

Yummy

MAKE AND GIVE: 15 GIFTS YOU CAN WHIP UP IN THE KITCHEN



EASY MEALS EVERY DAY

DECEMBER 2014

EAT,
DRINK,
and be
MERRY!

The complete guide to the
**BEST NOCHE
BUENA EVER**

featuring:

GLAZED BONE-IN HAM
BAKED PENNE WITH
QUESO DE BOLA SAUCE
CHOCOLATE TABLEYA
AND CASHEW TORTE
ROAST CHICKEN WITH
CREAMY GRAVY
PEANUT BUTTER-FROSTED
CINNAMON CUPCAKES
BAKED SALMON WITH
LEMON AND HERBS
MILO POLVORON AND
MANGO PASTILLAS
SEAFOOD PAELLA
CHOCOLATE PEPPERMINT
BROWNIES

Holiday Ham
Roast with
Pineapple-
Caramel Glaze
(page 78)

OUR ANNUAL
GIFT
GUIDE

Flip to page 96



+
Christmas
COOKIES
and
Erwan Heussaff's
COCKTAILS



ISSN 1908-5869



9 771908 586002

≡ Welcome the **NEW YEAR!**

HEAD TO PAGE
53 FOR THE
PARTY MENU





A Culinary Journey of Creativity and Excellence

Even on its second year, it's easy to see how and why Gardenia's Next Big Sandwich Hit has turned out to be a truly big hit. Designed to promote healthy eating, creativity and entrepreneurial skills among culinary and HRM students, the NBSH is more than just a sandwich-making competition; it brought out the best in all participants, specially in the area of business strategy skills development. The latter, being the competition's most rigorous and challenging aspect, entailed two weeks of dedication to the marketing and selling of sandwiches as contestants underwent three rounds of rigid screening (Elimination, Business Implementation and Finale) within a month.

"Both Bianca and I really worked hard because we wanted to bring another win for our school. We took it upon ourselves to come up with unique and delicious sandwiches for all the three stages of the competition. We did a lot of taste testing and experimentation as well as used all the comments of our customers in perfecting our recipes," enthused both Bianca and Vanessa of the 2-women Bianessa Team of the National University. Their efforts finally paid off when they bagged the Grand Prize for their Gardenia Pan Fusionado and Gardenia Pan Grilled Herbed Chicken and Tofu with Balsamic Reduction sandwiches (recipes on next page). Other winners who made it to the Top 3 are: 1st runner-up Marie Beatriz Sarte and Adryx Ivan Royz Rafols of the Sexy Chefs Team from La Consolacion College, and 2nd runner-up Jose Mari Tanglao and Roven Jayson Amistad of the Dream Team from the Philippine Women's University.

For this year, a total of 50 teams from 10 universities (Adamson University, Far Eastern University, La Consolacion College, National University, Philippine Women's University, St. Paul University, St. Scholastica's College, University of the East, University of the Philippines, University of Sto. Thomas) fiercely competed until only one team from each university made it to the final round. On the last day of reckoning, tensions rose and excitement mounted as contestants vied for the Top 3, creating two kinds of sandwiches that best embodied the "Sexy Sandwich" and the "Philippine Cities" themes using either the Gardenia Classic White Bread, or that in combination with other variants such as the High Fiber Whole Wheat Bread, High Fiber Wheat Raisin Loaf, Wheat Cranberry Loaf, Slim 'n Fit Wheaten Bread, California Raisin Loaf, Chocolate Chip Loaf, Butterscotch Loaf, Black Forest Loaf, Dates and Walnuts Loaf, Double Delights Choco Ripple Mocha Marble Loaf and Ube Cheese Loaf.

The Next Big Sandwich Hit is the major highlight and the most anticipated activity of the "Happy Bread Day", Gardenia's own way of celebrating the goodness of bread. This year, Happy Bread Day became a smashing hit at the SM Mall of Asia Music Hall last October 18.

"Winning this competition is a testament of our dedication to our craft and we will definitely use all the experiences that we have gained here to further build on our culinary skills," says Bianca of Team Bianessa. With its continuing success, bigger prizes, and more exciting challenges, the Next Big Sandwich Hit is no doubt a good training ground for culinary and HRM students as it not only provides prestige and recognition, but learnings as well that can prepare them for the future.

Congratulations to all the winners and participants of Gardenia's Next Big Sandwich Hit 2014! Until the next challenge!



GRAND CHAMPION

Team Bianessa: Bianca Mae Cadizal & Vanessa Andrada
NATIONAL UNIVERSITY

Ingredients:

- | | |
|-----------|--|
| 1/2 slice | Gardenia Butterscotch Loaf |
| 5 g | butter |
| 2 pcs | marshmallows |
| 1/2 slice | Gardenia Chocolate Chip Loaf |
| 30 g | chorizo slices |
| 1/2 tsp | olive oil |
| 1/2 slice | Gardenia High Fiber Whole Wheat Bread |
| 1/2 tsp | mayo-soy dressing (combination of mayo, Chinese pork sauce and sesame oil) |
| 20 g | pork slices |
| 1/2 slice | Gardenia Classic White Bread |
| 20 g | chicken breast, pan grilled |
| 5 g | sun-dried tomatoes |
| 1/2 tsp | pesto sauce |
| 5 g | cheddar cheese |

Vegetables/Side Dish:

- | | |
|-------|--------------------|
| 4 pcs | arugula |
| 1 pc | cherry tomato |
| 1 pc | red onion, grilled |
| 8 pcs | mint leaves |
| 1 pc | black olive |

Side Dip: Sour Cream and Hummus

- | | |
|---------|------------|
| 3 tbsps | hummus |
| 1 tbsp | sour cream |
| Dash of | paprika |

Garnish:

- | | |
|-------|---------|
| 3 pcs | kiamoy |
| 1 pc | walnut |
| 3 pcs | champoy |

Procedure:

- For the Western influenced sandwich using Gardenia Butterscotch Loaf:
 - Brush Gardenia Butterscotch Loaf with melted butter and cut into half.
 - Top with marshmallows and cover with bread.
 - Slightly press sandwich in a panini until the marshmallows melt.
- For the Spanish influenced sandwich using Gardenia Chocolate Chip Loaf:
 - Pan grill the Spanish chorizo in olive oil.
 - Brush Gardenia Chocolate Chip Loaf with chorizo oil and cut into half.
 - Top with chorizo and cover with bread.
- For the Chinese influenced sandwich using Gardenia High Fiber Whole Wheat Bread:
 - Prepare the mayo-soy dressing by combining mayonnaise, Chinese pork sauce and sesame oil.

- Brush Gardenia High Fiber Whole Wheat Bread with the mayo-soy dressing and cut into half.
- Top with pork slices and cover with bread.

- For the European influenced sandwich using Gardenia Classic White Bread:
 - Pan grill the marinated chicken and cut into large cubes.
 - Brush Gardenia Classic White Bread with pesto and cut into half.
 - Top with cubed cheese and chicken and cover with bread.

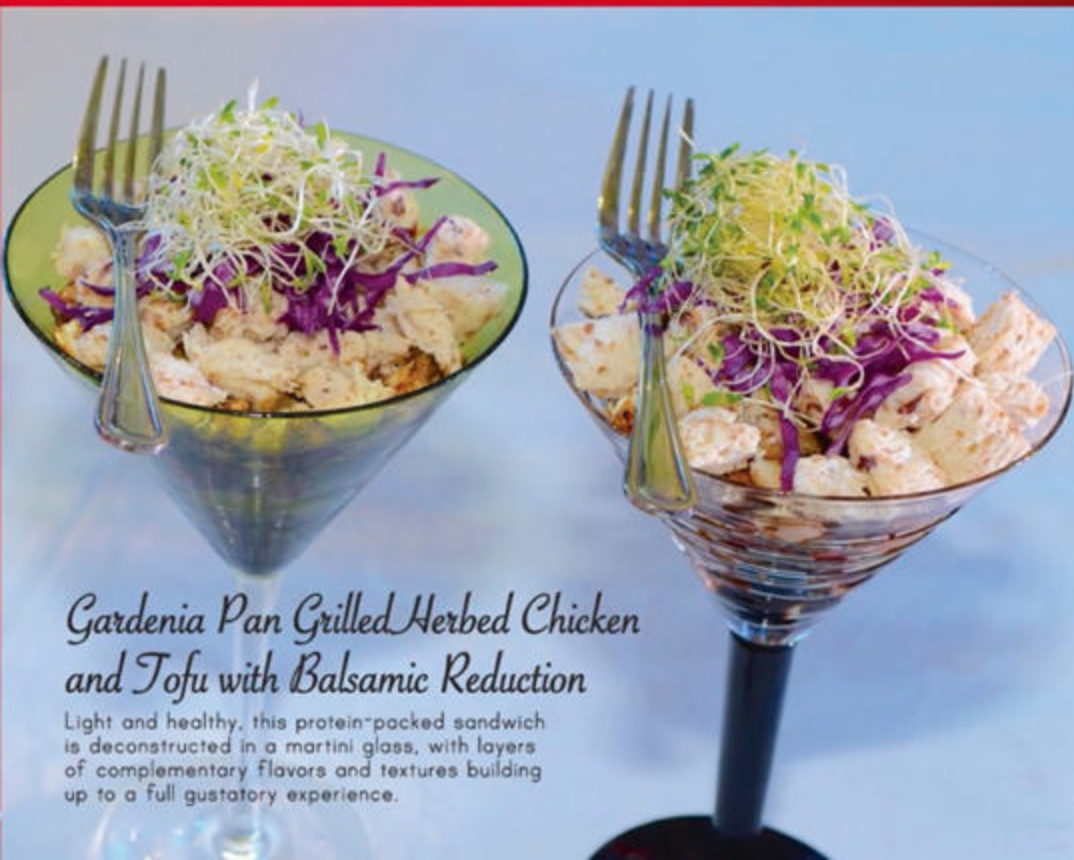
Assemble the 4 sandwiches on a skewer or a barbeque stick. Place mint leaves and arugula in between sandwiches followed by grilled onions, black olives and cherry tomatoes. Serve with kiamoy, champoy, cracked walnuts, sour cream and hummus dip on the side.

Yield: 1 serving



Gardenia Pan Fusionado (representing Manila City)

An unusual sandwich that imbibes the diversity of Manila with Western, Asian and European culinary influences that the Galleon Trade brought to Philippine shores during the Spanish regime.



Gardenia Pan Grilled Herbed Chicken and Tofu with Balsamic Reduction

Light and healthy, this protein-packed sandwich is deconstructed in a martini glass, with layers of complementary flavors and textures building up to a full gustatory experience.

Ingredients:

- | | |
|----------|---|
| 2 slices | Gardenia Wheat Cranberry Loaf |
| 20 g | avocado, diced |
| 20 g | tofu, pan grilled and diced |
| 1 tbsp | pesto sauce, bottled |
| 20 g | strawberries, diced |
| 5 g | alfalfa sprouts |
| 2 tbsps | balsamic and coco sugar reduction with chili |
| 10 g | fresh tomato, diced |
| 20 g | sun-dried tomato |
| 20 g | chicken fillet, grilled, diced (marinated in salt, pepper and dried rosemary) |
| 5 g | almonds, unsalted |
| 2 tbsps | hummus |

Procedure:

- Reduce balsamic and coco mixture into half. Add a little chili.
- Pan grill the tofu and chicken, set aside.
- Dice the bread, avocado, fresh and sun-dried tomatoes, and the grilled tofu and chicken.
- Arrange the ingredients by layers in a martini glass in the following order: diced Gardenia Wheat Cranberry Loaf, hummus, strawberries, fresh tomato, tofu, sun-dried tomato, pesto, chicken, almonds and top with more bread. Garnish with shredded red cabbage and alfalfa sprouts.

Yield: 1 serving



Contents

DECEMBER 2014



On the cover

- 11** Cute Christmas cookies
- 53** Have a New Year party!
- 65** The complete step-by-step Noche Buena guide
- 68** Fizzy, festive cocktails
- 82** Gifts to make and give
- 96** The YUMMY gift guide

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Contents

Yummy Ideas and Shopping

11 Sweet holiday

Spread the cheer with easy, pretty chocolate cookies.

12 Christmas cookies

Kids of all ages will love our cute Christmas cookie ideas!

14 Yummy Ideas

Whip up creamy mushroom dip in a jiff, learn how to store brown sugar properly, find out what you can do with leftover *queso de bola*, and more!

25 Yummy Shopping

Raise the bar

26 Grocery Grab

It's party time!

28 Pantry Basics

Spice up the holidays

Chocolate
Whiskey
Bundt Cake

Pg. 32



Everyday Recipes

30 Family Kitchen

Joey de Larrazabal-Blanco's Roast Chicken with Creamy Gravy

32 Hey, Home Baker!

Aileen Anastacio's Chocolate-Whiskey Bundt Cake

34 Chef at Home

Jun Jun de Guzman's Arugula and Raspberry Boursin

36 Biz Whiz

Sharlene Tan's Seafood Paella

38 Around the World

Sari Jorge's Chinese Steamed Fish with Soy and Ginger Sauce

43 Weekday Cooking

Ham it up!

53 Weekend Entertaining

A new beginning

All
wrapped up
Pg. 96



Recipe Features

65 The complete guide to Noche Buena

Have the yummiest Christmas yet with our ultimate entertaining guide! From party tips and delicious recipes to cocktail ideas and more, we've got your Noche Buena covered!

82 From the kitchen, with love

Give from the heart with these made-from-scratch treats!

90 Love your leftovers

Transform all that holiday meat into a wide range of exciting new meals.

Feature Story

96 All wrapped up

It's all about pretty packaging this season. No need for fancy wrappers—just shop and give!

Restaurants

105 The good life

At CDP, good food and great company is the name of the game.

106 Homegrown and hearty

Hearty flavors and a passion for sustainable food are what you'll find at Italian restaurant Linguini Fini.

107 Vive la France!

Discover the heartwarming flavors of provincial France at Duck & Buvette, where comforting, casual French food is at its best.

108 Dish

Yummy Lessons

111 Frozen assets

112 Back to Basics

Chicken Relleno

114 Healthy Approach

Vegan and vegetarian cooking with Marie Gonzalez.

116 D-I-Y

Baked Brie

117 In the Kid-chen

Fruity Pancakes

118 Idge's 12 Ideas

Round fruits

Departments

06 Editor's Note

119 Recipe Index

119 Directory

120 Making It

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ESTIO

Art of Cooking

editor's note

My most wonderful time of the year

I love Christmas! I love it when all the pretty lights are finally lit up along Ayala Avenue. I love the Christmas carols, no matter how early they play them! I love picking out presents, and wrapping them thoughtfully. I love all the get-togethers and reunions. For me, it's truly the most wonderful time of the year!

My mom—Mommie, as I fondly call her—figures prominently in my earliest Christmas memories. She would hunker down with her Singer sewing machine and stitch up classic red-and-white, furry stockings to sell to friends. She would also expertly whip up huge batches of fruitcake (it was all the rage in the '80s) and wrap them in colored cellophane to give as gifts. And she would always enlist my (and my brothers') help: With the stockings, I was in charge of sprinkling rainbow glitter over the glue she would use to spell out the kids' names; for the fruitcake, my assignment was to measure out all the ingredients and mix the nuts and dried fruit into the batter. I loved being Santa's little helper, and I look forward to making Christmas memories with my own (future) kids, too—but maybe with the peanut butter-frosted cupcakes on page 83 instead of the fruitcake!

For me, that's what Christmas is all about: creating traditions and making memories with the people you love. And in this really huge issue—all 120 pages of it!—we've made it a point to give you ideas on how to start your own Christmas customs. How about baking fun cookies with the kids on Christmas Eve? (They're on page 11!) Don't have a family heirloom recipe you can pass down from generation to generation? There's no reason why you can't start now. (Try the majestic glazed ham on our cover!) As you flip through our pages, you'll see that the possibilities truly are endless.

So Merry Christmas to you, dear reader. We're looking forward to making more memories with you next year!

Paulynn

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Yummy Ideas

SWEET HOLIDAY

Spread the holly-jolly spirit by dusting confectioners' sugar over dark chocolate sugar cookies!

TO MAKE: Preheat oven to 350°F. In the bowl of an electric mixer fitted with the paddle attachment, cream together 1 cup butter (softened) and 1 cup sugar until light and fluffy. Beat in 1 large egg, 1 teaspoon vanilla extract, and 1 teaspoon almond extract. In another bowl, combine 3 cups all-purpose flour, 2 teaspoons baking powder, 1 teaspoon salt, 2 tablespoons Dutch-processed cocoa powder, and 1/4 cup regular cocoa powder. Slowly add dry mixture to wet ingredients until dough is formed. Place dough in between 2 sheets of parchment paper and roll out until 1/4 inch thick. Cut dough with a 3-inch round cutter, and place on a parchment paper-lined baking sheet. Bake for 8 minutes or until firm. Let cool on a wire rack. Place stencil on top and use a fine-meshed sieve to dust with confectioners' sugar. Carefully lift stencil and shake off excess sugar. **Makes about 3 dozen.**

Chocolate
Christmas
Cookies

CHRISTMAS COOKIES

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SUGAR-GLAZED SNOWMAN COOKIES

Assemble sweet, adorable snowmen and spread some Christmas cheer! Preheat oven to 350°F. Combine 3 cups all-purpose flour and 2 teaspoons baking powder in a bowl. In the bowl of an electric mixer fitted with the paddle attachment, cream together 1 cup butter (softened) and 1 cup sugar. Beat in 1 large egg, 1 teaspoon vanilla extract, and 1 teaspoon almond extract. Add flour mixture in batches; mix until dough is formed. Place dough in between 2 sheets of parchment paper; roll out until 1/4 inch thick. Cut dough into 2-, 3-, and 4-inch rounds; place on a parchment paper-lined baking sheet. Bake for 8 minutes or until firm and edges are golden. Let cool on a wire rack. Make the glaze: Mix 1 cup confectioners' sugar and 4 tablespoons milk. Dip tops of cookies into glaze; place on a wire rack to let excess drip. While glaze is still wet, place smaller cookies on top of the bigger ones. Decorate with colored sugar glaze to make the face and arms. **Makes about 12.**



Tree's a
charm

CHRISTMAS TREE SHORTBREAD

The kiddos will have fun making these for Santa! Preheat oven to 300°F. In a bowl, cream together 1/2 cup butter (softened), 1/4 cup confectioners' sugar, and 1 teaspoon vanilla extract. Slowly add 1 1/2 cups all-purpose flour; mix until combined. Press dough onto a greased and lined 9-inch round pan. Prick all over with a fork. Bake for 30 minutes or until middle is golden and edges are slightly darker. Remove from pan; immediately slice into 8 wedges. Let cool on a wire rack. Melt 1 cup white chocolate chips in the microwave in 15 second bursts. Add 1 teaspoon canola oil; stir until smooth. Add green food coloring. Drizzle on cooled shortbread. Top with candy sprinkles. **Makes 8.**



Thumbs up

RASPBERRY THUMBPRINT COOKIES

These morsels of fruity goodness are simply irresistible! Preheat oven to 350°F. In the bowl of an electric mixer, cream together 4 ounces cream cheese (softened) and 1/2 cup butter (softened). Mix in 1/2 cup sugar until light and fluffy. Slowly add 1 cup all-purpose flour. Cover bowl with plastic wrap and chill for at least 1 hour. Scoop 1 tablespoon dough and roll into a ball; repeat. Place on parchment paper-lined baking sheets. Lightly press your thumb into the center of the balls. Fill indentation with raspberry jam. Bake for 12 minutes or until edges are golden. Let cool. **Makes about 12.**



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Senior Sous Chef Paolo Sia



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Drink
OF THE MONTH

PINEAPPLE MARGARITA

GET THE PARTY STARTED WITH THIS TROPICAL COCKTAIL!

Combine 1½ cups pineapple juice, 1 cup white tequila, 1 cup Cointreau, and the juice from 10 lemons in a pitcher; chill for at least 3 hours. Rub the rim of 4 to 5 glasses with a lemon wedge and dip in salt. Portion mixture among glasses with ice cubes and garnish with fresh pineapple slices and mint leaves.

Serves 4 to 5.

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NEW YEAR, NEW START

Start off 2015 on a productive note with The Coffee Bean and Tea Leaf's The Giving Journal. CBTL lets you brew your best year yet with planners that focus on the theme "Creating overflows of positivity in life." Promo runs until January 11 at all branches nationwide.

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Yummy Ideas



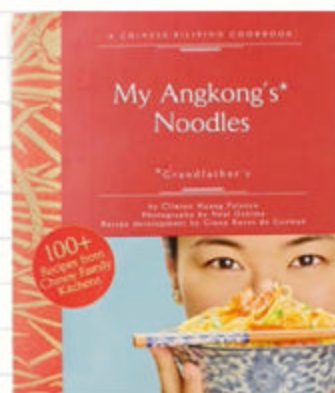
Bookmark it!

{ The Crepes of Wrath }

With the abundance of food blogs on the Internet, some of them start looking and sounding the same, but Sydney Kramer's fun, story-filled blog is a whole different story! Chock-full of recipes, her online diary is packed with innovative, easy-to-make dishes—from familiar favorites-with-a-twist like Mustardy Grilled Cheese to tasty classics like Mocha Ice Box Cake. She's also got some great how-tos that are really useful: Ever wanted to build the perfect cheese and charcuterie board? She's got tips for that. You'll also find yourself drawn to Sydney's adventures, as she and her husband discover life together—through food, of course! Visit www.thecrepesofwrath.com.

BOOKSHELF

WHAT WE'RE
READING
THIS MONTH



■ There's nothing quite as comforting as traditional Chinese-Filipino home cooking. Flip through the pages of **My Angkong's Noodles: A Chinese-Filipino Cookbook (P1,500, National Book Store)**, written by Clinton Huang Palanca with photography by Neal Oshima, to revisit familiar recipes like Sweet and Sour Pork, and learn about more unconventional ones like Birthday "Fried" Misua. With this tome, you'll be able to explore the eateries in Binondo, take a peek inside the kitchens of migrant families, find out exactly what medicinal dishes are meant to offer, and ultimately gain a newfound knowledge and appreciation for this rich culinary heritage. It's a cookbook worth passing down from generation to generation.



Yummy FOOD ADDITION

Creamy Mushroom Dip

Here's a party appetizer you can whip up in a jiffy!

Preheat oven to 350°F. Combine 1 (298-gram) can Jolly condensed cream of mushroom soup, ½ cup sour cream, and ½ cup mayonnaise in a bowl; mix until well combined. Season with salt and white pepper. Transfer

mixture to an oven-safe bowl. Top with ½ cup grated quick-melting cheese. Bake in the preheated oven for 15 to 20 minutes or until cheese is melted. Serve with chips, toast, or crackers. **Serves 6 to 8.**



PHOTOGRAPHY: PATRICK MARTINEZ (FOOD ADDITION) AND ALDWIN ASPILLERA (BOOKSHELF).
RECIPE & FOOD PREPARATION: DORE MENDIOLA (BOOKSHELF AND BOOKMARK IT).

Instant Temptations

Indulge in easy-to-make treats with Magnolia's Devil's Food Cake Mix and Fudge Brownie Mix



Easy Bake Fudge Brownie

Ingredients:

- ½ cup MAGNOLIA FUDGE BROWNIE MIX
- 2 tbsp. water
- 1 tbsp. Magnolia Nutri-oil
- 1 tbsp. chopped nuts

Procedure:

1. Combine brownie mix with water and oil in a microwaveable mug*. Mix well.
2. Sprinkle chopped nuts on top.
3. Microwave on high heat for 1 minute and 30 seconds.
4. Take mug out from microwave and let cool slightly for 1-2 minute. Enjoy!

Makes 1 serving.

Easy Bake Devil's Food Cake

Ingredients:

- ½ cup MAGNOLIA DEVIL'S FOOD CAKE MIX
- ¼ cup water
- 1 tbsp. Magnolia Nutri-oil

Procedure:

1. Combine cake mix with water and oil in a microwaveable mug*. Mix well.
2. Microwave on high heat for 1 minute and 30 seconds.
3. Take mug out from microwave and let cool slightly for 1-2 minute. Enjoy!

Makes 1 serving.

*uses a standard-sized (350ml) mug



Yummy LESSON HOW TO STORE BROWN SUGAR PROPERLY

THE DILEMMA It's the season of gift giving and you decide to make cookies for all your loved ones. You buy all the ingredients in bulk but when January rolls in, you find a lot of unused brown sugar in the pantry. How do you store it properly so it won't clump together and turn rock hard?

WHAT TO DO First, store brown sugar in an airtight container to prevent it from drying out—this is the reason why brown sugar clumps together and hardens. You should also put something in the storage container that will lend moisture to the sugar. Popular choices are apple slices, bread, and even marshmallows. They won't turn rancid but they will dry out, so make sure to change them every week or so. If you find yourself with a brown sugar brick, don't worry! Simply microwave it in 30 second bursts for up to 2 minutes, making sure the sugar doesn't melt.

We asked:

WHAT DO YOU DO WITH LEFTOVER QUESO DE BOLA?

"I add any *queso de bola* left over from the holidays to pesto! It's so simple to make: Simply put together basil, roasted garlic, cashews, grated *queso de bola*, and olive oil in a blender; process until your desired consistency is achieved. That's it!"—**Theresa Cruz-Escaros**

"Slice *queso de bola* into sticks; place one on the center of a *lumpia* wrapper together with sliced *tikoy* and *ube* jam; then roll, seal, and fry! You've got yourself an updated cheese stick you can serve as an appetizer or dessert."—**Marcella Vernice**

"I make a white-sauce pasta that uses pantry staples. All you need is olive oil, garlic, grated *queso de bola*, milk, cream, and button mushrooms. You can even add bacon bits or leftover holiday ham. Toss the sauce into cooked spaghetti and serve. Kids will love this one for sure!"—**Brian Lance Ceralde**

"If there is any leftover *queso de bola* at home, I grate and add it to my *mechado* or *kaldereta*.

