

Tita Rosie's

CHAMPORADO RECIPE

SERVES 4

Chamorado is a sweet rice porridge made with cocoa powder (or tablea, if you're making the traditional version) and glutinous rice, topped with evaporated and/or condensed milk. I'm not usually into sweet breakfasts, but Filipinos love the sweet and salty combination, and I'm no exception. This breakfast treat is traditionally served with tuyo, or dried, salted fish. However, I didn't grow up with that combination, so I prefer serving my chamorado with a side of bacon. It has the same salty, crispy, smokiness of the fish without smelling up my kitchen so early in the morning (I actually really like tuyo, but frying the fish creates a rather pungent smell that's not for everyone).

Ingredients:

- ½ cup cocoa powder OR 4 – 5 pieces tablea chocolate, chopped
- ½ cup sugar (I prefer brown, but white works just fine)
- 1 cup glutinous rice
- 4 cups of water
- Evaporated milk, condensed milk, and additional sugar/sugar substitute for serving



NOTE: You can make this dish vegan by substituting coconut milk or your favorite non-dairy milk

BLACKMAIL AND BIBINGKA by Mia P. Manansala

Directions:

1. Boil the water and add the rice. Cook for about 5 minutes, stirring often.
2. Add the cocoa powder or chopped tablea and lower the heat to medium-low. Cook, stirring often, until the mixture starts to thicken and the cocoa powder is fully incorporated with no lumps or the tablea is fully melted and incorporated.
3. Add the sugar and cook for 5-10 minutes, stirring occasionally so the rice doesn't stick to the bottom of the pot.
4. Turn off the heat once you've achieved your desired doneness and consistency—some people prefer soft rice while others prefer it more al dente. The mixture will thicken as it cools, so you can add more water if you prefer a looser porridge.
5. Serve in bowls and let each diner top their champorado as desired with the assorted milks and sweeteners.