

Most Popular RECIPES

2017



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TOCINO (SWEET CURED PORK)

Ingredients:

- 1 kilo pork (butt, shoulder, ham or belly) cut into ¼ inch thin
- ¾ cup brown sugar
- 1 ½ Tbsp salt
- 3 cloves garlic, finely minced
- 1 Tbsp soy sauce
- 2 Tbsp rice vinegar
- ¼ cup fruit juice (pineapple, apple) - optional
- ½ tbsp finely ground black pepper
- 1 Tbsp rice flour- optional
- natural red food color -optional



Instructions:

- In a big bowl, combine all ingredients except for the pork slices. Mix until well blended.
- Add the pork and mix using your hand, use hand gloves to avoid stains. Mix for several minutes to an hour.
- Transfer to a container with a cover and let it sit overnight on the counter.
- Mix again for a couple of times before putting in the fridge. Cure for 24 hours or up to 3 days. Can be frozen afterward and stored longer.

HOW TO COOK TOCINO?

The way we cook Tocino in Pampanga is we first boil it in about 1-2 cups of water in a pan. When most of the water is gone and sauce starts to thicken, you can add cooking oil. If your pork has enough fats on it, then no need to add oil as it will make its own but if not then add 3-4 tablespoon of cooking oil and let it cook over medium heat until the sauce caramelize and meat is browned.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



ENSAYMADA

Ingredients:

1 cup milk
½ cup + 2 Tbsp. sugar
½ cup shortening
1 envelop instant yeast bloomed in
¼ cup warm water with 1 tsp sugar
3½ cup flour
3 egg yolks
¼ Tbsp salt
¼ cup butter, softened to room
temperature- for brushing
TOPPINGS:
½ cup butter, softened to room
temperature
½ cup powdered sugar
1 cup grated cheese (Kraft cheese)



Instructions:

- In a mixing bowl, mix together milk, shortening, sugar and salt.
- Add half of the flour and the bloomed yeast and mix for 3-5 minutes at medium speed until a paste-like consistency is achieved.
- Add the egg yolks and the rest of flour and mix for another 3 minutes. Add more flour if the mixture is too liquid or too sticky but not too much, the dough is supposed to be sticky.
- Scrape the sides while folding the dough in the middle of the bowl and then cover with kitchen towel. Let it rest and rise in a warm place for 2-3 hours or until it doubled its size.
- Scrape the sides of the bowl while tipping the sticky dough over to the thinly floured working surface.
- Roll the dough into a log and cut into two. Roll each log again and cut into two. Repeat this process until you end up with 16 slices.
- Using a rolling pin, roll a slice into a rectangle (about 8x4 inch) and brush the surface with softened butter. Roll it from one end of the long side to the other end, creating a long, thin log then shape it into a coil (spiral) with the end tucked under.
- Place each coiled dough in a greased mold and let it rest in a warm place for about 30 minutes to 1 hour until it has risen to almost double its size.
- Bake them in a preheated oven at 300°F /150°C for 20-25 minutes. Once baked let them cool down for a few minutes before removing from molds. Then let them cool completely.
- Meanwhile, prepare the buttercream by creaming ½ cup of softened butter and ½ cup powdered sugar.
- Using a knife or spoon, cover the top of the ensaymadas with buttercream and lastly with a generous amount of grated cheese.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)

LONGANISA (FILIPINO SWEET SAUSAGE)

Ingredients:

600 g ground lean pork
250 g ground pork fat
1 head garlic, finely chopped
½ cup brown sugar
1 Tbsp soy sauce
1 Tbsp salt
3 Tbsp vinegar (coconut vinegar)
1 tsp ground pepper
sausage casing



Instructions:

- Put all the ingredients (except the casing) in a bowl and mix well until fully combined. Cover bowl with a plastic wrap or transfer into a container with a cover. Let it marinate in the fridge for at least 2 hours or overnight.
- Close one end of a sausage casing with a knot or tie it with a thin rope or a cooking twine. Fill the sausage casing with the meat mixture. Use a funnel if you have one. Insert the nozzle of the funnel through the open end of the casing all the way to the closed end. Scoop the meat mixture, into the funnel and gently pack into the casing. Once filled tie a knot to enclose. To create the links, tie a rope or twine around it at every about 2-3 inches interval.
- Once in the casing, they may be put in the fridge uncovered for a day to dry before freezing.
- To cook, place sausages (uncut) in a skillet. Using a toothpick, prick a hole or two on each sausage then add water about halfway up the sides of the sausages and cook over medium heat. Let it simmer until water is gone. Usually, there is no need to add oil since it will have enough from the fats from the sausages itself.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)

MAJA BLANCA (COCONUT PUDDING)

Ingredients:

- 1 can (400ml) coconut milk
- 1½ cup evaporated or fresh milk
- 1 cup sweetened condensed milk
- ¾ cup cornstarch dissolved in ¾ cup milk
- ½ cup corn kernel, drained
- ½ cup desiccated coconut



Instructions:

- Grease a (21x21cm) square pan with butter. Set aside.
- Combine coconut milk, milk and condensed milk in a pot and bring to boil over medium heat while stirring occasionally.
- Add the corn kernel. Pour in the cornstarch mixture and stir constantly and quickly until the texture turns into paste-like consistency. Remove from heat and transfer to greased pan immediately. Gently tap the pan on the kitchen counter a couple of times to get rid of trapped bubbles and even out surface with spatula or spoon. Let the Maja Blanca settle and cool down.
- Roast the coconut flakes in a pan over low fire until browned. Stir constantly to avoid burning them. Set aside.
- Sprinkle top with roasted coconut flakes.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)

HOPIA (UBE & MUNGGO FILLING)

Ingredients:

MUNGGO FILLING

1 cup red/yellow Mung bean, boiled

¼ cup condensed milk (optional)

¾ cup sugar

¼ cup flour

UBE (PURPLE YAM) FILLING

Refer to next page for the recipe.