This simple trick gives these classic dishes a new flavor profile that my family loves! Try it and you'll never cook them without *queso de bola* again."—**Khora I. Baliwas**

"You know what you can do with leftover *queso de bola*? Top it over your banana loaf! The saltiness of the *queso de bola* pairs perfectly with the sweetness of the bread. It's great for *merienda* with coffee or tea, or you can also top it with vanilla ice cream for dessert."—**Arleen De Jesus-Velasco**

"We use it as a topping for steamed fish fillets. This healthy dish is a great follow-up to all the hearty dishes served during the holidays. It's healthy and yummy at the same time!"—**Ma. Bernadeth Ines Dalisay Biala**

"Make Croquettes de Queso de Bola: Combine mashed potatoes, grated *queso de bola*, milk, and a beaten egg yolk in a bowl. Season with salt and pepper. Chill, then form into balls. Dip in beaten egg, coat in breadcrumbs, and fry until golden."—**James Paolo Razal**

Next question: WHAT HEALTHY EATING HABITS ARE YOU PLANNING TO PRACTICE IN 2015?

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



CAPTIVATING PASTA CREATION of the Month

**ROVI JESHER
SALEGUMBA**
Oil on Canvas

The painting is inspired by the feeling of comfort, warmth, and simple joy that a mother and her daughter share when they are engaged in an activity they both enjoy, in this case - cooking! This piece not only celebrates culinary expertise and creativity, it also depicts the joy of spending time with family.



*Love the
Pastabilities!*

Bring your own pasta creation to life with this recipe:

SALAD PASTA IN POTATO LEEK SOUP

Ingredients

| | |
|-------|---------------------------------|
| 200g | La Filipina Salad Pasta, cooked |
| 150g | bacon in thin strips |
| 250g | potato, boiled and diced |
| 10g | garlic, minced |
| 100g | leeks, in strips |
| 100ml | cream |
| 250ml | milk |
| | salt and pepper to taste |

Procedure

1. In a sauce pan, render the fat of bacon, then set bacon strips aside.
2. Using the same pan, sauté garlic, potatoes, and leeks.
3. Pour in milk and cream, and heat through without boiling.
4. Add in La Filipina Salad Pasta; season with salt and pepper.
5. Ladle into a bowl; top with bacon strips.

Yummy Ideas



INGREDIENT SPOTLIGHT

CHILEAN MUSSELS

Have you ever been served a bowl of dark-shelled, larger-than-usual mussels? They're probably Chilean mussels (P385 per kilo, Rustan's Supermarket) from either Chile or the Falkland Islands. Chilean mussel shells, versus Asian mussel shells, are considerably larger, wider, and more rounded; the outer shells are smooth and tinted a dark blue. Chilean mussel meat is also chunkier and meatier, its color ranging from bright orange to pale cream. Mussels are a great source of protein and vitamin A, and are low in fat and calories. Try it steamed with a little white wine, garlic, and a bunch of fresh herbs; or with some coconut cream, ginger, and lemongrass.



Crumbs List Pastry Depot

Drive through Katipunan Extension and you'll spot the vibrant red sign of Crumbs List Pastry Depot, a quaint baking goods store that more than meets the eye. Whether you're a newbie baker wondering what kind of cookies to bake, a seasoned kitchen goddess wanting to stock up on mason jars for your cake-in-a-jar business, or someone with a major sweet tooth craving for homemade goodies, the shop has something in store for you.

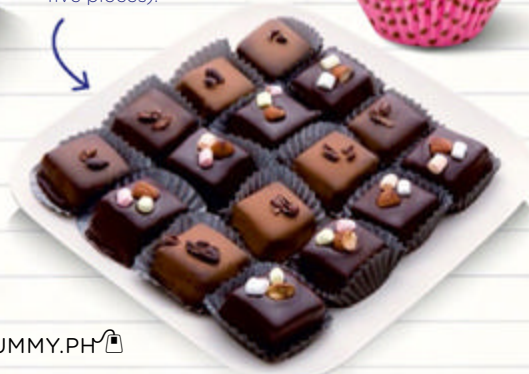
Formerly Cocoa Pantry, the shop was given a makeover and now stands out from other baking supply stores because of owner Risha Tobias's advocacy: giving home bakers much-needed exposure. "Sometimes the most delicious pastries are from home bakers; it's just that their exposure is so minimal," she says. "We at Crumbs want to help them get the attention they deserve." So Risha carefully curates a growing list of home bakers and sells their goods at her store. With treats from vendors like Baked Goodies PH, Sugar Babies, Sweet Bite, and more, you're bound to discover a few hidden gems to take home.

Crumbs List Pastry Depot is at 130 Katipunan Avenue, Saint Ignatius Village, White Plains, Quezon City (tel. no.: 437-2722; mobile no.: 0917-5288285).

It's all about the presentation, and these pretty cupcake liners (P70 for 100 pieces) get the job done!

Sample Tsokolate, Abe's tasty fudge selection, with flavors like Rocky Road and Cacao Nib (P200 for five pieces).

Who can resist a generous dollop of Nutella on their cookies? Try Sugar Babies' chunky Banana Nutella Cookie Tart (P210 for four).



Kitchen glossary

Truss

The term sounds pretty fancy, but trussing is really quite simple. To truss means to tie together the wings and legs of a chicken, duck, or turkey with kitchen twine, ensuring the wings and legs are fastened close to the body. This helps the bird roast evenly in the oven, and keeps the tips of the wings and legs from burning, making it look more presentable upon serving. The easiest method is to simply tuck the tips of the wings under the body, and tie the legs together.

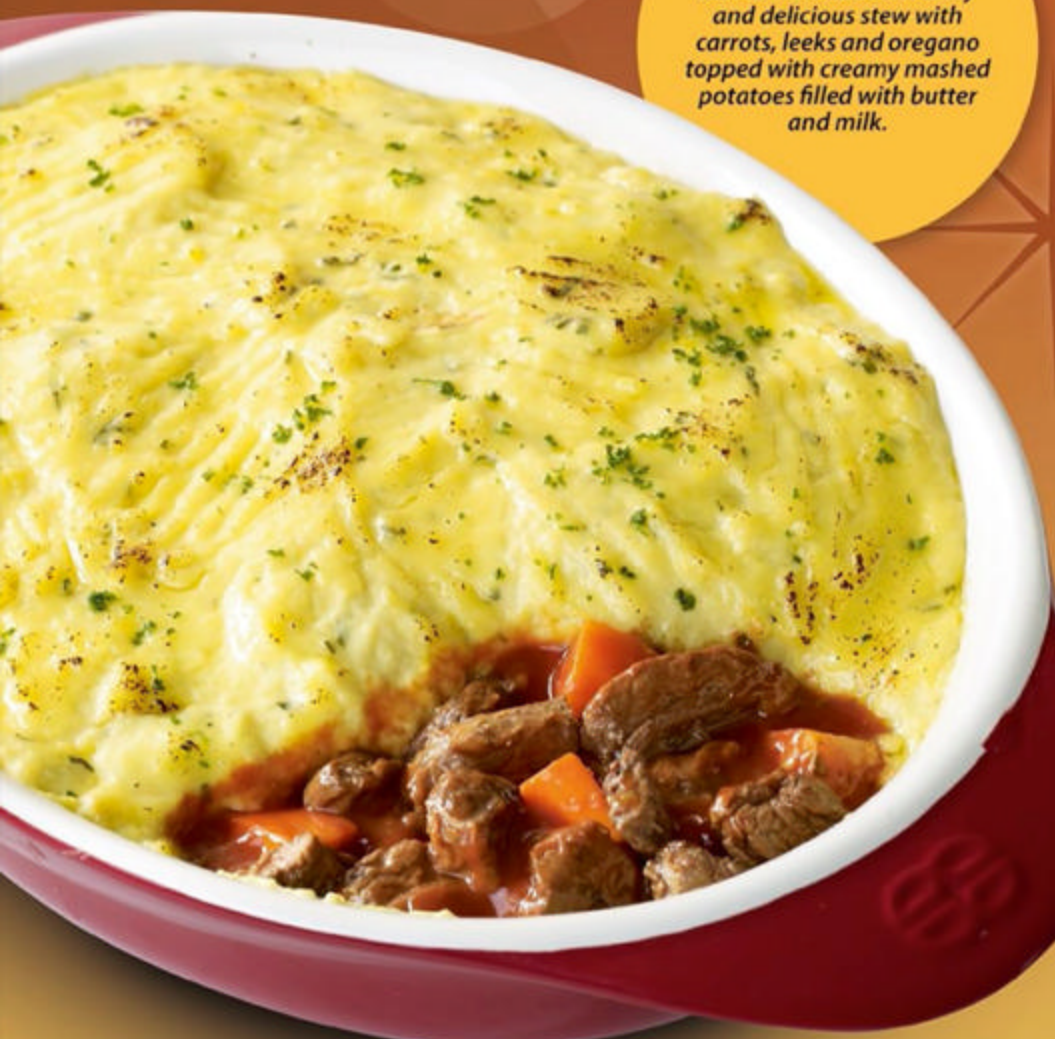
ADVERTISING FEATURE

Hunt's

SUPERSTAR HOLIDAY DISHES

'Tis the season to start new traditions. Update your noche-buena recipes with these Hunt's Superstar Holiday Dishes. These will surely be your family's newfound favorites.

Tender beef cubes with rich tomato sauce. A tasty and delicious stew with carrots, leeks and oregano topped with creamy mashed potatoes filled with butter and milk.



COTTAGE BEEF STEW



INGREDIENTS

| | |
|----------|---|
| ½ tsp | Liquid seasoning |
| 1 pack | Hunt's Tomato Sauce with LycoFiber 1Kg |
| 2 ¼ cups | Milk |
| ¼ tsp | Salt |
| 2 tbsp | Wine (optional) |
| 3 pcs | Potato |
| 2 tbsp | Basil, chopped |
| 1 cup | Butter |
| ¼ tsp | Nutmeg |
| ¼ tsp | Pepper |
| 1 pc | Egg yolk mixed with 2 tbsp milk |
| 500 g | Beef, cut into 1 inch cubes, pre-softened, stock reserved |
| ¼ cup | Onion, diced |
| ½ tsp | All spice |
| 1/8 tsp | Thyme |
| 1 tsp | Oregano |
| ½ cup | Carrots, diced |
| ¼ tsp | Cloves |
| 1 cup | Beef stock |
| 1 pc | Leeks |

PROCEDURE

For the Mashed Potato:

1. Boil potatoes.
2. Add the rest of the ingredients, then mash and mix well. Set aside.

For the Stew:

1. Sauté beef with onions until wilted and brown. Add herbs and spices.
2. Add carrots, wine, and pour in Hunt's Tomato Sauce with LycoFiber, then put in the rest of the ingredients and place in a casserole.
3. Cover with mashed potato, and brush with egg yolk and milk mixture
4. Bake until top is golden.

Makes 10-12 servings

Your all-time favorite party spaghetti levels up with your all-time favorite corned beef. Enjoy and serve it with the richness of Hunt's Spaghetti Sauce Pinoy Party Style now!



BAKED SPAGHETTI WITH CORNED BEEF

INGREDIENTS

| | |
|----------|--|
| 1/2 Kg | Spaghetti noodle |
| 45 mL | Olive oil |
| 50 g | White onion, chopped |
| 30 g | Garlic, chopped |
| 1/4 Kg | Corned beef |
| 1 pack | Hunt's Spaghetti Sauce Pinoy Party Style 1 Kg |
| To taste | Salt & pepper |
| 250 mL | All purpose cream |
| 1/2 Kg | Quickmelt cheese |
| 10 g | Parsley, chopped |

PROCEDURE

1. Boil spaghetti noodles according to package directions.
2. Sauté onion and garlic in olive oil. Add corned beef and Hunt's Spaghetti Sauce Pinoy Party Style. Season with salt and pepper.
3. Toss noodles with Hunt's Spaghetti Sauce Pinoy Party Style, then place in a baking dish.
4. Top the spaghetti with cream and grated cheese. Bake in the oven at high heat for 10 minutes or until cheese melts. Sprinkle with chopped parsley.

Makes 9-12 servings



CHEESY PORK ROLL

INGREDIENTS

| | |
|----------|--|
| 1/4 Kg | Kangkong, chopped |
| 30 mL | Oil |
| 1 Kg | Pork loin |
| 180 g | Quickmelt cheese, cut into logs |
| 30 g | White onion, chopped |
| 30 g | Garlic, chopped |
| 1 pack | Hunt's Spaghetti Sauce Basil & Cheese 1Kg |
| 30 g | Basil, chopped |
| To taste | Salt and pepper |

PROCEDURE

1. Sauté kangkong in oil and season with salt and pepper, then set aside.
2. Cut loin into 6-8 slices. Using a mallet or the spine of the knife, flatten the loin.
3. Season loin, then place kangkong and cheese inside. Roll the loin and lock it using toothpicks. Sear the rolled loin with oil and set aside.
4. Sauté onion and garlic. Pour Hunt's Spaghetti Sauce Tomato Basil and Cheese, then simmer. Add the pork back into pot and cover.
5. Cook for 20-25 mins. Remove toothpick before serving. Then, top with basil.

Makes 6-8 servings

Roll out the fun with this exciting pork dish—kangkong rolled in pork loin—made more delicious with Hunt's Spaghetti Sauce Basil and Cheese.

Make this sweet & spicy pasta dish your specialty. Mixed with celery, basil, onions, shrimp and Hunt's Spaghetti Sauce Pinoy Party Style, it's an easy dish that is sure to be a hit this holiday season.



SPICY SHRIMP PASTA

INGREDIENTS

| | |
|----------|--|
| 2 tbsp | Butter |
| 5 cloves | Garlic, chopped |
| 1 pc | Onion, chopped |
| 2 pcs | Sili sigang, sliced thinly |
| 1/4 cup | Celery, finely chopped |
| 500 g | Frozen peeled shrimps |
| 1/2 tsp | Chili flakes |
| 1 pack | Hunt's Spaghetti Sauce Pinoy Party Style 560g |
| 500 g | Spaghetti, cooked |
| 2 tbsp | Basil, sliced |

PROCEDURE

1. In a sauté pan, melt butter, then add garlic, onions, sili sigang and celery.
2. Add in shrimps, chilli flakes, then cook until shrimps turn red.
3. Pour in Hunt's Spaghetti Sauce Pinoy Party Style, then simmer for 10 minutes.
4. Toss with cooked spaghetti and garnish with basil leaves.

Makes 6-8 servings

BAKED MUSSELS



INGREDIENTS

| | |
|----------|---|
| 50 g | Butter |
| 50 g | Garlic, chopped |
| 1.5 Kg | Mussels (tahong) |
| 1 pack | Hunt's Pinoy Tomato Sauce with Lycofiber 1Kg |
| To taste | Salt |
| To taste | Ground pepper |
| 2 pcs | White onions, julienned |
| 30 g | White sugar |
| 250 g | Quickmelt cheese, chopped |
| 30 g | Basil, chopped |

PROCEDURE

1. Sauté garlic in butter. Add mussels, then cover. Simmer until mussels are cooked and open.
2. Remove mussels from the stock. Simmer stock and reduce. Add Hunt's Pinoy Tomato Sauce with Lycofiber, then season.
3. Remove the half shell of the mussels leaving the part with meat and layer on a baking tray.
4. Sauté onions in butter and add sugar.
5. Top caramelized onions onto mussels, then pour over sauce. Sprinkle with grated cheese and bake. Then, top with basil.

Makes 4-5 servings

A yummy seafood dish that will certainly give you a fresh weekend.



THE COUNTRY'S PREMIER FOOD MARKET DESTINATION

THE MERCATO CENTRALE GROUP



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ANGAT KA!

Visit us at:



Ito ang recipe ng mga **STAR!**

STAR® Bangus Belly

Ingredients:

1 kilo bangus belly
juice of 1/2 lime or 2 calamansi
2 tsps light soy sauce
3 tbsp STAR® MARGARINE CLASSIC
4 tsps olive oil
ground black pepper
1 clove garlic, crushed

For the dipping sauce:

1/4 cup vinegar
1/2 pc red onion, chopped
1/2 tsp sea salt
1 tsp sugar
1 pc sili labuyo

Procedure:

1. Season the bangus with lime or calamansi, light soy sauce, 2 tsps. of olive oil and a pinch of black pepper.
2. Grill bangus and brush with STAR® MARGARINE while grilling. Cook until fish is done. Brush with more melted margarine if desired.
3. To make dipping sauce: Mix all of the ingredients together and serve as a dipping sauce for the bangus.

Serves 3-4.



STAR® Bibingcups

Ingredients:

1 pack MAGNOLIA PANCAKE PLUS MAPLE
3/4 cup coconut cream
1-pack 250g STAR® LINAM-HAM,
chopped and rendered (save oil)
banana leaf
1 tub STAR® MARGARINE CLASSIC

Procedure:

1. In a bowl, combine pancake mix and coconut cream. Mix until smooth. Add half of the ham bits and slightly mix.
 2. Brush puto molds lined with banana leaves with STAR® MARGARINE CLASSIC. Pour pancake mix in each mold and top with ham bits.
 3. Cook in oven toaster for at least 10 minutes or until done. Serve warm and top with more STAR® MARGARINE CLASSIC.
- Makes 8 - 10 pcs



Yummy Shopping



Must-buy!

**TYPEFACE
BAR TOOLS
FROM
POTTERY
BARN**

Raise the bar

Whip up holiday cocktails at home with fun, whimsical bar tools!

MIXOLOGIST IN THE HOUSE

Take entertaining to the next level by making your own cocktails! Invest in the essentials and live out your bartending dream right in your own home. For inspiration, check out our cocktail recipes on page 68.

WORD PLAY

Pottery Barn makes the usual bar tools extra special by engraving them with witty one-liners. They're also great to give as presents to liquor-loving friends. What are you waiting for? Don't be afraid to mix it up this holiday season!

"Typeface" jigger (P795), strainer (P895), bottle opener (P695), and ice scoop (P895); and cocktail shaker (P1,950) are available at Pottery Barn, Central Square, Bonifacio High Street Central, Taguig City.



It's party time!

Celebrate the season with liquor-infused grocery finds and "drink" the night away!

A TIME TO GRILL

The cool weather is perfect for a barbecue! Call in the gang and savor the delicious pairing of beer and grilled meats. **Budweiser Premium Barbecue Sauce**, P304.50, SM Supermarket

SPICE IT UP

Add zing to your sandwiches with a spoonful of mustard flavored with peppers, spices, and world-class whiskey. **Jack Daniel's Spicy Southwest Mustard**, P209.50, SM Supermarket

CREAMY DELIGHT

Tomato and vodka is a combination perfect for the holidays. This sauce is great tossed with penne, or ladled over chicken parmigiana. **Emeril's Vodka Sauce**, P340, Rustan's Supermarket

FRESHLY BAKED

Adding beer to anything is always a good idea. Try this box: You'll get fresh-from-the-oven bread in less than an hour! **Krusteaz Beer Bread Artisan Bread Mix**, P270, Rustan's Supermarket

BRIGHT AND BUBBLY

Champagne-laced raspberry juice is aged to create this brightly flavored vinegar. It's wonderful in salad vinaigrettes or as a marinade for chicken or fish. **B.R. Cohn Raspberry Champagne Vinegar**, P638.50, Rustan's Supermarket





Create your dream vacation at Le Soleil de Boracay

Having a vacation in Boracay is one of the most wonderful experiences anyone can have. Strolling along the white-sand beach, getting a tan, and indulging in its pristine waters will make every moment unforgettable. **Le Soleil de Boracay** will turn your good vacation into your best one ever.



FIND THE PERFECT PLACE TO STAY IN

Nestled in the heart of Station 2, **Le Soleil de Boracay** is an elegant haven in a tropical beach setting. As an idyllic home for your island getaway, its location features easy access to shopping centers, restaurants, local key attractions, and other points of interest. With the right blend of luxury and affordability, **Le Soleil de Boracay** offers seasonal packages best suited for wanderlust travelers.

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While situated at the heart of Boracay's colorful nightlife, **Le Soleil de Boracay** also offers solace and tranquility to every guest. With nine amazing room categories to choose from, each stay is a promise of luxurious comfort and serenity. Whether you are staying for business or leisure, the hotel features spacious and well-appointed rooms designed to make your stay more enjoyable.

EXCITE YOUR TASTE BUDS

Your stay at **Le Soleil de Boracay** will not be complete without tempting you to a mouthwatering culinary journey. Start the morning right and indulge in an international breakfast buffet selection at the Beach Café. As the sun sets, whet your palate with **Le Soleil de Boracay's** freshly prepared grilled island delicacies served by the beach. For a more intimate evening, treat your special someone to a romantic private dinner under the stars at **Le Soleil de Boracay's** beach front. Finally, cap the night off in style with handcrafted cocktails and non-alcoholic mixed drinks at the Blue Bar.



With everything that **Le Soleil de Boracay** has to offer, there is no need to look for another retreat in Boracay. Book a room now and turn that dream vacation into reality!

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Fragrant and oval-shaped, **NUTMEG** is the seed from a tree native to Indonesia. Its sweet and mildly bitter flavor provides a suitable counterpoint to creamy and cheesy dishes, such as those with béchamel and Alfredo sauces. It's also commonly added to desserts like apple pie and fruitcake, and to beverages like eggnog and chai tea. Buy nutmeg whole instead of ground, then grate it as needed for the freshest flavor.

CINNAMON is the dried inner bark of the *Cinnamomum* tree. This popular spice is added to both savory and sweet dishes—think curries and stews; and cinnamon rolls, apple pie, and cinnamon-sugar doughnuts.

CLOVES are aromatic flower buds from an evergreen tree. It's widely used in Asian, African, and Middle Eastern cuisines. Sweet and pungent, it complements apples, pears, and oranges well. Use it to add a depth of flavor to beef stews, curries, and marinades.

STAR ANISE is the dried pod of an evergreen tree found in China, Vietnam, and Japan. Its flavor is similar to anise but a little more bitter and intense. Chinese pork stew, Vietnamese pho, and some Thai curries are flavored with this eight-pointed, star-shaped spice.

ALLSPICE tastes like a combination of cinnamon, cloves, nutmeg, and pepper—hence its name. The berries are pea-sized and smooth, like peppercorn, and can be purchased whole or ground. Allspice is commonly used in Jamaican jerk chicken, barbecue sauces, and marinades.

Spice up the holidays

Stock your pantry with a handful of spices perfect for the most festive dishes.

Cravin' Some Grub

We dish out the highlights of the first-ever TriNoma food crawl.



co-presented by



Hanamaruken Ramen

Level 2 Garden Restaurants

Mango Tree Bistro

Level 3 Garden Restaurants



Wee Nam Kee

Level 4



Ginza Bairin

Level 1 Garden Restaurants



Last November 6, TriNoma, in partnership with Yummy Magazine, hosted its first Food Crawl – an exciting gastronomic trip that brought together 10 of the metro's most prolific food and lifestyle bloggers to spend a food-filled afternoon munching on the most drool-worthy dishes that TriNoma's premiere restaurants have to offer.

Magic 89.9's DJ Suzy kickstarted the event by taking the bloggers to Ginza Bairin, where they were pleasantly greeted by the resto's managing director Jimmy Tan and marketing director Monche Herce. Ginza Bairin's featured dishes included an incredibly tasty Rosu Katsu Curry, which highlighted a perfectly crisp pork loin in a flavor-packed curry, and their best-selling Special Katsudon. A runny egg lies on top to glaze the rice and pork with fresh, golden yolk.

PR Director Oya Olalia of Hanamaruken Ramen welcomed the crew with some knock-your-socks-off dishes such as their Signature Happiness Ramen which featured a slow-braised soft bone pork rib in an aromatic and flavorful shoyu tonkotsu broth. The Drunk Man Rice Bowl drove them over the edge with the perfect hangover dish of tender kakuni chunks, fried eggs, negi, chili, and a delicious braising sauce.

Marketing officer Betsy Esguerra introduced the team to the laid-back but flavorful Thai cuisine at Mango Tree Bistro. The Gai Tha Krai Yang, a grilled herb lemongrass chicken, served with a Northeastern Thai dipping sauce, burst with robust flavors and was cooked perfectly tender. The second dish was the Grapow Moo, a dish of stir-fried pork with garlic, chilies, and basil.

The next stop led the crew to Wee Nam Kee, where they were graciously welcomed by Bob Vallar, Wee Nam Kee's Marketing Manager. Bob presented their Salted Egg Chinese Style Fried Chicken which is enough to make your heart sing with its rich and bold textures. He also featured one of their newest and very innovative dishes, the Hainanese Chicken Curry Noodles, which featured a lovely broth mixed in with a spiced curry.

Everything winded down to a mini dimsum party at the Pearl River Cafe. The bloggers were served some simple Steamed Crab Roe and Shrimp Shaomai and some lovely Steamed Buns with Custard Paste and Salted Egg—a perfect ending to the all Authentic Asian Cuisine food crawl.

Want to know more about the TriNoma Food Crawl? Read more about it and the featured dishes on Yummy.ph.



Pearl River Café

Level 4 Garden Restaurants



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.

◆ There is something about a whole roast that is celebratory—whether it be a slab of pork, a leg of lamb, or a stuffed turkey. Roasted fowl or a juicy piece of meat at the dinner table always signifies a special, momentous occasion. It also brings back good memories of celebrations past and happy times with family and friends.

Now that I have my own little family, I like creating my own special traditions when the holidays roll around. Sometimes, though, life gets too busy and spending a whole day in the kitchen becomes impractical. And sometimes, there's no one else to feed but your own small brood. In these cases, nothing beats a whole roasted chicken! It's small enough to be managed and requires less preparation than a huge turkey. It's also the more frugal option—although no less tasty.

