



Knorr[®]
PROFESSIONAL

Classic Pinoy Favorites with a Twist:

Make your menu stand out!

With so many new food businesses online, it's more important than ever to have a standout menu that excites your customers. But we know it can be challenging to keep experimenting and producing best-selling dishes.

One tried-and-tested approach is to start with a familiar dish and put your own twist on it—you can add an unexpected ingredient, use a new technique or combine it with another dish.

To help get you started, we've put together some Pinoy classics with unique twists from our chefs. Try experimenting with **Lechon Baka**, **Chicken Inasal Skewers**, or **Sinigang Fried Rice**. Elevate your cooking experience and favorite Filipino dishes today with Knorr Professional!



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68
MINUTES



SERVES
10 PEOPLE

Pan Grilled Liempo

This grilled liempo recipe uses simple ingredients and is easy to prepare. The pork belly is marinated and brushed with a sweet glaze for added juiciness and flavor. Best served with rice and ensalada on the side to round up all the flavors.

INGREDIENTS

Marination

1.50 kg	Liempo
100 ml	Knorr Liquid Seasoning 2L
45 g	Garlic, small minced
2 g	Black Pepper, ground
20 g	Canola Oil

Liempo Glaze

200 ml	Knorr Liquid Seasoning 2L
80 g	Sugar
5 g	Black Pepper, ground
25 g	Canola Oil
50 g	Banana Ketchup

Assembly

20 g	Garlic, small minced (fried crispy)
20 g	Spring Onions, thinly sliced

MARINATION

- In a large mixing bowl, combine the pork liempo, Knorr Liquid Seasoning, garlic, black pepper and oil.
- Marinate for 20 minutes.

LIEMPO PREPARATION

- Preheat the griller for 15 minutes.
- Grill the marinated pork liempo 4 minutes each side.
- Half-way through the grilling, baste the sides of the liempo with the glaze.

LIEMPO GLAZED

- In a bowl, combine Knorr Liquid Seasoning, sugar, black pepper, garlic and banana ketchup.

ASSEMBLY

- Arrange the pan grilled liempo on a platter.
- Sprinkle garlic and spring onion.



315
MINUTES

SERVES
10 PEOPLE

Lechon Baka

Meat lovers looking for beefier dishes can go for this take on lechon baka! The rich roasted taste and the melt in your mouth texture of this lechon baka are something worth trying.

INGREDIENTS

Marinade

- 1 kg Water
- 200 g **Knorr Liquid Seasoning 2L**
- 200 g Sugar, white
- 50 g Worcestershire Sauce
- 50 g Salt
- 80 g Garlic, minced
- 5 g Pepper, ground
- 50 g MSG, optional

Glaze

- 100 ml **Knorr Liquid Seasoning 2L**
- 25 ml Worcestershire Sauce
- 80 g Sugar, brown
- 50 ml Oil, vegetable

Lechon Baka Baking and Assembly

- 4 g Smoke Liquid, optional, if using oven for cooking
- 5 kg US Beef Short Plate

MARINADE

- Bring all ingredients together to a boil.
- Boil for 5 minutes and turn off the heat.
- Leave to cool at room temperature.
- Strain and chill.
- Inject and marinate the beef short plate.
- 500g of marinade to 1kg of meat.
- Marinate overnight for best results.

GLAZE

- Mix all ingredients in a bowl and use as a glaze.

LECHON BAKA BAKING AND ASSEMBLY

- Bake in a pre-heated 250F oven for 3 hours, basting every 30 mins.
- After 3 hours bring the temperature up to 275F or until internal temp reaches 205F.
- Let it rest for 2 hours, wrap in foil.



40
MINUTES



SERVES
3 PEOPLE



Dinakdakan Crispy Pata

Ilocanos love Dinakdakan for the chewy pork bits, but this dish trades that texture for a lot more crunch. The crispy pata gets chopped and tossed with ingredients that offer a creamy umami kick—vinegar, calamansi, mayo, chili, and spices!

