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)

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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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

1/4 teaspoon ground black pepper 6 oz. lechon carajay chopped

1 egg

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

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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.

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Pinoy Feast



Pancit Batil Patung

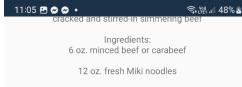
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3 tablepespoons soy sauce

egg

1/4 teaspoon ground black pepper

6 oz. lechon carajay chopped

3 tablespoons cooking oil

Batil:

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1 beef cube

1 egg

6 to 8 cups water

1 stalk celery chopped

1 medium carrot cubed

1 small onion cubed

Instructions

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

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

Dilute the annato powder in pork broth then pour the mixture in the saucepan. Bring to a boil (If you are using anatto 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

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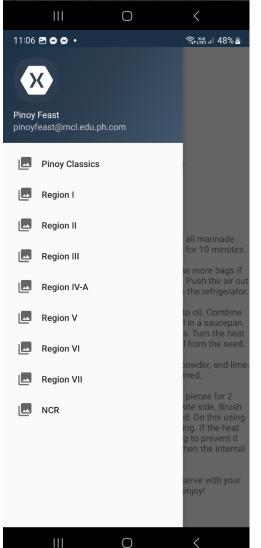
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Pinoy Classics Specialties

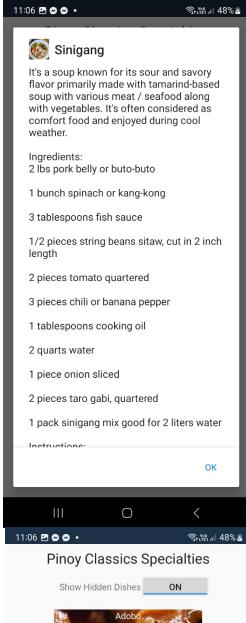
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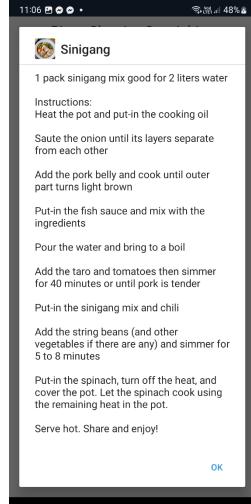


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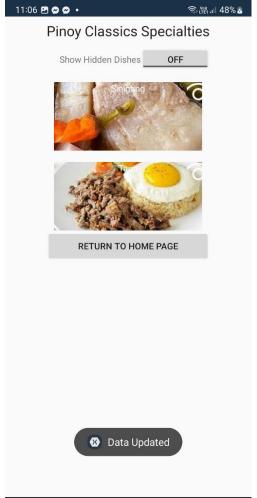
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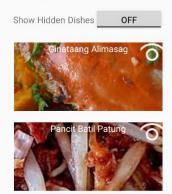












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