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FEATURE

Pinoy Cooking Around the World

Let's honor our fellow Filipinos who are winning raves abroad with their culinary talent and love for their homeland

By ATHENA FREGILLANA

The Adobros

Just like any adobo-loving Pinoy, brothers Mark and Mike Corbyn learned most of their recipes from the best possible teacher, their mom. Taking inspiration from the home-cooked meals of their youth, they have since transformed their passion into "The Adobros," a supper club concept in the United Kingdom that gives their British clientele a chance to experience a classic Filipino feast.

Much has already been said of the brothers' signature chicken and pork adobo dish with its "fall-off-the-bones" tenderness and delicious flavor. It was one of the first dishes their mother taught them to cook. Since then, they have adapted her recipe, creating their own distinct version which has become a big hit with their supper club guests.

To honor The Adobros' role in championing Filipino food, TFC (The Filipino Channel) recently included the brothers in its first ever "Galing ng Filipino" station ID which honors dynamic, second-generation Filipinos around the world. Shot in key areas in the Philippines, North America, the Middle East, Europe and Australia, the station ID features real Filipino icons and community youth leaders in the fields of the visual arts, literature, performing arts, social responsibility and advocacy. 

Visit www.theadobros.com



The Adobros enjoy combining Southeast, Asian, Chinese and Hispanic elements in their cooking

Pork Belly Adobo

Serves 6

- 1 1/2 kilos pork belly slab, with ribs still attached
- 1 head garlic, peeled and minced
- 3/4 cup soy sauce
- 1/2 cup cane vinegar
- ground black pepper, to taste
- water, enough to cover meat
- 2 tablespoons cornstarch, dissolved in water

1. Take the skin off the pork belly (you can use the skin to make *chicharon*) and remove the ribs. Cut the pork belly into cubes of



about 4 cm in width.
2. Put the pork belly cubes and ribs into a large pot, along with the minced garlic. Add soy sauce and vinegar in roughly equal quantities until all of the meat is submerged. Add ground black pepper. Taste the adobo sauce and adjust according to taste, adding more pepper, soy sauce or

vinegar as desired.

3. Heat the adobo. Once at a boil, reduce heat and let it simmer for 1 1/2 hours. Once cooked, remove the meat from the pot. Reserve the ribs for snacking or another meal.

4. Arrange pork belly cubes on an oven tray, making sure that the fatty side is facing upwards. Add some adobo sauce, enough to cover halfway up the pork belly cubes.

5. Put the oven tray on the grill at a high setting and grill until the fatty tops

of the pork belly start to crisp and caramelize.
6. While pork is grilling, take about half of the adobo sauce and strain through a fine sieve into another pot. Reserve the remaining sauce as a stock or for any other cooking

purpose.

7. Heat strained adobo sauce over low heat and thicken with cornstarch dissolved in water.

8. Serve grilled pork belly adobo cubes with rice, vegetables and many spoonfuls of the adobo sauce.

Photography by PAULO VALENZUELA | Styling by TINA CONCEPCION DIAZ

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Queen of Hearts Couture Cakes

Former OFWs turned cake artists Valeri Valeriano and Christina Ong struck gold when they decided to turn their passion for making cakes into a lifelong dream. Soon after moving to the United Kingdom seven years ago, these baking novices decided to bake a Mother's Day cake for one of their patients. Turning to YouTube to learn how to pipe buttercream icing, the two friends soon developed a penchant for exquisitely designed cupcakes and cakes, leading to the establishment of Queen of Hearts Couture Cakes. Fast forward to today, they have already come out with two bestselling books, *The Contemporary Buttercream Bible* and *100 Buttercream Flowers*, both printed in several languages and available all over the world.

Just like any start-up business, Valeri and Christina were very persistent in looking for ways to showcase their products. Once they perfected their trademark buttercream techniques, they started winning gold medals at international cake decorating competitions, thus establishing themselves as expert innovators in the field. These days, they're constantly traveling around Europe, the United States and Asia to teach their innovative techniques, plus there is already a third book deal on the way. Proudly Pinoy, these two ladies aim to show the world just how much Filipinos can achieve and to make their home country proud. **📍**

Visit www.queenofheartscouturecakes.com



Christina and Valeri are already working on their third book



Simple Cupcakes

Recipe adapted from *The Contemporary Buttercream Bible*

Makes about 15 to 18 standard size cupcakes

3/4 cup (150 grams) butter
 1 1/2 cups (150 grams) sugar
 2 eggs
 1 to 2 teaspoons pure vanilla extract
 2 tablespoons milk
 1 cup + 2 tablespoons (150 grams) plain flour
 1/4 teaspoon baking powder
 1/2 teaspoon salt

1. Preheat the oven to 300°F. If the temperature is too high, there is a tendency for your cupcakes to rise too much and become "domed."
2. Using a mixer, beat together the butter and sugar in a bowl for about 20 to 30 seconds or until light and fluffy. Add the eggs, vanilla extract and milk to the bowl and beat for another 10 to 20 seconds, or until the mixture is smooth.
3. In another bowl, sift together the flour, baking powder and salt, and set aside.

