



**GP GLOBAL
PACIFIC**
Bringing The World To You

A Taste of Home Recipes

VOL. 1





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TERIYAKI SESAME TUNA SALAD NACHOS

Ingredients

2 cans Canned tuna (in water)
 1 tsp. Ginger
 3/4 cup Teriyaki Sauce - **Yamamori**
 1/2 cup Water
 1 tbsp. Corn starch

Salad greens
 Cabbage
 Pickled green chili
 Avocado
 Pineapple (grilled)
 Cucumber

1/4 cup Roasted Sesame Dressing
 - **Yamamori**
 Nacho chips



TERIYAKI SESAME TUNA SALAD NACHOS

Method

1. Drain tuna for 30 minutes to release the excess water and saltiness of the water brine.
2. In a saute pan, drizzle little oil, and add ginger to release its oil and fragrance.
3. Add the tuna saute without crushing the tuna chunks.
4. Add the teriyaki sauce (**Yamamori**).
5. Add the slurry.
6. Arrange nachos with vegetables and top with the tuna.
7. Finish with a drizzle of roasted sesame dressing (**Yamamori**).
7. Serve.



NORI FRIES & HASH SOY SAUCE YUM YUM DIP

Ingredients

Fries:

100g

Shoestring French Fries - **Aviko**

200g

Rosti Bites - **Aviko**

5 tbsp.

Nori flakes

1 tbsp.

Salt

Dip:

1/2 cup

Mayonnaise - **Ventura**

1/4 cup

Sweet chili sauce

1/4 cup

Soy Sauce Choice - **Yamamori**

pinch

Pepper

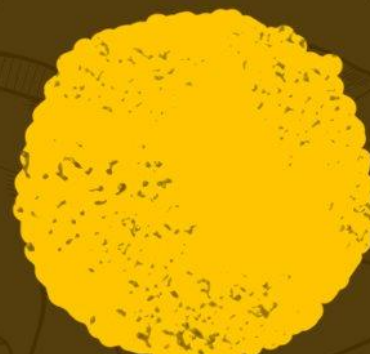
Method

Fries:

1. Fry the french fries and rosti bites (**Aviko**) in a 175°C oil.
2. Remove fries and roti and dry with a tissue paper.
3. Toss with salt and nori flakes.

Dip:

1. Combine all ingredients.
2. Adjust taste with pepper.



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CHEESY SARDINE PATTY

Ingredients

250g	Mashed potato
2 cans	Spanish sardine
1/4 cup	Cream cheese - Swiss Valley
	Cilantro
1/4 cup	Cheese - Prochiz
	Salt & pepper
	Kangkong (blanched)
2 tbsp.	All purpose flour
1 whole	Onion (caramelized)
2 cloves	Garlic
	Olives (optional)
	Olive oil - Castelvetero
Dredding	Flour
Coating	Eggs
Coating	Bread crumbs

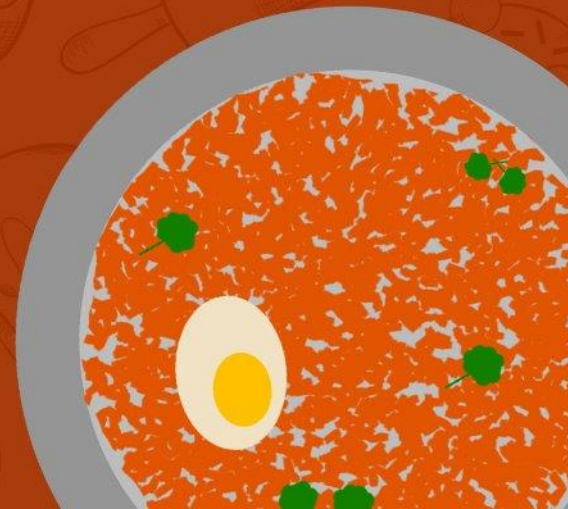
Method

1. Combine all ingredients in a bowl.
2. Season with salt and pepper.
3. Shape the mixture to patty size.
4. Dredge the patty to flour, then egg, then bread crumbs before frying.
5. Fry and serve hot.

