garlic and cream cheese in the bowl of a food processor. Pulse for a few times until cream cheese is smooth and creamy.

3 Add parsley and mix again. Transfer mixture to a medium bowl.

4 Add Brie, celery, and shrimp. Stir until well combined. Season to taste with salt and pepper.

5 Transfer mixture into a ramekin or ovenproof dish. Top with mozzarella cheese.

6 Bake in an oven preheated to 350°F or in a turbo broiler for 15 to 20 minutes until cheese is golden and melted. Serve with crostini, toasted bread, or crackers.

Grilled Cheesesteak Sandwiches

Craving for something cheesy and meaty? Turn to this crisp grilled sandwich stuffed with tender steak slices, sautéed mushrooms and bell peppers, and melted cheese. It's perfect with ice-cold beer or soda.

Serves 4 **Prep Time** 20 minutes, plus marinating time **Cooking Time** 30 minutes

- ✓ 500 grams beef sirloin or rib eye, sukiyaki cut
- ✓ salt and freshly ground black pepper, to season
- ✓ 2 tablespoons Worcestershire sauce
- ✓ 2 teaspoons liquid seasoning
- ✓ 2 tablespoons olive oil, divided
- ✓ 2 tablespoons butter, divided
- ✓ $\frac{3}{4}$ cup fresh white or shiitake mushrooms, sliced
- ✓ 1 green bell pepper, cored and sliced thinly

- ✓ 8 slices sourdough bread
- ✓ $\frac{1}{3}$ cup butter, softened
- ✓ 150 grams smoked or regular Gouda cheese, sliced
- ✓ 150 grams Gruyère cheese, sliced

1 Season beef with salt, pepper, Worcestershire sauce, and liquid seasoning. Marinate for at least 15 minutes.

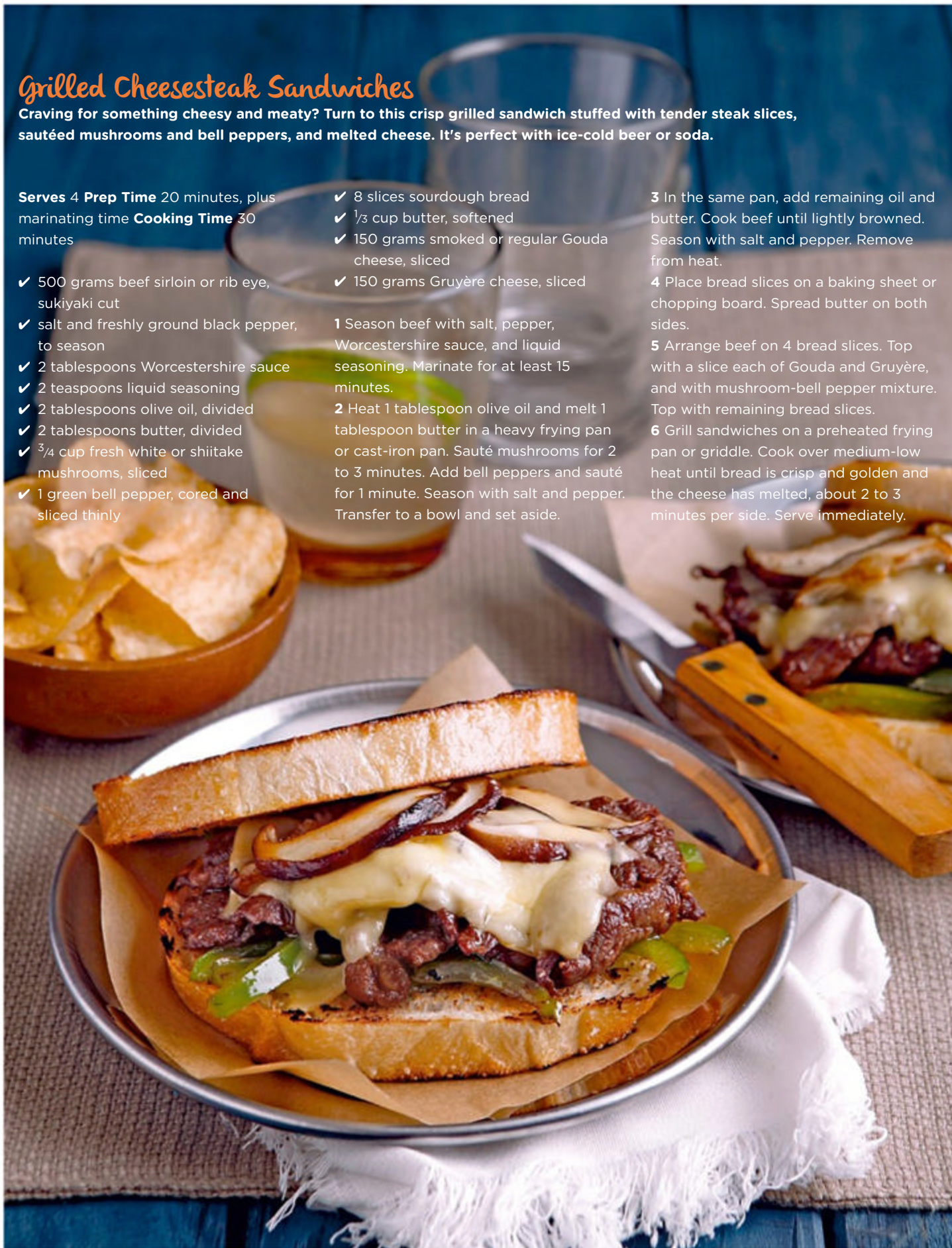
2 Heat 1 tablespoon olive oil and melt 1 tablespoon butter in a heavy frying pan or cast-iron pan. Sauté mushrooms for 2 to 3 minutes. Add bell peppers and sauté for 1 minute. Season with salt and pepper. Transfer to a bowl and set aside.

3 In the same pan, add remaining oil and butter. Cook beef until lightly browned. Season with salt and pepper. Remove from heat.

4 Place bread slices on a baking sheet or chopping board. Spread butter on both sides.

5 Arrange beef on 4 bread slices. Top with a slice each of Gouda and Gruyère, and with mushroom-bell pepper mixture. Top with remaining bread slices.

6 Grill sandwiches on a preheated frying pan or griddle. Cook over medium-low heat until bread is crisp and golden and the cheese has melted, about 2 to 3 minutes per side. Serve immediately.



Cheesy Sausage and Vegetable Lasagna

This potluck-perfect dish is a sure hit!

Add a Filipino twist by replacing the pork sausages with garlicky *longganisa* and adding a sprinkling of *queso de bola*.

Serves 6 to 8 **Prep Time** 45 minutes

Cooking Time 1 hour 20 minutes

FOR THE SAUSAGE-VEGETABLE

TOMATO SAUCE

- ✓ ¼ cup olive oil
- ✓ 1 cup minced white onion
- ✓ ½ cup minced carrot
- ✓ ½ cup minced celery
- ✓ 500 grams raw pork sausage, casings removed and crumbled (we used fresh pork sausage from Santis Delicatessen)
- ✓ 1 (425-gram) can sliced button mushrooms, drained
- ✓ 2 medium eggplants, cubed
- ✓ 2 medium zucchinis, cubed
- ✓ 1 (225-gram) can diced tomatoes
- ✓ 1 (720-ml) bottle tomato purée
- ✓ 2 tablespoons tomato paste
- ✓ 1 cup vegetable or chicken stock, plus more if needed
- ✓ 1½ teaspoons dried oregano
- ✓ 2 tablespoons chopped parsley
- ✓ salt and pepper, to taste

FOR THE BÉCHAMEL SAUCE

- ✓ ¼ cup butter, cubed
 - ✓ ½ cup all-purpose flour
 - ✓ 4 cups milk, warmed
 - ✓ ¼ teaspoon salt
 - ✓ ⅛ teaspoon ground nutmeg
 - ✓ ⅛ teaspoon white pepper
-
- ✓ 12 sheets large lasagna noodles, cooked according to package directions
 - ✓ 1 (200-gram) pack ricotta cheese (optional)
 - ✓ 2½ cups grated mozzarella cheese

1 Make the sausage-vegetable tomato sauce: Heat olive oil in a large heavy-bottomed casserole or Dutch oven over low heat. Sauté onions, carrots, and celery, stirring occasionally, for about 5 to 7 minutes.

2 Add pork sausage. Cook for about 5 minutes, stirring frequently to break up



TIP

TO SAVE TIME ON BUSY WEEKDAYS, MAKE THE LASAGNA DURING THE WEEKEND, PORTION AMONG FREEZER-FRIENDLY CONTAINERS, AND FREEZE. WHEN READY TO EAT, SIMPLY THAW AND REHEAT!

lumps. Add mushrooms and cook for 1 minute. Add eggplant and zucchini; cook until tender, about 2 minutes.

3 Add diced tomatoes, tomato purée, tomato paste, stock, oregano, and parsley. Stir to mix and bring to a boil.

4 Reduce heat and let mixture simmer for about 30 minutes, stirring once in a while. Add more stock, if needed. Season to taste with salt and pepper.

5 Make the béchamel sauce: Melt butter in a medium saucepan. Add flour and cook for 2 minutes.

6 Gradually add warm milk, mixing continuously with a whisk until smooth. Let mixture boil and thicken a little. Season

with salt, nutmeg, and pepper.