INGREDIENTS

Crispy Pata

1.20 kg	Raw Pork Pata
3 l	Water
120 g	Knorr Pork Broth Paste 1.5kg or Knorr Chicken Powder 300g
300 g	Onion, quartered
120 ml	Fish Sauce
2 g	Bay Leaves, 3 pcs
10 g	Peppercorns, whole

Dinakdakan Assembly

2 l	Canola Oil	30 ml	Calamansi Juice
500 g	Crispy Pata, prepared	1 g	Ground Black Pepper
25 g	Ginger, brunoised	20 ml	Knorr Liquid Seasoning 2L
5 g	Garlic, minced	30 ml	White vinegar
60 g	White Onion, sliced	2 g	Salt
60 g	Red Onions, sliced	5 g	Sugar
150 g	Lady's Choice Real Mayonnaise or any Mayonnaise	10 g	Green Chilies, deseeded, sliced
			Red Chili, chopped

CRISPY PATA

- Except for the pork pata and oil, combine all the ingredients in a pot.
- Bring to a boil and simmer.
- Add the pork pata.
- Simmer until fork tender.
- Remove the pata and place in the chiller for 24 hours to dry the skin.
- Preheat the oil for deep frying.
- Deep fry the pata until golden brown and crispy.
- Portion for application for Dinakdakan.

DINAKDAKAN ASSEMBLY

- In a bowl mix all ingredients together and toss the crispy pata (*sliced thinly*).
- Heat a sizzling plate and serve the Dinakdakan right away.
- Garnish with spring onions and calamansi.
- Option to use boiled and grilled pork ears or grilled pork belly.



235
MINUTES



SERVES
10 PEOPLE

Crispy Pork Adobo Flakes

Adobo has an extraordinary way of tasting better over time. Bring out the flavors even more with caramelized and crispy shredded pork that's layered with sweet, savory, garlicky notes. Let the flavors and textures breathe new life into a traditional dish.

INGREDIENTS

Cooking and Seasoning

500 g	Pork Kasim, large diced
100 g	Garlic
100 ml	Vinegar
5 g	Black Pepper, cracked
2 pcs	Laurel Leaves, 2 pieces
50 ml	Knorr Liquid Seasoning 2L
25 ml	Knorr Pork Broth Paste 1.5kg or Knorr Chicken Powder 300g

Assembly

1L	Water
100 g	Garlic, small minced (fried crispy)
	Oil, for searing
25 g	Scallions, thinly sliced
220 g	Rice, cooked
	Fried Egg, sunny-side up

COOKING AND SEASONING

- Heat oil in a pan and sear the pork kasim on both sides. Set aside the pork kasim after.
- In the same pan oil, add garlic and sauté until brown.
- Put the seared pork kasim back into the pan.
- Pour the vinegar and reduce until the texture is syrupy.
- Add Knorr Liquid Seasoning , Knorr Pork Broth Paste, water, garlic, soy sauce, black pepper, laurel leaves. Bring to a boil.
- Once it is boiling, lower the temperature to simmer and cook for 2 hours or until the pork kasim starts to break.
- Once flaking is achieved, strain and reduce the remainder of the sauce until syrupy. Separate the seared pork kasim.
- Using a fork, shred the pork kasim and let it cool down.
- Fry the shredded pork kasim until crispy and mix with the reduced sauce to glaze.

ASSEMBLY

- To plate, place the rice into the bowl.
- Arrange the crispy adobo flakes and fried egg.
- Sprinkle scallions and garlic.
- Serve.



225
MINUTES



SERVES
10 PEOPLE

Crispy Lechon Kawali Lettuce Wraps

Let your customers enjoy lechon kawali minus the guilt! The deep-fried crunchy pork is wrapped in fresh, crisp lettuce topped with tangy pickled vegetables and spicy gochujang sauce. How's this for a Filipino version of samgyupsal?

INGREDIENTS

Pickled Vegetables

500 ml	Water
30 g	Sugar
10 g	Salt
120 ml	Vinegar
3 g	Knorr Lime Powder 400g or Calamansi
150 g	Carrots, <i>julienne</i>
150 g	Raddish, <i>julienne</i>
30 g	Leeks, <i>thinly sliced</i>

Sauce

15 g	Knorr Liquid Seasoning 2L
300 g	Knorr Rock Sugar Honey Sauce 3kg or Honey
5 g	Black Pepper, <i>ground</i>
30 g	Gochujang (<i>Korean chili paste</i>)

Preparation

4 l	Water
1 kg	Onion, <i>halved</i>
50 g	Black Peppercorns, <i>whole</i>

Assembly

2 kg	Pork Belly, <i>whole boneless</i>
700 g	Lettuce
330 g	Gochujang (<i>Korean chili paste</i>)
330 g	Pickled Vegetables
2 kg	Pork Belly, <i>whole boneless</i>
100 g	Knorr Pork Broth Base 1.5kg or Knorr Chicken Powder 300g
120 g	Vegetable Oil

PICKLED VEGETABLES

- Combine the water, sugar, salt, vinegar and Knorr Lime Powder in a pot and bring to a boil. Set aside and let it cool.
- Place the carrots, raddish and leaks in a bowl and pour the pickling juice. Let the vegetables pickle for at least 6 hours.

