

pancit molo

A specialty of Iloilo, this soup curiously doesn't have any noodles in it, but the dumplings and robust broth make it an incredibly satisfying snack.

INGREDIENTS FOR MOLO

1 cup ground pork
2 cloves garlic, crushed
3 tsp Datu Puti Patis
¼ tsp ground black pepper
30 pieces Molo wrapper

CHICKEN STOCK

2 Tbsp Golden Fiesta Palm Oil
½ cup sliced white onions
3 cloves garlic, crushed
¾ kg chicken neck, back, wings,
bone in
4 cups water

SOUP

2 Tbsp white onions, chopped
2 Tbsp garlic, chopped
¼ cup shrimp, shelled, roughly
chopped
Datu Puti Patis, to taste
½ tsp ground black pepper
4 cups chicken stock
1 ½ Tbsp spring onions
2 Tbsp garlic, fried

PROCEDURE

- 1** Make molo: In a bowl, combine pork and garlic, and season with **Datu Puti Patis** and pepper. Mix well. Put at least 1 tsp of filling in each molo wrapper.
- 2** Make chicken stock: In a pot, heat **Golden Fiesta Palm Oil**. Sauté onions and garlic. Add chicken and water. Simmer for 45 minutes.
- 3** Remove chicken from the broth. Flake chicken meat, and set aside.
- 4** In a pot, sauté onions, garlic, flaked chicken, and shrimp. Season with **Datu Puti Patis** and pepper. Add stock. Simmer for 5 minutes, and add molo.
- 5** Top with spring onions and fried garlic.

TAKES 30 TO 45 MINUTES

MAKES 4 TO 5 SERVINGS



TIME SAVER You don't have to do everything in one go. You can make the dumplings ahead and store them in the freezer until needed.