This is a simple recipe, but one with lots of tricks to make it extra special. It's essentially a one-pan meal, excluding the gravy you'll need to prep afterwards. I cook

the potatoes with the chicken to save on pans, and also so the potatoes cook in the chicken's tasty juices. The small onions also serve as another yummy side, their caramelized sweetness working well to complement the chicken and potatoes. The gravy is an absolute cheater's version, but I am unapologetic about making it especially when I'm pressed for time. There's no need for a roux or heavy whisking—the water you roast the chicken with acts as the base. Simply whisk cream into it and voila!

The holidays are definitely a time for parties and get-togethers, special meals and food-laden tables. The beauty of a roast chicken lies in its simplicity—it's good to have even on regular days. And shouldn't every day be celebrated anyway? Whether a holiday or an ordinary weekday, this is my gift to you: A reminder that each day we are alive is a reason to have a great meal!

Wishing you and your family a very merry Christmas and a wonderful New Year!



PHOTOGRAPHY: PATRICK MARTINES. STYLING: DGE MENDIOLA. HAIR & MAKEUP: VIDA NON-JAUCIAN.

ROAST CHICKEN WITH CREAMY GRAVY

Serves 4 **Prep Time** 10 minutes **Cooking Time** 1 hour 30 minutes

- ✓ 1 (1.3-kilo) whole chicken
- ✓ 1 lemon, halved
- ✓ sea salt and freshly ground black pepper, to taste
- ✓ olive oil
- ✓ 1 bunch fresh oregano, divided
- ✓ 1 head garlic, sliced in half horizontally, plus 5 cloves, unpeeled
- ✓ 500 grams baby potatoes, washed, unpeeled, and halved
- ✓ 200 grams small native red onions (*sibuyas Ilocos*), peeled
- ✓ 1 cup water
- ✓ $\frac{1}{4}$ to $\frac{1}{3}$ cup all-purpose cream

1 Preheat oven to 400°F.

2 Pat chicken dry with a paper towel. Rub chicken with the juice of half a lemon, salt (about 2 teaspoons), pepper, and a good drizzle of olive oil, making sure to rub inside the cavity as well. Stuff the cavity with half the oregano, sliced garlic, and the remaining lemon half. Tie legs together with kitchen twine.

3 Place potatoes, onions, and unpeeled garlic cloves in a large baking dish that will fit everything in a single layer.

4 Pick the leaves off the remaining oregano; sprinkle over the potatoes and onions. Season with salt and pepper. Drizzle with olive oil and toss (preferably with your hands) so all the vegetables are thoroughly coated and seasoned well.

5 Pour water around the potatoes. Place chicken, breast side up, on top of the vegetables. Sprinkle with a little more salt and pepper on top.

6 Bake chicken in the preheated oven for 1 hour and 30 minutes, or until juices run clear when you pierce the chicken between the leg and thigh.

7 Remove chicken and vegetables from the oven; transfer to a serving platter. Cover the platter with foil, forming a tent over the chicken to keep it warm.

8 Strain juices from the baking dish into a small saucepan over medium heat. Whisk in $\frac{1}{4}$ cup cream until thoroughly combined and just slightly thickened. Add a little more cream, if needed. Taste and adjust seasoning. Remove from heat and serve alongside the roast chicken.

TIP

IF YOU HAVE LEFTOVERS, SHRED THE REMAINING CHICKEN MEAT AND MAKE A CHICKEN SALAD FOR SANDWICHES. FREEZE BONES AND USE FOR CHICKEN SOUP.





Hey, Home Baker!

BY AILEEN ANASTACIO

✦ It's Christmas once again! I'm sure your schedule is filled with get-togethers, and you're probably looking for a dish you can bring to a potluck party. Why not offer something from your own kitchen and surprise all your loved ones? This dense, moist Chocolate-Whiskey Bundt Cake is an elegant dessert that's easy to make and doesn't require much effort!

I know days can get quite chaotic during the holiday season, so it's best to make something simple—just like this recipe. Want it to stand out

from an array of dessert selections at the buffet table? Garnish your Bundt cake with some sliced strawberries and some gold or silver candies. You can also use a piping bag to make easy chocolate streaks, or try dipping a spoon or fork in the glaze and drizzling it over the cake. You can even increase the intensity of the liquor flavor by adding more whiskey to the chocolate glaze. Feel free to make it as special as you like!

My wish for all of you this coming year is that you always keep life sweet. Have a blessed Christmas!



About the columnist

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

PHOTOGRAPHY: DAIRY DARILAG. STYLING: RACHELLE SANTOS. HAIR & MAKEUP: CATS DEL ROSARIO FOR SHU UEMURA.

CHOCOLATE-WHISKEY BUNDT CAKE

Serves 10 to 12 **Prep Time** 20 minutes

Baking Time 55 to 60 minutes

- ✓ $2\frac{1}{3}$ cups all-purpose flour
- ✓ $\frac{2}{3}$ cup unsweetened cocoa powder, plus extra for dusting
- ✓ 1 teaspoon baking soda
- ✓ $\frac{3}{4}$ teaspoon salt
- ✓ 1 cup butter, plus extra for greasing
- ✓ $1\frac{1}{2}$ cups sugar
- ✓ 4 large eggs
- ✓ 1 teaspoon pure vanilla extract
- ✓ $\frac{3}{4}$ cup whole milk
- ✓ $\frac{1}{4}$ cup whiskey
- ✓ strawberry slices and gold dragées for garnish

FOR THE SYRUP

- ✓ $\frac{1}{4}$ cup whiskey
- ✓ $\frac{1}{4}$ cup sugar

FOR THE GLAZE

- ✓ 3 ounces semisweet chocolate chips, or bittersweet chocolate, chopped
- ✓ $\frac{1}{2}$ cup heavy cream
- ✓ 2 tablespoons unsalted butter
- ✓ 3 tablespoons whiskey

1 Preheat oven to 325°F. Grease a 14-cup Bundt pan with butter, then dust with cocoa powder. Set aside.

2 In a large bowl, whisk together flour,

cocoa powder, baking soda, and salt. Set aside.

3 In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar on medium speed until light and fluffy.

4 Turn down speed to low. Add eggs one at a time, then add vanilla extract.

5 Gradually add flour mixture and milk alternately, beginning and ending with the flour mixture.

6 Add whiskey; mix until well combined.

7 Spoon batter into prepared pan. Bake for about 55 to 60 minutes or until a tester inserted in the center comes out clean.

8 Meanwhile, make the syrup: Combine whiskey and sugar in a small bowl. Stir until well combined.

9 Remove cake from oven. Pour syrup over. Let cake cool in the pan on a wire rack.

Once cooled completely, invert cake onto a serving plate.

10 Make the glaze: Place chocolate in a heatproof bowl. Heat cream in a small saucepan until simmering. Pour cream over chocolate; let stand for 2 minutes. Add butter and whiskey; mix until smooth. Let stand, stirring occasionally, until slightly thickened.

11 Pour or drizzle glaze over cooled cake. Garnish with strawberry slices and gold dragées.



2



5



6



7



11





Chef at Home

BY JUN JUN DE GUZMAN

★ The Christmas season is a time for giving. A slew of edible gifts usually starts arriving a few days before Christmas Eve and, unfortunately, they sometimes end up forgotten in the refrigerator or hidden in the pantry. To make sure your gift doesn't go unnoticed, give it during the early days of December. Also, your present will definitely stand out if you make it yourself—your loved ones will surely see the effort and time you put into creating it. It shows them that you truly care about them.

This spread is as delicious as it is a breeze to whip up, making it the perfect holiday gift. I like to make a light arugula salad with raspberry vinaigrette at home, and I came up with a great idea to turn it into a Boursin-style spread—a flavored cream cheese mixture. Package this cheesy mixture with crackers or crostini in a festive box or basket, and you'll surely wow family and friends!

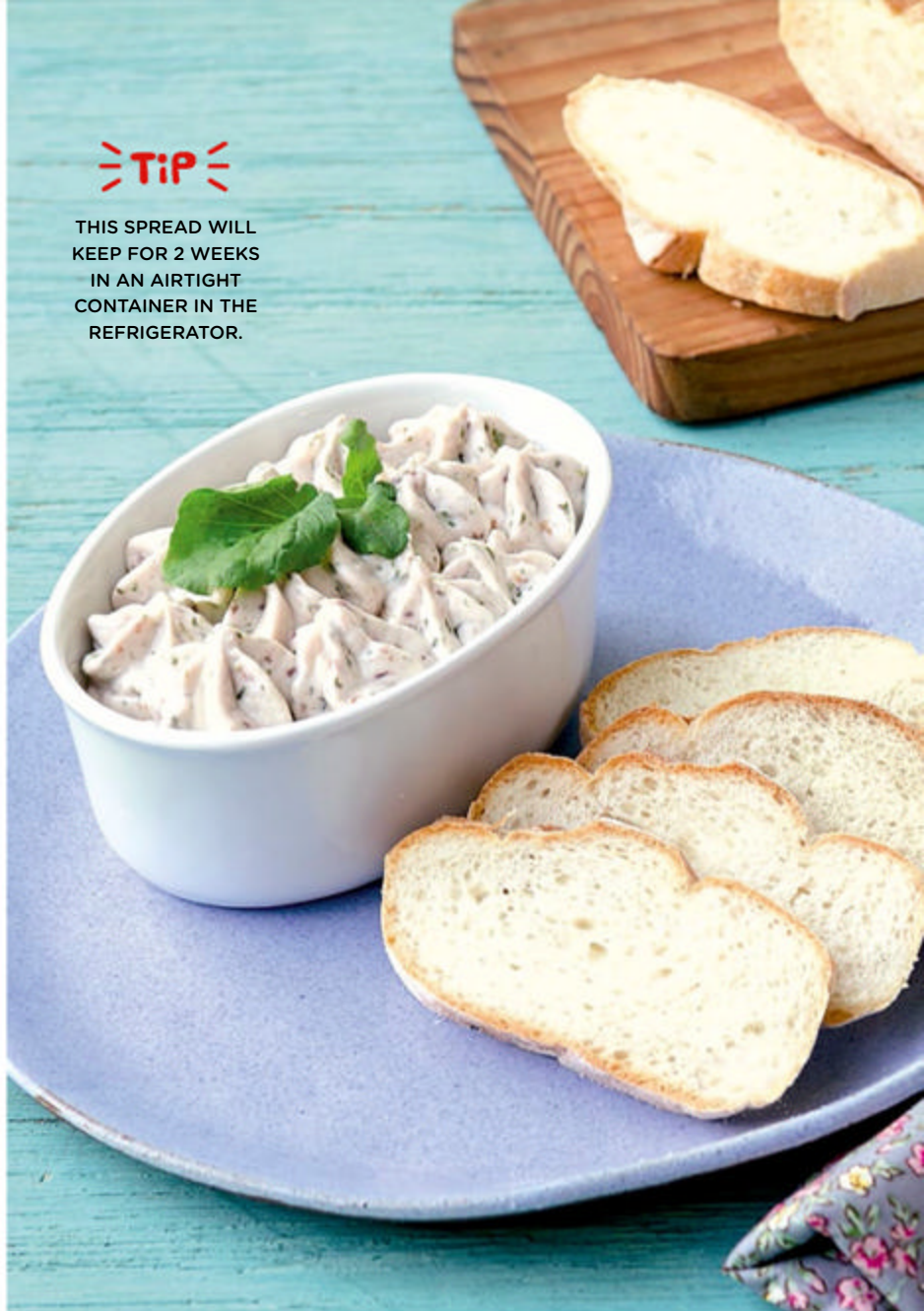
Wishing you, my dear readers, a Merry Christmas and a Happy New Year. Here's to a wonderful 2015!

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 @chefelise.



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KEEP FOR 2 WEEKS
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CONTAINER IN THE
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ARUGULA AND RASPBERRY BOURSIN

Serves 10 to 12 **Prep Time** 30 minutes
Cooking Time 10 to 15 minutes

- ✓ 70 to 80 grams arugula (preferably the young leaves)
- ✓ 2 (8-ounce) packs cream cheese, softened
- ✓ $\frac{2}{3}$ cup heavy cream
- ✓ $\frac{1}{8}$ teaspoon salt, plus more if needed
- ✓ $\frac{1}{4}$ teaspoon ground pepper, plus more if needed
- ✓ $\frac{1}{4}$ cup raspberry jam
- ✓ crackers or crostini, to serve

1 Boil 1 to 2 cups water in a pot and blanch arugula leaves for a few seconds. Immediately plunge leaves into a bowl of ice-cold water to stop the cooking process. Drain and squeeze dry. Set aside.

2 Mix cream cheese and heavy cream in a bowl until smooth.

3 Chop arugula finely and mix into the cream cheese mixture. Season with salt and pepper. Swirl raspberry jam into the mixture. Taste and adjust seasoning, if needed. Serve with crackers or crostini.

PHOTOGRAPHY: TOTO LABRADOR. STYLING: TRINIA GONZALES.
PLATE COURTESY OF CORNERSTONE POTTERY FARM.



Must Cook Asian Recipes

Sapporo Bibimbap

Ingredients:
500 grams Sapporo Long Kow Vermicelli (sotanghon)
500 grams ground beef
3 tbsps. soy sauce
1 ½ tbsps. brown sugar
3 tbsps. sesame oil
4 cloves garlic, minced
2 cups bean sprouts
2 pcs. carrots, julienned
1 pc. cucumber, sliced into thin
½ cup shiitake mushroom
salt and pepper to taste
1 medium egg
Sesame seeds

For the Bibimbap sauce:
2 tbsps. gochugang, Korean chili paste
1 tbsp. sesame oil
1 tbsp. brown sugar
1 tbsp. water
1 tsp. apple vinegar
1 clove garlic, minced

Procedure:

Bring to a boil Sapporo Long Kow Vermicelli (sotanghon) for 5 minutes or until cooked. Drain in cold water then set aside. Mix the ground beef with soy sauce, brown sugar, sesame oil and minced garlic. Marinate for about 30 minutes to enhance the flavour. Add some vegetable oil into a wok and cook the meat on medium to high heat for about 3 to 5 minutes or until thoroughly cooked. Clean and wash the shiitake mushrooms and thinly slice. Add some vegetable oil and 1/2 teaspoon of ground salt in another wok and cook the mushrooms on medium to high heat until they are all cooked. Set aside. Wash, peel and julienne the carrots and add some vegetable oil and 1/2 teaspoon of ground salt in a separate wok and cook the carrots on medium to high heat for about 2 to 3 minutes. Make fried eggs. Mix the Bibimbap sauce ingredients in a bowl. Put the sotanghon into a bowl and add the meat, assorted vegetables, egg, the bibimbap sauce and sesame seeds on top. Serve while hot.



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Pecking Duck
with Sapporo Noodles



Mongolian Tofu with Vermicelli



Noodleliciously Healthy



Biz Whiz

BY SHARLENE TAN

◆ December is definitely one of the busiest months in my kitchen. I cook all types of dishes to give as gifts and to serve during holiday gatherings. It's also a busy season for restaurateurs and food entrepreneurs because there is a huge demand for all types of food—especially those to bring to parties.

Whenever I need to prep something for a potluck, I usually make a rice or pasta dish. It's easy to cook—even for a group of 50—and it's guaranteed to be a hit with both kids and adults. Last year, I made this seafood paella for many gatherings and everyone loved it! I used only the best ingredients, from the rice down to the premium real saffron. Seafood is my topping of choice, but you can add in pork or chicken, too.

I also discovered that having my own *paellera* is very helpful. It allows me to cook paella evenly, especially when I make a big batch. It's a great investment, too, especially if you're considering setting up a paella-to-order business. Merry eating!

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.

SEAFOOD PAELLA

Serves 6 to 8 **Prep Time** 15 minutes, plus marinating time **Cooking Time** 40 minutes

- ✓ 1 cup olive oil, divided
- ✓ ½ teaspoon salt
- ✓ ½ teaspoon pepper
- ✓ ½ teaspoon Spanish paprika
- ✓ 500 grams squid, cleaned, peeled, and sliced
- ✓ 400 grams prawns, trimmed
- ✓ 3 cups low-sodium chicken stock
- ✓ 3 large white onions, chopped
- ✓ 1 head garlic, chopped
- ✓ 1 piece chorizo Pamplona, sliced (available at Santis)
- ✓ 650 grams Valencia rice
- ✓ 1 teaspoon saffron, crushed and steeped in 3 tablespoons hot water
- ✓ 1 (20-gram) pack paella seasoning mix
- ✓ sliced bell peppers for topping

1 Combine ¼ cup olive oil, salt, pepper, and paprika in a bowl. Rub on squid and prawns. Marinate for 10 minutes.

2 Heat stock in a small saucepan; keep warm over low heat.

3 Sauté onions in remaining olive oil in a wide pan or a *paellera* over medium-low heat until soft. Add garlic; cook until fragrant. Add chorizo; cook for a few minutes until soft and light orange in color.

4 Increase heat to medium-high. Add squid to pan; sauté briefly then set aside. Do not overcook.

5 Add prawns to pan; sauté until they change color then set aside.

6 Add rice to pan; cook, stirring, for 3 to 5 minutes. Lower heat when grains become translucent. Add saffron in hot water, paella mix, and stock; bring to a boil. Cover with foil.

7 After 15 to 20 minutes, check the paella. The rice should be wet and creamy, with the liquid almost fully absorbed. Place squid and prawns on top. Cover again with foil; cook for a few more minutes until done.

8 Top with bell pepper strips before serving.



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Around the World

BY SARI JORGE

★ People always ask me for quick, healthy meals that look and taste good. My usual recommendation? Chinese Steamed Fish with Soy and Ginger Sauce. It's very easy to make yet looks quite majestic, so it's a great dish to serve during holiday parties. Even kids will love its sweet, delicate flavor; in fact, it's a great way to get them to eat fish. It's win-win for everyone in the family!

Freshness is the key to the success of this simple recipe. I always make sure I buy my fish from the wet market. This way, I'm sure it's fresh and not frozen. Prep time is a mere 10 minutes or less, and cooking time doesn't take much longer. About 15 minutes before dinner, I simply turn on my electric steamer, gently lower the plate of fish into the steamer, cover, and set the timer to 10 minutes (longer if I'm using a thick fillet). Once it's cooked, I spoon the pre-mixed sauce over the fish, top with some cilantro leaves, and I'm done! Simple, right?

Serve this immediately with steamed rice, and bok choy or Chinese broccoli. You'll impress friends and family for sure. Enjoy!

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.



CHINESE STEAMED FISH WITH SOY AND GINGER SAUCE

Serves 4 Prep Time 10 minutes

Cooking Time 15 minutes

- ✓ 1/2 cup chicken stock (1/2 cup water, plus 1/4 chicken bouillon cube or 1/4 teaspoon chicken powder)
- ✓ 2 tablespoons light soy sauce
- ✓ 1 tablespoon sesame oil
- ✓ 1 tablespoon Shaoxing wine (Chinese rice wine)
- ✓ 1 tablespoon sugar
- ✓ 2 kilos whole snapper or *lapu-lapu*, scaled and gutted
- ✓ 1 leaf Chinese cabbage (Baguio *pechay*)
- ✓ 3 stalks leeks, plus 4 stalks sliced thinly, white part only
- ✓ 2 teaspoons salt
- ✓ 1 large piece ginger, peeled and sliced thinly
- ✓ 3 tablespoons canola oil
- ✓ handful of cilantro leaves

1 Combine chicken stock, soy sauce, sesame oil, Shaoxing wine, and sugar in a bowl. Set aside.

2 Pat fish dry with paper towels. Using a sharp knife, make 3 diagonal cuts on the thickest part of the fish; do the same in the opposite direction, making a diamond pattern. Repeat on the other side of the fish.

3 Place cabbage leaf and 3 whole leeks in a heatproof shallow bowl or deep plate large enough to fit the whole fish comfortably, but small enough to fit in your steamer.

4 Rub fish with salt and place it on top of the leeks. Steam for 10 to 15 minutes or until fish is cooked.

5 Transfer to a serving platter. Top fish with sliced leeks and sliced ginger.

6 In a small pot, heat oil over high heat just until smoking; pour oil over fish. Pour chicken stock mixture over then top with cilantro. Serve immediately.

PHOTOGRAPHY: DAIRY DARILAG AND PATRICK MARTINES (PORTRAIT).
STYLING: REGINE RAFAEL. HAIR & MAKEUP: YIDA NON-JAUCIAN.

Christmas Sarap

from Chef Boy and **Angel**



Chef Boy discovered a revolutionary product that will help you create mouthwatering desserts easier, faster and more affordable. **Angel Kremdensada** gives you the perfect blend of cream and condensed milk in 1 product. *Tama ang tamis at mas malasa kaysa cream*. Simply replace cream and condensed milk with **Angel Kremdensada** in your usual recipes like fruit salad.

Or you can try these delectable recipes Chef Boy especially crafted this holiday season. These will surely elevate your dessert offerings this Christmas. A guaranteed treat for your family and friends. Have a sweet and joyful Christmas!



Angel
Kremdensada

Chocolate Trifle

INGREDIENTS:
1 – 410 ml

Angel Kremdensada, chilled in refrigerator overnight
mamon, cut into slices
light sugar syrup
chocolate powder
grated chocolate bars
fresh strawberry for garnish

PROCEDURE:

Place **Angel Kremdensada** in a bowl and whip until double in volume. Set aside. Brush sliced mamon in light sugar syrup. Pipe whipped **Angel Kremdensada** into a goblet glass. Top first layer with mamon, then sprinkle with chocolate powder and grated chocolate bar. Repeat to make three layers. Garnish with strawberry on top.

Makes 5 servings

Angel
Kremdensada

Fruity Crepe

INGREDIENTS:
1 – 410 ml

1 – 850 grams
2 tablespoons

10 grams
5 grams
6 pieces

PROCEDURE:

Place **Angel Kremdensada** in a bowl and stir to soften. Add fruits and gently mix until fruits are covered with cream. Spoon 3 to 4 tablespoons of fruit mixture on the crepe. Fold as desired. Drizzle with chocolate or caramel syrup, sprinkle with chopped nuts and mint leaves.

Makes 6 servings

Angel Kremdensada, chilled in refrigerator overnight
mixed fruits
chocolate or caramel syrup
chopped nuts
fresh mint leaves, for garnish
homemade crepe

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Mas malasa
kaysa cream!*

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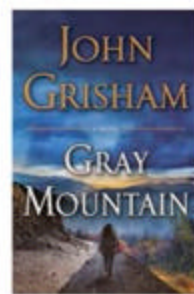
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HAM IT UP!

The holiday table isn't complete without a leg of **ham** or *jamon de bola*. Wondering what to do with all the glorious meat? Choose from these delicious dishes!



PHOTOGRAPHY: ALDWIN ASPILLERA. RECIPES & FOOD STYLING: ABY NATIVIDAD-NACHURA OF STACY'S. PROP STYLING: RACHELLE SANTOS.

RECIPES THIS WAY }>



TUESDAY

HAM, TINAPA, AND PINEAPPLE FRIED RICE

Serve this colorful fried rice on its own or pair it with your favorite Chinese dishes. Feel free to swap out *tinapa* for *tuyo*.

- ✓ 2 large eggs, beaten
- ✓ salt and pepper, to taste
- ✓ flat-leaf parsley for garnish (optional)

Serves 6 to 8 Prep Time 15 minutes Cooking Time 15 minutes

- ✓ 1 tablespoon vegetable oil, divided
- ✓ 1 cup cubed ham
- ✓ 1 tablespoon minced garlic
- ✓ 1 tablespoon chopped white onion
- ✓ 1 cup flaked smoked fish (*tinapang galunggong* or *bangus*)
- ✓ 6 cups cooked rice, cooled
- ✓ 1/4 cup drained canned corn kernels
- ✓ 1/4 cup frozen peas
- ✓ 1 cup drained canned pineapple tidbits

1 In a large wok, heat 1/2 tablespoon oil and sauté ham over medium heat for 1 minute. Set aside.

2 In the same wok, heat remaining oil and sauté garlic until lightly browned. Add onions, smoked fish, and cooked ham. Sauté for about 2 minutes. Add cooked rice and toss to mix; cook for 5 to 7 minutes.

3 Add corn, peas, pineapple, and beaten eggs. Toss and mix well over medium heat for about 3 minutes or until eggs are cooked. Season to taste with salt and pepper.

4 Transfer to individual bowls and garnish with parsley, if desired.



MONDAY

HAM AND TOMATO CHOWDER

Piping hot soup on a cool night is pure comfort! Match it with a grilled cheese sandwich for the perfect combination.

Serves 4 Prep Time 20 minutes Cooking Time 18 minutes

- ✓ 2 tablespoons vegetable oil
- ✓ 2 tablespoons chopped white onions
- ✓ 1/4 cup peeled and cubed potatoes
- ✓ 3/4 cup chopped ham
- ✓ 1/2 cup cubed chicken breast fillets
- ✓ 1/4 cup butter
- ✓ 1 teaspoon all-purpose flour
- ✓ 2 cups chicken stock
- ✓ 1 cup canned diced tomatoes
- ✓ 1/2 cup fresh milk
- ✓ 1/2 cup cold water

- ✓ 1/2 teaspoon fresh or 1/4 teaspoon dried thyme
- ✓ salt and pepper, to taste
- ✓ chopped parsley for garnish (optional)

1 Heat oil in a medium stockpot over medium heat. Sauté onions and potatoes until tender, about 2 minutes.

2 Add ham, chicken, and butter; cook for 1 minute. Add flour and cook for another minute. Pour in stock and diced tomatoes. Bring to a boil then simmer for 5 minutes.

3 Stir in milk and cold water; simmer for 5 minutes, stirring continuously.

4 Add thyme; season to taste with salt and pepper. Simmer for 2 minutes.

5 Transfer to individual bowls. Garnish with chopped parsley, if desired.

Merry Penne Tuna Medley

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



INGREDIENTS:

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

PROCEDURE :

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

Yields 6 servings.



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@Ideal Macaroni & Spaghetti

HAM AND MUSHROOM LINGUINI

Try this with other types of cheese.

Instead of feta, why not use *kesong puti*?

You can also use *queso de bola* in place of Parmesan cheese.

