



2016

Heirloom Rice Recipes



COVER PHOTO BY IRRI PHOTOS/CHRIS QUINTANA

The 2016 *Heirloom Rice Recipes* calendar highlights the spectacular range of flavors, aromas, and textures of heirloom rice varieties of the Cordillera Region that have captured the heart and soul of six of the most influential chefs in the Philippines. These chefs, in turn, have donated recipes of their own that bring out the excellent culinary characteristics of 10 rice varieties grown in the region.

Much like the rice crop, this calendar is the result of many heads and hands working together—chefs Gaita Forés, Robby Goco, Chele Gonzales, Anthony Raymond, Jessie Sincioco, and Sharwin Tee; the Heirloom Rice Project of the Department of Agriculture and the International Rice Research Institute; and, most especially, the farming communities whose heritage we feature in this calendar.

Proceeds from sales of this calendar will benefit the heirloom rice farming communities in the Cordilleras.



The Heirloom Rice Project is an initiative under the Food Staples Sufficiency Program of the Philippine Department of Agriculture (DA). With support from various agencies of the DA and from the International Rice Research Institute, the project aims to enrich the legacy and enhance the productivity of heirloom or traditional rice through empowered indigenous communities in unfavorable rice-based ecosystems.

Partners in the Cordillera Administrative Region

Department of Agriculture • DA-Philippine Rice Research Institute • DA-Cordillera Administrative Region • Consortium for Unfavorable Rice Environments • International Rice Research Institute • Bureau of Plant Industry • Rice Terraces Farmers Cooperative • Benguet State University • Ifugao State University • Kalinga Apayao State College • Mountain Province State Polytechnic College • Provincial Local Government Units of Benguet, Ifugao, Kalinga, and Mountain Province • Municipal Local Government Units of Kibungan (Benguet), Banaue (Ifugao), Hungduan (Ifugao), Lubuagan (Kalinga), Pasil (Kalinga), Barlig (Mountain Province), and Bauko (Mountain Province)

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Taste the 'terroir'

The Cordillera Region, where the heirloom rice featured in this calendar is grown, is a force of beauty. Not because it is perfect, for it, too, is subject to the weathering of time and the corrosive effect of change. The people who call the Cordilleras their home are driven by the same desires as the rest of us: a life of comfort and warmth, food on the table, a bright future for their children. Only, the opportunities available to them to fulfill these humble needs are severely limited.

While many have opted to leave, there are those who heeded the voice of their ancestors and followed the call of their culture. These are the rice farmers who took the path of greater resistance and continued to tend their heirloom rice fields despite unfavorable conditions for rice farming in the mountains. Heirloom rice varieties continue to exist today because of these farmers.

The rest of the world is finally catching up with the rice farmers of the Cordilleras—and the sacred truth they have always known: that their land, culture, and rice possess profound exquisiteness found nowhere else, and the beauty of the Cordilleras is something to see, experience, and savor.

Chef Amy Besa sums it up beautifully: "By eating heirloom rice, you taste this food that grew on our land, tilled by Filipino farmers. You are eating the 'terroir' of this country."



2015

October

*Mikahimpulu an bulan**

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

*Mikahimpulu an bulan is the 10th month of the year in Tuwali (Ifugao).

November

*Kiling**

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

*Kiling is the 11th month of the year in Kankana-ey (Benguet).

December

*Upuk**

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

*Upuk is the 12th month of the year in Lubuagan (Kalinga).



Conserving the terraces

The Cordillera Region is home to several tribes and ethnic groups, each with its own set of customs, religion, and folklore. This fascinating cultural diversity, however, is unified by one thing: rice. Life in the Cordilleras revolves around rice. The sowing, caring, and harvesting of the crop is at the center of their universe.

The people of the Cordilleras are so devoted to rice that they carved terraces out of the slopes of the imposing mountain range, to provide their crops a place to grow. Because the rice terraces are so sensuously encompassing, they have overshadowed other aspects of the Cordilleran culture. In fact, one could say the culture is composed of the terraces, the rice farmers, their traditional farming methods, and their traditional rice varieties, or heirloom rice. These are so closely intertwined that removing one would cause this delicate tapestry to unravel. The rice terraces were, at one point, almost taken off the World Heritage List due to the alarming state of disrepair triggered by the migration of farmers seeking more lucrative livelihood elsewhere. In their absence, the abandoned rice fields deteriorated and the heirloom rice varieties they once planted started to recede into extinction.

To restore the rice terraces, the Department of Agriculture (DA) and the Ifugao provincial government earmarked more than PHP 30 million in rehabilitation projects. One of these, the *Save the Rice Terraces Program*, funded livelihood projects for Ifugao farmers and the construction of irrigation facilities.

DA-IRRI's Heirloom Rice Project, for its part, is focusing on the farmers and their traditional rice varieties. It aims to enhance productivity of the farmers and the quality of their produce, and to expand their market. In short, it seeks to make heirloom rice farming more profitable, so that the rice farmers of the Cordilleras want to stay. Reinvigoration of traditional farming in the region will then assure not only the livelihood of farmers, but also the survival of the rice culture and terraces of the region.

Featured varieties, 1st quarter of 2016



Innawi (Tinawon white)

Banaue, Ifugao

Innawi grains possess a muted pearly white color. The variety has short and round medium grains that absorb flavors very well, making them ideal for risotto. See Chef Gaita's recipe for *risotto carbonara* (January).



Chor-chor-os

Barlig, Mt. Province

Chor-chor-os is a type of red rice. It typically has white grains with a blush of pink, an aroma described as rose-like, and good ability to absorb flavors. See Chef Robby's recipe for *harvest bowl salad* (February).



Kalinga Jekot

Pasil, Kalinga

Kalinga Jekot's grains are truly beautiful, oblong and reddish with a full-bodied aroma. It is a type of sticky rice that makes for delicious desserts such as Chef Sharwin's innovative *heirloom rice chocolate pudding* (March).

IRRI PHOTOS/ISAGANI SERRANO (3)

For information on where you can purchase these and other Cordillera heirloom rice varieties, please go to irri.org/heirloom or scan



Risotto carbonara

by Chef Margarita "Gaita" Forés, featuring Innawi

*January/Mamangulun bulan**

Sun Mon Tue Wed Thu Fri Sat

1 2

3 4 5 6 7 8 9

10 11 12 13 14 15 16

17 18 19 20 21 22 23

24/31 25 26 27 28 29 30

*Mamangulun bulan is the first month of the year in Ifugao where Innawi is grown.