4. Combine the wet and dry ingredients. Reduce the mixer speed to low medium and beat for 20 to 40 seconds until all ingredients are just combined, do not overbeat. Scrape down the sides of the bowl with a spatula.

5. Put a cupcake paper case in each hole of the cupcake baking pans. You won't have enough batter for all 24 holes, probably nearer 15 or 18.

6. Divide the batter between the paper cases and fill cases about 2/3 full. We use an ice cream scoop to distribute the batter equally. It is best to use greaseproof (wax paper) cupcake or muffin cases as the plain paper ones have a tendency to peel off the cupcakes.

7. Bake in the middle of the oven until the cupcakes have risen and are just firm to the touch in the center. Check cupcakes after 20 to 22 minutes by inserting a toothpick.

If it comes out clean, the cupcakes are ready. Remove them carefully from the pan and let them cool on a wire rack.

COOK'S TIP: The temperature inside your oven plays a major role in achieving perfectly baked goodies. To avoid too much rising or sinking of your cakes, you need the temperature to be a constant 300°F to 325°F. Therefore we highly recommend using an oven thermometer. Keep one handy so that you can be sure you have the right temperature inside your oven.

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Lanai and Adam may have grown up in Hawaii but their family has always kept its Visayan and Ilocano roots strong

Aloha Plate

It wasn't just after his team (composed of his younger brother, chef Adam, and longtime friend Shawn Felipe) won The Food Network's *Great Food Truck Race Season 4* in 2013 that Fil-American Lanai Tabura became a household name. This food lover, radio personality and entertainer also hosts his own TV show *Cooking Hawaiian Style* airing on Lifestyle Network Global. Aloha Plate showcases the creatively fused Japanese, Chinese, Korean and Filipino dishes the trio grew up with. Winning dishes like Pork Belly Adobo with Coconut Milk, Adobo Spam Musubi, and Pinakbet with Ground Longganisa are examples of how the melting pot culture of the island influences their menu. In the featured recipe, Adam takes the local Hawaiian favorite Loco Moco to the next level with braised beef brisket, a rich brown gravy and duck egg.

With his goal of sharing the aloha spirit and his utmost passion for food, Lanai hosts local foodie tours

around his native islands and even overseas. The brothers were recently in town to host a four-course dinner of Pacific regional cuisine with Polynesian influence at the Red Light Pop-up Kitchen. Now making frequent trips to Manila, the brothers plan to expand with future restaurants in the Philippines and Japan. [1](#)

Visit www.cookinghawaiianstyle.com

Braised Beef Brisket Loco Moco

By Adam Tabura
Serves 6

1/2 kilo beef brisket
salt and pepper, to taste
1/4 cup water
1/2 cup store-bought beef demi-glace
2 cups beef stock
1 Hawaiian chili pepper, chopped
boiling water
1 tablespoon vinegar
6 duck eggs
cooked white rice

1. Preheat oven to 325°F.
2. Season brisket with salt and pepper. Put beef brisket



in a small roasting pan with about 1/4 cup water. Cover with aluminum foil and bake for 2 hours. Remove brisket from the oven and allow to cool for 10 minutes.
3. To make the gravy, place drippings from roasted brisket in a small pot. Add demi-glace and beef broth. Season with salt and pepper, if necessary. Add chopped Hawaiian chili pepper to taste. Let simmer over medium heat until gravy thickens.
4. To make the poached

egg, in another small pot, boil water and add vinegar. Reduce heat to a low simmer. Break a duck egg into a bowl. From the bowl, gently release egg into simmering water. Do not allow the water to boil. Cook for 1 to 2 minutes. Repeat with the other duck eggs.
5. Meanwhile, put a portion of rice on a plate or in a bowl, slice a piece of brisket and layer over rice. Place poached egg on top and cover with brown gravy.