



TEST KITCHEN

2022 A YEAR OF COOKING

RECIPES BY CHEF PEACHY CEBRERO



LEMON AND GINGER TEA

Ingredients:

4c water

6pcs lemongrass stalks

1/4c ginger, sliced then pounded

Honey (optional)

Yield: 4

Aside from being an antioxidant and anti-inflammatory, drinking lemongrass and ginger will help you in your digestion, lowering cholesterol and blood sugar levels. It's also good when you have the sniffles. It's soothing to the throat and relieves your colds. This is what I call the "healing tea."

Procedure:

In a stock pot, boil 4 cups water with lemongrass and ginger over medium high heat for 2 minutes. Turn off the heat and let it steep for 10 minutes. Strain and serve with honey.

Note: May be served warm or cold.



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January 2022

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Cooking goals:

Cooking notes:



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MAC AND CHEESE

Ingredients:

- 250g elbow Macaroni
- 1-238g Magnolia Cheezee Squeeze, cheddar
- 1/4c unsalted butter
- 1/4c all-purpose cream
- 2T cheese powder
- 2T parmesan cheese

Yield: 4

“ Fall in love with this simple Mac & Cheese recipe that your loved ones will truly adore. With butter, cream and CHEESE, what’s not to like? ”

Procedure:

Fill a pot with water then add salt. Allow to boil over high heat before gently pouring the pasta in. Cook according to package directions. Drain in a colander. Return the macaroni in the pot and throw in the butter. Allow the butter to melt on the pasta.

In a saucepan, simmer cream for 2 minutes, add the powdered cheese and parmesan. Stir well until free of lumps. Add the Magnolia Cheezee Squeeze Cheddar last and stir.

Pour in the cooked pasta and transfer to a serving dish.



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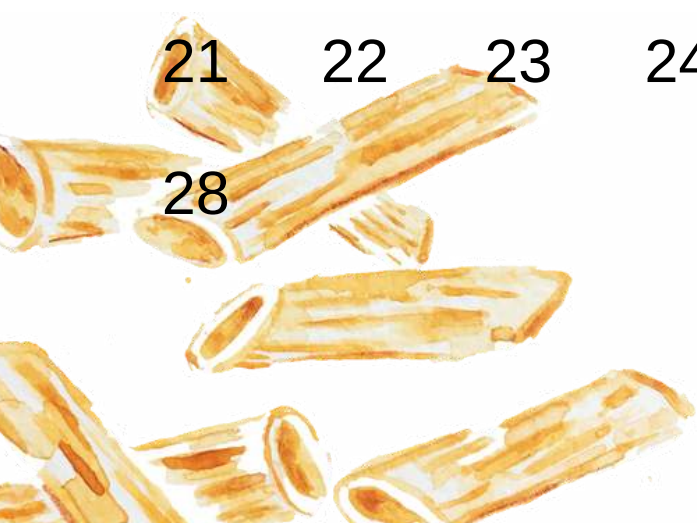


February 2022

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Cooking goals:

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“End of school means the beginning of SUMMER! Hooray! Celebrate your kids by whipping up this delicious Meatballs dish (Frikadeller). With a side of fries, expect a hug or kiss from your loved ones!”

FRIKADELLER

Ingredients:

Meatballs:

300g lean ground meat
 25g bread crumbs
 5T fresh milk
 1pc egg
 1/2t salt
 1/4t black pepper

Mustard dill gravy:

1T butter
 1T flour
 1c sour cream
 1/2T Dijon mustard
 1/2t salt
 1T fresh dill, chopped

Yield: 3



Procedure:

In a bowl, combine all the ingredients for the meatballs. Allow to chill the mixture to set. Measure about 2 tablespoonfuls of the meat and shape into balls. Fry in hot oil or bake in a pre-heated 350F oven for 20 minutes only. Set aside.

To make the sauce: In a saucepan, over medium heat, melt the butter. Add the flour and stir until it changes color. Pour in the sour cream, add the mustard and chopped dill. Stir and season with salt and pepper.