DOUGH 1

2¼ cup flour

1½ Tbsp sugar dissolved in ½ cup water

½ cup shortening or lard, cut into small cubes

pinch of salt

DOUGH 2

1 cup flour

½ cup shortening

EGG WASH

1 egg beaten and diluted with ¼ cup water



Instructions:

- **MUNGGO FILLING:** Soak Mung beans overnight. Drain and refresh water then bring to boil until the beans start to soften, reduce heat and remove some of the water just above the beans using a ladle or spoon. Add the sugar and continue to cook until it starts to thicken. Transfer to a blender or use a stab mixer and pulse until it becomes smooth and fine. Put back to heat and add the flour and cook while stirring constantly until it turns into a thick paste. Remove from heat and let it cool down before using.
- Alternatively, canned red beans can also be used. [You may click here for the recipe.](#)
- **FOR THE FLAKY PASTRY:** Combine all ingredients for Dough 1 in a big bowl. Using a hand mixer or with your hands, mix the ingredients that the shortening or lard are cut into small pieces and covered with flour. Add more water if too dry. Knead just a couple of times and then form into a ball and cover with plastic wrap or kitchen towel and set aside.
- In a separate bowl, combine the ingredients for Dough 2. Mix well using your hands until a paste is formed.
- Roll Dough 1 into a rectangle about a half inch thick. Turn the rectangle that the long side is towards you then using a bread knife or spoon, spread Dough 2 evenly on top of Dough 1 covering two-thirds of the rectangle from the left side. Fold the third uncovered part (from the right) over the center third part. Then fold the remaining third part (from left) over both layers, making 3 layers in total.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



HOPIA (UBE & MUNGGO FILLING)

- Roll the dough again into its original size(rectangle). Cut the dough into 2, lengthwise, then tightly roll each dough into 2 cylinders (like a jelly roll). Cut each cylinder into 12 equal parts. Place them in a bowl and cover with a wet paper towel or plastic wrap to avoid from getting dry.
- Take a piece of dough and flatten with a rolling pin as thin as possible and try to make it round. Scoop a spoonful of the filling and place it in the middle. Gather the sides of the dough over the filling and pinch together to close. Take a round cookie cutter and insert the filled dough inside the circle, then with pinched side down press it against the counter to take form.
- Place the Hopia on a baking sheet lined with parchment paper with the pinched side facing up and bake at 180°C for 15-20 minutes or until slightly golden, they will form a bulge while baking but that is ok. Take them out of the oven and now turn them so that the pinched side is now facing down and slightly press them flat using a spatula or slotted turner. Bush with egg wash and return them to the oven and bake for 2-3 minutes more.
- Remove from oven and let them cool on a cooling rack.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



UBE HALAYA (PURPLE YAM JAM)

Ingredients:

500 grams frozen purple yam,
thawed and grated
1 can (300 ml) sweetened
condensed milk
1 can (400 ml) coconut milk
1 can (370 ml) evaporated milk
 $\frac{3}{4}$ cup butter
 $\frac{1}{2}$ cup sugar



Instructions:

- Melt the butter in a wide, deep pan over medium heat. Add the grated yam and coconut milk. Bring it to a boil while stirring occasionally. Let it cook for 15 minutes. Transfer the yam mixture in a blender or use a stab mixer to turn it into a fine puree.
- Return the yam mixture back to the pan and add the remaining ingredients. Turn heat into medium-low and let it simmer while stirring regularly, for another 20-30 minutes or until it turns into a thick, sticky dough and pulls away from the side of the pan when stirring.
- Grease 2 -3 llanera generously with butter. Divide the Ube Halaya into the llanera and let it cool down to room temperature. Cover with plastic wrap and place in the fridge for at least 2 hours before serving

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)

BAKED DOUGHNUTS (NO DONUT PAN)

Ingredients:

½ cup + 2 Tbsp warm milk
(95°-110°F/35°-43°C)

½ Tbsp active dry yeast/ instant yeast

1 Tbsp butter, melted at room
temperature

1 / 3 cup sugar

1 egg

2½ cup flour

½ tsp salt

1 tsp vanilla extract -optional

1 tsp cinnamon powder -optional

pinch of nutmeg -optional

CHOCOLATE DIP FROSTING

100 g chocolate (at least 40% cacao),
cut into pieces

50 g all-purpose or heavy cream

WHITE CHOCOLATE DIP FROSTING

100g white chocolate

50 g all-purpose or heavy cream

½ cup powdered sugar

2 Tbsp powdered milk (or coffee
creamer)



Instructions:

