

Jaycees whip up Pinoy food with Chef Romy

Written by Administrator
Friday, 26 July 2013 12:56



Chef Romy Dorotan (center) receives a Certificate of Appreciation from JCI Philippine-New York.

As part of its golden anniversary series of events, the Junior Chamber International (JCI) Philippine-New York, also known as the Jaycees, invited New Yorkers for a fun and educational “Filipino Cooking Experience and Sorbetes-Making Class” with the renowned chef Romy Dorotan of Purple Yam.

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The Bicolano Chef Romy, along with his wife Amy Besa, is the restaurateur behind *The New York Times* reviewed Cendrillon and Purple Yam.

They are also the authors of the International Association of Culinary Professionals (IACP) award-winning book “Memories of Philippine Kitchens.”

The New York Times describes the book as “the most comprehensive book in English on (this) country’s rich and complex food culture.”

Spearheaded by the Jaycees’ individual development vice president Loren San Diego, Chef Romy taught the class how to cook an appetizer (Ukoy), an entree (Adobo) and a dessert (Sorbetes).

Ukoy is the Filipino version of shrimp fritters.

Small shrimps are mixed in a batter, placed on a banana leaf and deep-fried until crispy.

Adobo is often called the “National” food of the Philippines.

Chef Romy’s chicken adobo is braised in vinegar, soy sauce, coconut milk and a variety of spices until pungent and rich.

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Chef Romy Dorotan removes banana leaves from the Ukoy batter.

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Engg Pinoy Kitchens, President Daye Schida, and Daye Tapanewi with Philippine Kitchens Secretary