Chef Gaita
Executive Chef
Cibo
Lusso
Grace Park
Casa Artusi Philippines

Risotto carbonara

(Serves 1)

Risotto

Ingredients

10 grams white onion, minced
30 grams butter, divided
½ cup **Innawi** (heirloom rice)
5 ml white wine
3 cups vegetable stock, warm and divided
50 ml cooking cream
30 grams freshly grated Parmesan cheese
salt and freshly ground pepper to taste
50 grams bacon, crisp fried and chopped
cured egg (*see recipe*)
shaved Parmesan cheese, to finish
pansit-pansitan (*Peperomia pellucida*) to garnish

Preparation

1. In a pan over medium heat, sauté onion in 15 grams butter. When onion is soft and translucent, add the Innawi.
2. Lightly toast the rice then deglaze with white wine. Once alcohol has evaporated, pour 1 cup vegetable stock, then simmer and stir. Continue adding stock until the rice is cooked through.
3. Add cream, cheese, and remaining butter. Stir well. Adjust seasoning.
4. Transfer to plate. Top with fried bacon and cured egg. Garnish with shaved Parmesan cheese and pansit-pansitan. Serve.

Cured egg

Ingredients

25 grams rock salt
25 grams white sugar
1 egg yolk

Preparation

1. In a flat container, combine rock salt and white sugar. Stir.
2. Cradle the yolk in the middle then cover with mixture.
3. Cover and set in a cool, dry place. Cure for 12 hours.

In 1986, Chef Gaita packed her bags and flew to Italy for a crash course on Italian cooking. Within six months, she had traveled to Florence, Milan, and Rome, soaking up as much as she could about Italian culture as well as learning about local markets, ingredients, and the home-style cuisine of three *signoras*. This has been the foundation of her culinary education and the cornerstone of her success in the Philippines. Her Cibo di M Signature Catering Company has provided lavish banquets for celebrities and high-profile personalities including HRH Prince Andrew, the Duke of York, and TRH the King and Queen of Spain.

She has been a vanguard of the farm-to-table movement since 2006, passionately championing the best locally sourced organic produce from small provincial farmers. And she proved to be a bona fide *locavore* when she opened Grace Park, a restaurant that celebrates homegrown ingredients. She launched Fiori di M Floralscapes and Casa di M table accessories to further showcase the creative use of Philippine indigenous materials.

With her extensive experience, exquisite palette, and staunch support for everything local, she has always been a top choice in representing her country in international engagements, including Salone del Gusto. Such has been the extent, impact, and influence of Margarita Forés on the food landscape of her country.

Harvest bowl salad

by Chef Raoul "Robby" Goco, featuring Chor-chor-os

*February/Pebrero**

Sun Mon Tue Wed Thu Fri Sat

1 2 3 4 5 6

7 8 9 10 11 12 13

14 15 16 17 18 19 20

21 22 23 24 25 26 27

28 29

*Pebrero is the second month of the year in Mt. Province where Chor-chor-os is grown.



IRRI PHOTOS/ISAGANI SERRANO (3)

Harvest bowl salad

Ingredients

- 45 grams kale, shredded
- 90 ml balsamic vinaigrette
- 150 grams **Chor-chor-os** (heirloom rice), cooked
- 60 grams Fuji apple, diced
- 40 grams roasted sweet potato
- 10 grams almond nuts, slivered
- 30 grams goat cheese
- 75 grams roasted chicken meat, diced
- 10 grams dried cranberry
- 2 grams mizuna
- 3 grams Yamanko salt

Preparation

1. In a mixing bowl, dress kale with balsamic vinaigrette. Place on a serving plate.
2. In the same mixing bowl, dress Chor-chor-os rice with balsamic vinaigrette. Place on the serving plate.
3. Place all ingredients on top of the kale and rice, then drizzle with balsamic vinaigrette.

Balsamic vinaigrette

Ingredients

- 3 tbsp balsamic vinegar
- 1 tsp garlic
- 1 tsp walnuts
- 1 tsp sundried tomato
- 2 tbsp honey
- A pinch of oregano
- 150 ml olive oil pomace
- 1 tsp salt
- ½ tsp pepper
- 1 tbsp feta cheese
- A pinch of chili flakes

Preparation

1. Combine vinegar, garlic, walnuts, sundried tomatoes, honey, oregano, salt, and pepper in a blender.
2. Pulse mixture until smooth.
3. Slowly add oil into the mixture until well emulsified.
4. Add feta cheese and chili flakes. Pulse until cheese is well mixed in but not blended. (Make sure there are white cheese bits visible.)

Roasted sweet potato

Ingredients

- 100 grams sweet potato, peeled and dice to ¼ inch cubes
- 1 tbsp Extra Virgin Olive Oil
- ½ tsp dried rosemary chopped.
- ½ tsp salt
- ¼ tsp black pepper

Preparation

1. Pre-heat oven at 375°F.
2. Place sweet potato in a mixing bowl, drizzle with extra virgin olive oil and season with rosemary, salt, and pepper.
3. Loosely place sweet potato on a roasting pan, cover with foil, and roast it in the oven for 10-15 minutes.
4. Remove the foil and let it cook for 5 minutes more to evenly caramelize the sweet potato.
5. Remove from the oven and set aside until ready to use.

Chef Robby

Executive Chef
Green Pastures restaurants
Cyma Greek restaurants

Chef Robby has more than 20 years of professional cooking and kitchen management experience, with a scope that knows no geographical boundaries. A graduate of the California Culinary Academy, he is renowned for his classic Mexican, Greek, American, and, of course, Filipino restaurants that constantly get rave reviews and have won numerous prestigious awards.

But Chef Robby is more than a culinary artist. He is a respected entrepreneur, having been named one of the country's 10 Outstanding Entrepreneurs in 2008. His talent for cooking and business have been key to the development of iconic restaurants such as Cyma Greek Taverna, Ristras Mexican Grill, Mati Greek Taverna, Triple V Group, Tequila Joe's, and Alfredo's Steak House in the Philippines.

Chef Robby's latest restaurant, Green Pastures, is the perfect stage to display his devotion to local and sustainable ingredients. The restaurant's concept is 'farm-to-table' with 'back-to-basics preparation,' focusing on organic and locally sourced ingredients. Green Pastures is a member of the Slow Food movement, an international nonprofit, ecogastronomic organization that strives to preserve traditional and regional cuisine and protect cultures and the environment.

Chocolate heirloom rice pudding

by Chef Sharwin Tee, featuring Kalinga Jekot

*March/Panaba**

Sun	Mon	Tue	Wed	Thu	Fri	Sat
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6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

*Panaba is the third month of the year in Kalinga where Kalinga Jekot is grown.



IRRI PHOTOS/ISAGANI SERRANO (3)

Chef Sharwin

Sharwin is the chef and host of *Curiosity Got the Chef*, Lifestyle Network Philippines' first locally produced cooking show. He graduated with school honors from the Pacific Institute of Culinary Arts in Vancouver, Canada, and is known for his quirky and innovative twists on traditional Filipino cuisine.

