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PHILIPPINE CONSULATE GENERAL

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FILIPINO ADOBO GETS THE SPOTLIGHT THROUGH “KAIN AT KWENTO” WITH CHEF CLAUDE TAYAG

Los Angeles, 28 October 2024 – In celebration of Filipino-American History Month, the Philippine Consulate General in Los Angeles supported “*Kain at Kwento*” (Food and Stories), a culinary event featuring Chef Claude Tayag held on 27 October 2024 at Tito’s Bar and Grill in West Covina, California.



*Left photo: Chef Claude with his feature book, *The Ultimate Adobo: Stories + Recipes from the Heart*.*

Right Photo: from right: Chef Ginger Lim Dimapasok, Chef Lord Maynard Llera, Chef Claude Tayag, Mrs. Gigi Llera, Consul Marie Cris Chieng, Chef John Umali, Ms. Charina Guevarra, PCG LA Cultural Officer Ms. Edelwina Valencia.

Chef Tayag, Filipino writer, chef, and restaurateur, is perhaps best known as Anthony Bourdain’s Kapampangan guide when the latter featured the Philippines, specifically Kapampangan cuisine (Season 5, Episode 5), in his show “No Reservations” in 2009.

The event included the launch of Chef Tayag’s new book, “*The Ultimate Filipino Adobo: Stories + Recipes from the Heart*”, the sequel to his earlier book, “*The Ultimate Filipino Adobo: Stories Through the Ages*”.

Chef Tayag explained that while many countries with Hispanic roots use adobo as a cooking process, it is only the Philippines that has a dish called adobo. Further, adobo has achieved main prominence in Philippine cuisine. He also explained that, simply put, adobo is a technique - a process of braising food with vinegar as the main cooking agent.

Chef Tayag encouraged guests to mix and try out different ingredients in making their own adobo – he highlighted that one is not confined to a certain type of vinegar or protein, as he demonstrated in the food tasting that followed – the portobello mushroom was cooked in balsamic vinegar, the vermicelli came with the calamari instead of the usual pork, and the three-way chicken *adobo* showed that *adobo* can be served dry.



Left photo: Adobong portobello mushroom with bacon, arugula salad, balsamic vinaigrette.

Right photo: Adobong pansit pusit sotanghon, calamari and squid ink.



Left photo: Adobo served 3-ways – adobo flakes, pandesal slider, and adobo chicken breast.

Spotted during the event were James Beard Awardee Chef Lord Maynard Llera of Kuya Lord's, Chef John Umali (Executive Chef at the iconic Biltmore Hotel in Hollywood), and Chef Ginger Tan Dimapasok of Café 86, who were there to show support for Filipino food culture and fellow Filipino-American restaurateur Czarina Guevara of Titas of Manila and owner of Tito's Bar and Grill, who organized the event.**END**