7 Preheat oven to 350°F.

8 To assemble, spread about a third of the sausage-vegetable sauce on the bottom of a deep 9x13-inch baking dish. Pour about ¾ to 1 cup of the béchamel sauce over. Arrange 4 sheets of cooked lasagna noodles over the sauce. Repeat layering 2 more times. Cover top with remaining béchamel sauce then sprinkle evenly with ricotta, if using, and grated mozzarella cheeses.

9 Bake in the oven for 50 minutes to 1 hour, or until the pasta feels tender when pierced with a skewer. Let lasagna rest for 10 minutes before serving.



Caramelized Onion, Pear, and Cheese Tarts

These flaky treats are a delicious play on flavor and texture. You can use apples in place of pears, and goat cheese instead of feta.

Makes 3 (5-inch) tarts **Prep Time** 45 minutes **Cooking Time** about 1 hour

FOR THE CRUST

- ✓ 1¼ cups all-purpose flour
- ✓ ½ teaspoon salt
- ✓ ⅓ cup cold butter, cubed
- ✓ 2 tablespoons shortening
- ✓ 2 to 4 tablespoons ice-cold water

FOR THE FILLING

- ✓ 1 tablespoon olive oil, plus extra for brushing the crust

- ✓ 1 tablespoon butter
- ✓ 3 large white onions, sliced thinly
- ✓ 5 tablespoons sugar, divided
- ✓ salt and pepper, to taste
- ✓ 2 Anjou or Bosc pears, peeled and sliced lengthwise into ½-inch-thick pieces
- ✓ 6 tablespoons feta cheese, crumbled
- ✓ egg wash (1 medium egg beaten with 1 tablespoon water)
- ✓ handful of fresh arugula leaves

1 Make the crust: Mix together flour and salt in a large bowl. Scatter butter and

shortening pieces over the flour mixture. Using a fork or pastry blender, toss flour to coat, then cut in butter and shortening until mixture forms large, coarse crumbs the size of peas.

2 Drizzle 1 to 2 tablespoons ice-cold water over mixture. Toss with the fork or pastry blender until dough is evenly moist and begins to come together in a mass but does not form into a ball. Add remaining water only if necessary.

3 Transfer dough to a clean work surface. Roll dough to form a disk. Wrap dough tightly in plastic wrap and refrigerate until well chilled, about 1 hour or overnight.

4 Make the filling: Heat oil and melt butter in a frying pan over medium heat. Add onions and sauté for 5 minutes, stirring occasionally. Add 2 tablespoons sugar and cook for 15 to 20 minutes, or until golden in color. Season to taste with salt and pepper. Remove from heat and set aside.

5 Preheat oven to 375°F. Line a baking sheet with parchment or a silicone mat.

6 Roll dough until ¼ inch thick. Cut dough into 3 (6-inch) rounds. Place rounds on prepared baking sheet. Brush with olive oil.

7 Spread 2 to 3 tablespoons caramelized onions on the center of each round, leaving a 1-inch border all around.

8 Dip sliced pears in remaining sugar then arrange 4 slices on top of each tart. Sprinkle with crumbled feta cheese.

9 Fold the border over the filling, pressing dough gently to make overlapping folds. Brush dough with egg wash. Bake in preheated oven until golden brown, about 20 to 25 minutes. Transfer to a rack to cool for at least 15 minutes. Top with arugula leaves, and serve warm or at room temperature.

TIP

YOU CAN SUBSTITUTE FETA WITH OTHER SOFT CHEESES, OR YOU CAN ALSO USE A COMBINATION OF CHEESES. AFTER BAKING, FEEL FREE TO SPRINKLE TOPS WITH SHAVED PARMESAN CHEESE.

Know YOUR cheese!

CREAM CHEESE is a fresh, soft mild-tasting cheese produced from a combination of cow's milk and cream. This spreadable cheese is typically used in making cheesecake, frosting, and sandwich spreads.

FETA is a soft, brined Greek cheese made from goat's or sheep's milk. It has a salty and tangy taste, and is commonly added to salads or wrapped with spinach in phyllo pastry to make spanakopita.

Originating from Italy, **MOZZARELLA** is a semi-soft, brined cheese made from cow's or water buffalo's milk. This mild-tasting cheese easily melts and has a springy, stretchy consistency. Fresh mozzarella is perfect for salads and pasta while the aged, commercial variety is ideal for pizza, sandwiches, and baked pasta.

Named after a Swiss village, **GRUYÈRE** is a hard cheese made from cow's milk. This dense, slightly grainy cheese has a complex flavor—it's fruity in the beginning then becomes earthy and nutty. It melts beautifully when heated, thus it is often used in grilled sandwiches and in French onion soup.

BLUE CHEESE is a generic term for cheese ripened with cultivated mold. This semi-soft, creamy cheese tends to be sharp and salty in taste, and has a strong aroma. It's usually served with crackers, fruits, and nuts; when crumbled, it can be melted and added to sauces, dips, and salad dressings.

BRIE is a soft, white cheese named after a region in France. Made from cow's milk, it has a very soft, creamy texture, and a delicate flavor. Served at room temperature, it's a dessert cheese usually offered after a meal. It can also be used as a filling for puff pastry or as a topping on crostini.

From the Netherlands, **GOUDA** is a semi-hard cheese typically produced from cow's milk. It has a dense, crumbly, and springy texture, and melts easily when heated. It can be enjoyed as is, added in soups and sauces, or used as a filling for sandwiches.

RICOTTA is a milky white Italian curd cheese made using whey from cow's or sheep's milk. Soft and rindless with a crumbly texture and a mild flavor, it is often mixed into salads, added to pancakes, or used as a pasta filling.

ONLINE EXCLUSIVE!

Get the recipe for Grilled Steak with Blue Cheese Sauce on Yummy.ph.

Baking bread isn't as hard as you think. Master just one simple dough, and you can make both sweet loaves and savory twists. The possibilities are endless!

ONE DOUGH FIVE WAYS



PHOTOGRAPHY BY Patrick Martires
RECIPES BY Jun Jun de Guzman
STYLING BY Rachelle Santos

STICKY CHOCOLATE-CINNAMON BUNS

Who can resist freshly baked rolls oozing with chocolate? Serve it with milk for the kids, and coffee for grown-ups—the buns will surely soothe like a warm hug.

Makes 12 rolls **Prep Time** 45 minutes, plus resting time **Baking Time** 25 to 30 minutes

✓ 1 recipe Basic Sweet Dough (page 71)

FOR THE WALNUT PASTE

- ✓ $\frac{3}{4}$ cup walnuts
- ✓ $\frac{1}{3}$ cup sugar
- ✓ 1 egg white
- ✓ 1 teaspoon ground cinnamon
- ✓ $\frac{1}{2}$ teaspoon vanilla extract

FOR THE CHOCOLATE FILLING

- ✓ $\frac{3}{4}$ cup finely chopped bittersweet chocolate
- ✓ 2 tablespoons sugar

- ✓ $\frac{1}{2}$ cup chopped bittersweet chocolate
- ✓ $\frac{1}{4}$ cup water
- ✓ softened butter for brushing

- 1 Prepare Basic Sweet Dough recipe.
- 2 Make the walnut paste: Combine walnuts and sugar in a food processor. Process until very fine. Add egg white, cinnamon, and vanilla; mix well. Set aside.
- 3 Make the chocolate filling: Combine chocolate and sugar. Set aside.
- 4 Roll out dough into a 10x14-inch rectangle. Spread walnut paste to cover surface of dough, leaving a 1-inch border on one of the long sides. Sprinkle chocolate filling on top.
- 5 Carefully roll dough tightly into a 14-inch

log, rolling towards the clean border. Tuck edge of the log and pinch at the seam to seal, preventing dough from unfurling and filling from spilling out. Let log rest for 10 to 15 minutes.

- 6 Sprinkle chopped chocolate and water on the bottom of a 9x9x2-inch baking pan.
- 7 Cut dough into 12 equal portions. Place rolls in baking pan, leaving a 2- to 2½-inch gap between rolls.
- 8 Brush rolls with butter. Cover baking pan with plastic wrap. Let rolls rest for about 45 minutes or until they double in size.
- 9 Preheat oven to 350°F.
- 10 Remove plastic wrap and bake for 25 to 30 minutes or until tops are golden brown. Let rolls cool in pan.



MAKE THE ROLLS EXTRA CHOCOLATEY BY DRIZZLING MELTED CHOCOLATE ON TOP BEFORE SERVING. SIMPLY MELT $\frac{1}{3}$ CUP CHOPPED BITTERSWEET CHOCOLATE IN A MICROWAVE SET ON HIGH FOR 15 TO 30 SECONDS. DRIZZLE OR SPREAD ON TOP OF BUNS.

MANGO-CASHEW WREATH

This spectacular creation makes for a delicious tabletop centerpiece. Serve it with a pot of chamomile tea for a delightful afternoon snack.

Makes 1 (9-inch) wreath **Prep Time** 40 minutes, plus resting time **Baking Time** 30 to 35 minutes

✓ 1 recipe Basic Sweet Dough (page 71)

FOR THE MANGO-CASHEW FILLING

- ✓ 1 cup dried mangoes, rehydrated in warm water, drained, and chopped
- ✓ $\frac{3}{4}$ cup mango jam
- ✓ $\frac{3}{4}$ cup coarsely chopped cashew nuts
- ✓ $\frac{1}{4}$ cup butter, softened
- ✓ 3 tablespoons all-purpose flour
- ✓ pinch of salt

FOR THE STREUSEL TOPPING

- ✓ $\frac{1}{4}$ cup all-purpose flour
- ✓ 1 tablespoon melted butter
- ✓ $2\frac{1}{2}$ teaspoons brown sugar
- ✓ pinch of ground cinnamon
- ✓ vegetable oil for brushing

1 Prepare Basic Sweet Dough recipe.

2 Roll out dough into a 10x14-inch

rectangle. Let rest for 10 minutes.