Chef Sharwin had previously worked with the Embassy of Canada and prepared dinner for the Ambassador of Canada to the Philippines, Christopher Thornley, on an episode of the show. He also led *A Glimpse of Canada*, a food festival highlighting Canadian ingredients at the Marco Polo Hotel in Davao City, Philippines. He was was guest chef at Discovery Shores in Boracay and Holiday Inn in Makati, as well as during the *113th Philippine Independence Day* celebrations at the Sheraton Abu Dhabi in the United Arab Emirates and the *Independence Day Food Festival* at the Swissotel in Moscow in 2013. He has been resource speaker for the Department of Foreign Affairs' Cultural Diplomacy Seminars and has cooked for famous people including former Philippine President Gloria Macapagal-Arroyo, *Top Chef* champion Paul Qui, and Dia Frampton of *The Voice*.

He was chosen by the Department of Tourism to cook and host dinner for Japanese journalists who covered Madrid Fusion Manila 2015 and was selected *Outstanding Professional* under the *Best Choice Awards 2015*.

Chocolate heirloom rice pudding

(Serves 4-6)

Ingredients

- 2 tbsp cinnamon
- 1 tsp nutmeg
- 1 ½ liters whole milk
- 1 ½ cups **Kalinga Jekot** (heirloom rice)
- ½ cup cocoa powder
- 6 strips of smoked bacon, chopped
- 4 saba (plantain) bananas, cubed
- 2 tbsp unsalted butter
- 3 tbsp brown sugar
- 6 Choc-Nut bars, crumbled
- 1 cup sweetened garbanzos
- ½ cup milk powder

Preparation

1. In a pot, combine the cinnamon, nutmeg, milk, and rice. Mix well, then bring to a boil. Simmer for 20 minutes.
2. Add cocoa powder and mix well.
3. In a pan, sauté the bacon until crispy.
4. In another pan, sauté the saba in butter for 2 minutes. Add brown sugar and cook until caramelized.
5. Assemble the dish by distributing the rice pudding equally. Top with crumbled Choc-Nut, bacon, garbanzos, and milk powder.



Evelyn Magistino
Heirloom rice farmer

Our traditions and our heirloom rice are special

Evelyn Magistino from Hapao in Hungduan, Ifugao, had every reason to migrate and find a more comfortable life for herself elsewhere. For most of her life, the world had seemed to her less than welcoming. “Nobody paid any attention to us,” Evelyn said.

Like many of her peers, her fate is inextricably tied to her ancestral land. “We have owned our farm since I was a child,” she recalled. “My mother inherited it from my grandfather. She passed it on to us.”

Unlike most, she stayed despite lack of comfort and the toughness of the road that lay before her. “Farming is very hard work. Only rice can grow on our land. It is very laborious and tiring.”

Fortunately, she loves farming. “I feel very happy when I see my crops growing, and I anticipate a big harvest,” Evelyn said. “I cannot really explain it, but I feel happy looking at the rice I planted.”

She is also a natural leader. “I am a farmer, but sometimes I am asked to represent our organization. They trust me in that role.” Part of this role is evaluating whether modern equipment is suitable to their community, and then introducing the change. “In the past, we employed purely manual labor. Now we use new technology, such as like microtillers and threshers. We can work faster.”

The changes that Evelyn helped introduce brought benefits not only on the production of heirloom rice but on attitudes as well. “Our traditional rice is becoming more popular, especially when we started exporting. Farmers like to plant heirloom rice now.”

Asked how she feels about the attention they are getting today, Evelyn’s face beamed with pride. “I can see now that our tradition, our rice, are truly special.”

Featured varieties, 2nd quarter of 2016



Dona-al (Tinawon white)

Banaue, Ifugao

With its medium creamy white grains, Dona-al is a luxurious choice for traditional rice dishes such as paella. It has an almost magical ability to capture a mélange of flavors, as Chef Chele proves in his *paella abanda* (April).



Ominio

Barlig, Mt. Province

Ominio is one of the most dramatically colored heirloom rice types. Often called “black rice,” its deep purple grains never fail to command attention. This sticky rice variety is ideal for traditional desserts as well as eclectic dishes such as black sushi. Chef Jessie shows off this incredible rice in her *ominio mochi balls* (May).



Chor-chor-os

Barlig, Mt. Province

Chor-chor-os is a type of red rice. It has white grains with a blush of pink, an aroma described as rose-like, and good ability to absorb flavors. See Chef Anthony's recipe, *glazed black cod with cilantro-infused heirloom rice* (June).

IRRI PHOTOS/ISAGANI SERRANO (3)

For information on where you can purchase these and other Cordillera heirloom rice varieties, please go to irri.org/heirloom or scan



Arroz abanda

by Chef Jose Luis "Chele" Gonzalez, featuring Dona-al

*April/Mikaopat an bulan**

Sun Mon Tue Wed Thu Fri Sat

1 2

3 4 5 6 7 8 9

10 11 12 13 14 15 16

17 18 19 20 21 22 23

24 25 26 27 28 29 30

*Mikaopat an bulan is the fourth month of the year in Ifugao where Dona-al is grown.



VASK (2)

Chef Chele
Executive Chef
Gallery VASK
ArroZeria

Arroz abanda

Ingredients (per person)

100 ml extra virgin olive oil
30 grams mussels
25 grams shrimps
30 grams pusit humot
80 grams maya-maya fillet
3 grams garlic
100 grams **Dona-al** (heirloom rice)
1 gram paprika
3 saffron threads
30 grams tomato sofrito
250 ml fish broth

Preparation

1. Heat paella pan, add some oil, and cook seafoods just halfway. Keep aside.
2. Add more oil, then the garlic and cook for a few seconds.
3. Add the Dona-al rice and toast for 1 minute, then add paprika and saffron. Stir a bit, then add the tomato sofrito. Cook for 1 minute, add fish broth, then season.
4. Cook rice for 8 minutes at high heat. Turn down heat to low or medium and cook for another 5 minutes.
5. Put all seafoods on top. Cook for a bit more.
6. For socarrat (caramelized crispy crust on the bottom of the pan), increase the heat until all liquid is absorbed or consistency is soft and wet, adding a bit more of the broth.

Chele Gonzalez's philosophy has always been to travel and find local ingredients to develop creations with an innovative perspective. He believes in the richness and quality of ingredients cultivated in the Philippines, and in using these ingredients in ways other than traditional.

"Keeping the Philippines in mind, and with the desire to squeeze out the potential of local ingredients, we contacted IRRRI and left some grains of arroz bomba, which is used to make paella in Spain," Chef Chele recounts. "After four months of investigation, IRRRI got back to us saying that Tinawon from Ifugao had qualities closest to arroz bomba."