SAUCE

- In a mixing bowl, combine Knorr Liquid Seasoning, Knorr Rock Sugar Honey Sauce, black pepper and gochujang. Mix well.

PREPARATION

- In a large stock pot, combine the water, onion, pepper corns, pork belly and Knorr Pork Broth Base.
- Bring to a boil and let it simmer for 2 hours or until tender.
- Once the pork belly is tender, remove from the stock and dry for 1 hour.
- In deep frying pan add vegetable oil and deep fry the pork belly until crispy.

ASSEMBLY

- Place on individual lettuce wraps, top with pickled veggies and drizzle with gochujang glaze.
- Wrap and serve.



90
MINUTES

24h
MARINATION



SERVES
2 PEOPLE

Sisig Fried Rice

Sisig is truly a staple in Filipino restaurants. Reinvent the dish by turning it into flavorful fried rice! Add a whole new twist to the traditional Sisig with this recipe that combines the bold flavours of Sisig with fragrantly seasoned fried rice for a dish that's bound to get your diners talking.

INGREDIENTS

Sisig Preparation:

500 g	Pork Belly
60 ml	Knorr Liquid Seasoning 2L
10 g	Knorr Rostip Powder 1kg or Knorr Chicken Powder 300g
3 g	Black Pepper, crushed
50 g	Red Onions, brunoised
50 g	White Onions, brunoised
2 pc	Green Finger Chilies, thinly sliced

Soy Dressing Preparation:

150 g	Lady's Choice Real Mayonnaise 5.5L or any Mayonnaise
25 ml	Knorr Liquid Seasoning 2L

Rice Preparation:

2 cup	Jasmine Rice (day-old), cooked
5 g	Knorr Rostip Powder 1kg or Knorr Chicken Powder 300g

Presentation:

15 ml	Canola Oil
10 g	Seasoned Rice
45 g	Sisig
15 g	Soy Dressing
20 pc	Kangkong Leaves, chiffonaded
10 g	Chicharon, crushed
3 g	Garlic Chips and Spring Onions, finely chopped

SISIG PREPARATION

- Heat oil in a sauce pot.
- Marinate pork belly with Knorr Liquid Seasoning, Knorr Rostip Powder and crushed black pepper. Place in a tightly sealed container and store in the chiller.
- Grill the pork belly until cooked through. Let it cool down for a few minutes, then chop the pork into small dice. Transfer the diced pork into a bowl.
- Add the onions and the chilies.
- Set aside in a container until ready to use. Chill if not going to be used immediately.

SOY DRESSING PREPARATION

- Combine the 2 ingredients together in a bowl.
- Store in the chiller until ready to use.

RICE PREPARATION

- Place the rice in a mixing bowl.
- Add the seasoning to the rice and toss to combine the rice with the seasoning.
- Set aside until ready to use.

PRESENTATION

- Heat wok over medium to high heat. Add the oil and sweat the garlic.
- Add the seasoned rice. Continuously stir the rice with a metal spatula to ensure that it is heated through.
- Be careful not to burn the rice. Taste and adjust seasoning if necessary. Transfer the rice into a stainless bowl.
- Using the same wok, wipe out any excess ingredients. Over low to medium heat, add the oil, then the sisig.
- Add the rice, mix well with the sisig.
- Drizzle with the soy dressing, and the kang-kong leaves. Toss to incorporate all the ingredients together.
- Transfer the rice onto a serving plate. Best to fill in a bowl that would fit 2 cups of the rice and unmold over a soup plate.
- Top the rice with fried egg and sprinkle of crushed chicharon and spring onions.



 **188**
MINUTES

 **SERVES**
10 PEOPLE

Crispy Fried Chicken with Soy Garlic

You won't need to be into Korean culture to love this dish. The soy garlic that coats the chicken adds a sweet-savory dimension to every crunchy bite. This dish can easily become a best-selling favorite for chicken lovers!