3 Make the mango-cashew filling: Mix all ingredients together in a bowl.

4 Spread filling over dough, leaving a 1-inch border on one of the long sides. Roll tightly into a 14-inch log. Pinch at the seam to seal. Let rest until log doubles in size, about 40 minutes.

5 Preheat oven to 350°F.

6 Make the streusel topping: Mix all ingredients together in a bowl. Set aside.

7 Gently stretch log until 16 inches long. If dough resists, let rest for another 15 minutes and try again.

8 Take the two ends of the log and form a circle. Pinch ends together to secure, preventing dough from unfurling and filling from spilling out.

9 Place wreath on a parchment paper-lined baking sheet. Using kitchen shears, make 8 evenly spaced slits around the wreath. Brush with oil then sprinkle top of wreath with streusel topping.

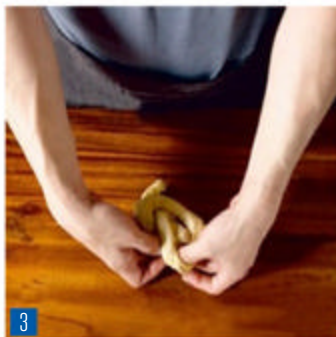
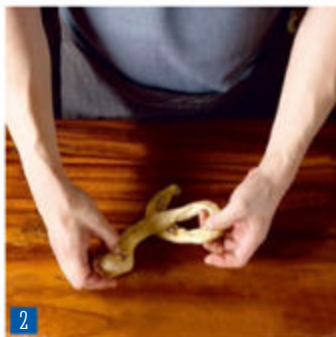
10 Bake for 30 to 35 minutes. Transfer to a wire rack and let cool.

TIP

BEFORE SERVING, YOU CAN DRIZZLE THE TOP OF THE COOLED WREATH WITH LEMON GLAZE. SIFT $\frac{1}{2}$ CUP CONFECTIONERS' SUGAR INTO A SMALL BOWL. ADD 1 TABLESPOON LEMON JUICE AND WHISK TO BLEND. ADD MORE CONFECTIONERS' SUGAR IF GLAZE IS TOO THIN.

MAKE KNOTS!

1 Roll each dough portion into a 10-inch rope. **2** Take the two ends of one rope and make a loop. **3** Take one end of the rope and insert it in the loop. **4** Pull both ends to tie a knot. Repeat with the rest of the ropes.



PESTO, PARMESAN, AND HAM KNOTS

These knots are flavored with vibrant, aromatic pesto. Not a fan of ham? Swap it out and use chopped bacon or smoky sausage instead.

Makes 20 **Prep Time** 40 minutes, plus resting time **Baking Time** 20 to 25 minutes

- ✓ 1 recipe Basic Sweet Dough (page 71)
- ✓ $\frac{3}{4}$ cup chopped sweet or spiced ham
- ✓ $\frac{1}{3}$ cup store-bought pesto
- ✓ 2 tablespoons grated Parmesan cheese
- ✓ 1 medium egg, beaten lightly with 1 teaspoon water and a pinch of salt, for egg wash

1 Prepare Basic Sweet Dough recipe. During the last 2 minutes of kneading in Step 4, add ham, pesto, and cheese. Continue kneading until ingredients are

well incorporated. Continue with remaining steps in the Basic Sweet Dough recipe.

2 Punch down dough and cut into 20 equal portions, about 80 grams each. Roll each portion into a 10-inch rope.

3 Take the ends of a rope and tie into a knot. Repeat with remaining dough ropes. Arrange knots on a baking sheet and let rest until knots double in size.

4 Preheat oven to 350°F.

5 Brush top of each knot with egg wash. Bake for 20 to 25 minutes. Transfer to a wire rack and let cool. Serve warm or at room temperature.



MAKE A TWISTED LOAF!

1 Using a bench scraper or knife, slice log lengthwise in half. **2** Pinch tops together and twist halves, overlapping one over the other as you go. **3** Place twisted loaf into prepared pan and sprinkle with streusel topping.



WHITE CHOCOLATE-COFFEE LOAF

When sliced, this loaf reveals delicious swirls of coffee-infused chocolate. Slather it with sweetened cream cheese to make it extra decadent!

Makes 2 (8x4-inch) loaves **Prep Time** 40 minutes, plus resting time **Baking Time** 30 to 35 minutes

✓ 1 recipe Basic Sweet Dough (page 71)

FOR THE WHITE CHOCOLATE-COFFEE FILLING

- ✓ 1/2 to 3/4 cup whipping cream
- ✓ 2 cups finely chopped white chocolate
- ✓ 1 1/2 tablespoons instant coffee powder
- ✓ 2 tablespoons all-purpose flour

FOR THE WALNUT PASTE

- ✓ 1/2 cup walnuts
- ✓ 2 tablespoons sugar
- ✓ 1 egg white
- ✓ 1/2 teaspoon vanilla

FOR THE STREUSEL TOPPING

- ✓ 1/2 cup all-purpose flour
- ✓ 2 tablespoons butter, chilled
- ✓ 1 1/2 tablespoons brown sugar
- ✓ 1/8 teaspoon ground cinnamon

- ✓ shortening for greasing pan
- ✓ oil or softened butter for brushing

- 1** Prepare Basic Sweet Dough recipe.
- 2** Make the white chocolate-coffee filling: Heat cream in a heavy-bottomed pot until boiling. Add white chocolate and mix. Stir in coffee powder and flour. Set aside.
- 3** Make the walnut paste: Combine walnuts and sugar in a food processor. Process until very fine. Add egg white and vanilla. Mix well and set aside.
- 4** Make the streusel topping: Mix all ingredients together in a bowl. Using your hands, rub in butter until mixture resembles coarse crumbs. Refrigerate until ready to use.
- 5** Divide dough into 2 portions. Roll out 1 portion into a 9x13-inch rectangle. Spread half of the white chocolate-coffee filling on top, leaving a 1/2-inch border on each side, then spread half of the walnut paste on top. Carefully roll dough tightly into a

- 13-inch log. Tuck edge of the log and pinch at the seam to seal, preventing dough from unfurling and filling from spilling out. Let rest for 10 minutes, seam side down. Repeat with second portion and remaining walnut paste and chocolate-coffee filling.
- 6** Meanwhile, grease 2 (8x5-inch) loaf pans with shortening.
- 7** With a bench scraper or knife, slice a log lengthwise in half. Pinch the tops of each half together. Twist the 2 halves together, crossing 1 half over the other a couple of times. Pinch the two ends together and tuck edge in the bottom securely. Transfer to prepared loaf pan. Repeat with remaining log.
- 8** Brush tops of loaves with oil or butter. Sprinkle with streusel topping and let rest until loaves double in size.
- 9** Preheat oven to 350°F.
- 10** Bake for 30 to 35 minutes. Let loaves cool in pans for 10 minutes. Remove from pans and let cool on a wire rack.





OLIVE, SUN-DRIED TOMATO, AND CHEESE TWISTS

Celebrate the flavors of the Mediterranean! Try this recipe with other cheeses like pecorino and fontina.

Makes 16 **Prep Time** 40 minutes, plus resting time **Baking Time** 20 to 25 minutes

- ✓ 1 recipe Basic Sweet Dough (page 71)
- ✓ 12 pitted black olives, sliced into rings
- ✓ 5 sun-dried tomatoes, sliced into strips
- ✓ ½ cup grated cheddar cheese
- ✓ ¼ teaspoon dried rosemary
- ✓ ¼ teaspoon dried oregano
- ✓ ¼ teaspoon dried basil leaves
- ✓ softened butter for brushing
- ✓ 1 medium egg, lightly beaten with 1 teaspoon water and a pinch of salt

1 Prepare Basic Sweet Dough recipe. During last 2 minutes of kneading in Step 4, add olives, sun-dried tomatoes, cheese, and dried herbs. Continue kneading until ingredients are well incorporated. Continue with remaining steps in the basic recipe.

2 Punch down dough; divide into 16 equal portions. Roll each into an 8-inch log. Using a bench scraper or knife, slice each log lengthwise in half. Pinch the tops of each half together. Twist the 2 halves together, crossing 1 half over the other. Pinch the 2 ends together and tuck edge in the bottom securely.

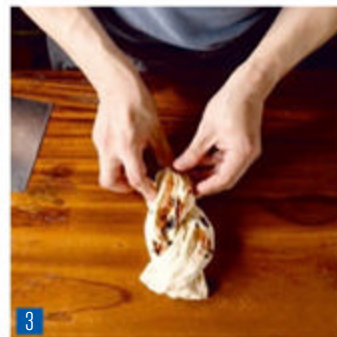
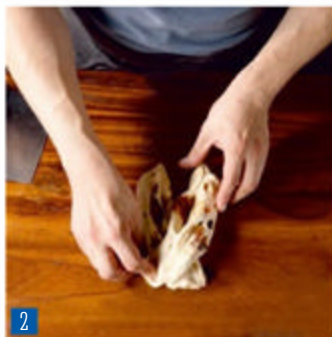
3 Arrange twists on a baking sheet. Let rest until double in size, about 30 minutes.

4 Preheat oven to 350°F.

5 Brush tops with butter then egg wash. Bake for 20 to 25 minutes. Transfer to a wire rack and let cool.

MAKE TWISTS!

1 Using a bench scraper or knife, slice log lengthwise in half. **2** Pinch tops together. **3** Twist halves, overlapping one over the other as you go.





