



Thinking of you
Electrolux



RECIPES by
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APPETIZER

TAPSULOG WITH ATCHARA

I love rice - and anything made with rice for that matter, just like our local suman. While mulling over how to present tapsilog differently, I thought, why not use suman instead of fried rice? Tapsilog is a contraction of tapa (cured meat), sinangag (fried rice), and itlog (fried egg). My version is more aptly called Tapsulog - for tapa, suman, and itlog. But much like the original, it pays tribute to our staple food - rice, and my Pampanga roots (Kapampangans are known for making the best cured meats like tapa, tocino, and longganisa.)

PROCEDURE

Marinate beef in a mixture of the soy sauce, sugar, garlic, pepper and calamansi juice. Put in a covered container and let sit in your Electrolux refrigerator overnight.

Grate the papaya using a fine grater. Sprinkle salt all over and set aside for 3 hours. This will draw out the moisture making the papaya crisp. Rinse under running water three times to remove the salt. Squeeze papaya through a cheesecloth to ensure that all moisture is removed. Pull apart the shreds; spread out on a tray, and air-dry.

In a pot, put sugar, cane vinegar, and ginger. Place over low heat and let liquid reduce for an hour using your Electrolux hob. It should have reduced by a fourth. Add the green papaya shreds and the remaining ingredients. Mix together then transfer to a container; cover, and set aside for 2 days before using. Keep it stored in your Electrolux refrigerator to chill.

Remove the wrapping of the rice cakes. Cut each one into 4 portions. Set aside. In a saute pan, heat some oil with butter then lightly brown the suman. Add minced garlic and saute until the garlic bits stick to the suman and the surface is crusty. Drain beef from marinade then pan-fry in hot oil until done. In a separate pan, cook the eggs sunny-side up.

To plate, arrange about 5 pieces of fried suman on a plate then top with slices of beef and fried egg. Garnish with roasted garlic and serve with atchara on the side.

INGREDIENTS

3 pcs	Rice cake (suman)
	Oil
	Butter
50 g	Garlic, chopped
2 pcs	Eggs
	Roasted garlic for garnish

Cured Meat (Tapa)

150 g	Beef sirloin
25 ml	Soy sauce
15 g	Sugar
20 g	Garlic, crushed
1/2 tsp	Pepper
20 ml	Calamansi juice

Atchara

100 g	Green papaya, grated
150 g	Sugar
250 ml	Cane vinegar
25 g	Ginger, julienned
20 g	Red bell peppers, julienned
25 g	Raisins
50 g	Salt