INGREDIENTS

Batter

2 pc	Egg
2 g	Baking Powder
100 g	Potato Starch
100 g	All Purpose Flour

Garlic-Soy Glaze

100 ml	Knorr Liquid Seasoning 2L
20 g	Knorr Chicken Powder 300g
20 ml	White vinegar
200 g	White Sugar
40 g	Garlic, <i>minced</i>
10 g	Dark Soy Sauce
100 ml	Water

Marinating, Frying, and Assembly

40 g	Knorr Rostip Powder 1kg or Knorr Chicken Powder 300g
2 g	Black Pepper, <i>round</i>
20 g	Garlic, <i>minced, fresh</i>
10 g	White Sugar
60 ml	Water
2.40 kg	Chicken, <i>whole, spatchcock</i>
5 l	Vegetable Oil

BATTER

- In a bowl mix all ingredients together until it forms to a thick paste.

GARLIC-SOY GLAZE

- In a pot, mix all ingredients together and bring to a boil.
- Toast the sesame seeds in a different pan and set aside.
- Cool the mixture down.

MARINATING, FRYING, AND ASSEMBLY

- Cut the chicken in to a spatchcock.
- In a bowl mix all ingredients for the marinade.
- Marinate the chicken for at least 2 hours
- Add the batter ingredients and mix until the thick
- Leave to marinate for another 30 mins.
- Heat oil to 150c and deep fry the chicken for 10-15 min. until internal temperature reaches 175 F.
- Remove and set aside to cool down for 2 hours.
- Increase the temperature of the oil to 190C.
- Fry the chicken for the second time to color and make the batter crisp. Fry for around 5 to 10 minutes.
- Drain the chicken of excess oil.
- Drizzle the glaze on top and serve with toasted sesame seeds and finely slice spring onions.



50
MINUTES



SERVES
10 PEOPLE

Chicken Inasal Skewers

Citrusy, savory, and juicy Chicken Inasal is so well-loved and surprisingly easy and affordable to cook! Serve it with rice drenched in chicken oil and garlic, plus a soy sauce-vinegar-calamansi dip for some added tang!

INGREDIENTS

Marination

1.5 kg	Chicken Thigh Fillet
60 g	Coconut Vinegar
60 g	Knorr Chicken Powder 300g
50 ml	Annatto Oil

Grilling and Assembly

100 g	Lemongrass White Stalks, <i>chopped</i>
50 g	Ginger, <i>chopped</i>
50 ml	Calamansi, <i>juiced</i>
2 g	Black Pepper, <i>ground</i>

MARINATION

- In a mixing bowl, combine all the ingredients and mix very well.
- Cover the bowl with plastic wrap and marinate inside the chiller for 24 hours.

GRILLING AND ASSEMBLY

- Assemble the chicken in the skewer.
- Preheat the griller for 15 minutes.
- Grill the chicken 6 minutes per side or until done.
- Plate the dish. Serve with coconut vinegar, soy sauce and chicken oil.



80
MINUTES



SERVES
10 PEOPLE

Pancit Molo

This Ilonggo version of wonton soup is comfort served in a bowl. The crab and shrimp give off fresh sea flavors, spiced up by onion, black pepper, and garlic. The tender chicken breast and soft noodles add extra bite!

INGREDIENTS

Molo

300 g	Molo wrapper, 1 pack
800 g	Ground Pork, double minced
200 g	Prawns, cleaned and minced
25 g	Garlic, minced
10 g	Kuchay Leaves, thinly sliced, fine
15 g	Knorr Chicken Powder 300g
2 pc	Egg, beaten
1 g	Black Pepper, ground
50 g	Cornstarch
30 ml	Soy Sauce

Broth

2.5 l	Water
80 g	Knorr Chicken Broth Base 1.5kg or Knorr Chicken Powder 300g
50 g	Garlic, minced
200 g	Onion, minced
20 g	Kuchay Leaves, thinly sliced, fine
500 g	Chicken Breast, bone in, whole
250 g	Pork Kasim, diced 0.5 inches
	Black Pepper, to taste
25 g	Soy Sauce

MOLO

- In a bowl, mix all ingredients together until emulsified and sticky.
- Wrap the mixture in the molo wrapper.

BROTH

- In a pot, add a little oil and sauté the garlic, onions and pork kasim.
- Deglaze with soy sauce and add the water.
- Bring to a boil and add the whole chicken breast.
- Cook for 45 minutes.
- Add Knorr Broth Base and dissolve.
- Remove the chicken and shred the meat.
- Season with pepper and add the molo one by one.
- Bring to a steady boil and cook molo for 3 minutes.
- Add the kuchay leaves and cook for 2 more minutes.
- Serve piping hot.

