

# Yummy

STEP BY STEP: MAKE A SALTED CARAMEL CHOCOLATE CAKE

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MARCH 2015

8<sup>TH</sup> ANNIVERSARY SPECIAL (yay!)



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The Yummy 88


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MARCH 2015



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Snap,  
crackle,  
pop!  
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# editor's note

## Happy birthday, Yummy!

I can't believe we're eight! As I write this, Chinese New Year is fast approaching and I'm reminded that eight is a lucky number for the Chinese. So it's no surprise that we at *Yummy* are feeling truly blessed, now more than ever. Why? Because we just learned, based on TNS Philippines's 2014 newsstand survey, that *Yummy* is number one in the food category once again, with 51 percent of the market share! Isn't that the best birthday present? This wouldn't be possible if not for my brilliant, hardworking staff of nine individuals (check out the photo!) who work tirelessly each and every day to bring you awesome recipes and inspiring stories. This also wouldn't be possible if not for you, our readers, who have made *Yummy* a part of your family table.

So as a sign of our heartfelt thanks, we've got a bunch of exciting things lined up for you this March! First, since mango and no-bake desserts are some of the most searched and liked recipes online, we've put a no-bake mango cheesecake on our cover! It's really quite refreshing, perfect for the coming summer. Second, flip to page 70 for a mammoth list of 88 of our favorites, from

supermarket finds to restaurants, movies to travel destinations. Next, we share with you eight of our all-time favorite recipes from the *Yummy* archives (they're on page 48)—we hope that they become your favorites, too. And last but not the least, we want to treat you to something extra special. We've worked closely with Sonja Ocampo of Cupcakes by Sonja (she's been a *Yummy* contributor from day one!) to bring you our very own signature flavor, the Chocolate Caramel Pecan Tart. We can't wait for you to try it (check it out on page 18)!

Excited yet? We definitely are. Cheers to many, many more *Yummy* years ahead!

*Paulynn*

**Paulynn Chang Afable**  
Editor in chief  
paulynn@yummy.ph

### SAY HELLO TO TEAM YUMMY!

Left to right: Regine (editorial assistant), Idge (assistant managing editor), Rachelle (food director), Trinka (assistant style editor), yours truly, Trixie (*Yummy.ph* managing editor), Kriska (digital associate publisher), Jason (senior publishing assistant), Melody (team publisher), and Jon (art director).



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# Yummy Ideas

Nutty  
business

## PEANUT BUTTER CUPS

These DIY Reese's cups are proof that peanut butter and chocolate is an unbeatable combination! Mix together  $\frac{1}{2}$  cup creamy peanut butter,  $\frac{1}{2}$  tablespoons unsalted butter (softened), and  $\frac{1}{2}$  cup confectioners' sugar in a small bowl. Combine 168 grams chopped dark chocolate, 168 grams chopped milk chocolate, and  $\frac{1}{4}$  cup creamy peanut butter in a microwave-safe bowl; microwave in 30 second bursts until melted. Drop chocolate by the teaspoonful into 1-ounce muffin cups lined with paper liners. Top with 1 teaspoon peanut butter mixture and 1 teaspoon melted chocolate. Refrigerate until set.

**Makes 1 dozen.**

## SWEET FIX

We all have our favorite candy bars. Here's how to make them at home.

MORE YUMMY IDEAS }>

## Yummy Ideas

### CRISPY CHOCOLATE TREATS

Puffed rice and chocolate are all you need for your take on the popular Crunch bar. Combine 170 grams chopped dark chocolate and 170 grams chopped milk chocolate in a large microwave-safe bowl; microwave in 30 second bursts until melted. Once chocolate is melted, mix in  $1\frac{1}{2}$  cups puffed rice (we used Rice Krispies). Smooth mixture onto a  $7\frac{1}{2} \times 5$ -inch baking pan lined with parchment paper. Let set for at least 1 hour before cutting into pieces. **Serves 4 to 5.**

Crunch time

Gold standard

### CHOCO-CARAMEL COOKIE BARS

Crunchy biscuit and gooey caramel make this homemade Twix bar a winner! Preheat oven to 350°F and line a 7-inch loaf pan with parchment paper. Cream together  $\frac{1}{2}$  cup unsalted butter and  $\frac{1}{4}$  cup sugar in a bowl. Slowly add  $\frac{3}{4}$  cup all-purpose flour and  $\frac{1}{4}$  teaspoon salt; mix until ingredients are incorporated. Press dough onto bottom of the pan. Bake for 20 minutes or until golden; let cool. Pour in  $1\frac{1}{2}$  cups store-bought caramel fudge. Place 200 grams chopped dark chocolate in a microwave-safe bowl; microwave in 30 second bursts until melted. Let cool slightly; pour into pan. Chill until set. Unmold before serving. **Serves 8.**

Break it up

### CHOCOLATE WAFER BARS

Got wafers and chocolate in the pantry? Then you've got a Kit Kat bar in your hands. Cut 12 wafer cookies in half lengthwise; set aside. Place 200 grams chopped milk chocolate in a microwave-safe bowl; microwave in 30 second bursts until melted. Dip a wafer cookie in the melted chocolate; place on a baking sheet lined with parchment paper. Dip another wafer cookie and place it beside the first one, close enough so that the melted chocolate between the wafers run into each other. Repeat with remaining ingredients. Refrigerate until set. **Makes 8 (3-piece) bars or 12 (2-piece) bars.**

### GOOEY & NUTTY BARS

Chocolate, nougat, peanuts, and caramel—this Snickers bar is loaded with all things yummy! Place 400 grams chopped dark chocolate and 3 tablespoons creamy peanut butter in a microwave-safe bowl. Microwave in 30 second bursts until melted; mix well. Pour half of the melted chocolate into a 7-inch pan lined with parchment paper; refrigerate to set. Combine 1 cup marshmallow fluff,  $\frac{1}{2}$  cup confectioners' sugar, and 2 tablespoons creamy peanut butter in a bowl; mix until a dough is formed. Press nougat onto set chocolate, top with 1 cup coarsely chopped peanuts, 1 cup store-bought caramel fudge, and remaining melted chocolate. Refrigerate until set. **Serves 8.**

Loads of fun

# More Chefs are creating masterpieces with Magnolia All Purpose Flour



## TORTA CEBUANA

by Rose Marie Lim  
Caro & Marie



## RED VELVET CUPCAKE

by Heny Sison  
Heny Sison Culinary School



## DAYAP CAKE

by Aileen Anastacio  
Marmalade Kitchen



## GALANG GALANG

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## Yummy Ideas

### CHERRY ROOT BEER FLOAT

THIS SUMMER, GET THE ICE-COLD SODA AND ICE CREAM READY—IT'S TIME TO MAKE A FLOAT!

Combine 1 tablespoon grenadine syrup and 1/2 tablespoon maraschino cherry syrup in a tall glass. Add 1 ice-cold (330-ml) can root beer. Immediately add a generous scoop of vanilla ice cream. Drizzle with chocolate syrup and garnish with maraschino cherries. Serve immediately. **Serves 1.**



Drink  
OF THE MONTH

## ← TERRIFIC TOOL

### HANDHELD MANDOLINE

Tired of slicing manually with a knife? Cooking aficionados know just how convenient this nifty tool is.

- **QUICK AND NIMBLE**

You can produce a bunch of paper-thin fruit and vegetable slices in no time, perfect for making salads, apple chips, and potato gratin.

- **SUPER SIZE**

Instead of using a larger, bulkier mandoline, opt for this handheld slicer. Not

only does it save space on your kitchen counter, it allows you to slice over a bowl, plate, or cutting board.

- **SAFETY FIRST**

Its non-slip knob and handle give you complete control, while the food holder protects your hands as you slice.



OXO Good Grips Handheld Mandoline Slicer, P1,549, Crate and Barrel

## The TRY-IT TASTE-IT Row



### DREAM DINING

Nobu Hotel, Crown Tower, and the Hyatt make up City of Dreams, Manila's newest luxury casino and resort. The triad offers an impressive range of restaurant choices: Whether you dine at the opulent Nobu Restaurant or prefer casual eats at Red Ginger, your appetite will most definitely be satisfied. Asean Avenue corner Roxas Boulevard, Entertainment City, Parañaque City (tel. no.: 800-8080).

### HAPPINESS IN A JAR

Want warm, gooey cake in a jiffy? Voila! Old Fashioned Jar Cakes is perfect for you. Just mix the packet contents with water and zap in a microwave on high for a minute. The cakes come in Belgian Fudge, Red Velvet, Vanilla Fudge, and Peanut Butter Mudcake. Mobile no.: 0917-8623242; [www.facebook.com/VoilaJars](http://www.facebook.com/VoilaJars).



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[www.iloveserenitea.com](http://www.iloveserenitea.com).

## { Seasons and Suppers }

Sometimes, less is more. This mantra holds true for many things, including food. Prepared with love, home-cooked meals shared with loved ones bring infinitely more happiness than any five-star restaurant ever could. This is what Jennifer of *Seasons and Suppers* is all about. Cooking her way through the seasons in Canada, she emphasizes the joys of using the freshest ingredients and making something special out of them—think hearty Pork Loin with Wine and Herb Gravy, or a light Orzo with Shrimp, Tomatoes, and Feta. She believes that by making dishes in your own kitchen, you're on your way to eating well. Visit [www.seasonsandsuppers.ca](http://www.seasonsandsuppers.ca).



■ We've heard it again and again: There has never been a more exciting time to dine out than now. This is proven by the ultimate restaurant guide to the best local food spots, ***Eat Out Now! (P295, National Book Store)*** by Alicia Colby Sy. The third incarnation is thicker than ever, with a whopping 232 restaurants to try in Manila, Cebu, and Bacolod. The perfect companion for any food lover, this guide leads you to all the right places—whether a perfect date-night cafe, vegetarian-friendly restaurant, good-with-kids venue, or no-frills dining spot. It's the answer to all your where-should-we-eat woes.

## Yummy FOOD ADDITION

### Caramel popcorn

Indulge in the ultimate movie snack.

Combine  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup brown sugar, and 1 cup Angel Kremdensada in a heavy-bottomed saucepot over medium heat. Mix together until butter dissolves and mixture comes together. Reduce heat to low and continue cooking, stirring continuously, until caramel thickens, about 5 to 7 minutes. Pour caramel over  $\frac{1}{2}$  cups cooked plain popcorn, making sure the kernels are coated well. Serve immediately. **Serves 2 to 3.**





## Yummy LESSON HOW TO TIE MEAT FOR ROASTING

**THE DILEMMA** I want to make porchetta for my mom's birthday party, but rolling up the meat seems really complicated. How do I do it?

**WHAT TO DO** Large slabs of meat are rolled and tied to hold the stuffing in place and to even out the roast's shape, helping it cook evenly. Here's how to truss meat for roasting: With a long length of kitchen twine, tie a double knot at the top portion of the roast. Lay the twine so it rests along the length of the meat. Place your thumb on the twine one inch away from the first knot. With your thumb holding the string firmly, wrap the string around the roast, creating a corner at your thumb. Lift the corner and pass the end of the string underneath the corner then through it. Pull the string upwards to tighten the hold. Continue the process of wrapping and tying until the roast is completely trussed. If you're working with a stuffed roast, some of the filling might spill over as you tie up the meat. With your fingers, push the stuffing back inside and continue on. Tie a double knot at the end. Once the roast has been completely tied, you should have a tight log in your hands.

## We asked:

IT'S OUR 8TH BIRTHDAY!  
WHAT'S YOUR FAVORITE YUMMY RECIPE OF ALL TIME?

"I love your recipe for chocolate caramel bars (November 2009). Aside from the fact that my daughter craves for it every time she wants something sweet, this treat helps me earn extra cash—I sell it to my officemates! I absolutely love it. Thank you, *Yummy!*"—**Chrisca Marist Tolentino**

"I made your herb chicken (July 2011) one Christmas and loved it so much that I make it for my family until now. Thank you, *Yummy*, for all the recipes!"—**Loretta Dasig Mercaral**

"Your spaghetti with carrot meatballs (June 2013) assures me that my daughter's *baon* is not only yummy, but packed with nutrients as well. Your *baon* ideas are always inspiring and easy, which is important for working moms like me."—**Patricia Obispo**

"I'm a total amateur in the kitchen and your recipe for shrimp rolls with sweet chili sauce (November 2010) couldn't have been any easier! Just four ingredients and two minutes in the fryer,

and bam—hello, happy tummies! Very, very, very yummy."—**Doc Bakez**

"Your recipes are fantastic and it's so hard to choose just one. But if you ask me to pick, it would be the recipe for cashew milk (March 2012). I love it!"—**Susy Gonzalez**

"I love the recipes you featured using mangoes in your April 2014 issue. I love both sweet and green mangoes, and the recipes were so yummy. Happy birthday!"—**Josefina Nerit Mercado**

"*Calamansi* cupcakes (April 2009) and pork barbecue (September 2011)—they're both delicious and easy to do. I make them from time to time and know the recipes by heart. Even a kitchen beginner like me can make them."—**Angela Genevieve Magpayo**

"Your recipe for beef kebabs with garlic cream sauce (April 2014) is a winner! The sauce goes well with other grilled meats, too. It's part of my go-to recipe list."—**Luisa Gatchalian**

**Next question:** WHICH SUPERMARKET INGREDIENTS HELP YOU CUT DOWN ON PREP TIME?

POST YOUR ANSWERS ON [WWW.FACEBOOK.COM/YUMMYMAGAZINE](http://WWW.FACEBOOK.COM/YUMMYMAGAZINE), AND CHECK OUT NEXT MONTH'S ISSUE FOR YOUR YUMMY IDEAS.

# TABLE MUST-HAVES

## for a truly savory Pinoy meal!

One of the things that make Pinoy food gastronomically delightful is in its perfectly matched dipping sauces. Suka or vinegar is one condiment that Filipinos can't "eat" without especially with their favorite native dishes!

The Chicken Inasal experience is never complete without Sukang Sinamak!



#AsimNaMaySapak  
#SukangSinamak

What would the crisp & juiciness of Crispy Pata be without the kick of Pinoy Spice?



#AsimAnghangNaNakakasurprise  
#PinoySpice

Garlic Longganisa's saltiness is complemented by the zesty taste of Sukang Iloko.



#AsimNaNakakaloko  
#SukangIloko

Crispy Lumpiang Togue is made even more satisfying with the savory sensation brought about by Sukang Tuba.



#AsimNaWalangKatugma  
#SukangTuba



## INGREDIENT SPOTLIGHT

### SRIRACHA

Got a bottle of the spicy stuff in your pantry? Here are some ideas to make the most of this hot ingredient:

#### MAKE A GLAZE

Toss melted butter, minced garlic, Sriracha, and salt into chicken wings and fish fingers.

#### PREP HOT

**MAYO** Mix mayonnaise with Sriracha, lemon juice, and garlic powder. Spread it on burgers and hotdogs, or use it as a dip for chicken fingers.

**WHIP UP SPICY FRIED RICE** Sauté chopped onions, minced garlic, minced ginger, and chopped bacon in a pan; toss in leftover rice. Make a well and add 1 beaten egg. Toss and season with Sriracha, soy sauce, and pepper.



STOP BY

## Crate and Barrel

Home enthusiasts all over the metro went crazy when U.S. giant Crate and Barrel opened its doors in SM Megamall's Fashion Hall in late 2014. Known for well-designed furniture and homeware, the store introduces Filipinos to practical, minimalist, modern style.

A little Crate and Barrel history: 1962 marked the opening of the first store in Chicago. The brains behind the homestore—husband-and-wife tandem Gordon and Carole Segal—were inspired by their travels to Europe, where they discovered affordable yet elegant products perfect for couples who were just starting out. Fast-forward several decades later and their little idea has taken the world by storm—Manila included. A visit to their store will have you perusing every corner, and the warm, knowledgeable staff will make you feel right at home. You'll find plates and bowls in pretty colors; festive barware for at-home cocktail parties; frying pans, cookie cutters, and other cooking essentials; even best-selling cookbooks—practically everything you'll need to build the kitchen of your dreams.

**Crate and Barrel is at 4/L Mega Fashion Hall, SM Megamall, EDSA corner Julia Vargas Avenue, Mandaluyong City (tel. no.: 942-0771).**

Get single-malt fans together and have a blast at home with this fun Whiskey Tasting Kit (P3,339).



Playful yet perfectly practical, the Marin Birds platter (P1,309) will brighten up any dining table.

## Kitchen glossary

### Poach

To cook food gently in liquid (like water, milk, or stock) just below boiling point (between 160 to 180°F). Delicate ingredients like eggs, fish, and some vegetables can be poached, making them moist and tender, and less likely to be overcooked.

# What's Bean Cooking?

Discover infinite ways of using Hunt's Pork & Beans in your everyday dishes. The possibilities are endless with Hunt's Pork & Beans!



## Hunt's Menudo

### INGREDIENTS

- ✓ 1 tbsp red onion, chopped
- ✓ 2 cloves garlic, chopped
- ✓ ¼ pc medium-sized green bell pepper, cubed
- ✓ ¼ pc medium-sized red bell pepper, cubed
- ✓ ¼ pc medium-sized carrot, cubed
- ✓ 1 small potato, cubed
- ✓ 2 tbsp vegetable oil
- ✓ 100 grams pork kasim, menudo cut
- ✓ 50 grams pork liver, cubed
- ✓ ½ tbsp liver spread
- ✓ 2 cups pork broth (½ pc pork broth cube dissolved in 2 cups hot water)
- ✓ 1 (175g) can Hunt's Pork & Beans
- ✓ fish sauce (patis), as needed
- ✓ liquid seasoning, as needed
- ✓ salt, as needed
- ✓ ground black pepper, as needed
- ✓ hot sauce (optional)

### PROCEDURE

- 1** Sauté onion, garlic, red and green bell peppers, carrots and potatoes in oil then add the pork meat and liver. Sauté further until meat changes color.
- 2** Mix in liver spread then season with salt and pepper. Pour in pork broth until it covers the meat.
- 3** Boil then simmer for about 30 to 45 minutes or until pork pieces and vegetables are tender. Add more water if needed, then pour in Hunt's Pork & Beans. Simmer until sauce has slightly thickened.
- 4** Season with fish sauce and liquid seasoning. Serve hot.

Recipe Serves: **1-2 Servings**



## Sweet and Spicy Gambas

Recipe Serves: **2-3 Servings**

### INGREDIENTS

- ✓ 1 tbsp butter
- ✓ 1 tbsp vegetable oil
- ✓ 1 tbsp green bell pepper, chopped
- ✓ 3 cloves garlic, minced
- ✓ 1 green finger chili (siling pangsigan), sliced diagonally
- ✓ 10 to 12 pcs small shrimps (suahe), peeled and deveined
- ✓ 1 tsp Spanish paprika
- ✓ ½ tsp Worcestershire sauce
- ✓ 1 tsp liquid seasoning
- ✓ 1 (175g) can Hunt's Pork & Beans
- ✓ salt, as needed
- ✓ ground black pepper, as needed
- ✓ hot sauce (optional)

### PROCEDURE

- 1** Over medium heat, melt butter with oil in a medium-sized sauté pan.
- 2** As soon as the oil and butter are hot, add green bell pepper, garlic, and green finger chili. Sauté until vegetables are tender.
- 3** Add shrimps then season with Spanish paprika, Worcestershire sauce and liquid seasoning.
- 4** Pour in Hunt's Pork & Beans as soon as shrimps turn orange and curl up. Season with salt and pepper then simmer for about 30 seconds or until flavors have combined well. Adjust seasoning, salt and pepper and Worcestershire sauce if needed.



### tip!

Top with sliced vegetables like bell peppers, onions, tomatoes and mushrooms for a healthier pizza bread.

## Tasty Pizza

Recipe Serves: **4 Servings**

### INGREDIENTS

- ✓ 6 to 8 slices tasty bread (sliced bread)
- ✓ 1 (175g) can Hunt's Pork & Beans
- ✓ ¾ to 1 cup easy-melt cheese, grated
- ✓ 4 pcs hotdog, cooked then sliced

### PROCEDURE

- 1** Spread 1 to 2 tablespoons of Hunt's Pork & Beans on top of the bread.
- 2** Top with sliced hotdogs and grated cheese.
- 3** Place in oven toaster. Heat for 3 to 5 minutes or until cheese has melted.



## Hotdogs and Pork & Beans

Recipe Serves: **4 Servings**

### INGREDIENTS

- ✓ 1 tbsp vegetable oil
- ✓ 1 clove garlic, sliced thinly
- ✓ 3 tbsps white onion, sliced
- ✓ 4 pcs hotdog (large), sliced diagonally
- ✓ 1 (175g) can Hunt's Pork & Beans
- ✓ 1 tsp liquid seasoning
- ✓ 1 tsp hot sauce

### PROCEDURE

- 1** Over medium heat, add oil in a large sauté pan. Sauté garlic and onions until softened.
- 2** Add hotdogs and continue to cook.
- 3** Pour in Hunt's Pork & Beans and fold in gently.
- 4** Season with hot sauce and liquid seasoning then simmer for another 30 seconds. Adjust



## Mexican Chicken Rice

Recipe Serves: **3-4 Servings**

### INGREDIENTS

- ✓ 1 tbsp cooking oil
- ✓ 1 small onion, diced
- ✓ 3 pcs garlic, minced
- ✓ ½ tsp chili powder
- ✓ ½ tsp cumin
- ✓ 1 cup short grain rice
- ✓ 2 cups chicken stock
- ✓ ½ cup tomato paste
- ✓ 3 pcs thigh chicken fillet, sliced into strips
- ✓ ½ cup frozen peas
- ✓ 1 (230g) pack Hunt's Pork and Beans
- ✓ 4 pcs tortilla wrappers
- ✓ sour cream (optional)
- ✓ grated cheese (optional)

### PROCEDURE

- 1** Heat oil in a large skillet over medium heat.
- 2** Add onion and garlic. Cook and stir until onion is translucent.
- 3** Stir in the chili powder and cumin. Cook for about 30 seconds.
- 4** Add rice, chicken broth and tomato paste. Bring to a boil before adding the chicken meat, green peas and Hunt's Pork & Beans.
- 5** Stir once. Cover and simmer until rice is cooked.
- 6** Lightly toast tortillas in an oven toaster.
- 7** Wrap the rice with tortilla wrappers.
- 8** Drizzle with sour cream and top with grated cheese if preferred.



## Beef Caldereta

Recipe Serves: **4 Servings**

### INGREDIENTS

- ✓ 2 cups water
- ✓ 330 grams beef brisket (kamto), cut into 1 inch cubes
- ✓ 1 tbsp vegetable oil
- ✓ 2 cloves garlic, minced
- ✓ 2 tbsps white onion, sliced
- ✓ 2 tbsps tomato sauce
- ✓ 1 tps tomato paste
- ✓ 1 small carrot, peeled and cut into 1-inch cube
- ✓ 1 small potato, peeled and cut into 1-inch cube
- ✓ 1 small green bell pepper, cut into 1-inch cube
- ✓ 2 tbsps green peas
- ✓ 1 (175g) can Hunt's Pork & Beans
- ✓ salt, as needed
- ✓ ground black pepper, as needed
- ✓ hot sauce (optional)

### PROCEDURE

- 1** Place diced beef into pot with water. Bring to a boil and simmer for approximately 30 minutes or until beef is fork tender. Add water when necessary. Drain meat and set aside 2 cups of the beef stock.
- 2** In another saucepot over medium heat, add oil and sauté garlic and onions. Add in tomato sauce and paste. Stir and continue to cook for 1 to 2 minutes.
- 3** Carefully add in beef and stock. Bring to a boil and simmer for about 10 minutes or until the sauce thickens.
- 4** Add in carrots and potatoes and simmer for another 5 to 8 minutes before adding in bell pepper and peas. Pour in Hunt's Pork & Beans.
- 5** Season with salt and pepper then simmer for 1 to 2 minutes. Adjust seasoning if needed.



## Spicy Tofu & Beans

Recipe Serves: **5-6 Servings**

### INGREDIENTS

- ✓ ½ cup red onion, sliced thinly
- ✓ 3 cloves garlic, minced
- ✓ 1 tbsp chili paste
- ✓ 2 pcs siling labuyo, sliced thinly
- ✓ 1 tbsp cooking oil
- ✓ ½ kilo ground pork
- ✓ 1 (390g) can Hunt's Pork & Beans
- ✓ 2 blocks firm tofu, diced
- ✓ salt & pepper to taste
- ✓ 1 tbsp spring onion, sliced thinly
- ✓ 1 tbsp sesame oil

### PROCEDURE

- 1** Sauté onions, chili and garlic. Add chili paste.
- 2** Add in ground pork and continue mixing.
- 3** Pour in Hunt's Pork & Beans.
- 4** Stir in tofu and season with salt & pepper.
- 5** Garnish with spring onion and drizzle with sesame oil.