- In a large bowl (or that of an electric mixer if using one), combine warm milk, sugar, and yeast. Stir until well blended. This is to proof the yeast. Let it sit for some minutes until a foam forms on the surface, then you know that your yeast is activated.
- Add the butter, egg, and flour and mix using a wooden spoon (or beat with the dough hook attachment) for 2 minutes at medium speed. Add the rest of ingredients and mix for another 1-2 minutes.
- Dump dough on the counter and knead for about 3-5 minutes, adding flour or milk if needed. Do not over flour. If still too sticky, just go on kneading without adding any more flour and it will become less sticky eventually. It should be soft, smooth and only slightly sticky.
- Form into a ball and place in a greased bowl and cover with cloth or towel and let rise for an hour or until it has doubled its size.
- Punch down the dough and roll it out on a floured counter up to about half an inch thick. Cut out circles using a doughnut or round cookie cutter. Transfer the cut doughnuts into the baking sheet lined with parchment paper. Cover the tray and let them rise the second time for about 45 minutes. You can cut smaller circles from the leftover dough and bake them with the holes as is or roll them all together one more time to make more doughnuts.
- Bake the doughnuts at 375°F/180°C for 8-10 minutes. The bottom should only be slightly browned while top is still pale. This makes it more chewy.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



BAKED DOUGHNUTS (NO DONUT PAN)

Instructions:

- While doughnuts are baking, prepare the dip frosting. Combine the chocolate and cream in a small bowl. Heat in the microwave for 10 seconds and then stir until the chocolate melts completely. Heat for another 5-10 seconds if not warm enough but not more. Follow same for white chocolate, but only add the powdered sugar and milk after melting the white chocolate in the cream.
- Once the doughnuts and dips have cooled down to room temperature, dip the top half of the doughnut in the frosting then put them back in a tray as they might drip a bit. Design or top with whatever or however you fancy but be quick before the frosting starts to set.

Notes!

Know your yeast. Some yeast needs to be proofed, meaning they should be mixed with the warm liquid and foam before using. Mine needs only to be added directly to the flour. To be sure proof your yeast before starting.

If you do not have doughnut or round cookie cutter, just use a drinking glass or any round object that is at least 1 inch high. Be resourceful and creative.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



PICHI PICHI

Ingredients:

2 cups grated cassava, from frozen whole cassava, no need to squeeze out liquids
1 cup sugar
1¾ cups water
2 teaspoon of baking soda solution (see notes below)
1 cup grated coconut



Instructions:

- In a deep bowl, combine all ingredients together and mix thoroughly.
- Fill individual cup molds about three-quarter full or a bit more but leave some space because it can rise a bit while steaming.
- Arrange the filled molds in a steamer and steam for about 40-60 minutes or until they become translucent.
- Let them cool down completely so it is easier to remove from the molds, or place them in the fridge to shorten the cooling time.
- Roll each Pichi Pichi in grated coconut or grated cheese.

Notes!

You may also add some flavoring by adding drops of buko-pandan or ube extract. If you opt to have it all natural, boil some pandan leaves in water and substitute that with the water in the recipe.

If fresh grated coconut is not available, using desiccated coconut also works. Just add 70-80 ml of water to 1 cup of coconut flakes then just mix them well together for a 1-2 minutes.

HOW TO MAKE BAKING SODA SOLUTION?

The substitute for lye water I used, was 1/4 teaspoon of baking soda dissolved in 1 cup of water then boiling the mixture for 5 minutes, that's it!

[FOR MORE DETAILS, CLICK HERE FOR THE ORIGINAL POST.](#)



SYLVANAS

Ingredients:

6 egg whites
1½ teaspoon cream of tartar
¾ cup granulated sugar
1½ cup ground cashew, unsalted
1 cup (or 2 sticks) butter, softened to room temperature
¾ cup powdered sugar, sifted
2 Tbsp milk -optional
1 cup finely grounded sweet biscuit (like Marie or similar) or cake crumbs



Instructions:

- Using a hand or stand mixer, beat egg whites for a minute using medium speed. Sprinkle the cream of tartar and go on beating until soft peaks form. Gradually add the granulated sugar and start beating at medium-high speed until it forms stiff peaks.
- Fold in the ground cashew in 2-3 parts until it is well distributed.
- Transfer meringue into a piping bag. Pipe meringue onto a cookie sheet lined with parchment or wax paper making circle or oval shapes. Draw a pattern beforehand to make it easier to pipe and cookies even.
- Bake meringue on the middle rack of a preheated oven at 150°C /300°F for 25-30 mins or until lightly browned.
- Meanwhile, prepare the buttercream by beating the butter and the powdered sugar together for a minute at high speed.
- Remove from oven and let them cool completely before detaching from the parchment or wax paper. You could easily remove them if they are cooked through.
- To assemble, spread some buttercream on a meringue cookie and sandwich it with another cookie, both with the flat sides facing outside. Squeeze them lightly together then remove the excess buttercream from the sides using the dull side of a bread knife, add more buttercream if it is too less, the sides should be totally filled. Spread also the flat side with thin layer of buttercream. Roll the meringue cookie sandwich in biscuit crumbs covering everything.
- Place the Sylvanas in the fridge for at least some minutes before serving.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



PANCIT PALABOK MADE EASY

Ingredients:

500 grams rice noodles

PALABOK SAUCE:

3 Tablespoon oil

2-3 cloves garlic, minced

1 medium onion, chopped

300 grams ground pork

3 Tablespoon fish sauce

4 cups water

½ cup flour, dissolved in 1 cup water

1 shrimp bouillon cube (pork cube if shrimp is not available)

1 tsp ground pepper

1½ Tbsp annatto powder (food color can be used but lesser)

TOPPINGS:

4 hard-boiled egg, cut into slices

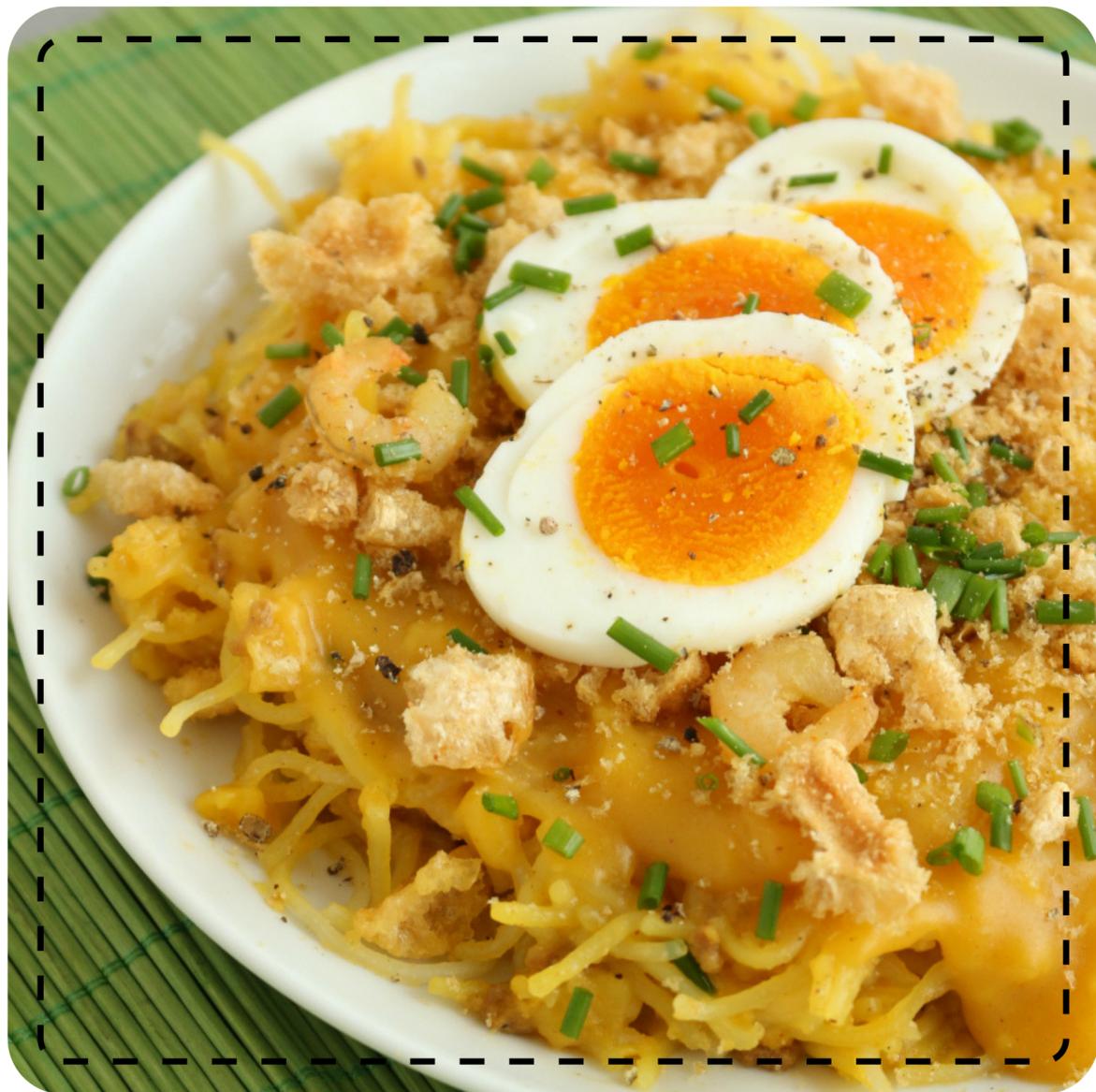
1 cup shrimps, boiled or steamed

1 cup chicharon, crushed

¼ cup spring onions, chopped

½ cup smoked fish (tinapa) if available

2 lemons, cut into wedges



Instructions:

- Soak the rice noodles in water for 15 minutes. Meanwhile, boil enough water in a pot. Once the noodles are done soaking, drain it from the cold water and then submerge in boiling water for a few minutes just until they are cooked but still firm, about 3-5 minutes. Once cooked, drain the water and set aside.
- In a saucepan over medium heat, saute garlic and onion in oil until tender. Add the ground pork and fish sauce and cook for 5-10 minutes or until all bits are cooked. Stir often to get rid of big lumps.
- Dilute the annatto powder in the 3 cups of water and add this to the pork. Add the shrimp bouillon and let simmer for some minutes until it starts to boil. Add the flour mixture and stir until the sauce becomes thick. Season with ground pepper. Set aside.
- Add three-quarters of the sauce to the noodles and mix until all noodles are covered with sauce. Transfer into a serving dish. Pour remaining sauce on top. Arrange toppings on top with the crushed chicharon and spring onions being the last. Place the lemon wedges on the sides or in another smaller bowl for squeezing. Serve while warm.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



CHICKEN INASAL (FILIPINO BARBECUE CHICKEN)

Ingredients:

1 kilo chicken cut into serving size

MARINADE:

1 cup vinegar (coconut, cane or cider)

1½ lemon (or 15 kalamansi) juice (approx. half cup)