"My restaurants, since then, have been using Tinawon white and, through this, we have been able to support the farmers in the Cordillera and they have been supporting us as well," adds Spanish-born Chele. "In our restaurants, we make sure to use local ingredients on the menu. Local produce make up 80% of the ingredients we use."

Chef Chele's fascination with heirloom rice grains, which he describes as 'versatile', keeps growing. "Heirloom rice grains are treasures that we must be proud of. The complexity of the rice grains is something that I respect and we want to study these grains more together with IRRRI. These rice grains are very special and each variety has to be studied separately, and that will take years," he explained.

Ominio mochi balls

by Chef Josefina "Jessie" Cruz Sincioco, featuring Ominio

*May/ Mayo**

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

*Mayo is the fifth month of the year in Mt. Province where Ominio is grown.



IRRI PHOTOS/ISAGANI SERRANO (3)

Chef Jessie
President & CEO of JCS Gastronomie Inc.
Chef Jessie Rockwell Club
100 Revolving Restaurant

Jessie Sincioco started her career in the kitchen when she won the grand prize in the baking category of *The Great Maya Cookfest* in 1983. As an offshoot of that competition, she was offered to attend a 3-month training program at the pastry section of Hotel InterContinental Manila. Even before her training ended, she was offered a post at the hotel as Third Commis. After about two years, she was promoted to First Commis (skipping Second Commis). From there she became Demi Chef de Partie, then Chef de Partie, until she was promoted to Assistant Pastry Chef. In 1990, she was named the hotel's First Filipina Pastry Chef. And the rest, as they say, is history.

Chef Jessie is known for the sumptuous and innovative culinary masterpieces served in her upscale fine-dining restaurants.

Her loyal customers include ambassadors and diplomats, celebrities, politicians, top business executives, government officials—including the President—and countless other patrons with discerning taste.

Chef Jessie does not rest on these achievements. She remains active in promoting Filipino cuisine through food promotions and serving in judges' panels of culinary competitions in the Philippines and abroad.

Ominio mochi balls

Ingredients

- 2 cups **Ominio** (heirloom rice)
- 2 cups water
- 2 pieces sweet potato, boiled and mashed
- 3 tbsp powdered sugar
- 1 liter water
- ¼ tsp rock salt
- 1 piece freshly grated coconut
- ½ cup sesame seeds, toasted

Preparation

1. Wash rice and drain.
2. Combine washed rice and 2 cups water, soak for about 3 hours.
3. Using a blender, grind the rice until smooth.
4. Drain excess water from the ground rice by wrapping the mixture in clean cheesecloth.
5. Form mixture into 1-inch balls. Set aside.
6. Combine sweet potato and sugar into a thick paste.
7. Fill each rice balls with a small ball of the sweet potato mix.
8. Boil 1 liter of water with the salt.
9. Drop each ball and cook until they float. Remove from water. Cool.
10. Cover each ball with either freshly grated coconut or toasted sesame seeds.

Glazed black cod with cilantro-infused heirloom rice

by Chef Anthony Raymond, featuring Chor-chor-os

*June/Hunyo**

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

*Hunyo is the sixth month of the year in Mt. Province where Chor-chor-os is grown.



THE DISCOVERY LEISURE COMPANY (3)

Glazed black cod with cilantro-infused heirloom rice

Ingredients

black cod
soy caramel sauce (see recipe)
shiitake mushrooms
garlic
salt and pepper to taste
bok choy
cauliflower purée (see recipe)
cilantro-infused **Chor-chor-os** (heirloom rice) (see recipe)
micro cilantro

Preparation

1. In a pan, sauté black cod. Place a small amount of the soy caramel over it, then cook in the oven.
2. In a separate pan, sauté shiitake mushrooms with garlic and season with salt and pepper.
3. In a third pan, sauté bok choy with a small amount of garlic, salt, and pepper.
4. On a hot plate, place a small dollop of the cauliflower purée in the center, add cilantro-infused Chor-chor-os rice, shiitake mushrooms, and bok choy.
5. Place the glazed black cod on top and garnish with micro cilantro.

6. Finish by drizzling soy caramel sauce on top. Serve immediately.

Soy caramel sauce

Ingredients

1 cup water
½ cup brown sugar
¼ cup low-sodium soy sauce
15 grams ginger, diced
15 grams garlic, diced

Preparation

1. In a pot, combine all ingredients together and reduce until it resembles syrup consistency.
2. Strain and set aside.

Cauliflower purée

Ingredients

20 grams onion, diced
15 grams garlic, minced
100 grams cauliflower
½ cup cream
¼ cup chicken stock
salt and pepper to taste
lemon juice to taste

Preparation

1. In a pot, sweat onions and garlic (do not brown).
2. Add cauliflower and sweat for 2 more minutes.
3. Add cream and chicken stock and simmer until cauliflower is well cooked.
4. Put in a blender and purée until smooth.
5. Strain through a chinois or cheesecloth.
6. Finish with salt, pepper, and lemon juice. Set aside.

Cilantro-infused Chor-chor-os

Ingredients

1 cup fish stock
¼ cup **Chor-chor-os** (heirloom rice)
2 tbsp cilantro
lemon juice to taste
salt and pepper to taste

Preparation

1. In a pot, boil fish stock and add Chor-chor-os rice. Simmer for 15 minutes until cooked and fluffy.
2. Add chopped cilantro, lemon juice, salt, and pepper.

Chef Anthony
Corporate Chef
The Discovery Leisure Company

Well-acclaimed Anthony Raymond is the impetus behind The Discovery Leisure Company's vibrant collection of award-winning restaurants and bars around the Philippines. From Boracay and Palawan to Makati, Ortigas, and Tagaytay, Chef Anthony's management skills, sheer creativity, and passion for gastronomy are seen through the colorful menus of the home-grown hospitality group.

Highly-driven and passionate about his art, Chef Anthony took further studies at Le Cordon Bleu in Paris and has a Le Grande Diplome for cuisine and pastry.

In 2008, he went to Cornell University in New York, where he mastered in restaurant revenue management.

Bringing with him a wealth of culinary experience, Chef Anthony worked at The Peninsula Beverly Hills—a 5-Star, 5-diamond luxury hotel—for more than eight years.

Michelin Star Chef Tateru Yoshino of Restaurant Stella Maris in Paris personally trained Chef Anthony, who has also catered with internationally renowned chefs Wolfgang Puck, Govind Armstrong, and Alan Wong.

Having lived for various periods around the world—from France and the United States to the Philippines, Singapore, and Puerto Rico—Chef Anthony takes inspiration from his many travels. He specializes in French, Asian, and modern Californian cuisine.

Neneng Wadingan

Heirloom rice farmer

Home among the heirlooms

To find opportunity outside the country has become the economic Holy Grail for multitudes of Filipinos. It is a dream they dream despite the stiff price that comes with it: the painful distance that inevitably wedges itself between them and their loved ones.

