

1. Pasta Carbonara

Carbonara is one of Rome's four classic pastas (cacio e pepe, amatriciana, and gricia are the others). There are a slew of theories about its possible origins, including:

- It was invented by Italian carbonari (charcoal workers) who prepared the dish on their shovels over a fire.
- The name refers to the ground black pepper in the dish that resembles flecks of coal ("carbone" means charcoal in Italian).
- It was a marrying of traditions between American soldiers in Italy during World War II and their bacon and egg rations with the local pasta dishes.
- What distinguishes carbonara from other pasta dishes is its technique of combining eggs, hard cheese, cured pork, and black pepper into a rich, silky sauce.

Ingredients:

1 tablespoon extra virgin olive oil or unsalted butter
1/2 pound pancetta or thick cut bacon, diced
1 to 2 garlic cloves, minced, about 1 teaspoon (optional)
3 to 4 whole eggs
1 cup grated Parmesan or pecorino cheese
1 pound spaghetti (or bucatini or fettuccine)
Kosher salt and freshly ground black pepper to taste

Directions:

- Put a large pot of salted water on to boil (1 tablespoon salt for every 2 quarts of water.)
- While the water is coming to a boil, heat the olive oil or butter in a large sauté pan over medium heat. Add the bacon or pancetta and cook slowly until crispy. Add the garlic (if using) and cook another minute, then turn off the heat and put the pancetta and garlic into a large bowl.
- In a small bowl, beat the eggs and mix in about half of the cheese.
- Once the water has reached a rolling boil, add the dry pasta, and cook, uncovered, at a rolling boil.
- When the pasta is al dente (still a little firm, not mushy), use tongs to move it to the bowl with the bacon and garlic. Let it be dripping wet. Reserve some of the pasta water. Move the pasta from the pot to the bowl quickly, as you want the pasta to be hot. It's the heat of the pasta that will heat the eggs sufficiently to create a creamy sauce. Toss everything to combine, allowing the pasta to cool just enough so that it doesn't make the eggs curdle when you mix them in. (That's the tricky part.)
- Add the beaten eggs with cheese and toss quickly to combine once more. Add salt to taste. Add some pasta water back to the pasta to keep it from

drying out. Serve at once with the rest of the parmesan and freshly ground black pepper. If you want, sprinkle with a little fresh chopped parsley.

2. Humba

Humba is a dish of tender pork, salted black beans, and an assortment of spices. With its deep flavor palate and numerous ingredients, it is the perfect combination of sweet and savory — two such flavors that Filipinos adore.

Ingredients:

2 lbs pork belly
1 cup Pineapple juice
1 large onion diced
5 cloves garlic minced
2 tablespoons salted black beans
2 tablespoons soy sauce
2 tablespoons vinegar
2 ½ tablespoons brown sugar
½ cup dried banana blossoms
2 pieces dried bay leaves
1 teaspoon whole peppercorn

Directions:

- Heat the cooking pot then brown the pork belly
- Add the onions and garlic and cook until the onions are soft
- Put-in the soy sauce, peppercorn, bay leaves
- Pour-in the pineapple juice and let boil. Simmer until the pork is tender (add water as needed)
- Add the vinegar and wait for the mixture to re-boil. Simmer for 3 minutes
- Spoon-in the salted black beans and brown sugar then simmer for 5 minutes
- Add the dried banana blossoms and simmer for 5 to 8 minutes
- Transfer to a serving plate and serve. Share and enjoy!

3. Chiffon Cake

Learn how to make a light & fluffy vanilla chiffon cake with this simple, easy to follow recipe! Full of expert tips & tricks to get the perfect chiffon cake that's soft, airy, light, and won't shrink or deflate.

