



Photo credit: Sweet and Yummie

Classic Pork Belly Adobo

INGREDIENTS

- 1 kg pork belly, cut into cubes
- 5 garlic cloves, roughly chopped
- 3-5 pieces of dry bay leaves
- 1/2 tsp black peppercorns
- 1/2 cup cane vinegar (options, white wine vinegar, plain white vinegar, apple cider vinegar)
- 1/4 cup soy sauce (light soy sauce or tamari for GF)
- 2 tbsp cooking oil

METHOD

1. In a hot pan, pour the cooking oil. Sear the pork belly pieces and set aside.
2. In the same pan, add the garlic and stir until soft, careful not to burn.
3. Add the pork belly pieces back in the pan.
4. Add the vinegar and soy sauce and let it steam - releasing the acids.
5. Add the bay leaves, black peppercorns and turn down the heat to a low simmer
6. Cover and cook on low simmer for 45 mins to 1 hour
7. Serve with steamed rice.

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Presented by Anna Manlulo
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Ginataang Halo Halo

INGREDIENTS

- 1 large sweet potato, cubed
- 2 pieces lady finger bananas, sliced
- 1 purple yam or taro, cubed
- 1 cup glutinous rice flour
- 1 cup water
- 1 cup tapioca pearls (optional)
- 2 x 400 ml cans coconut milk
- 1/2 cup sugar
- 1 tablespoon jackfruit strips (canned, fresh or dehydrated)

METHOD

1. In a large mixing bowl, combine the glutinous flour and water and mix well until it forms a dough.
2. Scoop half teaspoon full of the dough and shape into balls, place in a clean plate and continue with the remaining dough
3. Using a large pot, add the coconut milk and sugar and bring to a boil.
4. Add the sweet potatoes, bananas, taro/ube and cook on medium heat until slightly cooked.
5. Add the bilo bilo and continue to cook until they all float.
6. Add the jackfruit and simmer for another 10 minutes.
7. Serve warm in bowls.

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