**Your favorite breakfast treat can also be the secret ingredient to your special dishes!**



For more superstar recipes, visit us at [www.yummyhunts.com](http://www.yummyhunts.com)

 [www.facebook.com/YummyHuntsPH](https://www.facebook.com/YummyHuntsPH)



## Meaty Beanburger

Recipe Serves: **1-2 Servings**

### INGREDIENTS

- ✓ ½ pc onion, diced
- ✓ 4 cloves garlic, minced
- ✓ ½ green bell pepper, diced
- ✓ 1 tbsp cooking oil
- ✓ 1 cup corned beef
- ✓ 1 (100g) pack Hunt's Pork and Beans
- ✓ ½ tsp chili powder
- ✓ 2 pcs burger buns
- ✓ 2 leaves lettuce
- ✓ ½ cup cheddar cheese, grated

### PROCEDURE

- 1** Sauté onions, garlic and bell pepper in oil.
- 2** Add corned beef and Hunt's Pork & Beans and continue sautéing.
- 3** Season with salt, pepper and chili powder.
- 4** Heat buns in toaster.
- 5** Place lettuce on buns then pour the corned beef mixture. Top with grated cheese.

presenting  
the  
**Yummy**  
chocolate caramel  
pecan tart



Cupcakes by Sonja has whipped up a special flavor for Yummy's eighth birthday! The Chocolate Caramel Pecan Tart has Belgian chocolate ganache and milk chocolate mousse studded with caramelized pecans and hazelnuts, all sitting on top of an Oreo crust. It's finished with dark chocolate and vanilla bean caramel drizzles, and is crowned with a whole pecan. It's smooth, crunchy, and sweet—it's what dessert dreams are made of.



**We're  
giving  
you a  
treat!**

Present this issue at any Cupcakes by Sonja branch and get a 15 percent discount on the Yummy cupcake from March 1 to 31, 2015. Head to Yummy.ph for more details.

# Yummy Shopping



## Kitchen whimsy

Celebrate summer with fun cooking accessories in dainty floral prints.

### PRETTY FUNCTIONAL

With a well-padded oven mitt, 100 percent-cotton napkins, and a complete set of cutlery, Cath Kidston has a fairly extensive kitchen line. They have aprons, bowls, and mugs, too!

### FLOWER POWER

Entertain in style with cooking and dining accessories in bright hues and feminine florals. The designs are perfect for summer brunch for your little ones or a tea party with the ladies.



**Must-buy!**

### CATH KIDSTON KITCHEN ACCESSORIES

Mini gauntlet (P1,099), table napkins (P1,799 for 4), and 16-piece cutlery set (P3,999) are available at Cath Kidston, G/F Active Fun Building, 9th Avenue corner 28th Street, Bonifacio Global City, Taguig City.

## Yummy Shopping GROCERY GRAB

### TRUE BLUE

Elevate a basic beef burger with the complex flavor of blue cheese. With sweet caramelized onions and salty bacon, it'll be a winner! **Emborg Danablu**, P162, Pioneer Centre

### FLAVOR PUNCH

Put an Asian twist on the American sandwich classic by topping it with kimchi. Want to make it even more exciting? Add an egg on top! **Seoul Kimchi**, P139, SM Supermarket

### ULTIMATE COMFORT

Add extra texture and flavor by layering your burger with tasty, crunchy onion rings. Go ahead and drizzle it with barbecue sauce before taking a big bite. **Ore Ida Onion Rings**, P100, SM Supermarket

## On top of the game

Make classic hamburgers extra special by getting creative with store-bought toppings. Here are our picks.

### ALOHA!

Create your own tropical paradise with ice-cold beer, fries, and a beef burger topped with grilled pineapple rings. **Del Monte Pineapple Slices**, P21.65, The Landmark

### JAM SESSION

Bring a grilled chicken burger to life with a smearing of fig jam. Can't find it? Mango, apricot, onion, and bacon jams work well, too. **Rutherford & Meyer Fig Paste**, P119.50, SM Supermarket



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

• **TASTES BETTER** •  
vs other mayo brands



It's the little things  
that say the most.



# Canned tomatoes

These canned goods are quite versatile—use them to make pasta sauce, stews, soups, and more! Here's the lowdown on each kind.

**CRUSHED TOMATOES** are tomato chunks canned with tomato purée. It's an excellent time saver: Simply pour crushed tomatoes into a pan with herbs and other aromatics, simmer, and you've got yourself a pasta sauce in no time!

**WHOLE PEELED TOMATOES**, as the name suggests, are whole tomatoes that have been peeled and canned in tomato juice or purée. Stock up on this versatile product: The tomatoes can be crushed, broken into chunks, diced, or stewed as your chosen recipe dictates.

Usually sold preserved in oil, **SUN-DRIED TOMATOES** are tomatoes left out in the sun to dry. They lose most of their water content in the process, but their flavor is amplified and their nutritional value is retained (they're rich in

lycopene, antioxidants, and vitamin C). They're popularly used to give basil pesto another flavor dimension. They're also great added to pasta and pizza.

**TOMATO PASTE** is a very concentrated tomato product made by cooking tomatoes for an extended period of time until the water content evaporates. Use it sparingly—tomato paste delivers quite a flavor punch, so a little goes a long way. *Afritada* and *kaldereta* are some of the Filipino favorites that have tomato paste in their roster of ingredients.

**STEWED TOMATOES** are tomatoes cooked with bell peppers, onions, and other spices before being canned. Already flavored, it makes an excellent base for tomato-based dishes such as chilies and stews.

# Panalo ang sarap ng summer with **Angel**

Halo-halo is a summer favorite of mommies. At a recent taste test, more mommies chose **Angel** because it makes halo-halo creamier and tastier. After all, **Angel Evap** is made with real milk. *Gatas na gatas ang sarap!*

**Angel Evap** is also perfect for savory meat or chicken dishes. Simply add it to your batter, marinade, adobo or stew for a delicious twist!

Don't forget to surprise your family with a refreshing summer dessert made with **Angel Condensada!**



## Fried Chicken

Makes 6 servings

### INGREDIENTS:

1/2 cup	<b>Angel Evaporada</b>
1/4 cup	chopped onion
1/2 Tbsp.	minced garlic
1/2 kilo or 6	chicken pieces
	salt and pepper to taste
1 cup	Japanese breadcrumbs
1 1/2 cups	cooking oil for frying

### PROCEDURE:

In a bowl, mix together **Angel Evaporada**, onion, garlic and salt. Add chicken. Cover and marinate in the refrigerator for at least 4 hours. Remove chicken from milk, shaking off excess liquid. Dredge in breadcrumbs then fry in hot oil for 6-7 minutes or until golden. Serve hot with rice and creamy gravy!



## Snow Halo-Halo

Makes 4 servings

### INGREDIENTS:

1 - 365 ml	<b>Angel Evaporada</b>
2 cups	water
1/3 cup	sugar

Top with your favorite toppings such as sweetened saba, nata de coco, sago, red mongo beans, halaya, leche flan etc.

### PROCEDURE:

Combine first 3 ingredients in a bowl. Pour into a large, shallow pan or plastic container. This shape makes freezing faster! Freeze for about 4 hours. When ready to serve, remove from freezer. Scoop with a spoon and transfer to bowls. Top with your favorite toppings and serve immediately.



For more **Easylicious** Recipes please visit: [www.facebook.com/iloveAngelMilk](http://www.facebook.com/iloveAngelMilk)

ASC No: S032N020915A



## Family Kitchen

BY JOEY DE LARRAZABAL-BLANCO

✦ I still remember when the first issue of *Yummy* came out. I was happy to see a new local food magazine and was excited to flip through its pages. I was not disappointed. I felt then, and still do now, that *Yummy* spoke to me. I immediately connected with the magazine and identified with its easy, casual, fun way with food...very much like how I approach cooking. So when they asked me to do a feature, all those years ago, I was thrilled! Since then, the occasional story has turned into this monthly column and editors have turned into friends. The talented *Yummy* staff are such a joy (and so much fun!) to work with, and putting together dishes for this column has become one of my favorite things to do. To celebrate *Yummy*'s birthday, I've made a hearty one-pan meal of savory baked chicken nestled in a sauce of creamy mushrooms. It takes a little more effort, with the initial searing of the chicken and sautéing of the mushrooms, but it's worth it as these steps allow extra flavor and depth to develop.

Happy birthday, *Yummy*! You have brought the magic of cooking into so many kitchens for the past eight years. I'm looking forward to what you have in store for us in the years to come!

### 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](http://8obreakfasts.blogspot.com).



YOU CAN USE BUTTON, SHIITAKE, EVEN OYSTER MUSHROOMS—JUST MAKE SURE YOU USE FRESH (NOT CANNED) ONES. THIS MAKES ALL THE DIFFERENCE!



## BAKED CHICKEN WITH CREAMY MUSHROOMS

**Serves 4 Prep Time** 10 minutes  
**Cooking Time** 45 minutes to 1 hour

- ✓ 750 grams chicken thighs (about 6 to 8 pieces)
- ✓ salt and pepper, to season
- ✓ olive oil
- ✓ 6 cloves garlic, smashed but left whole
- ✓ 300 grams fresh baby portobello or Swiss brown mushrooms, or a mix of both
- ✓ 250 ml all-purpose cream
- ✓ 100 ml chicken stock
- ✓ parsley sprigs, leaves picked and chopped, for garnish

**1** Season chicken with salt and pepper. Heat a couple of generous glugs of olive oil in an ovenproof casserole or pot over medium-high heat. Add chicken, skin side down, in one layer; do not overcrowd the pot and do this in batches if necessary.

Sear chicken for a couple of minutes on both sides until golden brown. Remove chicken from pan; set aside.

**2** Remove oil from pan, leaving about 1 tablespoon and taking care not to lose the brown bits that have stuck to the bottom (this is where all the flavor comes from!). Add garlic; sauté for under 1 minute or until fragrant. Add mushrooms, season with salt and pepper, and sauté until mushrooms release their liquid. Scrape the brown bits at the bottom of the pan. Stir and scrape until mushrooms have reabsorbed the liquid, lost a lot of volume, and taken on a dark, caramelized color. Add cream and stock; mix well. Season to taste. Tuck in all the chicken pieces over the mushrooms; cover.

**3** Place covered pot in a preheated 350°F oven and bake for 25 to 30 minutes or until chicken is done. Garnish with parsley.



## The Sweet Stuff

BY CARMELA VILLEGAS-AGOSTA

★ As the summer holidays draw near, I like to make no-bake desserts to beat the heat. When I crave for sweets during this season, it's not the rich, dense cakes that I long for, but the simple, light ones.

I love cheesecake, mangoes, and chocolate! Who doesn't? This three-ingredient combination is a match made in dessert heaven. The great thing about this easy yet impressive cake is that it still has the creamy texture of a cheesecake without being too heavy on the belly. I paired it with mango chunks to add a sweet, refreshing juiciness to every forkful. For an extra flavor kick, I added macadamia nuts to the crust. (Don't forget to toast them first; this enhances the macadamias' sweet, distinct aroma.)

If you love frozen mango tarts, you'll definitely want to try this!

### About the columnist

Carmela grew up in a family that loves food, and started her baking journey when she stumbled upon her mom's Mrs. Field's Cookie Recipe Book. Years later, after working in a pastry shop in France, she and her husband started their own business, Casa San Luis Pastries. Carmela also keeps busy with her roles as executive pastry chef and managing partner of Crisp on 28th, and likes to tell everyone that there's always room for dessert. Follow her adventures on [www.carmelajournal.com](http://www.carmelajournal.com).

# NO-BAKE WHITE CHOCOLATE MANGO CHEESECAKE

**Makes** 1 (7-inch) cake **Prep Time** 45 minutes, plus chilling time

### FOR THE CRUST

- ✓ 1/2 cup whole macadamia nuts, toasted and sprinkled with 1 teaspoon sea salt
- ✓ 1 1/2 cups graham cracker crumbs
- ✓ 1/4 cup brown sugar
- ✓ 1/2 cup unsalted butter, melted

### FOR THE FILLING AND TOPPING

- ✓ 2 tablespoons gelatin
- ✓ 200 grams white chocolate, divided
- ✓ 1 cup cream cheese, softened
- ✓ 1/2 cup sugar
- ✓ 1/4 cup sour cream
- ✓ 1 1/2 cups whipping cream, divided
- ✓ 1 teaspoon vanilla paste or extract
- ✓ 3 large mangoes, sliced into 1/2- to 1-inch cubes, divided

**1** Line the bottom of a 7-inch springform pan with foil and the sides with parchment paper, leaving a 1-inch overhang.

**2** Make the crust: Crush nuts and graham crackers in a food processor until very fine. Transfer mixture into a bowl. Add sugar and melted butter; mix until it resembles coarse sand. Press mixture onto bottom and sides of pan; chill.

**3** Make the filling: Prepare gelatin according to package directions. Melt half of the chocolate in the microwave. Beat cream cheese and sugar together until light and fluffy, about 5 to 6 minutes. Add sour cream and 1/2 cup whipping cream; mix until smooth. Add vanilla and gelatin mixture; mix until combined. Fold in melted chocolate and half of the mangoes. Pour filling into crust. Chill for about 3 to 4 hours.

**4** Prepare the topping: Whip remaining cream until stiff peaks form. Melt remaining chocolate in the microwave. Fold chocolate into cream. Top cheesecake with chocolate-cream mixture and remaining mangoes.



The Knorr logo is located in the top left corner. It features the brand name "Knorr" in a red, stylized script font, set against a white background that is part of a green and yellow wavy banner.

# Pinoy Restaurant Picks Made More Savory

Filipino dishes on the menu are always a crowd favorite. They carry the goodness of homemade meals that's prepared on a professional setting and matched with impeccable restaurant service. Another important element that elevates these dishes in restaurants is the ingredients. Every chef knows that each component is important—from produce to flavorings.

Knorr Liquid Seasoning rises above the rest by enhancing the flavor of savory Filipino dishes. It brings the dish to a whole new level that customers will surely enjoy.



## Beef Salpicao

### Ingredients

- 1,200 g medium dice beef tenderloin
- **100 ml Knorr Liquid Seasoning**
- 60 g garlic, chopped
- 20 g smoked paprika
- 10 g ground black pepper
- 60 ml canola oil
- 20 g garlic chips
- 20 g scallions, chopped

### Procedure

1. In a mixing bowl, marinate the beef tenderloin in Knorr Liquid Seasoning, garlic, smoked paprika and ground black pepper. Marinate for 30 minutes/overnight.
2. In a sauté pan, heat oil and sauté the marinated beef for 6 minutes until it turns brown. Do not overcook or the meat will be tough.
3. Garnish with garlic chips and scallions.



Total yield/ servings: **10**  
Serving size: **100 g**

## Pinoy Chicken Kebab

### Ingredients

- 1,200 g skinless chicken breast, fillet and cubed
- **100 ml Knorr Liquid Seasoning**
- **5 g Knorr Rostip**
- **5 g Knorr Lime Powder**
- 5 g ground black pepper
- 3 g cinnamon powder
- 1 g nutmeg powder
- 1 g cumin powder
- 10 pcs bamboo skewers, soaked in water
- 50 ml canola oil
- 2 pcs red and green large bell pepper, diced
- 1 pc white and red large onion, diced

### Procedure

1. In a bowl, marinate chicken breast in Knorr Liquid Seasoning, Knorr Rostip, Knorr Lime Powder, ground black pepper, cinnamon, nutmeg, cumin powder for 30 minutes/overnight.
2. Assemble the marinated chicken breast in the bamboo skewers by alternating the chicken breast with red bell peppers, white onion, green bell peppers and red onion.
3. Prepare the grill by lining it with oil. Grill the chicken kebabs in medium heat. Cook until grill marks appear and the chicken and vegetables are cooked.
4. Serve with yoghurt sauce (optional).



Total yield/ servings: **10**  
Serving size: **100 g**



Total yield/ servings: **1**  
Serving size: **125 g**  
Preparation time: **1 hour**  
Cooking time: **5 minutes**

## Beef Tapa

### Ingredients

#### Marinade

- 1 tbsp **Knorr Liquid Seasoning**
- 2 tsp pineapple juice
- 1/8 tsp crushed black pepper
- local beef sirloin, thinly sliced

#### Cooking

- soya/vegetable oil
- marinated beef

#### For Garnish (optional)

- garlic chips (fried)
- spring onions (chopped)

### Procedure

#### Marination

1. In a clean stainless steel bowl, mix all ingredients except the garnish until the flavors are incorporated.
2. Marinate the meat in the same bowl where you made your mixture. Cling wrap and set aside in the chiller.

#### Cooking

1. In a very hot pan, heat the oil (Make sure it's very hot).
2. Sauté your marinated beef by pouring everything on the pan and make it evenly distributed. Do not move any of the meat for 1 minute.
3. Then mix or toss to achieve nice char color until the meat is cooked. Serve.





## Make it at Home

BY AILEEN ANASTACIO

✦ I'm so excited—I'm starting a new column this month! I'll be sharing recipes for dishes that are currently making waves in the local food scene. Let me start off with a Spanish favorite—*churros con chocolate*. This is one sweet treat that I truly love. I even tried them in Peru where they're sold in small stalls. Their version has a hole in the middle which can be stuffed with dulce de leche or chocolate. I was so obsessed with the crispy treat that I even bought several types of *churros* makers! Now I sell frozen *churros* to friends and serve them during special functions at my restaurant.

Don't forget to dust your *churros* with plain sugar, or even cinnamon sugar, then make sure to pair them with thick hot chocolate for dipping—it's the best part! When making the chocolate, use a good brand. I like to use the bittersweet kind so it's not too sweet, and I like my chocolate thick and gooey, so I use a lot of cream. *Churros* are best eaten as soon as they're cooked, while they're still crisp. Mmm...I can't wait to have some!

### 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](http://gourmetgoodies.blogspot.com).



TIP

FOR CREAMIER CHOCOLATE, USE LESS MILK. BUT REMEMBER THAT THE TOTAL AMOUNT OF CREAM AND MILK USED SHOULD STILL AMOUNT TO  $\frac{3}{4}$  CUP.

## CHURROS CON CHOCOLATE

**Makes 24 Prep Time** 10 minutes

**Cooking Time** 3 minutes

### FOR THE CHOCOLATE

- ✓  $\frac{1}{2}$  cup heavy cream
- ✓  $\frac{1}{4}$  cup fresh milk
- ✓ 3 ounces good-quality bittersweet chocolate, chopped
- ✓ a pinch of salt
- ✓ oil for deep-frying, plus 2 tablespoons, divided
- ✓ 1 cup water
- ✓ 2 tablespoons milk
- ✓ 1 tablespoon sugar
- ✓  $\frac{1}{4}$  teaspoon salt
- ✓ 1 cup all-purpose flour
- ✓ confectioners' sugar for dusting

**1** Make the chocolate: Bring cream and milk to a boil in a small saucepan. Once boiling, remove from heat and pour over chopped chocolate in a medium bowl. Let sit, undisturbed, for 1 minute. Stir chocolate mixture

until smooth and creamy. Add salt and stir again. Set aside.

**2** Pour oil into a deep pan until about 2 inches deep. Heat oil to 375°F.

**3** In another saucepot, bring water, milk, sugar, salt, and 2 tablespoons oil to a rolling boil. Remove from heat and add flour all at once. Keep stirring until dough is smooth and forms into a ball without lumps. Let cool slightly to make piping easier.

**4** Fill a piping bag fitted with a star tip with the dough. Squeeze piping bag over a baking sheet lined with parchment paper, making strips or shapes. At this point, you can store them in an airtight container and refrigerate for up to 2 days or freeze for about 1 month.

**5** Deep-fry churros until golden. (If desired, you can pipe the dough directly onto the hot oil.) Drain on paper towels and dust with confectioners' sugar. Serve with hot chocolate.

PHOTOGRAPHY: TOTO LABRADOR AND PATRICK MARTINES (PORTRAIT).  
STYLING: IRINKA GONZALES. HAIR & MAKEUP: CAIS DEL ROSARIO FOR SHU UEMURA.

# J.COFFEE ORIGINALS



*Hot  
Icoccino*

At J.CO, we pride ourselves in the development and perfection of our J.COFFEE. Using only renowned specialty grade Arabica coffee beans, we roast and process them the Italian way for an authentic sip in every cup.

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## Biz Whiz

BY SHARLENE TAN

◆ Birthdays and special occasions always call for certain kinds of food—think noodles and pork barbecue! I grew up enjoying the barbecue from Aling Nene's and Aristocrat, and now I'm also a big fan of Three Sisters and Ineng's. These brands' takes on barbecue have different flavor profiles, but they always hit the spot. Even after so many years, these thriving businesses are still around—proof that a barbecue-centered food biz is definitely a good investment!

At home, you can easily make pork barbecue with ready-to-use marinades available in the market, but if you want to earn money and set your product apart from the others, you have to create your own signature marinade and basting sauce. This recipe is the one I personally prepare for parties at home. I like to add a little hot sauce to give it a kick. Feel free to adjust the recipe to make it sweeter or spicier—it all depends on your target market. Try it and let me know how it goes!

### About the columnist

A food stylist by profession and one of the brains behind *The Clubhouse* in Robinsons Magnolia, 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](http://www.sharlenetan.com) or follow her on Instagram @theshartan to see her latest styling projects and food discoveries.



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## PINOY-STYLE PORK BARBECUE

**Makes** 25 sticks **Prep Time** 25 minutes, plus overnight marinating time **Cooking Time** 30 minutes

### FOR THE MARINADE

- ✓ 1 cup banana ketchup
- ✓  $\frac{3}{4}$  cup soy sauce
- ✓ 1 whole garlic, crushed into a paste
- ✓  $\frac{1}{4}$  cup calamansi juice
- ✓  $\frac{1}{2}$  teaspoons black pepper
- ✓  $\frac{1}{2}$  cup brown sugar
- ✓  $\frac{1}{2}$  cup lime-flavored soda (Sprite or 7Up)
- ✓  $\frac{1}{2}$  teaspoon hot sauce (optional)

- ✓ 1 kilo pork *kasim*, sliced thinly

### FOR THE BASTING SAUCE

- ✓  $\frac{1}{2}$  cup banana ketchup
- ✓  $\frac{1}{4}$  cup vegetable oil
- ✓ 2 tablespoons soy sauce
- ✓  $\frac{1}{4}$  cup brown sugar

**1** Make the marinade: Mix all ingredients together. Add pork and mix well by hand.

**2** Thread meat onto barbecue sticks, securing them well. Add a piece of fat at the end of each skewer, if desired.

**3** Arrange skewers in 2 layers in a wide plastic container. Pour remaining marinade over. Marinate overnight in the refrigerator.

**4** Make the basting sauce: Mix all ingredients together in a saucepan. Remove barbecue from the container; set aside. Add remaining marinade to the basting sauce and boil for about 5 minutes over medium-high heat.

**5** Heat a charcoal grill. Grill barbecue until done, about 10 minutes, basting with prepared sauce often to keep the meat from drying out. Serve hot.



# Cook like a Chef

with  
chef Sheilla Lopez



Serves 4  
Preparation Time: 15 minutes  
Cooking Time: 15 minutes

## Crispy Shrimp-mango Spring Roll w/ Honey-lemon Dip & Thai Vermicelli Noodles Salad

### Ingredients:

- 100 grams Sapporo Vermicelli Noodles
- 8 pieces Spring Roll Sheets, medium-sized
- 250 ml Peanut Oil
- ¼ cup Peanuts, roasted and unsalted, coarsely chopped
- 1 piece Ripe Mango, diced-small
- 500 grams Shrimps Medium, rinsed and deveined
- Vermicelli Noodle Salad

- 1 tablespoon Ginger, grated
- 1 piece Red Bell Pepper, sliced thinly
- 2 pieces Green Bell Pepper, sliced thinly
- 2 tablespoons Coriander, coarsely chopped
- 1 piece Red Chili, deseeded and chopped finely
- 2 teaspoons Fish Sauce
- 1 liter Water

- 1 tablespoon Coriander, coarsely chopped (optional)
- Salt, to taste
- Honey Lemon Dip**
- ¼ cup Honey
- 1 tablespoon Lemon Juice
- Pinch of Chili Flakes
- 1 tablespoon Lemon Juice
- 1 tablespoon Brown Sugar
- 1 tablespoon Warm Water
- 1 teaspoon Salt
- Pinch of Freshly Ground Black Pepper
- 1 tablespoon Coriander, coarsely chopped

### Procedure:

1. Start making the vermicelli salad. Combine dressing ingredients: ginger, red and green bell peppers, fish sauce, lemon juice, brown sugar, water and salt in a jar and shake well to combine. Set aside for the flavours to infuse.
2. Soak vermicelli in boiling water for a few minutes or per packet instructions, then drain and rinse under cold water; this will stop them cooking further and also from sticking together.
3. Combine vermicelli noodles with the dressing. You can add more salt if you find it bland. Toss the chopped coriander with the salad and set aside.
4. For the honey-lemon dip, combine honey, lemon and chili flakes by whisking them together. Set aside.
5. Starting with the spring roll. After the shrimp is deveined, remove the skin and season with salt. Insert a toothpick all over the shrimps body, so that it will remain straight upon cooking.
6. Simmer the water in a medium cooking pot. Put the shrimps and cook for few minutes; avoid overcooking the shrimps. Drain the shrimps and remove the toothpick. Set aside.
7. Combine the mangoes, chopped peanuts, coriander in a bowl. Mix until well combined. Season with salt.
8. Place spring roll wrapper on a flat surface with one of the points facing you. Place approximately 1 tablespoons of the mango and peanut mixture on the bottom third of the wrapper. Add two pieces of shrimp on top. Fold in the point closest to you. Now fold in both right and left points and finally roll into a tight cylinder. Dab with some water (that has been mixed with a little flour to form a paste) and seal. Repeat the process to make all the rolls and place under a damp cloth until ready to deep fry or pan-fry.
9. Heat the peanut oil in a wok or big frying pan. Fry the spring rolls until the spring roll wrapper turns into golden brown. Set aside.
10. Serve the crispy shrimp-mango spring roll with the honey-lemon dip and vermicelli noodle salad. Just prior to serving, garnish more with chopped coriander atop the noodle salad. The vermicelli salad can be served cold or hot.