Ingredients:

Dry Ingredients

1 ½ cups cake flour - (200g)
1 ⅓ cup sugar - (260g); divided

1 teaspoon baking powder - (5g)

½ teaspoon salt - (3g)

½ teaspoon cream of tartar - (1g)

Wet Ingredients

6 large egg yolks - (100g)

6 large egg whites - (200g)

⅓ cup vegetable oil - (80g)

¼ cup water - (60g)

1 teaspoon vanilla bean paste - substitute with vanilla extract

Directions:

- Preheat your oven to 355 degrees F.
- Add the egg yolks, vegetable oil, water, vanilla, salt, and half of the sugar to a large mixing bowl. Whisk well to combine. (The remaining half of the sugar will be used for the egg whites.)
- Sift the cake flour and baking powder, into the egg yolk mixture in three batches. Fold after each time until well combined. Avoid over mixing.
- Add the egg whites and cream of tartar to a large mixing bowl. Beat on medium high speed while adding the remaining half of the sugar. Add the sugar in three batches until you've reached firm peaks. See Note 1.
- Add half the beaten egg whites to the egg yolk mixture. Fold gently to combine then add the remaining half. Fold gently again to avoid deflating the batter. The batter should be light, airy, and fluffy.
- Spray the inside of your ungreased, aluminum chiffon cake pan with water including the inner tube. This helps prevent the cake from sticking too much to the pan once baked.
- Pour the batter into the pan and fill up to 75% full otherwise you may risk overflow.
- Bake at 355 degrees F for 25 to 35 minutes. Your baking time will depend on how shallow or deep your pan is. See Note 2.
- Check after 25 minutes for doneness. It's ready when a toothpick inserted in the center comes out clean and the top is a golden brown color. If your pan is tall and deep, you may have to bake it longer.
- Remove from the oven and immediately flip the chiffon pan upside down to invert it. Cool it down as soon as possible to prevent it from sinking and deflating.
- Drape a cold, damp towel over it to cool it down as quickly as possible. Rinse the towel under cold water and wring it dry. Drape it over the pan again and repeat this process until the pan is no longer hot. See Note 3.
- Once the cake has cooled, flip over the pan and carefully run a knife along the sides of the pan to help remove it. Then run a knife along the bottom of the pan to remove it from the base.
- Invert the cake again so the flat side is facing up and dust on powdered sugar. Slice and serve.

4. Chocolate Cake

This is the only chocolate cake recipe you'll ever need! It's SO moist and rich. Pair it with my Best Chocolate Frosting and it's a chocoholics dream!

Ingredients:

1 $\frac{3}{4}$ cup (250g) all-purpose flour
 $\frac{2}{3}$ cup (56g) cocoa powder (I prefer this Dutch cocoa or this one)
NOTE: if you prefer natural cocoa, my preferences are Ghirardelli 100% Cocoa and Hershey's Unsweetened
1 teaspoon baking powder
1 teaspoon baking soda
1 cup (200g) granulated sugar
 $\frac{1}{2}$ cup (110g) packed light brown sugar
 $\frac{3}{4}$ teaspoon salt
2 large eggs
 $\frac{1}{2}$ cup (120ml) vegetable oil (I prefer sunflower oil)
 $\frac{3}{4}$ cup (180ml) full fat sour cream
1 teaspoon (5ml) pure vanilla extract
1 cup (240ml) hot coffee

Directions:

- Preheat oven to 350°F. Lightly grease and flour two 8-inch round cake pans and line the base with rounds of parchment paper.
- Sift flour, cocoa, baking powder and baking soda into a large bowl. Add both sugars and salt and whisk to blend well, pressing out any lumps of brown sugar.
- Combine eggs, oil, sour cream and vanilla in a medium bowl and whisk to blend well. Pour into the bowl with the dry ingredients and mix with an electric hand mixer on medium-low until blended. It will be thick and somewhat dry. Add the hot coffee gradually in two stages to minimize clumps forming and beat until evenly combined and the batter smooth.
- Divide batter evenly between the prepared pans and bake for 30-33 minutes until cakes spring back when pressed gently and a skewer inserted into the center comes out clean. Transfer pans to a wire rack and let cool for 15 minutes before inverting onto the rack to cool completely.
- While the cakes are cooling, prepare the Chocolate Fudge Frosting.
- Assemble the cake. Once cakes are cooled, place one cake layer on a serving plate. Use an offset spatula to spread about $\frac{3}{4}$ cup of frosting over the top, spreading it out to the edges. Place the other cake layer on top so it aligns with the sides of the bottom layer. Cover the entire cake with frosting and use the offset spatula to even out the sides and make swooshes and swirls on the top layer. Enjoy!

5. Sinigang na Isda sa Miso

Sinigang na Isda sa Miso is a traditional Filipino recipe made with fish cooked in a sour and savory broth of tamarind and miso paste. It has been a part of Filipino cuisine for centuries, originating from the pre-colonial era. The addition of miso paste, influenced by Japanese cuisine, has enhanced the flavor of the recipe, making it a popular comfort food enjoyed during gatherings and special occasions in the Philippines.

