

FAMILY RECIPES

SIGNATURES

THE SECOND EDITION

CATEGORY
SERVES
PREP TIME
COOKING TIME
ALLERGIES

SIDE DISH
4 - 6
20 MIN.
20 MIN.
DAIRY



ATCHE'S CREAMY MUSHROOMS

THE INGREDIENTS

250 G	WHITE BUTTON MUSHROOMS
200 G	ENOKI MUSHROOMS
6 PCS.	KING OYSTER MUSHROOMS
100 G	WHITE ONION DICED
2 PCS.	GARLIC CLOVE MINCED
1 TBSP	THYME FINELY CHOPPED
500 ML	COOKING CREAM
500 ML	FULL FAT MILK
50 G	BUTTER
20 ML	VEGETABLE OIL
TO TASTE	SALT
TO TASTE	GROUND BLACK PEPPER

THE DIRECTIONS

1 CLEAN THE MUSHROOMS BY BRUSHING IT, QUARTER THE BUTTON MUSHROOMS, HALF THE ENOKI & CUBE THE KING OYSTER MUSHROOMS

2 BRING A MEDIUM SIZE PAN TO HIGH HEAT & ADD THE MUSHROOMS TO IT. FRY TILL ALMOST GOLDEN, ADD A BIT OF OIL AND REDUCE TO MEDIUM HEAT

3 ADD THE ONION, GARLIC & BUTTER AND SAUTÉ FOR ANOTHER 2 MIN.

4 ADD THYME, CREAM & MILK AND REDUCE BY HALF OR TILL SAUCE IS THICKENED AND COATS THE MUSHROOMS WELL

5 SEASON YOUR MUSHROOM RAGOUT WITH SALT & PEPPER TO TASTE

6 NOTE: YOU CAN REFINE THE DISH BY DEGLAZING THE MUSHROOMS AFTER FRYING WITH A SPLASH OF DRY WHITE WINE. ALSO GARNISHING WITH FRESHLY CHOPPED PARSLEY LIFTS THE VISUAL APPEARANCE





SIGNATURE CHIMICHURRI

CATEGORY
SERVES
PREP TIME
COOKING TIME
ALLERGIES

SIDE DISH
4 - 6
15 MIN.
NONE
NONE

THE INGREDIENTS

100 ML	OLIVE OIL
200 ML	VEGETABLE OIL
100 ML	RED WINE VINEGAR
1 PCS.	LEMON JUICE
1 PCS.	LEMON ZEST
1 PCS.	WHITE ONION BRUNOISES
3 PCS.	MINCED GARLIC CLOVE
1 TBSP	RED CHILI FLAKES
TO TASTE	SMOKED PAPRIKA POWDER
TO TASTE	SEA SALT
TO TASTE	GROUND BLACK PEPPER
300 G	PARSLEY FINELY CHOPPED
1 TBSP	OREGANO DRIED

THE DIRECTIONS

1 TO A MEDIUM SIZE MIXING BOWL ADD OIL, VINEGAR & LEMON JUICE, MIX WELL

2 ADD LEMON ZEST, ONION, GARLIC, CHILI & DRIED OREGANO, MIX WELL

3 MIX IN THE FINELY CHOPPED PARSLEY AND SEASON WITH PAPRIKA, SALT & PEPPER TO YOUR LIKING

4 NOTE: THE SAUCE IS MOSTLY ENJOYED WITH GRILLED MEAT OR FISH OR EVEN GRILLED VEGETABLE SUCH AS PUMPKIN. SERVE AT ROOM TEMPERATURE



MAIN COURSE

4 - 6

20 MIN.

15 MIN.

NUTS | SHELLFISH

CATEGORY

SERVES

PREP TIME

COOKING TIME

ALLERGIES



CHICKEN STIR FRY MANILA STYLE

THE INGREDIENTS

- 300 G CHICKEN THIGH
- 300 G CHICKEN DRUMSTICK
- 300 G CHICKEN WINGS
- 30 ML VEGETABLE OIL
- 90 ML OYSTER SAUCE
- 10 PCS. CALAMANSI JUICE
- 20 G BROWN SUGAR
- 10 ML SESAME OIL
- 2 PCS. ONION WHITE OR RED
- 1 BUNCH BOK CHOY
- 2 PCS. BELLPEPPER RED
- 5 PCS. STRING BEANS
- 10 PCS. OKRA
- 1 LARGE PCS. CARROTS
- 3 PCS. MINCED GARLIC CLOVE
- 50 G BEAN SPROUTS
- TO TASTE SALT
- TO TASTE GROUND BLACK PEPPER
- CORN STARCH
- WATER