BASIC SWEET DOUGH

Here's a versatile dough that produces soft, tasty bread. Fill it with sweet or savory ingredients, and form it into different shapes.

Prep Time 40 minutes, plus resting time

- ✓ 4½ to 5 cups all-purpose flour
- ✓ ¾ teaspoon salt
- ✓ ½ cup sugar
- ✓ 2¾ teaspoons instant dry yeast
- ✓ ¾ cup unsalted butter, softened
- ✓ ¾ cup fresh milk, at room temperature
- ✓ 2 large eggs
- ✓ vegetable oil for greasing

1 Using a whisk or fork, mix 4½ cups flour, salt, and sugar in a large bowl. Add instant yeast and mix again.

2 Rub or cut in butter into the dry ingredients until incorporated.

3 Mix milk and eggs in another bowl. Pour into flour mixture. Mix until the dough comes together. If the mixture is sticky, add a little more flour.

4 Transfer dough to a clean, floured work surface and knead for 10 to 12 minutes or until dough becomes smooth and elastic. Perform the windowpane test: Gently stretch a small piece of dough; if it breaks, continue kneading. The dough is ready when you can stretch it into a thin film without it breaking.

5 Tuck edges underneath to form a ball and smoothen the top. Rub dough with vegetable oil and place in an oiled bowl. Cover bowl with a damp kitchen towel. Let dough rest until it doubles in size, about 30 minutes to 1 hour.

6 Once double in size, make an indentation in the dough with your finger; dough should not spring back.

7 Punch down dough. Transfer to a clean, floured work surface and shape into desired form.

ONLINE EXCLUSIVE!

Log on to Yummy.ph for the step-by-step instructional video.



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THE SWEETEST BUNCH

*From dreamy chocolate confections to the freshest fruity treats,
here's the annual roundup of YUMMY's 50 favorite desserts.*

PHOTOGRAPHY BY LILEN UY
PRODUCED BY TRINKA GONZALES, IDGE MENDIOLA, AND REGINE RAFAEL





CHOCOLATE

From the darkest cocoa to the gooiest fudge, chocolate never fails to satisfy. A prime example? This set of sweets.



1

Charlotte Cake

Cloudy and fluffy piped meringue is the crowning glory of this Swiss chocolate ganache cake. Best enjoyed frozen! **P1,200**, Mayo Rocha

2

Balsamic Chocolates

Bite into these bonbons and you'll be pleasantly surprised by an interesting sweet-tangy explosion. **P300 for six, P550 for 12**; Choclerly

3

Fallen Chocolate Cake

This melt-in-your-mouth treat sits on the border between a light soufflé and a fudgy lava cake. **P150 per piece**, Marmalade Kitchen

4

Chocolate Truffle Cookies

One bite of these chewy, oh-so-chocolately cookies will send you straight to sweet heaven. **P60 per piece**, Shine Bakery

5

Salted Caramel Chocolate Cake

Love moist chocolate cake? How about salted caramel? This delightfully marries the two! **P1,700**, Homemade by Roshan

6

Valrhona Chocolate Chip Walnut Cookies

These are sprinkled with huge chunks of chocolate, and one cookie is large enough to be shared! **P760 for four**, Gourmet Finds

7

Deep Dark Chocolate Brownies

Grab a glass of milk and pair it with these ultra rich chocolate bars. Absolutely heaven sent! **P250 for six**, ViKitchen

8

Mocha Torte

Multiple layers of light, crispy meringue and smooth chocolate buttercream make up this frozen treat. **P700**, Mika Cipriano-Licuanan

9

Dark Chocolate Cookies

The chunkiest of cookies is studded with a generous amount of premium chocolate, pecans, and walnuts. **P90 per piece**, Eric Kayser

10

The Nora Cake

Almost too pretty to eat, this masterpiece is the perfect balance of texture: smooth ganache, creamy mousse, crunchy base. **P1,750**, Karisia Patisserie



1



2



3



PINOY

Pay homage to homegrown flavors—there's nothing sweeter than loving your own.

1

Ube Cheesecake

This cheesecake is rich, dense, and graced with the unmistakable flavor of ube. It's a sure hit.

P1,200, Indulgence
by Irene

2

Dulce Pastillas Tarts

Everyone's favorite milk candy is transformed into pint-sized tarts dotted with caramelized pili nuts.

P100 per piece, Cinq

3

Ube-Leche Flan Cake

Two is definitely better than one. In this treat, a layer of rich, creamy flan sits atop moist, fluffy ube cake.

P500, Anghelica's Desserts

4

Ensaymada Macarons

Just like the local favorite, these bite-sized treasures feature a buttery base, sweet buttercream filling, and a cheesy topping.

P60 per piece, Mrs. Graham's

5

Frozen Brazo de Mercedes

An ode to Filipino flavors, this cold confection has ube halaya, macapuno, and queso ice cream.

P1,560, Terraz

6

Tibok-tibok Ice Cream

This corn-studded frozen delight is as creamy as the classic Kapampangan pudding. It's perfect with crunchy barquillos!

P275 per pint, Moo-la-la



4



5



6



CARAMEL

Celebrate the decadence of liquid gold with the most precious treats.

1

Original Cream Puffs

What makes up the perfect cream puff? A crisp golden topping, a smooth creamy filling, and a light pastry shell. P85 per piece, Art of Pie

2

Butterball Cake

Revisit your sweet childhood with a tall, fluffy cake delicately flavored with the classic Peter's Butterball candy. P600, The Baker's Table

3

Caramel Macchiato Apple

Kids at heart will enjoy a whole apple enveloped in caramel and coffee. P160, The Bad Apple

4

The Ambassador's Butter Cream

This smooth, buttery ice cream is sprinkled with homemade almond brittle. P300, Adam's Seriously Good Ice Cream

5

Caramel Crepe Pudding

Mara de la Rama-Poblete transformed her popular crepe cake into a rich pudding bathed in a golden caramel sauce. P750, Dessert du Jour

6

Mudge Cookies

Little else is better than chewy Belgian chocolate cookies oozing with caramel and topped with sea salt. P300 for six, Lingling De Jesus



1



2



3



4



5



6



FRUITS

There's something absolutely refreshing about desserts laced with the sweetest fruits in season. Dig in.

1

Strawberry Pie

We admire this pie's latticework, and are even more impressed by the perfect crust and sweet strawberry filling. **P2,000, Wildflour**

2

Green Mango Sorbet

Sprinkle Thai chili sugar over this refreshingly tangy sorbet and get a sweet-spicy-salty kick. **P360 per pint, Sebastian's Ice Cream**

3

French Apple Pie

In this classic pie, it's all about the base! A perfectly flaky golden crust hugs sweet, still-crunchy stewed apple slices. **P850, Pie Zar**

4

Calamansi Cupcakes

Moist cupcakes are made even better with a tart calamansi curd surprise center and buttercream frosting. **P100 for three, Casa San Luis**

5

Banana Cream Torte

A walnut cookie crust, dark chocolate, vanilla custard, and bourbon caramel take this banoffee pie to the next level. **P595, 25 Mushrooms Kitchen**

6

Pinoy Sorbets

End your meal on a refreshing note with fruity flavors like *dalandan*, avocado-berry, *pakwan*, and passion fruit. **P190 to P225 per pint, Pepito's**

7

Orange Crunch Cake

Love orange? Enjoy its citrus flavor in a light chiffon coated with walnut buttercrunch and crowned with orange buttercream. **P1,450, Pria's Kitchen**

8

Passepartout Cherry Truffle Brownies

What makes these fudgy brownies special? They're oozing with the sweet-sour goodness of cherries. **P175 per piece, Phileas Fogg**

9

Mango Cake

This mango-speckled beauty is surprisingly light, with just the right touch of sweetness—it's a great addition to any dessert buffet. **P415, Cielin's**

10

Mangosteen Sans Rival

A tower of crunchy meringue and sweet buttercream is finished with a decadent mangosteen sauce. **P255, My Pink Wasabi**







1



2



CHEESE

A world of cheesy goodies satisfies every sweet-savory craving.



3



4



5



6

1

Blue Cheese & Chocolate Macarons

Speckled macaron shells sandwich layers of rich blue cheese and decadent chocolate.

P590 for eight, Aisa Atilano

2

Manchego Curado Cheesecake

This light-as-air cheesecake is graced with the full, buttery flavor of Manchego cheese.

P2,500, The Delightful Miss Joyce

3

Cheeseoreosorous Cookies

The all-time favorite Oreo cheesecake makes an appearance in cookie form! Kids of all ages will love them.

P360 for 12, Bad Cookie

4

Cheese & Bacon Stuffed Beignets

These sweet-savory sugary confections are dusted with cinnamon and made even better with bacon!

P50 per piece, Café Beignet

5

Green Cheese

Dubbed “the happiest cheesecake in the world,” this one’s light, fluffy, and loaded with cheesy goodness.

Price upon request, Green Cheese

6

Cheese Muffins

These muffins are moist, sticky, and perfectly cheesy. They’re great with coffee in the morning or tea in the afternoon. P275 for six, Bakerē



LIQUOR

Indulge in your guiltiest pleasure
with a heavenly lineup of
spiked creations.