Ingredients:

2 tbsp Vegetable Oil
4 cloves Garlic
2 pcs Ginger
1 pc Onion
2 pcs Tomato
1 pc Finger Chili
0.5 cup Miso
5 cups Water
1 package MAGGI® Magic Sinigang Original Sampalok Mix
1 tbsp fish sauce
1 tbsp Brown Sugar
0.5 kg Maya-Maya
1 bunch mustasa

Directions:

- Sauté garlic, ginger, onion, tomato, finger chili and miso in oil. Pour water and simmer.
- Pour MAGGI Magic Sinigang® Original Sampalok Mix , fish sauce and sugar. Add maya-maya and simmer for 5 minutes.
- Stir in mustasa. Transfer into a serving bowl and serve immediately.

6. Marinated Eggs

Get your rice ready because these delicious, garlicky, and savory Korean Marinated Eggs will be your go-to side dish for breakfast, lunch, and dinner! If you never tried Korean Marinated Eggs – Mayak Gyeran, you are seriously missing out. The egg yolk is gooey and soft on the inside, while the egg is marinated in a savory, spicy, and sweet sauce that pairs perfectly with a hot bowl of rice! Mayak Gyeran is easy and affordable to make, and I promise you will love it too!

Ingredients:

12 Eggs

2 tsp salt

2 tbsp Vinegar

MARINATION

6 cloves Garlic minced

2 Korean Green Pepper chopped

1 Red Chili chopped & optional

3 Green Onion chopped & optional

1 tbsp Sesame Seeds

1 cup Soy Sauce

½ cup Honey

1 tbsp Sesame Oil optional

½ cup Water

Directions:

- In a pot, add in water (enough to cover all the eggs) and add salt and vinegar. Turn the heat up to medium-high and bring the water to a simmer. Once the water is boiling, carefully add in the eggs and let them cook for 6 minutes.
- After 6 minutes, remove eggs and let it rest in a bowl of ice water for at least 10 minutes. Peel carefully and set them aside.
- In a container, add garlic, chopped green pepper, red chili, green onion, soy sauce, honey, sesame oil, and water. Mix till everything is combined. Add in the peel eggs and making sure the eggs are covered in the marinade. Let the eggs rest in the fridge for at least 2 hours or better overnight.
- Serve with a bowl of hot rice and enjoy!

7. Filipino Spaghetti

A mix of tart and sweet sauce with slices of hot dogs in a thick banana ketchup and tomato sauce. Although there are many variations of Filipino spaghetti, this sweet, meaty ground pork with hot dog is one of the favorite.

Ingredients:

1-2 lbs spaghetti pasta

1 lb ground pork

1 lb hot dog, sliced

2 - 19.76 oz Jufran Banana Sauce

2 cups tomato sauce

1 cup evaporated milk

8-10 cloves of garlic, minced

1 large onion, chopped

1 tbsp sugar

1 tsp ground black pepper

salt to taste

1/4 cup cooking oil

grated cheddar cheese or Parmesan cheese for topping

Directions:

- Boil spaghetti pasta al dente or per package direction. Drain water and set aside.
- In a big and deep pot over medium heat, add cooking oil. Fry slices of hot dogs until light brown. Remove hot dogs from oil and set aside.
- Using the same pot, add garlic and onions. Stir and cook for few minutes until aromatic. Add ground pork to the pot and stir. Cook ground pork until light brown and fully cooked for about 10 minutes. Season with ground pepper and a dash of salt. Stir and cook for a minute.
- Pour-in banana ketchup sauce and tomato sauce. Stir well to combine and simmer in low heat for about 20 minutes. Stir occasionally to avoid the sauce from sticking to the bottom of the pot.
- Add evaporated milk and sugar to the pot. Stir well and continue to simmer in low heat for about 10 minutes stirring occasionally. Add fried hot dogs to the pot and stir. Taste to see if more salt and/or sugar is needed. Add accordingly.
- Arrange cooked spaghetti pasta in a serving dish and top with generous amount of grated cheddar cheese. (You can also serve the sauce and cheese on the side) Serve warm with toasted bread or homemade Waffle Hot Dogs and enjoy!

