GLOBAL PACIFIC

Bringing The World To You

A Taste of Home Recipes

VOL. 2

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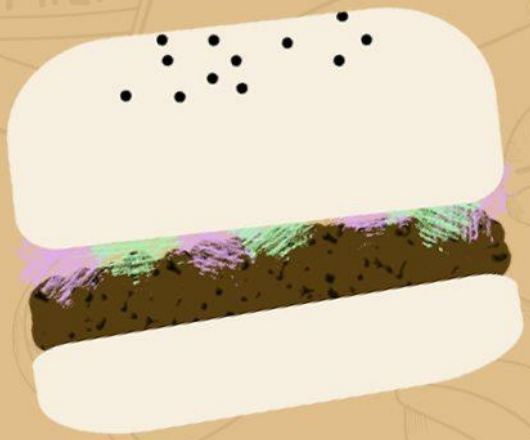
STICKY SPICED SOY PORK STEAMED MILK BUNS

Ingredients

Steamed Buns:	Steamed Buns:
300g	All purpose flour
1 & 1/2 tsp.	Yeast ***- Bakerdream***
50g	Sugar
1 tsp.	Salt
170ml	Full cream milk ***- Arla***
1 tbsp.	Olive oil ***- Castelvetere***
Ginger Soy Pork:	Ginger Soy Pork:
200g	Pork belly
1 tbsp.	Ginger
1 tsp.	Chili
50ml	Soy sauce ***- Yamamori***
150ml	Water/stock
3 tbsp.	bBrown sugar
2 tbsp.	Olive oil ***- Castelvetere***
pinch	Cinnamon
1 pc.	Star annis
1 tsp.	Sesame seed
½ tsp.	Orange extract
to taste	Peppercorn
to taste	Gouda cheese ***- Arla***

Slaw:
Cabbage
Chili
Leeks
Roasted sesame dressing - ***Yamamori***



STICKY SPICED SOY PORK STEAMED MILK BUNS

Method

Steamed Buns:

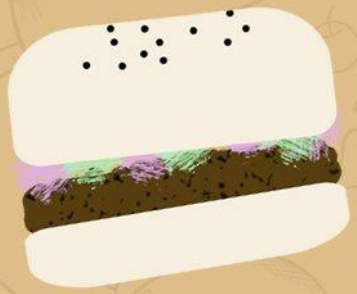
1. Mix all ingredients to form a soft and smooth dough.
2. Ferment for 1 hour or until double in size.
3. Deflate or fold the dough and divide it into 40-gram rounds, lining with a piece of parment.
4. Smoothen out and let proof for 20-30 minutes.
5. Steam for 15-20 minutes.

Ginger Soy Pork:

1. Mix all ingredients in a pan.
2. Let simmer till tender and the sauce is reduced and shiny.
3. Fill the steamed buns.
4. Top with slaw and gouda (Arla).

Slaw:

1. Wash and cut the cabbage thin.
2. Dress with the sesame dressing (Yamamori).



STIR FRIED TOFU, MUSHROOM & HASH

Ingredients

200g	Tofu (fried)
80g	Mushroom ***- Sunny Farms***
140g	Rosti bites (fried) ***- Aviko***
3 tbsp.	Honey
2 cloves	Garlic
to taste	Salt
to taste	Peppercorn
¼ cup	Soy sauce ***- Yamamori***
70g	Leeks
80g	Bell pepper
to taste	Oil
to taste	Chili flakes
to taste	Sesame seeds

Method

1. In a pan with high heat
2. Add pepper corns and chili flakes.
3. Add oil.
4. Saute the mushroom (Sunny Farms) till chared in color.
5. Add the garlic & tofu.
6. Stir fry for 1-2 minutes.
7. Add your leeks ans bell pepper and stirfy again for 1 min.
8. Then add your soy sauce (Yamamori) and honey.
9. Off the heat and add the rosti bites (Aviko).
10. Garnish with sesame seeds.

BROWN SUGAR MILK TEA

Ingredients

1/2 cup	Milk ***- Arla***
1/4 cup	Brewed black tea
2 tbsp.	Simple syrup (optional)
	Ice cubes

Sinker:

1/4 cup	Brown sugar
1/4 cup	Muscovado
1/4 cup	Water
2/3 cup	Cooked boba pearl

Method

Sinker:

1. Cook brown sugar, muscovado and water together in medium heat.
2. Let it boil and constantly stir until it thickens.
3. Mix in the cooked boba/tapioca pearl.
4. Set aside.

Assembly:

1. Mix together milk **(Arla)**, brewed tea, simple syrup (optional) and ice in a shaker.
2. Drizzle sinker's syrup inside the glass and scoop in boba pearls.
3. Gently pour in milk tea mixture.
4. Serve cold.