THE DIRECTIONS

1 BOIL AND BLANCH THE CHICKEN PARTS FOR ABOUT 8 MIN.. DRAIN AND KEEP ASIDE

PEEL THE ONION AND SLICE **2** INTO JULIENNE. SEPERATE THE BOK CHOY STEMS FROM THE LEAVES AND CUT THE STEMS IN HALF. DESEED AND CUBE THE BELLPEPPER. WASH AND CUT THE SRINGBEANS INTO 5CM LONG PCS.. CUT THE OKRA INTO 2 CM SLICES. PEEL AND CUBE THE CARROT. KEEP ALL VEGETABLE ASIDE

3 IN A WOK OR LARGE FRYING PAN HEAT THE OIL TO HIGH TEMPERATURE AND FRY THE CHICKEN PARTS TILL GOLDEN. ADD THE VEGETABLE IN THE FOLLOWING ORDER AND FRY EACH FOR 30 SEC.: 1 CARROT | 2 STRING BEANS | 3 OKRA | 4 BELLPEPPER | 5 BOK CHOY STEMS | 6 ONION | 7 GARLIC

ADD **4** BROWN SUGAR, SLIGHTLY CARAMELIZE THEN DEGLAZE WITH CALAMANSI JUICE & OYSTER SAUCE. TOSS AND ADD 100 ML WATER. BRING TO A BOIL AND THICKEN WITH CORNSTARCH. SEASON WITH SALT & PEPPER TO YOUR LIKING

5 SERVE HOT AND GARNISH WITH BEAN SPROUDS, BOK CHOY LEAVES & A DRIZZLE OF SESAME OIL





MAIN COURSES
 4 - 6
 10 MIN.
 15 MIN.
DAIRY | GLUTEN

CATEGORY
SERVES
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ALLERGIES

LUMPIANG SARIWA WRAPPER

THE INGREDIENTS

1 PCS.	WHOLE EGG
¾ CUP	FULL FAT MILK
½ CUP	ALL PURPOSE FLOUR
30 G	BUTTER
30 ML	VEGETABLE OIL
1 TSP	SALT

THE DIRECTIONS

1 CRACK THE EGG AND BEAT IN A MEDIUM SIZE BOWL

2 MELT THE BUTTER AND ADD WITH MILK TO THE EGG

3 WHILE WHISKING SLOWLY ADD THE FLOUR AND COMBINE TO A SMOOTH MIXTURE. PASS THROUGH A STRAINER TO AVOID LUMPS

4 SEASON THE LUMPIA MIX WITH SALT. BRING A 26 CM PAN TO MEDIUM HEAT AND ADD ¼ CUP MIXTURE PER WRAPPER

5 SWIRL THE PAN TO SPREAD THE MIX. COOK FOR ABOUT 1 MIN., FLIP AND COOK FOR ANOTHER 10 SECONDS

6 RESERVE THE WRAPPERS FOR FILLING WITH BAKING PAPER BETWEEN EACH LAYER. COVER THE STACK WITH A WET KITCHEN TOWEL TO PREVENT DRYING



CATEGORY

SERVES

PREP TIME

COOKING TIME

ALLERGIES

APPELIZER

4 - 6

20 MIN.

10 MIN.

DAIRY | GLUTEN



CHICKEN LIVER PÂTÉ

THE INGREDIENTS

500 G CHICKEN LIVER CLEANED
 1 PCS. WHITE ONION FINELY CHOPPED
 2 PCS. GARLIC CLOVE MINCED
 30 G BUTTER
 2 TBSP BRANDY
 200 G WHIPPED CREAM
 1 PCS. ORANGE ZEST
 1 PCS. GROUND STAR ANIS
 TO TASTE SALT
 TO TASTE GROUND BLACK PEPPER

THE DIRECTIONS

1 HEAT THE BUTTER TILL IT STARTS FOAMING. ADD THE LIVER AND FRY TILL GOLDEN

2 ADD ONION & GARLIC AND SAUTÉ TILL TRANSLUCENT. ADD THE BRANDY AND DEGLAZE. REMOVE FROM THE PAN AND PLACE IN THE REFRIGERATOR FOR 15 MINUTES

3 ONCE THE LIVER IS COLD PLACE IT IN A FOOD PROCESSOR, ADD CREAM, ORANGE ZEST, STAR ANIS AND BLEND TILL SMOOTH

4 PASS THE LIVER PÂTÉ THROUGH A CHINOISE (FINE MESH STRAINER) AND SEASON AND SEASON WITH SALT & PEPPER TO TASTE

5 NOTE: DEPENDING ON YOUR OCASSION OR SEASON YOU CAN ADJUST THE SPICES OR EVEN ADD HERBS SUCH AS THYME OR ROSEMARY. BEST ENJOYED WITH FRESHLY TOASTED BRIOCHE OR A SLICE OF SOUR DOUGH OR BAGUETTE BREAD