### Nutrition Facts

- Calories 563
- Fat 15g
- Protein 38g
- Carbs 72g

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## Around the World

BY SARI JORGE

✦ Birthdays are always fun! I enjoy attending parties, especially because it's a chance to try new dishes. Whenever I host a birthday party, I make sure to include Chinese-style birthday noodles on the menu. We used to order it from Chinese restaurants, but my kids love it so much that I researched the recipe. I now make it myself! For the Chinese, this dish, also called longevity noodles, symbolizes long life. I was taught that when eating the noodles, one should avoid cutting the long strands, which means cutting one's own luck.

These noodles are quite versatile—they can be cooked in a number of ways, but I like to boil then stir-fry them to give the noodles a chewy finish. You can customize the recipe as you like: You can add pork, chicken, prawns, eggs, and your guests' favorite vegetables. It's perfect for lunch, dinner, or even *merienda*, and both adults and children will enjoy it. Try it the next time you host a party. Your guests will love it, for sure!

### 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 BIRTHDAY NOODLES

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

**Cooking Time** 30 minutes

- ✓ 1/4 cup chopped garlic
- ✓ 1 tablespoon chicken powder
- ✓ 2 tablespoons sesame oil, divided
- ✓ 2 tablespoons Chinese wine
- ✓ 150 grams pork *kasim*, sliced
- ✓ 80 grams shrimps, peeled and deveined
- ✓ 1 chicken breast, sliced
- ✓ 2 pieces chicken liver, sliced (optional)
- ✓ 2 pieces gizzard, sliced (optional)
- ✓ 10 squid balls, sliced
- ✓ corn oil for cooking
- ✓ 1 (300-gram) pack *pancit canton*
- ✓ 1/4 cup chopped onions
- ✓ 2 tablespoons chopped garlic
- ✓ 1 stalk leek, sliced
- ✓ 1 cup sliced cabbage
- ✓ 1 cup sliced Baguio *pechay*
- ✓ 1 bunch *pechay* Tagalog, sliced
- ✓ 1 head cauliflower, cut into florets
- ✓ 1/2 carrot, sliced into rounds
- ✓ 4 pieces wood ear mushrooms (*tenga ng daga*), soaked in water and drained
- ✓ 1 tablespoon chicken powder

- ✓ 1/4 cup oyster sauce
- ✓ 1/2 tablespoon sugar
- ✓ 1 tablespoon soy sauce
- ✓ 2 cups chicken stock or as needed
- ✓ 14 pieces snow peas (*sitsaro*)
- ✓ 12 hard-boiled quail eggs, peeled
- ✓ 2 tablespoons cornstarch dissolved in 2 tablespoons water

**1** In a bowl, mix together garlic, chicken powder, 1 tablespoon sesame oil, and Chinese wine. Add all proteins. Marinate for 20 minutes.

**2** Heat corn oil in a wok. Stir-fry proteins just until cooked; set aside.

**3** Boil water in a pot and cook *pancit canton* according to package directions; drain. Set aside.

**4** In the same wok, add more corn oil, if needed. Sauté onions, garlic, and leeks. Add cabbage, Baguio *pechay*, *pechay* Tagalog, cauliflower, carrots, mushrooms, chicken powder, oyster sauce, sugar, soy sauce, and chicken stock as needed (you may not need 2 cups). Simmer, then add *pancit canton*.  
**5** Add *sitsaro*, quail eggs, cornstarch mixture, and remaining sesame oil; mix.  
**6** Transfer noodles to a platter and top with meat. Serve immediately.

PHOTOGRAPHY: ALDWIN ASPILLERA AND PATRICK MARTINES (PORTRAIT).  
 STYLING: TRINKA GONZALES. HAIR & MAKEUP: VIDA NON-JAUCIAN.



# Cook like a Chef

with  
chef Sheilla Lopez



Serves 4  
Preparation Time: 1 Hour  
Cooking Time: 20 Minutes

## FILIPINO STYLE-CHICKEN TERIYAKI WITH STIR-FRY VERMICELLI NOODLES

### Ingredients:

• 500 grams Chicken Thigh Fillet, skin-on, rinsed

### Teriyaki Sauce:

- 8 tablespoons Japanese soy sauce
- 2 tablespoons Sake, rice wine
- 4 tablespoons Water
- 1 tablespoon Brown Sugar
- 4 tablespoons Granulated White sugar

- 1 1/2 teaspoons Garlic, finely chopped
- 1 1/2 teaspoons Ginger, grated

### Stir-Fry Vermicelli Noodles:

- 200 grams Sapporo Vermicelli Noodles
- 1 liter Boiling Water
- 1 tablespoon Sesame Oil
- 250 grams Snow Peas, strings removed

- 200 grams Red Cabbage, shredded
- 1 teaspoon Garlic, finely chopped
- 1 tablespoon Hoisin Sauce
- 1 tablespoon Light Soy Sauce
- 2 tablespoons Water
- Freshly Ground Black Pepper
- Sesame Seeds, optional

### Procedure:

1. Start with the teriyaki-sauce marinade. Combine all the ingredients in a bowl and stir until everything is well combined, and the sugar has been dissolved.
2. Once the chicken has been rinsed and cleaned, place the chicken in a bowl with the teriyaki marinade. Chill in the fridge and marinate for one hour to three hours.
3. Meanwhile, start cooking the vermicelli noodles. Place the noodles in a large heatproof bowl. Cover with boiling water and set aside for 3-5 minutes to soak. Use fork to separate. Drain and set aside.
4. Heat the oil in a large wok over medium-high heat. Add the garlic and red cabbage to the wok and stir-fry for 2 minutes. Add water, hoisin sauce, light soy sauce and water and cook for 1-2 minutes.
5. Put the snow peas and cook for another minute or until the snow peas becomes bright green and tender crisp.
5. Add the noodles, and toss until well combined and heated through. Divide among serving plates. Keep in warm temperature and set aside.
6. For the chicken teriyaki, drain and reserve the marinade.
7. Heat the grill over high heat and grease with oil. Grill the chicken thigh fillet for 5 minutes on both sides. Brush the chicken fillet with marinade from time to time, to prevent from having dry-texture. Turn the grill to medium heat in the middle of cooking period to avoid overcooking the chicken.
6. Place the chicken thigh on top of the stir-fry noodles and sprinkle some sesame seeds for garnish.

### Nutrition Facts

- Calories 809
- Fat 24g
- Protein 72g
- Carbs 68g

**vegan friendly** **high in fiber** **packed with protein** **energy-boosting**



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## Healthy Approach

BY MARIE GONZALEZ

✦ What's more comforting than a bowl of freshly cooked spaghetti topped with a luscious mushroom tomato sauce? This is my go-to recipe when I want a pasta dish that's filling and flavorful. Most pasta dishes in restaurants either rely on too much oil or don't add enough mushrooms. I say make it from scratch without skimping on ingredients and flavor!

The sauce is a play on the classic bolognese, but with mushrooms subbing in for the ground meat. The carrots, celery, and herbs infuse the sauce with deep savory flavors and the mushrooms (I use reconstituted dried shiitake which is easy to find and is more affordable than fresh) add bite and heft. It's absolute comfort in every bowl—it's one of my rainy-day favorites!

Another great thing about this sauce is that it tastes even better the next day. Freeze any leftover sauce for future flavor-packed meals.

### 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](http://www.kitchenrevolution.ph).



## MUSHROOM RAGU SPAGHETTI

**Serves** 8 to 10 **Prep Time** 20 minutes, plus soaking time

**Cooking Time** 40 minutes

- ✓ 3 cups dried shiitake mushrooms (about 100 grams)
- ✓ 3 tablespoons extra virgin olive oil
- ✓ 1 cup diced red onions
- ✓ 1 cup diced carrots
- ✓ 1 cup diced celery
- ✓ 1½ teaspoons dried thyme
- ✓ 1½ teaspoons dried oregano
- ✓ 2 bay leaves
- ✓ salt, pepper, and sugar, to taste
- ✓ 4 cloves garlic, minced
- ✓ 3 tablespoons tomato paste
- ✓ 1 (800-gram) can diced tomatoes
- ✓ ½ cup tightly packed fresh basil, minced, plus more for garnish
- ✓ 750 grams *malunggay* or whole-wheat spaghetti, cooked according to package directions

**1** Place mushrooms in a large mixing bowl. Pour 3 cups boiling water over and let sit for 1½ hours to reconstitute; reserve the liquid. Slice mushrooms thinly.

**2** Heat olive oil in a pot over medium heat. Add onions, carrots, celery, dried herbs, salt, pepper, and sugar. Cook for 10 minutes, stirring occasionally, until softened. Add garlic; cook for 1 more minute.

**3** Stir in tomato paste and cook for 2 minutes. Add 1 cup reserved mushroom liquid and cook until thick. Add mushrooms, canned tomatoes, and remaining mushroom liquid. Increase heat to high; bring to a boil. Lower heat; simmer, partially covered, for 20 to 30 minutes. Remove from heat.

**4** Stir in basil and adjust for salt, pepper, and sugar accordingly. Serve sauce over spaghetti noodles and garnish with extra basil leaves.



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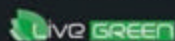
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# OTKB: Contemporary Fare with Artisanal Flair

By: Mikki Crisostomo

Fresh from an exciting year of critical successes and culinary strides, the Olive Tree Kitchen and Bar (OTKB) shows no signs of slowing down. This year, Chef Jonvic Mangibin and his progressive young kitchen at OTKB are pulling out all the stops to push the boundaries of what has become their signature contemporary cuisine. "There's a culinary revolution brewing and gaining momentum in this country," Chef Mangibin said. "OTKB plans to be at the forefront of this celebration of Filipino cuisine."

OTKB's new menu makes a convincing case of their ability to take up the challenge. Putting the "art" in artisanal, the new selections in OTKB's menu are as much a feast for the eyes as they are for the stomach.

Beginning with their Milk-Bathed Native Black Suckling Pig, this "Baboy Ramo" is nestled in a veritable bounty of perfectly roasted vegetables, living up this classic Filipino dish with a riot of color and succulent texture. With OTKB's special Caramelized Apple Jus to add that extra tug on your taste buds, this festive centerpiece of a meal delivers a knockout taste to match its awe-inspiring first impression.



Milk-Bathed  
Native Black Suckling Pig  
Baboy Ramo  
w/ Caramelized Apple Jus

OTKB's new menu also reinvents several international dishes with purely home-grown Filipino ingredients, in line with their objective of representing the all-around adaptability of Filipino cuisine. "The name of the game in Filipino cuisine is unity in diversity," Chef Jonvic commented. "In a country as geographically diverse as the Philippines, you can have a wide range of dishes that all taste and look very different because they're made with differently-sourced ingredients."

But they're all still *kare-kare*—they're each just made with their own local flair. Reflecting this national tendency towards local flair, two of their other new dishes are the work of this dynamic young kitchen's resourceful reinvention of foreign food.

For instance, one new offering to look forward to is their unique spin on Aged Parmesan Risotto. OTKB gives this classic dish a fresh lease on life with a crown of delicately Pan-Seared Scallops and a creamy dressing of Lemon Milk and Pink Peppercorn Curd. It's a simple and unassuming little dish at first glance, but unpacking this little platter of gustatory joy releases several layers of flavor that make each bite a revelation.



Aged Parmesan Risotto,  
Pan-Seared Scallops, Lemon Milk,  
Pink Peppercorn Curd

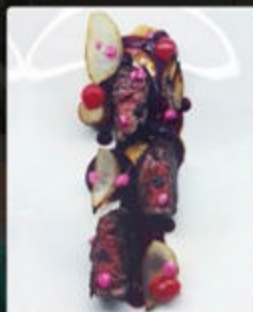
Another new item on the menu is one that is as popular as it is notoriously difficult to perfect, but Chef Jonvic and his cooks have seared and basted their way to perfection.

The plating of these locally-sourced Wagyu Steak is an understated symphony of color, with fine wafers of potato, drops of red cherries, and edible purple flower petals artfully scattered in a bed of dark sauce.

This home-made Worcestershire sauce lightly coats three tender wedges of juicy steak, adding a tart umami note to the meat's burst of buttery flavor.

In addition to a special 9-course tasting menu that's keenly orchestrated for optimal taste impact, these three new additions to OTKB's impressive oeuvre are only the first of many to come. They're a sign of what one has come to expect from this energetic, young contender on the culinary scene: contemporary fare with an inspired artisanal flair.

(For more information, visit OTKB at B3, Bonifacio High Street, Taguig, or call OTKB at 823 03 66.)



Wagyu Hanger Steak,  
Salt-Roasted Beef, Bone Marrow,  
Sour Cherry Worcestershire

OLIVE TREE OTKB KITCHEN & BAR

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Discover healthy food, home and lifestyle products, and educational workshops to help you lead a happier, healthier, more sustainable lifestyle at Muni Market Day, happening on Saturday, March 28, 2015, 9AM-5PM at Capitol Commons in Pasig City.

For more information about Muni Market Day, visit [www.bit.ly/munimarketday](http://www.bit.ly/munimarketday).

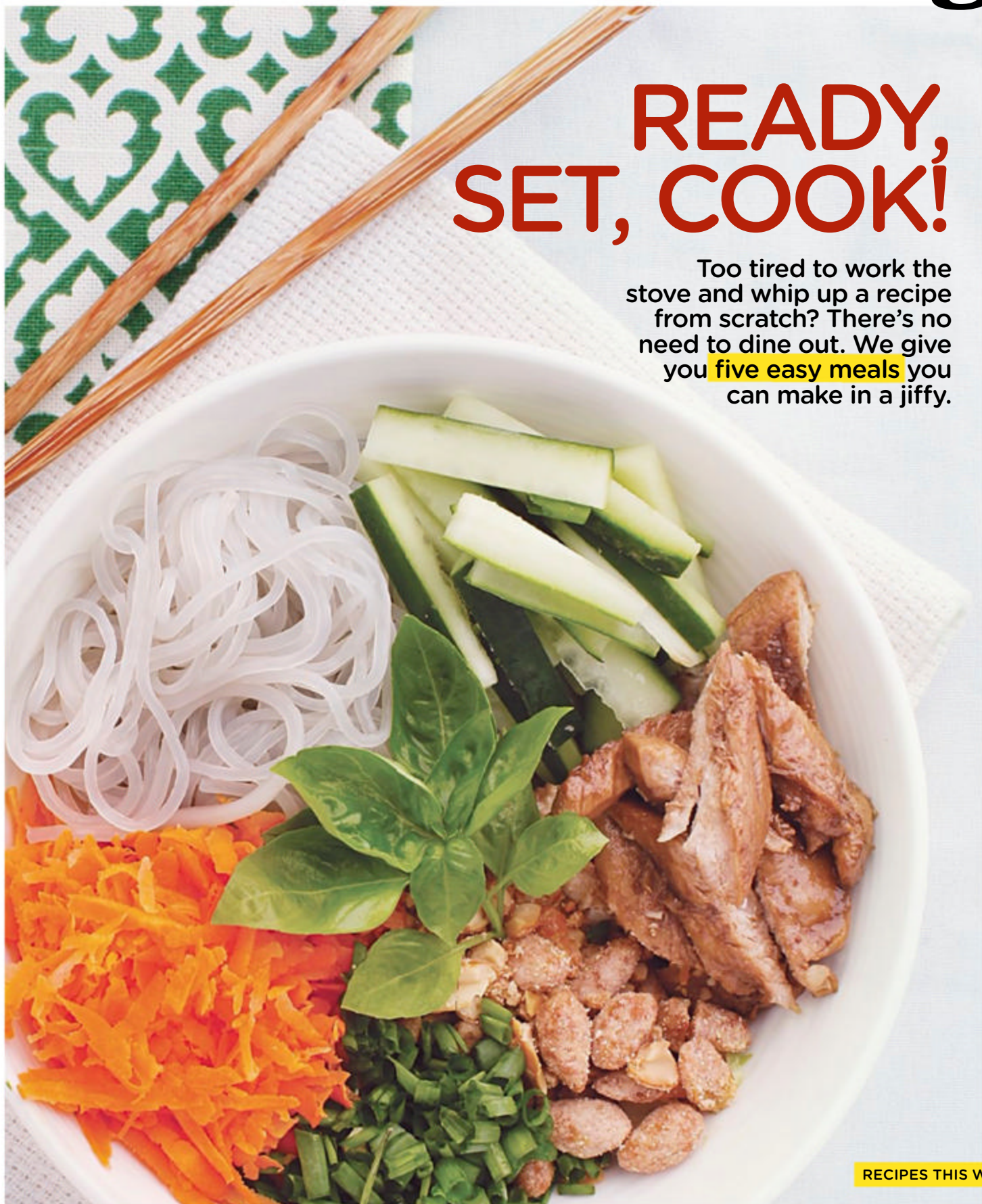


Some mindful finds from Muni Market Day include (from L-R) vegetarian fare by Edgy Veggy; power ingredients from The Superfood Grocer; serving boards from Sustainably Made by Marsse; succulent centerpieces by The Green House Project

# WEEKDAY *Cooking*

## READY, SET, COOK!

Too tired to work the stove and whip up a recipe from scratch? There's no need to dine out. We give you **five easy meals** you can make in a jiffy.



PHOTOGRAPHY: ALDWIN ASPILLERA. RECIPES & FOOD PREPARATION: MIRKA ANGELES OF MIRADIPS AND COW KING STEAK SIZZLES. STYLING: JOGE MENDIOLA. FABRIC COURTESY OF WEAVES OF ASIA.

RECIPES THIS WAY ➔



## MONDAY

### VERMICELLI SALAD WITH GRILLED CHICKEN

**Start the week with this wholesome salad—it has carbs, protein, and veggies all in one bowl.**

**Serves 4 Prep Time** 20 minutes, plus marinating time  
**Cooking Time** 15 minutes

#### FOR THE DRESSING

- ✓ ¼ cup vinegar
- ✓ ¼ cup water
- ✓ 1 tablespoon sugar
- ✓ salt and pepper, to taste
- ✓ 1 teaspoon diced red bell pepper
- ✓ 1 teaspoon diced white onion
- ✓ 1 clove garlic, minced
- ✓ 1 tablespoon minced ginger
- ✓ 2 tablespoons soy sauce
- ✓ 2 tablespoons sugar
- ✓ 1 teaspoon pepper
- ✓ ½ kilo chicken breast, sliced
- ✓ 1 (200-gram) pack vermicelli (*sotanghon*), cooked according to package directions

- ✓ 1 small carrot, grated
- ✓ 3 tablespoons peanuts
- ✓ ¼ cup cucumber strips, seeds removed
- ✓ sliced green onions, to serve
- ✓ shredded lettuce, to serve
- ✓ basil leaves for garnish

**1** Make the dressing: Combine all ingredients in a small bowl. Mix until sugar dissolves. Set aside in the refrigerator until ready to use.

**2** Combine garlic, ginger, soy sauce, sugar, and pepper in a bowl. Add chicken and marinate, covered, for 15 to 30 minutes.

**3** Preheat a grill pan or a charcoal grill. Grill chicken for 10 to 15 minutes; set aside.

**4** Divide vermicelli among 4 bowls. Arrange carrots, peanuts, cucumber strips, green onions, lettuce, and grilled chicken around bowl. Drizzle dressing over salad or serve on the side. Garnish with basil leaves.

## TUESDAY

### ONE-PAN TOMATO AND GARLIC PASTA

**A pan is the only thing you need to whip up this pasta dish—and that already includes cooking your noodles!**

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

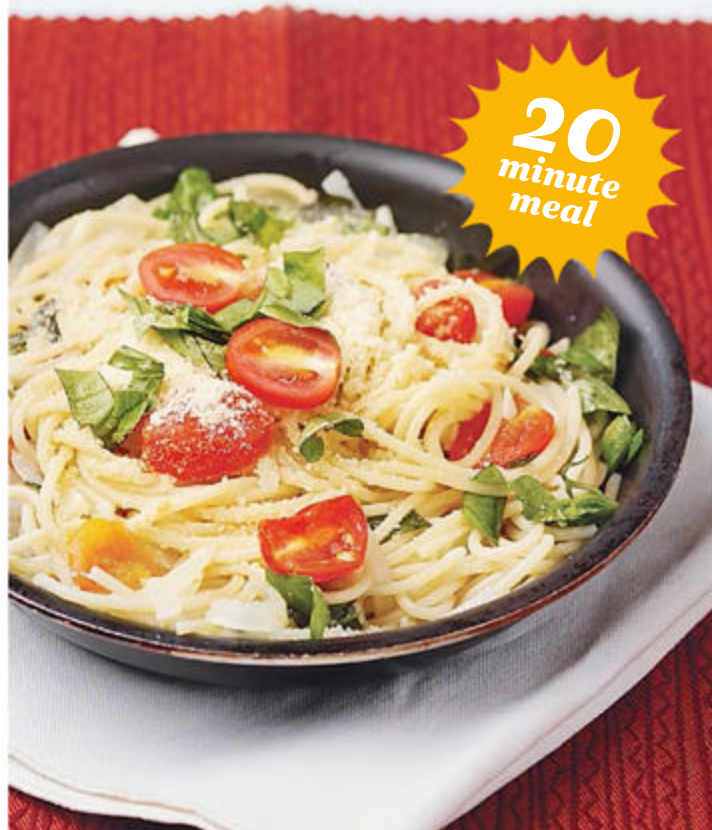
- ✓ 400 grams spaghetti or linguine noodles
- ✓ 1 cup cherry tomatoes, halved
- ✓ 3 sprigs basil, torn, plus extra for garnish
- ✓ 1 medium white onion
- ✓ 3 cloves garlic
- ✓ 2 tablespoons olive oil
- ✓ 4 cups water
- ✓ salt and pepper, to taste
- ✓ grated Parmesan cheese, to serve

**1** Combine noodles, cherry tomatoes, basil, onion, garlic, olive oil, and water in a large wok or skillet over medium heat.

**2** Bring mixture to a boil, stirring occasionally to prevent noodles from sticking to each other. Cook until pasta is al dente or until water has almost evaporated, about 9 to 10 minutes.

**3** Season with salt and pepper; mix.

**4** Divide pasta among 4 bowls and garnish with basil and Parmesan cheese.



# WEDNESDAY

## ROASTED CHICKEN SANDWICH WITH DRIED MANGOES

Today's leftover roasted chicken is tomorrow's ultimate *baon* sandwich! Adding dried mangoes to the mix gives a sweet contrast to the savory filling.

**Serves 2 Prep Time** 15 minutes **Cooking Time** 15 minutes

- ✓ 1 teaspoon vegetable oil
- ✓ 1 medium white onion, sliced
- ✓ 2 tablespoons sugar
- ✓ 1 teaspoon vinegar
- ✓ 1/2 cup dried mangoes, sliced
- ✓ salt and pepper, to taste
- ✓ 2 lettuce leaves

- ✓ 4 whole-wheat bread slices
- ✓ 1 cup roasted chicken, shredded or sliced

**1** Heat oil in a pan over medium heat. Sauté onions with sugar and vinegar. Cook until onions are translucent.

**2** Add dried mangoes and cook for 10 minutes. Season with salt and pepper. Remove from heat.

**3** Assemble the sandwich: Lay a lettuce leaf on a bread slice. Top with roasted chicken and onion-mango mixture. Top with another bread slice. Repeat with remaining ingredients. Toast sandwiches for 5 minutes and serve immediately.

Leftover  
makeover

# THURSDAY



PERSONALIZE YOUR SALAD AS YOU WISH, BUT MAKE SURE TO KEEP THE HEAVIER VEGGIES AT THE BOTTOM OF THE BOTTLE. YOU CAN ALSO ADD NUTS AND CROUTONS, BUT ADD THEM LAST.