Serve the meatballs with the sauce on the side.



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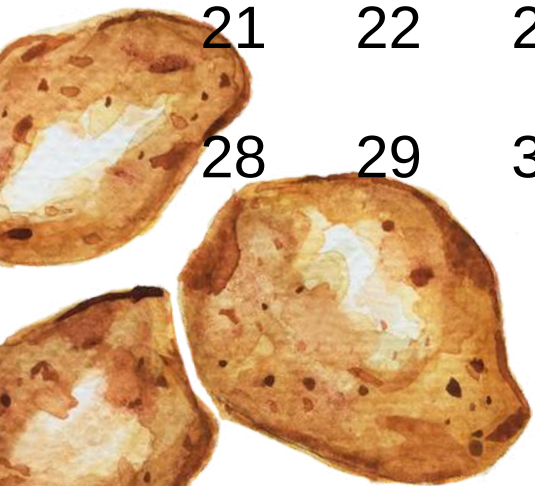


March 2022

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“Let's lay low and lay back. We begin to pray and then we fast. Fish it is! Simple, humble and yet rich in protein but low in fat. Eat more fish!”

PANGAT

Ingredients:

- 1/2k small Kitang, about 8 pcs (Spotted Scat)
- 1T calamansi juice
- 1pc red onion, sliced
- 3 cloves garlic, minced
- 1 knob ginger, sliced
- 1/2k tomatoes, sliced, deseeded
- 1c water
- 1t patis
- 1/2t salt (optional)



Yield: 4

Procedure:

Marinate kitang in 1 tablespoon calamansi juice. Leave for 15 minutes. In a pot, over medium high heat, pour some oil. Saute the onions, garlic and ginger for 1 minute. Add the tomatoes next. Add 2 tablespoon water and 1/2 teaspoon salt. Bring to a boil over high heat. When boiling, cover the pot and bring to a simmer over low heat. Leave for 15 minutes. After 15 minutes, layer the kitang on top of the tomatoes. Pour 1 cup water. Add 1 teaspoon patis. Bring to a simmer over low heat and cook for 15 minutes. Serve while hot.

Note: You may use bangus, tilapia or any scaly fish.



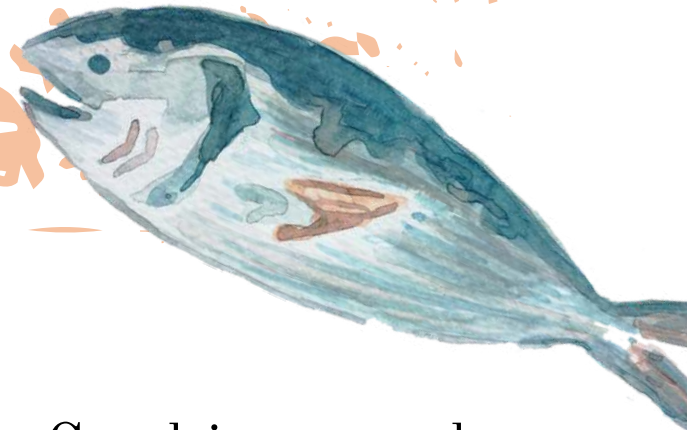
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April 2022



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CHICKEN & CHEESE STICKS

Ingredients:

4pcs chicken breast
1T calamansi juice
1/2t salt
1/4t pepper
200g mozzarella or choice of cheese
20pcs medium sized lumpia wrapper

Yield: 4-5



“What's a fiesta celebration without lumpia? Here's my version of one of the most loved Filipino food! Made of whole chicken fillet & cheese, wrapped, rolled & fried to a crisp - it's a winner!”

Procedure:

Cut chicken breast into strips. Sprinkle calamansi juice and season with salt and pepper. Leave for at least 30 minutes.

Cut mozzarella into sticks. Set aside.

Pre-heat a pan over medium heat and pour some oil. Fry the chicken strips for 3-4 minutes. Drain and set aside. Allow to cool. Place each chicken strips on the lumpia wrapper. Add the mozzarella sticks on top, wrap, and roll to form a lumpia log. Fry in hot oil until brown. Drain to remove excess oil. Serve as is as an appetizer or serve with gravy or garlic mayo on the side.