1

Piña Colada Choux Pastries

Pop these mini puffs in your mouth and enjoy a creamy, fruity surprise. **P280 for seven, The Tuileries Confections**

2

Beer Bundt

They've gotten creative! Sweet and simple, these light, spongy miniature bundt cakes are made with craft beer. **P140 per piece, Sugarbee**

3

Miso Sake Ice Cream

Here's the perfect blend of salty and sweet: In this treat, miso and sake are infused into creamy custard. **P240 for eight ounces, Dojo Dairy**

4

Manille Ice Cream

Destileria Limtuaco's calamansi liqueur is added to a refreshing concoction studded with candied *pili*. **P350 per pint, Fog City Creamery**

5

Baileys Custard Donut

Need a buzz? Try these. Golden pastries are filled with smooth Baileys custard and coated with decadent white chocolate. **P65 per piece, Scarsdale**

6

Yana Banana

Loaded with walnuts and just a hint of rum, this dense banana bread is perfect with ice cream for dessert or milk for breakfast. **P550, Bucky's**





NUTS

These delights are chock-full of crunchy goodness, from cashews to walnuts, pili nuts to almonds.

1

The Ultimate

Layers of smooth and crunchy textures make up this delightful chocolate-and-hazelnut mousse creation. P650, *The Blue Toque*

2

Nuts About You Ice Cream

Smooth vanilla ice cream is the perfect base for all the walnuts, almonds, and pecans in each cup. P420 per pint, *Carmen's Best*

3

Reese's Peanut Butter Ice Cream Pie

Everyone's favorite peanut butter cup is now in an Oreo-crusted ice cream pie! P950, *Piescream Co.*

4

Hazelnut Dacquoise

Hazelnuts, meringue, Nutella, and chocolate are delicately layered, then dusted with cocoa powder and sea salt. P490 for six, *Flour Jar*

5

Cashew & Pili Milk Chocolate Bonbons

Enjoy an abundance of cashews and pili nuts enrobed in smooth milk chocolate. P160, *Theo & Philo*

6

Sans Rival

Perfectly executed, this classic is enveloped in a generous coating of crunchy cashews. P500, *Lou Ylagan-Declaro*



1



2



3



4



5



6



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RESTAURANTS

Tim Ho Wan

Señor Pollo

Wildflour

Q&A

Eric Kayser

Dish



Star of the Orient

Fine, fresh dim sum—and the best pork buns ever!—headline **Tim Ho Wan's** menu.

REVIEW BY PAM LIM-CINCO

Anyone who's tried Tim Ho Wan in Hong Kong comes home raving about one thing and nothing else—pork buns. So when the Michelin-starred restaurant opened its doors in Manila, people lined up to grab a hold of these golden sweet-savory treats.

Truth be told, Tim Ho Wan's efficient system makes this pursuit brief and easy. The waitstaff—courteous, attentive, and calm beyond belief—all deserve credit. The long queue may seem intimidating, but those who've braved it know that the wait is hardly long.

The appeal of Tim Ho Wan's food lies in its simplicity, as it adheres to the no-frills dim sum concept. Almost everything is bite-sized, yet still able to satisfy. The bonus? Everything is priced reasonably—an amazing feat considering good-quality ingredients are used.

Love shrimp? The Wasabi Prawn Dumplings have a crisp crust and are chock-full of chopped fresh prawns. The Pan-fried Carrot Cake has a tender bite, with morsels of meat, shrimp, and



Wasabi Prawn Dumplings

PHOTOGRAPHY: TOTO LABRADOR. PICTORIAL DIRECTION: REGINE RAFAEL



Clockwise from top: Prawn Dumplings, Vermicelli Roll with Shrimp, Pan-fried Carrot Cake, Baked Pork Buns, Rice with Beef and Fried Egg

grated radish offering an explosion of flavors in every mouthful, while the Beancurd Skin Roll with Pork and Shrimp has a sweet chewy exterior complemented by juicy shrimp and soft pork bits.

Obviously, pork is one of the stars at Tim Ho Wan. The Congee with Lean Pork, Century Egg, and Salted Egg is loaded with umami goodness. If I had the place to myself, I would lick my bowl clean. The Glutinous Rice in Lotus Leaf starts out almost bland, but finishes with a delightful surprise! Flavors emerge as the meaty juices from Chinese pork sausages wonderfully meld into the sticky rice. And of course, no table is without the famed Baked Pork Buns, loaded with sweet *asado* that comes alive in a milky, crusty bun.

Not to be missed are the egg dishes: Rice with Beef and Egg, and Steamed Egg Cake. The former, though not Instagram friendly, is quite a filling meal in itself, while the latter—soft and fluffy with a light caramel flavor—can double as dessert. The creamy Mango Pomelo Sago is also a good option to end your meal with. The distinct sweetness of Philippine mangoes shines through, while pomelo adds a burst of citrus freshness.

There's more than enough reason to rejoice with Tim Ho Wan landing on our shores. If you insist on a comparison—yes, every dish tastes like its Hong Kong counterpart. So come prepared, not for the long queue, but for an exquisite, star-studded meal.

in a nutshell

TIM HO WAN SM
Mega Fashion Hall, SM
Megamall, Julia Vargas
Avenue corner EDSA,
Mandaluyong City

MUST-TRIES Wasabi Prawn Dumplings (P140), Pan-fried Carrot Cake (P145), Beancurd Skin Roll with Pork and Shrimp (P120), Congee with Lean Pork, Century Egg, and Salted Egg (P140), Baked Pork Buns (P145), Glutinous Rice in Lotus Leaf (P190), Rice with Beef and Fried Egg (P180), Steamed Egg Cake (P85), Mango Pomelo Sago (P90)

THUMBS UP Order the entire menu, which is good for 6 to 8 people. The total damage? About P3,300 only!



Clockwise from top: Plantains and Roasted Chicken with Chimichurri Sauce, Colombia Beans, Spicy Rice and Fried Chicken, Patatas Bravas, Buffalo Wings, Coleslaw



Crisped to perfection

Señor Pollo takes a beloved country classic and gives it South American flair.

REVIEW BY SASHA LIM UY

Fried chicken is ubiquitous almost to the point of anonymity, like white shirts that you can't tell apart. Not at Señor Pollo, though. Their fried chicken demands attention: The crunch screams like it wants to be heard; the seasoning is so confident that you will take notice.

Daniel Mabanta's menu hints at some of his family's culinary history—tacos that resemble El Chupacabra's, fries that call to mind Mexicali. The chicken, however, is his pride and joy. Spice, salt, and batter have seeped to the bone, and the coated skin that hugs the meat is of a mouthwatering, greaseless, flaky, crackling gold. There's nothing particularly South American about it, but Daniel offers it with tacos, salsa, and plantains (delicately sweet and ripened in the kitchen); serves it in a colorful dive embellished with glittery geckos and flashy skulls; and christens it Latin. The roasted version served with chimichurri, on the other hand, has more of that Argentine flair. The chicken is cooked meticulously in the rotisserie for a little over an hour, and its skin emerges brown, soft, and succulent.

Satisfaction is usually evidenced by banter:

You talk about the lip-smacking gravy (which you don't really need), argue about how huge the cut is. But the most discerning fried-chicken eater will be silenced at Señor Pollo. The chicken is the conversation itself—the most agreeable, engaging, delicious kind.

But a show's star is only as good as the rest of the cast. Here, you can pair your chicken with at least two sides. The Spicy Rice complements the chicken's peppery skin; the Patatas Bravas is painted with a sweetish barbecue sauce that highlights the roast. Then, there's the Coleslaw that finds its perfect match in both chicken variants, but can stand well enough on its own. Its rougher chop creates a chunkier bite, glossed over by the creamy guac dressing; the vinegar gives you a fresh tangy break between hearty mouthfuls of chicken—a balance cleverly showcased in the Fried Chicken Burger.

Daytime at the establishment is a lively symphony of clanging silverware, clattering plates, and noisy chewing. At night, that scene comes alive with lots of booze. But whatever time of day you decide to come, remember this: You can forget everything else; you're here for the chicken.

in a nutshell

SEÑOR POLLO F7 Building, Scout Rallos, Quezon City; mobile no. 0977-1429273

MUST-TRIES Señor Pollo Roast (P120 to P299), Fried Chicken (P60 to P285), Fried Plantains (P45), Spicy Rice (P45), Patatas Bravas (P90), Latin Coleslaw (P85), Fried Chicken Sandwich (P145)

THUMBS UP Don't overlook the Buffalo wings! Tangy, spicy, and finger-licking good, they're worth every calorie.

Breaking bread

Wildflour's new neighborhood setting is in love with color, noise, and the smell of fresh bread.