A close-up photograph of a white ceramic bowl with a decorative rim, filled with a hearty meal. The main component is several slices of tender, reddish-brown corned beef. Interspersed with the beef are fresh vegetables: bright green beans, small red cherry tomatoes, and a whole green eggplant. The ingredients are submerged in a light-colored, slightly acidic-looking broth. In the background, a wooden bowl of white rice and a stack of white plates are partially visible, suggesting a family-style meal setting.

 **200**
MINUTES

3-5 days
MARINATION

 **SERVES**
2 PEOPLE

Corned Beef Sinigang

Inspired by Sentro, a popular Filipino restaurant's Sinigang na Corned Beef. Good for sharing, family-style!

INGREDIENTS

Brining/Pickling Preparation

500 ml	Water
80 g	Salt
40 g	Brown Sugar
2 g	Peppercorns
3 pc	Whole Cloves
2 g	All spice
3 pc	Bay Leaves
0.30 tsp	Ginger Powder
1 tsp	Pink Salt
800 g	Beef Brisket

Beef Preparation

30 ml	Canola Oil
30 g	Onions, peeled and sliced
20 g	Garlic, peeled and pounded
50 g	Tomatoes, seeded and quartered
15 g	Green Finger Chilies
2 l	Water
40 g	Knorr Beef Broth Base 1.5kg or Fish Sauce

Vegetable Preparation and Dish Presentation

30 g	Knorr Sinigang Sa Sampalok Mix 160g
50 g	Radish, peeled and sliced diagonally
50 g	String Beans, sliced
30 ml	Fish Sauce
50 g	Kangkong (water spinach), trimmed

BRINING/PICKLING PREPARATION

- Put salt, brown sugar, peppercorns, cloves, allspice, bay leaves, ginger powder, and pink salt in a large bowl and mix.
- Wash the beef brisket and immerse into the pickling liquid for 3 to 5 days in the chiller.

VEGETABLE PREPARATION AND DISH PRESENTATION

- Add the radish and eggplant and cook until tender.
- Add the string beans and simmer until cooked.
- Taste and adjust the seasoning with fish sauce.
- Add the kangkong leaves and turn the heat off.
- Serve while hot.

BEEF PREPARATION

- In a sauce pot, heat the oil and sweat the onions, garlic, and tomatoes.
- Add the finger chilies and cook until fragrant.
- Add the Knorr Beef Broth and water.
- Add the pickled brisket and simmer for 3 hours over medium-low heat.
- When the beef is fork-tender, add the Knorr Sampalok Mix and bring to boil.



70
MINUTES



SERVES
6 PEOPLE



Sinigang Fried Rice

Elevate this well-loved comfort dish with stir-fried rice that's brimming with sinigang flavor. The tender pork shoulder and chunks of veggies all come together to bring out unique sour notes and more!



INGREDIENTS

Pork Ribs

1 kg	Pork Ribs, shoulder, diced or left whole for frying
20 g	Garlic, sliced
100 g	Onion, quartered
100 g	Tomatoes, whole
100 g	Radish, sliced
1 l	Water

1 pc	Green Finger Chili, whole
150 g	Eggplant, sliced
100 g	Kangong, picked
100 g	String Beans, cut 1" length
25 g	Knorr Sinigang Sa Sampalok Mix 160g

Fried Rice

10 g	Knorr Sinigang Sa Sampalok Mix 160g
500 g	Rice, Jasmine, cooked and cooled
10 g	Garlic, chopped
10 g	Spring Onions, finely sliced
10 g	Garlic, fried

PORK RIBS

- In a pan, add a little oil, then add the garlic and onions.
- Cook until translucent then add the pork shoulder.
- Saute on all sides without browning.
- Add water, radish and tomatoes.
- Bring to a boil then simmer for 45 minutes.
- Add the green chili, Knorr Sinigang Mix and the rest of the vegetables.
- Cook for 5 minutes then strain the liquid. Reserve the soup.

FRIED RICE

- In a hot frying pan, add a little oil then saute the garlic until crisp and golden.
- Add the rice and Knorr Sinigang Mix. Stir fry until rice starts to color.
- In a different pan, heat the butter/fat then add the vegetables and meat.
- Place the rice in a serving container then put the meat and vegetables on top.
- Garnish with spring onions and fried garlic.