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

Cooking Time 20 minutes

- ✓ 4 tablespoons olive oil
- ✓ 1 tablespoon minced garlic
- ✓ 1 cup dried shiitake mushrooms, rehydrated until soft, stems discarded, and caps sliced into strips
- ✓ $\frac{3}{4}$ cup sliced fresh brown or button mushrooms

- ✓ 1 cup cubed ham
- ✓ 2 tablespoons finely chopped parsley, divided
- ✓ $\frac{1}{2}$ cup white wine
- ✓ $\frac{1}{2}$ cup chicken stock
- ✓ 500 grams linguini, cooked according to package directions
- ✓ $\frac{1}{4}$ cup crumbled feta cheese (optional)
- ✓ 2 tablespoons grated Parmesan cheese (optional)
- ✓ salt and pepper, to taste
- ✓ $\frac{1}{2}$ cup fresh arugula leaves

1 In a large sauté pan, heat oil and sauté garlic over medium heat until it begins to

brown, about 2 minutes. Add mushrooms, ham, and half of the parsley. Increase heat to high and cook for 1 minute, stirring well.

2 Pour in wine and continue to cook for about 2 minutes.

3 Add stock and bring to a boil. Reduce heat to medium-low and cook for about 5 minutes.

4 Toss in cooked pasta and mix until sauce is absorbed.

5 Add cheeses and remaining parsley. Season with salt and pepper. Toss well.

6 Transfer to a serving dish and top with arugula leaves. Serve immediately.





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THURSDAY

CHEESY BAKED SCALLOPED POTATOES WITH HAM

This creamy casserole is the perfect holiday side dish—it goes well with fried chicken, roast beef, and baked fish.

Serves 6 to 8 **Prep Time** 30 minutes **Cooking Time** 1 hour

- ✓ 2 tablespoons butter
- ✓ 1 cup sliced chicken breast fillets
- ✓ 8 medium potatoes, peeled and sliced thinly (about 4 to 6 cups)
- ✓ 2 cups cubed ham
- ✓ 1 bunch asparagus, sliced diagonally into 4 pieces (about 1/2 cup)
- ✓ 1 cup all-purpose cream
- ✓ 3/4 cup grated Parmesan cheese
- ✓ 3/4 cup grated mozzarella cheese
- ✓ 1/8 teaspoon salt
- ✓ 1/8 teaspoon white pepper

1 Preheat oven to 375°F.

2 Melt butter in a frying pan. Cook chicken for about 2 to 3 minutes. Set aside.

3 Layer potatoes, chicken, ham, and asparagus in an 8x8-inch baking dish or in 6 to 8 individual ramekins.

4 Pour cream over and smooth out the top. Sprinkle with cheeses, and season with salt and pepper.

5 Bake, covered with foil, for 40 to 50 minutes in the preheated oven. Uncover and bake for another 10 minutes or until cheese is bubbly and tops are golden brown.



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HAM AND MUSHROOM CHICKEN CORDON BLEU

The classic chicken roll recipe is truly versatile. Create your own version by trying out a different stuffing—sautéed spinach, asparagus, and roasted bell peppers are delicious options!

Serves 8 **Prep Time** 45 minutes **Cooking Time** 40 minutes

- ✓ 10 teaspoons butter, divided
- ✓ 8 skinless, boneless chicken breast halves
- ✓ 1 teaspoon salt
- ✓ ½ teaspoon ground black pepper
- ✓ 8 slices American cheese
- ✓ 8 slices ham
- ✓ ½ cup canned button mushrooms, sliced
- ✓ 2 medium eggs, beaten with 1 tablespoon water

- ✓ 1 cup breadcrumbs, seasoned with 2 teaspoons grated Parmesan cheese and a pinch of salt and white pepper
- ✓ side salad, to serve (optional)

FOR THE MUSHROOM SAUCE

- ✓ 2 cups canned condensed cream of mushroom soup
- ✓ ¼ cup sour cream
- ✓ 1 tablespoon lemon juice
- ✓ 3 tablespoons canned sliced mushrooms

- 1** Preheat oven to 350°F. Grease a 9x13-inch baking dish with 2 teaspoons butter.
- 2** Place a chicken breast fillet between 2 sheets of plastic wrap. Using a meat mallet, gently pound chicken until ¼ inch thick. Repeat with remaining chicken fillets.
- 3** Season both sides of each chicken piece

with salt and pepper. Place 1 cheese slice and 1 ham slice on top of each. Top with 3 to 4 mushroom slices. Roll up each fillet and secure with a toothpick.

4 Dip chicken in egg wash then roll in seasoned breadcrumbs.

5 Arrange chicken rolls on the prepared baking dish. Top each piece with 1 teaspoon butter.

6 Cook in the preheated oven for 30 to 35 minutes, or until chicken is no longer pink.

7 Meanwhile, make the mushroom sauce: Combine all ingredients in a medium saucepan. Simmer for about 5 minutes, stirring continuously. Set aside.

8 Remove chicken from oven. Remove toothpicks. Transfer to a serving platter; serve hot with mushroom sauce and a side salad, if desired.




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Per DTI-FTEB SPD Permit No. 1223, Series of 2014

A new beginning

Start 2015 on a delicious note with festive, easy-to-make dishes. Cheers!



THE MENU

Mini Portobello
Pizzas

Roasted Beef
Tenderloin
with Garlic
and Rosemary

Hazelnut Mousse
with French
Macaron

PHOTOGRAPHY: TOTO LABRADOR. RECIPES & FOOD STYLING: ABY NACHURA OF STACY'S. PROP STYLING: TRINKA GONZALES. CRAFTS: KARIZA GONZALES. SURFACE COURTESY OF HOME STUDIO. WOODEN SERVING BOARD COURTESY OF BUNGALOW 300.

RECIPES THIS WAY ➔

TIP

CAN'T FIND
PORTOBELLO
MUSHROOMS? TRY
USING LARGE SHIITAKE
MUSHROOMS INSTEAD.



MINI PORTOBELLO PIZZAS

Here's a fun dish to get the ball rolling.
Swap out traditional pizza crust for large
mushroom caps!

Makes 10 Prep Time 10 to 15 minutes

Baking Time 10 minutes

- ✓ ¼ cup fresh spinach leaves, chopped
- ✓ ¼ cup basil leaves, divided
- ✓ 1 cup grated mozzarella cheese
- ✓ ¼ teaspoon freshly ground black pepper

- ✓ 10 Portobello mushrooms, wiped clean with damp cloth and stems removed
- ✓ 2 tablespoons melted butter
- ✓ 8 cherry tomatoes, halved
- ✓ 1 red onion, sliced into rings
- ✓ 150 grams pancetta or thick-cut bacon, lightly toasted and sliced into strips
- ✓ 2 tablespoons feta cheese, crumbled
- ✓ sea salt for sprinkling

1 Preheat oven to 330°F. Lightly grease a baking sheet. Set aside.

2 Combine spinach, half of the basil leaves, mozzarella, and pepper in a mixing bowl. Set aside.

3 Place mushroom caps, tops down, on the prepared baking sheet. Brush each cap with melted butter.

4 Spoon 2 tablespoons of the spinach mixture into each cap. Top with cherry tomatoes, onions, bacon, and crumbled feta cheese. Sprinkle with sea salt.

5 Bake for 8 to 10 minutes or until cheese melts. Top with remaining basil leaves.

REAL CHARAP NG PASKO

with

EL REAL

Spaghetti and Macaroni

Celebrate this season with a REAL CHARAP
and easy to prepare pasta dish that will surely
be a hit with the whole family!



Garlic Ginger Shrimp Pasta

Ingredients

- 1 cup olive oil
- ½ cup garlic, diced
- 1 tbsp ginger, diced
- 1 tbsp chili fingers, sliced
- ½ cup bell peppers, chopped
- 1 cup shrimps, peeled and de-veined
- 1 cup oyster sauce
- 1 tbsp paprika
- 1 kg EL REAL FLAT SPAGHETTI,
cooked to package directions
- To taste salt and pepper

Procedure

1. Cook EL REAL Flat Spaghetti in boiling water with oil and salt for about 6 minutes.
2. In a saucepan, sauté garlic, ginger, chilli fingers and bell peppers in olive oil.
3. Add shrimps then add paprika once shrimps are cooked.
4. Add oyster sauce, simmer until sauce thickens.
5. Toss in EL REAL Flat Spaghetti and mix well.
6. Season with salt and pepper to taste.



Try this REAL CHARAP recipe
using other EL REAL pasta variants:



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ROASTED BEEF TENDERLOIN WITH GARLIC AND ROSEMARY

Putting together a New Year's feast doesn't need to be complicated. Prep for the party while the beef marinates.

Serves 6 to 8 **Prep Time** 10 minutes, plus marinating time **Cooking Time** 30 to 45 minutes

- ✓ 1 kilo (about 8 to 10 pieces) beef tenderloin or New York strip steaks
- ✓ 1/2 cup Japanese soy sauce
- ✓ 1 head garlic, peeled and chopped
- ✓ 4 to 5 sprigs fresh rosemary or 1 tablespoon dried rosemary
- ✓ 1/4 teaspoon black pepper

- ✓ 2 tablespoons melted butter for brushing
- ✓ fresh salad and mushroom rice pilaf, to serve (optional)

1 Combine beef, soy sauce, garlic, rosemary, and pepper in a bowl. Cover and marinate in the refrigerator for at least 1 hour.

2 Preheat oven to 330°F. Brush a roasting pan generously with melted butter.

3 Transfer beef, including marinating liquid, to the prepared pan. Roast for 30 to 45 minutes or until golden brown.

4 Serve with salad and mushroom rice pilaf, if desired.

ONLINE EXCLUSIVE!

Get the recipe for the Mushroom Rice Pilaf on Yummy.ph.



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TIP
SINCE THE MIXTURE
ISN'T COOKED, WE
RECOMMEND USING
ORGANIC EGGS.

HAZELNUT MOUSSE WITH FRENCH MACARON

Put a spin on your usual chocolate mousse by adding hazelnuts and topping it off with the popular French pastry. The year ahead is looking extra sweet!

Serves 4 Prep Time 15 minutes, plus chilling time

- ✓ 300 grams milk chocolate, chopped roughly
- ✓ 3 medium eggs, separated, at room temperature
- ✓ 2 tablespoons caster sugar
- ✓ 1 cup all-purpose cream, chilled
- ✓ ½ cup hazelnuts, toasted and chopped finely
- ✓ 4 pieces store-bought French macaron for topping
- ✓ mint leaves for garnish (optional)

1 Place chocolate in a microwave-safe bowl and microwave for 1 to 2 minutes, stirring every 30 seconds, until melted. Set aside and cool for 5 minutes.

2 Transfer melted chocolate into a large bowl. Add egg yolks and stir until well combined. Set aside.

3 In the bowl of an electric mixer fitted with the whisk attachment, beat egg whites until soft peaks form. Sprinkle sugar over egg whites and beat until stiff peaks form. Using a spatula, fold half of the egg white mixture into the chocolate mixture until combined. Gently fold in the remaining egg white mixture. Set aside.

4 In the bowl of an electric mixer fitted with the whisk attachment, whip cream until soft peaks form. Mix in hazelnuts. Gently fold hazelnut-cream mixture into the chocolate mixture.

5 Spoon mousse into dessert glasses or bowls, cover with plastic wrap, and refrigerate for at least 4 hours.

6 Top each glass with a macaron and garnish with mint leaves, if using, just before serving.

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Make *Our Ulam For This Christmas*
 (#OUFT Christmas) creamy, rich, inviting
 and scrumptious with the help of
 NESTLÉ All Purpose Cream.

PREPARATION TIME: 20 minutes

COOKING TIME: 20 minutes

SERVES: 8-10

INGREDIENTS

- 3 tbsp olive oil
- 1/4 cup butter
- 1 medium onion, chopped
- 6 cloves garlic, chopped
- 2 cups fresh mixed mushrooms
 (shiitake, button, oyster)
- 2 pieces dry portobello mushroom
 soaked in 1 cup water, sliced,
 water reserved for later use
- 1 pack **NESTLÉ All Purpose Cream** 250ml
- 1 cup reserved mushroom water
- 1 sachet 8g **MAGGI MAGIC SARAP**,
 ground pepper to taste
- 2 tbsp truffle oil (optional)
- 300g linguini, cooked al dente

PROCEDURE

1. Heat olive oil and butter in a pan.
2. Sauté onion and garlic until fragrant but not brown.
3. Stir in all mushrooms and cook for 3 minutes. Pour in **NESTLÉ All Purpose Cream** and mushroom water.
4. Simmer over low heat for an additional 2 minutes. Season with **MAGGI MAGIC SARAP** and pepper. Remove from heat.
5. Drizzle mushroom cream sauce with truffle oil if desired. Toss prepared sauce with cooked pasta. Serve immediately.

*Creamy Pasta with
 Mushroom Sauce*





Creamy Peanut Curry Sauce

INGREDIENTS

1/2 cup creamy peanut butter
1 pack **NESTLÉ All Purpose Cream** 250ml
2 tbsp calamansi juice
1 tbsp curry powder
MAGGI MAGIC SARAP to taste
salt and pepper to taste

PROCEDURE

1. In a bowl, briskly whisk peanut butter and **NESTLÉ All Purpose Cream** together. When fully incorporated, add calamansi juice, and curry powder. Mix again.
2. Season with **MAGGI MAGIC SARAP**, salt and pepper to taste.

**You can serve this with roasted chicken or grilled fish.*

INGREDIENTS

2 tbsp olive oil
1 tbsp finely chopped garlic
1/2 cup liver spread
1 pack **NESTLÉ All Purpose Cream** 250ml
2 tbsp vinegar
1 tsp black pepper
sugar to taste

PROCEDURE

1. Heat olive oil. Slightly fry garlic until limp. Remove from oil and pan. Set aside.
2. Place the fried garlic in a bowl. Combine it with liver spread, **NESTLÉ All Purpose Cream** and vinegar. Mix until fully incorporated.
3. Season with pepper and sugar to taste.

**Goes well with any kind of lechon.*



Creamy Mock Lechon Liver Sauce

INGREDIENTS

1 pack **NESTLÉ All Purpose Cream** 250ml
1 tbsp lemon juice
2 tbsp toasted sesame seeds
1 tbsp minced garlic
1 tsp **MAGGI MAGIC SARAP**
1/4 cup grated cheese

PROCEDURE

1. Combine ingredients in a bowl. Mix until fully incorporated. Serve with pita bread or as dressing for pritchon or shawarma.

**You can also serve this with beef shreds and raw veggies.*



Creamy Garlic Sauce

Creamy Macaroni Salad in Truffle Dressing



PREPARATION TIME: 15 minutes

COOKING TIME: 20 minutes

SERVES: 6-8

INGREDIENTS

| | |
|---------|---------------------------------------|
| 1 pack | NESTLÉ All Purpose Cream 250ml |
| 1/4 cup | condensed milk |
| 1 tbsp | truffle oil (optional) |
| 200g | macaroni noodles, cooked al dente |
| 1 cup | cooked, cubed chicken |
| 1/4 cup | cubed celery |
| 1/4 cup | cubed cheddar cheese |
| 1 cup | cubed carrots, blanched |
| 1/4 cup | roasted walnuts |

PROCEDURE

1. To prepare the truffle cream, combine in a bowl **NESTLÉ All Purpose Cream**, condensed milk and truffle oil. Stir until fully mixed.
2. In a different bowl, combine macaroni, chicken, celery, cheese and carrots.
3. Toss salad ingredients on the earlier prepared truffle cream. Combine until ingredients are fully coated with the dressing.
4. Serve chilled.

Prepare a delicious macaroni-chicken salad using the No. 1 cream brand in the Philippines*, **NESTLÉ All Purpose Cream**.

*Source Euromonitor International Limited; Packaged Food 2013 edition; retail value sales at retail selling price; by local brand name; 2007 - 2012

Creamy Fruit and Nut Salad Fusion

PREPARATION TIME: 5 minutes

SERVES: 6-8

INGREDIENTS

| | | |
|----------|---------------------------------|-------|
| 1 pack | NESTLÉ All Purpose Cream | 250ml |
| 1/4 cup | condensed milk | |
| 1/2 cup | roasted walnuts, chopped | |
| 1/2 cup | roasted cashew nuts, chopped | |
| 1/2 cup | roasted macadamia nuts, chopped | |
| 2 tbsp | raisins | |
| 1 piece | unpeeled pear, cubed | |
| 2 pieces | peeled kiwi, cubed | |
| 1 cup | cubed melon | |
| 1 piece | unpeeled red apple, cubed | |

PROCEDURE

1. In a bowl, combine **NESTLÉ All Purpose Cream** and condensed milk. Stir until fully mixed.
2. Toss in the rest of the ingredients. Keep the mixture chilled until ready to serve.

A concoction bursting with flavor, this recipe combines tangy, sweet, nutty, and creamy. This is a treat the whole family will enjoy at Christmas and all year round.



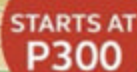
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Whether entertaining a small group at home or bringing a whole feast to your #OUFT Christmas potluck parties, you can make your sweet and savory holiday dishes more enticing and delicious with NESTLÉ All Purpose Cream.





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our ultimate step-by-step guide—it's
chock-full of traditional recipes with a
twist, fun cocktail ideas, and entertaining
tips. It's time to get the party started!

The complete guide to

NOCHE BUENA

PHOTOGRAPHY BY Lilen Uy
RECIPES AND FOOD STYLING BY Mel Jimenez
PROP STYLING BY Rachelle Santos
TEXT BY Regine Rafael and Rachelle Santos

PART ONE the GAME PLAN

**Why stress?
Take control
of the
holidays
with our
super helpful
strategies.**

2 WEEKS BEFORE

Finalize your menu. Choose three among the four mains (make either the ham or the chicken) and one pasta from the two choices.

Go shopping for non-perishables, frozen products, and drinks.

5 DAYS BEFORE

Make Adobong Dulong, Herbed Kesong Puti, ham glaze (if using), and Caesar dressing. Place in airtight containers; chill. Prepare serving dishes, dinnerware, and glasses.

3 DAYS BEFORE

Make compound butter for the Classic Roast Beef, wrap in parchment, form into a log, cover in plastic wrap, chill.

Make cream sauce for the Baked Penne with Queso de Bola Cream Sauce. Refrigerate in an airtight container.

Make the *polvoron* and *pastillas*.

Make the Tableya and Cashew Torte. Place in a cake box, wrap well with plastic wrap, and freeze. Remove from freezer 20 minutes before serving.

Make wontons for the Classic Molo Soup. Place in one layer on a parchment-lined tray. Cover with plastic wrap; freeze. Thaw six hours before using.

2 DAYS BEFORE

Purchase perishables.

1 DAY BEFORE

Cook noodles for your pasta dish; refrigerate.

Cook chicken, liver, stock for the Molo Soup; refrigerate.

Set the table! Cover with a tablecloth to protect from dust.

DAY OF THE PARTY

2:00 p.m.

Prep ingredients for the mains. Organize mise-en-place: Arrange ingredients for each recipe on separate trays. Chill the drinks.

3:30 p.m.

Prep Baked Penne or make sauce

for Sausage and Vegetable Penne.

4:00 p.m. Make Arroz Valenciana.

4:30 p.m. Prep Roast Chicken or Glazed Ham Roast.

5:00 p.m. Put chicken or ham in the oven.

5:30 p.m. Make Classic Molo Soup.

6:00 p.m. Prep Classic Roast Beef.

6:30 p.m. Put beef in the oven. Fry bacon for salad.

7:00 p.m. Prep Baked Salmon.

7:30 p.m. Put salmon and penne with cream sauce in the oven. If making Sausage and Vegetable Penne, mix sauce into the noodles.

7:40 p.m. Poach eggs for salad.

8:00 p.m. It's time to party!



PART TWO

GET THE
party
STARTED

Welcome guests with a refreshing cocktail and an assortment of nibbles.

Try Adobong Dulong and Herbed Kesong Puti served with your choice of jam and crostini. You can even bottle them up and give them as gifts at the end of the evening!

ADD ON TO
THIS PLATTER
FOR A WIDER
SELECTION:

Pair a variety of breads with the Adobong Dulong and Herbed Kesong Puti. Aside from crostini, serve breadsticks, soda crackers, and melba toast.

Decadent cheese wedges, sliced cold cuts, jams, and dried fruit arranged on a large platter make for an easy-to-prepare yet elegant starter.

Have something for the kiddos to munch on, too! Prepare bowls of flavored popcorn, oven-baked vegetable chips, and chocolate-covered pretzels.

ADOBONG DULONG



Here's one crowd-pleaser that's really easy to whip up!

Serves 6 to 8 Prep Time 10 minutes

Cooking Time 10 to 15 minutes

- ✓ 4 cloves garlic, sliced thinly
- ✓ 1/3 cup olive oil
- ✓ 300 grams fresh *dulong*, rinsed and drained
- ✓ 1 to 2 teaspoons white wine vinegar or garlic vinegar
- ✓ salt and pepper, to taste
- ✓ crostini, to serve

1 Sauté garlic in olive oil in a large frying pan over medium-low heat. Increase heat to medium and add *dulong*.

2 Stir carefully and add vinegar; let simmer for about 10 minutes or until fish is opaque. Remove from heat and season to taste with salt and pepper. Serve warm or at room temperature with crostini.

HERBED KESONG PUTI



Add an extra layer of flavor to your favorite local cheese. Get ready for a party in your mouth!

Serves 6 Prep Time 15 minutes

Cooking Time 5 minutes

- ✓ 3/4 cup olive oil
- ✓ 1/4 teaspoon chili flakes
- ✓ 4 sprigs fresh rosemary or oregano, washed
- ✓ 1 1/2 teaspoons whole peppercorns
- ✓ 1/2 teaspoon sea salt
- ✓ 1 1/2 cups *kesong puti*, cubed
- ✓ crostini, to serve

1 Heat olive oil in a small saucepan over medium-low heat until simmering. Add the rest of the ingredients except for *kesong puti*. Turn off heat and let flavors infuse. Let cool completely.

2 Add *kesong puti* to the olive oil mixture. Place in an airtight container; refrigerate for up to 5 days. Serve with crostini.



PART THREE

COCKTAILS
with a
twist
from **ERUAN HEUSSAFF**
OF NINER ICHI NANA

**Unleash your inner bartender:
Make luscious libations
perfect for merrymaking!**

MANGO MADNESS

Place the **flesh of half a mango**, **45ml tequila** (we used 1800 Cuervo Gold), **22ml lime juice**, **white from 1 organic egg**, **22ml lemon juice**, a pinch of **salt**, and **2 dashes Angostura bitters** (available at Uniwide) in a cocktail shaker. Shake until frothy. Add **ice cubes**. Shake again until you hear the ice break. Strain liquid into a coupe without ice. **Serves 1.**

NANA PUNCH

Mix together **120ml gin** (we used Tanqueray), **60ml Midori**, **1/3 cup freshly squeezed ginger juice**, chopped flesh from **3 passionfruit**, **mangosteen**, or **mangoes**, **1 bottle sparkling white wine**, **80ml freshly squeezed lime juice**, handful of **cilantro leaves**, **350ml watermelon juice**, **125ml simple syrup** in a punch bowl, tasting as you go. **Makes 1.5 liters.**

NINER SANGRIA

Mix together **6 bottles red wine** (we used a Cabernet Sauvignon), **4 dried figs** (chopped), **1 cup raisins**, **350ml Cointreau**, **1/3 cup anise**, **350ml cinnamon vodka** (to make, place a cinnamon stick in a bottle of vodka, and allow to infuse for 1 week), **350ml brandy**, **peel from 1 whole lemon**, **peel from 1 whole orange**, **1/3 cup cloves**, and **400 grams caster sugar** in a large container. Chill overnight, then strain immediately. Add **chopped fresh fruits** (you can also use canned peaches), portion among carafes, and chill. **Makes about 5 liters.**

GINGER BOOST

Muddle **2 pineapple slices** and **1 (1/4-inch) piece ginger** in a cocktail shaker. Add **2 dashes Angostura bitters** (available at Uniwide), **30ml carrot juice**, **30ml orange juice**, **45ml vodka** (we used Belvedere), **22ml lime juice**, **15ml simple syrup**, and **ice cubes**. Shake and strain into a glass with ice cubes. **Serves 1.**

Keep your sangria in the refrigerator—letting it sit in a bowl with ice ends up diluting the drink.

Take a plastic container and make a huge ice block. Keep the block in your punch bowl. It'll take forever to melt!

WOOD PICKS

Muddle **2 strawberries** in a cocktail shaker. Add **15ml bourbon**, **15ml Frangelico** (available at Ralph's Liquor Store), **15ml lemon juice**, **white from 1 organic egg**, and **ice cubes**. Shake hard until ice breaks. Strain into a glass with ice. Garnish with sliced strawberries and a dried orange slice. **Serves 1.**

BRAMBLE

Muddle **6 to 7 blueberries** in a glass. Add **30ml gin** (we used Tanqueray), **15ml simple syrup**, **15ml fresh lemon juice**, **15ml cassis liqueur** (available at Metro Supermarket); stir. Add **ice cubes** and garnish with blueberries, mint leaves, a dash of confectioners' sugar, and a lemon round. **Serves 1.**

Keep 'em cool

The fridge can easily fill up when preparing to entertain. Free up some space by chilling bottled drinks in a presentable bucket or a large punch bowl filled with ice, water, and a handful of salt. Place the bucket or bowl on your drinks table alongside clean glasses and cocktail napkins. Let your guests help themselves!

ENTERTAINING TIP!



3-IN-1

Place **1 shot (about 45ml) cold dark espresso**, **45ml cognac**, **white from 1 organic egg**, **22ml condensed milk**, and **ice** in a cocktail shaker; shake. Strain into a glass with ice cubes. **Serves 1.**

Since the eggs needed in the cocktails are left raw, we recommend using organic ones.

