

duo champorado

WITH SWEET & SALTY DILIS

Chocolate for breakfast? Why not? Traditional champorado is given a new spin with two different kinds of chocolate.

INGREDIENTS

1 cup rice, malagkit
 4 cups water
 ½ cup white chocolate, chopped
 6 Tbsp sugar
 3 pieces tablea
 1 tsp Golden Fiesta Palm Oil
 ½ cup dilis
 1 tsp brown sugar
 1 cup evaporated milk
 ½ cup sugar, for serving

PROCEDURE

- 1 Place malagkit and water in a pot. Soak rice for 30 minutes.
- 2 Bring rice to a boil, then lower to a simmer, stirring regularly until rice is cooked to avoid scorching and sticking. If necessary, add more water to achieve your desired consistency.
- 3 When rice is cooked, transfer half of the rice porridge into another pot. Stir in the white chocolate and 2 Tbsp sugar. Simmer until chocolate is melted.

Stir tablea and 4 Tbsp sugar in the other pot. Simmer until chocolate is melted.

4 Meanwhile, heat **Golden Fiesta Palm Oil** in a pan, and fry dilis until toasted. Remove from heat and toss with brown sugar.

5 Using two ladles, scoop each champorado into a bowl at the same time. Serve with dilis, sugar, and evaporated milk on the side.

TAKES 30 MINUTES + SOAKING

MAKES 8 SERVINGS



TIME SAVER In a rush? Use day-old rice! Add just enough water to cover cooked rice, bring to a boil, and stir in chocolates until melted.