SPICY TOMATO & MUSHROOM RICE

Ingredients

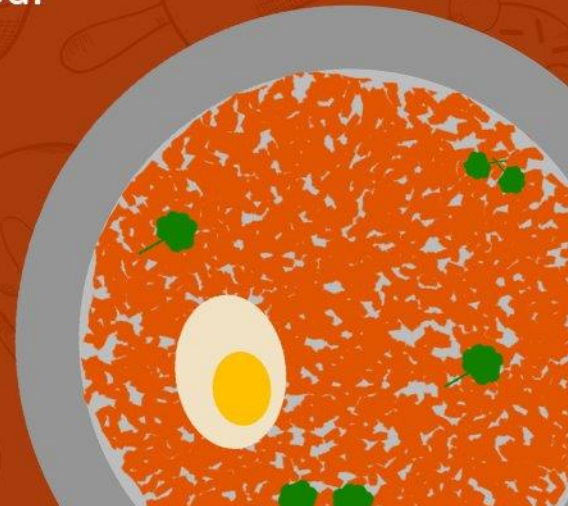
3 tbsp.	Pomace olive oil - Castelvetera
1 tbsp.	Garlic
1 whole	Onion
2 pcs.	Sili labuyo (finely chopped)
2 cups	Rice (washed/soaked)
2 tsp.	Spanish paprika (smoked)
1 tsp.	Oregano
1 can	Canned chopped tomatoes - Sunny Farms
1 tbsp.	Tomato paste - Sunny Farms
1 cup	Canned sliced mushrooms - Sunny Farms
	Margarine - Master Martini Gioia
	Salt & pepper
1 & 1/2 cup	Stock
1/2 cup	Green peas
1/2 cup	Grabanzos
3 pcs.	Dried fish (flaked)



SPICY TOMATO & MUSHROOM RICE

Method

1. Wash rice and soak in water for 30 minutes.
2. In a pan, heat olive oil (**Castelvetera**).
3. Add achiote to have color then remove.
4. Saute garlic and onion until soft.
5. Add mushrooms (**Sunny Farms**). Saute until brown in color.
6. Add chopped chili and dried fish.
7. Season with salt and pepper.
8. Add your tomato paste (**Sunny Farms**) and continue to stir until the paste has a darker color.
9. Add the rice (drained). Saute until coated with tomato and veggie mixture.
10. Add your stock and your canned tomatoes (**Sunny Farms**).
11. Cover and let it simmer until rice is cooked.
12. Fluff the rice.
13. Add margarine (**Master Martini Gioia**) to finish.



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CHEESY BACON-WRAPPED CHICKEN TERIYAKI BURRITO

Ingredients

Flour Tortilla Wrap (2 pieces):

2 cups All Purpose Flour
1 tsp. Salt
2 tbsp. Butter - **Flechard**
1 & 1/4 cup Hot Water

Teriyaki chicken:

2 pcs Chicken Breast
2 tbsp Olive oil - **Castelvetere**
1 cup Teriyaki sauce - **Yamamori**
1 tsp Sesame Seeds

Filling:

2 cups Fried French Fries - **Aviko**
1 whole Roasted Bell Pepper
1 whole Red Onion
1 cup Broccoli
1/4 cup Reduced Teriyaki Sauce - **Yamamori**
1/4 tbsp Mayonnaise - **Ventura**
1/2 cup Cheddar Cheese - **Arla**
1/2 cup Mozzarella Cheese - **Arla**

10 pcs Bacon
1/4 cup Cheddar Cheese - **Arla**
1/4 cup Mozzarella Cheese - **Arla**



CHEESY BACON-WRAPPED CHICKEN TERIYAKI BURRITO

Method

Teriyaki Chicken:

1. Sear each side of chicken breast for 2 minutes over medium heat with olive oil (**Castelvetere**).
2. Pour in teriyaki sauce (**Yamamori**) and continue cooking chicken until cooked thoroughly.
3. Sprinkle with sesame seeds.
4. Separate chicken and sauce. Set aside.

Assembly:

1. Arrange prepared fillings on the tortilla wrap.
2. Gently roll making sure everything is intact.
3. Wrap with bacon.
4. Sear each side in a pan with olive oil (**Castelvetere**).
5. Top with cheeses (**Arla**) and cover until it melts.
6. Serve with more reduce teriyaki sauce.



