



Bicol Express

The mild sweetness of coconut milk brings a sense of delight to the sharp notes of chili pepper and bagoong in the classic Bicol Express recipe. This contrast has long created a spell-binding richness in taste for the dish. And this has helped make it arguably one of the most popular Filipino dishes.

Recipes

- 2 lbs. pork belly sliced into strips
- 2 cups coconut milk
- 2 cups coconut cream
- 1/2 cup shrimp paste bagoong alamang
- 4 cloves garlic crushed
- 6 pieces Thai chili pepper chopped
- 1 thumb ginger minced
- 1 piece onion chopped
- 1 pieces Serrano pepper sliced
- 1 cup water optional

Steps:

1. Combine ginger, garlic, onion, Thai chili pepper, pork, and coconut milk in a pan. Mix well. Cover the pan and turn the heat to on. Let the mixture boil.
2. Remove the cover. Stir. Add half of the bagoong and pour around 1 cup of coconut cream and a cup of water. Stir and adjust the heat to low. Cook until the sauce reduces to a quarter (around 50 minutes).
3. Add the remaining coconut cream and bagoong alamang (as needed). Also add the Serrano peppers. Continue cooking in low heat until the sauce thickens (around
4. Transfer to a serving plate and serve with warm rice.