SAZERAC

Place **1 sugar cube** and **2 dashes Peychaud or Angostura bitters** (available at Uniwide) in a mixing glass. Muddle until sugar cube crumbles. Add **60ml rye whiskey** (we used Rittenhouse; available at Uniwide); stir about 30 times. Place **15ml Absinthe** (available at Metro Supermarket) in a coupe, swirl, then throw it out. Strain bitters-whiskey mixture into Absinthe-washed glass. Serve without ice. **Serves 1.**

ESSENTIAL TOOLS for the HOME BAR

STASH THE BARE ESSENTIALS AT HOME—WE PROMISE, YOU'LL FEEL LIKE A PRO!



COCKTAIL SHAKER AND STRAINER Two separate tools, both equally important. Use the shaker to shake up mixtures, allowing all the flavors to blend well together. Use the strainer when pouring your drink into a glass to leave out ice and unnecessary particles.



JIGGER

Follow cocktail recipes to a T: Use this to accurately measure the components of your drink.

PEELER Use it in the kitchen, then use it at your home bar, too! You'll need one to fashion fruit and veg garnishes—they'll give your drink extra oomph.



BAR SPOON

This one has a long handle and the capacity of a teaspoon. It's essential for measuring ingredients and mixing drinks in tall glasses.



MUDDLER

Use it to mash fruits, herbs, and spices. This releases all the wonderful flavors, making for the tastiest cocktails.





ADD CRUNCH TO YOUR SALAD WITH CROUTONS! INSTEAD OF PLAIN TOASTED BREAD CUBES, GO AHEAD AND USE FLAVORED ONES!

Place 2 cups bread (cut into $\frac{3}{4}$ -inch cubes) in a bowl. Drizzle 2 tablespoons melted butter over; toss to coat evenly. Heat a nonstick pan; add bread cubes. Cook over low heat for 6 to 8 minutes or until cubes are evenly browned. Toss the cubes with different herb and spice mixtures!

Mediterranean Herbed Croutons: Add 1 teaspoon dried rosemary (chopped), 1 teaspoon dried thyme, and $\frac{1}{2}$ teaspoon ground oregano.

Garlic Parmesan Croutons: Add 1 teaspoon garlic powder and 3 tablespoons finely grated Parmesan cheese.

Lemon and Dill Croutons: Add 1 teaspoon chopped fresh dill and $1\frac{1}{2}$ teaspoons grated lemon zest.

IF YOU'RE SERVING THIS SALAD AS PART OF A BUFFET SPREAD, DON'T ADD THE DRESSING TO THE GREENS JUST YET—ADDING IT TOO EARLY WILL MAKE YOUR LEAVES SOGGY. SERVE LETTUCE, DRESSING, AND OTHER COMPONENTS SEPARATELY.

In the midst of all the booze and rich mains, don't forget about fresh vegetables and a comforting broth. It's all about balance in this holiday feast.



CAESAR SALAD with POACHED EGGS and THICK-CUT BACON

Spruce up the quintessential Caesar salad by adding extra components: Think perfectly poached eggs and juicy meat morsels.

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

Cooking Time 20 to 25 minutes

FOR THE CAESAR DRESSING

- ✓ 1 cup mayonnaise
 - ✓ 4 to 6 anchovy fillets, mashed with a fork
 - ✓ 1 tablespoon Dijon mustard
 - ✓ 1 tablespoon olive oil
 - ✓ juice from 1 lemon
 - ✓ 1 to 2 teaspoons Worcestershire sauce
 - ✓ salt and pepper, to taste
-
- ✓ about 1 teaspoon vinegar
 - ✓ 6 medium eggs, at room temperature
 - ✓ 2 heads romaine lettuce, washed, dried, and torn
 - ✓ 2 slabs bacon, sliced into 1/4-inch-thick slices and pan-fried until golden brown
 - ✓ 6 tablespoons freshly grated Parmesan cheese

1 Make the Caesar dressing: Combine all ingredients in a food processor and pulse to blend. Season to taste with salt and pepper. Place in an airtight container and store in the refrigerator until ready to use.

2 Twenty minutes before serving, poach the eggs: Bring an inch of water and 1/2 teaspoon vinegar in a nonstick frying pan to a simmer. Turn heat down to the lowest setting. Break 1 egg into a small bowl and gently lower into the hot water. Using a spoon, gently fold the whites of the egg towards the center, keeping the egg as round as possible as it cooks. The egg is done when the whites become opaque, about 2 to 3 minutes. Drain on a paper towel-lined plate. Repeat with remaining eggs.

3 Right before serving, toss lettuce in the dressing and portion among bowls. Top with bacon slices and a poached egg. Sprinkle with grated Parmesan cheese and freshly ground black pepper. Serve immediately.



FOR EXTRA TASTY WONTONS, ADD FINELY CHOPPED SMOKED HAM INTO THE MIX.

CLASSIC MOLO SOUP

Revel in the warmth of tasty dumplings swimming in a truly flavorful broth.

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

Cooking Time 60 to 75 minutes

- ✓ 2 large pieces chicken breast, skin and bone intact
- ✓ 1/2 medium white onion, minced
- ✓ 150 grams chicken liver, sliced into 1/3- to 1/2-inch pieces
- ✓ 2 tablespoons bottled toasted garlic
- ✓ chopped green onions

FOR THE PORK WONTONS

- ✓ 300 grams ground pork
- ✓ 1 large egg
- ✓ 3/4 teaspoon salt
- ✓ 1/2 teaspoon freshly ground black pepper
- ✓ 1 pack small wonton wrappers



1 Place chicken breast and onions in a large pot with 3 liters water and bring to a boil over medium-high heat. Lower heat and

simmer until chicken is completely cooked. Remove chicken from stock; set aside to cool. Once chicken has cooled, cut meat into cubes or shred by hand. Place in an airtight container and store in the refrigerator.

2 In the same pot of stock, cook chicken liver over medium heat until done, about 15 minutes. Using a slotted spoon, transfer liver to the container with the chicken meat. Set aside pot of stock.

3 Make the pork wontons: Mix together ground pork, egg, salt, and pepper in a medium bowl until well combined. Wrap a generous teaspoon of meat mixture with a wonton wrapper. Repeat with remaining meat mixture.

4 Bring the pot of stock to a boil and add pork wontons. The wontons are done when they rise to the top. Add chicken breast and liver. Stir in toasted garlic and green onions. Season to taste with salt and freshly ground black pepper. Serve immediately.

PART FIVE

THE main EVENT

Here's what everyone's been waiting for! Impress your guests and bring out the prized dishes—they'll ooh and aah over magnificent mains and perfect pastas.

GOT LEFTOVERS?

TURN IT INTO A PASTA DISH!

Flake baked salmon and set aside. Heat olive oil in a pan and sauté minced garlic until fragrant. Add flaked salmon, capers, and sliced black olives. Toss in cooked pasta noodles. Season with salt, pepper, and chopped fresh dill or thyme. Drizzle with lemon juice and serve hot.

ENTERTAINING TIP!





BAKED SALMON with LEMON and HERBS

Looking for a stress-free main? This more than fits the bill! Lemon and herbs easily elevate the flavor of delicate baked salmon.

Serves 6 Prep Time 20 minutes
Cooking Time 20 to 25 minutes

- ✓ 2 or more tablespoons chopped fresh dill or thyme
- ✓ 1 teaspoon salt
- ✓ 1 teaspoon freshly ground black pepper
- ✓ 6 (1-inch-thick) salmon slices
- ✓ ½ cup olive oil
- ✓ 3 lemons, sliced into thin rounds

- 1** Preheat oven to 375°F. Line a baking sheet with parchment paper.
- 2** Combine dill or thyme, salt, and pepper. Place salmon on prepared pan and drizzle with olive oil. Sprinkle evenly with the herb-salt mixture and top with lemon slices.
- 3** Bake for 20 to 25 minutes or until salmon is opaque and flakes when gently prodded with a fork. Serve immediately.

Table ready

There's no need to make an elaborate centerpiece. Simply fill a large crystal bowl with Christmas balls or pine cones, lay small pots of fresh poinsettias on the buffet table, and light up festive candles to set the mood.



BAKED PENNE with QUESO & BOLA CREAM SAUCE

This pasta dish can't get any more festive. Why? Because of the simple, wonderful addition of *queso de bola* to the cream sauce!

Serves 8 Prep Time 25 minutes **Cooking Time** 45 minutes

FOR THE CREAM SAUCE

- ✓ 4 tablespoons butter
- ✓ 3 tablespoons all-purpose flour
- ✓ 2 cups warm milk
- ✓ 1 cup chicken stock
- ✓ 1½ cups grated *queso de bola*
- ✓ 1 tablespoon vegetable oil
- ✓ 1 small onion, minced
- ✓ 2 cloves garlic, minced
- ✓ 1 cup chopped spinach
- ✓ 1 cup diced yellow bell peppers
- ✓ ½ teaspoon sea salt
- ✓ ½ teaspoon freshly ground black pepper
- ✓ 500 grams penne pasta, cooked according to package directions
- ✓ ½ cup grated *queso de bola* for topping



ENTERTAINING TIP!



Hot stuff

Use oven-to-table serving dishes to keep food warm. These work better than glass dishes or casseroles, plus they cut clean-up time in half!

- 1** Preheat oven to 350°F.
- 2** Make the cream sauce: Melt butter in a large saucepan over medium heat, and stir in flour. Cook mixture for 1 minute. Stir in milk and stock; bring mixture to a boil as you stir continuously.
- 3** Add grated *queso de bola* then turn off heat, stirring until cheese melts completely.
- 4** Heat oil and sauté onion in a large frying pan over medium heat until translucent. Increase heat to medium-high. Add garlic, chopped spinach, bell peppers, and salt.
- 5** Stir constantly and cook for about 6 to 8 minutes or until vegetables are tender. Remove from heat and set aside.
- 6** Add cooked vegetables and black pepper to the cream sauce. Mix well.
- 7** Stir in cooked penne and toss to mix well. Pour into a 13x9-inch baking dish. Sprinkle with grated *queso de bola*.
- 8** Bake in the preheated oven for 15 to 20 minutes or until cheese is melted and bubbly. Serve immediately.

flavor FUN

PLAY WITH
THE FLAVOR
PROFILE OF
YOUR ROAST
WITH THESE
TASTY IDEAS:

Season your chicken with a variety of herbs and spices. Make your own mix or turn to page 85 for a bunch of spice rubs.

Make an extra batch of the Roast Beef's compound butter on page 77, then spread underneath the skin. This keeps the chicken moist and adds a wonderful layer of flavor, too.

Stuff the chicken's cavity with various aromatics such as lemon halves, leeks, garlic, and herbs.

ENTERTAINING TIP!



Label it!

Label platters with sticky notes to remind you of which plate you assigned for each dish.

GOT
LEFTOVERS?

TURN IT INTO A TASTY QUESADILLA!

Shred roast chicken; season with ground cumin and chili powder. Arrange shredded chicken on a flour tortilla. Top with grated cheddar or quick-melting cheese, roasted green bell peppers, and jalapeño slices; cover with another flour tortilla. Grill on a hot pan until golden and crisp. Slice into quarters and serve hot with tomato salsa.

GOT LEFTOVERS?

TURN IT INTO AN ITALIAN-INSPIRED ARANCINI!

Take a spoonful of Arroz Valenciana and place a mozzarella cube on top; mold rice into 1½-inch balls.

Lightly dredge in flour, dip in egg, and coat in breadcrumbs. Deep-fry in preheated oil until rice balls are golden. Serve with garlic mayonnaise or leftover Caesar dressing, if desired.



ROAST CHICKEN *with* ARROZ VALENCIANA

Complete your Noche Buena table with a vibrant plate of fried rice. Paired with a succulent roast chicken, you've got a sure showstopper.

Serves 6 to 8 **Prep Time** 35 minutes

Cooking Time 2 hours

- ✓ 1 (1.8-kilo) whole chicken, washed and dried
- ✓ ¼ cup butter
- ✓ salt and freshly ground black pepper (about 1 to 2 teaspoons each)
- ✓ 1 medium white onion, sliced in half
- ✓ 150 to 200 grams French beans, trimmed
- ✓ 2 medium carrots, peeled and sliced into sticks
- ✓ olive oil and salt, to season

FOR THE ARROZ VALENCIANA

- ✓ 4 cups short-grain rice (we used Jasponica)
- ✓ ¾ teaspoon ground turmeric
- ✓ 3 to 4 tablespoons vegetable oil
- ✓ 1 medium white onion, chopped
- ✓ 2 cloves garlic, minced
- ✓ 300 grams chicken liver, sliced into ⅓- to ½-inch pieces
- ✓ 300 grams pork shoulder (*kasim*),

sliced into 1-inch cubes

- ✓ 1 small red bell pepper, seeded and sliced into thin strips
- ✓ ½ cup frozen green peas
- ✓ salt and pepper, to taste

1 Preheat oven to 375°F.

2 Rub exterior and cavity of chicken with butter. Season cavity and exterior with salt and pepper. Place onion inside cavity. Tie chicken legs and tuck wings underneath breast (see trussing tip on page 20).

3 Place chicken on the center of a baking rack set on top of a baking pan.

4 Place French beans and carrots in separate baking dishes. Drizzle with olive oil and season with salt.

5 Place chicken, French beans, and carrots in the oven. Roast vegetables in the preheated oven for 15 minutes or until tender; remove from oven. Roast chicken for 50 to 75 minutes or until juices run clear when the thick part of the leg is pierced with a knife; remove

from oven and let rest for 20 minutes before serving.

6 Meanwhile, make the Arroz Valenciana: Mix uncooked rice and ground turmeric. Cook in a rice cooker according to package directions.

7 While rice is cooking, heat oil in a large frying pan over medium-high heat. Sauté onion until softened. Stir in garlic and sauté for another minute or until fragrant.

8 Add chicken liver, pork, and ½ to ¾ cup water; bring to a boil. Lower heat to medium and keep mixture at a constant simmer. Simmer for 15 to 20 minutes then stir in bell peppers, green peas, and cooked rice. Season to taste with salt and pepper. Toss to mix well. Transfer to a serving platter.

9 Transfer roast chicken, French beans, and carrots to a platter, and serve alongside Arroz Valenciana.

super SIDES

A ROAST IS NEVER COMPLETE WITHOUT A DELICIOUS SIDE DISH. THESE THREE NEVER GO OUT OF STYLE.

Steamed Asparagus with Buttered Garlic Crumbs (Check out the recipe on Yummy.ph!)

Vegetable Gratin (Log on to Yummy.ph for the recipe!)

Creamy mashed potatoes drizzled with truffle oil

ENTERTAINING TIP!



All lit up

Lighting a few candles can instantly make an area look inviting and feel warmer. Be wary of scented candles, though—they can interfere with your food's aroma! Still want to light up your pine- or cinnamon-scented candles? Just keep them away from the dining room.

BEEF CUTS, SUCH AS TENDERLOIN AND RIB EYE, ARE IN DEMAND DURING THE HOLIDAY SEASON. MAKE SURE TO ORDER MEAT FROM YOUR BUTCHER WELL IN ADVANCE.



GOT
LEFTOVERS?

**TURN IT INTO
A DELICIOUS
SANDWICH!**

Butter both sides of 2 slices focaccia or ciabatta bread. Slice leftover beef into strips and place on top of buttered bread. Add sautéed mushrooms, spinach, and zucchini. Top with a thin slice of Gruyère cheese; cover with another bread slice. Grill on a hot pan until cheese is melted and bread is golden and crisp. Serve hot.

CLASSIC ROAST BEEF

Make your hearty roast juicier and much more mouthwatering by covering it in luscious compound butter!

Serves 6 to 8 **Prep Time** 75 to 80 minutes

Cooking Time 60 to 75 minutes

FOR THE COMPOUND BUTTER

- ✓ ½ cup butter, slightly softened
- ✓ 4 cloves garlic, minced
- ✓ 1 medium shallot, minced
- ✓ 2 tablespoons finely chopped parsley
- ✓ ½ teaspoon salt
- ✓ ½ teaspoon freshly ground black pepper



FOR THE ROASTED VEGETABLES

- ✓ 2 cups broccoli florets, sliced in half
- ✓ 5 to 6 medium potatoes, sliced into wedges
- ✓ olive oil for drizzling
- ✓ salt, to season

FOR THE ROAST BEEF

- ✓ 1 kilo center-cut beef tenderloin, fat and silver skin trimmed
- ✓ 1½ teaspoons iodized salt
- ✓ 1 teaspoon freshly ground black pepper
- ✓ 2 tablespoons vegetable oil
- ✓ bottled horseradish and mustard, to serve (optional)

1 Make the compound butter: Mix together all ingredients in a bowl. Cover with plastic wrap and refrigerate until ready to use.

2 Make the roasted vegetables: Place broccoli florets and potatoes in separate baking dishes. Drizzle with olive oil and sprinkle with salt. Set aside.

3 Make the roast beef: Preheat oven to 300°F. (Make sure beef is thawed well before starting with the recipe.) Tie beef using kitchen twine, making the shape as even as possible.

4 Sprinkle salt and black pepper all over beef. Let stand at room temperature for at least 30 minutes. (Wrap with plastic wrap, if desired.)

5 Heat vegetable oil in a large frying pan over medium-high heat, and sear tied beef on all sides. Place seared beef on top of a baking rack set on top of a baking pan.

6 Roast beef in the preheated oven for 45 to 50 minutes or until internal temperature reaches 125 to 130°F. Remove roast from the oven.

7 Increase heat to 350°F. Roast broccoli for 15 minutes and potatoes for 20 minutes, or until tender.

8 Meanwhile, spread compound butter all over the exterior of the roast beef; cover loosely with foil. Let roast rest for 20 minutes. Remove twine and slice into ½-inch pieces.

9 Place roast beef on a serving platter. Arrange vegetables around beef. Serve immediately with horseradish and mustard, if desired.

SET THE mood

Up the festivities with a catchy Christmas playlist! Here, some chart-topping albums that'll keep your guests in a very merry mood.



Idina Menzel of *Wicked* and *Frozen* fame has a new Christmas album. Go get *Holiday Wishes*!



Party with Jackson 5! *Ultimate Christmas Collection* will have everyone grooving till the morning light.



Let Michael Bublé serenade your guests with his *Christmas (Deluxe Special Edition)* album.



Reminisce the good ol' days with songs from Gary V., Jose Mari, and more in *OPM Platinum Christmas*.



brush on an amazing GLAZE

Pineapple-Caramel Rum Glaze

Place 1 cup sugar in a medium, heavy-bottomed saucepan over medium-high heat. Let sugar melt and caramelize until amber in color. Lower heat to medium and add 1 (240-ml) can unsweetened pineapple juice. (The mixture will bubble and sugar will seize.) Let mixture boil until sugar melts, about 15 minutes. Add $\frac{1}{4}$ cup rum and continue to boil. Once syrupy, add 2 teaspoons molasses and $\frac{1}{2}$ teaspoon salt. Let cool.

Honey-Orange Glaze

Whisk together $\frac{1}{2}$ cup honey, $\frac{1}{3}$ cup freshly squeezed dalandan juice, 1 tablespoon cider or balsamic vinegar, 1 tablespoon Dijon mustard, and ground cinnamon to taste in a bowl.

Coffee-Maple Glaze

Whisk together $\frac{1}{2}$ cup brown sugar, $\frac{1}{4}$ cup maple syrup or maple-flavored pancake syrup, 2 tablespoons instant coffee powder, 2 tablespoons cider vinegar, 1 tablespoon mustard, and $\frac{1}{2}$ tablespoon Worcestershire sauce in a bowl. Mix until sugar dissolves.

4

5 PAIR IT WITH A SUPER SIDE DISH

Sure, the ham's the star but it'll never reach its full potential without a sidekick! Our pick? Cauliflower!

BAKED CHEESY CAULIFLOWER

Serves 8 to 12 **Prep Time** 20 minutes **Cooking Time** 40 minutes

- ✓ 2 large heads cauliflower, cut into florets
- ✓ $\frac{1}{4}$ cup butter
- ✓ 6 tablespoons all-purpose flour
- ✓ 4 cups warm milk
- ✓ 1 cup grated quick-melting cheese (like mozzarella or Gruyère)
- ✓ 1 cup grated *queso de bola*, divided
- ✓ salt, pepper, and ground nutmeg, to taste

1 Preheat oven to 350°F.

2 Boil cauliflower in salted water until tender, about 5 minutes. Plunge in ice-cold water to stop cooking; drain.

3 Melt butter in a large saucepan. Add flour and stir. Cook for 2 minutes. Add warm milk; whisk continuously until smooth. Boil for 1 to 2 minutes until thick. Turn off heat.

4 Add quick-melting cheese and $\frac{1}{4}$ cup *queso de bola*; whisk until melted. Season with salt, pepper, and nutmeg.

5 Mix cauliflower and white sauce in a large bowl. Transfer to 2 (8x11-inch) baking pans or to 8 to 12 individual ramekins.

6 Sprinkle remaining *queso de bola* on top. Bake for 25 minutes or until cheese is melted and golden.



5 simple steps to the PERFECT HOLIDAY HAM

2 SCORE FOR A BEAUTIFUL FINISH

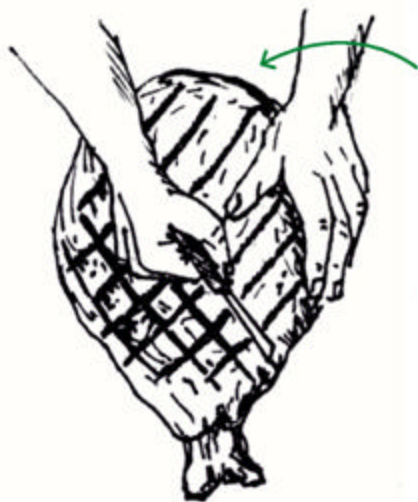
Scoring the ham not only makes for a majestic presentation, it also allows the flavors of the glaze to seep into the meat. To score, slice the fat on top of the ham in a crosshatch or diamond pattern, going $\frac{1}{2}$ inch deep, using a sharp paring knife.

3 PREP AND BAKE

Heat oven to 350°F. Prepare a shallow roasting pan fitted with a sturdy metal rack. Place scored ham on top of the rack and pour 2 cups water into the pan. Divide glaze (choose from any of the three at right) between 2 bowls; reserve 1 bowl for serving. Brush ham with glaze, then cover loosely with foil. Bake for 1 hour. Remove foil and continue baking for 40 more minutes, brushing twice with glaze. Bake until a meat thermometer inserted in the thickest part (not touching bone) registers 135°F. Transfer ham to a chopping board and let rest for 15 minutes before slicing. Serve with extra glaze and pan juices.

1 PICK THE IDEAL MEAT

For juicy, flavorful ham, go for a 2.5-kilo bone-in ham instead of the boneless kind. Pick one that's already cured, smoked, and pre-boiled to cut down on cooking time. Choose one that's skinless (so the fat browns beautifully when baked) and with a layer of fat (to ensure moist, tasty meat).





midnight SNACK

WHEN THE CLOCK STRIKES MIDNIGHT, WHIP OUT THE HOT CHOCOLATE AND ENSAYMADA—NO NOCHE BUENA IS COMPLETE WITHOUT THIS SWEET TRADITION!

For a luxurious take, try the Diamond Hotel's good-for-two, sweet-savory Truffle Mushroom Ensaymada (P250 each, Diamond Hotel and The Cake Club).

Serve flavored hot chocolate! Orange- or hibiscus-flavored cocoa, anyone? Check out Ralfe Gourmet Chocolate's flavored *tableya* and powdered cocoa. (P525 for a 250-gram can of hibiscus cocoa powder and P452 for flavored *tableya*, Ralfe Gourmet Chocolate).

SAUSAGE and VEGETABLE PENNE PASTA

With fresh vegetables and juicy sausage, this colorful dish is light on the belly but heavy on the flavor!

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

- ✓ ¼ cup olive oil, divided
- ✓ 1 medium white onion, sliced thinly
- ✓ 3 tablespoons chopped garlic
- ✓ 2 Hungarian sausages (about 280 grams), cubed
- ✓ 1½ cups fresh button mushrooms, caps sliced into 3
- ✓ 1½ cups zucchini, diced
- ✓ 1½ cups cherry tomatoes, quartered
- ✓ ¾ cup blanched spinach, squeezed dry and chopped roughly
- ✓ ½ cup chicken stock
- ✓ 350 grams penne noodles, cooked according to package directions
- ✓ ¼ cup chopped fresh basil (optional)

- ✓ salt and freshly ground black pepper, to taste
- ✓ ⅓ cup grated Parmesan cheese

1 Heat 2 tablespoons oil in a large frying pan or wok. Sauté onions until translucent. Add garlic; sauté just until fragrant. Add sausages; cook for 1 minute.

2 Add remaining olive oil and mushrooms. Sauté until mushrooms are brown, about 1 minute.

3 Add zucchini and cherry tomatoes; cook just until tender. Add spinach and chicken stock. Mix well and cook until stock is reduced to half.

4 Toss in pasta and basil, if using. Season to taste with salt and pepper.

5 Transfer to a serving platter and sprinkle with Parmesan cheese. Serve hot.



Be the hostess with the mostest! Finish with a gorgeous dessert and send guests home with beautifully wrapped treats. Flavored polvoron and pastillas do just the trick!

MOCHA PASTILLAS

Combine 3 cups powdered milk (sifted) and 1 teaspoon instant coffee in a bowl. Pour $\frac{1}{2}$ (168-ml) can condensed milk into the mixture; mix well. Transfer mixture to a clean, sugar-sprinkled work surface. Using a rolling pin, roll mixture until $\frac{1}{4}$ inch thick. Cut into $1\frac{1}{2}$ -inch-wide strips and roll into logs. Slice into 2-inch lengths. Wrap in food-safe cellophane. **Makes 40.**

MANGO PASTILLAS

Place 3 cups powdered milk (sifted) in a large bowl and make a well in the center. Pour in $\frac{1}{2}$ (168-ml) can condensed milk and the flesh from 1 mango (puréed). Mix until well combined. Scoop 1 tablespoon of the mixture and roll into a ball. Roll in confectioners' sugar. Repeat with remaining mixture. Wrap in food-safe cellophane. **Makes 40.**



COOKIES+CREAM and MILO POLVORON

Toast 2 cups all-purpose flour in a pan over medium-low heat for 15 minutes or until light brown in color. Stir continuously so the flour doesn't burn. Let cool. Combine flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup powdered milk, and $\frac{1}{2}$ cup softened butter in a

bowl. Divide mixture between 2 bowls. Mix $\frac{1}{4}$ cup crushed chocolate sandwich cookies (filling removed) into 1 bowl; mix 1 to 2 (22-gram) Milo sachets into the other. Shape mixtures using a *polvoron* mold. Wrap in food-safe Japanese paper. **Makes 25.**

ENTERTAINING TIP!