1 thumb fresh ginger, peeled

3 cloves garlic

2 stalks lemon grass

2 Tbsp Salt

½ Tbsp ground black pepper

¼ cup brown sugar

BASTING SAUCE:

3 Tbsp Annato/Achuete oil

5 Tbsp margarine or butter, melted

¼ tsp salt

1 tsp lemon or kalamansi juice



Instructions:

- Dissolve sugar and salt in vinegar. Combine vinegar and all other ingredients for the marinade in a blender and pulse for 2-3 minutes until all are cut into tiny pieces.
- Place chicken pieces in a ziplock or any food-grade plastic. Pour in the marinade into the plastic with the chicken and seal. Refrigerate for at least an hour but overnight will be better.
- Take out from the fridge when ready to cook.
- Prepare the basting sauce by simply combining all the ingredients in a bowl. Grill the chicken pieces for about 20 minutes or until well done while basting both sides with the annatto oil.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



PUTO CHEESE

Ingredients:

1 cup flour
½ cup sugar
1 Tbsp baking powder
1 egg
100 ml evaporated or fresh milk
¼ cup water
1 Tbsp butter
1 tsp vanilla extract
½ cup grated cheese
strips of cheese for topping



Instructions:

- In a mixing bowl, combine flour, sugar and baking powder.
- Add the milk and egg and mix with hand or stand mixer at medium speed only until batter becomes smooth.
- Add the water, butter and vanilla extract and mix well for a minute or two. Lastly add the grated cheese and fold in slowly using a spatula or spoon.
- Grease each mold with butter and fill the molds with batter up to ¾ full. Add a strip of cheese on top of the batter.
- Place the molds in the steamer and steam for about 10 to 12 minutes or until toothpick inserted comes out clean.

Notes

While mixing the ingredients, avoid using high speed of the mixer or the Puto would rise too much and become airy.

You may also mix by hand using a whisk but also at moderate speed.

While steaming, I place a cheese cloth or clean kitchen towel in between steamer racks and the top cover to avoid water from dripping to the batter.

Just double (or triple) the recipe to double the yield.

Silicon cupcake molds can also be used.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



PORK HAMONADO EASY RECIPE

Ingredients:

500 g Pork belly, cut into 2 inch long and about ¾ inch thick
3 cloves garlic, crushed
½ cup soy sauce
1 cup water
1 cup pineapple juice
1 Tablespoon brown sugar
1 teaspoon pepper corn
1 teaspoon salt
½ cup pineapple chunks
a dash of ground pepper



Instructions:

- Place the pork belly slices in a pot or deep pan.
- Mix all the rest of ingredients in a bowl until well blended and salt and sugar are dissolved.
- Pour the liquid mixture to the pork belly and bring to boil over medium-high heat.
- Once it starts to boil, lower down the heat to medium-low and cover with a lid then let it simmer for 40-50 minutes or so or until the meat and fat quite literally melts in your mouth. By then, the liquids would have been reduced to a thick sauce.
- Serve while hot with steamed rice.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



SISIG USING PORK BELLY

Ingredients:

500g pork belly, sliced about half-inch thick
salt & pepper
3 pieces chicken liver
1 big red onion, finely chopped
½ lemon or 3-4 kalamansi juice
1-2 chili peppers, minced or ¼ tsp chili flakes
½ Tablespoon soy sauce
⅛ teaspoon ground black pepper



Instructions:

- Season pork belly slices with salt and pepper. Let it marinate for at least 30 minutes.
- Grill pork belly and chicken liver until well done. Pork skin should be crispy.
- Once grilled, chop the pork belly and chicken liver into fine pieces.
- In a bowl, combine the chopped meat, onions, lemon juice and chili pepper. Season with soy sauce and pepper.
- Warm it in a pan with a bit of oil if desired. Serve with hot rice.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



BIKO (FILIPINO RICE CAKE)

Ingredients:

2 cups glutinous rice, washed and drained
2 cans (about 800ml) coconut milk
2 cups water
 $\frac{3}{4}$ - 1 cup dark brown sugar
1 tsp vanilla - optional
 $\frac{1}{4}$ cup dark brown sugar
veg. or coconut oil for greasing the pan



Instructions:

- Generously grease a baking pan and set aside.
- In a large pot over medium heat, mix together the 3 cups coconut milk and water. Add the sticky rice and bring to a boil. Once it starts to boil lower the heat to medium low and let it simmer, stirring constantly to keep rice from burning. Add more water in $\frac{1}{2}$ cup increments if rice mixture is drying before rice is cooked.
- When rice mixture begins to thicken, add $\frac{3}{4}$ - 1 cup brown sugar and stir until sugar is dissolved and fully incorporated. Continue to cook, stirring regularly, until mixture is very thick and sticky. Biko is ready when it is already very difficult to stir and it pulls away from pan.
- Pour the rice into the grease pan. Spread out evenly and bake on a preheated oven at 350°F/180°C for 15-20 minutes.
- While waiting, prepare the coconut caramel topping by combining the rest of coconut milk and $\frac{1}{4}$ cup sugar in a saucepan and cook over medium heat while constantly stirring until the liquid thickens and is reduced to almost half.
- Take the rice out of the oven and spread the caramel topping evenly over the rice and bake for another 15 minutes or until caramel is browned.
- Remove from oven and let it cool down before serving.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



GINATAANG BILO-BILO (STICKY RICE BALLS IN COCONUT MILK)