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ULTIMATE CHEESY BEEF LASAGNA

Ingredients

300G	Lasagna Pasta Sheets (Cooked)
	Beefy Tomato Sauce:
3 tbsp.	Olive oil ***- Castelvetere***
1 tbsp.	Butter ***- Flechard***
6 cloves	Garlic (roughly chopped)
1 bulb	Onion (roughly chopped)
250g	Ground Beef
200g	Button Mushroom ***- Sunny Farms***
2 tbsp.	Tomato Paste ***- Sunny farms***
1 can	Canned Chunked Tomatoes ***- Sunny Farms***
1/2 tsp.	Dried oregano
1 pc.	Beef Bouillon cube
To taste	Salt
To taste	Pepper
8 pcs.	Fresh basil
	Mornay Sauce:
2 tbsp.	Butter ***- Flechard***
1 bulb	Onion (roughly chopped)
2 tsp.	Flour
250ml	Milk ***- Cremiere de France***
300ml	Cream ***- Paysan Breton***
300g	Cheddar Cheese ***- Arla***
To taste	Salt
To Taste	Pepper
	Topping:
	Cheddar Cheese ***- Arla***
200g	Mozzarella Cheese ***- Arla***

ULTIMATE CHEESY BEEF LASAGNA

Method

Beefy Tomato Sauce:

1. Saute onion and garlic in olive oil and butter.
2. Add in ground beef. Cook until water from beef completely evaporates.
3. Add in button mushrooms.
4. Mix in tomato paste and cook until dark red.
5. Add canned tomato, dried oregano, bring to boil and simmer.
6. Mix in beef bouillon cube and season with salt and pepper.

Bechamel:

1. Saute onion in butter.
2. Mix in flour.
3. Add milk and cream. Let it simmer while continuously stirring.
4. Stir in cheddar and turn to medium heat.
5. Season with salt and pepper.

Assembly:

1. Start the layers with lasagne pasta topped with beefy tomato sauce. Repeat in 2nd layer.
2. Fill 3rd layer with mornay sauce topped with cheddar and mozzarella cheese.
3. Fill 4th and 5th layer with beefy tomato sauce.
4. Top with thin layer of mornay sauce, cheddar and mozzarella cheese.
5. Bake until cheese are melted and golden brown.
6. Serve with fresh basil on top.

STRAWBERRY CHOCOLATE NO-BAKE CHEESECAKE

Ingredients

Chocolate Crust:

1 & 1/4 cups	Crushed chocolate cookies
1 tbsp.	Melted butter ***- Flechard***
1 tbsp.	Water

Chocolate Cheesecake:

1 & 1/4 cups	Cream Cheese ***- Swiss Valley***
1 cup	Sugar
2/3 cup	Chocolate blend ***- Beryl's***
1/2 cup	Milk **- Conaprole**
1 cup	Whipped Cream - ***Master Martini Monna Lisa Deluxe***

Topping:

2/3 cup	Strawberry compote ***- DLA La Fruta***
2 cup	Chocolate blend ***- Beryl's***

STRAWBERRY CHOCOLATE NO-BAKE CHEESECAKE

Method

Crust:

1. Mix everything together until well incorporated.

Cheesecake:

1. Whip the cream **(Master Martini Monna Lisa Deluxe)** until almost stiff peak.
2. Smoothen cream cheese **(Swiss Valley)** with sugar using rubber spatula or mixer with paddle attachment.
3. Add in chocolate blend **(Beryl's)** and milk **(Conaprole)**.
4. Gently fold in whipped cream.

Assembly:

1. Press in the crust at the bottom of spring form or cake ring.
2. Evenly spread cheesecake mixture.
3. Freeze overnight.
4. Unmold and top with chocolate blend, strawberry compote **(DLA)** and whipped cream.

KOREAN SWEET PANCAKE "HOTTEOK"

Ingredients

Dough:

1 tsp.	Yeast ***- Bakerdream***
1 cup	Milk ***- Arla***
1/2 cup	Water
1 tbsp.	Sugar
3 & 1/4 cup	All purpose flour
1 tsp.	Salt
2 tbsp.	Powedered milk

Filling 1:

1/2 cup	Brown Sugar
1/2 cup	Nuts
1/2 cup	Coconut Sugar (optional)

Filling 2:

3 tbsp.	Condensed milk (Dulce de Leche) ***- Bravo***
500g	Crushed nuts

KOREAN SWEET PANCAKE "HOTTEOK"

Method

1. Place all ingredients into a mixing bowl fitted with hook attachment then mix until smooth and elastic for about 10 minutes.
2. Transfer to a bowl and let it ferment for 1 hour.
3. Filling: combine all ingredients into a small bowl.
4. Get a small dough and flatten it up to make room for the filling.
5. Enclose the dough with filling like a bun.
6. Fry the dough pressing it to flatten and flipping both sides every 3 min.
7. Serve warm.

NO CHURN CAFÉ DULCE ICE CREAM

Ingredients

1 can	Condensed milk ***- Bravo***
2 cups	Whipping cream ***- Arla Whip & Cook***
3 tbsp.	Coffee powder (optional)
1/2 cup	Espresso or black coffee
1/2 cup	Chopped chocolate ***- Beryl's***

Method

1. Whip the whipping cream **(Arla Whip & Cook)** until stiff peak.
2. Add condensed milk **(Bravo)**, mix well.
3. Add the coffee or espresso.
4. Fold in the coffee powder and chopped chocolate **(Beryl's)**.
5. Freeze overnight.
6. Serve.

