

## **MP – Pinoy Feast**

**IT123P – B54**

### **Group 7:**

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**Application:** Pinoy Feast

### **Description:**


Pinoy Feast is an app that displays food and their history from different provinces. Every time the user opens the app, it will show the food and its history randomly. The user can navigate by showing lists of food to view its content. This can be manually show or hide its content by using status to enable or disable the content via updating to the database.

*(Screenshots at next page)*

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# Pinoy Feast



## Pancit Batil Patung

Pancit Batil Patung is a popular noodle dish in Tuguegarao City, Cagayan. It is composed of two parts: the noodles with toppings, and the sauce which looks like an egg drop soup. Poached egg along with sauteed meats and vegetables are topped over the fresh miki noodles, while a piece of egg is cracked and stirred-in simmering beef

Ingredients:


6 oz. minced beef or carabeef

12 oz. fresh Miki noodles

3 to 4 oz. pork liver sliced

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 **Adobo**

Considered as the Philippine's national dish because of popularity.It is made by marinated chicken / pork mixed in vinegar, soy sauce, garlic and spices thus making it savory and tangy with a hint of sweetnes.

Ingredients

2 tbsp canola oil

6 cloves garlic crushed

1 pc onion, sliced

1 kilogram chicken cut ups

2 tbsp vinegar

1/4 cup soy sauce

1 cup water

2 pcs bay leaves

1 tsp whole black peppercorns, slightly crushed

2 pc Knorr chicken cubes

1 tsp brown sugar packed

Option: 1 cup kale or spinach

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cracked and stirred-in simmering beef

Ingredients:

6 oz. minced beef or carabeef

12 oz. fresh Miki noodles

3 to 4 oz. pork liver sliced

1 medium red onion cubed

1 1/2 cup mung bean sprouts

3/4 cups chopped green onions

1 cup shredded cabbage

1 cup carrot julienne

3 tablepespoons soy sauce

1 egg

1/4 teaspoon ground black pepper

6 oz. lechon carajay chopped

3 tablespoons cooking oil

Batil:

1 lb. beef bones with meat

1 beef cube

1 egg

6 to 8 cups water

1 stalk celery chopped


1 medium carrot cubed

1 small onion cubed

Instructions:

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 **Adobo**

2 pcs bay leaves

1 tsp whole black peppercorns, slightly crushed

2 pc Knorr chicken cubes

1 tsp brown sugar packed

Option: 1 cup kale or spinach

Instruction:

Heat oil in pan and sauté garlic and onions. Then add chicken to the pan and sear on all sides, until you have a little browning in the chicken skin.

Pour in vinegar, soy sauce and water. Add bay leaves, pepper and Knorr Chicken Cubes. Bring to a boil over high heat then reduce heat to simmer, but do not cover the pan. Continue to simmer for 10 mins.

Remove chicken pieces from sauce and fry in another pan until nicely browned.

Put back fried chicken pieces into sauce. Add sugar and let simmer again for another 10 minutes or until sauce has thickened. Serve warm.

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1 medium carrot cubed

1 small onion cubed

Instructions:

Prepare the stock (or batil) by boiling water in a cooking pot. Add the beef bones. Let boil for 5 minutes.

Hold the chopped celery, carrot, and onion together using a cheese cloth and secure using a kithen thread. This will be the mirepoix. Add the mirepoix in the cooking pot and let boil.

Add the beef cube. Continue to boil in low heat for 3 hours or until the beef gets tender. You may add more water if needed. Once the stock is ready, set aside.

Heat the cooking oil in a wide pan or wok. Saute the onion until soft.

Add the minced beef. Saute for 3 to 5 minutes.

Stir-in the sliced liver. Saute for 3 minutes.

Add the mung bean sprouts, green onion, cabbage, and carrots. Continue to saute for 2 to 3 minutes.

Scoop-in 4 to 5 cups of beef stock. Let boil.

Push the meat and vegetables on one side of the pan. Arrange the Miki noodles on the other side. Toss the noodles while cooking. Add soy sauce and ground black pepper. cook for 2 to 3 minutes.

Push the noodles on one side to create an opening. Crack one egg and gently let it slide into the broth. Poach until cooked. Remove the poached egg and set aside.