Best for  
baon

## SHAKE-SHAKE SALAD WITH HONEY-SESAME DRESSING

**This one's super convenient: All you need to do is pack some greens in a bottle, pour in your dressing of choice, cover, and shake away.**

**Serves 2 Prep Time** 20 minutes

### FOR THE DRESSING

- ✓ ¼ cup sweet chili sauce
- ✓ 1 teaspoon toasted sesame seeds
- ✓ 1 teaspoon sesame oil
- ✓ 1 tablespoon vinegar
- ✓ 2 tablespoons honey
- ✓ salt and pepper, to taste

- ✓ 1 medium cucumber, seeded and cubed
- ✓ 1 small jicama (*singkamas*), cubed
- ✓ 1 medium carrot, cubed or grated
- ✓ 1 medium bell pepper, diced
- ✓ 1 small head lettuce, shredded

- 1** Make the dressing: Combine all ingredients in a small bowl. Season with salt and pepper. Set aside in the refrigerator until ready to use.
- 2** Layer cucumber, jicama, carrot, bell pepper, and lettuce in 2 glass bottles. (Don't pack the bottle too tightly; leave some space to allow ingredients to mix when bottle is shaken.) Cover with lids. Set aside in the refrigerator.
- 3** Drizzle dressing over salad just before consuming. Cover and shake until salad is well combined.



FRIDAY

## CHEESY ENCHILADA CASSEROLE

**Enjoy the rich flavors of Mexico in this super cheesy casserole. The best part? You only need six ingredients to make it.**

**Serves 2 Prep Time 15 minutes Cooking Time 25 minutes**

- ✓ 1/2 kilo ground beef
- ✓ 3 tablespoons taco seasoning (we used McCormick)
- ✓ 4 (6-inch) flour tortillas
- ✓ 1 cup canned pork and beans, drained and sauce reserved for topping
- ✓ 1 cup grated quick-melting cheese
- ✓ 1/2 cup grated cheddar cheese

**1** Combine ground beef and taco seasoning in a bowl. Sauté beef in a pan until brown; set aside.

**2** Preheat oven to 350°F.

**3** Lay 1 tortilla on a small plate. Place 2 to 3 tablespoons cooked beef on top. Top with 3 to 4 tablespoons pork and beans. Roll tightly into a log. Repeat with remaining ingredients.

**4** Arrange rolled tortillas on a 6x6-inch baking dish. Drizzle top with reserved pork-and-beans sauce and sprinkle cheeses over the tortillas.

**5** Bake in the preheated oven for 20 minutes or until cheese is melted. Serve immediately.

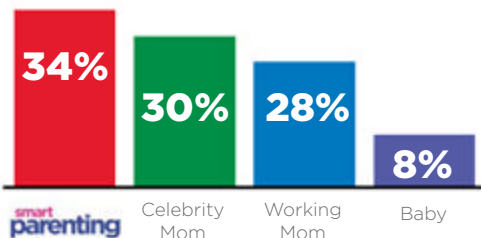
**6**  
ingredients  
only

# THE BEST\* IS YET TO COME FROM SUMMIT MEDIA!

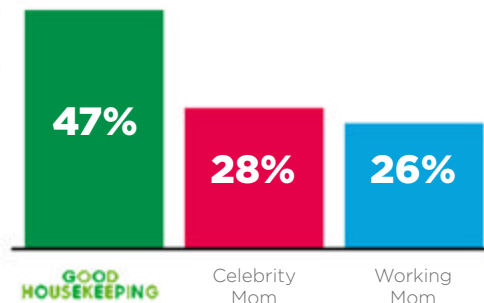
\*In the Family & Home, Parenting, and Food categories



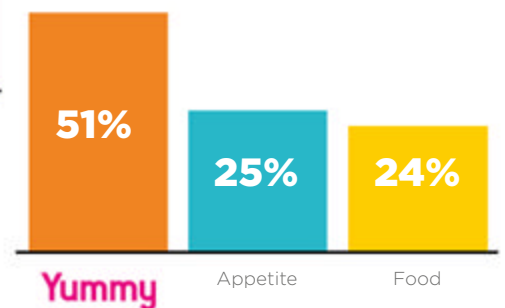
PARENTING CATEGORY



FAMILY & HOME CATEGORY



FOOD CATEGORY



% Total urban Philippines  
These figures reflect total PH, based on Project Vertex 2014 report by TNS.



TNS, a world leader in market research and global content information, proves that across all titles, Summit Media continues to be the leading publication in the country.

We're happy that you've continued to support Good Housekeeping, Smart Parenting and Yummy to give you the freshest and most up-to-date stories on family, home and food matters.

# Birthday blowout

You don't want to miss out on all the fun—especially if you're the celebrant! Here's a party menu that guarantees stress-free entertaining.



## THE MENU

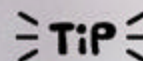
Duo of  
Cheese  
Spreads

Baked  
Ziti with  
Longganisa

Frozen Salted  
Caramel  
Mousse Cake

RECIPES THIS WAY ➔

PHOTOGRAPHY: LIEN LIU • RECIPES: ANGELO COMSTI • FOOD STYLING: KATHERINE JAO • SET DESIGN: MARTINA BAUTISTA • PROP STYLING: JOCE MENDOZA • SITTINGS: TRINKA GONZALES. CAKE STAND, WINE GLASSES, CHEESE BOWL, COLORED SAUCERS, AND RECTANGULAR DISH COURTESY OF CRATE AND BARREL. SEE DIRECTORY FOR COMPLETE ADDRESS.



MAKE THE  
SPREADS A  
DAY BEFORE  
THE PARTY!

## DUO OF CHEESE SPREADS

By having two choices, you're giving guests the option to favor one or enjoy both. Either way, you win! Pair the tasty cheese with store-bought cold cuts, fruits, and nuts for a beautiful spread.

**Serves** 8 to 10 **Prep Time** 20 minutes

### FOR THE TOMATO-BASIL CHEESE LOG

- ✓ 1 (200-gram) pack cheddar cheese, grated
- ✓ 1 (8-ounce) pack cream cheese, softened
- ✓ 2 tablespoons mayonnaise
- ✓ 1 tablespoon lemon juice
- ✓ zest from 1 lemon
- ✓ 7 large fresh basil leaves, chopped
- ✓ 4 whole pieces sun-dried tomatoes in oil, chopped
- ✓ pinch of salt
- ✓ 1/2 teaspoon freshly cracked black pepper

- ✓ 1/4 cup finely chopped peanuts
- ✓ crackers, to serve

- 1** In a bowl, combine cheddar and cream cheeses, mayonnaise, lemon juice and zest. Mix until combined.
- 2** Add basil leaves, sun-dried tomatoes, salt, and pepper; mix until well combined.
- 3** Form mixture into a log and wrap tightly in plastic wrap. Refrigerate until firm, at least 3 hours.
- 4** Remove cheese log from plastic wrap. Roll in chopped peanuts and transfer to a serving plate. Serve with crackers.

### FOR THE CHEESY MUSHROOM SPREAD

- ✓ 2 tablespoons butter
- ✓ 2 cloves garlic, minced
- ✓ 1 small white onion, diced finely
- ✓ 2 large portobello mushrooms, stems removed and caps chopped
- ✓ salt and pepper, to taste
- ✓ 1 (8-ounce) pack cream cheese, softened
- ✓ 1 tablespoon chopped parsley
- ✓ crackers, to serve

- 1** Melt butter in a pan over medium-low heat.
- 2** Sauté garlic and onion until soft and translucent.
- 3** Add chopped mushrooms; sauté until soft. Season with salt and pepper. Transfer to a bowl and let cool.
- 4** Once mushrooms are cool, mix in cream cheese and parsley. Season to taste. Transfer to a serving bowl and refrigerate, covered, until ready to serve. Serve with crackers.

## BAKED ZITI WITH LONGGANISA

**Make this pasta dish a day before the party and heat in the oven once the guests arrive. It'll be piping hot just in time for meal service.**

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

**Cooking Time** 20 minutes

- ✓ 3 tablespoons olive oil
- ✓ 5 cloves garlic, minced
- ✓ 1 large white onion, chopped
- ✓ ¼ kilo ground round
- ✓ 5 pieces *longganisa*, casings removed (we recommend Cauayan or Vigan)
- ✓ 1 (400-gram) can whole peeled tomatoes
- ✓ 2 (400-gram) packs tomato sauce
- ✓ 2 teaspoons dried oregano
- ✓ salt and pepper, to taste

- ✓ 500 grams ziti noodles
- ✓ 1 cup ricotta cheese
- ✓ 1 cup grated mozzarella cheese, plus extra for topping
- ✓ ½ cup grated Parmesan cheese
- ✓ 1 large egg, beaten

- 1** Heat olive oil in a pot over medium heat. Sauté garlic and onion until soft and translucent.
- 2** Add ground round and *longganisa*; sauté until cooked. Remove excess fat from pot.
- 3** Add canned tomatoes, tomato sauce, and oregano. Season to taste with salt and pepper. Stir and leave to simmer for 15 minutes. Remove from heat. Divide into two portions and set aside to cool.
- 4** Cook noodles according to package directions. Drain and set aside.

**5** Combine cheeses and egg in a large bowl; season with salt and pepper. Mix just until combined.

**6** Add pasta and half of the meat mixture to the cheese mixture. Mix to combine.

**7** Place half of the pasta mixture in a 13x9-inch baking dish. Pour in some of the remaining meat sauce. Add the remaining pasta mixture, pour in the remaining meat sauce, and top with extra mozzarella cheese. At this point, you can cover the baking dish and refrigerate until ready to use.

**8** Once the party starts, preheat oven to 375°F and remove pasta from the refrigerator. Bake for 20 minutes or until cheese bubbles. Remove from oven and serve immediately.

### TIP

PICK A BRIGHT COLOR PALETTE: TRY SUNNY YELLOW, HOT PINK, AND POOL BLUE WITH A HINT OF SILVER HERE AND THERE. FOR A FUN TOUCH, MAKE FLUFFY POM-POMS OUT OF JAPANESE PAPER!

## FROZEN SALTED CARAMEL MOUSSE CAKE

**Prepare this dessert up to two days ahead. Store in the freezer, unmold, and add the last minute garnishes just before serving.**

**Serves** 8 to 10 **Prep Time** 20 minutes, plus freezing time

- ✓ 1 cup store-bought caramel fudge (we used La Crema), plus extra for drizzling
- ✓ 2 cups heavy cream, chilled
- ✓ whites from 5 large eggs
- ✓ 1 cup sugar
- ✓ store-bought brownies, as needed
- ✓ ½ tablespoon sea salt

**1** Line an 8x3-inch aluminum or stainless steel loaf pan with plastic wrap, leaving a 1-inch overhang. Place in the freezer.

**2** In the bowl of an electric mixer fitted with the whisk attachment, combine caramel fudge and heavy cream. Whip until soft peaks form. Transfer to a bowl and refrigerate until needed.

**3** Combine egg whites and sugar in the bowl of an electric mixer; place bowl over a pot of simmering water. Whisk gently until egg whites are hot and sugar is dissolved (whisk continuously to avoid scrambled eggs). Attach mixer bowl to the electric mixer. Beat until mixture has cooled and increased in volume.

**4** When slightly cool, fold egg white mixture into the caramel-cream mixture. (Don't do it when the mixture is still hot; it will melt the cream and the mixture will separate.)

**5** Pour mixture into the frozen pan and smoothen the top with an offset spatula. Cover with brownies, upside down. Wrap tightly with plastic wrap. Freeze overnight.

**6** When ready to serve, remove from the freezer and remove plastic wrap on top. Place a serving dish over the pan and gently turn over to unmold cake. Remove plastic wrap. Drizzle with extra caramel fudge and sprinkle with sea salt.



**TIP**  
SERVE A SIGNATURE  
COCKTAIL DURING  
YOUR BASH. LOG ON  
TO [YUMMY.PH](http://YUMMY.PH) FOR  
LOADS OF IDEAS!

# Irresistable Summer Smoothies

Recreate these incredibly delicious cold treats with the Oster MyBlend Blender!

## Fill, blend and go!

The Oster® MyBlend® blender can create individual shakes and smoothies in a personal-sized sports bottle. Whether you're off to work, at the gym or just relaxing, this personal blender helps get you out of the door with blended drinks in hand. Simply fill and blend with just a twist of the bottle. Change out the blender blade for the drinking lid and off you go! Ideal for protein shakes, smoothies or frappes.

## Mango Smoothie

### Ingredients:

- 1 cup ripe mango
- ½ cup low-fat milk
- ½ cup ice
- ¼ cup plain low-fat yogurt
- 1 tablespoon honey

### Directions:

1. Place the mango, milk, ice, yogurt and honey in the sports bottle.
2. Attach blade assembly. Blend until smooth and frothy.

## Watermelon Smoothie

- 1½ cups diced watermelon
- 2¼ cups milk
- ½ cup ice
- 2 teaspoons white sugar

### Directions:

1. Process the watermelon, milk and ice together in the sports bottle until smooth.
2. Add the sugar and blend another 10 seconds to incorporate. Serve immediately.

**Prep and ready in:** 3 mins



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Over eight years, we've amassed a treasure trove of recipes. In celebration of our birthday, allow us to share with you our

# ALL-TIME FAVORITES!

PHOTOGRAPHY BY  
Patrick Martires  
FOOD STYLING BY  
Sharlene Tan  
PROP STYLING BY  
Trinka Gonzales



# HONEY SRIRACHA SALMON

JOEY BLANCO, MAY 2013

**Serves 2 to 3 Prep Time**

5 minutes **Cooking Time** 20 to 25 minutes

- ✓ 1 tablespoon Sriracha
- ✓ 1½ tablespoons honey
- ✓ ½ tablespoon soy sauce
- ✓ 2 (250-gram) salmon fillets
- ✓ chopped cilantro for garnish
- ✓ steamed vegetables, salad greens, or steamed rice, to serve

**1** Preheat oven to 350°F.

**2** Combine Sriracha, honey, and soy sauce in a bowl. Mix until thoroughly incorporated. Set aside half of the mixture.

**3** Place 2 salmon fillets in an ovenproof dish and brush with half of the Sriracha mixture.

**4** Bake salmon in preheated oven for about 20 to 25 minutes or until just done.

Continue to baste with remaining Sriracha mixture 2 to 3 times during baking. The fish is done when it flakes easily when prodded with a knife.

**5** Take salmon out of the oven; garnish with cilantro. Serve with steamed vegetables, salad, or rice on the side.



"You can take away beef and pork from my diet, but not fish and seafood. This easy recipe (from one of my cooking idols, no less!) features my favorite ingredients: Sriracha, honey, soy sauce, and salmon. Drizzled with some lemon juice, this dish takes all my worries away!"

**IDGE MENDIOLA**  
Assistant managing editor



# FOUR CHEESE PASTA

CANTINETTA,  
JULY 2007

**Serves 3 Prep Time** 8 minutes

**Cooking Time** 15 minutes

- ✓ 250 grams penne pasta
- ✓ ¼ cup butter
- ✓ 25 grams Gorgonzola cheese
- ✓ ¾ cup whipping cream
- ✓ ¼ cup mascarpone cheese
- ✓ ¼ cup blue cheese
- ✓ 2 teaspoons grated Parmesan cheese
- ✓ salt and pepper, to taste
- ✓ parsley for garnish

**1** Cook penne according to package directions in boiling salted water until al dente. Drain and set aside.

**2** Mix butter and Gorgonzola cheese in a saucepan over medium-low heat until melted. Add whipping cream; simmer. Add mascarpone, blue, and Parmesan cheeses; stir until dissolved.

**3** Toss in cooked pasta. Season with salt and pepper. Garnish with parsley.



"This recipe is a combination of two of my favorite things: cheese and pasta! I love that it's so easy to make. If you aren't a fan of blue cheese, you can use cheddar instead—it gives just the right amount of saltiness without the overwhelming cheesy flavor."

**TRIXIE MENDOZA**  
Yummy.ph managing editor



## CRAB SALAD with LIME DRESSING

CARINA GUEVARA-GALANG, APRIL 2008

**Serves 4 Prep Time** 20 minutes

- ✓ 1/2 cup lime juice
- ✓ 1 tablespoon fish sauce  
(*patis*)
- ✓ 2 tablespoons brown sugar
- ✓ 2 cucumbers, seeded and  
sliced thinly
- ✓ 1 cup shredded green  
papaya or green mango
- ✓ 2 cups cooked crabmeat
- ✓ 1/3 cup shredded mint leaves
- ✓ 1/3 cup cilantro leaves  
(*wansoy*)
- ✓ lime wedges, to serve

**1** Mix lime juice, fish sauce, sugar, cucumbers, and shredded papaya or mango together; marinate for 10 minutes.

**2** Top with crabmeat, mint, and cilantro. Serve with lime wedges on the side.



"I really appreciate well-prepared salads. This one has bright, fresh flavors, so it really gets my taste buds excited at the start of a meal. For one of my family's barbecues this summer, I'm planning to play with it by using grilled squid instead of crabmeat."

**TRINKA GONZALES**  
Assistant style editor



"This roasted version of my favorite chicken recipe is a staple in our menu repertoire at home. The meat is juicy and packed with flavor, and the accompanying sauces taste just as good as the ones served in restaurants. I like bold flavors so I double the ingredients of the marinade. And instead of a whole bird, I use chicken quarters. This way, the chicken roasts faster and more evenly. I also use a turbo broiler instead of the conventional oven—it's more convenient, but still does an excellent job."

**RACHELLE SANTOS**  
Food director



# ROAST HAINANESE CHICKEN

HIM UY DE BARON, AUGUST 2011

**Serves** 4 to 6 **Prep Time**

1 hour **Cooking Time** 1 hour  
30 minutes

- ✓ 1 tablespoon ginger juice (grate half a peeled thumb-size piece of ginger and squeeze to get the juice; strain)
- ✓ 1 tablespoon soy sauce
- ✓ 2 teaspoons honey
- ✓ 1½ teaspoons salt
- ✓ ½ teaspoon five-spice powder
- ✓ 1 teaspoon pepper
- ✓ 1 (1.2- to 1.5-kilo) whole chicken
- ✓ sliced green onions and sliced leeks for garnish (optional)
- ✓ chicken rice, to serve (see tip)
- ✓ sweet soy sauce or kecap manis for dipping

## FOR THE CHILI SAUCE

- ✓ 4 bird's eye chilies (*siling labuyo*)
- ✓ 2 cloves garlic
- ✓ 1 (2-inch) piece ginger
- ✓ 2 tablespoons lime juice
- ✓ 1 tablespoon sugar
- ✓ 5 tablespoons water
- ✓ salt and pepper

## FOR THE GINGER SAUCE

- ✓ 1 (4-inch) piece ginger, grated
- ✓ 4 green onions, chopped
- ✓ ¼ cup corn oil
- ✓ salt and pepper, to taste

**1** Preheat oven to 400°F.

**2** Combine ginger juice, soy sauce, honey, salt, five-spice powder, and pepper in a small bowl; rub all over chicken.

Set aside for 20 minutes in the refrigerator.

**3** Place chicken on top of a rack set on top of a roasting pan. Roast chicken in the preheated oven for 20 minutes. Reduce heat to 340°F; cover the breast part with aluminum foil to avoid burning. Cook for 30 minutes more or until chicken is cooked through.

**4** Make the chili sauce: Whiz together all ingredients in a blender.

**5** Make the ginger sauce: Mix all ingredients; season to taste with salt and pepper.

**6** Chop chicken into 1-inch-thick pieces; arrange on a serving platter. Garnish with green onions and leeks, if desired. Serve with chicken rice, chili sauce, ginger sauce, and sweet soy sauce.

## MAKE CHICKEN RICE!

While the chicken is in the oven, heat 1½ tablespoons oil in a heavy-bottomed pan and sauté 1 (4-inch) piece ginger and 2 tablespoons garlic. Add 400 grams (2 cups) uncooked rice; sauté for 1 minute or until rice is coated with oil. Drop in 4 pandan leaves (bundled into a knot). Add 600 ml (2¼ cups) chicken stock and salt to taste. Simmer until rice is cooked.



# ASIAN-STYLE MEATBALLS

JOEY BLANCO,  
SEPTEMBER 2011

**Serves 4 Prep Time** 20 minutes  
**Cooking Time** 30 minutes

- ✓ 400 grams flat rice noodles
- ✓ 700 grams ground pork
- ✓ 2 tablespoons fish sauce (*patis*)
- ✓  $\frac{1}{4}$  teaspoon chili flakes
- ✓ 7 cloves garlic, chopped finely
- ✓ 1 teaspoon grated ginger
- ✓ 1 tablespoon chopped cilantro
- ✓ 2 tablespoons chopped green onions
- ✓ 2 tablespoons brown sugar
- ✓  $\frac{1}{4}$  cup breadcrumbs
- ✓ 1 egg
- ✓ canola or vegetable oil
- ✓ 8 shallots, peeled and sliced
- ✓ 4 stalks lemongrass (white to light green parts only), sliced diagonally
- ✓ 20 grams ginger, peeled and sliced
- ✓ 600 to 800 ml coconut milk
- ✓ 2 to 3 finger chilies (*siling pangsigan*) or a couple of bird's eye chilies (*siling labuyo*), to taste
- ✓ 1 teaspoon Sriracha
- ✓ juice from 4 *calamansi*
- ✓ 2 teaspoons fish sauce (*patis*)
- ✓ 1 bunch cilantro, lower part of the stems trimmed
- ✓ 3 stalks green onions, sliced diagonally

**1** Prepare noodles according to package directions; set aside.

**2** Mix the next 10 ingredients (ground pork to the egg), preferably by hand, until combined. Do not overmix. Form mixture into balls.

**3** Heat oil in a nonstick skillet, enough to coat the bottom. When oil is hot, place meatballs in the pan; do not overcrowd pan. Brown meatballs on all sides; set aside. (You don't need fully cooked meatballs at this point.)

**4** In another pan, heat a couple of glugs of oil. Sauté shallots, lemongrass, and ginger until shallots are soft. Add 600 ml coconut milk, chilies, Sriracha, *calamansi* juice, and fish sauce.

Simmer for 5 to 10 minutes.

**5** Add meatballs; simmer for 5 to 10 minutes more or until all the flavors meld and meatballs are cooked through. Taste and adjust seasoning: Add fish sauce if it needs more saltiness, *calamansi* for sourness, and Sriracha for more heat. If you like a saucier dish, add more coconut milk.

**6** Add cilantro and green onions (saving some for garnish), toss gently. Remove pan from heat.

**7** Serve meatballs on top of noodles. Garnish with reserved cilantro and green onions. Serve with more fish sauce and *calamansi* on the side.





"I love bold Asian flavors: fresh, exotic, sometimes salty, sometimes sweet, with a hint of tartness, and a lot of spice...the complex flavor combinations are so interesting! I especially love coconut milk and cilantro—and this dish happens to have both. You can also serve the meatballs in so many ways: Try it on top of rice or, without the sauce, swimming in a steaming bowl of Vietnamese pho."

**PAULYNN CHANG AFABLE**  
Editor in chief

## STEAK with CREAMY SCRAMBLED EGGS and HASH BROWNS

MIRA ANGELES, JULY 2012

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

- ✓ 4 pieces T-bone or rib-eye steaks (around 100 to 150 grams each)
- ✓ salt and pepper, to season
- ✓ oil for brushing pan

### FOR THE SCRAMBLED EGGS

- ✓ 4 large eggs
- ✓ ½ cup whole milk
- ✓ salt and pepper, to season
- ✓ 1 tablespoon butter
- ✓ 2 tablespoons chopped fresh flat-leaf parsley

### FOR THE HASH BROWNS

- ✓ 5 tablespoons unsalted butter
- ✓ 680 grams boiled potatoes, peeled and sliced into ½-inch cubes
- ✓ 2 tablespoons minced garlic
- ✓ 2 teaspoons salt
- ✓ 1 teaspoon freshly ground black pepper

**1** Season steaks on all sides with salt and pepper right before cooking. Brush grill pan or cast iron pan with oil; heat

over medium-high heat. Place 1 to 2 steaks on the pan; cook for 4 to 6 minutes on each side, longer if desired. Let rest for 5 to 10 minutes before serving. Repeat with remaining steaks.

**2** Make the scrambled eggs: Whisk together eggs, milk, salt, and pepper in a bowl until well combined. Melt butter in a small nonstick skillet over medium-low heat. Pour in egg mixture; gently stir with a heatproof rubber spatula. Continue cooking, stirring occasionally, until eggs have set but remain soft and creamy. Sprinkle parsley on top.

**3** Make the hash browns: Melt butter in a large sauté pan. Add potatoes, garlic, salt, and pepper. Cook over medium-low heat for 15 to 20 minutes, turning occasionally, until potatoes are evenly browned and cooked through. (Allow potatoes to cook for 5 minutes before turning for the first time.)

**4** Serve steaks with creamy scrambled eggs and hash browns on the side.



"Meat, potatoes, eggs—it's a no-fail combination, if you ask me. This hits the spot every time. I make mine a little extra peppery for some heat."

