



Photo credit: Jacqui Mackenzie

Tortang Talong

INGREDIENTS

- 2 pieces of Lebanese eggplant
- 2 eggs
- Salt and pepper to taste
- Cooking oil
- 1 onion minced
- 5 cloves of garlic
- 6 pieces of cherry tomatoes
- 1/2 bunch of spring onions

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Tortang Talong

METHOD

1. Grill the eggplant to char the skin
2. Set aside and let it cool down before peeling the charred skin off
3. In a bowl, crack the eggs and season with salt and pepper, beat until properly combined
4. Flatten one of the charred eggplants with a fork then pour half of the egg mixture
5. Pre heat the frying pan with cooking oil then carefully slide the eggplant into the pan
6. Fry until golden brown then slowly flip to fry the other side
7. Repeat the same procedure for the other eggplant

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Pancit Guisado

INGREDIENTS

- 500 g thin rice noodles
- 1/2 bunch of snow peas (trimmed)
- 1/2 cabbage (square chopped)
- 2-3 carrots (julienne)
- 1/2 bunch celery (paysanne)
- 1 onion (minced)
- 5 cloves of garlic
- 700ml soy sauce
- 900 ml water
- 1 chicken breast (shredded) or 450g firm tofu

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Pancit Guisado

METHOD

1. Soak the thin rice noodles in water and soy sauce completely submerged
2. In a large pot, saute the garlic and onion until golden brown
3. Add the shredded chicken or firm tofu to develop more flavour
4. Add all the vegetables with a pinch of salt to help sweat the vegetables, continuously stir until the green veggies turn bright green
5. Add the soy sauce and season with salt and pepper
6. Combine the thin rice noodles and mix thoroughly
7. Serve warm and with a lemon wedge to balance out the dish

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