Pack 'em up
Prepare yourself for tons of leftovers! Have lots of covered food containers, aluminum foil, and plastic wrap at the ready.

CHOCOLATE TABLEYA and CASHEW TORTE

Fun flavors and textures come into play in this dessert, ending your Noche Buena on the sweetest note!



Serves 8 Prep Time 40 minutes **Cooking Time** 1 hour 30 minutes

FOR THE MERINGUE

- ✓ whites from 8 large eggs
- ✓ 1/4 teaspoon cream of tartar
- ✓ 2 cups sugar
- ✓ 1/2 cup Dutch-processed cocoa powder, sifted (reserve 1 tablespoon for sprinkling)
- ✓ 1 1/4 cups toasted cashew nuts, chopped, divided

FOR THE GANACHE

- ✓ 100 grams unsweetened *tableya* (about 10 tablets)
- ✓ 1 tablespoon corn syrup
- ✓ 3/4 cup whipping cream

FOR THE MOUSSE

- ✓ 100 grams unsweetened *tableya* (about 10 tablets)
- ✓ 1 cup corn syrup, divided
- ✓ 1/4 cup sugar
- ✓ yolks from 5 large eggs
- ✓ 1/4 teaspoon salt

- ✓ 1 cup whipping cream, chilled and whipped to soft peaks

1 Preheat oven to 250°F. Draw 2 (8-inch) circles each on 2 sheets parchment paper. Use them to line 2 large baking sheets, drawn side down.

2 Make the meringue: In the bowl of an electric mixer fitted with the whisk attachment, whip egg whites until foamy; add cream of tartar over low speed. Increase speed to medium; add sugar by the tablespoon. Once done, increase speed to medium-high and whip until soft peaks form. Using a spatula, fold in cocoa and 1 cup cashew nuts. Spread mixture evenly within the drawn circles. Sprinkle remaining cocoa over. Bake until dry, about 50 to 60 minutes. Turn off heat; let cool completely in the oven.

3 Make the ganache: Mix together *tableya*, corn syrup, and cream in a heatproof bowl; place bowl on top of a pan of simmering water. Stir until

chocolate is completely melted; let cool.

4 Make the mousse: Melt *tableya* and 1/2 cup corn syrup in a medium heatproof bowl over a pan of simmering water. Stir in sugar. Remove from heat; let cool for 15 minutes, stirring occasionally.

5 Bring remaining corn syrup to a boil in a small pan. Place yolks in the bowl of an electric mixer fitted with the whisk attachment; whip on medium speed. Pour in hot syrup. Whip until mixture doubles in volume. Lower speed, add salt, and pour in cooled *tableya* mixture. Increase speed to medium; mix until well combined. Fold in whipped cream.

6 To assemble: Place a spoonful of mousse on a serving plate. Place a meringue disc on top; drizzle with 3 tablespoons cooled ganache. Spread 1/4 of the mousse on top. Place another disc on top. Repeat with remaining meringue, ganache, and mousse. Sprinkle top with remaining cashews and drizzle with ganache. Chill or freeze for 8 hours before serving.



PHOTOGRAPHY BY Lilen Uy
RECIPES AND FOOD PREPARATION BY
Len Santos-Ding of Feed 5000
STYLING BY Paulynn Chang Afable
PRODUCED BY Trinkia Gonzales

Makes 12 to 15 cupcakes **Prep Time** 15 minutes **Baking Time** 17 to 20 minutes

- ✓ 1 cup cake flour
- ✓ ½ cup all-purpose flour
- ✓ 1 cup sugar
- ✓ 2 teaspoons ground cinnamon
- ✓ 2¼ teaspoons baking powder
- ✓ ¼ plus ⅛ teaspoon salt
- ✓ ½ cup unsalted butter, sliced into 1-inch cubes
- ✓ 2 large eggs
- ✓ ½ cup whole milk, mixed with ½ teaspoon calamansi juice
- ✓ 1 teaspoon vanilla extract

FOR THE PEANUT BUTTER FROSTING

- ✓ ¾ cup unsalted butter,

at room temperature

- ✓ ½ cup creamy peanut butter
- ✓ 3 cups confectioners' sugar

1 Preheat oven to 325°F. Line a (12-cup) muffin tin with paper liners. Set aside.

2 In the bowl of an electric mixer fitted with the paddle attachment, combine flours, sugar, cinnamon, baking powder, and salt; mix on low speed until combined. Add butter, mixing just until coated with flour. Mixture should resemble coarse sand.

3 Whisk together eggs, milk mixture, and vanilla in another bowl. Add wet ingredients to dry ingredients; beat until incorporated. Do not over mix.

4 Divide batter evenly among liners, filling until ⅔ full. Bake

in the preheated oven, rotating pan halfway through, until a toothpick inserted in the center comes out clean, about 17 to 20 minutes. Transfer to a wire rack and cool completely.

5 Make the Peanut Butter Frosting: In the bowl of an electric mixer fitted with the paddle attachment, cream butter and peanut butter until smooth and creamy, about 2 to 3 minutes. With mixer on low speed, add sugar; mix until light and fluffy. If necessary, gradually add more sugar to reach desired consistency. Frost cooled cupcakes using a piping bag fitted with a star tip.

CINNAMON
CUPCAKES
WITH
PEANUT
BUTTER
FROSTING

Any baking enthusiast will be thrilled to receive a D-I-Y cupcake set! Dress it up with fun sprinkles, cupcake liners, and mini kitchen tools—and don't forget to enclose the complete recipe!



SWEET AND SPICY MIXED NUTS

The perfect gift for movie buffs, these spiced nuts are seriously addictive! Go ahead and try other combinations, too—think macadamias and pecans, or go local and try a mix of cashews and *pili* nuts.

Makes 4 cups **Prep Time** 10 minutes **Baking Time** 15 to 20 minutes

- ✓ 1 teaspoon salt
- ✓ ½ teaspoon paprika
- ✓ ¼ teaspoon ground cinnamon
- ✓ ¼ teaspoon freshly ground pepper
- ✓ ¼ teaspoon cayenne pepper
- ✓ 1 cup whole unsalted almonds
- ✓ 1 cup unsalted walnuts
- ✓ 2 cups unsalted skinless peanuts
- ✓ ½ cup sugar
- ✓ ¼ cup water
- ✓ 1½ tablespoons unsalted butter, plus 2 teaspoons for greasing pan

1 Preheat oven to 350°F. Line a baking sheet with parchment paper and grease with 2 teaspoons butter. Set aside.
2 Combine salt, paprika, cinnamon, freshly ground pepper, and cayenne pepper in a

small bowl. Mix well.

3 Combine nuts in a heatproof bowl. Add half of the spice mixture and toss to coat nuts. Set aside.

4 Heat sugar, water, and butter in a saucepot over medium heat; let mixture boil. Lower heat and cook for 1 more minute. Pour over nut mixture and mix well to coat.

5 Spread nuts evenly on the prepared baking sheet. Bake for 10 minutes in the preheated oven. Remove from oven and stir so the warm syrup coats the nuts. Return to the oven and bake for 5 to 10 minutes more or until golden brown.

6 Remove nuts from the oven and sprinkle with the rest of the spice mixture. Transfer immediately to a heatproof bowl. Do not let them cool on the parchment paper as the nuts will stick to it. Store in an airtight container at room temperature for up to 3 weeks.



RED WINE-ROSEMARY SALT

Boil 2 cups red wine in a saucepot; reduce to about $\frac{1}{2}$ to $\frac{1}{4}$ cup. (It should be thick but not burnt.) Let cool completely. Mix in 4 cups rock salt and 3 tablespoons finely chopped fresh rosemary. Spread salt mixture on a baking sheet. Bake in a 200 to 250°F

preheated oven for 15 minutes or allow to air dry for up to 24 hours. Store in an airtight container for up to 1 year.

Makes 4 cups.

ITALIAN HERBED SALT

Combine $\frac{1}{2}$ cup dried basil, $\frac{1}{2}$ cup dried parsley, $\frac{1}{2}$ cup dried oregano, $\frac{1}{2}$ cup dried thyme, and 4 cups rock salt in a food processor; pulse until herbs are well blended. Store in an airtight container for up to 1 year. **Makes 6 cups.**

LEMON-CHILI SALT

Leave the zest of 2 lemons out to dry at room temperature overnight. Combine 2 tablespoons chili flakes and 1 cup rock salt in a food processor; pulse until chili flakes are evenly distributed. Mix in lemon zest. Store in an airtight container for up to 4 months. **Makes 1 cup.**

COCOA SPICE RUB

Combine 1 cup rock salt, 3 tablespoons unsweetened cocoa powder, 1 tablespoon instant coffee granules, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup dark brown sugar, 1 cup garlic powder, $\frac{1}{4}$ cup chili powder, $\frac{1}{4}$ cup cinnamon, $\frac{1}{4}$ cup onion powder, $\frac{1}{4}$ cup black pepper in a bowl; mix well. Store in an airtight container for up to 2 weeks. **Makes 5 cups.**

TEXAS BARBECUE RUB

Combine $\frac{1}{2}$ cup chili powder, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup rock salt, $\frac{1}{2}$ cup freshly ground pepper, $\frac{1}{2}$ cup paprika, $\frac{1}{4}$ cup ground cumin, and ground red pepper to taste. Mix well. Store in an airtight container for up to 2 weeks. **Makes 2 $\frac{1}{2}$ cups.**

DRY-HERB RUB

Combine 1 cup dried sage, $\frac{1}{2}$ cup dried thyme, $\frac{1}{2}$ cup dried basil, $\frac{1}{2}$ cup dried parsley, $\frac{1}{2}$ cup dried oregano, $\frac{1}{2}$ cup rock salt, $\frac{1}{2}$ teaspoon ground pepper in a food processor; pulse until evenly distributed. Store in an airtight container for up to 6 months. **Makes 3 $\frac{1}{2}$ cups.**

ONLINE EXCLUSIVE!

What to do with your seasoned salts and spice rubs? Get the recipes on Yummy.ph!

SEASONED SALTS AND SPICE RUBS

For a personal touch, label each bottle with a handwritten seal. Pack the rubs in a wooden box together with recipes on how to use them!



Makes 1 (8-inch) loaf **Prep Time** 15 minutes **Baking Time** 50 to 60 minutes

- ✓ 2 cups all-purpose flour
- ✓ 2 teaspoons baking powder
- ✓ 1/2 teaspoon baking soda
- ✓ 1/4 teaspoon salt
- ✓ 1 cup sugar
- ✓ zest from 1 lemon
- ✓ 3/4 cup plain yogurt
- ✓ 2 large eggs
- ✓ 1 teaspoon vanilla extract
- ✓ 2 tablespoons unsalted butter, melted
- ✓ 2 tablespoons canola oil
- ✓ 1 cup frozen blueberries
- ✓ 1 cup walnuts, toasted and chopped roughly

FOR THE GLAZE

- ✓ 3 tablespoons sugar
- ✓ 2 tablespoons lemon juice

1 Preheat oven to 350°F. Grease an 8x4-inch loaf pan with softened butter. Set aside.

2 Combine flour, baking powder, baking soda, and salt in a large bowl. Whisk to combine. Make a well in the center and set aside.

3 Combine sugar, lemon zest, yogurt, eggs, vanilla extract, melted butter, and oil in a separate bowl. Whisk until just combined.

4 Pour wet ingredients into dry ingredients; mix gently until just combined. Do not over mix. Fold in blueberries and walnuts.

5 Pour batter into prepared pan and bake for 55 to 60 minutes or until cake springs back when pressed at the center.

6 Make the glaze: Bring ingredients to a boil in a small saucepan over high heat. Reduce heat to low and continue stirring until sugar dissolves. Brush warm loaf with warm glaze.

BLUEBERRY WALNUT LOAF

Wrap a festive kitchen towel around the loaf, attach a wooden knife using satin ribbon, then place it in a grease-proof paper bag. Don't forget the mini Christmas ball—the devil is in the details!





FIVE-INGREDIENT FUDGE

The sweetest gift requires only 10 minutes and five ingredients! Wrap them up in parchment, then secure the bundles with washi tape and twine to make the prettiest parcels.

Makes 36 squares **Prep Time** 10 minutes, plus chilling time

- ✓ 1 tablespoon plus 2 teaspoons butter, softened, divided
- ✓ 2 cups semisweet chocolate chips
- ✓ 340 grams bittersweet baking chocolate, chopped into small pieces
- ✓ 1 (397-gram) can condensed milk
- ✓ 1 teaspoon almond extract

1 Line a 6x6- or 9x4- inch pan with parchment paper. Grease

with 2 teaspoons butter.

2 Combine chocolates and remaining butter in a heatproof bowl. Place the bowl on top of a saucepot of simmering water. Make sure the bottom of the bowl does not touch the water. Stir until melted. Add condensed milk; mix well and remove from heat. Add almond extract.

3 Spread chocolate mixture on the prepared pan and refrigerate until firm, at least 2 hours.

4 Cut fudge into 1-inch squares. Refrigerate for up to 2 weeks.

CHOCOLATE PEPPERMINT BROWNIES

Mint and chocolate are holiday flavor staples. Add them to a basic brownie recipe to make extra special treats!



Makes 1 (8x8-inch) pan **Prep Time** 20 minutes **Baking Time** 20 to 25 minutes

- ✓ $\frac{3}{4}$ cup unsalted butter
- ✓ 130 grams good-quality dark chocolate (we used 70 percent), chopped
- ✓ $\frac{3}{4}$ cup Dutch-processed cocoa powder, sifted
- ✓ 6 tablespoons all-purpose flour, sifted
- ✓ $\frac{3}{4}$ teaspoon baking powder
- ✓ $1\frac{1}{3}$ cups sugar
- ✓ 3 large eggs

- ✓ $\frac{1}{4}$ cup crushed candy canes, for topping

FOR THE PEPPERMINT FROSTING

- ✓ 1 cup confectioners' sugar
- ✓ 2 tablespoons unsalted butter, softened
- ✓ 2 teaspoons milk
- ✓ $\frac{1}{8}$ to $\frac{1}{4}$ teaspoon peppermint extract

FOR THE CHOCOLATE GLAZE

- ✓ $\frac{1}{3}$ cup semisweet or dark chocolate chips
- ✓ 1 tablespoon unsalted butter

1 Preheat oven to 350°F. Line an 8-inch square pan with parchment paper. Set aside.

2 Combine butter and chocolate in a heatproof bowl. Place the bowl on top of a saucepot of simmering water. Stir until melted and smooth. Set aside.

3 Mix together cocoa powder, flour, baking powder, and sugar in a medium bowl. Add dry ingredients into chocolate mixture and mix well. Beat in eggs and mix until batter is smooth and shiny.

4 Pour batter into the prepared pan and bake in the preheated oven for 20 to 25 minutes or until slightly springy on the outside but still gooey in the middle. Remove from oven and allow to cool in the pan.

5 Meanwhile, make the peppermint frosting: Beat confectioners' sugar and butter until light and creamy. Add milk and peppermint extract; beat again. Set aside.

6 Make the chocolate glaze: Combine chocolate and butter in a heatproof bowl. Place the bowl on top of a saucepot of simmering water. Make sure the bottom of the bowl does not touch the water. Stir until melted.

7 Assemble the brownies: Cut cooled brownies into 1x2-inch bars. Frost half with peppermint frosting and half with chocolate glaze. While the glaze is still warm, sprinkle the top of the chocolate glaze with crushed candy canes.

ROSEMARY-ORANGE OIL

Heat 1 liter extra virgin olive oil over low heat until warm (about 100°F). Portion oil equally between 2 bottles using a funnel. Arrange 1 sprig fresh rosemary (washed and dried) and 1 long strip orange peel (white pith removed) inside each bottle. Let cool completely before sealing. Refrigerate and use within 10 to 14 days. **Makes 2 (500-ml) bottles.**

ASIAN-INSPIRED OIL

Heat 1 liter vegetable or canola oil in a saucepan over low heat until warm (about 100°F). Portion oil equally among 4 bottles using a funnel. Place 2 pieces star anise, 1 thin slice ginger, 1 thin slice turmeric, 1 bay leaf, and 1/2 teaspoon whole peppercorns in each bottle. Let cool completely before sealing. Refrigerate and use within 10 to 14 days. **Makes 4 (250-ml) bottles.**

CHILI-GARLIC OIL

Heat 1 liter vegetable or canola oil and 2 tablespoons annatto seeds over low heat until warm (about 100°F). Strain oil then portion oil equally among 4 bottles using a funnel. Place 1 teaspoon chili flakes and 3 whole cloves garlic (peeled) in each bottle. Let cool completely before sealing. Refrigerate and use within 10 to 14 days. **Makes 4 (250-ml) bottles.**

INFUSED OILS

Flavored oils can elevate the simplest of dishes. They're also easy to prep and make for unique presents! Attach tip cards to the bottles with suggestions on how to use your delicious gift!

WHAT TO DO WITH IT:

Use it to sauté shrimps to make Rosemary-Orange Shrimps! Finish with some orange zest.

WHAT TO DO WITH IT:

Marinate chicken thighs in it to make Asian Baked Chicken! Drizzle over chicken pieces, then salt liberally. Bake at 400°F for about 15 to 20 minutes.

WHAT TO DO WITH IT:

Drizzle it over stir-fries or noodles for added flavor and spice!

..... LOVE YOUR LEFTOVERS!

Don't toss the Christmas leftovers! Transform what's left of your roast chicken, turkey, ham, or pork into a whole range of exciting meal ideas.



PHOTOGRAPHY BY
Brett Stevens
STYLING BY
Michele Cranston



HAM AND RICOTTA TART

Fun, fresh, and easy, this tasty tart is perfect for a light lunch.

Serves 4 Prep Time 5 minutes, plus resting time **Baking Time** 35 minutes

- ✓ 1 sheet puff pastry, thawed partially
- ✓ 1¼ cups fresh ricotta cheese
- ✓ ½ cup grated Parmesan cheese
- ✓ 2 tablespoons finely chopped curly parsley
- ✓ ¼ cup kalamata olives, pitted and chopped coarsely
- ✓ ½ cup sun-dried or semi-dried tomatoes, drained and chopped coarsely
- ✓ 300 grams finely sliced ham
- ✓ micro herbs like arugula and a side salad (optional), to serve

1 Line a baking sheet with parchment paper. Place puff pastry on the prepared tray. Fold the sides of the pastry over and press the tines of a fork along the edges. Refrigerate for 30 minutes.

2 Preheat oven to 400°F.

3 Meanwhile, combine ricotta and Parmesan cheeses, and parsley in a medium bowl.

4 Cover pastry with a sheet of parchment paper and place another baking sheet on top to weigh it down. Bake for 15 minutes in the preheated oven. Remove top baking sheet and parchment paper. Return pastry to the oven and bake for 5 more minutes or until crisp and golden.

5 Remove pastry from the oven and top with the ricotta mixture. Press olives and tomatoes into the ricotta, then return to the oven and bake for 15 more minutes. Remove from the oven and transfer to a serving platter. Top with sliced ham and micro herbs. Serve with a salad on the side, if desired.





ROAST CHICKEN AND TOMATO PASTA

All you need is 15 minutes to prep a light and healthy meal. For extra flavor, add some sliced olives into the mix and roast the tomatoes to bring out their sweetness.

Serves 4 Prep Time 5 minutes
Cooking Time 10 minutes

- ✓ 300 grams farfalle or other short pasta noodles
- ✓ 1/4 cup extra virgin olive oil
- ✓ 2 cloves garlic, chopped finely
- ✓ 2 tablespoons finely grated lemon rind
- ✓ 1/2 cup basil leaves, torn, plus extra to serve
- ✓ 3 large tomatoes, chopped finely
- ✓ 1 small red onion, sliced finely
- ✓ 2 cups sliced roast chicken meat or turkey meat, heated

- ✓ 2 tablespoons finely grated Parmesan cheese, plus extra to serve
- ✓ salt and freshly ground black pepper, to season

1 Cook farfalle in a large pan of rapidly boiling salted water until al dente.

2 Meanwhile, place remaining ingredients in a large bowl; season with salt and freshly ground black pepper. Toss to combine.

3 Drain pasta, then fold it through the chicken mixture. Sprinkle with extra Parmesan cheese and extra basil leaves.



HAM SCHNITZELS

Give the traditional Austrian dish an easy makeover by swapping out veal for ham. Pair it with a salad to balance out the richness.

Serves 4 Prep Time 15 minutes
Cooking Time about 6 minutes

- ✓ 1/2 cup all-purpose flour
- ✓ 2 eggs, beaten lightly
- ✓ 3 cups breadcrumbs
- ✓ 4 (1/3-inch-thick) slices ham
- ✓ 4 tablespoons butter, chopped, divided
- ✓ 2 tablespoons extra virgin olive oil, divided
- ✓ 1 tablespoon chopped curly parsley
- ✓ potato wedges and a side salad, to serve (optional)

1 Put flour, eggs, and breadcrumbs into three

separate shallow bowls. Take one ham slice; dip into flour, then egg, then breadcrumbs. Set aside. Repeat with the remaining ham slices.

2 Heat a medium frying pan over medium-high heat. Add half the butter and half the oil. When foaming, add 2 ham slices. Cook for 3 minutes, turning once, until golden. Transfer to a wire rack.

Wipe pan clean; repeat with remaining butter, oil, and ham.

3 Sprinkle with parsley and serve with potato wedges and a salad on the side, if desired.

PORK STIR-FRY WITH WATER CHESTNUTS AND CHINESE GREENS

For days when you can't be bothered with cooking complicated dishes, turn to leftovers and stir-frying. You'll have a meal on the table in a jiffy.

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

- ✓ 1 tablespoon peanut oil
- ✓ 1 medium onion, sliced thinly
- ✓ 2 cloves garlic, crushed
- ✓ 1 tablespoon finely grated fresh ginger
- ✓ 1 bird's eye chili (*siling labuyo*), chopped finely
- ✓ 1 bunch bok choy, quartered
- ✓ 1 bunch choy sum (native *pechay*), chopped coarsely
- ✓ 2 bunches broccolini, trimmed and halved, or 1 head broccoli, cut into florets

- ✓ 1 (227-gram) can water chestnuts, drained and cut in half
- ✓ 2 cups finely sliced roast pork
- ✓ $\frac{1}{4}$ cup hoisin sauce
- ✓ steamed rice, to serve

1 Heat oil in a wok. Stir-fry onion, garlic, ginger, and chili until onions are soft and translucent. Add bok choy, choy sum, and broccolini or broccoli. Stir-fry until vegetables are tender.

2 Add water chestnuts, pork, and hoisin sauce. Stir-fry until combined and heated through. Serve with steamed rice.



FILO PARCEL WITH ROAST CHICKEN AND VEGETABLES

Here's a complete meal all wrapped up in one neat, crispy, hearty roll.

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

- ✓ 2 cups (about 320 grams) coarsely chopped roast chicken or turkey meat
- ✓ 1 (200-gram) red bell pepper, sliced finely
- ✓ 100 grams snow peas (*sitsaro*), trimmed and sliced finely
- ✓ 2 green onions, chopped finely
- ✓ 1/4 cup (about 40 grams) pine nuts, toasted
- ✓ salt and freshly ground black pepper, to season
- ✓ 1/2 teaspoon smoked paprika
- ✓ 4 tablespoons butter, melted
- ✓ 8 sheets filo pastry

1 Preheat oven to 350°F. Line a baking sheet with parchment paper.

2 Combine chicken, bell pepper, snow peas, green onions, and pine nuts in a large bowl. Season with salt and pepper; toss to combine.

3 Stir paprika into melted butter.

4 Place 1 sheet filo pastry on a chopping board or clean work surface and brush lightly with the butter-paprika mixture. Repeat with remaining sheets.

5 Place chicken mixture along length of the filo pastry, leaving a 2-inch border on all sides. Fold smaller sides over, then roll up to form a log. Brush with any remaining butter, then carefully transfer to the prepared tray.

6 Bake in the preheated oven for 30 minutes or until browned.



LEFTOVER
ROAST
CHICKEN
OR TURKEY



PORK AND NOODLE SOUP

This hearty bowl of soup will satisfy your comfort-food craving on cool December evenings.

Serves 4 Prep Time 5 minutes, plus soaking time **Cooking Time** 15 minutes

- ✓ 6 dried shiitake mushrooms
- ✓ ¼ cup brown miso paste
- ✓ 1 tablespoon finely grated ginger
- ✓ 2 tablespoons soy sauce
- ✓ 200 grams somen (available at New Hatchin Japanese Grocery) or soba noodles
- ✓ 1 cup fresh bean sprouts (*togue*)
- ✓ 2 cups roast pork, sliced finely
- ✓ 50 grams baby spinach leaves
- ✓ 2 tablespoons fried shallots

1 Place mushrooms in a bowl and pour in 2 cups hot water. Soak for about 30 minutes.

2 Drain mushrooms then slice finely. Reserve the soaking liquid.

3 Place reserved mushroom liquid, 1 liter water, miso paste, ginger, soy sauce, and sliced mushrooms in a large saucepan; bring to a boil. Reduce heat and simmer for 10 minutes.

4 Bring a large pot of water to a boil and cook somen or soba noodles according to package directions. Drain, rinse, and divide noodles among four bowls. Top with bean sprouts, pork, and spinach.