Saturnina “Neneng” Wadingan from Bauko, Mountain Province, held that Holy Grail in her hand, only to have to return home when her aging mother asked her to tend the family’s rice fields.

“When I first took over the farm, I wanted to cry,” she confessed. “I wanted to give up.” But farming is in her blood. With hard work and fortitude, she slowly found her rhythm.

She sowed the seeds of the heirloom rice varieties that her parents passed on to her. These are the same seeds that bridge generation after generation of her ancestry.

With the growing demand for heirloom rice, Neneng now sees farming as her future. “I can save money for my family’s needs, especially for my children’s education. My son was able to finish school because of heirloom rice.”

Her transformation from a reluctant farmer on the verge of tears to a successful entrepreneur has inspired others. She now leads a farmers’ group that she formed. “I told myself, this is a way for me to help other people,” Neneng said.

At one point, Neneng found herself thousands of kilometers from her hometown. Upon her return, she realized that her heart and her soul have never really strayed far from the rice fields of her ancestors.



Featured varieties, 3rd quarter of 2016



Imbuucan (Tinawon fancy/red)

Banaue, Ifugao

Imbuucan's splendid brown grains seamlessly match its flavor and aroma. The round grains are firm to the bite, making Imbuucan ideal for dishes where rice must be served al dente. Try out the recipe for *arroz con pollo*, by Chef Robby (July).



Ulikan Red

Pasil, Kalinga

The medium, slender-grained Ulikan Red has a delightful rust-red color, a sweetish aroma, and a very pleasant flavor. It is delicious when steamed the traditional way or with an inventive twist such as in Chef Sharwin's *heirloom rice waffles, bacon, and gravy* (August).



Balatinaw

Bauko, Mountain Province

Often confused with Ominio, Balatinaw has grains that are deep purple in color, with brown flecks, and is semi-sticky. Taking full advantage of its incredible hue, Chef Gaita turned Balatinaw into a truly decadent *sticky rice pudding* (September).

IRRI PHOTOS/ISAGANI SERRANO (3)

For information on where you can purchase these and other Cordillera heirloom rice varieties, please go to irri.org/heirloom or scan



Arroz con pollo

by Chef Raoul "Robby" Goco, featuring Imbuucan

*July/Mikapitu an bulan**

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*Mikapitu an bulan is the seventh month of the year in Ifugao where Imbuucan is grown.



IRRI PHOTOS/ISAGANI SERRANO (3)

Arroz con pollo

(Serves 4-6)

Ingredients

- ½ cup dark brown roux (see recipe)
- 3 cups **Imbuucan** (heirloom rice)
- 4 cups Kombu stock (see recipe)
- 250 grams roasted chicken (can be store-bought), chopped
- salt and pepper to taste
- 50 grams crispy chicken skin (can be store-bought)
- micro greens, as needed

Preparation

1. On a sauté pan, heat the dark brown roux.
2. Add cooked Imbuucan rice. Mix rice and roux until well combined.
3. Add Kombu stock and chopped roasted chicken in the mixture and let it boil. Reduce to a simmer for 8 minutes or until the rice absorbs

all the Kombu stock. Season with salt and pepper to taste.

4. When the rice has absorbed all the liquid, turn off heat.
5. Garnish with crispy chicken skin and micro greens.

Dark brown roux

Ingredients

- 1 cup butter unsalted
- ½ cup all-purpose flour

Preparation

1. Place sauté pan on low heat. Melt butter in the pan.
2. Add flour when butter is melted and gently mix until it turns chocolate brown. This will take 30–45 minutes. Make sure the heat setting is very low to prevent the mixture from burning.

3. When the mixture turns into the desired color, remove from heat and transfer to a container. Set aside.

Kombu stock

Ingredients

- 1 whole sheet Kombu seaweed
- 5 sprigs fresh rosemary
- 5 sprigs fresh thyme
- 1 liter water

Preparation

1. Place Kombu, fresh rosemary, and fresh thyme in a mixing bowl.
2. Heat water to a rolling boil.
3. Pour boiling water in the mixing bowl with Kombu and herbs.
4. Steep mixture for 30 minutes before use.

"I love rice. When I was growing up, we had so many rice dishes. In fact, our family has its own paella recipe that has become famous.

And then I discovered heirloom rice from the Philippines. Every variety has its own special flavor. What I really love about these varieties is the fact that these are the same kind of rice farmers were eating centuries ago, and are still being enjoyed now. Each is unique to the area from where it comes and you can almost see the love of the farmers instilled in the grains.

What I like about heirloom rice is that you can serve it hot and present a dish like arroz con pollo using roast chicken and chicken skin. I also have a special paella dish that uses mushroom and kale. Heirloom rice varieties are so versatile. Ominio rice I can turn into sushi. The Chorchor-os I can turn into a really good salad. You don't have to enjoy it steamed. You can do so many things with it. You can substitute it for quinoa, bulgur, or millet.

It has so much more fiber than white rice so it takes a little longer to cook, but it gives a really, really unique texture and flavor that you don't get from regular white rice.

Heirloom rice grains absorb all the beautiful flavors of whatever you are cooking it with and you can come up with a dish that would really blow your mind."

Chef Robby

see bio in February



Heirloom rice waffles, bacon, and gravy

by Chef Sharwin Tee, featuring Ulikan Red

*August/Bisbis**

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*Bisbis is the eighth month of the year in Kalinga where Ulikan Red is grown.





IRRI PHOTOS/ISAGANI SERRANO (3)

Heirloom rice waffles, bacon, and gravy

(Serves 4)

Ingredients

- 1 cup all-purpose flour, plus 2 tbsp for gravy
- ½ tsp baking soda
- 1 tsp baking powder
- 1 cup **Ulikan Red** (heirloom rice), cooked
- ½ tsp salt
- 2 tbsp sugar
- 2 medium eggs
- 1 cup whole milk
- 40 grams melted butter
- 4 slices bacon, chopped
- 1 ½ cups chicken stock
- salt and pepper to taste waffles
- 8 slices bacon, whole
- 4 tbsp sour cream

Preparation

1. In a bowl, combine 1 cup flour, baking soda, baking powder, rice, salt and sugar. Mix well.
2. In another bowl, combine eggs, milk, and butter. Beat well.
3. Pour in the liquid mixture into the dry mixture and mix well. Let rest for 5 minutes.
4. In a sauce pan, cook chopped bacon until slightly brown. Add in 2 tbsp of flour. Mix well and cook until flour turns brown.
5. Pour chicken stock into the flour mixture. Simmer for 10 minutes. Season with salt and pepper.
6. Cook waffles in the waffle iron according to directions.
7. Cook bacon strips until crispy.
8. Serve waffles with the gravy on it and the bacon strips on top of that. Garnish with sour cream.