Ingredients:

- 2 cups glutinous rice flour
- 1 cup water
- 2-3 cups water
- 2 can coconut milk/cream
- 1 1/2 cup tapioca pearls, cooked
- 3/4 cup sugar
- 1 big sweet potatoes, peeled and cubed
- 2 plantain bananas (or 1 big), peeled and cubed
- 1 1/2 cup jackfruit, sliced



Instructions:

- Prepare the sticky rice balls by adding 1 cup of water to 2 cups glutinous rice flour. Mix with a fork until it forms a dough. Scoop about half a spoon of the dough and form them into balls using your palms. Set them aside.
- In a pot, combine 2 cups water, coconut milk, and sugar and bring to boil. Add the sweet potato cubes and cook for about 5 minutes stirring occasionally. If using uncooked tapioca pearls you may also add it at this point. Next, add the plantain banana cubes and cook for about 3-5 minutes.
- Once the sweet potatoes and bananas are almost cooked, add the sticky rice balls one at a time and let simmer until they are cooked (about 5-8 minutes) while stirring occasionally. You know the sticky balls are done when they are floating.
- Add the jackfruit slices (if using cooked tapioca pearls, add it at this point). Let simmer for another 3-5 minutes or until all fruits are tender and cooked.
- Serve hot or cold.

Notes

If you want, food color may be added to the sticky rice when it is still in dough form before forming the balls.

While cooking, you may need to add more water if it is getting too thick.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



EGG PIE

Ingredients:

PIE CRUST

1¼ cup flour

¼ block of butter (1/2 stick/ 2oz./

57g.), cut into small cubes

1 teaspoon sugar

1 teaspoon salt

2-4 Tablespoon ice water

FILLING

3 eggs

1 egg, white and yolk separated

200g heavy cream or all-purpose cream

200g full fat milk or evaporated milk

1 - 1½ cup condensed milk,
depending how sweet you like it.

2 teaspoon vanilla extract



Instructions:

- In a mixing bowl mix together the flour, sugar, and salt. Cut in butter using the mixer by pulsing until mixture resembles coarse meal, with a few pea-size pieces of butter remaining. Add water a tablespoon at a time, pulsing until dough is crumbly but holds together when pressed. Press the dough together to form a ball.
- Place the pie dough on a floured surface or on a rolling mat and roll it out thinly to a 14-inch round sheet. Gently fold the round dough sheet in half and then in a quarter. Place the dough on a 9-inch pie form with the pointed part exactly at the middle. Unfold the pie dough and gently fit dough into bottom and sides of the plate without tearing it. Using kitchen shears, trim dough to a 1-inch overhang; fold under, and press gently to seal. Crimp edges if desired. Refrigerate 30 minutes to an hour.
- Preheat oven to 350°F/170°C.
- In a large mixing bowl, combine and whisk the 3 eggs and the separated egg yolk. Gradually add the condensed while whisking. Add the vanilla extract and continue whisking until all ingredients are well combined. Add the evaporated milk and all-purpose cream and mix well with other ingredients.
- In a separate bowl, beat the egg white using an electric mixer until it forms soft peaks. Fold the beaten egg white into the mixture. (The beaten egg white will give the top of the egg pie a brown color after baking.)
- Pour the filling on the refrigerated pie crust and bake on the lowest rack for 15 minutes at 350°F/170°C then lower the heat to 325°F/160°C and continue baking for 30-40 minutes or until a toothpick inserted in the filling comes out clean.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



SIOPAO ASADO (STEAMED BUNS)

Ingredients:

1 cup warm water
¼ cup & 1 Tbsp sugar
1 pouch instant dry yeast
2½ all-purpose flour
½ Tbsp baking powder
3 Tbsp shortening (or veg. oil)
1 tsp veg. oil
Chicken Asado Filling ([Click here for recipe](#))



Instructions:

- In a bowl, mix together the warm water, 1 Tbsp of sugar and yeast. Let stand for 5 minutes.
- In a big bowl, combine the flour, rest of sugar and baking powder. Add the liquid to the dry ingredients and the 3 Tbsp shortening. Mix well until a dough forms.
- Turn dough out onto a lightly floured surface. Knead the dough for 5 minutes or until smooth and elastic. Coat the dough with oil and place in a bowl. Cover the bowl with plastic wrap and let the dough rise for an hour or until it doubled in size.
- Punch the dough down and turn it out onto a floured surface. Roll into a log and divide into 8-10 equal portions.
- Form one into a ball and then using hand of rolling pin flatten it into about 4-5 inch circle leaving a small bulge in the middle. Scoop a table spoon of filling and place it in the middle. Gather the ends towards the middle from one side until you reach the other end closing the filling in. Pinch and twist to seal the ends together o top. Repeat with the remaining dough balls. Let them rest for 5-10 minutes.
- Before steaming, put a piece of parchment or wax paper at the bottom of each bun. Place the buns in the steamer leaving at least an each apart as they will rise and spread while steaming. Steam for 15 minutes. Turn off the steamer or remove from heat and let it stay closed for 5 minutes before removing the cover.
- Let the buns cool a bit before serving.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



JAPANESE CHEESECAKE

Ingredients:

300 g cream cheese
¼ cup butter
¼ cup sugar
½ cup milk
1 Tablespoon lemon juice
¼ cup all-purpose flour
2 Tablespoon cornstarch
5 large eggs, white and yolks separated
¼ teaspoon cream of tartar (optional)
¼ cup sugar