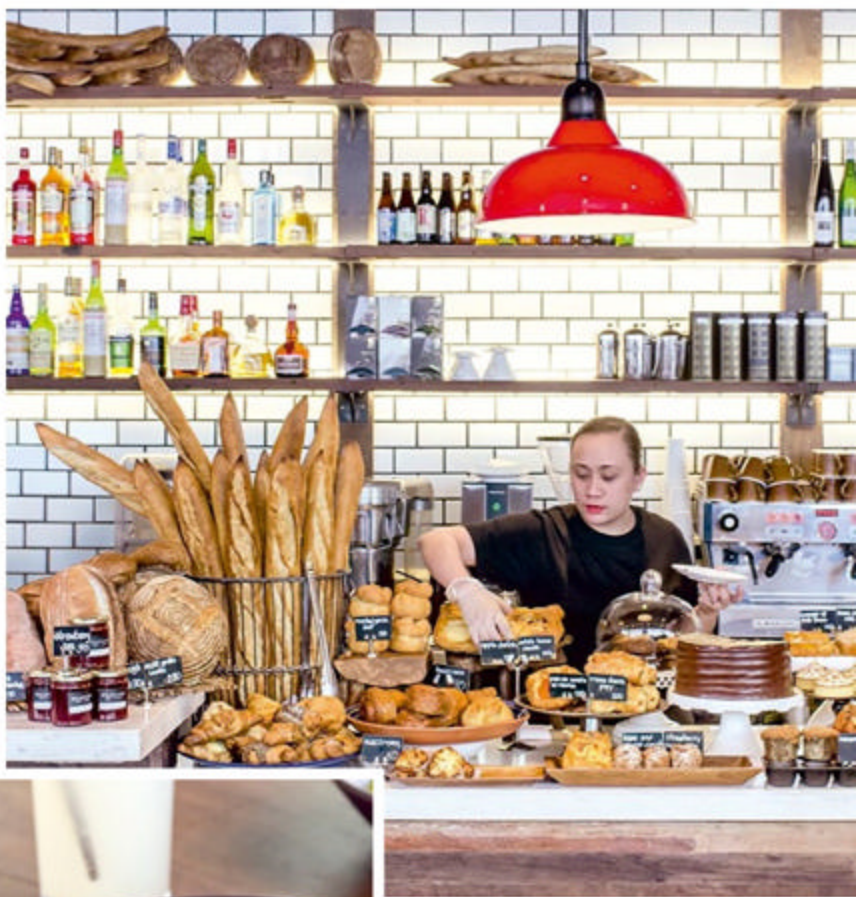
REVIEW BY RYAN FERNANDEZ

Eating at Wildflour's new Salcedo branch is a communal affair. Perhaps it's because of its location—after a business district and a mall, Chef Walter Manzke opts for a neighborhood this time. Nevertheless, it's a restaurant in love with color and noise. Stepping in, you can deeply breathe in the scent of freshly baked bread wafting from the open kitchen. Buyers hold up jars of strawberry jam to the light. I sniffed at giant macaroons, and spotted pink frosted cronuts. Chef Manzke continues the upward trend of comfort food with a dash of artisanal, and we have much to be grateful for. The breakfast selection will have you on your knees: a croque madame oozing with Gruyère and egg, bacon bits on maple-glazed sticky buns, and your soon-to-be favorite—kimchi fried rice with egg and beef brisket slices. Yes, it's quite oily, and yes, your doctor might sigh, but it does wonders for a hangover.

A glass of homemade ginger ale should brighten the palate, although Chef Manzke's octopus salad does the trick, too. It brings together octopus, cabbage, cilantro, peanuts, and diced mangoes in an Asian-inspired medley. For heartier seafood, eye the Rustichella squid ink pasta done with thick noodles, shrimp, and mussels. It's unassuming—this dark dish, deep green and glossy with spots of bright orange—and yet satisfying with a pint of Stella.

Heftier portions include the California burger—US ground beef and caramelized onions piled between pillowy buns—and a filling Reuben sandwich with velvety cuts of corned beef. Some fall short of stellar, such as the over-promising bourbon and maple pecan pie, which arrives as a tiny morsel on your plate—you're better off with a hefty slice of the delicious Valrhona and sea salt layered cake. Coffee, fresh juices, milk tea, and craft beers are all available, which isn't bad, though it feels like the selection tries too hard to accommodate every beverage trend.

Breads and pastries are where Wildflour comes to the fore: A sticky bun studded with almonds. Lip-smacking streusels and Danish pastries. A scrumptious strawberry pie. So while it's easy sharing a long table with strangers (or soon-to-be-acquaintances), it's a dozen times harder parting with the last bit of your magical, flaky Kouign-Amann.



Kimchi Fried Rice



Clockwise from top: Salted Chocolate Cake, Croque Madame, and Octopus Salad

in a nutshell

WILDFLOUR CAFÉ

+ BAKERY G/F V
Corporate Center, L.P.
Leviste Street, Salcedo
Village, Makati City; tel.
no. 808-7072

MUST-TRIES

Croque Madame (P420), Kimchi Fried Rice (P495), Octopus Salad (P210/P390), Wildflour Reuben (P240/P420), California Burger (P450), Salted Chocolate Cake (P210), Ginger Ale (P160)

THUMBS UP

After 7 p.m., all breads are 50 percent off! Go ahead and grab your stash for tomorrow's breakfast.

Q&A

Eric Kayser

With over 90 locations worldwide, Eric Kayser's eponymous *boulangerie* brings fine French bread and delicious pastries to thousands of customers each day. We sat down with the renowned baker during his Manila visit to talk about all things bread.



What made you decide to become a baker?

I am a fourth-generation baker in my family. When I was three years old, I had a dream that I would someday be making bread and traveling a lot. When I was 16 or 18, I decided to make it happen by baking more and more, and traveling more and more.

Do you still remember the first time you baked? What did you make?

When I was eight or nine years old, I asked my father if I could help out at the family bakery on Saturdays and Sundays. In the beginning, he let me bake apple tarts because you have to spend a lot of time peeling and preparing the apples—it was a job nobody else wanted to do! But when you have the passion, every job becomes beautiful.

You've traveled all over the world. How has this inspired your baking?

When we travel, we try to find ideas

“When you have the passion, every job becomes beautiful. Passion is what’s most important.”

for new breads and new things we can make. For example, we have one product that's very famous—the Turkish Ekmek bread. I went to Turkey to learn to make it, then we adapted it for the French market and then the world. It's made with olive oil, honey, flour, salt, and *levain*. We offered it as a seasonal product, but the French people loved

it so much, they would get upset when it wasn't available! It's now one of our most famous breads. In spring, we bake it with raspberries inside and our customers are entranced!

What are the qualities of a good baker?

You need to understand the ingredients and have the passion for the job. And you need to like working long hours! To make, for example, a baguette or batard takes between 10 to 12 hours. You need to be okay with working at night, because we start at four or five in the morning. You need to wake up early; you need to like to work with your hands to make something good for your customers. Passion is what's most important.

There are Eric Kayser bakeries in over 15 countries. How do you make each one different from the other?

When we open in a new country, we try to understand the local culture and try local ingredients. We do this to please our customers and to show that we are open to what they like. So at the bakery, you can find the range of products available in Paris, but at the same time, you have exclusive products that other countries don't have. When we opened in Japan, for example, we did a special green tea bread with orange. The one for Manila is still a secret!

Did you always dream of opening Eric Kayser all over the world?

Yes! We are even starting to open bakeries in Morocco, Tunisia, and Senegal. I want all the countries to have the opportunity to have a bakery like mine. We also want to provide jobs to young people. I've always loved to teach and it's my dream to share our knowledge—this is part of our philosophy and this is what makes us unique.

Eric Kayser has branches at the Power Plant Mall, Rockwell Center, Makati City; Promenade Mall, Greenhills Shopping Center, San Juan; and Rustan's, Makati City.

Dish

RESTAURANT NEWS, SERVED HOT!



Eric Kayser

Renowned Parisian boulangerie Eric Kayser has quickly gained a large following. Their first store in Rockwell's Power Plant Mall took the city by storm with its chunky cookies, flaky croissants, and perfect sourdough loaves. They're continuing the winning streak with another shop, this time a bakery-café in Greenhills serving light meals and beverages alongside their widely popular pastries. Enjoy languid afternoons sipping specialty coffee and nibbling on a Salted Caramel Éclair, then why not extend your stay to dinnertime and order a Prosciutto and Tomato Fougasse (a French-style flatbread) or a satisfying Shrimp and Apple Croissant? Or better yet, start the day right and visit them first thing in the morning: Take advantage of the cushy chairs in the corner, savor some freshly baked bread, and prepare yourself for the busy day ahead. **Eric Kayser is at the G/F New Promenade, Greenhills Shopping Complex, San Juan City (tel. no.: 941-0738).**

EVERYONE'S TALKING

ABOUT... Kool Kids Ice Cream! The new kid on the block creates ice cream upon order, so you know you're getting the good stuff fresh on the spot. Merging old-school hand churning and new-age liquid-nitrogen freezing, Kool Kids offers unique flavors like Mexican Chocolate Chili, Yuzu Japanese Lime, and The Hangover (milk, cereal, and whisky).

HOT PLATE



ON THE MENU



Wee Nam Kee does Singaporean cuisine extremely well. The restaurant that introduced Filipinos to Hainanese Chicken now offers 22 "New Culinary Treasures of Singapore," including Crispy Mantou Bread with Condensed Milk, Pineapple Fried Rice with Pork Floss, Spicy Sambal Rice Noodles, and Cashew Coffee Spareribs. They're all good enough to make you keep coming back, just to try every single new dish.

Hawaii's most popular burger joint says "Aloha!" to Manila. Teddy's Bigger Burgers sets up shop in Greenbelt 3, juicy bigger-than-life burger patties in tow. Customize your sandwiches any way you want—from the type of bun to the wide array of toppings. Sky's the limit at Teddy's, and however way you choose to mix and match, your culinary creation is bound to satisfy your biggest burger craving.

JUST OPENED



ADVERTISING FEATURE

What's YUMMY?

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October's Most Delicious

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Did you know that by simply adding **NESTLÉ All Purpose Cream**, you can put a twist on your everyday savory dishes to make them even more delicious? Give your family the scrumptious meal that they crave for at the end of each day by serving the most delightful #OUFT - Our Ulam For Tonight! Imagine your ordinary Bistek turned exciting, or your usual Adobo now delectably rich and oozing with creaminess that they can't say no to. With NESTLÉ All Purpose Cream, you can easily elevate everyday dishes to exciting meals so that they'll come rushing home for dinner.

Visit www.facebook.com/NestleCream.PH to get ideas for your next #OUFT.