Remove the noodles from the pan and arrange in a plate.

Scoop out the remaining stock and place in a small sauce pan. Turn off the heat and transfer the cooked meat and vegetables in a clean plate. Set aside.

Meanwhile, heat the saucepan with the stock from the pan. Once it starts to boil, crack a piece of egg and add it to the

11:05

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# Pinoy Feast



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11:05

cracked and stirred-in simmering beef

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1 medium red onion cubed

1 1/2 cup mung bean sprouts

3/4 cups chopped green onions

1 cup shredded cabbage

1 cup carrot julienne

3 tablespoons soy sauce

1 egg

1/4 teaspoon ground black pepper

6 oz. lechon carajay chopped

3 tablespoons cooking oil

Batil:

1 lb. beef bones with meat

1 beef cube

1 egg

6 to 8 cups water

1 stalk celery chopped

1 medium carrot cubed

1 small onion cubed

Instructions:

11:05

6 tablespoons all-purpose flour

2 tbsp fish sauce

1/2 tsp ground black pepper

Topping Ingredients

1 cup pork belly boiled and sliced thinly into small pieces

4 ounces firm tofu fried and sliced into cubes

1/2 cup tinapa flakes smoked fish

1/2 cup chicharon pounded

2 hard boiled eggs sliced

1/2 cup cooked shrimps boiled or steamed

1/4 cup green onion or scallions finely chopped

3 Tablespoons toasted garlic

2 lemons sliced (or 6 pieces calamansi)

Instructions:

Soak the rice noodles in water for about 15 minutes. Drain and set aside.

Cook the sauce by heating a saucepan. Pour-in the cooking oil.

When the oil is hot enough, put-in the ground pork and cook for about 5 to 7 minutes

Dilute the annatto powder in pork broth then pour the mixture in the saucepan. Bring to a boil (If you are using annatto seeds, soak them first in 3 tbsp water to bring-out the color)

Add the shrimp cube and stir and simmer for 3 minutes

Add the flour gradually while stirring.

Add the fish sauce and ground black pepper then simmer until

11:05

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Meanwhile, heat the saucepan with the stock from the pan.

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Pinoy Feast

pinoyfeast@mcl.edu.ph.com

Pinoy Classics

Region I

Region II

Region III

Region IV-A

Region V


Region VI

Region VII

NCR

11:05

Pinoy Feast



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Pinoy Classics Specialties


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Adobo



Smigang



Tapa



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Sinigang

It's a soup known for its sour and savory flavor primarily made with tamarind-based soup with various meat / seafood along with vegetables. It's often considered as comfort food and enjoyed during cool weather.

Ingredients:

- 2 lbs pork belly or buto-buto
- 1 bunch spinach or kang-kong
- 3 tablespoons fish sauce
- 1/2 pieces string beans sitaw, cut in 2 inch length
- 2 pieces tomato quartered
- 3 pieces chili or banana pepper
- 1 tablespoons cooking oil
- 2 quarts water
- 1 piece onion sliced
- 2 pieces taro gabi, quartered
- 1 pack sinigang mix good for 2 liters water

Instructions:

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Sinigang

1 pack sinigang mix good for 2 liters water

Instructions:

Heat the pot and put-in the cooking oil

Saute the onion until its layers separate from each other

Add the pork belly and cook until outer part turns light brown

Put-in the fish sauce and mix with the ingredients

Pour the water and bring to a boil

Add the taro and tomatoes then simmer for 40 minutes or until pork is tender

Put-in the sinigang mix and chili

Add the string beans (and other vegetables if there are any) and simmer for 5 to 8 minutes

Put-in the spinach, turn off the heat, and cover the pot. Let the spinach cook using the remaining heat in the pot.

Serve hot. Share and enjoy!

OK

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Pinoy Classics Specialties

Show Hidden Dishes

OFF

Sinigang

Tapa

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Data Updated

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Pinoy Classics Specialties

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ON

Adobo

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Region IV-A

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Region IV-A Specialties

Show Hidden Dishes

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Bopis

Buko Pie

Bulalo

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Region IV-A

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Region II Specialties

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Ginataang Alimasag

Pancit Batil Patung

RETURN TO HOME PAGE

Region II