Instructions:

- Line the bottom and sides of an 8 inch round pan or springform with parchment paper. Wrap the pan with 2 sheets of aluminum foil (no need if using an aluminum pan) sealing it completely.
- Fill a larger pan halfway with water. Place it the lowest rack of the oven. Preheat the oven at 150°C.
- Combine the cream cheese and butter in a big microwave safe bowl. Warm it in the microwave until it melts. Add ¼ cup sugar and mix well until mixture is smooth.
- Using a whisk, add the milk and lemon juice and mix. Add the yolks one a time while mixing. Sift the flour and cornstarch while gradually adding them to the mixture and mix until well combined and smooth. Sieve the mixture if needed to get rid of lumps.
- Beat the egg whites at low speed for 2 minutes, add the cream of tartar if using and increase speed to medium-low and beat until foamy. Gradually add ¼ cup sugar while beating for another 30 seconds then turn speed to medium-high and beat until almost soft peaks forms.
- Using the whisk, fold in the meringue into the cream cheese mixture in three parts until well combined.
- Pour the batter into the lined pan. Tap the pan on the kitchen or table top to remove the bubbles. Place the pan into the water bath and bake at 200°C for 15 minutes, lower the temperature to 150°C and bake for another 15 minutes. Turn off the oven and leave the pan in the water bath inside with the door closed for another 30 minutes then another 10 minutes with door open.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)

BRAZO DE MERCEDES

Ingredients:

5 large eggs, separated
1/3 cup + 1 Tbsp sugar
1/2 tsp cream of Tartar
7 oz (half of a can) sweetened condensed milk
1 tsp vanilla extract
powdered sugar for dusting, sifted
vegetable oil for greasing



Instructions:

- In a mixing bowl, combine the egg whites and cream of Tartar and beat for 2 minutes at low speed.
- Continue beating at low speed while adding the sugar a tablespoon at a time.
- When all sugar has been added, turn speed to medium and beat for another two minutes then increase speed to medium-high and go on beating until stiff peaks form.
- Preheat oven at 180°C.
- Line a baking sheet with parchment paper then spray or brush it with enough oil. This will make it easier to remove the meringue from the parchment paper once it is baked.
- Transfer the meringue to the lined baking sheet and use a spatula to spread evenly forming a rectangle that is about an inch thick. Bake for 15-20 minutes.
- Meanwhile, prepare the custard by mixing the egg yolks and sweetened condensed milk in a small pan or pot. Cook the mixture over medium-low heat while continuously stirring until the texture thickens to a spreadable paste. Add the vanilla extract before removing from heat then let it cool down completely before spreading.
- Remove the meringue from the oven and let it cool down for a few minutes. Generously dust the top of the meringue with powdered sugar using a fine mesh sieve. Take another parchment paper and place it on top of the meringue and then another baking sheet on top of that parchment paper.
- Flip the the trays so that the meringue is now on the other baking sheet with the bottom facing up. Peel the other (old) parchment paper. You should now see the white side of the meringue. Spread the custard evenly on top of it leaving about a centimeter at one of the long side uncovered.
- Roll it jelly roll fashion starting from the long side that is covered with filling. Brush off excess powdered.
- Cut into desired serving size.

[For more details, click here for the original post.](#)

PANDESAL

Ingredients:

3 cups flour
1½ tsp yeast
¼ cup + 1 Tbsp sugar
1 tsp salt
¾ cup milk
3 Tbsp melted margarine or butter
1 egg
½ cup breadcrumbs



Instructions:

- In a big bowl, mix together flour and yeast. In a smaller bowl, combine sugar, salt, milk and margarine or butter. Warm liquids in the microwave for 1 minute on high power. Remove from microwave and add the egg and beat several times until well blended.
- Pour the liquid mixture over the flour mixture and fold until dough forms. Knead the dough on a clean surface dusted with flour until it becomes smooth and elastic, about 5-10 minutes.
- Form the dough into a ball and place the dough in a greased bowl cover with a kitchen towel or plastic wrap and place it in a warm area and let it rise until it doubled in size. Depending how warm it is, could take 30 minutes to an hour.
- Punch down the dough and divide into 2 equal parts using a knife or dough slicer. Roll each part into a log. Cover each log with breadcrumbs. Cut the log sideways into smaller pieces. (about 6 pieces each log). Roll each piece in breadcrumbs again.
- Arrange the pieces on a baking sheet leaving some gaps in between (at least an inch). Leave them to rise for another 10-15 minutes.
- While waiting, preheat oven 370° F /185°C. Bake the Pandesal for 15 minutes or until the sides are a bit browned.
- Remove from oven and serve while hot!

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)

BEEF TEPPANYAKI MADE EASY

Ingredients:

500g beef chunk (preferably sirloin or tenderloin)
3 Tbsp Soy Sauce
2 Tbsp + 1 Tbsp cooking sweet wine (Sherry, Marsala)- brandy can also be used
1 Tbsp garlic powder
¼ tsp sugar
1 tsp ground pepper
3 Tbsp oil, for frying



Instructions:

- Cut the beef into really thin slices, about half centimeter or thinner.
- In a bowl, mix all the ingredients together. Leave to marinate for at least an hour.
- Heat oil on a frying pan or skillet on medium-high. Fry the beef slices. Place cooked slices on your serving dish.
- After all meat is cooked, using the same pan but on low heat, add the leftover marinade plus 1 tbsp of wine and let simmer for 1-2 minutes or until sauce is bit thicker.
- Pour sauce on top of the cooked beef and serve.