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 a BPA-free bowl and lid, so cleaning is a breeze.



Elegant Table Setting

Food can be more superb and enticing when served in the stylish **Rossetti Serving Vessels**. Beautifully designed food warmers and cereal/juice dispensers. Rossetti will absolutely exude elegance in your settings. Impress your guests with a stunning table presentation and turn a simple party into a sophisticated event.



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/osterinph and instagram.com/osterph.



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Yummy Lessons



This month, LEARN HOW TO...

Master the classic
FRENCH APPLE PIE



Cook healthy **SQUASH
MAC AND CHEESE
WITH BROCCOLI**



Prepare **SHIBUYA
TOAST** at home



Whip up **BROWNIES
IN A MUG** with the kids



Make 10 new
NO-BAKE DESSERTS

PHOTOGRAPHY: MIGUEL MACIANCELO; TEXT & STYLING: RACHELLE SANTOS

Grate idea!

Did you notice that when grating cheese, especially the quick-melting type, the grated strands always get stuck on the underside of the grater? Avoid this sticky situation by simply brushing or wiping the flat side of the grater with some vegetable oil. The cheese will fall off easily as you grate!

Yummy Lessons BACK TO BASICS



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

Little else is more comforting than the aroma of a homemade apple pie baking in the oven. The buttery crust, cinnamon-flavored apples, and crisp streusel topping make it an all-time favorite dessert! In this recipe, I added shortening to the pie crust to give it a fine, flaky texture. I also used two types of apples—tart, green Granny Smith apples give the filling a crunchy texture, while red Golden Delicious ones give it a sweet flavor. Go ahead and warm a slice, then enjoy it with a dollop of sweetened whipped cream or a scoop of vanilla ice cream. I promise, it's heaven on a plate!



≡ TIP ≡

TO AVOID A SOGGY BASE, BLIND BAKE THE PIE CRUST. PREHEAT OVEN TO 425°F. AFTER STEP 3, PLACE PARCHMENT PAPER ON TOP OF THE DOUGH AND FILL WITH DRY BEANS. BAKE IN THE OVEN FOR 10 MINUTES. REMOVE PARCHMENT AND BEANS; CONTINUE BAKING UNTIL GOLDEN, ABOUT 10 TO 15 MINUTES. LET COOL COMPLETELY ON A WIRE RACK BEFORE FILLING. ADJUST TEMPERATURE TO 375°F AND BAKE, UNCOVERED, FOR 35 TO 40 MINUTES ONLY.

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



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French Apple Pie

Serves 8 to 10 **Prep Time** 45 minutes, plus chilling time **Baking Time** 1 hour

WHAT YOU NEED

For the pie crust

- ✓ 1¼ cups all-purpose flour, plus extra for dusting
- ✓ ½ teaspoon salt
- ✓ 1½ tablespoons sugar
- ✓ 6 tablespoons butter, chilled and cut into ¼-inch pieces
- ✓ 4 tablespoons vegetable shortening, chilled
- ✓ 3 to 4 tablespoons ice-cold water, plus more if needed

For the streusel topping

- ✓ 6 tablespoons all-purpose flour
- ✓ ¼ cup packed brown sugar
- ✓ ¼ cup sugar
- ✓ ½ teaspoon ground cinnamon
- ✓ 5 tablespoons butter, chilled and cut into ½-inch pieces
- ✓ ¾ cup coarsely chopped nuts (we used toasted pecans)

For the filling

- ✓ 3 Granny Smith apples
- ✓ 3 Golden Delicious apples
- ✓ 6 tablespoons sugar
- ✓ juice and grated zest from 1 lemon
- ✓ ½ teaspoon ground cinnamon
- ✓ ¼ teaspoon ground nutmeg or allspice
- ✓ ¼ teaspoon salt

WHAT TO DO

1 Make the pie crust: Combine flour, salt, and sugar in a large bowl; mix well. Scatter butter pieces over mixture and rub in butter gently using your hands.

Add shortening; continue rubbing until flour is pale yellow and resembles coarse crumbs.

2 Sprinkle 3 tablespoons ice-cold water. Gently fold and press mixture using a spatula until dough is formed. Add water, 1 tablespoon at a time, if dough is too dry. Shape into a disk, dust lightly with flour, and cover with plastic wrap. Chill for at least 30 minutes.

3 On a lightly floured surface, roll dough into a 12-inch circle. Fold dough into quarters and place in a deep 9-inch pie pan. Unfold gently and trim edges all-around, leaving a ½-inch overhang. Tuck overhang underneath itself; press firmly with a fork. Chill until ready to use.

4 Make the streusel topping: Mix together flour, sugars, and cinnamon in a medium bowl. Scatter butter pieces and rub gently using your hands until mixture resembles coarse crumbs. Add nuts and mix with your hands until mixture looks like clumpy wet sand. Refrigerate for 15 minutes.

5 Preheat oven to 375°F.

6 Meanwhile, make the filling: Peel, core, and cut apples into ½- to ¾-inch slices. Place in a large bowl and toss with the rest of the ingredients. Arrange apples and juices on chilled crust. Mound apples slightly in the center.

7 Top apples with streusel topping. Bake for 35 to 40 minutes. Adjust temperature to 325°F and cover pie loosely with aluminum foil. Continue baking for 25 minutes. Let cool for 15 minutes before serving.



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

Squash Mac and Cheese with Broccoli

Pasta is such comfort food for me. Since becoming vegan and eschewing dairy, I've been trying to recreate childhood favorites using healthier ingredients. The kids wanted pasta during one of my cooking classes over the summer, and I didn't want to give them plain spaghetti with tomato sauce—that would've been the easy way out! I wanted them to eat their veggies, so I blended peppers and squash into a creamy, “cheesy” sauce. That pasta dish turned out to be one of their favorites.

I've made this sauce several times and sometimes sub the squash with chickpeas or blanched cauliflower. The secret is definitely in the mix of miso paste (for the salty cheesiness) and vinegar (for the sourness). You can also use leftover sauce as a dip!

Mix **1 tablespoon cornstarch** with **1½ cups soy milk**; set aside. Warm **2 tablespoons extra virgin olive oil** in a saucepan over medium heat. Sauté **1 large red onion (diced)**, **4 cloves garlic (minced)**, **½ teaspoon salt**, and **¼ teaspoon black pepper** for 3 minutes. Add **½ large red bell pepper**; cook for 5 minutes or until softened. Add milk mixture; cook until thickened, stirring constantly. Transfer mixture to a blender with **1 cup boiled squash**

chunks, **2 teaspoons vinegar**, **4 teaspoons Japanese or Korean brown miso paste**, and a **pinch of sugar**; process until smooth. Season to taste. Bring a large pot of water to a boil. Add **2 cups chopped broccoli florets** and blanch for 30 seconds; set aside. Add **250 grams macaroni** to the water; cook according to package directions. Toss hot macaroni and broccoli with enough sauce to coat. **Serves 2 to 3.**

Produce Focus

THREE WAYS WITH...

Garlic



ROASTED SPREAD

Peel garlic heads, leaving 1 layer of skin. Slice 1/2 inch off tops. Drizzle with olive oil; season with salt and pepper. Wrap in foil. Broil in a 450°F preheated oven for 50 minutes or until soft and golden.



GARLIC SEASONING

Blend 1 cup coarse salt and 1/4 cup garlic cloves in a food processor. Spread in a thin layer on a lined baking sheet. Bake at 180°F for 1 hour until dry. Pulse again in the food processor.



INFUSED OIL

Warm 1/2 cup olive oil over medium-low heat and fry 8 cloves garlic (sliced) for 5 minutes. Remove from heat and let sit, covered, for 1 hour. Discard garlic and decant oil into a glass jar. Keep in refrigerator for up to 1 month.

FOOD FIND



Nutritional Yeast Seasoning

Bragg's Nutritional Yeast Seasoning is a powder that adds a cheesy, nutty, rich umami flavor to soups, sauces, and savory dishes. Go ahead and add 2 tablespoons to the sauce in my Squash Mac and Cheese recipe! **P299 (4.5-ounce bottle), Healthy Options**



DO YOU HAVE HEALTHY, CREATIVE DESSERT IDEAS I CAN MAKE FOR MY FAMILY?

A

Desserts should be eaten sparingly, but for those who want a healthy dose of sugar, go for fruits! They're high in vitamins, antioxidants, and fiber, but low in fat.

Frozen fruits are a winner! I like freezing mangoes, pineapples, bananas, and stocking up on frozen berries. I can make an instant milkshake by blending frozen fruit with soy milk and no sugar. (If you're using berries though, make sure to add a sweeter fruit, like a mango, to the mix.) You can also make a chocolatey smoothie by using bananas and adding a spoonful of unsweetened cocoa powder. A tablespoon of peanut butter wouldn't hurt either!

I love making popsicles, too! Blend frozen bananas in a food processor with a bit of soy milk (sometimes I add a handful of strawberries) until it reaches soft-serve consistency, pour into a popsicle mold, and freeze. You can also stick popsicle sticks through peeled ripe bananas then freeze them in one layer on wax paper. Meanwhile, melt good-quality chocolate and let it cool to room temperature. Dip the frozen bananas in the melted chocolate, place them back on the wax paper, and pop in the freezer. For added texture, coat them in chopped peanuts or cashews before the chocolate hardens.

Enjoy these fun, healthy dessert alternatives!

Healthify this!

MAKING THE FRESHEST TOMATO SAUCE

Slice a shallow "X" on the bottoms of small tomatoes. (You can make 1 cup tomato sauce with 5 tomatoes.)