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TUNA & MUSHROOM ALFREDO PENNE PASTA WITH EGG CLOUD

Ingredients

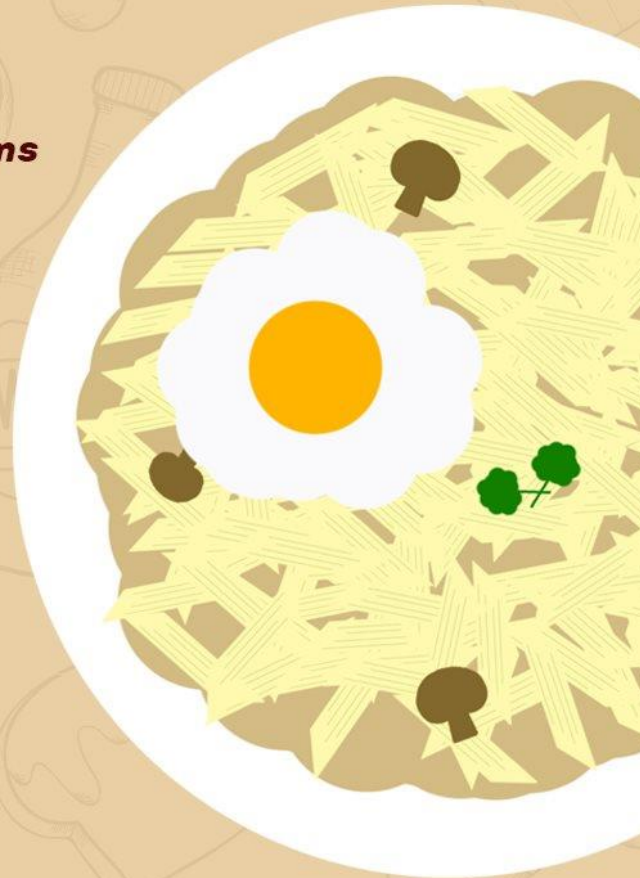
Cooked Penne Pasta

Creamy and Cheesy Sauce:

1 tbsp.	Butter - Flechar
2 tbsp.	Olive Oil - Castelvetere
1 piece	Onion
8 cloves	Garlic
1 can	Button Mushroom - Sunny Farms
1 can	Tuna
1/2 cup	Cream - Master Gourmet Gold
1/2 cup	Milk - Conaprole
1 tsp.	Dried Oregano
1 tsp.	Dried Basil
1 tsp.	Dried Thyme
pinch	Salt
pinch	Pepper
2/3 cup	Mozzarella Cheese - Arla
1/2 cup	Red Cheddar Cheese - Arla

Toppings:

1 tbsp.	Parmesan Cheese
1/2 tsp.	Parsley
1 tsp.	Egg clouds
2 pcs.	Toasted bread (optional)



TUNA & MUSHROOM ALFREDO PENNE PASTA WITH EGG CLOUD

Method

Creamy and cheesy Sauce:

1. Saute onion and garlic with butter (**Flechar**) and olive oil (**Castelvetere**) over medium heat
2. Add in sliced mushroom (**Sunny Farms**) and cook until done.
3. Add in tuna.
4. Pour in cream (**Master Gourmet Gold**) and milk (**Conaprole**).
5. Mix in dried herbs.
6. Let it boil.
7. Mix in chicken bouillon and season with salt and pepper to taste.
8. Simmer until it slightly thickens.
9. Add in grated cheeses (**Arla**).
10. Mix in cooked penne pasta.
11. Transfer to a plate and top with parmesan and parsley.
Top with egg clouds and serve with toasted bread on the side.

Egg Clouds:

1. Separate egg yolk and egg white.
2. Whip egg white with pinch of salt until stiff peak.
3. Dollop spoonfuls of the egg whites onto the prepared baking sheet and make a small well in the middle.
4. Bake for 5 minutes until firm.
5. Take out from the oven and place egg yolk in the well.
6. Bake for another 3 minutes until it begins to turn golden brown.



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PENNE MAC N CHEESE

Ingredients

2 cups	Cooked Penne Pasta
2 tbsp.	Butter - Arla
1 tbsp.	Flour
1 cup	Milk - Cremiere de France
1/2 cup	Cream - Master Gourmet Gold
1 & 1/4 cup	Red Cheddar - Arla
1/2 cup	Mozzarella - Arla
1 tbsp.	Mustard
pinch	Nutmeg
pinch	Salt
pinch	White Pepper
Topping:	
1/4 cup	Crispy Bacon
4 tbsp.	Bread Crumbs



Method

1. In a pan over medium heat, melt butter (Arla) then mix in flour until it thickens.
2. Add in milk (Cremiere de France) and cream (Master Gourmet Gold) and let it simmer.
3. Gradually add in grated cheeses (Arla).
4. Add in mustard and nutmeg.
5. Season with salt and pepper.
6. Mix in cooked pasta until properly coated.
7. Pour into the baking dish.
8. Top with bread crumbs and bacon.
9. Serve hot.

BUTTON MUSHROOM NUGGETS WITH PESTO MAYO DIP

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Ingredients

2 tbsp. Butter - **Arla**
4 cloves Garlic (minced)
1 can Canned Whole Button Mushroom - **Sunny Farms**
1 tsp. Paprika
1 tbsp. Light Soy Sauce - **Yamamori**
1 pinch Salt & Pepper

Breading:

1 pc. Egg
1/3 cup Flour
1/3 cup Bread Crumbs
500ml Oil

Dip:

1/2 cup Mayonnaise - **Ventura**
1 & 1/2 tbsp. Pesto
1/4 tsp. Garlic powder
1/4 tsp. Lemon juice



BUTTON MUSHROOM NUGGETS WITH PESTO MAYO DIP

Method

1. Saute garlic and butter (Arla) in a pan over medium heat.
2. Add in button mushrooms (Sunny Farms), paprika and soy sauce.
3. Continue cooking until completely done.
4. Season with salt and pepper and set aside.
5. Coat cooked mushrooms with flour.
6. Dredge in beaten egg.
7. Coat with bread crumbs.
8. Deep fry on a pot with hot oil and cook until golden brown.