**JON TOLENTINO**  
Art director

# KOREAN KIMCHI DOG

SHARLENE TAN,  
MARCH 2011

**Makes 2** **Prep Time** 15 minutes,  
plus marinating time **Cooking**  
**Time** 15 minutes

## FOR THE BULGOGI

- ✓ 100 grams sukiyaki-cut beef
- ✓ 2 tablespoons soy sauce
- ✓ 2 tablespoons honey
- ✓ 1 teaspoon sesame oil
- ✓ 1 teaspoon sesame seeds, toasted
- ✓ 1 tablespoon sliced leeks
- ✓ salt and pepper, to taste
- ✓ 2 hotdog buns or ciabatta buns
- ✓ 3 tablespoons mayonnaise
- ✓ 3 tablespoons softened butter
- ✓ 2 German franks, cooked
- ✓ 1 small bottle kimchi
- ✓ toasted sesame seeds and sesame oil for sprinkling

- 1** Make the bulgogi: Marinate beef in the remaining ingredients for at least 24 hours.
- 2** Sauté marinated meat briefly on a very hot pan until meat changes in color, adding a little hot water to keep the meat from burning. Transfer cooked beef to a platter and set aside until ready to use.
- 3** Slice buns lengthwise and heat in toaster oven.
- 4** Spread mayonnaise on one side of the bun and softened butter on the other.
- 5** Place German franks in the buns. Top each with chopped kimchi and a spoonful of beef bulgogi. Sprinkle with toasted sesame seeds and drizzle with a little sesame oil. Serve hot.



"Kimchi is one of my absolute favorite ingredients, and I love using it to spice up typical dishes—from whipping up a grilled kimchi-cheese sandwich to even putting it in a Bloody Mary for an extra kick. Try using a crusty baguette instead of regular hotdog buns for this recipe, banh mi style!"

**REGINE RAFAEL**  
Editorial assistant





*"Cheesecake is our favorite! It's creamy, subtly sweet, and has a hint of tang that makes it the perfect dessert. This salted caramel version is a great ending to any meal, or a perfect afternoon snack paired with a hot cup of coffee or tea."*

**MELODY LALATA, KRISKA CRUZ, AND JASON YU**  
Publishers

## SALTED CARAMEL CHEESECAKE

AILEEN ANASTACIO, NOVEMBER 2012

**Makes** 5 (3-inch) cakes or  
1 (8-inch) cake **Prep Time**  
15 minutes **Baking Time** 30 to  
45 minutes

### FOR THE CRUST

- ✓ 1⅓ cups crushed graham cracker crumbs
- ✓ 2 to 3 tablespoons sugar
- ✓ 2 to 3 tablespoons melted butter

### FOR THE FILLING

- ✓ 1 (227-gram) bar cream cheese, at room temperature
- ✓ ¼ cup dark brown sugar
- ✓ 2 large eggs
- ✓ 1 teaspoon vanilla extract
- ✓ ¼ cup caramel sauce, plus more for drizzling (we used Torani caramel sauce)
- ✓ ⅛ teaspoon salt
- ✓ whipped cream for garnish

**1** Preheat oven to 250°F.

Place 5 (3-inch) ring molds on a baking pan and line the bottoms with foil. Set aside.

**2** Make the crust: In a medium bowl, combine graham cracker crumbs, sugar, and butter. Stir to mix well.

**3** Scoop about 2 tablespoons of the mixture and press evenly on the bottom of each ring mold to form a crust. Repeat with remaining mixture and molds. Set aside.

**4** Make the filling: In the bowl of an electric mixer fitted with

the paddle attachment, beat cream cheese on medium speed. Gradually add sugar. Mix until well blended.

**5** Add eggs one at a time. Add vanilla and mix well. Add caramel sauce and salt; mix until well incorporated.

**6** Fill each mold with the cream cheese mixture until three-fourths full. Repeat with remaining molds.

**7** Fill 2 baking pans with water. Put one pan on the lowest rack of the oven. Place the other pan on the middle rack together with the baking pan containing the cheesecakes. (The water-filled pans will help prevent the cakes from drying and cracking.) Bake cheesecakes for 30 to 45 minutes. Turn off heat and let cool completely inside the oven with the door slightly ajar.

**8** Garnish with whipped cream and drizzle some caramel sauce on top before serving.



**SNAP**  
**CRACKLES**  
**POP!**

Sure, flavor always comes first. But consider mouthfeel, too. The texture of each dish—crunchy, smooth, or a combination of both—greatly contributes to the enjoyment of a meal.

PHOTOGRAPHY BY Lilen Uy  
RECIPES AND FOOD STYLING BY Mel Jimenez  
PRODUCED BY Idge Mendiola

# Goey

## Grilled Cheese and Pulled Pork Sandwich

An extra cheesy sandwich is made special with tender meat. The secret to keeping it gooey? The right mix of cheeses—we used three for this one!

**Serves 8 Prep Time** 15 to 20 minutes **Cooking Time** 1 to 1½ hours

### FOR THE PULLED PORK

- ✓ 300 grams skinless pork shoulder (*kasim*), cut into 1-inch cubes
- ✓ 1 tablespoon smoked paprika
- ✓ 2 tablespoons brown sugar
- ✓ 1 tablespoon freshly ground black pepper
- ✓ 1 teaspoon salt
- ✓ ½ teaspoon cayenne pepper
- ✓ ⅓ cup barbecue sauce (we used Hunt's)
- ✓ ¼ cups grated mozzarella
- ✓ ¼ cups grated Colby Jack cheese (available at Rustan's Supermarket)
- ✓ ¼ cups grated cheddar cheese
- ✓ butter, softened, for spreading
- ✓ 16 slices white bread

**1** Make the pulled pork: Place all ingredients in a medium pot; cover. Simmer over medium-low heat. Once simmering continuously, lower heat. Cook pork for 60 to 80 minutes or until it falls apart into shreds. Set aside.

**2** Combine cheeses in a large bowl.

**3** Preheat a frying pan over medium-low heat. Spread butter on the outside of one bread slice; turn it over. Top with pulled pork and 3 to 4 tablespoons cheese; cover with another bread slice. Spread butter on top. Repeat with remaining ingredients. Grill each side for 3 to 4 minutes, or until golden brown and cheese is melted. Serve immediately.

## Steak, Lettuce, and Tomato Sandwich

Bacon is swapped out for steak in an “SLT” sandwich that’s perfect for *baon* or *merienda*. Keep your meat as juicy as possible by not overcooking it—medium-rare is your best bet!

**Serves 4 Prep Time** 15 to 20 minutes, plus marinating time **Cooking Time** 30 minutes

- ✓ 1 kilo beef tenderloin (center cut), fat and silver skin trimmed, cut into 1-inch cubes
- ✓ 2 tablespoons Worcestershire sauce
- ✓ 1 tablespoon soy sauce
- ✓ 2 teaspoons freshly ground black pepper
- ✓ 4 tablespoons olive oil, divided
- ✓ ¼ cups cherry tomatoes, halved
- ✓ 2 tablespoons mayonnaise
- ✓ 4 small baguettes, sliced in half and toasted
- ✓ 6 to 8 lettuce leaves
- ✓ salt and pepper, to taste

**1** Combine beef, Worcestershire sauce, soy sauce, pepper, and 2 tablespoons olive oil in a large zip-top bag; marinate in the refrigerator for 30 minutes or up to 6 hours.

**2** Heat remaining olive oil in a large frying pan over medium-high heat. Cook beef until medium-rare, about 5 to 6 minutes, stirring every 2 minutes to brown the sides.

**3** Toss tomatoes in mayonnaise. Line the bottom half of a baguette with lettuce. Top with tomatoes and beef; sprinkle with salt and pepper. Cover with the top bread half. Repeat with remaining ingredients. Serve immediately.





# CHUNKY



BAKING TIME CAN VARY DEPENDING ON YOUR PREFERENCE. FIFTEEN MINUTES WILL GIVE YOU A GOOEY CENTER AND PALE EXTERIOR, WHILE 20 MINUTES WILL RESULT IN AN ALMOST CAKEY INTERIOR WITH BROWNE EDGES.

## Super Chunk Chocolate Chip Cookies

These huge cookies are meant to be eaten fresh out of the oven! Zap any leftovers in the microwave for 10 seconds and make sure to consume them immediately.

**Makes** 12 large cookies **Prep Time** 15 to 20 minutes, plus freezing time  
**Baking Time** 15 to 20 minutes

- ✓ 1 cup unsalted butter, cubed and thawed for 15 minutes before starting
- ✓ ¼ cup sugar
- ✓ 1¼ cups brown sugar
- ✓ 2 large eggs
- ✓ yolk from 1 large egg
- ✓ 1 teaspoon vanilla extract
- ✓ 3½ cups all-purpose flour
- ✓ ¾ teaspoon salt
- ✓ 1 teaspoon baking powder
- ✓ ¼ teaspoon baking soda
- ✓ 2 cups good-quality semisweet chocolate chips or chunks (we used Hershey's)
- ✓ 1 cup walnuts, toasted, cooled, and chopped

**1** In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugars on medium speed until light and fluffy, about 4 to 5 minutes. Add eggs and egg yolk one at a time. Scrape down the sides of the bowl. Add vanilla. Beat for 2 more minutes.

**2** Sift together flour, salt, baking powder, and baking soda. Add dry ingredients to wet ingredients. Mix on low speed just until flour is absorbed. Fold in chocolate and walnuts using a spatula.

**3** Using an ice cream scooper, scoop out 12 (½-cup) portions from the dough. Place in a single layer in a freezer-friendly container; cover. Freeze for 6 to 8 hours.

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

**5** Place dough balls on the pan, spacing them about 2 to 2½ inches apart. Bake for 15 to 20 minutes (see tip). Transfer to a wire rack; let cool.

## Strawberry Lemonade

**Skip the ice to avoid diluting and reducing the fizziness of your drink. The trick is to chill the soda water ahead of time and pour it into glasses just before you're about to serve.**

**Serves 6 Prep Time** 15 to 20 minutes

- ✓ 2 cups fresh strawberries, hulled and chopped
- ✓ 2 to 3 tablespoons sugar, plus more depending on your preference
- ✓ zest from 1 lemon
- ✓ 2 to 3 tablespoons freshly squeezed lemon juice
- ✓ 3 to 4 cans soda water, chilled (see tip)

**1** Combine strawberries, sugar, and lemon zest and juice in a medium bowl. Mash strawberries using a fork. Let stand for 15 minutes at room temperature. Taste and adjust sugar or lemon juice, if needed. Chill until ready to use (no more than 6 hours).

**2** To serve, place  $\frac{1}{3}$  cup strawberry mixture in an 8-ounce glass. Pour in  $\frac{2}{3}$  to  $\frac{3}{4}$  of a can of soda water and stir. Repeat with remaining ingredients. Serve immediately.



YOU CAN SUBSTITUTE SODA WATER WITH LEMON-LIME SODA, BUT MAKE SURE TO REDUCE OR COMPLETELY REMOVE THE SUGAR CALLED FOR IN THE RECIPE.



FIZZY

# CRISPY



≡ TIP ≡

KEEP YOUR FRIED CHICKEN EXTRA CRISPY BY PLACING THE PIECES ON A WIRE RACK SET ON TOP OF A BAKING SHEET RIGHT AFTER FRYING. USING A PLATE WILL ONLY TRAP HEAT UNDER THE CHICKEN, CREATING STEAM AND MAKING THE SKIN SOGGY.

## Golden Fried Chicken

This extra crunchy dish is best paired with fluffy mashed potatoes and creamy mushroom gravy. Get the recipes from [Yummy.ph](http://Yummy.ph).

**Serves** 6 to 9 **Prep Time** 30 to 45 minutes, plus marinating time  
**Cooking Time** 20 to 25 minutes

### FOR THE MARINADE

- ✓ 1 (400-gram) container plain yogurt
- ✓ 1/3 cup freshly squeezed lemon or calamansi juice
- ✓ 2 tablespoons sugar
- ✓ 1 teaspoon dried thyme
- ✓ 1 1/2 teaspoons garlic powder
- ✓ 1 teaspoon freshly ground black pepper
- ✓ 1/4 cup water
- ✓ 2 tablespoons hot sauce

- ✓ 6 chicken thighs
- ✓ 6 chicken drumsticks
- ✓ 6 chicken wings
- ✓ 4 cups all-purpose flour
- ✓ 1 teaspoon salt
- ✓ 1 1/2 teaspoons freshly ground black pepper
- ✓ oil for deep-frying

**1** Make the marinade: Combine all ingredients in a large bowl. Whisk until sugar and garlic powder are completely dissolved.

**2** Place chicken in a large zip-top bag. Pour marinade over. Marinate in the refrigerator overnight.

**3** Combine flour, salt, and pepper in a shallow dish.

**4** Remove chicken from the refrigerator 20 minutes before cooking. Fill a large pot or deep-fryer with about 3 to 4 inches of oil. Heat over medium heat until 360°F, about 6 to 10 minutes.

**5** Meanwhile, dredge chicken in flour mixture and set aside.

**6** Fry chicken for about 6 to 8 minutes per side, or until golden brown (start with the skin side down). Keep oil temperature at 325°F at the least. Drain chicken (see tip) then serve immediately.

## Creamy Garlic and Mushroom Pasta

Soft, soggy noodles are a no-no, so make sure to keep your noodles al dente (see [Yummy.ph](http://Yummy.ph) for pasta cooking tips). Add crunch by sprinkling crispy fried shallots on top.

**Serves** 6 **Prep Time** 15 minutes **Cooking Time** 20 to 25 minutes

- ✓ 1/4 cup olive oil
- ✓ 30 fresh button mushrooms, cleaned and sliced thinly into 4 pieces each
- ✓ 1/2 teaspoon salt
- ✓ 1 1/2 heads garlic, peeled and crushed
- ✓ 1 (20-ounce) pack whipping cream
- ✓ salt and pepper, to taste
- ✓ 500 grams linguine noodles, cooked according to package directions
- ✓ freshly grated Parmesan cheese, to serve

**1** Heat olive oil in a small saucepan over medium heat until shimmering. Add mushrooms and salt; stir and cook until mushrooms are browned, about 10 minutes. Remove from pan and set aside.

**2** Lower heat and add garlic. Cook for about 3 to 4 minutes or until garlic is soft but not browned. Stir in cream and mushrooms. Season with salt and pepper.

**3** Stir in cooked linguine noodles. Top with Parmesan cheese and serve immediately.



## Steamed Salmon with Asian Rice and Barley Salad

Combine contrasting textures for a perfectly balanced dish—moist, melt-in-your-mouth fish parcels pair well with a grainy, almost nutty salad.

**Serves 6** **Prep Time** 20 to 25 minutes, plus marinating time **Cooking Time** 20 to 30 minutes

- ✓ 800 grams salmon fillets, sliced into 1- to 1¼-inch-thick pieces
- ✓ 2 tablespoons soy sauce
- ✓ 1 tablespoon sesame oil
- ✓ 2 tablespoons rice wine
- ✓ 4 to 6 tablespoons thinly sliced leeks
- ✓ 1 tablespoon grated ginger
- ✓ 2 cups rice and barley mix (available at Korean groceries) or brown rice, cooked according to package directions, at room temperature
- ✓ 1 medium red bell pepper, seeded and diced finely

- ✓ 1 medium green bell pepper, seeded and diced finely
- ✓ 1 small carrot, peeled and diced finely
- ✓ sliced leeks and toasted sesame seeds for garnish

### FOR THE DRESSING

- ✓ ¼ cup thinly sliced leeks
- ✓ 2 tablespoons grated ginger
- ✓ 1 teaspoon sea salt
- ✓ ¼ cup soy sauce
- ✓ ¼ cup rice vinegar
- ✓ 2 tablespoons brown sugar
- ✓ 1 tablespoon sesame oil
- ✓ 1 tablespoon Sriracha or hot sauce (optional)

**1** Combine salmon, soy sauce, sesame oil, rice wine, leeks, and ginger on a tray. Cover with plastic wrap and marinate in the refrigerator for 20 minutes.

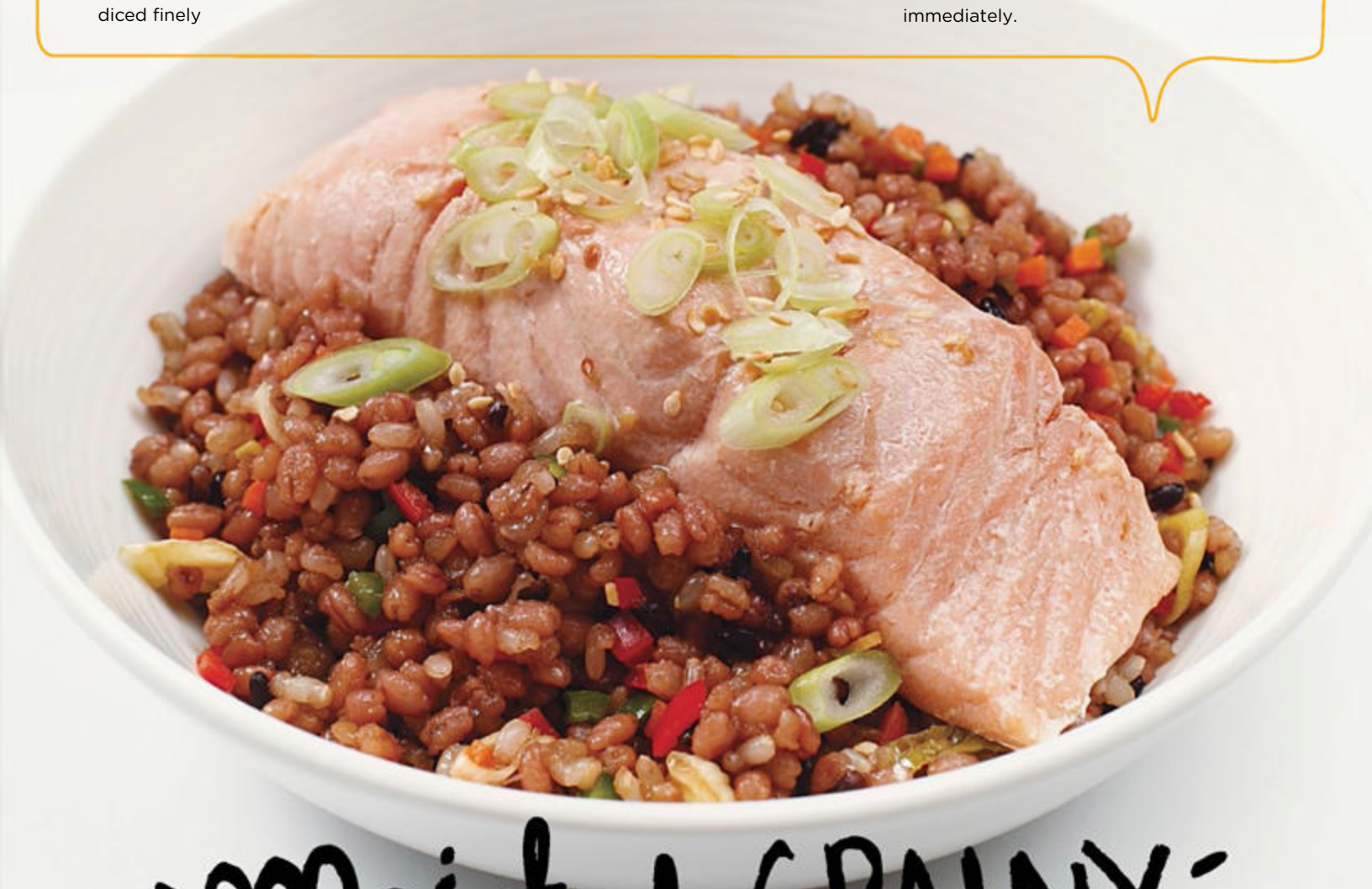
**2** Make the dressing: Mix all ingredients in a bowl until sugar is dissolved. Set aside.

**3** Place salmon on a piece of parchment paper or foil that will fit in your steamer.

**4** Fill steamer with water at least halfway up and bring to a boil. Once boiling, place salmon in steamer, cover, and lower heat. Steam for 3 minutes, then turn off heat. (Salmon should be halfway cooked.)

**5** Meanwhile, assemble the salad: Combine rice and barley mix, bell peppers, and carrots in a bowl. Pour in dressing and let stand for 10 to 15 minutes.

**6** Serve salmon on top of salad. Garnish with leeks and sesame seeds. Serve immediately.



≡ moist + GRAINY ≡

# Smooth + FLAKY



## Chocolate Silk Pie

Looking for dessert to bring to your next party? You can make this a day in advance. Serve chilled and topped with fluffy whipped cream.

**Makes** 1 (9-inch) pie **Prep Time** 40 to 50 minutes, plus chilling time **Baking Time** 20 to 25 minutes

### FOR THE CHOCOLATE FILLING

- ✓  $\frac{3}{4}$  cup heavy cream, chilled
- ✓ 3 large eggs
- ✓  $\frac{3}{4}$  cup sugar
- ✓ 2 tablespoons water
- ✓  $1\frac{1}{4}$  cups chocolate chips, melted and cooled
- ✓ 1 tablespoon vanilla extract
- ✓  $\frac{1}{2}$  cup unsalted butter, cut into  $\frac{1}{4}$ -inch cubes and softened

- ✓ 1 recipe flaky pie crust, baked (recipe on page 88)
- ✓ whipped cream and chocolate shavings, to serve

**1** Make the chocolate filling: In the bowl of an electric mixer fitted with the whisk attachment, whip cream to stiff peaks. Transfer to a small bowl, cover with plastic wrap, and refrigerate.

**2** In a medium heatproof bowl, combine eggs, sugar, and water. Place bowl on top of a pan with water over medium-low heat. (Make sure the bottom of the bowl does

not touch the water.) Whisk continuously until egg mixture is thickened and registers 160°F on a thermometer.

**3** Transfer mixture to the mixer bowl used to whip the cream; whip mixture on medium-high speed until completely cooled, about 10 minutes.

**4** Pour melted chocolate and vanilla into the bowl; beat on low speed until well combined. Beat in butter, a few cubes at a time, on medium-low speed until well combined. Gently fold in whipped cream using a rubber spatula.

**5** Transfer mixture to the prepared pie crust and refrigerate until set, about 4 to 6 hours. Top with whipped cream and chocolate shavings. Serve chilled.

Considered as one of the most prized cuts, pork belly is tender, succulent, and a perennial favorite. Here are six delicious recipes that make the most of it.

**PHOTOGRAPHY BY** Miguel Nacianceno  
**RECIPES BY** Carina Guevara-Galang  
**STYLING BY** Rachelle Santos

# BELLY GOOD



## LECHON KAWALI WITH RED CURRY

A marriage of Filipino and Thai cuisine, this dish is a play on textures and flavors.

**Serves** 4 to 6 **Prep Time** 20 minutes, plus freezing time **Cooking Time** 1 hour

### FOR THE LECHON KAWALI

- ✓ 2 tablespoons rock salt
- ✓ 1 tablespoon black peppercorns
- ✓ 6 cloves garlic, pounded
- ✓ 3 bay leaves
- ✓ 1 kilo whole pork belly, skin on
- ✓ canola oil for deep-frying
- ✓ steamed rice, to serve

### FOR THE RED CURRY SAUCE

- ✓ 100 grams potatoes, peeled and cut into 1½-inch cubes
- ✓ 100 grams carrots, peeled and cut into 1½-inch cubes
- ✓ 100 grams sweet potatoes (*kamote*), peeled and cut into 1½-inch cubes
- ✓ 2 cups fresh coconut milk, divided
- ✓ ⅓ to ½ cup store-bought red curry paste
- ✓ 5 small shallots, peeled
- ✓ salt and sugar, to taste
- ✓ cilantro leaves (*wansoy*) for garnish

**1** Make the *lechon kawali*: Place water in a large pot until half full. Add salt, peppercorns, garlic, and bay leaves; bring to a boil. Add pork, lower heat to simmer, and cook until tender, about 35 minutes.

**2** Drain pork. Leave on a wire rack until completely dry; cover with plastic wrap. Freeze until fat is frozen, about 5 hours.

**3** Make the red curry sauce: Blanch potatoes, carrots, and sweet potatoes in boiling salted water for 5 to 8 minutes or until half-cooked; drain. Set aside.

**4** Heat 3 tablespoons coconut milk in a wok over medium-low heat. Add red curry; cook until bubbling (be careful not to burn mixture). Add remaining coconut milk; mix well. Add vegetables and shallots. Simmer until tender. Season with salt and sugar.

**5** Heat oil in a deep, heavy-bottomed pot. Deep-fry frozen pork belly until golden brown and crispy (see tip on page 69). Chop pork into 2-inch pieces. Place red curry sauce in a serving bowl; top with *lechon kawali*. Garnish with cilantro leaves. Serve with steamed rice.



## TENDER PORK BELLY BUNS

This dish will take a bit of time, but it'll be worth all the effort! The reward?