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May 2022



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HOMEMADE BACON

Ingredients:

1/2k pork belly, thinly sliced

Vinegar

1/2t-1t salt or smoked flavor salt

Black pepper

Yield: 4



“Only 3 ingredients to make this dish! Pork belly, vinegar, and salt! Dried and fried - that’s how we like our BACON! An idea for bacon, topping on your favorite salad, or a sandwich filling. However many ways you serve it, we love em “CRISPY.”



Procedure:

Lay pork belly slices in a baking tray. Using a pastry brush, dip it in vinegar then generously brush the top of the pork. Sprinkle salt and pepper all over and leave in the chiller overnight or for 2 days without cover. This will allow the pork to dry up a bit.

Deep fry in hot oil or bake in a pre-heated 350F until crispy.



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June 2022

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GINATAANG MAIS

Ingredients:

4c coconut milk (coconut cream from 2 coconuts and water)

1/2c raw rice, wash until the water is clear, strain

1c corn kernels

2T-3T sugar

Salt, as needed

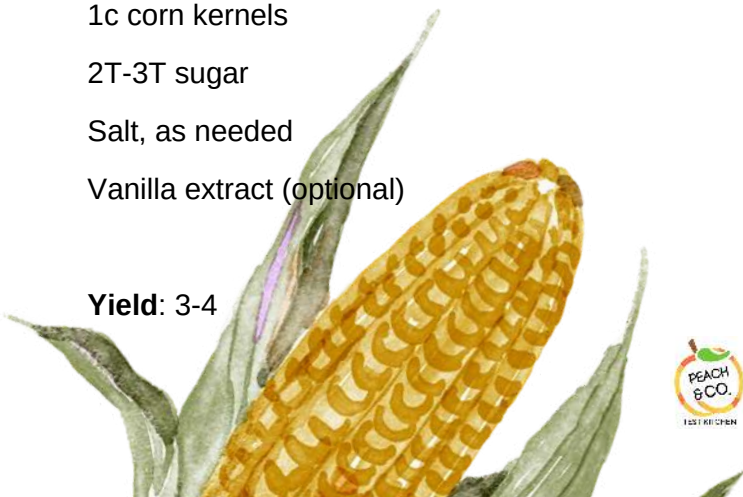
Vanilla extract (optional)

Yield: 3-4

Brighten up cold, gloomy, and rainy weather by serving this warm, comforting bowl of rice and corn. It will truly bring sunshine in your day.

Procedure:

In a pot, combine the coconut milk, rice, and corn kernels. Cook covered over low heat for 30-45 minutes. Stir occasionally. Add sugar and season with salt. You may add vanilla extract for that fragrant smell.



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July 2022



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FISH BALL SAUCE

Ingredients:

- 2c water
- 1T soy sauce
- 1T Knorr seasoning
- 2-4T white sugar (according to your level of sweetness)
- 6 cloves garlic, minced
- 1pc red onion, chopped
- 1pc siling labuyo, (optional)

Slurry:

- 2T water
- 2T cornstarch

Procedure:

Combine water and cornstarch in a bowl. Set aside. Bring all the ingredients together in a saucepot over medium heat. Stir for 1-2 minutes or until sugar is dissolved. Add the slurry to thicken. Serve alongside fish balls, squid balls or chicken balls.

“Hindi kumpleto ang quintessential Pinoy street food na eto kung walang "matamis na sawsawan ni manong." Isang ideya para ihanda sa celebrasyon ng Buwan ng Wika.”



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August 2022



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BRAISED BBQ RIBS

Ingredients:

1k pork ribs, chunks

1t salt

1/4t black pepper

1/4c store bought Sweet Baby Ray BBQ
sauce

Yield: 8



“ Braised Pork Ribs is the perfect accompaniment to watching your favorite sports game on TV! ”



Procedure:

Season pork ribs with salt and pepper. Pour the BBQ sauce over and mix well.

