

LECHON MEAL KIT

Storage instructions: As soon as you receive your delivery, place all the items in the fridge. It is recommended that this meal kit is consumed within 2 days of receiving your package.

The cassava cheesecake is best served at room temperature.

Lechon Meal Kit

Contents:

1. Lechon
2. Crispy skin
3. Kale
4. Sliced chilies
5. Garlic rice
6. Garlic chips
7. Chives
8. Lechon liver sauce
9. Sawsawan (dipping sauce)
10. Atchara
11. Cassava cheesecake

Equipment needed:

- Kitchen tongs
- Large pot
- Medium-large fry pan or wok
- Scissors
- Cooking oil
- Wooden spoon or spatula
- Serving plates

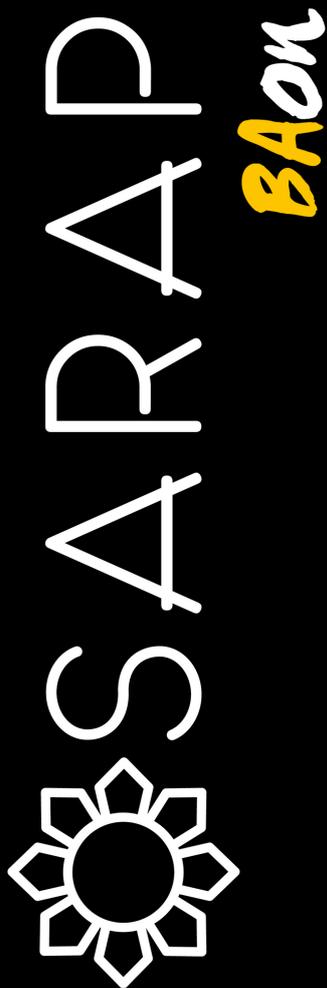
Tito Collins Cocktail

Contents

1. Pouch of pre-mixed Tito Collins cocktail
2. Small cans of tonic water

Items needed

- Ice cubes
- 2 half pint glasses
- Tablespoon or stirrer



ALLERGENS

Whilst every care is taken to avoid cross contamination when preparing our dishes please note the kitchen does store/use products that may contain all known allergens as listed by the UK Food Standards Agency

Please see below for specific allergens contained in each dish

Lechon Meal Kit

Contents:

1. Lechon - Soy, Sulphites
2. Crispy skin - Soy, Sulphites
3. Kale - Soy
4. Sliced chilies
5. Garlic rice
6. Garlic chips
7. Chives
8. Lechon liver sauce - Soy, Sulphites, Gluten
9. Sawsawan (dipping sauce) - Soy, Sulphites
10. Atchara - Sulphites
11. Cassava cheesecake - Egg, Dairy

Tito Collins Cocktail

Contents

1. Tito Collins cocktail - Sulphites
2. Tonic water

GET SET

REMOVE ALL ITEMS OUT OF THE FRIDGE

Get the large pot of water on the stove and bring to a boil. Make sure there's enough water to submerge the bag of lechon, lechon skin & kale laing

COOKING TIME

SET THE TIMER TO 20 MINUTES

Once the water is boiling, place the bag of lechon meat into the pot. Reduce the heat so the water is at a simmer. At the 10 minute mark, add your bag of kale laing to the pot. Make sure contents of both bags are fully submerged

RICE IS LIFE

HEAT YOUR LARGE PAN/WOK

When the pan is nice and hot, add a tablespoon of vegetable oil (not included). Open your bag of garlic rice and add it carefully into the pan. Now fry away, using your wooden spoon to separate the rice grains. If you're feeling a little cheffy, go ahead and give it a few tosses. The rice is ready when it is steaming hot, around 6-8 minutes. Put your rice on a serving plate and sprinkle the garlic chips over the top

BACK TO THE LECHON

1 MINUTE LEFT ON THE TIMER

When there is a minute left on the timer (not a second more!), place your bag of crispy lechon skin into the pot. Make sure it's fully submerged
TIP: put it under the other two bags

ALMOST THERE

CAREFUL IT'S HOT!!!

After 1 minute, turn off the pot of water. using your tongs immediately remove the bag of lechon skin and cut it open. Place the skin flat (fat side down) on a plate and make sure the skin is spaced out and not touching each other

YOU LOOK THIRSTY

SHAKE IT TO WAKE IT!

Divide the cocktail mix evenly into each glass. Place the ice cubes into each of the glasses, filling it up ¼ of the way. Pour a can of tonic water into each glass. Give the cocktail a quick stir. Now close your eyes, imagine a tropical paradise and take a sip. Cheers!

PLATING UP

YOU CAN ALMOST TASTE IT!

Carefully remove the kale laing from the pot and cut open the bag (watch out for the steam). Place the kale laing onto a side plate or bowl and garnish with the chopped chillies. Place the lechon liver sauce and the sawsawan into two separate bowls for dipping. Open your bag of atchara and place in a little side bowl

THE STAR

WORTH THE WAIT

Carefully remove the the lechon from the pot and cut the bag open (watch out for the steam). Place the lechon onto a serving plate and then place the crispy lechon skin on top of the meat. Finish with a sprinkle of chopped chives

KAIN NA!

FAMILY STYLE

Filipinos don't really do courses, so place all the food at the centre of the table and commence feasting. Finish it all off with a slice of burnt cassava cheesecake each,