8. Maja Blanca

From the first two words of its name Maja, it also completes the word magic! MA-HA, that's how you pronounce it right, it just brings a beautiful experience and a sweet taste that makes you think of and remember your loved ones. Don't hesitate to try this dessert at your home because I'm sure you gathered all the information you need to know on how to make Maja Blanca. Enjoy the process and then indulge it after to share with your friends and family.

Ingredients:

4 cups Coconut milk
¾ cups Cornstarch melted with evaporated milk
1 cup Sweetened milk
¾ cups Evaporated milk
¾ cups Sugar
¾ cups Sweet Kernel Corn
½ cup Toasted Coconut
½ cup Latik

Directions:

- Pour-in coconut milk in a pan. Turn on the heat then stir carefully until it boils.
- When boiling, add the sugar, sweetened milk and corn. Continue stirring and let it boil for 10 minutes.
- Then, add the melted cornstarch and gradually pour in the pan. Mix well until it gets thick.
- Prepare the tray and pour-in carefully the cooked mixture on it.
- Sprinkle with Latik on top and let it cool for 1 hour. Then, refrigerate for another 30 minutes.
- Serve, eat and enjoy!

9. Churro

Crispy on the outside, buttery soft on the inside, exactly how Churros should be! If you are craving the best churros, then this churros recipe is just what you've been waiting for!

Ingredients:

COATING

½ cup sugar

½ teaspoon ground cinnamon

CHURROS

4 ounces butter

1 cup water

2 tablespoons white granulated sugar

1 teaspoon pure vanilla extract

¾ teaspoon ground cinnamon

½ teaspoon salt

1 ¼ cups all-purpose or plain flour

2 eggs at room temperature

Directions:

- Combine ½ cup sugar and ½ teaspoon cinnamon together in a shallow bowl for your cinnamon sugar coating.
- Line a large plate with a double layer of paper towel ready for your cooked churros.
- Fill a large pot or deep skillet with 1 ½ - 2 cups of oil.
- Heat the butter in a medium-sized saucepan. Add in the water, sugar, vanilla, cinnamon and salt. Bring to a simmer for 5 minutes while mixing occasionally. Add in the flour, stirring with a large wooden spoon until well blended and forms a ball.
- Take off heat and allow to cool for 10 minutes, or until just warm to the touch.
- While dough is cooling, heat oil over medium-high heat to 360°F (180°C).

- Once dough has cooled, add one egg, quickly beating until completely incorporated (it will look like it's not coming together, but keep beating)! Add in the second egg and repeat the process until a dough forms.
- Scoop dough into a strong double lined pastry bag with a large open star tip nozzle. (I suggest using Wilton 1M or Ateco 845/846.)
- Lightly oil the blade end of your scissors and set aside. Carefully pipe 5-6-inch long strips of dough into hot oil, cutting the ends with oiled scissors. Fry 4-5 churros at a time to avoid over-crowding your pot.
- Fry until golden browned, about 2 minutes each side. Transfer to paper towel lined plate for a few seconds, then roll in the cinnamon sugar.
- Repeat with remaining dough.
- Serve warm with melted chocolate or caramel sauce, fruit or ice cream.

10. Cheese Puto

Making your own Cheese Puto at home has never been easier. This recipe will show you how to make it from scratch in less than 40 minutes. This makes a good snack and it can even be eaten for breakfast with a hot cup of brewed coffee. Yummy!

Ingredients:

1 cup all-purpose flour
 1/2 cup granulated white sugar
 3 teaspoons baking powder
 1 cup fresh milk
 1/4 teaspoon vanilla extract
 3/4 cup shredded sharp cheddar cheese
 5 cups water for steaming

Directions:

- Pour the water into a steamer or cooking pot. Let boil.
- Sift flour, sugar, and baking powder. Combine in a bowl. Mix well.
- Gradually add the milk while stirring. Continue to stir until the texture of the mixture becomes smooth.
- Stir-in the vanilla extract and half of the cheese.
- Pour the mixture into small to medium sized molds. Arrange in a steamer. Cover and steam for 25 minutes. Top each puto with the remaining cheese. Steam for 5 minutes more.
- Take the steamed cheese puto out of the steamer. Let it cool down.
- Gently remove the puto from the mold with the help of a spatula.
- Arrange in serving plate. Serve.
- Share and enjoy!