Transfer to a braising pan and add enough water to cover the ribs. Braise over medium low heat for 1 - 1 ½ hours or until tender and water is reduced to none.

You may serve the ribs as is or with sour cream on the side.



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September 2022

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CORN DOGS

Ingredients:

500ml vegetable oil, for frying

500g cocktail hotdog

Batter:

250g Maya original Fluffy and Tasty

Pancake Mix 1/2c-3/4c water

1pc egg

2T vegetable oil or melted butter

“Only treat, no tricks! Mini-Corn dogs, for the kids and kids at heart!”

Procedure:

In a bowl, combine all ingredients for the batter. Use a whisk to mix.

The batter should be thick. Set aside.

Steam the cocktail hot dog for at least 2-3 minutes. Wipe dry. Skewer each piece on BBQ sticks. Dip onto the batter and gently deep fry in a preheated hot oil. Make sure to gently twirl the batter around the hotdog while frying to fully cook the corndogs evenly on all sides. Once cooked, serve with your favorite condiments.

Note: You may also use this batter to make onion rings or shrimp camaron.



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October 2022



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“There’s always a reason to get together with friends over a good bottle of wine or beer. Especially if it’s paired with an all time favorite bar-chow - Calamares!”



CALAMARES

Ingredients:

- 1/2k squid, clean well, remove skin
- Salt, as needed
- 1-2pcs egg, beaten
- 1/2c-1c cassava starch or potato starch
- Vegetable oil

Procedure:

Slice the squid into rings. Heavily season beaten eggs with salt and pepper. Dip the squid rings in. Then dredge in cassava starch. Deep fry in a preheated pan with hot oil for 2 minutes only. Drain and serve with garlic mayonnaise or sinamak.



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November 2022

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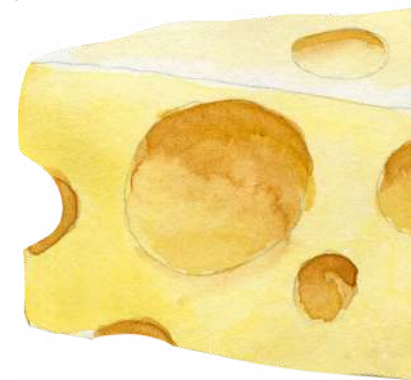
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“No need to stress on the busiest time of the year to impress your family on what to cook for the holidays. Truffle pasta - sophisticated, classy, yet so simple to make and so delicious. That's how you ought to celebrate the most wonderful time of the year.”

SIMPLE TRUFFLE PASTA



Ingredients:

250g spaghetti

1pc porcini cubes or 3pcs dried shitake mushrooms

Olive oil

1pc red onion, chopped (optional)

2T truffle paste

1c cream

Truffle zest, as needed

Parmesan cheese, as needed

Procedure:

Boil pasta in water that contains 1 pc porcini cubes or dried shitake mushrooms and some salt. Cook according to package directions. Drain and set aside.

Pre-heat a pan over medium. Pour some olive oil or butter and sauté the onions. You may also add some chopped garlic. Add 1-2 tablespoon of truffle paste, stir then add the cream. Toss in the cooked pasta and it's done.

Transfer to a platter. Sprinkle truffle zest on top and some parmesan cheese.

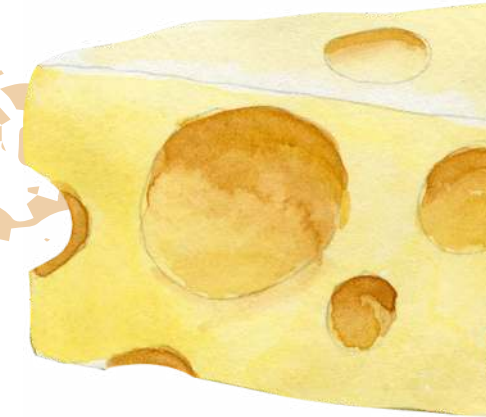


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December 2022

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Cooking goals:

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