Fork-tender, melt-in-your-mouth pork slices sandwiched between pillowy-soft buns.

**Serves** 6 to 8 **Prep Time** 20 minutes, plus brining time **Cooking Time** 3 hours

- ✓ ½ cup rock salt
- ✓ ½ cup sugar
- ✓ 1 kilo whole skinless, boneless pork belly, cut into quarters
- ✓ 1 cup chicken stock
- ✓ 12 to 15 pieces *cuapao* or *mantou* buns (available at the freezer section of supermarkets and Chinese specialty shops), steamed according to package directions
- ✓ ¾ cup hoisin sauce
- ✓ 1 medium cucumber, sliced thinly
- ✓ ¾ cup thinly sliced green onions or leeks

**1** Make a brine by stirring together salt, sugar, and 4 cups water until sugar and salt have dissolved. Put pork belly in a large

zip-top bag, then pour in brine. Carefully press out air and seal bag tightly. Place on a shallow dish and chill for at least 12 hours.

**2** Preheat oven to 300°F and position the rack in middle of the oven. Discard brine and put pork, fat side up, in an 8- or 9-inch square baking pan. Pour in stock and ½ cup water. Cover tightly with foil and roast until pork is very tender, about 2½ hours.

**3** Remove foil and turn up temperature to 450°F. Continue to roast pork until fat is golden brown, about 30 minutes more. Remove from oven and let pork rest for 30 minutes. Cut pork against the grain into ¼-inch-thick slices. Place pork slices back into the baking pan with all the juices.

**4** Brush insides of a steamed bun with hoisin sauce. Arrange 2 or 3 pork slices in the bun; top with cucumber slices and green onions or leeks. Repeat with remaining ingredients. Serve hot.



## ROASTED PORK BELLY WITH APPLE GRAVY

At your next family get-together, crown your table with sumptuous roast pork. Pair it with your favorite pasta and salad, and you're all set.

**Serves** 4 to 6 **Prep Time** 30 minutes, plus marinating time **Cooking Time** 2 hours

- ✓ 1 kilo whole pork belly, skin on
- ✓ salt and pepper, to season
- ✓ 6 finger chilies (*siling pangsigan*)
- ✓ 3 tablespoons chopped garlic
- ✓ 1 teaspoon fresh thyme or rosemary, leaves picked and chopped
- ✓ 1 tablespoon olive oil
- ✓ juice from 1 lemon or 6 *calamansi*

### FOR THE APPLE GRAVY

- ✓ drippings from the pan
- ✓ 1 tablespoon all-purpose flour
- ✓ 1 cup chicken or pork stock
- ✓ 1 tablespoon white wine (optional)
- ✓ 1 cup store-bought applesauce
- ✓ sprig of thyme or rosemary
- ✓ salt and pepper, to taste

**1** Lay pork on a chopping board, skin side down. Rub generously with salt and pepper. Arrange chilies on pork and top with garlic and herbs. Tightly roll meat and secure with kitchen twine (see page 12 for the detailed instructions). Cover in plastic wrap and marinate overnight in the refrigerator.

**2** When ready to cook, preheat oven to 400°F. Rub pork skin with plenty of salt and olive oil.

**3** Place on a wire rack set on top of a roasting pan and roast for 30 minutes. Remove from oven and drizzle lemon or *calamansi* juice over the skin. Return to the oven. Turn heat down to 350°F. Roast for 1 hour to 1 hour 15 minutes. Turn heat up to 400°F and roast for another 30 minutes or until skin is very crispy. Remove from oven and let rest for 20 minutes.

**4** Make the apple gravy: Place roasting pan with drippings on the stove. Scrape off all the browned bits from the bottom of the pan. Add flour, stock, and wine (if using); allow to reduce by half. Add applesauce and herbs. Season with salt and pepper.

**5** Slice pork into thick pieces and serve hot with apple gravy.

## CHINESE-STYLE VEGETABLE STIR-FRY

Prep all your vegetables ahead. Once the ingredients are ready, you can cook this colorful, tasty dish in a jiffy.

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

- ✓ 2 tablespoons vegetable oil
- ✓ ½ cup thinly sliced red onion
- ✓ 200 grams thinly sliced skinless pork belly (bacon-cut), sliced into 1-inch pieces
- ✓ 1 small zucchini, sliced into rounds (about 1 cup)
- ✓ 1 cup small cauliflower florets
- ✓ 1 medium carrot, sliced into thin rounds (about 1 cup)
- ✓ 1 eggplant, cut into 1-inch pieces
- ✓ 1 cup sliced red bell pepper
- ✓ 1 clove garlic, minced
- ✓ 1 teaspoon minced ginger
- ✓ ½ cup oyster sauce
- ✓ 1 tablespoon sugar, dissolved in 2 tablespoons water

- ✓ 1 cup French green beans, trimmed
- ✓ ¼ teaspoon freshly ground black pepper
- ✓ ¼ teaspoon salt
- ✓ 2 tablespoons sesame oil

**1** Heat oil in a wok or large skillet over high heat until almost smoking. Add onions, stirring constantly. Add pork; cook until browned.

**2** Add zucchini, cauliflower, carrots, eggplant, bell pepper, garlic, ginger, oyster sauce, and dissolved sugar, stirring continuously. Cook for 2 minutes.

**3** Add beans, pepper, and salt. Cook, stirring, until tender yet still crisp, about 2 minutes more.

**4** Stir in sesame oil and remove from heat. Serve immediately.







## GRILLED CHILI-GARLIC PORK BELLY

Pork belly is tender and moist, making it the perfect cut for grilling. Coat it in a fiery marinade to give it some heat.

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

- ✓ ½ cup store-bought chili-garlic paste
- ✓ 1 teaspoon chopped garlic
- ✓ 1 teaspoon hoisin sauce
- ✓ 1 teaspoon sugar
- ✓ ½ kilo pork belly, sliced into ½-inch pieces
- ✓ assorted pickled vegetables (*atchara*) and potato salad, to serve (optional)

**1** Combine chili-garlic paste, garlic, hoisin sauce, and sugar in a bowl. Place pork in a large zip-top bag. Pour in sauce and seal bag tightly. Massage pork lightly to allow pork to absorb the marinade. Marinate in the refrigerator for at least 5 hours or overnight.

**2** Prepare a charcoal grill or heat a grill pan. Grill a few pieces of pork at a time. Cook for 6 to 8 minutes per side or until done. Serve with pickled vegetables and potato salad, if desired.

## STIR-FRIED PORK AND VEGETABLE EGG NOODLES

This flavorful noodle dish is quick and easy to prepare. Feeling indulgent? Swap out the pork belly slices and use crispy *lechon kawali* chunks.

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

- ✓ 200 grams egg noodles (*pancit canton*)
- ✓ 1 tablespoon canola oil
- ✓ 2 cloves garlic, chopped finely
- ✓ 100 grams thinly sliced skinless pork belly (bacon-cut), cut into 1-inch pieces
- ✓ ½ cup thinly sliced leeks (white parts only)
- ✓ 2 tablespoons Chinese cooking wine
- ✓ 1 cup canned straw mushrooms, cut in half and drained well
- ✓ 2 tablespoons chopped green onions
- ✓ 2 tablespoons cilantro leaves

### FOR THE SAUCE

- ✓ 1½ tablespoons oyster sauce
- ✓ 2 teaspoons soy sauce
- ✓ 1 teaspoon sugar
- ✓ 1 teaspoon sesame oil
- ✓ salt and pepper, to taste
- ✓ ½ cup chicken stock or water

**1** Place 4 cups water in a wok and bring to a boil. Blanch noodles in boiling water over high heat to soften, about 30 seconds to 1 minute. Immediately transfer noodles to a colander and rinse under cold running water. Shake the colander a few times to remove excess water.

**2** Make the sauce: Mix all ingredients together until sugar is dissolved.

**3** Heat the same wok over medium heat and add oil. Sauté garlic. Add pork belly and stir-fry until lightly browned, about 30 seconds to 1 minute. Add leeks and cooking wine; mix well. Remove from pan and set aside.

**4** Pour in sauce and bring to a simmer over medium heat. Add noodles, pork mixture, and mushrooms. Continuously toss noodles to prevent them from sticking to the pan. Stir well until sauce evenly coats the noodles. Turn off heat. Add green onions and cilantro leaves. Serve hot.

### MAKE EXTRA-CRISPY LECHON KAWALI

**1** After boiling the pork belly (as indicated in Step 1 of the *Lechon Kawali* with Red Curry recipe), dry it well, wrap it in plastic wrap, then freeze overnight.

**2** Deep-fry frozen pork in a large pot, covered, for 10 minutes. Uncover the pan and continue cooking until pork is golden brown. Remove pork from the pan and pat dry.

**3** Refrigerate pork for 3 hours or hang in a well-ventilated place for 1 hour.

**4** Deep-fry pork again in preheated oil, sprinkling it with 1 tablespoon of ice-cold water every 5 minutes, just until skin crackles. Be careful when frying—make sure your face and arms are covered.



# **Yummy's 88**

In celebration of our eighth year in the biz, we've rounded up our favorites—old and new—to ultimately sum up what yummy is for us!

1 to 3

## FAVORITE FOOD DESTINATIONS



### TOKYO

Everyone seems to be heading to Tokyo these days, and we're not surprised. Have the freshest sushi early in the morning at the Tsukiji market, the best tsukemen ramen on the planet at Rokurinsha, a great cup of coffee at Omotesando Koffee or Café de l'Ambre, and tempura at Tsunahatchi—the list is endless. Visiting during the cherry blossom season? Grab a bento box from any *depachika* (basement food hall) at large department stores and have a picnic under lush blooms at the Shinjuku Gyoen.

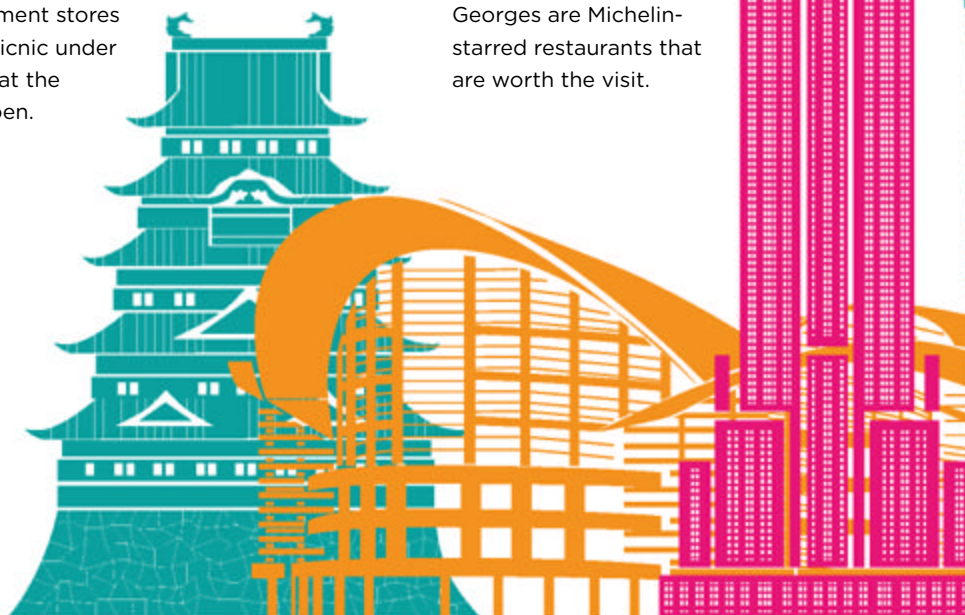
### HONG KONG

Although Tim Ho Wan, Butao, and Crystal Jade are already on our shores, there's still a million and one reasons why we'd take the 1.5-hour flight to Hong Kong with zero hesitation. Classics like Delicious Kitchen, Yung Kee, and Mak's Noodle are all part of our usual pilgrimage, while new players Little Bao, Yardbird, and Ichiran make worthy additions.

### NEW YORK CITY

NYC is an absolute food mecca. Don't miss Mario Batali's Eataly, Williamsburg Smorgasburg, and Union Square Greenmarket for great food finds.

Revisit the classics like Katz's Delicatessen, The Halal Guys on 53rd and 6th, Dominique Ansel Bakery, Luke's Lobster, Momofuku Noodle Bar, Momofuku Milk Bar, and Soba-ya. Feel like splurging a little bit? Eleven Madison Park, Marea, and Jean-Georges are Michelin-starred restaurants that are worth the visit.



4 to 6

## FAVORITE COOKIES

**Eric Kayser's chocolate chip cookies** are, in our humble opinion, the best cookies in town. White, milk, or dark, it doesn't really matter—they're all loaded with huge chocolate chunks and whole nuts (macadamias, almonds, or hazelnuts). Pop them in the toaster oven to get "just-baked" gooey chocolate, take a bite, and head straight to sweet heaven.

The last batch of **Homemade by Roshan's Ghirardelli Chocolate Chip Cookies** was just as good as the first one we dove into, all those years ago. She doesn't compromise on quality and uses only the most premium of ingredients (yes, even the butter is imported!), ensuring that her chunky, chewy cookies stand the test of time.

Cookie monsters like us can't get enough of **Marks and Spencer's double chocolate chip cookies**.

Baked fresh daily, this chewy, rich, dark chocolate cookie hits the spot every time. Buy a batch, freeze, and pop in the toaster oven when the craving strikes.

## 7 CRISPY SIDES THAT CAN'T BE BEAT

Thinly sliced, bite-sized, perfectly golden, and delectably crunchy, **Cibo's Patatine Fritte** with garlic aioli is great with their sandwiches and fruit shakes.

**8 Cuts's onion rings** are thick and juicy, coated in crispy breading, and sprinkled with sweet-spicy barbecue sauce—they're perfect with any of the joint's hefty burgers.



## 8 to 10 Perfectly crafted coffee concoctions

There's nothing like a perfect cup of coffee to help keep the energy level up during brainstorming sessions or get us through a tough work week. Our favorites? The flat white from **Toby's Estate**, the cold brew from **Yardstick**, and a special concoction from **The Curator**.



11

## SHOPPING MALL WITH THE BEST EATS

It may be annointed “Mega Fashion Hall,” but SM Megamall’s newest wing is also filled with great food finds. For those with a sweet tooth, there’s **KA by Cicou**’s flavored Kouign Amann, **Custaroonery**’s treats, and **St. Marc Café**’s Choco Cro. For savory bites, we head to **TuanTuan** for Crispy Barbecued Pork Snow Buns, **Ippudo** for ramen and pork buns, **Osaka Ohsho** for gyoza (the cheese and bacon flavor is a winner!), and **Fireside by Kettle** for buttermilk chicken fingers and cornbread doughnuts.



12

## FAVORITE MENU DESIGN

Our top pick? **CDP’s pocket-sized, beautifully designed booklet.** From the illustrations to the cardstock, the font to the colors, everything is (elegantly) spot on.

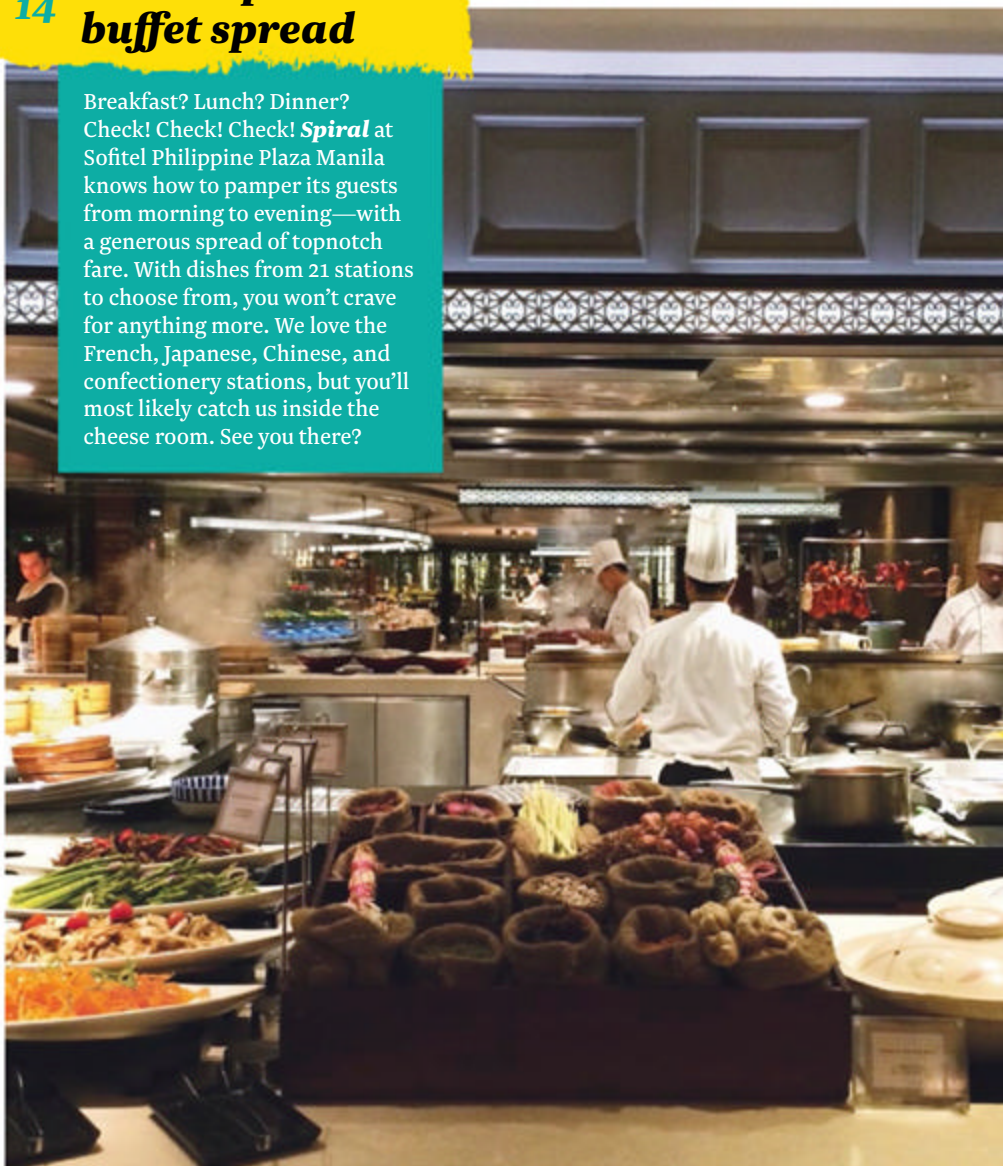
Sometimes, we can’t help but judge a restaurant by its menu—it sets the mood for the entire dining experience.

## 13 FAVORITE HOLE-IN-THE-WALL

Whenever we’re around the Poblacion area in Makati, we make sure to go to **Beni’s** for insanely good falafel. Sure, there’s no parking and seats are limited, but that just makes us feel like we’ve unearthed a delicious secret during each visit. Be sure to grab a tub of homemade hummus while you’re there!

## 14 Most impressive buffet spread

Breakfast? Lunch? Dinner? Check! Check! Check! **Spiral** at Sofitel Philippine Plaza Manila knows how to pamper its guests from morning to evening—with a generous spread of topnotch fare. With dishes from 21 stations to choose from, you won't crave for anything more. We love the French, Japanese, Chinese, and confectionery stations, but you'll most likely catch us inside the cheese room. See you there?



18 to 22

## FAVORITE SHOP STOPS (ASIDE FROM THE SUPERMARKET)

**The Little Store** for Chinese cooking ingredients and deliciously cheap eats like teriyaki tofu, fresh *lumpia*, and chilled *taho*.

**New Hatchin** for all things Japanese like fresh fish for sashimi and sushi, pickled ginger, matcha powder, and miso and shoyu flavorings for ramen.

**Assad Mini Mart** for ingredients essential to Indian and Middle-Eastern cooking, including spices like garam masala and

cardamom pods, curries, tahini, rose water, and pappadam.

**Santis Delicatessen** for gourmet goods from all over the world: sausages and cold cuts, prime meats, wine, a wide selection of cheese, chocolates, nuts, biscuits...the list goes on and on and on.

**SweetCraft** for all (and we mean all) our baking needs—from flour to sprinkles, baking pans to carton packaging, parchment paper to oven thermometers.

## 15 to 17 MUST-HAVE COOKING TOOLS



Julia Child's **red Dutch oven** was her favorite, and it just might be ours, too. This pot's thick walls and heavy bottom make it the perfect vessel for cooking soups and stews—you can use it for deep-frying, too. It withstands the heat of an oven, and is pretty enough to go from stovetop to tabletop.



A knife is probably the most valuable tool in the kitchen. So for something this important, quality is key. For a reliable, heavy-duty knife, we turn to the award-winning Japanese **Global knives**. The sleek design and sharp blade make slicing and dicing a breeze.



A **heatproof spatula**, like the ones from Siliconezone, is an essential cooking tool—use it to scrape off hot mixtures straight from the pan without worrying about melted rubber.



## 23 to 25 BREAKFAST OF CHAMPIONS

We think **Delimondo** makes the tastiest corned beef in town! We love the garlic and chili flavor and pair it with onions, fluffy scrambled eggs, and a cup or two of garlic rice. *Kain na!*

A Filipino breakfast isn't complete without *tocino*, and our all-time favorite is **Pampanga's Best** chicken *tocino*.

It's got soft, tender meat (just like the pork variety) but without the large chunks of fat. It has just the right amount of sweetness that goes perfectly with garlic rice and vinegar.

**Sonsi** offers *longganisa* from all over the Philippines, whether you prefer garlicky Alaminos links or the sweet ones from Pampanga. Aside from their restaurant along Pioneer Street and the Salcedo Market, they're now also available at major supermarkets.



26 to 28

## Favorite neighborhoods for a food crawl

### BF HOMES, PARANAQUE

Stop by **Milky Moustache** for a Speculoos milkshake, **Don Limone** for New York cheesecake, and **Cielin** for a fluffy mango-speckled cake. Try **Sam Won** for Korean barbecue, **Holy Crab** for fresh seafood with salted-egg sauce, **Sensei Sushi** for innovative Japanese fare, **Bamba Bistro** and **The Girl + The Bull** for comfort food, **Blé** for Greek eats, and **Hanakazu** for Japanese favorites.

### KAPITOLYO, PASIG

Head to **Locavore** for the much-talked-about sizzling *sinigang*, **Gostoso Piri Piri Chicken**, **Rub Ribs** for hefty meats and sides at an affordable price, **Haru** for Japanese eats, **Ninak** for Asian fare, and **Egg-it Waffle Shop**. If you can't stay to dine in, stop by **Kool Kids Nitrogen Ice Cream**, **Tita Lenn's Yummies** for tasty, bite-sized siopao, or **Cookie Bar** for cookie shot glasses with creamy milk.

### BURGOS, MAKATI

Mexican food reigns supreme here, with mobile truck **Tacos Chingones**, hole-in-the-wall **El Chupacabra**, and tequila bar **A Toda Madre**. You'll find affordable and authentic French fare at **Le Café Curieux**, delicious Korean meals at **Manna Korean Garden**, and freshly grilled yakitori at **Tambai**. And there's **Señor Pollo's** second branch—it's one of our favorite chicken joints.



29 to 31

## Sensational sandwiches

Baguette +  
homemade  
mayo + paté  
+ thinly sliced  
cured meats +  
various sauces  
+ lots of green  
herbs =  
**Bon Banh Mi's**  
banh mi

Pillow-soft  
homemade  
brioche +  
sharp cheddar  
+ gooey  
mozzarella +  
thick, tangy  
tomato soup  
= **Borough's**  
grilled cheese

Olive oil-  
poached tuna  
+ salty cheddar  
cheese +  
tangy pickles  
+ multigrain  
bread =  
**Wildflour Café**  
+ **Bakery's**  
tuna melt

32

## FAVORITE WEEKEND MARKET

What happens to **Salcedo Market** after 10 years of bringing together amazing food purveyors? It only gets better. These days, the energy of the whole community is palpable—experience it by getting up early on a Saturday and making a beeline for great eats: Get started with some yummy *pao de quiejo* from Brazilian Bakery, perfectly cooked gyoza from Suki-gyouza, or authentic Malaysian roti from Cili Padi. Stay over for lunch and try the beef *rendang* from House of Curry, *bagnet sisig* from Manong's Bagnet, or the all-in Old Fashion Tapa meal paired with Stanford and Shaw's fresh ginger ale. Finish it off with Don Churro *churros con chocolate* for dessert. And for takeout, bring home kale chips from Take Root, chocolate buns from The Breadery, and *sapin-sapin* bites from Robin Food Dealer.



### 33 to 36 PAELLA PICKS

**El Cirkulo's** Paella Montaña isn't your usual paella. With portobello mushrooms, whole roasted garlic, asparagus, and a drizzling of truffle oil, it's earthy flavors at its best.

**Rambla's** Black Paella with Salmon Loin Tataki and Baby Carrots is rich, inky, and dreamy, with tender salmon morsels topping off perfectly cooked rice.