Dip:

1. Mix mayo, pesto, garlic powder and lemon juice together until well incorporated.



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CHEESY PEMENTO FONDUE WITH LAVOSH AND POTATO BITES

Ingredients

Lavosh:

150g	All Purpose Flour
50g	Cake Flour
1/4 tsp.	Salt
110 ml	Milk - Conaprole
60 ml	Olive Oil - Castelveterere

Pemiento Dip:

200 ml	Stock
200g	Red Cheddar Cheese - Arla
200g	White Cheddar Cheese - Arla
80g	Cream Cheese - Arla
20g	Blue Cheese (optional) - Castello
1 tbsp.	Apple Cider Vinegar
1 clove	Bell Pepper

Rosti Bites - Aviko



CHEESY PEMIENTO FONDUE WITH LAVOSH AND POTATO BITES

Method

Lavosh:

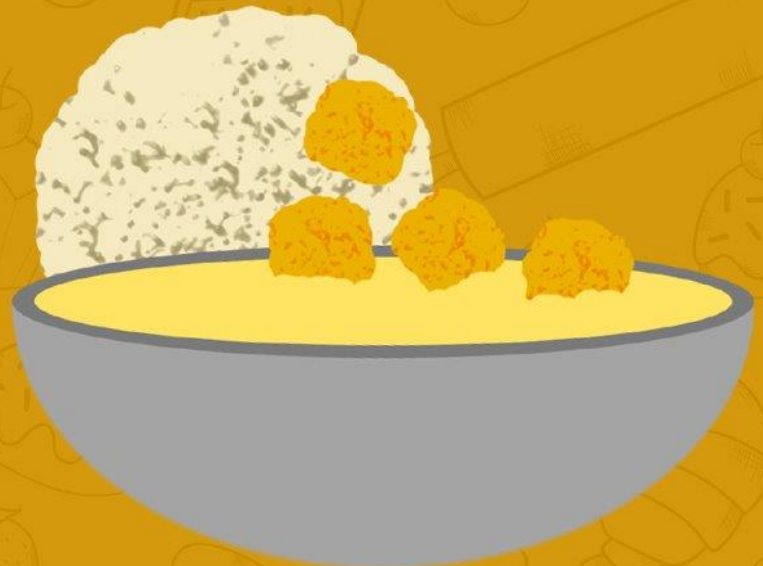
1. Mix all together to make a smooth dough.
2. Let it rest for 1 hour.
3. Fold the dough then rest again for 30 minutes.
4. Roll the dough as thin as you can.
5. Pan fry or bake.

Pemiento Dip:

1. In a pot let boil stock, grated garlic, apple cider vinegar.
2. Add your cheeses (Arla).
3. Mix until emulsified.
4. Add roasted bellpepper.

Rosti Bites:

1. Fry till crispy.



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BBQ CHICKEN AND MUSHROOM PIZZA

Ingredients

Pizza Dough:

500 g	All purpose flour
5g	Yeast - Bakerdream
8g	Salt
40g	Olive oil - Castelvotero
275ml	Water

BBQ Pizza Sauce:

250 g	Canned tomato - Sunny Farms
1 tbsp	Tomato paste - Sunny Farms
2 tsp	Oregano
¼ cup	Brown sugar
3 tbsp	Soy sauce - Yamamori
3 cloves	Garlic
1 tsp	Salt
1 tsp	Chili flakes
½ tsp	Pepper
2 tbsp	Red cane vinegar
1 tbsp	Olive oil - Castelvotero

Toppings (to taste):

Canned mushrooms - Sunny Farms
Red onion
Cooked chicken
Cooked corn
Parsley
Basil (optional)
Mozzarella Cheese - Conaprole or Swiss Valley
Red cheddar - Arla



BBQ CHICKEN AND MUSHROOM PIZZA

Method

Pizza Dough:

1. In a mixer, combine all ingredients and mix until it forms into a smooth dough.
2. Rest for 1 hour or until the dough doubles in size.
3. Top with the BBQ sauce and desired topping.
4. Bake in a 360F (use the bottom area of the oven) for 15-20 minutes or until the sides are brown and charred.

BBQ Pizza Sauce:

1. In a pot, saute garlic and chili flakes in olive oil.
2. Add the oregano and tomato paste cook for 1 minutes.
3. Add the soy sauce, sugar and vinegar until dissolved and bubbly.
4. Then add the diced tomato and let it boil for 5 minutes.
5. Season with salt and pepper.
6. Set aside.