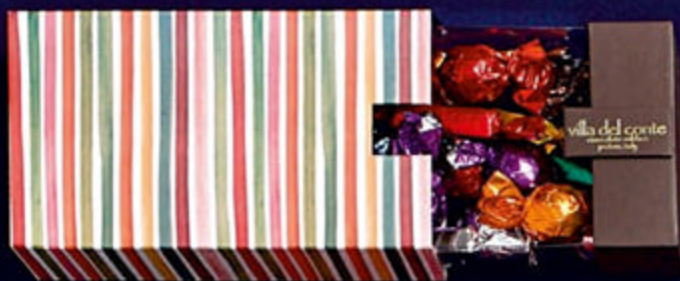
5 Ladle broth into the bowls and top with fried shallots.

RAINBOW CONNECTION

PRESENTS WITH A BRIGHT, FUN POP OF COLOR

1

“Celebration” box with premium assorted chocolates, P980 for 300 grams, Villa del Conte



1

2

Set of small colorful square dishes from Calypso, P1,850 for a set of four, Blue Carreon Home



3

Handcrafted roasted coffee beans and signature espresso blends from #YKW, P450 for a 200-gram bag, EDSA Beverage Design Group



6

10

4

Obi-style apron, P400, Anghelica's Desserts

5

Brownies in classic, cherry, green tea, cappuccino, peanut butter, and red velvet-espresso, P795 for a box of six, Phileas Fogg



9



11

6

“Christmas Around the World” tea set including Noel in Paris, Vienna, London, New York, and Singapore flavors, P4,595, TWG



all WRAPPED *up*

The YUMMY holiday gift guide



3



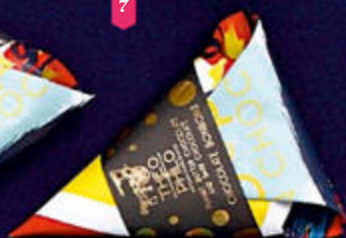
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5



7



8



9

Gift box with salad dressings, vinaigrettes, dips, jams, marmalades, and sauces, from P735 to P1,330 for a box, WHISK



12

13



10

Alface and Ilyria candles from Vela Aromática, P2,480 each, ac+632

11

Mead honey wine and Melomel-Bignay wild cherry wine, P475 for a 375-ml bottle, Nipa Foods

12

Mini mooncakes in various flavors and fillings, from P600 to P970 for a box of nine, Spring by Ha Yuan

13

Premium Manila linen placemats featuring art by Erick Dator, P1,846 for a set of four, Quezon Home

With packaging this pretty, all you'll need to do is tie a ribbon, attach a tag, and send them out. Here's to the season of giving!

PHOTOGRAPHY BY Lilen Uy
PRODUCED BY Idge Mendiola
ART DIRECTION BY Jon Tolentino

A WORLD OF WHIMSY

DAINTY TREATS AND PRETTY PRINTS THE LADIES WILL LOVE

1

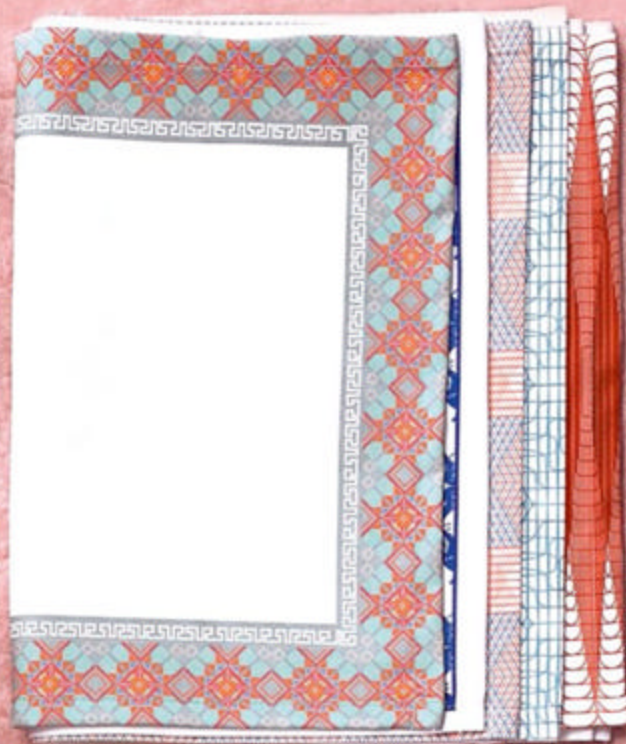
French *macaron* in various flavors including peanut caramel, mint chocolate, green tea, and banana walnut, P285 for a box of eight, Alchemy

1



2

Locally woven placemats in various colors and patterns, P950 for a set of six, The Olive Tree



3

Gift box with *kamote* chips and Sweet Stacks including double chocolate brownies, cheesecake cookies, and butterscotch bars, from P500 to P1,400 for a box, The Sweet Life by Ange



4

Gift box of Dessert Jars including royal pudding and panna cotta in various flavors, P330 for a box of three, Chez Karine



3



4



5

Gift box including French *macaron*, toffee bark, meringue kisses, truffle cookies, "All Things Good" cookies, and fudge brownies, P650 for a box, Shine Bakery & Café



5



6

Chocolate pralines in Filipino flavors like *leche flan*, *buko*, *pandan*, *calamansi*, *mango*, and *ube*; P740 for a box of eight, P1,400 for a box of 15; Manila Chocolatier



6





EUROPEAN FLAIR

PRESENTS THAT EVOKE
THE FEEL OF THE
FRENCH COUNTRYSIDE

1
Vegetarian
Bolognese, P900
for a 1-liter bottle,
Morsels from
My Kitchen

2
Manille calamansi
liqueur, P440 for
a 480-ml bottle,
Destileria Limtuaco

3
Black and white
truffle oils, P1,595
for a 100-ml bottle,
Oliviers & Co.

4
Reserved Harvest
Milenium extra
virgin olive oil,
P2,195 for a 500-ml
bottle, Oliviers & Co.

5
Antica Cremeria
Italian butter, P590
for 500 grams,
Bacchus Epicerie

6
Flat Tops Butter
and Chocnut Butter,
P250 for an
8-ounce bottle,
The Blue Kitchen

7
“Sel de Mer” scent
diffuser from
Seda France,
P3,750 for an
8-ounce bottle, Blue
Carreon Home

8
Soap set from Claus
Porto, P3,480 for a
box of five, ac+632

RUSTIC CHARM

GIFTS THAT CELEBRATE RAW, NATURAL ARTISTRY

1
“Vanilla” and “Snake Oil” potholders, P299 and P349 respectively, Bleach

2
Sweet Tip Raspberry conserve and Tiptree Orange marmalade, P280 for a 340-gram bottle, Urban Pantry

3
Handmade peppermint bath soap, P150, Craftsmith

4
“Map” coasters, P550 for a set of four, Craftsmith

5
Plates with seafood detail, P2,200 for a set of four; and copper fish detail, P350 each; The Wareshop

6
Almond-scented candle from Les Lumières du Temps, P1,500, Triboa Bay Living

7
Tea towel with ampersand print, P450, Craftsmith



1
Vanilla paste, P950;
vanilla extract
powder, P1,500;
bourbon vanilla
extract, P250; and
Tahitian vanilla
extract, P250;
The Vanilla Company

2
“Almond Nut Dream”
almond milk, P250
for a 350-ml bottle,
Spruce

3
Ice cream in
various flavors
including Ghirardelli
Semisweet
Chocolate,
Strawberry
Shortcake, and
Ensaymada, from
P250 to P350 per
pint, Fog City
Creamery

4
Assorted chocolates,
pralines, and truffles,
P320 for a box of 16,
Cocoa Monster

5
Wagyu bacon, P400
for 250 grams;
Wagyu ribeye,
P2,300 for one kilo;
Wagyu burgers,
P1,400 for a pack of
10; chorizo *hubad*,
P600 for one kilo;
and chorizo burgers,
P750 for a pack of 10;
Baba's Kitchen

6
“The Cartography
of Kitchenware”
notebook from
Pop Chart Lab,
P650, Quirks

7
Indio Pale Ale, P160
for a 330-ml bottle,
Katipunan Craft Ales

8
Cold Brew Tea and
Cold Brew Coffee,
P200 for an 8-ounce
bottle, Yardstick



GRAPHIC DETAIL

EYE-CATCHING PRODUCTS WITH BOLD DESIGN ELEMENTS

**START
SHOPPING!**
Flip the page for
the directory

ac+632

2/F Greenbelt 5, Ayala Center, Makati City (tel. no.: 758-2564)

Alchemy

To order, contact mobile no. 0917-8963759 or email alchemybakingmagic@gmail.com.

Anghelica's Desserts

To order, call mobile no. 0917-7256038 or visit www.facebook.com/AnghelicasDesserts.

Baba's Kitchen

To order, contact mobile no. 0917-7169371 or visit www.tastebabas.kitchen.com.

Bacchus Epicerie

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

Bleach

3/F Greenbelt 5, Ayala Center, Makati City; www.facebook.com/bleachstore

Blue Carreon Home

L216 Century City Mall, Kalayaan Avenue, Makati City (tel. no.: 556-7812); info@bluecarreonhome.com

The Blue Kitchen

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

Chelsea Grand Café

Serendra, Bonifacio Global City, Taguig City (tel. nos.: 909-7011, 909-7012); www.facebook.com/raintreechelsea

Chez Karine

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

Cocoa Monster

To order, contact tel. no. 975-0879 or mobile no. 0917-6765540, or visit www.cocoamonster.com.

Craftsmith

2J Crown Tower, 107 H.V. Dela Costa Street, Salcedo Village, Makati City (tel. no.: 869-8022); info@craftsmithliving.com

Destileria Limtuaco

Available at major supermarkets and groceries. For more information, visit www.limtuaco.com.

EDSA Beverage Design Group

CLMC Building, 209 EDSA (southbound), Mandaluyong City (tel. no.: 631-9035); drinkwithus@edsa-bdg.com; www.edsa-bdg.com

Fog City Creamery

To order, call mobile nos. 0917-8833344 and 0998-5555611, email fogcitycreamery@gmail.com, or visit www.fogcitycreamery.com.

Katipunan Craft Ales

For information, email ask@katipunancraft.com or visit www.facebook.com/KatipunanCraftAles.

Manila Chocolatier

To order, contact mobile no. 0916-2978729 or email contact@manila.chocolatier.com.

Morsels from My Kitchen

To order, contact mobile no. 0927-4853399, email info@nicoleortega.ph, or visit www.nicoleortega.ph.

Nipa Foods

For information, visit www.nipafoods.com or email nipafoods@selula.com.ph.

The Olive Tree

The Gardens, Hon. B. Soliven II Avenue, Loyola Grand Villas, Marikina City (tel. nos.: 942-7902 and 941-6408); theolivetreecorporation@gmail.com

Oliviers & Co.

2/F Central Square, Bonifacio High Street, Bonifacio Global City, Taguig City (tel. no.: 950-8211)

Phileas Fogg

To order, call mobile no. 0917-7947570 or email phileasfoggbrownies@gmail.com.

Quezon Home

To order, contact mobile no. 0998-4842628 or email proudlyquezonhome@gmail.com.

Quirks

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

Shine Bakery and Café

3/F SM Aura Premier, McKinley Parkway corner 26th Street, Bonifacio Global City, Taguig City (tel. no.: 553-6566); www.facebook.com/ShineBakeryCafe

Spring by Ha Yuan

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

Spruce

To order, contact mobile no. 0917-8972108 or email hello@drinkspruce.com.

The Sweet Life by Ange

To order, contact tel. no. 815-0188 or mobile no. 0917-8238198, or email inquiry@thesweetlifebyange.com.

Theo & Philo

To order, call mobile no. 0920-4315650, email hello@theoandphilo.com, or visit www.facebook.com/TheoAndPhilo and www.theoandphilo.com.

Triboa Bay Living

Suite 115 LRI Design Plaza, Nicanor Garcia Street, Bel-Air II, Makati City (tel. no.: 403-6281); www.triboabayliving.com

TWG Tea Salon & Boutique

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

Urban Pantry

Unit 115C, Greenhills Promenade 3, San Juan (mobile no.: 0927-229 7080); urbanpantryph@gmail.com

The Vanilla Company

For information, visit www.thevanillaco.com.

Villa del Conte

For a list of all branches, visit www.villadelcontecioccolato.com. For information, call tel. nos.: 893-2575 and 621-6101, or email info@villadelcontecioccolato.com.

The Wareshop

To order, visit www.thewareshop.com.

WHISK

To order, contact mobile no. 0928-5050355, email ilovewhisk@gmail.com, or visit www.facebook.com/ilovewhisk.

Yardstick

G/F 106 Esteban Street, Legaspi Village, Makati City (tel. nos.: 845-0073 and 624-9511); hello@yardstickcoffee.com

The Excitement Comes to Life at Avida Towers Centera



ARTIST'S PERSPECTIVE

Soon, residents of the first tower of Avida Towers Centera will experience the comfort of living where everything is built in. Poised to be an EDSA landmark, Avida Towers Centera features many firsts for Avida and offers a truly unique in-city living experience.

Avida Towers Centera Tower 1 is part of the four-tower residential condominium rising at the corner of EDSA and Reliance Street, Mandaluyong City. Its strategic location make it accessible to private and public vehicles, and is walking distance from the Boni MRT station.

Aside from its prime location, Avida Towers Centera stands out from other developments with its unique "in-city living" concept, where all of the conveniences necessary to meet residents' needs are built into the project itself. The complex will feature a two-level lifestyle retail area that includes a diverse mix of dining and service establishments.

On top of the retail experience, Avida Towers Centera also boasts of amenities that are clustered into specialized zones to promote the wellbeing and active lifestyle of its residents. With Ayala Property Management Corp. handling the entire development's management, security and maintenance, residents will be assured of the privacy, convenience, and security they deserve.

(02) 848-5200
avidaland.com

avidalandph

HLURB LTS No. 29259 (Tower 4)

New look,

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TREASURE
TROVE

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RESTAURANTS

CDP

Linguini Fini

Duck & Buvette

Dish



The good life

Live the spirit of *le bon vivant* with tasteful bites and drinks at **CDP**.

REVIEW BY ANDREA Y. SEE

On one of our visits, the three ladies behind the recently opened CDP were making the most of the afternoon by sharing a bottle of wine at the al fresco area. This perhaps best captures what CDP is all about: the simple luxury of nurturing relationships over shared plates and well-made libations.

And there may be no other more suited to pull it off than this trio (Katrina Alcantara, Malou Fores, and Kristine Locsin—all accomplished restaurateurs) with their impeccable taste and hospitality chops. Their shared passion for serving their brand of a beautiful experience permeates throughout: pretty hand-drawn wall details, the attentive service, even the whimsical menus that make the simple act of ordering a pleasure.

CDP, which stands for *chef du partie* and, more cheekily, “chefs do party,” is a place that the well-heeled will frequent: a meeting spot to catch-up over drinks and delightful bites culled from all over the world, with conversation flowing from the afternoon to the late evening.

Share the Pig’s Ear Fries while sipping a pre-meal cocktail. Wonderfully executed, it is tender with an ethereally crisp coating, made even better with a squeeze of lemon and a light dip of vinaigrette. The Fritto Misto is proof that beginning with good ingredients and a sound cooking technique get you very far. The seafood was fresh and fried beautifully, bringing out the sweetness of the sea without any greasiness.

Mealtime selections include the Truffle Maccheroni, a dish that arrives redolent of the earthy ingredient. Perfectly cooked pasta is tossed with white truffle paste, cream, and Grana Padano cheese, then topped with Parma ham. A heartier option is the Pork Trotter, executed on point with super crispy skin encasing soft, juicy meat within.

We had the Sancocho (a comforting meat stew with avocado salsa and brown rice) and the Triade (a trio of saffron panna cotta, chocolate pudding, and a salted caramel cream pot)—but we will return to sample other recommendations: a selection from their imported-from-France cheese, Tripa, Charcuterie Plate, and Maine



Pig's Ear Fries and Fritto Misto (back)

Truffle Maccheroni



Cheese Selection of the Day

in a nutshell

CDP R1 Power Plant Mall, Lopez Drive, Rockwell Center, Makati City; tel. no.: 556-4454

MUST-TRIES Pig's Ear Fries (P195), Fritto Misto (P325), Truffle Maccheroni (P495), Pork Trotter (P745)

THUMBS UP Budding wine enthusiasts should check out their wine list, where each bottle gets a full page feature with information on the grape variety, flavor profile, tasting notes, and recommended food pairings.

Lobster Vongole; not to mention their well-curated wine, bubbly, and cocktail list, and their house-made fruit and gin infusions.

Diners who come to fill up might be surprised at the small servings and the pricey bill, but that may be missing the point. At CDP, the good life is more about coming together in love and laughter over shared food and drinks all made with good taste.



Homegrown and hearty

A passion for sustainable and savory Italian food takes center stage at **Linguini Fini**.

REVIEW BY RYAN FERNANDEZ

Clannish with a passion for festivity and hearty food—this can easily describe both Italians and Filipinos. The same can be said of Linguini Fini's nose-to-tail philosophy, which to local ears means *simot na simot*. The approach of chef Vinny Lauria, steeped in the pizzerias of Boston and New York, is homegrown and leaves nothing to waste. "With a little extra time and preparation, the parts that are often thrown away (known as offal) become the tastiest," he explains. "The more meat we waste, the more resources are used. With nose-to-tail, you lessen the waste of resources."

As in Linguini Fini's first branch in Hong Kong, diners can peer into the open kitchen, and bask in the process: a whirring pasta maker churning out ribbons of dough, a heady whiff of oregano, bubbling tomato sauce in a pot. It all happens in real time.

The papardelle is a glistening heap of veal, oxtail ragu, and pig testa. (We told you nothing goes to waste here.) The noodles are exquisite, al dente with a satisfying "bounce." It comes served swimming in a savory pool of tomato sauce. There is a plethora of pizzas as well: Diavola with a kick

of heat, and Vongole with clams and pecorino. There's also one with Scamorza cheese and skinless *longganisa* chunks from Pangasinan, topped with pickled vegetables a la *atchara* that will leave you puckering.

Looking for more protein? Ask for the charred hanger steak, rubbed with flavored salts and sugar for a sweet outer coating. It's cut in medium-rare slices of deep pink, and paired with perky garlic aioli. The restaurant has two kinds of mean slow-roasted porchetta as well: chopped up with a side of chili mustard, or served rolled in the traditional style. The latter comes in an outer shell of gratifying, crackly pig skin. Fennel features strongly as well, with a fragrance powerful enough to clear your sinuses, but a dollop of onion marmalade will soothe riled up taste buds.

For dessert, there's tiramisu, which sounds familiar enough, but it's served deconstructed—a multilayered cookie sandwich-type execution of mascarpone cream, homemade coffee gelato, and crushed coffee cake. All that's missing is an Italian matriarch stepping out of the kitchen, saying you're just too skinny, before placing another big plate of papardelle on the table.

in a nutshell

LINGUINI FINI

3/F Mega Fashion Hall, SM Megamall, Mandaluyong City; tel. no.: 531-3302

MUST-TRIES

Papardelle "Nose to Tail Bolo" (P430), Porchetta (P595), 8-ounce Charred Hanger Steak (P645), Longganisa and Scamorza Pizza (P755), Tiramisu (P195), Blueberry Cheesecake (P295), Homemade Lemonade (P80)

THUMBS UP The Nose to Tail Bolo sauce takes seven days to make as the offal is brined for several days. That's a lot of care put into a dish!

Vive la France!

At **Duck & Buvette**, it's casual French food cooked for comfort.

REVIEW BY SASHA LIM UY

The food at Duck & Buvette is cooked upon order. In the 20 minutes I waited for the truffle cauliflower, it became more apparent that D&B, formerly 15-year-old Café Provençal, pays great attention to detail: duck patterns on the tiles, light stains on the pristine ceiling—things that the normal diner on the run would fail to appreciate. Chef Jacq Tan employs this same kind of attention to detail to patiently and persistently coax flavors from the food. There are no shortcuts: Yeast is cultivated in house for two weeks; excellent sourdough is made from the little bakery at the far end of the restaurant; ducks are flown in from the US for more consistent quality.

The duck is obviously the star: half a roasted bird laid out on a board with carrots, balsamic sauce, and mustard. The duck confit has crispy skin and tender, flavorful meat—you'll find yourself automatically hooked.

Nearly half the menu is composed of small starters meant for sharing: D&B's outstanding breads find perfect partners in Jacq's Duck Rilette with house-cured duck, cornichons, and grainy mustard, and in the homemade Bradade de Bacalao with the creamiest cod and potatoes. There's a bespectacled server who, from a firm position in the middle of the restaurant, keeps a

watchful eye over tables that need assistance.

D&B maintains French ideals in their service. Lamb neck (delicious with mint salsa verde) and paleron steak (a more affordable, leaner flat-iron cut cooked rare to medium-rare) challenge the more popular cuts. Mains are moderate portions on large plates, but each bite of the eight-hour, slow-roast beef brisket or the seared hake with red-wine butter is packed with so much flavor that you won't find yourself wanting. In the Confit of Pork Belly, Chef Jacq exercises her artistic talents with a beautifully arranged slab of golden, crackling pork belly (with decadent melt-in-your-mouth fat in between soft meat), raspberry balsamic, and a puffy poached egg.

D&B's refreshing countryside-in-a-mall charm tempts one to while the afternoons away. With a cup of Intelligentsia coffee and either the truffle en cocotte or macaron ice cream sandwich, we're on board. In fact, we'll have both.



D&B Crispy Half Duck Confit



Wild Honey Thyme and Raspberry Sorbet Macaron Ice Cream Sandwiches

in a nutshell

DUCK & BUVETTE

G/F Shangri-La Plaza, One Garden Way, EDSA, Mandaluyong City; tel. no. 631-0675

MUST-TRIES 8-hour Angus Briskets (P370), Pan-seared Hake with 3 Grains Risotto (P460), D&B Crispy Half Duck Confit (P980), USDA Prime Paleron Steak and Frites (P960), Bradade de Bacalao Dip (P190), Truffle Roasted Cauliflower (P185), Jacq's Duck Rilette (P210), Ouf en Cocotte and Truffle Cream (P190)

THUMBS UP D&B carries Chicago's Intelligentsia Coffee, one of America's pioneering third-wave coffee roasters.



PHOTOGRAPHY: MIGUEL MACIANCENO; PICTORIAL DIRECTION: REGINE RAFAEL

Dish

RESTAURANT NEWS, SERVED HOT!



CO/OP

It's difficult to ignore CO/OP, nestled cozily along Mabini Street in San Juan. Its massive space, tall glass panels, and large block-letter signage reel you in, leaving you with undeniable curiosity. What used to be an old house has been remodeled into a sprawling café-cum-quirky store—a one-stop-shop concept where you can dine and purchase gifts, trinkets, and kitchen items sourced from Germany, the UK, the US, Canada, and all over Asia. Owners Polly Tee Caragay, Michelle Chan, and Christine Lee have also provided space on their shelves for local artisans' goods, like Cindy Yara's mixes and dressings. The food being served is just as well curated, with a menu inspired by their travels around the globe. Hearty and refreshing salads, flavorful pasta dishes, and noteworthy sandwiches pepper their menu, while eye-catching pastries and vibrant drinks urge you to linger a little longer. **CO/OP is located at 189 A. Mabini Street, San Juan City (tel. no.: 925-5885).**



HOT
PLATE

EVERYONE'S TALKING ABOUT... Locavore's Sizzling Sinigang! The newest restaurant in the Kapitolyo neighborhood offers a dish that takes Filipino flavors to a whole new level. Imagine beef short ribs, chives, shallots, cherry tomatoes, and French string beans doused in sour *sampalok*-infused gravy. What's not to love?



ON THE
MENU

At L'Entrecote, duck is obviously the star of the show. The prized bird makes multiple appearances on the refreshed menu: Take your pick from the Duck Confit Salad to a Duck Duo of duck breast and pan-seared foie gras, and delight in the wonders of fine French food right in the heart of Manila.



JUST
OPENED

Make your way to the top of the W Fifth building in Bonifacio Global City and you'll find the quaintest French restaurant. Le Jardin's gorgeous interiors and breathtaking view are a superb backdrop for the classic French fare they serve so well. Whether you choose to have three courses or six, the kitchen's use of meticulous French cooking techniques will have you completely satisfied.

PHOTOGRAPHY: DAIRY DARIAG (CHECK OUT); OTHER IMAGES COURTESY OF REGINE RAFAEL (LOCATORE), L'ENTRECOTE, AND LE JARDIN. TEXT: REGINE RAFAEL. SEE DIRECTORY FOR STORE ADDRESSES.



- (A) Digital Turbo Broiler w/ SS Induction Ready Pot 12L CVO-9000S
- (B) Thermal Cooker w/ SS Induction Ready Pot 5L ITC-500S
- (C) Digital Slow Cooker 5Qt. ISC-5000
- (D) Multi-function Rice/Congee Cooker w/ SS Pot IRJ-1800SC
- (E) Touch Sensitive Induction Cooker w/ SS Pot IDX-1750T
- (F) Stainless Steel Electric Kettle 1.5L IK-315S
- (G) Coffee Maker w/ SS Thermal Carafe (10 cups) ICM-850T
- (H) Turbo Juicer w/ Large Feed Chute IM-8180
- (I) Power Blender with Soya Filter 450W ICB-450GS
- (J) Food Processor w/ 5 SS Disc & Chopper (6 cups) IFP-500S
- (K) 3 in 1 SS Convection & Rotisserie Oven 30L IT-300CRS
- (L) Stand Mixer w/ Orbital Mixing Action 4Qt. SS Bowl IMX-400S
- (M) 3 in 1 Microwave & Convection Oven 30L MOD-CV30DS
- (N) Steam Oven w/ Full SS Cavity & Construction 25L ISO-2500

ADVERTISING FEATURE

What's YUMMY?