**Yuan Ongpin's** flavorful paella is studded with prawns, clams, and authentic Spanish chorizo sitting atop tomato and saffron-flavored rice. At the bottom? A layer of perfectly crisp *tutong* we love.

Traditional paella Valenciana with a Filipino twist—that's what the Bagnet Paella from **Pio's Kitchen** is all about. They've topped their tasty, al dente grains with indulgent crispy pork chunks!



### 37 Super salad bar

Healthy eating is more accessible now, thanks to restaurants like **Juju Eats**, with branches popping up all over the city. Our favorite salads? The Ay Caramba! with chicken, nachos, roasted peppers, jalapeños, beans, corn, cheddar, and salsa; and the Crispy Catfish with green mangoes, cilantro, green papaya, cashews, onions, basil, and *nam pla* dressing. Hefty, tasty, and healthy, their offerings satisfy both tongue and tummy!

38 to 40

### Favorite Instagrammers

Aside from the obvious choice (@yummyph!), we also find inspiration from several other foodstagrammers. Meet some of our favorites:



@rick\_poon



@ajfernando



@julieskitchen



## 41 to 43 PRETTIEST RESTAURANT INTERIORS

### Antonio's

With a blue-walled reception area, black-and-white Machuka tiles, white chandeliers, a koi pond, and lush greenery, Antonio's sets the mood for a truly unforgettable meal.

### Blackbird

What used to be the Nielson Flight Tower is now an elegant restaurant with striking interiors, making it even easier to enjoy an already satisfying meal.

### Grace Park

Margarita Fores's farm-to-table spot gives off a charming, rustic vibe, with exposed pipes, rough cement and old-brick walls, and mismatched vintage dinnerware.



## 47 PERFECT PIZZA

They say that pizza is all about the crust, and at Gino's you'll get one that's perfectly chewy, perfectly charred, and perfectly flavored—one that can only be achieved by cooking the dough perfectly in a brick oven. It's topped with all sorts of delightful combinations: think *kesong puti*, ricotta, Parmesan, garlic, basil, and arugula (as in the Bianca Verde) and sweet balsamic onions, mushrooms, mozzarella, and blue cheese (as in the BOMB). *Buon appetito!*



## 44 to 46 Favorite kitchen appliances

Trusted since 1919, a sturdy **KitchenAid stand mixer** is indispensable in the kitchen for home bakers and professional chefs alike. Use it to mix cake batters, whip egg whites, or knead dough.

We turn to a **handheld blender** when puréeing ingredients to make soups, smoothies, and shakes. You can do it right in the pot or mixing bowl. So convenient!

A **food processor's** sharp blade and powerful motor efficiently chops, grinds, and purées like no other kitchen tool can. We make cookie crumbs, smooth dips and spreads, and flaky pie crust with the help of this nifty little appliance.

## 53 FAVORITE CAKE PEDESTAL

We've seen our fair share of cake stands, but we seldom come across ones made from real wood. Furniture store **Triboa Bay Living**'s gorgeous pedestal is hewn from natural wood and will make the plainest pastries a sight to behold.



**Sebastian's**  
Once in a  
Blue Moon

**Carmen's Best's**  
Malted Milk

**Bono Artisanal  
Gelato's** Bourbon  
Butterscotch

**Merry Moo's**  
Avocado

**Farmacy's**  
Salted Caramel  
Banana

48 to 52

## Cool scoops

With the summer season fast approaching, ice cream is perfect for cooling down. It's one of our favorite desserts, and we can't get enough of these scoops!

## FAVORITE FOOD HALL

**Hole in the Wall** at Century City Mall has cool, hip interiors, a laid-back vibe, a great playlist, and exceptional eats. Bad Bird's succulent, flavorful fried chicken is a show-stopper, while Kwong's Provisions's salted egg chicken wings makes our mouths water. We've always been fans of Mr. Delicious's bacon, so having his meats in a sandwich, paired with locally brewed craft beers, is always a treat. To indulge our sweet tooth, Green Cheese's light-as-air, uber fluffy cheesecakes are always a go-to, and chef Miko Aspiras's Scout's Honor has us hankering for Nutella-flavored milk and ginormous cookies.



## 55 to 57 Produce now grown locally

**French beans** are short and slender, and crispier and less fibrous than the regular green variety. Even when simply stir-fried or blanched, they're delicious!

Nothing beats fresh, even when it comes to **shiitake mushrooms**. Grill then add them to burgers; roast and make gravy; or sauté with veggies. They can even sub for meat in your fave recipes!

When making a salad, we love adding peppery **arugula** to the mix. We also use it to top pizzas and sandwiches. Pick the small, young leaves—they're less bitter and taste more vibrant.



## 58 to 60 FAVORITE MOVIES

Apart from the drool-worthy food scenes that will make you run to your kitchen, spatula in hand, what ***The Hundred-foot Journey***, ***Spinning Plates***, and ***Chef*** have in common is one message: that you should always follow your passion and never give up. With unbelievable setbacks and the wonderful realizations that spring from them, the protagonists begin to understand that life starts happening when you chase after your dreams. We couldn't agree more.



## 61 to 63

### Our daily bread

We love a good sourdough loaf and a pillowy-soft *pandesal*, but nothing beats **Wildflour Café + Bakery's** perfectly-crusty-on-the-outside, pull-apart-soft-on-the-inside baguette; **Jipan's** croissant-like Monroe bread; and **Eric Kayser's** Turkish honey-infused Ekmek. We love the latter so much that we put it on our June 2014 cover!



## 66 Favorite organic, local, sustainable eats

**Earth Kitchen's** goal is to assist local farming communities by turning their organic produce into healthy, tasty dishes. And we think it's definitely mission accomplished: Their beef kebab, bountiful salads, and freshly made pasta are dishes we come back for time and time again.



## 64 to 65

### HOMEGROWN CHOCOLATE OF CHOICE

**Risa Chocolates's** Brown Butter Milk Chocolate with Hazelnuts, dark chocolate bars, and *queso de bola* pralines

**Theo & Philo's** Barako (milk chocolate with coffee), sweet-sour-salty Green Mango and Salt, and Labuyo (dark chocolate with chili) bars

67

## Cocktail we crave



## THE MOSCOW MULE

### What's in it:

Ginger beer,  
lime juice,  
vodka, a slice of  
lime for garnish

### Where to get it:

Las Flores and  
Rambla (or you  
can make it at  
home!)

## FAVORITE CONVENIENCE STORE FINDS

### Family Mart soft-serve ice cream

We can get a little competitive when it comes to their swirl-all-you-can gimmick. Win or lose, everyone's rewarded with really good soft serve.

### Mini Stop fried chicken

With a Mini Stop in our building, we've had quite a lot of their chicken. The verdict? Always crunchy, always juicy, always good!



## 70 MATERIAL WE'RE OBSESSED WITH

We love **marble**—especially when it's fashioned into beautiful cheese boards, trays, and serving platters. These pieces are elegant and luxurious yet cool and contemporary, lending an air of sophistication to any tablescape.

71

## Indispensable cooking condiment

Good salt is a culinary investment. Our pick? **Yamanko natural roasted sea salt** locally harvested from Zambales and cooked in bamboo over earthen pots. The fine crystal granules are perfect for all your cooking and baking needs—even as a finishing touch for sweet treats.

## 72 FAVORITE MILK

Fresh and creamy, **Holly's Milk** is pure and rich—it tastes like it came straight from the farm!



## 73 Heaven in a bottle

On days when we're craving for something indulgent and need it in a jiffy, we turn to **Claude '9's Crab Fat**. One bottle goes a long way since it's packed with pure premium *aligue*—no extenders here! Sauté it in a little oil, drizzle with *calamansi*, and pour over rice. Done!

## 74 to 76 Turn on the TV!

Relaxing after a long day is especially ideal when there's a great TV show on. We love exciting reality shows like **MasterChef** and classic cooking programs like **Barefoot Contessa** (Ina Garten always captivates us with her cooking, decorating, and entertaining skills). Wanderlust strikes us hard, too, and we happily get our fix through travel-and-food shows like Anthony Bourdain's **Parts Unknown**.

77

## BEST BOWL OF RAMEN

Ramen bars—popular foreign franchises included—are all over the metro, but **Ramen Yushoken** (and their second branch **Mendokoro Ramenba**) is still the best in our book. Nothing beats their rich, flavorful broth, chewy noodles, and tender *chashu*. We easily wipe a bowl clean each time.

78

## FAVORITE ICED TEA

We love the freshly brewed artisanal teas from **Sweetea's by da.u.de!** Quench your thirst with their extensive selection (like Mango-Nilla or Berry Blossom), and have fun by mixing and matching flavors.

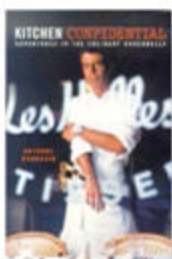


## 79 Favorite local retail shop

Sustainable general goods store **Ritual** has a whole lot of heart. You'll find an assortment of local organic kitchen essentials like sea salts, rice, coffee, and coconut sugar; green cleaning supplies; and household items like wooden rolling pins and woven throws. Everything is homegrown, artisanal, fair-trade, eco-friendly, and sourced locally (from different parts of the country) to help provincial farmers—everything shows the craftsmanship of the Filipino.

## 80 to 82 FAVORITE MEMOIRS OF ALL TIME

Sometimes food-centric stories make for the most fascinating reads.



### KITCHEN CONFIDENTIAL BY ANTHONY BOURDAIN

Anthony Bourdain's bestseller takes you on a journey to what really goes on behind the scenes at any restaurant kitchen. Bourdain's vivid storytelling and fervent passion for food make for a page-turner you won't be able to put down.



### MY LIFE IN FRANCE BY JULIA CHILD

Julia Child is one of the culinary world's most-loved icons. This fascinating memoir portrays her struggles upon first moving to France and narrates how she overcame them, all by diving headfirst into French culture. In the process, she discovers a newfound love and passion for food.



### LIFE, ON THE LINE BY GRANT ACHATZ

This powerful, inspiring book shares the story of world-renowned chef Grant Achatz and his fight with stage-four tongue cancer. Losing his sense of taste did not stop him from turning his restaurant Alinea into one of the best in the world.

83

## SERVICE DELUXE

Impeccable service completely elevates the dining experience, and **Yabu** always delivers. Their servers are passionate about the brand and the food they serve, making any meal there a truly enjoyable one.



84

## Favorite home-baking newbie

Two years ago, **Karisia Bitong** packed her bags and headed to London to study at Le Cordon Bleu. She has since put up her now five-month-old home-based Karisia Patisserie, which churns out some of the most delectable—and most beautiful—cakes and pastries we've had in a long time. Our favorites? The Nora (almond sponge cake, chocolate mousse, ganache on a crunchy praline base); the Fraisier (her take on strawberry shortcake); and a really good flourless chocolate cake.



86 to 87

**BEST SEATS IN  
THE HOUSE:  
AT THE  
BAR**

Hanging out at the bar is sometimes better than being seated at the best table in the house. Our favorites are the ones at **Your Local** and **Mecha Uma** because it's where all the action's at, really! You'll be able to talk to the chefs, watch how your Salmon Donburi or Matsusaka Wagyu is prepared, and even get great lighting and action shots for a picture-perfect Instagram post.

85

## Favorite salad dressing

We're thankful to the Japanese for a lot of edibles—sushi, tempura, ramen. What else? **Goma dressing**. We can't get enough of this roasted sesame sauce! It's all you need to perk up plain ol' salad.



## 88 Favorite dining pieces

**Cornerstone Pottery Farm's** bowls and plates, cups and vessels are all inspired by nature—organic in shape with irregular edges and textured surfaces—and finished with a brightly-colored shine, a natural-hued glaze, or a metallic sheen. Their stoneware will elevate your culinary creations, whichever piece you choose.

# RESTAURANTS

The Bowery

/ Locavore

/ Va Bene Pasta Deli

/ Dish



Lobster Shrimp  
Truffle Mac  
and Cheese

# A bite of the Big Apple

**The Bowery** brings American comfort food to the fore.

REVIEW BY SASHA LIM UY

If you could plan your entire day at The Bowery, start with the Eggs Norwegian. English muffin halves set the stage for delicate poached eggs and briny smoked salmon. Toasted and homemade, the bread soaks up most of the luscious yolk and succulent sauce. Lunch can be light or hearty: something like Moc's Sweet Chile Beaner—a spicy salad that asserts bitterness, sweetness, saltiness, and heat in every bite—or the rewardingly rich Short Rib Grilled Cheese where beef and caramelized onions brighten the combination of cheddar and Monterey Jack cheeses. Dinner is a simple solution: 5-Onion Soup Gratin—chunky and sweet, with a hat of sourdough instead of an impossibly heavy bread bowl. You have to leave room for the three-piece Buttermilk Fried Chicken and Waffles; it's beautifully fried and aggressively seasoned, coated with a light batter in a deep shade of brown. Amid the bold flavors, it's easy to forget about the waffle that lies underneath. Don't. It's thick, crisp-edged, and light—the perfect foil to the chicken.

Chef Cuit Kaufman has an instinct for New York-style comfort food, one that came to be known first through Borough, then Nolita and LES Bagels where he demonstrates proper New York-style pizzas and bagels. Now, he peddles



**Buttermilk Fried Chicken and Waffles**



**Homemade Cookie Crisps**

New York fare of an even more indulgent kind. His Manhattan-style take on a New England classic—a tomato-based, sour cream-spiked clam chowder with a surprise whisper of heat—is an indication of the type of food you'll find here, but it's the Lobster Shrimp Truffle Mac and Cheese that has tongues wagging and taste buds tingling. A dish for those who put a premium on experience and gustatory YOLOs, the creamy concoction is a ping pong racket-sized skillet made up of crème fraîche, cream cheese, and mozzarella. Kaufman's take isn't cloying at all—a common fault with this sort of dish—embellishing golden fusilli noodles with truffle oil, cracked black pepper, and lobster and shrimp morsels.

But in times when shelling out P1,200 for a plate of comfort food is a bit too painful, there's one thing you can rely on at The Bowery: homemade Cookie Crisps. Think cereal-sized cookies in a bowl, best enjoyed with milk. It's Kaufman's playful take on Borough's best-selling Cookies and Milk. They're moist and deeply chocolatey against fresh chilled whole milk—for P120, you can have this all day, any day.

## in a nutshell

### THE BOWERY

F151 Forbeswood Heights, Rizal Drive corner Burgos Circle, Bonifacio Global City, Taguig City; mobile no.: 0917-5252612.

### MUST-TRIES

Eggs Norwegian (P450), Buttermilk Fried Chicken and Waffles (P610), Moc's Sweet Chile Beaner (P280), Short Rib Grilled Cheese (P420), 5-Onion Soup Gratin (P160), Manhattan Clam Chowder (P180), Lobster Shrimp Truffle Mac and Cheese (P1,200), Homemade Cookie Crisp (P120)

### THUMBS UP

The Bowery is open 24/7, so you can get your fill of great eats any time of day.



PHOTOGRAPHY: ALDWIN ASPILLERA. PICTORIAL DIRECTION: REGINE RAFAEL

Torta Manga,  
Bicho Bicho,  
Turon con Leche

Sizzling Sinigang



## Homegrown hits

Sizzling *sinigang* and oyster *sisig* are haute *pulutan* fare at **Locavore**.

REVIEW BY RYAN FERNANDEZ

**M**ention *pulutan*, and images of ice-cold beer and the greasiest, saltiest finger foods begin to swim in my head: Pork *sisig*, crackly *chicharon*, and fried odds and ends. Locavore is an ode to sustainable food, where Filipino bar chow takes interesting turns. Flanked by warehouses on Brixton Street in Barangay Kapitolyo, the restaurant borrows the tactile, industrial feel of its neighbors. It is large and noisy, and there's a working class charm in its use of long wooden tables, bamboo, steel girders, gravel, and concrete walls.

Manning the kitchen is Mikel Zaguirre, once head chef at La Regalade, who gussies up homegrown cuisine while staying keen on the play on contrasts familiar to Filipino palates. Start with lip-puckering green mango-and-*singkamas* skewers with *bagoong* and smoked rock salt, or sample a platter of classic street food. It's fish balls, *kikiam*, and bright orange *kwek-kwek* matched with a trifecta of dips—sweet and sour, vinegar, and the truly authentic syrupy “Manong sauce.” *Kilawin* is a strong component of the menu, featuring fresh *tanigue* and oysters shipped in from Aklan. Speaking of oysters, Locavore serves a mean oyster *sisig*—savory, crisp clumps of fried goodness tossed with flecks of *lechon*.

A selection of local beers makes for a magnificent pairing. The Boneless Lechon Belly is utterly soft; the crisp skin giving way in between bites that reform into a sticky, moist mess. Whole roasted onions, garlic cloves, and tomatoes give it French rusticity. Ultimately, Zaguirre's playfulness shines through in the Sizzling Sinigang. The twist? Beef short ribs in a quirky gravy and tamarind stew. One moment it's thick and savory, the next sour and fruity. The unexpected combination keeps you on the edge, and your palate tingling for the next spoonful. This one begs for rice to play down the assertive flavors. For a sweet ending, Locavore features local modernized classics including sugar-dusted Bicho Bicho dunked in coco jam and melted *tablea*, and Torta Manga, a layered tart made with nuts and dulce de leche with a delicate meringue crust, enough to pose Dulcelin's mango torte a reasonable challenge.

As the trend of foreign heavyweights arriving in the restaurant scene continues, Locavore appears to be a peculiar animal, one of the few ushering forward the farm-to-table movement. Turning inward for inspiration, the restaurant roots itself in what we Filipinos know and relish the most.

### in a nutshell

**LOCATORE** 10 Brixton Street, Barangay Kapitolyo, Pasig City; tel. no.: 246-9069

#### MUST-TRIES

Street Food Platter (P200), Boneless Lechon Belly (P550), Lechon and Oyster Sisig (P400), Sizzling Sinigang (P530), Torta Manga (P240), Turon con Leche (P220), Bicho Bicho (P160)

#### THUMBS UP

Take advantage of Locavore's buy-one-take-one promo on their signature cocktails from 5 p.m. to 9 p.m.

# Molto delizioso!

There's no other way to describe **Va Bene Pasta Deli**. It's very, very good!

REVIEW BY SASHA LIM UY

**C**hef Massimo Veronesi works in the spirit of tradition. His pastas are handmade, and his style casual and welcoming—in a way only Italians could be. This is nothing new, of course. Veronesi used to head Mi Piacce at The Peninsula Manila before converting his pasta pick-up place into a full-service restaurant. In 2011, Va Bene developed a cult following almost instantly despite its size. Its charm largely stemmed from its status as an open secret, a gem in the most unlikely of places—a gas station.

Now the chef is faced with a bigger challenge: Va Bene's second space sits in a shiny new mall. Thankfully, despite the new, modern location, the restaurant still has that same charm, the homey Italian ambience, with the waitstaff periodically checking if guests are having a good time. Indeed, a trip to any of the two Va Bene branches is like a visit to the Veronesi home (the number on their website even connects you directly to Carolyn, his wife) where the pasta is always amazing and even an old pairing (like melon and prosciutto) is always exciting. The Pappardelle, with lamb shank braised for 12 hours and Italian sausage, is still wonderful—wide ribbons are tossed with more than an ample amount of meat, perked up by olives and tomatoes. The Potato Gnocchi is still pillowy and rich, but balanced and beautiful.

For those days when the usual Black Ink Tagliolini needs to be put on hold, the Lobster and Prawns Cappellacci is an impressive alternative. A type of ravioli, the cappellacci is also infused with squid ink, hugging whole pieces of shrimp and swimming in a tasty lobster bisque sauce; more shrimps are sprinkled all over the plate.

The fourth time the server asked me about the food, I could only nod—in a way only good tiramisu can render the most talkative people quiet. I was relishing the cool, creamy mascarpone as it danced with crunchy biscuits and deep coffee notes.

The chef's skills have been tested—and proven in the kitchen, wherever the kitchen may be. Clearly, in this bigger playground, his talents have grown.



Lobster  
and Prawns  
Cappellacci

## in a nutshell

**VA BENE** Cinema  
Level, Central Square,  
Bonifacio High Street,  
Bonifacio Global City,  
Taguig City; mobile no.:  
0917-7225789

**MUST-TRIES** Parma  
Ham (P490),  
Pappardelle (P460),  
Lobster and Prawns  
Cappellacci (P590),  
Potato Gnocchi (P410),  
12-hour Braised  
Veal Cheeks (P890),  
Traditional Italian  
Tiramisu (P280)

**THUMBS UP** Va Bene's  
lineup of menu specials  
constantly evolves,  
but you can bet all  
the dishes are worth  
a try—you just might  
miss them when  
they're gone.



Tiramisu



## Dish

RESTAURANT NEWS, SERVED HOT!



## Farmacy Ice Cream and Soda Fountain

The chefs behind Wildflour Café + Bakery introduce us to their newest venture, Farmacy Ice Cream and Soda Fountain, taking us back to the charming, nostalgic soda-fountain-at-the-pharmacy shops of decades past. At Farmacy, ice cream and sodas are made in-house, ensuring they're of the highest quality. Choose among all-time favorites like hazelnut, pistachio, and strawberry, or try a creative flavor like Moonshine, which has a splash of bourbon. You can also turn these scoops into super-thick milkshakes, and add malted milk, espresso, or even alcohol for oomph. The decadent sundaes, parfaits, and boats don't disappoint either, with classics like Banana Split and Hot Fudge. Floats, ice cream sandwiches, ice cream-stuffed brioche bombolonis, and "after-dark" boozy desserts are must-tries on the menu, too. Whatever sweet route you decide to take, you'll leave with a silly sugar-induced smile on your face. **Farmacy is at G/F Net Lima Building, 4th Avenue corner 26th Street, Bonifacio Global City, Taguig City.**

### EVERYONE'S TALKING

**ABOUT...** the churros from Churreria La Lola at Power Plant Mall. The guys behind Rambla and Las Flores whip up the fried Spanish pastry classic and serve them with a rich chocolate dipping sauce, or stuff them with peanut butter or Nutella. There are savory variants worth trying, too, wonderfully paired with aioli sauce or salsa brava. Sweet or savory, you know you're in for a treat.



JUST OPENED



Hailing from Philadelphia, Rita's Italian Ice combines refreshing Italian ice and smooth custard ice cream. Go ahead, try your hand at mixing and matching super-fine Italian ice in flavors like Strawberry-Banana, Rootbeer, and Watermelon with custard flavors like Chocolate, Vanilla, and Coffee. You can have your ice and custard in three ways: as a layered Gelati, a blended Blendini, or as a Misto Shake. Try it this summer!



One of the up-and-coming neighborhoods, Burgos is teeming with unique, vibrant eats. The latest little eatery to set up shop is unassuming yakitori joint, Tambai. A wide array of meats and veggies on sticks makes up their menu—from traditional fare like chicken leg, pork barbecue, roasted garlic, and cherry tomatoes, to the more adventurous beef *isaw* and chicken liver. The scene is casual, and Tambai is a place you'll definitely want to visit with friends—the more the merrier when sampling yakitori at this fun spot.

PHOTOGRAPHY: ALDWIN ASPILLERA (FARMACY) AND COURTESY OF SPOTPH (CHURRERIA LA LOLA, RITA'S ITALIAN ICE, AND TAMBAI). TEXT: REGINE RAFAEL. SEE DIRECTORY FOR RESTAURANT ADDRESSES.

# Yummy Lessons

## Eggs-pert tip

Separating egg whites from the yolks can be a messy affair. To make the task easier, start with cold eggs. When eggs are cold, the yolks are firmer and are less likely to break. Next, prepare three bowls: The first is for the yolks; the second is for the whites; the third is for catching the egg white as you crack each egg. Don't do it over the bowl with the separated egg whites—broken yolks might get into them. Transfer the white from the third to the second bowl each time you successfully separate an egg. With some practice, this task will be a breeze!



### ***This month,*** **LEARN HOW TO...**

Master the basic  
**FLAKY PIE**  
**CRUST** recipe



Prepare a  
**SALTED CARAMEL**  
**CHOCOLATE CAKE**  
at home



Make **BAKED CHEESE**  
**STICKS** with the kids



Prepare **WAFFLES** in  
8 new ways

## Yummy Lessons BACK TO BASICS



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

The classic flaky pie dough or *pâte brisée*, as the French call it, is a valuable baking recipe. Take the time to master it because it's so versatile. With just one basic dough, you can create various pastries—from pies and tarts to empanadas and turnovers. In the beginning, I have to admit I was quite intimidated by handling and rolling out the dough. But with lots of patience and a few tricks up my sleeve, I realized it's really, as they say, easy as pie! My secrets for the perfect pie dough? Make sure that the butter, shortening, and water are very cold; handle the dough lightly, mixing it with as few strokes as possible; and give the dough some time to rest. Once you've gained confidence, I am pretty sure you'll be inspired to bake an assortment of treats. So bring out your rolling pin and start baking!