"I am very interested in anything that is homegrown and truly Filipino. I've always known that the best dishes are the ones that have stories behind them. The fact that heirloom rice is grown only by certain people in certain areas, you already know that the rice is special.

When you begin with ingredients that are special, your dish is off to a great start. Your dish is going to be special as well, and a lot more interesting.

I like using heirloom rice because I love to play with textures. Heirloom rice, especially those colored red and purple, have a lot of texture and many hints of different flavors.

First thing I noticed when I cooked Ulikan Red was that it looked a lot like chocolate. It kind of tasted a bit like chocolate, to me. It has a very, very slight bitterness and slight chocolateness. Heirloom rice has a lot of character.

More and more chefs, especially the younger ones, want to create new dining experiences. We have so many restaurants and so many people learning how to cook now. It is very difficult to differentiate yourself from others. It is very difficult to create a unique dining experience for people. Heirloom rice can help you with that. It provides different flavors, different textures. You can play around with your presentation, your flavors, and textures. Sooner or later, we are all going to work with heirloom rice varieties.

I think heirloom rice is here to stay."

Chef Sharwin

see bio in March



Black rice sticky pudding with amaretti and chestnut cream

by Chef Margarita "Gaita" Forés, featuring Balatinaw

*September/Setyembre**

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*Setyembre is the ninth month of the year in Mt. Province where Balatinaw is grown.



Black rice sticky pudding with amaretti and chestnut cream

(Serves 10-12)

Sticky rice pudding

Ingredients

150 grams **Balatinaw** (heirloom rice),
cooked
50 grams **Balatinaw**, ground
1 liter water
500 ml fresh milk
100 grams white sugar
30 grams butter
2 whole eggs
2 egg yolks
½ tsp rum
½ tsp vanilla extract
40 grams amaretti cookies, crushed,
plus more to finish

Preparation

1. In a bowl, combine cooked Balatinaw rice and the rest of the ingredients for the pudding, except the cookies.
2. Pour into a prepared 5x6x2-inch baking dish.
3. Place baking dish in a larger pan. Pour warm water into the pan to a depth of 1-inch.
4. Preheat oven to 150 °F.
5. Sprinkle crushed amaretti cookies on top of the rice then place in oven. Bake for 30 minutes or until set.
6. Let cool. Slice in 12 equal portions.

Chestnut cream

Ingredients

100 grams chestnuts
120 ml cream
1 teaspoon sugar
red amaranth, to garnish

Preparation

1. Place all ingredients in a blender and puree until smooth. Pass through a sieve.
2. Place chestnut cream on a plate.
3. Put a portion of the sticky rice pudding. Sprinkle with crushed amaretti cookies.
4. Garnish with red amaranth. Serve.

11 As a chef, I feel very blessed to have been given the chance to add all of these heirloom rice varieties to the list of ingredients that I work with. They really widened my repertoire and allowed for new things. My creativity is enhanced because the product is so beautiful. There are a lot of things you can do with it, from a starter dish all the way to desserts.

The Tinawon has a sweetish but nuttish aroma. It's a nice rice that keeps its form. It absorbs liquid slowly. It is great for rice dishes cooked in broth. The balatinaw tastes good just plain boiled but it also makes for a nice desert. It's very flexible.

Every time we go abroad we notice that it's really the heirloom rice that elicit a very passionate reaction from people. I think it's because they have never encountered rice with that quality and flavor. And they can see that the range is so wide because we bring four or five varieties with us.

There are many people in the food industry who are now so interested in pushing the heirloom rice. The attention from *Madrid Fusion*, where the best chefs in the world had the chance to encounter our heirloom rice, has placed them on the world stage. We just need to continue to work at it and share this ingredient with other people. The more markets we create for the farmers that grow them, the less chance there will be that heirloom rice will become a thing of the past."

Chef Gaita

see bio in January





Old rice in a modern world

For hundreds of years, the indigenous tribes of the Cordillera Region placed their fate in the hands of the “seed keepers,” tasked with harvesting the life force of their rice. Seed keepers select the grains to be saved for sowing in the next planting season, and thus play a crucial role in the turnout of succeeding rice harvests.

For many tribes in the Cordilleras, heirloom rice is a spiritual bridge to their ancestors who built considerable knowledge through trial and error and fashioned unique technologies from experiences collected over the centuries. After being handed down in an unbroken link from generation to generation, more than 300 of these native rice varieties have achieved a venerated status as tribal heirlooms. Sadly, many of them are disappearing. Of the 41 varieties listed by the DA-IRRI’s Heirloom Rice Project, 13, mostly from the Mountain Province, are near extinction.

The race to conserve heirloom rice is of utmost importance, not only because these are irreplaceable cultural treasures and have high economic potential, but also because of the intrinsic value these traditional varieties hold for modern rice breeding. This enormous diversity of rice in the Cordillera is like a big box of genetic tools that serve as a crucial line of protection against the threat of insects and diseases.

The Heirloom Rice Project has identified several traditional varieties with remarkable natural resistance to rice blast and bacterial blight, two highly destructive diseases of the crop. Through breeding, scientists can incorporate these genetic properties into widely grown varieties.

The first line of defense for this rich genetic resource is to bring them to the International Rice Genebank at the International Rice Research Institute for safekeeping. The genebank currently houses more than 127,000 rice types from all over the world. However, while deep in frozen slumber inside the genebank, these varieties are out of touch with the changing environment outside, including constantly evolving biological agents that cause diseases. If the varieties ever find their way back in the fields, like Rip Van Winkle, they could be at a disadvantage in a world that has already been transformed by climate change or epidemics.

By growing the rice in farms—under the watchful guidance of the seed keepers—individual plants blessed by Mother Nature with uncanny genetic abilities to thrive under prevailing conditions will continue to flourish. Thus, the farmers and the seed keepers are the ultimate genebanks of the Cordillera Region. If we can find a way to provide better livelihoods for Cordillera rice farmers, then their heirloom rice varieties will be preserved and their genetic armories perfected.

Featured varieties, 4th quarter of 2016



Dona-al (Tinawon white)

Banaue, Ifugao

With its medium, creamy white grains, Dona-al is a luxurious choice for traditional rice cuisines such as paella. Chef Chele turns back the hands of culinary time with *buro*, or pickled Dona-al, a throwback to the days before households had refrigerators to preserve food (October).



Lab-labi

Kibungan, Benguet

The red Lab-labi has a nutty taste and crunchy texture reminiscent of imported wild rice. Chef Jessie describes it as the perfect rice for risotto dishes, such as her *Lab-labi vegetable risotto* (November).



Lasbakan

Kibungan, Benguet

The Lasbakan has medium, oblong grains with a fascinating red color and aroma. Chef Anthony demonstrates how this humble rice can be an integral part of world cuisine in his *grilled New Zealand rack of lamb with citrus-scented heirloom rice* (December).