Notes

Tips: Freeze the meat before to make the cutting easier.

If you are not sure if your meat is tender, before frying, boil the meat with the marinade plus 1 cup of water in low heat for at least 30 minutes or until meat is soft.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



CHICKEN EMPANADA

Ingredients:

EMPANADA DOUGH

3 cups flour

4 Tablespoon sugar

½ tsp baking powder

½ tsp salt

1 cup cold butter, cut into small cubes

6 Tablespoon cold water

CHICKEN FILLING

2 Tablespoon oil

1 medium onion, chopped

1 cup potato, cut into small cubes

250g chicken breast fillet, boiled and shredded or cut into small pieces

¾ cup carrots, cut into small cubes

¾ cup red bell pepper, cut into small cubes

½ cup water

1 cup green peas

½ cup raisins (optional)

½ Tablespoon salt

¼ teaspoon ground pepper

EGGWASH

1 egg and 1 Tbsp of water, beaten together



FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



CHICKEN EMPANADA

Instructions:

- Heat oil in a wok or skillet over medium-high heat. Saute onions and add the potatoes then cook with cover until potatoes are half cooked.
- Add the shredded chicken, carrots, red bell pepper and stir several times. Add the water and season with salt and pepper. Let it simmer while stirring occasionally until almost all liquids are gone. Lastly, add the green peas and raisins and cook for another few minutes until all liquids are gone. Transfer the cooked filling to a colander to remove any excess liquid. Set aside to let cool before using.
- In a mixing bowl mix together the flour, baking powder, sugar, and salt. Cut in butter using the mixer by pulsing until mixture resembles coarse meal, with a few pea-size pieces of butter remaining. Add water, a tablespoon at a time, pulsing until dough is no longer too crumbly and holds together when squeezed. Squeeze the dough together to form a ball. Cut the dough into 4 equal parts.
- Take a piece of the dough and roll it out as thin as possible without breaking. Cut circles using a cookie cutter or any round object with the desired size (I use a small glass bowl). Do the same with the remaining dough. Combine all excess dough cuttings and repeat the process until all dough is used.
- Place empanada dough disc on your palm and spoon enough empanada filling on the center. Fold in half towards the edges and pinch the sides to close. Use a fork to seal the sides tight.
- Place empanadas on a baking sheet lined with parchment paper in a single layer. Brush each empanada with the egg wash to make them shiny and brown after baking. Poke (3-5) small holes on each empanadas using a toothpick or fork to let the steam out and prevent them from bursting open while baking.
- Bake at 360°F/180°C for 18-20 minutes. Empanadas are done when they appear light brown and shiny.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



EASY CASSAVA CAKE

Ingredients:

FOR THE CAKE:

1 pack frozen grated cassava (454g),
thawed

$\frac{3}{4}$ can condensed milk (1 can is
397g)

$\frac{3}{4}$ cup evaporated milk

$\frac{3}{4}$ can coconut milk (1 can is 400 ml)

5 Tablespoon sugar

2 egg yolks

FOR THE CUSTARD TOPPING:

$\frac{1}{4}$ can of condensed milk

$\frac{1}{4}$ can coconut milk

2 egg yolks

1 Tablespoon flour dissolved in 2
Tablespoon milk



Instructions:

- Grease pan or baking dish with butter and set aside.
- In a big, deep bowl, combine all the ingredients for the cassava cake and mix well until the sugar is dissolved.
- Pour the mixture into the greased pan or baking dish and bake for 45 minutes to 1 hour at 375°F/180°C.
- After the cake is baked, combine and mix all the ingredients for the custard in a bowl. Pour this on top of the pre-baked cassava cake and bake for another 15-25 minutes or until it turns golden brown.

Notes

It may be served while still warm but I like it best when it has stayed at least overnight in the fridge.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)



CHOP SUEY

Ingredients:

2 Tbsp vegetable oil
2 cloves garlic, minced
1 cup pork belly (or chicken), sliced into thin strips
1 cup shrimps
2 Tbsp cornstarch dissolved in 1 cup water
3-4 Tbsp oyster sauce
¼ tsp ground pepper
1 cup cauliflower florets
1 cup broccoli florets
1 medium carrots, sliced diagonally
1 cup sugar snap or snow peas
1 small bell pepper, cut into diagonal cubes
1 bunch pak choi, cut into smaller pieces
1 medium red onion cut into 4
3-4 pcs of mushroom, each cut into 3-4 slices
5 pieces young corn, each cut diagonally into 2
salt as needed



Instructions:

- In a wok or big skillet, heat oil over medium heat. Saute garlic until softened. Add the pork belly slices and cook, stirring regularly, until all side are done. Add the shrimps and do the same.
- Pour the cornstarch mixture into the wok and add the oyster sauce and ground pepper and bring to a boil. Doing this from the beginning keeps the veggies crisp and helps prevents over-cooking them.
- Add the first batch of vegetables: broccoli, cauliflower, carrots and sugar snap peas, and cook covered for about 2-3 minutes.
- Add the rest of the vegetables and cook for another 2-3 minutes or until vegetables are tender crisp and sauce has thickened. Season with salt if still needed. Serve hot.

FOR MORE DETAILS, [CLICK HERE FOR THE ORIGINAL POST.](#)