PHOTOGRAPHY: PATRICK MARTINEZ (EDITOR AND PIE) AND MIGUEL MACALACENO (DEMONSTRATION). RECIPE: MEL JIMENEZ. TEXT & STYLING: RACHELLE SANTOS.



1



4



4



5

## Classic Flaky Pie Crust

**Makes** 1 (9-inch) pie crust **Prep Time** 40 to 50 minutes, plus chilling time **Baking Time** 20 to 25 minutes

### WHAT YOU NEED

- ✓ 1¼ cups all-purpose flour, plus extra for dusting
- ✓ ½ teaspoon salt
- ✓ 1 tablespoon sugar
- ✓ 4 tablespoons unsalted butter, chilled and cut into ¼-inch cubes
- ✓ 4 tablespoons vegetable shortening, cut into ¼-inch cubes and frozen
- ✓ 4 to 5 tablespoons ice-cold water

### Toppings to make banana cream pie

- ✓ 1 cup store-bought custard cream
- ✓ 8 bananas (*lakatan* variety), sliced into rounds
- ✓ 1½ cups whipped cream
- ✓ ground cinnamon or cocoa powder for dusting

### WHAT TO DO

**1** Whisk together flour, salt, and sugar in a large bowl. Add butter and shortening. Incorporate butter and shortening pieces into the flour mixture using a pastry blender or two knives. Keep cutting and tossing until the mixture begins to resemble coarse sand (butter and shortening

pieces should be no larger than small peas).

**2** Sprinkle evenly with ice-cold water. Gently fold the mixture using a rubber spatula, pressing lightly so the dough comes together. Add 1 more tablespoon water if mixture is too dry.

**3** Shape into a ball then flatten into a 1-inch-thick disk. Dust with flour and wrap in plastic wrap. Chill in the refrigerator for at least 1 hour or up to 6 hours before rolling out.

**4** Lightly dust a clean surface with flour and roll out dough into an 11-inch circle. Transfer carefully to a 9-inch pie pan, pressing lightly on the bottom and up the sides. Fold the overhang onto the edge of the pie pan and crimp the edges using a fork or your fingers. Chill for 30 minutes or up to 1 hour.

**5** Preheat oven to 400°F. Line the pie with foil or parchment paper and fill with pie weights or dried beans, filling up to the edges of the crust shell. Bake for 15 minutes, then remove the weights and foil or paper. Bake for 10 more minutes or until the crust is light gold and edges begin to brown. Let cool completely before using.

**6** To make the banana cream pie pictured here, spread custard cream on crust and arrange banana slices on top. Top with whipped cream. Refrigerate for at least 2 hours. Dust with cinnamon or cocoa right before serving.



YOU CAN ALSO USE A FOOD PROCESSOR FITTED WITH THE BLADE ATTACHMENT FOR STEP 1. AFTER ADDING BUTTER AND SHORTENING, PULSE 3 TIMES, IN 2-SECOND INTERVALS, OR UNTIL THE MIXTURE BEGINS TO RESEMBLE COARSE SAND. TRANSFER TO A LARGE BOWL AND PROCEED WITH THE RECIPE.



I love this fudgy three-layer cake because it's filled with a buttery salted caramel sauce and is frosted with rich ganache. It's decadent, moist, and luscious—truly worth making for a special celebration!

## 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. These days, Chef Jun Jun is busy teaching culinary students at CACS branches in Cavite, Davao, and Subic, as well as doing consultancy work for resorts in Boracay and Siargao. Follow Chef Jun Jun on Instagram at @chefielise.



6



7



8



8



# Salted Caramel Chocolate Cake

## WHAT YOU NEED

### For the moist chocolate cake

- ✓ 3 cups all-purpose flour
- ✓ 1 cup Dutch-processed cocoa powder
- ✓ pinch of instant coffee powder
- ✓ 2 teaspoons baking soda
- ✓ 1/2 teaspoon baking powder
- ✓ 1/4 teaspoon salt
- ✓ 4 large eggs
- ✓ 2 1/2 cups sugar
- ✓ 2 teaspoons vanilla extract
- ✓ 340 grams butter or margarine, melted
- ✓ 2 cups water

### For the caramel filling

- ✓ 1 cup sugar
- ✓ 1 tablespoon light corn syrup
- ✓ 3 tablespoons water
- ✓ 1 cup heavy cream, warmed
- ✓ 1/4 cup butter
- ✓ 2 1/2 teaspoons salt
- ✓ 2 teaspoons vanilla extract

### For the chocolate ganache

- ✓ 1 cup heavy cream
- ✓ 2 tablespoons light corn syrup
- ✓ 325 grams bittersweet chocolate, chopped finely
- ✓ 2 tablespoons butter

## WHAT TO DO

**1** Make the cake: Preheat oven to 350°F. Grease and line 3 (9-inch) round pans.

**2** Make the moist chocolate cake: Combine flour, cocoa powder, coffee powder, baking soda, baking powder, and salt in a medium bowl.

**3** Beat eggs, sugar, and vanilla extract in a large bowl until smooth. Add melted butter and blend well.

**4** Add flour mixture to egg mixture in 3 batches, alternating with water, beginning and ending with the flour

mixture. Mix well using a large rubber spatula or wooden spoon.

**5** Divide batter among prepared pans. Bake for 30 to 35 minutes or until a toothpick inserted in the center comes out with moist crumbs. Cool well in pans and remove just before frosting.

**6** Make the caramel filling: Place 1 cup water and ice cubes in a large bowl to make an ice bath; set aside. Mix sugar, corn syrup, and water in a saucepan until grainy and evenly combined. Place saucepan over medium heat and cook until sugar is completely melted, brushing down the sides of the pan with a brush dipped in cold water. Do not stir mixture once sugar has melted and begins to boil. Cook until mixture is amber in color. Carefully whisk in warm cream; mix well until sugar is completely melted. Remove pan from heat. Whisk in butter and salt; mix until smooth. Strain into a bowl then mix in vanilla. Place bowl on top of ice bath for 15 to 20 minutes. Refrigerate until ready to use.

**7** Make the chocolate ganache: Combine heavy cream and corn syrup in a saucepan over medium heat; bring to a boil. Place chocolate in a large heatproof bowl. Pour cream mixture over chocolate and let stand for 5 minutes. Whisk mixture until smooth. Add butter; mix well. Refrigerate until ready to use.

**8** Remove cakes from pans. Place 1 cake layer on a cake plate or board. Spread with half of the caramel filling. Cover with another layer and spread again with remaining caramel filling. Cover with the last layer. Let set in the refrigerator for at least 1 hour.

**9** Frost cake with chocolate ganache using an offset spatula. Refrigerate for at least 1 hour before serving. **Makes 1 (9-inch) cake.**

## Baked Cheese Sticks

When it comes to *merienda* favorites, cheese sticks are a classic. We baked ours to cut down on fat and prep time.

### WHAT YOU NEED

- ✓ 6 (6-inch) *lumpia* wrappers
- ✓ 6 (5x1/2-inch) strips quick-melting cheese

### WHAT TO DO

- 1 Preheat oven to 400°F. Line an 8-inch baking pan with parchment paper; set aside.
- 2 Place *lumpia* wrapper on a chopping board or plate. Place cheese at the bottom third of the *lumpia* wrapper; roll, folding the sides toward the middle. Brush the end of the wrapper with water to seal properly. Repeat with remaining ingredients.
- 3 Transfer cheese sticks to prepared pan and bake for 10 to 12 minutes or until golden brown. Serve immediately. **Serves 2.**

### TIP

MAKE IT MEATY!  
ADD A SLICE OF  
HAM OR PEPPERONI  
ALONGSIDE THE  
CHEESE STRIP.



2



2



3



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



## Waffles

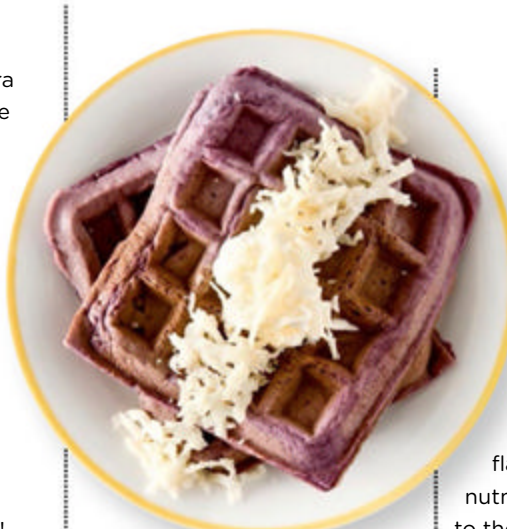
Celebrate the start of a new day with this golden treat. We've got eight fun ideas to mark our eighth anniversary!

### 1 An ode to Benedict

Get everyone around the breakfast table extra excited by serving them the combined goodness of waffles and eggs Benedict. Prepare the usual suspects—ham or bacon, greens like spinach, and hollandaise sauce—but instead of using English muffins, go for freshly cooked golden waffles.

### 2 Fondue for two

Serve waffles at an at-home dinner date! Simply slice waffles—make them extra crispy or use store-bought Belgian waffles—into 1-inch squares. Place warm chocolate sauce spiked with a little rum in a fondue bowl. Serve the duo with fruits on the side.



### 3 Purple pride

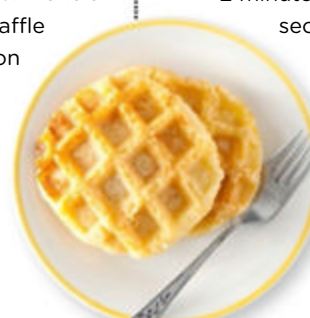
Pay homage to local flavors by whipping up the fluffiest *ube* waffles. Pick from any of these three ways: Add freshly grated purple yam to your waffle base, mix in homemade or store-bought *ube* jam to the batter, or simply add a few drops of *ube* flavoring and coloring to your waffle recipe. Top with whipped cream and shredded *queso de bola*.

### 4 Orange waffles

Start by boiling or baking orange sweet potatoes (*kamote*). Once soft, mash sweet potatoes using a fork. Add the usual waffle recipe ingredients but use less flour (sweet potatoes are already your main source of starch). For a flavor boost, add cinnamon, nutmeg, and coconut milk to the mix. Make it savory by cutting the amount of sugar and topping it with butter, bacon bits, and chopped herbs.

### 5 Wicked 'wich

Got leftover waffles from breakfast? Make a Honeyed Chicken Waffle Sandwich, our take on the classic chicken and waffles. Have it for lunch or an afternoon snack. Head to Yummy. ph for the recipe.



### 6 Choco overload

Entertaining a group of chocoholics? Set up a DIY waffle bar! Start with a chocolate waffle, which you can make by adding cocoa powder to the batter. Make sure you cook the waffles on the spot to prevent them from getting soggy. Then get creative with the toppings—caramel popcorn, chocolate candies, ice cream...even chili flakes work well!

### 7 Grilled great

Elevate a plain grilled cheese sandwich by using waffles instead of the usual white bread. Our Grilled Cheese Sandwich with Pulled Pork on page 57 is a good start. Just make sure to lessen the amount of sugar in the waffle base. Serve with tomato soup to round out the meal.

### 8 Exciting ensaymada

Turn *ensaymada* into a waffle! Spread butter on your waffle maker. Flatten an *ensaymada* slightly then place it on the center of the gadget; press until grilled, about 1 to 2 minutes (a few extra seconds will result in a crispy product). Serve with hot chocolate for the complete experience!

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# DIRECTORY

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

## SUPERMARKETS

### The Landmark

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

### Pioneer Centre Supermarket

8006 Pioneer Street, Barangay Kapitolyo,  
Pasig City (tel. no.: 637-7033)

### SM Supermarket

At all SM malls nationwide; for a list of all  
branches, see [www.smsupermarket.com](http://www.smsupermarket.com)

## RESTAURANTS

### Churreria La Lola

L/GF Power Plant Mall, Rockwell Center, Makati  
City (mobile no.: 0915-4129468)

### Rita's Italian Ice

Unit 115-116 V-Mall, Greenhills Shopping Center,  
Greenhills, San Juan City (tel. no.: 650-5859)

### Tambai Yakitori Snackhouse

5779 Felipe Street, Poblacion, Makati City (mobile  
no.: 0917-8423725)

## OTHERS

### The Cookery Place

2GH Kensington Place, Bonifacio Global City,  
Taguig City (tel. no.: 775-4161)

### Crate and Barrel

4/F Mega Fashion Hall, SM Megamall, EDSA  
corner Julia Vargas Avenue, Mandaluyong City  
(tel. no.: 942-0761)

### Fabric Bar by Weaves of Asia

3/F Greenbelt 5, Legazpi Street, Ayala Center,  
Makati City (tel. no.: 501-3164)

### Lucina Home

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

### miradips at Sandwicheese

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

## FROM "YUMMY'S 88"

### 8 Cuts Burger Blends

For a list of all branches, visit [www.facebook.com/8cutsburgerblends](http://www.facebook.com/8cutsburgerblends).

### Antonio's

Purok 138, Barangay Neogan, Luksuhin-Mangas  
Road, Alfonso, Tagaytay City (mobile no.:  
0918-8992866); [www.antoniosrestaurant.ph](http://www.antoniosrestaurant.ph)

### Assad Mini Mart

Unit 1-A, Eurocrest Building, 126 Jupiter Street,  
Bel-Air Village, Makati City (tel. no.: 897-2543);  
1286 I.K.J.L. Midtown Executive Homes, United  
Nations Avenue, Paco, Manila (tel. no.: 526-5034);  
Door 5, Thaddeus Arcade, Gil Fernando Avenue,  
San Roque, Marikina City (tel. no.: 645-1596);  
[www.assadminimart.com](http://www.assadminimart.com)

### Beni's Falafel

4634 Valdez Street, Poblacion, Makati City  
(mobile no.: 0906-3491300)

### Blackbird

Nielson Tower, Ayala Triangle Park, Makati  
Avenue, Makati City (tel. no.: 828-4888)

### Bon Banh Mi

8390 Mayapis Street, Makati City (tel. no.:  
808-7979); [www.bonbanhmi.net](http://www.bonbanhmi.net)

### Bono Gelato

For a list of all branches, visit  
[www.gelatobono.com](http://www.gelatobono.com).

### Borough

G/F The Podium, ADB Avenue, Mandaluyong  
City (tel. no.: 570-8906); [www.facebook.com/boroughph](http://www.facebook.com/boroughph)

### Carmen's Best

For a list of all distributors, visit  
[www.carmensbest.com](http://www.carmensbest.com).

### CDP

148B Level R1, Power Plant Mall, Rockwell Center,  
Makati City (tel. no.: 556-4454)

### Cibo

For a list of all branches, visit [www.cibo.ph](http://www.cibo.ph).

### Cornerstone Pottery Farm

B1084 Balubad 1st (near Aguinaldo Highway),  
Silang, Cavite (mobile nos.: 0919-9952022,  
0919-2384435); [www.facebook.com/cornerstonepotteryfarm](http://www.facebook.com/cornerstonepotteryfarm)

### The Curator

134 Legazpi Street corner C. Palanca Street,  
Makati City (mobile no.: 0916-3554129)

### Delimondo

Available at leading supermarkets. For more  
information, visit [www.facebook.com/Delimondo](http://www.facebook.com/Delimondo).

### Earth Kitchen

Lot 10-B-10 White Plains, Katipunan Avenue,  
Quezon City (tel. no.: 577-9138)

### El Cirkulo

900 A. Arnaiz Avenue corner Paseo De Roxas, San  
Lorenzo Village, Makati City (tel. no.: 810-2763)

### Eric Kayser

G/F Promenade, Greenhills, San Juan City (tel.  
no.: 941-0738); with branches at Power Plant Mall  
and Rustan's Supermarket Makati

### Family Mart

For a list of all branches, visit  
[www.familymart.com.ph](http://www.familymart.com.ph).

**Farmacy Ice Cream and Soda Fountain**  
G/F Net Lima Building, 4th Avenue corner  
26th Street, Bonifacio Global City, Taguig City  
(tel. no.: 887-3622)

**Gino's Brick Oven Pizza**  
Bautista Street corner Tordesillas Street, Salcedo  
Village, Makati City (tel. no.: 779-8192); with  
branches at The Podium and Katipunan Avenue

**Grace Park**  
G/F One Rockwell, Hidalgo Drive, Makati City  
(tel. no.: 843-7275)

**Hole in the Wall**  
4/F Century City Mall, Kalayaan Avenue,  
Poblacion, Makati City

**Holly's Milk**  
For a list of all distributors, visit  
www.hollysmilk.com.

**Homemade by Roshan**  
To order, contact tel. no.: 631-7786, mobile no.:  
0917-8336286, or visit www.homemadebyroshan.

**Jipan**  
For a list of all branches, visit www.jipan.com.ph.

**Juju Eats**  
For a list of all branches, visit www.jujueats.com.

**Karisia Patisserie**  
To order, call mobile no. 0977-2148471 or email  
karisia\_patisserie@yahoo.com.

**Little Store on the Hill**  
2 Jose Abad Santos Street, Little Baguio, San  
Juan City (tel. no.: 721-2359)

**Marks and Spencer Food**  
2/F Bonifacio High Street Central Square,  
Bonifacio Global City, Taguig City (tel. no.:  
950-8180); G/F Eastwood Mall Veranda,  
E. Rodriguez Jr. Avenue, Libis, Quezon City

**Mecha Uma**  
RCBC Savings Bank Corporate Center, 5th Street  
Bonifacio South, Fort Bonifacio, Taguig City  
(tel. no.: 801-2770)

**Mendokoro Ramenba**  
V Corporate Centre, Soliman Street, Salcedo  
Village, Makati City (tel. no.: 215-1751)

**Merry Moo Ice Cream**  
For a list of all distributors, visit www.facebook.  
com/Merrymoo.icecream.

**Mini Stop**  
For a list of all branches, visit  
www.ministop.com.ph.

**New Hatchin Japanese Grocery**  
Guerrero Apartments, 2113 Mabini Street,  
Malate, Manila; 7602 Sacred Heart Street, San  
Antonio Village, Makati City (tel. nos.: 897-7207,  
890-1649, 890-5038)

**Pio's Kitchen**  
96 Scout Reyes Street corner Scout Fuentebella  
Street, Barangay Laging Handa, Quezon City  
(tel. nos.: 501-2391, 509-4529; mobile no.:  
0917-5322892); www.piospaella.com

**Rambla**  
G/F Joya Building, Joya Drive, Rockwell Center,  
Makati City (tel. no. 823-6468)

**Ramen Yushoken**  
Molito Lifestyle Mall, Madrigal Avenue,  
Muntinlupa City (tel. no.: 808-7424)

**Risa Chocolates**  
To order, visit www.risa.ph.

**Ritual**  
For information, visit www.facebook.com/  
ritualshop and www.ritual.ph.

**Salcedo Saturday Market**  
Jaime C. Velasquez Park, Salcedo Village,  
Makati City

**Santis Delicatessen**  
For a list of all branches, visit www.facebook.com/  
SantisDelicatessen.

**Sebastian's Ice Cream**  
To order, call tel. no.: 426-6953 or email  
sebastians.icecream@gmail.com. For a list of all  
branches, visit www.facebook.com/Sebastians.  
Ice.Cream.

**Sonsi House of Longganisa**  
Madison Square, 4 Pioneer Street corner Sheridan  
Street, Mandaluyong City (tel. no.: 706-5962)

**Spiral**  
Softel Philippine Plaza, CCP Complex, Roxas  
Boulevard, San Isidro, Pasay City (tel. nos.:  
551-5555, 832-6988)

**SweetCraft Baking and Confectionery  
Supplies**  
373 Boni Avenue, Mandaluyong City (tel. no.:  
532-1595); www.sweetcraft.net

**Sweetea's by da.u.de**  
Mega Food Hall, 5th Floor Building D, SM Mega  
Fashion Hall, Mandaluyong City

**Theo and Philo**  
To order, visit www.theoandphilo.com.

**Toby's Estate**  
For a list of all branches, visit  
www.tobysestateph.com.

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

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

**Yabu**  
For a list of all branches, visit www.yabu.ph.

**Yamanko Farm Products**  
33 Balingasa Road, Balintawak, Quezon City  
(tel. no.: 363-5112)

**Yardstick**  
Universal LMS Building, 106 Esteban, Makati City  
(tel. no.: 845-0073)

**Your Local**  
106 Esteban, Legazpi Village, Makati City  
(tel. no.: 823-6206)

**Yuan Ongpin**  
To order, contact mobile no. 0917-8877986.

ADVERTISING FEATURE

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## The Ajinomoto® Umami Culinary Challenge Year 6

The University of Santo Tomas (UST) won the Umami Bowl Award (for the 2nd year) and the Luzon-Visayas-Mindanao Showdown for My Own Umami Creation during the recently concluded **Ajinomoto® Umami Culinary Challenge (UCC)** 2015. Sharing the spotlight with UST is Hercul College from Roxas City, who won the Best Filipino Umami Dish Luzon-Visayas-Mindanao Showdown. On its 6th year, UCC organizer, Ajinomoto Philippines Corporation (APC), put together the best culinary teams from Luzon-Visayas-Mindanao in one cooking arena to showcase their masterful

culinary  
creations. UCC  
remains to be  
the biggest,  
intercollegiate,  
multi-category  
culinary  
competition  
that focuses on  
the delicious  
potential of  
umami, the 5th  
basic taste.



## EARNEST BAKES BY EARNEST ZABALA

"What is the sweetest thing your significant other has ever done for you?" Earnest Mangulabnan-Zabala's husband was asked at a Valentine's Day interview some years ago. His reply: "Earnest bakes! What could be sweeter than that?"

Though the whole operation still runs from their family home, Earnest Bakes now brings sweetness to many others, too. A small but earnestly growing brand, Earnest Bakes churns out a delectable line of cakes, pies, cookies, and other desserts which often takes the spotlight away from a rock star—her husband (slash product tester, slash delivery boy) Buddy Zabala, bassist for The Eraserheads.

Earnest herself wears many hats: Besides being a wife and a mother to their 13-year-old Vada, she does work as a production manager and as an advocate for reproductive health. Entirely self-taught, the home baker was persuaded to start taking in

orders from friends and family, which led her to expand her repertoire of recipes. It was when a friend who owned a coffee shop asked her to come up with a local version of Key lime pie that she developed the recipe for her signature offering, the tart and smooth *calamansi* pie, featured as one of *Yummy's* 50 Best Desserts in 2012.

Lately, the product line has taken a geeky turn: In collaboration with Jovan de Ocampo, their artist-friend who makes one-of-a-kind fondant icing designs for the brand's cakes, Earnest has whipped up wonders like a Game of Thrones-inspired wedding

cake and Doctor Who-themed cupcakes, confections for which her business is beginning to be known for.

It's only lately that Earnest has allowed herself to acknowledge that it isn't just the recipes that are behind the success of the product. "The process, the baker's method, has something to do with the it," she says; two people can have the same recipe turn out differently. Maybe it's practice, or maybe it's more intangible. At this, Buddy interrupts guitar practice with Vada from the basement of their home, and sticks his head around the doorway: "I smell cake. Is there cake?"



For more information, contact mobile no. 0917-8135819 or visit [www.facebook.com/earnestbakes](http://www.facebook.com/earnestbakes).

# A Triple Chocolate Celebration

Chocoholics have a reason to rejoice with this decadent dessert from KitchenAid

## Triple Chocolate Parfait

### Ingredients:

- 2 cups oreo crumbs
- 1 cup brownie
- ½ cup chocolate syrup
- 8 oz cream cheese, softened
- fruit of your choice (sliced strawberries or diced mangoes)
- 1 cup heavy cream, chilled

### Procedure:

1. Make brownie crumbs by using the KitchenAid chopper attachment-hand blender. Set aside.
2. With the same chopper, combine softened cream cheese and chocolate syrup. Set aside.
3. Whip heavy cream using the KitchenAid hand blender whisk attachment until stiff peaks form. Gently fold in the chocolate cream cheese mixture.
4. In a shooter glass, alternately spoon over brownie crumbs, whipped cream mixture and oreo crumbs.
5. Top with your choice of fruit.

Enjoy blending, mixing, crushing, chopping, whisking and puréeing ingredients with the **KitchenAid Hand Blender**. The stainless steel blade quickly blends ingredients for smoothies, milk shakes, soups and even baby food. The soft grip handle offers a non-slip, comfortable hold to continuously blend ingredients and interchangeable bell blades for versatile use. It also has a removable blending arm with fixed blade locks to the motor body for easy operation. The blade even comes with covers to prevent scratching on the metal and plastic cookware!



**KitchenAid®**

 KitchenAid Philippines • [www.kitchenaid.com.ph](http://www.kitchenaid.com.ph)

Available in: Coleman stores, Rustan's Department Stores, Gourdo's and in [www.lazada.com.ph/kitchenaid](http://www.lazada.com.ph/kitchenaid)



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Cooking Ranges



Built-in Ovens



Range Hoods