Working in batches, drop tomatoes in boiling water; let sit for about 1 minute or until skins split. Submerge in ice-cold water, then peel and chop. Use in tomato-based pasta sauces.





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Shibuya Toast

No need to head out to get your Japanese-style French toast fix. You can make it at home!

WHAT YOU NEED

- ✓ 1 (4x3x2-inch) piece white loaf bread (request for an unsliced loaf from your bakery)
- ✓ ½ cup butter, melted
- ✓ 1 cup whipping cream, chilled and whipped to stiff peaks
- ✓ flesh from 1 mango, diced
- ✓ 4 strawberries, sliced
- ✓ ¼ cup honey
- ✓ ½ cup vanilla ice cream, to serve (optional)

WHAT TO DO

- 1 Preheat oven to 350°F.
- 2 Cut a square at the center of the

bread loaf, making sure to leave a 1-inch border along the edges and bottom.

3 Slice cut-out square into 1x1-inch cubes and remove from loaf.

4 Place loaf and bread cubes in an ovenproof pan or baking sheet. Brush or drizzle cubes and the inside of the hollowed-out loaf with butter.

Bake until crispy, about 8 to 10 minutes.

5 Place bread on a plate. Put bread cubes back into the hollowed-out loaf. Top with whipped cream and garnish with mangoes and strawberries. Drizzle with honey and serve with ice cream on the side, if desired.



Brownie in a Mug

Craving for warm, fudgy brownies? With this microwave-friendly recipe, you can go instant without relying on ready-made mixes!

WHAT YOU NEED

- ✓ 2 tablespoons unsalted butter
- ✓ 2 tablespoons sugar
- ✓ 1 tablespoon brown sugar
- ✓ pinch of salt
- ✓ 1 large egg
- ✓ ¼ teaspoon vanilla extract
- ✓ 1 teaspoon water
- ✓ 4 tablespoons all-purpose flour
- ✓ 1 tablespoon unsweetened cocoa powder
- ✓ 2 tablespoons semisweet chocolate chips
- ✓ marshmallows, sprinkles, and chocolate malt balls for garnish

WHAT TO DO

- 1 Place butter, sugars, and salt in a mug. Microwave for 20 seconds until butter is melted but not boiling.
- 2 Remove from microwave, stir well to combine, and whisk in egg. Add vanilla and water.
- 3 Mix in flour, cocoa powder, and chocolate chips, saving a few for garnish.
- 4 Garnish with remaining chocolate chips, marshmallows, sprinkles, and malt balls.
- 5 Microwave for 45 seconds; do not overcook. Let cool and eat immediately. **Makes 1 serving.**

TIP

BAKING TIME MAY VARY DEPENDING ON YOUR MICROWAVE'S SETTINGS. FOR THIS RECIPE, WE USED A MICROWAVE SET ON HIGH. MAKE SURE TO ADJUST ACCORDINGLY.



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

No-bake desserts

Whip up the sweetest treats right in your own kitchen—even without an oven!

PIE AND MIGHTY



1 Cool comfort

Treat your guests to dainty cupcakes without having to wait for the cakes to bake. How? Use ice cream as the base! Line muffin tins with paper cups. Slice store-bought chiffon cakes into rounds then place inside cups. Top with a scoop of ice cream and freeze. Finish with frosting. Love red velvet? Use a chocolate cake base, cheese ice cream, and red icing.

2 Wrap star

End a meal with a crispy treat stuffed with a special surprise! Melt chocolate with cream, then mix in cayenne pepper and cinnamon; chill. Working quickly, place some chocolate on the center of a wonton wrapper, seal, and fry until golden. Dust with confectioners' sugar.

3 Pie and mighty

Are you a fan of the popular peach-mango pie? Here's a creamier version you can make at home! Beat together softened cream cheese, condensed milk, and vanilla extract. Fold in whipped cream and chopped peaches and mangoes. Pour mixture into a prepared graham crust and chill. Decorate with sliced fruits before serving.

4 Let them eat cake

Even without an oven, you can wow loved ones with a show-stopping cake! Make a crepe cake by layering crepes with sweetened whipped cream and fresh fruits. All you need is a little patience. Head to Yummy.ph for the complete recipe.

5 Crunch time

Wondering how to make choco-cornflakes? It's as easy as 1-2-3! Melt semisweet or white chocolate; pour over cornflakes. Scoop flakes in clusters onto a parchment paper-lined baking sheet. Feel free to add nuts, dried fruits, or even sprinkles before the clusters harden.

6 Get grillin'

Change up classic fruit salad and prepare this healthy version instead. Grill fruits like pineapples, mangoes, watermelons, and bananas. Arrange on a

platter and drizzle with honey and yogurt. Sprinkle with goat cheese, walnuts, and fresh mint leaves, if desired.

7 Two become one

Love *leche flan*? How about coffee? Pay tribute to the two flavors by combining them in an exquisite meal-ender. All you have to do is add instant coffee granules to both the caramel and *leche flan* base before steaming. It's that simple.

8 Trip to Mexico

Transform your favorite dessert combos into sweet quesadillas by filling flour tortillas with your chosen ingredients. For starters, try marshmallows, chocolate chips, and crushed graham crackers for a s'mores-inspired

treat. Toast, cut into wedges, and dust with cinnamon or confectioners' sugar.

9 Down to a tea

Need a new product for your food business? Turn to trendy tea-infused truffles! Heat cream with a tea bag (we suggest Earl Grey, jasmine, or matcha) and some citrus zest. Turn off heat, fold in melted chocolate, and chill until set. When ready, form chocolate mixture into balls using an ice cream scooper or two spoons, then coat with cocoa or chopped nuts.

10 Berry easy

Try our strawberries-and-cream one-pop wonder! Scoop out the center of a strawberry using a scooper or a small knife, then fill it with whipping cream. Pop it in your mouth and enjoy the fruity goodness! For a fun twist, purée scooped out fruit then fold it into the cream.

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SUPERMARKETS

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Rustan's Supermarket

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

SM Supermarket

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RESTAURANTS

Kool Kids Ice Cream

56B East Capitol Drive, Barangay Kapitolyo, Pasig City; 5/F Mega Fashion Hall, SM Megamall, EDSA corner Julia Vargas, Mandaluyong City

Teddy's Bigger Burgers

3/F Greenbelt 3, Esperanza Street, Ayala Center, Makati City

Wee Nam Kee

For a list of all branches, visit www.facebook.com/WeeNamKeePH.

OTHERS

Center for Asian Culinary Studies

455 P. Guevarra Street, San Juan City (tel. nos.: 726-9326, 725-5089); cacs@cacschef.com; www.cacschef.com

The Cookery Place

2GH Kensington Place, Bonifacio Global City, Taguig City (tel. no.: 775-4161); thecookeryph@gmail.com and info@thecookeryph.com; www.thecookeryph.com

CSL Pastries by Carmela

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Lucina Home

Tagaytay-Sta. Rosa Road, Tagaytay (mobile no.: 0947-9925988); www.lucina.ph and www.facebook.com/LucinaPH

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225 Katipunan Avenue, Quezon City (tel. no.: 440-3677)

making it

by Kristine
D. Fonacier

RALFE GOURMET BY RAQUEL CHOA

Say “*tsokolate*,” and every Pinoy will conjure up two kinds of memories. One will be about imported candy bars, brought from overseas; the other will be about comforting *tablea*, served thick in a cup to comfort a schoolchild on a rainy day.

It's a disparity that Raquel Choa wanted to resolve, especially because chocolate was something that she could claim a deep, emotional connection with. Raquel is a cacao farmer, to begin with, but more than that, among her most indelible memories are those of her grandmother teaching her how to create a smooth, rich cup of *tablea* that could stand up to anything one could find in foreign cafés.

It was a hard sell, because traditional *tablea* was known to be full of gritty fillers. But, thanks to her *lola's* meticulous instruction, Raquel knew that quality local chocolate was possible, if only one paid attention to sourcing the best cacao, and then running it through a strict

quality-controlled process.

Ralfe Gourmet was born out of Raquel's stubborn belief in Filipino-produced chocolate products. The brand's high-quality *tablea* quickly took off and became a staple *pasalubong* from Raquel's native Cebu. But Raquel didn't stop there: From the regular *tablea*, she, her husband Alfred, and their “cacao technician” Edu Pantino continued to experiment and expand their line. Today, a visitor to the Ralfe Gourmet showroom can leave, stunned, with *tablea* in assorted flavors—including salted caramel, *crema tostada*, vanilla, orange, and even bubblegum. There are pralines, *alfajores*, truffles, chocolate bars, even works of art made of chocolate.

That would be more than enough, but in December 2013, Raquel opened Ralfe Gourmet Chocolate Boutique, a showroom-restaurant where every menu item—including the sandwiches and meaty pizzas—features chocolate. It's not about

novelty, though: Everything is honestly made, and honestly delicious. Really world-class.

Raquel's grandmother's legacy also lives on in her own brood of five children, who all lend a hand at the boutique. “When my stubborn nature awakens, I set the cookbook aside and work the kitchen my way,” Raquel tells everyone, in the letter tucked into every gift pack of Ralfe Gourmet *tablea*. “I must have gotten these traits from my grandmother. Like me, she was always full of passion in everything she did.” It's a passion that runs in the blood, thick as chocolate.



RALFE GOURMET is at 3349 Topaz Street, Casals Village, Mabolo, Cebu City (tel. no. 032-266-1840); email info@ralfegourmet.com; www.ralfegourmet.com.

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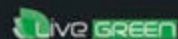
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