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Bravo
DLA
Lafruta
Strawberry
50%

MOLTEN SOUFFLE PANCAKE

Ingredients

Custard Sauce:

2/3 cup	Whipiping Cream ***- Arla High Stability***
1 tsp.	Condensed Milk ***- Bravo***
2 pcs	Egg yolks
1 tbsp.	Sugar

Japanese Pancake:

1 pc.	Egg yolk
1 tbsp.	Milk ***- Arla***
1 tsp.	Melted butter ***- Flechard***
1 tsp.	Vanilla
2 & 1/2 tbsp.	All purpose flour
1/4 tsp.	Baking powder
1 pcs.	Egg white
2 & 1/2 tbsp.	Sugar
1 tbsp.	Butter ***- Flechard***

Topping:

4 tbsp.	Whipping cream ***- Paysan Breton***
3 tbsp.	Blueberry compote ***- DLA***
1 tbsp.	Cocoa Powder ***- Beryl's***

MOLTEN SOUFFLE PANCAKE

Method

Fluffy Custard Sauce:

1. Whisk egg yolk and sugar in a mixing bowl over double boiler until light and fluffy.
2. Take off the double boiler. Add in condensed milk **(Bravo)** and continue whisking until light and fluffy.
3. Add in cream **(Arla High Stability)** and continue whipping until runny.

Pancake:

1. Whisk egg yolk, milk, melted butter, vanilla, flour and baking powder together.
2. In a separate bowl whip egg whites until frothy
3. Gradually add in sugar and continue whipping until medium peak stage.
4. Gently fold in whipped egg white into egg yolk mixture.
5. Scoop or pipe mixture on a non stick pan with butter over low heat.
6. Cover and let it sit for 5 minutes.
7. Remove the cover and flip.
8. Cook further for another 3 minutes.

Assembly:

1. Arrange two pancake on a plate.
2. Wrap pancake with wax paper with a space on top.
3. Pour in custard sauce on top and dust with cocoa powder **(Beryl's)**.
4. Pull up the wax paper.
5. Pipe whipped cream on the side and scoop in blueberry compote **(DLA)**.

MILKY EGG COFFEE

Ingredients

Egg Froth:

2 pcs.	Egg yolk
1 tbsp.	Sugar
1 tbsp.	Condensed milk - ***Bravo***

Coffee:

1/2 cup	Warm Water
2 tbsp.	Instant Coffee Powder
1/2 cup	Milk - ***Arla***
	Ice Cubes

Method

Egg Froth:

1. Whisk egg yolk and sugar in a mixing bowl over double boiler until light and fluffy
2. Take off the double boiler.Add in condensed milk and continue whisking until light and fluffy.

Assembly:

1. Pour in mixed coffee in a glass.
2. Scoop in ice cubes.
3. Top with the egg froth using spoon.
4. Gently pour in the milk **(Arla)**.
5. Serve cold.

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FRAGRANT CITRUS BERRY CAKE

Ingredients

Sponge:

375ml	Extra virgin olive oil ***- Castelvetere***
400g	Sugar
8g	Baking powder
700g	All purpose flour
30ml	Orange juice
30ml	Lemon juice
2 tsp.	Lemon zest
1 tbsp.	Orange zest
5g	Salt
4 pcs.	Eggs
2 pcs.	Egg whites
50g	Sugar
250ml	Milk ***- Conaprole***
to taste	Blueberry fruit filling ***- DLA***

Crumble Topping:

180g	Oatmeal
130g	Brown sugar
150	All purpose flour
1 tsp.	Salt
110ml	Melted butter ***- Master Martini Gioia***

White Chocolate Blueberry Cream:

60g	Blueberry fruit filling ***- DLA***
500g	Cream ***- Master Gourmet Gold***
100g	White chocolate ***- Beryl's***

FRAGRANT CITRUS BERRY CAKE

Method

Sponge:

1. Sift your dry ingredients and set aside.
2. In a bowl mix your milk, citrus juices and set aside.
3. In a bowl mix in olive oil **(Castelvetere)**, sugar. Mix until sugar is dissolved.
4. Add eggs and zests, mix until combined.
5. Alternate mix the dry to liquid in 3 sets.
6. In a mixer, whip your egg whites and remaining sugar till medium peak.
7. Fold in the meringue to the batter.
8. Fold in blueberry filling **(DLA)**, making a marble effect.
9. Transfer to the pan and top with crumble.
10. Bake in a 160°C for 40-50 minutes or until center is cooked and crumble is golden.

Crumble:

1. Combine all ingredients in a bowl and mix well.
2. Top your cake and bake.

White Chocolate Blueberry Cream:

1. Heat your cream **(Master Gourmet Gold)** in low heat.
2. Add chocolates **(Beryl's)** and blueberry filling.
3. Chill until set.
4. Whip the prepared cream until medium-stiff peak.
5. Pipe into your cake cooled or serve on the side.
6. Then garnish.