

bicol express

Some say it's from Manila, while Bicolanos believe it's their own invention. The origins of this spicy dish may be hotly contested, but it's a testament to the rich and varied flavors our regions have to offer.

INGREDIENTS

½ kg pork belly
2 cups water
2 Tbsp Datu Puti Patis
2 cloves garlic, crushed
1 bay leaf
3 Tbsp Golden Fiesta Oil
¼ cup chopped white onions
½ cup sliced finger chillies
2 pieces red chillies, sliced
2 cloves garlic, chopped
1 Tbsp shrimp paste
¾ cup gata
¼ cup pork stock
¼ tsp ground black pepper

PROCEDURE

- 1 Simmer pork in water, **Datu Puti Patis**, garlic, and bay leaf for 20 minutes or until tender.
- 2 In a pan, heat **Golden Fiesta Oil**. Sauté onions, chillies, and garlic. Add pork and shrimp paste.
- 3 Sauté for 3 to 5 minutes. Add gata and pork stock. Simmer for a few minutes. Season with pepper just before serving.

TAKES 40 MINUTES

MAKES 4 TO 5 SERVINGS



IDEA MAKER You can serve Bicol express with a mix of bagoong, chili, and patis on the side to make the dish even hotter and more flavorful!