

Make it

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Better!

EXCITING RECIPES



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**Panalong family mealtimes!**

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## Cheesy Lumpiang Shanghai



Serves: 6-8

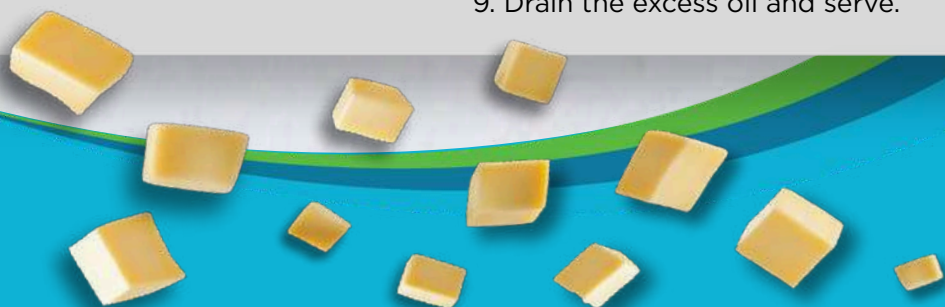
Time: 30 Mins.

Ingredients:

- Ground chicken OR pork – 200g together.
- Carrot, finely chopped – 1 pc.
- Garlic, minced – 3 cloves
- Onion, finely chopped – 1/4 cup
- Salt & pepper, to taste
- **Eden Original 160g**,
- sliced into strips – 1 block
- Lumpia or spring roll wrapper – 15 pcs.
- Cornstarch, dissolved in water – 2 tbsp.
- Oil – 2 cups

Procedure:

1. Combine the meat, carrot, garlic cloves, onion, salt & pepper into a bowl and mix well
2. Slice the **Eden Cheese** into strips to be placed inside the wrapper.
3. Prepare and layout the lumpia wrappers to be filled.
4. Scoop around 1 to 1 1/2 tablespoons of filling and place over a piece of lumpia wrapper.
5. Spread the filled and add a slice of **Eden Cheese**, then fold the sides of the wrapper and fold the bottom.
6. Brush the cornstarch dissolved in water on the top end of the wrapper to help seal.
7. Roll-up until completely wrapped. Repeat the steps for the other lumpias.
8. Fill a pot with oil and deep fry over high heat. When the oil is hot, deep fry the lumpias until golden brown.
9. Drain the excess oil and serve.



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## Cheesy Caldereta



Serves: 3-4

Time: 2 Hrs 30 Mins.

Ingredients:

- Beef round, cut into serving pieces - 1/2 kg
- Vinegar - 1/4 cup
- Peppercorn, crushed - 10 pcs.
- Salt - 1 tsp.
- Garlic cloves, crushed - 2 pcs.
- Cooking oil - 1 cup
- Onion, sliced - 1 cup
- Tomato sauce - 1/2 cup
- Beef stock - 2 cups OR beef bouillon cube.
- Red & green bell pepper, cut into strips - 1 cup
- Bay leaf - 1 pc.
- Liver spread - 1/2 cup (optional).
- **Eden Original**, cubed - 1 cup

Procedure:

1. Marinate the beef in a mixture of vinegar, peppercorn, salt, & garlic for 2 hours.
2. In a pot, fry the beef in cooking oil until browned then add onions and saute until tender.
3. Pour in tomato sauce and beef stock, then add red and green peppers and a bay leaf. Cover and simmer until meat is tender.
4. Mix in the liver spread (optional) and add **Eden Cheese** cubes. Cook for 5 minutes more, then serve.



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## Cheesy Tortang Giniling



Serves: 3

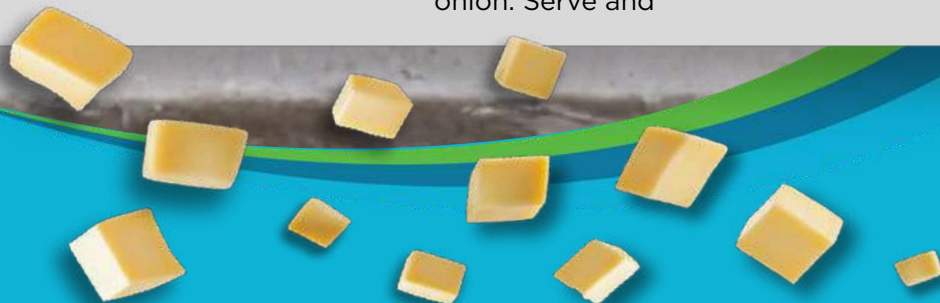
Time: 40 Mins.

Ingredients:

- Cooking Oil - 1 tbsp.
- Onion, chopped - 1 tbsp.
- Garlic, minced - 2 cloves
- Tomato, chopped - 1 tbsp.
- Tomato paste - 1/2 tbsp.
- Ground pork - 125g
- Salt and pepper, to taste
- Potato, chopped - 2 tbsp.
- Eggs, lightly beaten - 2 pcs.
- **Eden Original 160g**, grated - 1/2 bar
- Spring onion (optional), 1 tbsp.

Procedure:

1. In a pan, heat oil over medium-high heat. Add the onion and garlic, sauté for 2-3 minutes.
2. Add the tomato paste, chopped tomatoes and continue cooking until softened.
3. Then add the ground pork, potato, and season with salt and pepper, sauté until cooked and set aside.
4. Once the meat mixture has cooled, add the beaten eggs and three-fourth of the grated **Eden Cheese** and mix well.
5. Using a pan, heat oil over medium-high heat. Scoop in 1/4 cup of the mixture, cook the omelet for 2-3 minutes on each side or until golden brown.
6. Transfer to a serving plate top with grated **Eden Cheese** and spring onion. Serve and



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