NEW PRODUCTS TO ADD TO YOUR PANTRY, KITCHEN AND HOME



Your Kitchen Must-Have

Finally a compact tool ideal for chopping nuts, crushing graham crackers, creating smooth purees and more—**The KitchenAid 3.5-Cup Food Chopper!** It has a dual speed mechanism to accommodate a wide range of food and allows you to control

the flow rate for adding liquid ingredients without the mess. The KitchenAid Food Chopper is dishwasher safe and has BPA-free bowl and lid, so cleaning is a breeze.



Wendy's Brings Back the Iconic Salad Bar

Re-debuting at an affordable price of P199 and piloting in six Metro Manila outlets, the new **Wendy's Salad Bar** is proudly the first-ever crowd-sourced salad. This means that Wendy's Facebook fan page community voted for their favorite salad toppings and dressings to be served at the salad counter. Diners are allowed one dine-in trip to the Salad Bar to fill their plate with lettuce greens, cucumber slices, tomatoes, grated carrots, macaroni salad, gelatin (now enhanced with lychee), grated cheese, and

additional options like potato salad with bacon bits, hard-boiled egg, and tropical fruits. Wendy's now also offers three salad dressings—the classic Thousand Island, the all-time favorite Caesar, and the refreshing new comer, Strawberry Vinaigrette.

News of the Salad Bar's rebirth continues to generate massive interest, with people even making their personal countdown and tracking how many more sleeps to go before it reopens. One Facebook commenter posted: "Go, go, go! Bring back my favorite salad!"—proof that Wendy's Salad Bar doesn't offer just any ordinary type of salad, but an amazing experience worth repeating. Or in the words of another Wendy's Facebook fan: "excited to try it again and again." Share your buzzworthy Salad Bar experiences using hashtag #WeDeserveThis.

Wendy's Salad Bar will initially be offered at the following selected outlets: SM Megamall; Greenfields Portal; Glorietta 4 Cinema Level; SM Annex North EDSA; and SM Centerpoint Sta. Mesa.

Superior Cookware

Enhance your passion for cooking with the elegant **Zebra Estio Pro**, the cookware set made from superior quality stainless steel. It has double layers of aluminum flux which guarantee even distribution of heat for a fast, perfectly cooked meal.



December's Most Delicious

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 On The Go with Oster® MyBlend™ Personal Blender

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



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

Cook Like an Expert

Ever wonder why professional chefs cook such delicious food? It isn't always about the ingredients, it's also in the way it's cooked. And one of their best secrets is their line of cooking appliances made in Italy—**GLEM**. You too can cook at home just like a gourmet chef. Approved by the strictest major quality standards in Europe and the rest of the world, GLEM's range of products are known for their high quality, excellent performance, product innovations, and sleek design, making it the preferred brand by the world's most discriminating chefs. So if there's something cooking in your kitchen, make sure you have an expert do it for you—GLEM Cooking Appliances.



Look Forward to a Delightful Reunion

Reunions are a great time to reconnect with people while enjoying delicious food. With **NESTLÉ, All Purpose Cream**, you can add excitement to your savory dishes and holiday desserts that your guests will surely look forward to. Simply pour this creamy goodness all over your bistek to make it rich and exciting or to your caldereta to make it even more delectable. Make your fruit salad ooze with tempting creaminess that they can hardly resist, and turn these satisfying moments to unforgettable memories. Indeed, reunions become more delightful with holiday dishes and desserts specially prepared with NESTLÉ, All Purpose Cream.



For more delightful holiday recipes, visit www.facebook.com/NestleCream.PH

Yummy Lessons

Frozen assets

Make your holiday sips extra refreshing—and extra gorgeous—with flavored ice cubes! Choose fresh, fragrant herbs such as mint, basil, and tarragon; pick their leaves; and place them in the slots of an ice cube tray. Fill with water and freeze. Pair lemonade (or even plain water) with mint ice cubes, enhance a strawberry cooler with basil ice, or flavor iced tea with tarragon ice. It's a great way to spice up your old favorites with a new flavor dimension and a fresh new look.

PHOTOGRAPHY: DANNY DARIAG. TEXT & STYLING: RACHELLE SANTOS.



This month,
LEARN HOW TO...

Master the classic
CHICKEN RELLENO



Make healthy
**VEGETARIAN
MUSHROOM GRAVY**



Prepare **BAKED BRIE**
at home



Whip up
FRUITY PANCAKES
with the kids



Use New Year's
12 ROUND FRUITS
in new ways

Yummy Lessons
BACK TO BASICS



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

Chicken Relleno is always present on the holiday table. This tasty Noche Buena mainstay is made up of prized ingredients: ham, chorizo, *queso de bola*, and olives. You might think twice about making this dish since deboning a whole chicken is quite a daunting task—but there's no need to do it yourself! Have it expertly done by your chicken vendor at the wet market. (The good news is that some supermarkets now offer deboned whole chickens.) Afterwards, all that's left to do is marinate, stuff, and roast! Give this recipe a try—it's easier than you think.





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Chicken Relleno

Serves 8 to 10 **Prep Time** 40 minutes, plus marinating time
Cooking Time 1 hour 30 minutes

WHAT YOU NEED

- ✓ 1 (1.2-kilo) whole chicken, deboned (bones and meat set aside for another use)
- ✓ 1 (80-ml) pack barbecue marinade (we used Mama Sita's)
- ✓ 2½ tablespoons butter, melted
- ✓ mushroom gravy and buttered vegetables, to serve (optional)

For the stuffing

- ✓ 500 grams ground pork
- ✓ 250 grams sweet or Christmas ham, chopped finely
- ✓ 200 grams chorizo de Bilbao, chopped finely
- ✓ ½ cup raisins, chopped finely
- ✓ ½ cup breadcrumbs
- ✓ ½ (200-gram) bar cheddar cheese, grated, or 1 cup grated *queso de bola*
- ✓ ¼ cup pickle relish
- ✓ 12 pitted green olives, chopped
- ✓ 2 medium eggs, beaten
- ✓ salt, pepper, and sugar, to taste
- ✓ 1 teaspoon vegetable oil

WHAT TO DO

1 Marinate deboned whole chicken in barbecue marinade for at least

6 hours, covered, in the fridge.

2 Make the stuffing: Mix together ground pork, ham, chorizo, raisins, breadcrumbs, cheese, pickle relish, and olives in a large bowl. Add eggs and mix well. Season with salt, pepper, and sugar.

3 Heat oil in a small frying pan. Fry a teaspoonful of the stuffing to taste. Adjust seasoning, if necessary.

4 Preheat oven to 350°F.

5 Drain chicken from marinade then fill cavity with stuffing. You can sew the opening and truss the chicken legs with kitchen twine, if desired (tip on page 20). Baste chicken with half of the melted butter.

6 Wrap chicken in aluminum foil and place on a baking rack set on top of a baking pan.

7 Roast chicken in the preheated oven for 1 hour and 15 minutes. Remove foil and baste chicken with remaining melted butter. Continue to cook chicken in the oven for 15 minutes or until skin is golden brown. Reserve the drippings. Let chicken rest for 15 minutes before slicing. Remove kitchen twine.

8 Arrange chicken *relleno* slices on a platter. Drizzle chicken with drippings. Serve with gravy and buttered vegetables, if desired.



CUT PREP TIME IN HALF BY USING A FOOD PROCESSOR TO FINELY CHOP THE HAM, CHORIZO, AND RAISINS. SET ASIDE THE CHICKEN BONES AND MEAT—YOU CAN MAKE CHICKEN STOCK FOR GRAVY, SOUPS, AND STEWS. LOVE EGGS? YOU CAN STUFF THE CENTER OF THE CHICKEN WITH HARD-BOILED ONES.



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

The Ultimate Vegetarian Mushroom Gravy

In my opinion, gravy is one of the greatest culinary inventions known to man! Just one spoonful adds moisture and a burst of flavor to any dish.

Gravy is traditionally made by cooking animal fat and drippings with flour and soup stock, but I've cracked the vegetarian gravy code by way of dried shiitake mushrooms—they lend a ton of umami goodness to the sauce! Homemade vegetable stock and dried herbs like thyme, sage, and rosemary also pack it with flavor. This gravy tastes so meaty, you won't even think it's vegetarian!

Serve it with mashed potatoes, roasted vegetables (think string beans, tomatoes, zucchini), or a veggie burger. The recipe yields quite a lot, so feel free to freeze half and save it for future meals.

Soak **2½ cups packed dried shiitake mushrooms (about 250 grams)** in **1½ cups boiling water**; steep for 1 hour. Strain; set liquid aside. Dice mushrooms finely; discard tough stems. In a 2-liter saucepan, warm **2 tablespoons extra virgin olive oil** over medium heat. Add **1 cup finely diced red onions**, **5 cloves garlic (minced)**, **1 tablespoon dried thyme**, **2 teaspoons dried sage**, **1 teaspoon dried rosemary**, and **½ teaspoon black pepper**. Sauté over medium-high heat until softened, about 3 to 4 minutes. Add mushrooms and

⅓ cup Merlot or Malbec red wine. Scrape bottom of the pan well; sauté for another 5 minutes or until wine has evaporated. Whisk together **½ cup soy milk**, **¼ cup cornstarch**, **3 tablespoons soy sauce or coconut aminos sauce**, and **reserved mushroom liquid** in a bowl. Stir mixture into pan together with **3 cups homemade vegetable stock** (see the recipe on the next page) and a **pinch of sugar**. Bring to a boil over high heat, then simmer over low heat until thickened. Adjust seasoning accordingly. Serve hot. **Makes 5¾ cups.**

Produce Focus

THREE WAYS WITH...

Tomatoes



BOWLED OVER

Slice off the top of a large salad tomato; remove the seeds and pulp with a spoon or melon baller. Spoon in your favorite grain, bean, salad, or rice, and voila: stuffed tomatoes!



PAN ROASTED

Rub native tomato halves with olive oil, dried oregano or thyme, and salt. Fry for 1 minute on each side until browned, pressing with the back of a spoon. Toss into salads or use in sandwiches.



NO-COOK SAUCE

Mix 1¼ cups diced tomatoes (with seeds), 2 cloves garlic (minced), 2 tablespoons olive oil, ½ teaspoon salt, pinch of chili flakes, and a handful of minced basil. Toss with freshly cooked spaghetti.

FOOD FIND

Molinera white truffle oil



Add umami goodness to anything your heart desires! Drizzle some truffle oil over mushroom gravy or roasted veggies, mix it into plain mashed potatoes, or add a teaspoon to creamy dishes to give them extra oomph. **P490 for 250 ml, leading supermarkets**

Q

DO YOU HAVE ANY TIPS TO HELP ME WATCH MY DIET AND STAY HEALTHY DURING THE HOLIDAY FEASTING SEASON?

A

Let's face it: Everyone puts their healthy diet on hiatus during the holidays, but regret slowly creeps in come January 1. Before you let your guard down, remember what your health goals are and look at the bigger picture. If you have high cholesterol, know that the *lechon* that's calling your name will only worsen your condition, and "even just a little bit" can contribute to a heart attack. If you're prone to diabetes, don't let that *brazo de mercedes* tempt you; side effects like nerve damage and kidney disease are scary.

Here are some tips to help you make better feasting choices: Use a smaller plate; it will fool you into thinking you've had a lot to eat. Remember that your plate should

consist of 50 percent veggies, 25 percent grains (preferably brown rice), and 25 percent lean protein. It will help if you don't arrive at a party starving—snack smartly on fruit or roasted unsalted nuts before heading out.

Attending a potluck? Bring a beautiful salad or vegetable side dish—it's a nice contrast to all the meat and rich desserts everyone usually brings. When it comes to drinks, go light on the booze. A can of beer has 153 calories and a 150-ml glass of wine has 125 calories. Have one serving, and sip it slowly so it lasts. And don't forget to practice mindful eating—chew food slowly and don't gobble it up too fast. If you feel like getting a second helping, wait five to 10 minutes before doing so. You just might change your mind.

Healthify this!

VEGETABLE STOCK

Roughly chop 3 leeks, ½ bunch parsley, 2 onions, 2 stalks celery, and 1 head garlic; place in a pot with 1 bay leaf, 2 teaspoons peppercorn, 1 teaspoon salt, a handful of dried mushrooms, and enough water to cover. Bring to a boil; simmer over low heat for 1 hour. Discard vegetables. Store in the fridge for 3 to 5 days or in the freezer for months.

Makes 8 to 9 cups.





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Baked Brie

Impress guests with this classy cheese-and-fruit starter! The best part? It's super quick and easy to make.

WHAT YOU NEED

- ✓ 1 sheet puff pastry
- ✓ 1 (80- to 100-gram) wheel Brie
- ✓ 2 tablespoons chopped dried fruits (we used apricots, pineapples, and dates)
- ✓ 2 tablespoons chopped walnuts
- ✓ 1 tablespoon brown sugar
- ✓ pinch of ground cinnamon
- ✓ 1 egg, beaten
- ✓ toasted bread, to serve

WHAT TO DO

1 Preheat oven to 400°F. Line a baking sheet with parchment paper or a silicone mat. Set aside.

2 Roll puff pastry to a 6-inch square on a clean, floured work surface.

3 Place Brie wheel in the middle of the puff pastry sheet. Top with dried fruits and walnuts; sprinkle with brown sugar and cinnamon.

4 Fold the corners of the puff pastry sheet towards the center, covering the fruits and nuts. Brush with beaten egg to seal. Transfer to the prepared baking sheet. Brush whole bundle with beaten egg.

5 Bake in the preheated oven for 15 to 20 minutes or until golden. Let cool for 5 minutes before serving. Serve with toasted bread. **Serves 3.**



Fruity Pancakes

Make Christmas morning extra special with the fluffiest fruit-filled pancakes!

WHAT YOU NEED

- ✓ $\frac{3}{4}$ cup milk
- ✓ 2 tablespoons white vinegar
- ✓ 1 cup all-purpose flour
- ✓ $\frac{1}{4}$ cup sugar
- ✓ 1 teaspoon baking powder
- ✓ $\frac{1}{2}$ teaspoon baking soda
- ✓ pinch of salt
- ✓ 1 teaspoon vanilla extract
- ✓ 2 tablespoons butter, melted and cooled, plus extra for greasing pan
- ✓ 1 large egg
- ✓ $\frac{1}{4}$ cup diced fruits, plus more for garnish (we used a combination of strawberries, kiwi, pineapples, and dragon fruit)
- ✓ pancake syrup, to serve

WHAT TO DO

- 1 Mix together milk and vinegar in a small bowl. Let sit, undisturbed, for 10 minutes.
- 2 Sift together flour, sugar, baking powder, baking soda, and salt in a large bowl. Set aside.
- 3 Whisk together milk mixture, vanilla extract, melted butter, and egg in another bowl.
- 4 Pour wet ingredients into dry ingredients. Add fruits; mix until well combined. Do not over mix.
- 5 Heat a frying pan over medium heat; add butter. Pour $\frac{1}{4}$ cup batter into the pan and cook until bubbles form, about 2 to 3 minutes. Flip pancake and cook until golden. Transfer to a plate. Repeat with remaining batter. Garnish pancakes with fruit, and serve with pancake syrup. **Serves 3 to 4.**

TIP

PANCAKES ARE QUITE VERSATILE! PAIR THEM WITH ASSORTED BERRIES AND WHIPPED CREAM, OR SWEET MANGOES AND CHOCOLATE SAUCE.



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

Round fruits

Welcome 2015 with good fortune by your side! Wondering what to do with all the fruit after the New Year festivities? We've got 12 great ideas.

HAVE A SLICE



1 Have a slice

Here's the healthiest pizza you'll ever try! Skip the usual crust and use a round watermelon slice instead. Mix and match your favorite toppings: fruits, nuts, cheese, and even herbs. Slice into triangles and serve.

2 Jam session

Got extra apples? Turn them into delicious homemade jam. Simmer apple chunks, lemon juice, and grated ginger in a saucepan until soft. Add sugar, simmer until thick, then transfer to sterilized jars. Try it with Granny Smith apples for a sweet-tart flavor profile.

3 Secret sauce

Tired of plain ol' pork steak? Pair the meat with a sweet-spicy sauce made with *chico*, some hoisin sauce, and a little bit of hot sauce. Head to Yummy.ph for the complete recipe for Bone-in Pork Steak with Spicy Chico Sauce.

4 Bowl of comfort

On a cool evening, cozy up to a soup reminiscent of *sinigang*. Sauté garlic and onions in oil; add sliced guava, whole crabs, and seafood broth; simmer until cooked; and season with salt and sugar. It's that easy!

5 Sweet and zesty

Don't let *dalandan* peel go to waste! Chop it up into small pieces, mix with white sugar, pulse in a food processor, and spread on a baking pan to dry. Presto! You've got a flavored sweetener you can add to drinks to spice things up.

6 Wrap it up

Take inspiration from the classic Italian appetizer and make prosciutto-wrapped melons at home. For a kid-friendly version, scoop honeydew melons into balls, wrap a crispy bacon slice around each, and thread onto barbecue sticks.

7 Curried away

Update traditional chicken or shrimp curry by adding just one ingredient to the mix: lychees! The sweet fruit provides good contrast to the thick, rich curry sauce. Perfect on top of white rice!

8 Grape Scott!

You've tried them fresh, dried, and frozen, but have you had roasted grapes? They're great with yogurt or on a cheese plate. Place a bunch of grapes on a baking sheet, drizzle with oil, season with salt and sugar, and roast in a preheated oven. Simple!

9 Orange you glad?

Take advantage of an orange's versatility by using the skin as gelatin molds. Slice oranges in half and scrape out the flesh to make bowls. Prepare gelatin according to package directions, mix in some orange chunks, pour into the orange bowls, and let set in the refrigerator.

10 Frozen delight

Make kiwi pops in three simple steps. Insert a popsicle stick into a kiwi round, freeze, and dip half of the round in chocolate magic shell. Make it more fun by sprinkling each pop with nuts or desiccated coconut before the chocolate completely hardens.

11 On the bright side

Don't throw away *santol* skin just yet! The brown meat encasing the seeds can be used to make a side dish. Chop *santol* meat into small pieces, then mix with *bagoong* and chopped chilies. It's great with grilled meat and fried fish.

12 Cheers!

Before the clock strikes midnight, fill your glasses with a refreshing Pomelo Mojito. To make, combine pomelo chunks, lime juice, mint, and sugar in a pitcher. Add ice, rum, and club soda; stir to combine; then drink to a brand new year!

INDEX

This Month's Recipes
by Category

APPETIZERS

- 67 Adobong Dulong
- 34 Arugula and Raspberry Boursin
- 116 Baked Brie
- 48 Cheesy Baked Scalloped Potatoes with Ham
- 16 Creamy Mushroom Dip
- 91 Ham and Ricotta Tart
- 67 Herbed Kesong Puti
- 54 Mini Portobello Pizzas
- 84 Sweet and Spicy Mixed Nuts

SOUPS

- 71 Classic Molo Soup
- 44 Ham and Tomato Chowder
- 95 Pork and Noodle Soup

VEGETABLES

- 78 Baked Cheesy Cauliflower
- 71 Caesar Salad with Poached Eggs and Thick-cut Bacon

FISH AND SEAFOOD

- 73 Baked Salmon with Lemon and Herbs
- 38 Chinese Steamed Fish with Soy and Ginger Sauce
- 36 Seafood Paella

MEAT AND POULTRY

- 113 Chicken Relleno
- 77 Classic Roast Beef
- 94 Filo Parcel with Roast Chicken and Vegetables
- 78 Glazed Bone-in Holiday Ham Roast
- 50 Ham and Mushroom Chicken Cordon Bleu
- 91 Ham and Ricotta Tart
- 92 Ham Schnitzels
- 95 Pork and Noodle Soup
- 93 Pork Stir-fry with Water Chestnuts and Chinese Greens
- 92 Roast Chicken and Tomato Pasta
- 75 Roast Chicken with Arroz Valenciana
- 31 Roast Chicken with Creamy Gravy
- 56 Roasted Beef Tenderloin with Garlic and Rosemary

NOODLES AND RICE

- 75 Arroz Valenciana
- 73 Baked Penne with Queso de Bola Cream Sauce
- 46 Ham and Mushroom Linguini
- 44 Ham, Tinapa, and Pineapple Fried Rice
- 95 Pork and Noodle Soup
- 92 Roast Chicken and Tomato Pasta
- 79 Sausage and Vegetable Penne Pasta
- 36 Seafood Paella

DESSERTS AND SWEET SNACKS

- 86 Blueberry-Walnut Loaf
- 11 Chocolate Christmas Cookies
- 88 Chocolate Peppermint Brownies

- 81 Chocolate Tableya and Cashew Torte
- 33 Chocolate-Whiskey Bundt Cake
- 12 Christmas Tree Shortbread
- 83 Cinnamon Cupcakes with Peanut Butter Frosting
- 80 Cookies and Cream Polvoron
- 87 Five-ingredient Fudge
- 117 Fruity Pancakes
- 58 Hazelnut Mousse with French Macaron
- 80 Mango Pastillas
- 80 Milo Polvoron
- 80 Mocha Pastillas
- 12 Raspberry Thumbprint Cookies
- 12 Sugar-glazed Snowman Cookies

BEVERAGES

- 69 3-in-1
- 69 Bramble
- 68 Ginger Boost
- 68 Mango Madness
- 68 Nana Punch
- 68 Niner Sangria
- 14 Pineapple Margarita
- 69 Sazerac
- 69 Wood Picks

OTHERS

- 89 Asian-inspired Oil
- 89 Chili-Garlic Oil
- 85 Cocoa Spice Rub
- 85 Dry-herb Rub
- 85 Italian Herbed Salt
- 85 Lemon-Chili Salt
- 85 Red Wine-Rosemary Salt
- 89 Rosemary-Orange Oil
- 85 Texas Barbecue Rub
- 114 Ultimate Vegetarian Mushroom Gravy
- 115 Vegetable Stock

DIRECTORY

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

SUPERMARKETS

Rustan's Supermarket

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

SM Supermarket

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

RESTAURANTS

The Cake Club

UG/F Bonifacio High Street Central, East Superblock, 7th Avenue corner 29th Street, Fort Bonifacio, Taguig City (tel. no.: 621-3176); also at Level R2 Power Plant Mall, Rockwell Center, Makati City

L'Entrecote

Bellagio 2, Forbes Town Center, Burgos Circle, Bonifacio Global City, Taguig City (tel. no.: 856-4858; mobile no.: 0905-9911266)

Le Jardin

The W Fifth Building, The Penthouse, 32nd Street corner 5th Avenue, Bonifacio Global City, Taguig City (mobile no.: 0917-8176584)

Locavore

10 Brixton Street, Brgy. Kapitolyo, Pasig City (tel. no.: 632-9600; mobile no.: 0923-5889419)

Niner Ichi Nana

G/F The Globe Tower, 32nd Street corner 7th Avenue, Bonifacio Global City, Taguig City (mobile no.: 0917-8769999)

Stacy's

Forbeswood Heights, Rizal Drive, Bonifacio Global City, Taguig City (mobile no.: 0926-6752571);

Capitol Green Street, Capitol Hills Drive, Quezon City (tel. no.: 952-6843)

OTHERS

Bungalow 300

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

The Cookery Place

2GH Kensington Place, Bonifacio Global City, Taguig City (tel. no.: 775-4161)

Diamond Hotel Philippines

Roxas Boulevard corner Dr. J. Quintos Street, Manila (tel. no.: 528-3000)

Feed 5000 (Chef Len Santos-Ding)

186 Luzon Drive, Ayala Alabang Village, Muntinlupa City (mobile no.: 0917-8428296); www.facebook.com/Feed5000KitchenStudio

Home Studio

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

Ralfe Gourmet Chocolate

To order, contact mobile no. 0906-4198977.

KALSADA COFFEE

BY CARMEL LAURINO AND LACY WOOD

There's coffee, then there's good coffee. If there's anything that the specialty coffee movement has taught Filipinos, it's that there's a world of difference between the two.

But there's also *good* coffee, which is what Kalsada tries to be. It's specialty-level coffee that also seeks to do right by the farmers, and is an agent of change for the development of their communities. Big words and big dreams for such a small bean, but that's exactly what Lacy Wood—a self-described “coffee geek” who studied the role of commercial coffee in Vietnam's economic development for her masteral thesis—thought that coffee should be able to do. In the meantime, somewhere in Seattle, Carmel Laurino (pictured here) had also become curious about Filipino coffee after seeing a postcard showing a photo from 1909, of Pike Place merchants selling “Batango blend coffee by Filipino Coffee Co.”

Lacy and Carmel met through mutual friends in February 2013 and before the end of that year, the pair traveled to the Philippines on an epic trip—interviewing farmers, immersing themselves in the culture, collecting samples. Lacy, who had trained as a roaster and worked for a time at Café Coutume in Paris, brought her technical expertise to the project; Carmel, who was a community organizer in Seattle, brought attention to the social aspect of the enterprise. “It was a marriage of both our desires—for me, to come back and work in the rural agricultural sector, and for her, to go past the roasting and form direct relationships with farmers,” says Carmel.

The product of that marriage of two passions is Kalsada, which aims to develop and promote Philippine specialty-grade, single-origin, fair trade coffee. Their coffee—pure Arabica from northern Luzon for now—is marked with the name of the farm where the beans come from, and includes tasting notes to help their consumers along. It's fantastic coffee, but even better is all the work that goes on behind it: working with the coffee farmers, training and assisting them, and paying them fairly for quality product. In that way, Kalsada is helping to create a market ecosystem with both good supply and continuing demand for coffee.

But, at the end of the day, it's also just really good coffee. Even the farmers, whom Kalsada works with now, know the difference between the bitter, stale stuff and the soft, subtle, aromatic, and nuanced coffee that was possible—and that they now produce themselves. It's coffee that everybody can be proud of.



For more information, contact KALSADA COFFEE at 0915-7978125, email order@kalsada.org, or visit www.kalsada.org.

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Peach Banana Holiday Lasagna

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

INGREDIENTS:

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

FOR TOPPING:

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

FOR SOUR CREAM:

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

PROCEDURE:

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

Yields 12 servings.



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