135
MINUTES



SERVES
10 PEOPLE

Crispy Sinigang Wings

This fusion dish will surely wow customers who love fried chicken and sinigang! The satisfying crunch coupled with the sour tamarind taste is enhanced by the aroma of herbs and a tangy dipping sauce. This unique spin makes it a promising new best-seller!

INGREDIENTS

Fried Chicken Wings

2000 g	Chicken Wings
30 g	Knorr Chicken Powder 1kg
60 g	Lemongrass, <i>minced</i>
2 g	Pepper, <i>black ground</i>
50 ml	Fish Sauce
40 g	Garlic
50 ml	Water
25 g	Spring Onions
2 pcs	Egg
100 g	Flour
100 g	Potato Starch
5 g	Baking Powder

Sinigang Glaze

30 g	Knorr Sinigang Sa Sampalok Mix 160g
250 g	Sugar, <i>white</i>
100 ml	Water
20 g	Garlic, <i>minced</i>
5 g	Chili, <i>chopped</i>

Dipping Sauce

100 ml	Fish sauce
20 g	Knorr Sinigang Sa Sampalok Mix 160g
200 g	Sugar
10 g	Chili, <i>chopped</i>
10 g	Garlic, <i>minced</i>
30 g	Carrots, <i>fine, julienne</i>
	Coriander, <i>chiffonade</i>
200 ml	Water

FRIED CHICKEN WINGS

- Prepare the cleaned and portioned chicken wings by separating the wing drumettes from the tips.
- Purée the Knorr Chicken Powder, lemongrass, pepper, fish sauce, garlic, water, spring onions, and egg using a blender.
- Pour the marinade over the chicken wings and marinate for at least an hour or maximum of 4 hours in the chiller.
- Afterwards, mix well the flour, potato starch, and baking powder to form a thin batter. Use this to coat the marinated chicken wings to create a crispy skin.
- Preheat a deep fryer to 140c and cook the wings for 10 to 12 minutes.
- Drain and set aside. Let it cool down completely.

SINIGANG GLAZE

- In a sauce pan, add the sugar and water then bring to a boil before pouring in the Knorr Sinigang Mix and garlic.
- Once it starts to boil again, turn off the heat and set it aside. Mix in the chopped chili into the glaze.

DIPPING SAUCE

- To make the dipping sauce, mix the following ingredients together in a bowl: fish sauce, Knorr Sinigang Mix, sugar, chili, garlic, carrots, coriander, and water.
- Best serve with the crispy sinigang wings.



45
MINUTES



SERVES
2 PEOPLE

Lechon Sinigang

Taste two Filipino classics married beautifully in this dish that will surely get your diners talking. With this recipe, you'll get the smoky, meaty flavour from Lechon working together perfectly with the tangy notes of Sinigang to give you a deliciously sour and savoury stew.

INGREDIENTS

90 ml	Canola Oil	2 l	Water	60 g	String Beans, cut into 1.5-inch segments
100 g	Red Onions, minced	25 g	Lemongrass stalks, bruised	50 g	Kangkong leaves, trimmed
10 g	Garlic cloves, minced	500 g	Store-Bought Lechon, preferably the belly part with its skin intact	30 g	Knorr Pork Broth Base 1.5kg
30 g	Green Finger Chilies, whole				or Fish Sauce
30 g	White radish	100 g	Eggplant		
25 g	Knorr Sinigang Sa Sampalok Mix 160g	60 g	Cherry Tomatoes, blanched		

DISH PREPARATION

- Heat oil in a sauce pot.
- Sweat the onions, garlic, and chilies until fragrant.
- Add the white radish.
- Add the Knorr Tamarind Soup Base and let it coat all of the ingredients in the pot.
- Pour the water in and add the lemongrass and let the mixture come to a boil.
- Turn the heat down to simmer.
- Add the Knorr Pork Broth Base.
- Taste and adjust seasoning.
- Add the lechon belly and simmer for 10-15 minutes.
- Add the eggplant and cook until soft.
- Add the tomatoes and string beans and simmer for 5 minutes or until the beans are al dente.
- Taste and adjust seasoning.
- Turn the heat off then add the kangkong leaves.

PRESENTATION

- Arrange the vegetables on a soup plate.
- Top with the lechon meat (*cut into smaller serving sizes if desired*).
- Pour the broth in just before serving.



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