IRRI PHOTOS/ISAGANI SERRANO (3)

For information on where you can purchase these and other Cordillera heirloom rice varieties, please go to irri.org/heirloom or scan



Buro (fermented heirloom rice)

by Chef Jose Luis "Chele" Gonzalez, featuring Dona-al

*October/Mikahimpulu an bulan**

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*Mikahimpulu an bulan is the 10th month of the year in Ifugao where Dona-al is grown.



Buro (Fermented heirloom rice)

Ingredients

- 200 grams **Dona-al** heirloom rice, cooked
- 20 grams rock salt
- 5 grams white onion, brunoise
- 3 grams ginger, brunoise
- 3 grams garlic, brunoise
- 5 grams tomato, boiled, peeled, and brunoise
- 30 ml tomato juice from blended and strained tomatoes
- 5 grams fish buro (see recipe)

Preparation

1. Cool cooked rice on a tray and season with plenty of salt.
2. Transfer to a container and cover with thin paper to avoid contamination. Leave outside for 3 days to ferment. Once done, put in the chiller and set aside.
3. For each portion of buro, sauté fish buro then add onions, ginger, garlic, and tomato. Add tomato juice to make it creamy. Season with salt, if needed.

Fish buro (fermented maya-maya) and crispy skin

Ingredients

- 1 kg maya-maya (crimson snapper or emperor red snapper)
- 50 grams rock salt

Preparation

1. Fillet maya-maya and set the skin aside.
2. Deep-fry the skin and set aside in the dehydrator for garnish.
3. Put the fillets in a perforated pan and season with plenty of salt.



VASK (2)

4. Transfer to a container and cover with thin paper to avoid contamination. Leave outside for 3 days to ferment. Once done, brunoise and set aside.

Mustard leaves and pickled mustard leaves

Ingredient

- 100 grams mustard leaves

Preparation

1. Wash and dry half of the leaves and set aside.
2. Add salt to the other half and keep in the chiller.
3. The following day, soak in water for 1 hour. Set aside in separate containers.

Pan-seared maya-maya

Ingredient

- 30 grams maya-maya fillet

Preparation

1. Season fillet with salt.
2. Sear in pan until golden and finish in the oven at 140 °C for 1 minute or until the fish is cooked at 45 °C .

Pickled red onion

Ingredients

- 1 piece 150-gram red onion
- 300 ml water
- 10 grams salt, plus more for coating onion pickling solution (2 parts cane vinegar, 1 part water)

Preparation

1. Soak the onion in 10% salt-water solution overnight.
2. Drain and cover with salt for 8 hours.
3. Wash the onion, then vacuum-pack in pickling solution.

Plating

Put the buro (fermented Dona-al rice) on one side of the plate. Arrange 4 pieces of pickled red onion around the rice, and top with the seared fish. Add both fresh and fermented mustard leaves on one side of the fish. Finish with crispy skin on the other side.

11 I am very lucky to work in the Philippines with a product that I have never seen or worked with in my life. When I found heirloom rice, I was so surprised. My mind was completely blown away! They have opened my eyes and made me feel something inside. There are not many new ingredients like this you can find in cuisine.

Working with these ingredients opened a whole new world for me. These are really amazing. I call them a treasure of the Philippines. They have to be really studied and understood because each grain has a different personality.

The Tinawon Ifugao white (Dona-al) has the closest characteristics to the rice we use to make paella in Spain. The grains absorb all the stock. The grains separate like risotto. You can taste and feel each grain in your mouth.

Any chef in the world will be blown away when they use heirloom rice in their restaurant. I think it is magical: colors, fragrance, flavors. Some are sticky and have not been widely used in Western countries.

Producing heirloom rice is something that must be properly developed from the bottom up. It has very serious potential."

Chef Chele

see bio in April



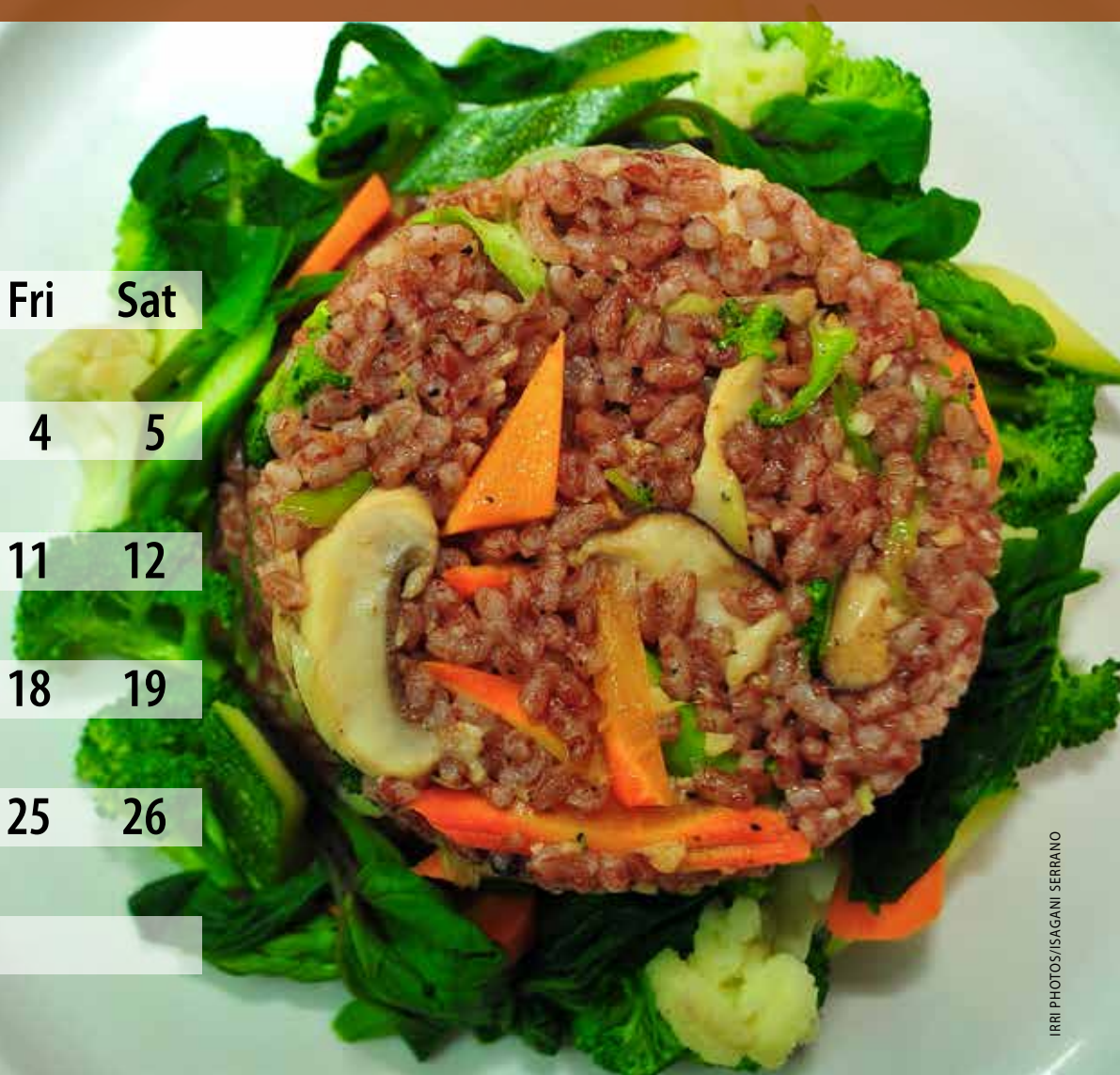
Lab-labi vegetable risotto

by Chef Josefina "Jessie" Cruz Sincioco, featuring Lab-labi

*November/Kiling**

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*Kiling is the 11th month of the year in Benguet where Lab-labi is grown.





IRRI PHOTOS/ISAGANI SERRANO (4)

Lab-labi heirloom rice vegetable risotto

Ingredients

- 5 tbsp olive oil
- 5 grams garlic, minced
- 20 grams onion, chopped
- 200 grams **Lab-labi** (heirloom rice)
- 4 cups chicken stock
- 30 grams carrot, julienned
- 30 grams broccoli florets, hard stems removed
- 30 grams cauliflower florets, hard stems removed
- 30 grams Baguio beans
- 30 grams celery, julienned
- 30 grams shiitake mushrooms, sliced
- 30 grams button mushrooms, sliced
- 30 grams leeks, julienned
- salt and pepper, to taste

Preparation

1. Heat medium pan with 2 tablespoons olive oil. Sauté garlic and onions.
2. Add Lab-labi rice and toss slightly.
3. Add warm chicken stock one ladle at a time until rice is cooked.
4. In another sauté pan, heat the remaining oil and sauté the vegetables as listed until cooked.
5. Add cooked rice and stir until vegetables and rice are properly mixed.
6. Add Parmesan cheese.
7. Season with salt and pepper.

To serve, mold risotto in a cup. Unmold at the center of a plate. Garnish the sides with your choice of vegetables.

I love heirloom rice because I know it is grown in the cleanest part of the Philippines—the Cordillera Mountains. I like using mountain rice because it is very healthy and has a lot of nutritional benefits.

When I started using heirloom rice in some dishes, I was so amazed by the texture, the taste, and the quality of the rice itself. We use imported wild rice in our restaurants because wild rice has a very interesting taste. When I started using the heirloom variety Ominio, I loved it because it gives texture and body. I used it for sapin-sapin and suman. Many people loved it at *Madrid Fusion* because of the texture and the taste. I experimented and used it in Lab-labi risotto and it is perfect. I was able to get the nutty taste and crunchy texture. It really goes well with vegetables.

Heirloom rice has a very, very good future in the culinary world. I am so grateful I was introduced to the different varieties of heirloom rice that our brothers and sisters in the mountains are growing."

Chef Jessie

see bio in May



Grilled New Zealand lamb with citrus-scented heirloom rice

by Chef Anthony Raymond, featuring Lasbakan

*December/Luya**

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*Luya is the 12th month of the year in Benguet where Lasbakan is grown.



THE DISCOVERY LEISURE COMPANY (3)

"B uttery, nutty, and bursting with health benefits, the Lasbakan and Chor-choros heirloom rice varieties from IRRI led me to bring out the best of its homegrown flavors through fusion cuisine. I got drawn to heirloom rice through its locality and sustainability factors. Heirloom rice also contains more nutritional value than the typical white rice, making it a relevant ingredient for today's health-conscious clientele.

These various qualities allow you to become versatile as a chef. Whether you pair them with proteins, seafood, or vegetables, you're sure to come up with a sublime dish rich in flavor and heritage, a brilliant conversation piece that inspires the palate.

I believe the future of heirloom rice is bright, but at the program's infancy we must find ways to sustain it: from supporting the farmers' needs and ensuring they have the equipment they require to succeed, to exposing more chefs to these varieties of rice produced right here in the country. Only then can we keep the tradition strong for years to come."

Chef Anthony

see bio in June

Grilled New Zealand rack of lamb with citrus-scented heirloom rice

Ingredients

- 1 New Zealand rack of lamb
- 100 grams **Lasbakan** heirloom rice
- ½ tsp garlic
- ½ tsp shallots
- 1 orange, zest and juice
- 1 lemon, zest and juice
- 4 green olives
- 4 pcs asparagus
- ½ carrot, brunoise
- ½ cucumber, brunoise
- 4 cherry tomatoes, cylinders
- 2 tbsp olive oil
- salt and pepper to taste
- 1 cup vegetable stock
- 2 tbsp lamb jus

Preparation

1. In a large pot of vegetable stock, cook the Lasbakan rice until fluffy and *al dente*. Set aside and cool.
2. In a separate bowl, add Lasbakan rice, carrots, asparagus, cucumbers, tomatoes, and olives. Mix and season with olive oil, lemon zest, orange zest, salt and pepper. Set aside.
3. Roast rack of lamb to desired doneness. Set aside until plating.
4. Deglaze with stock and reserve jus for plating.

Plating

1. In a sauté pan, add garlic and onions and sweat for 2 minutes.
2. Add Lasbakan rice mixture and squeeze the juice of the orange and lemon. Place onto the plate.
3. Place the roasted rack of lamb on top of the rice and serve the natural jus on the side.



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August

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October

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November

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2017

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International Rice Research Institute (IRRI)

The International Rice Research Institute (IRRI) is the world's premier research organization dedicated to reducing poverty and hunger through rice science; improving the health and welfare of rice farmers and consumers; and protecting the rice-growing environment for future generations. IRRI is an independent, nonprofit, research and educational institute, founded in 1960 by the Ford and Rockefeller foundations with support from the Philippine government. The institute, headquartered in Los Baños, Philippines, has offices in 15 rice-growing countries in Asia and Africa, and more than 1,000 staff member.

Working with in-country partners, IRRI develops advanced rice varieties that yield more grain and better withstand pests and disease as well as flooding, drought, and other harmful effects of climate change. More than half of the rice area in Asia is planted to IRRI-bred varieties or their progenies. The institute develops new and improved methods and technologies that enable farmers to manage their farms profitably and sustainably, and recommends rice varieties and agricultural practices suitable to particular farm conditions as well as consumer preferences. IRRI assists national agricultural research and extension systems in formulating and implementing country rice sector strategies.

www.irri.org

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