



# CRUNCHY RED FRUIT X MUSANG

A COLLECTION OF OUR FAVORITE DISHES + WINES

We asked two beloved friends to help us select wines for this Crunchy Red Fruit release, and to find recipes to pair with them. Meet Nelson Daquip, wine director of Canlis, and Melissa Miranda, Chef of Musang. They are both of Filipinx descent, and represent the proud Filipinx community here in Seattle. Our hope from the start has been to highlight and elevate other voices in the food and wine world, especially those from BIPOC backgrounds. We don't believe that Crunchy Red Fruit should just showcase one person's taste.

So on a muggy afternoon in late August, Nelson, Melissa and I met on Musang's patio to taste some of the dishes she chose specifically for this release. I was blown away. I already liked Filipinx cuisine, but it's clear Melissa had invested a lot of time into the elevation of these recipes. She's engineered them to be cook-friendly from home. You might need to mail order or shop a couple things at an Asian grocery, but otherwise they're quite user-friendly. The pairings are stellar, all three of us agreed.

It's our hope you can be introduced to some new, dynamic flavors. Salamat!

- Jackson, with the help of Melissa and Nelson

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## Musang's Summer Pancit Canton

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### INGREDIENTS

- 1 medium Yellow Onion, sliced thinly
- 5 cloves Garlic, peeled, minced
- 2 Carrot, peeled and julienned
- ½ Cabbage (Purple or Green), shaved thinly 1 cup English Peas
- 1 Yellow Squash, cut in half moons
- 2 stalks Green Onions, cut in rounds (Garnish)
- 1 Lemon, cut into wedges (Garnish)
- 1 pack Pancit Canton Noodles, fresh not dry (can use Yakisoba or Miki Noodles)
- 1 T Soy Sauce
- 1 T Knorr Liquid Seasoning
- 2 cups Mushroom Stock
- 2 T Canola Oil
- Salt and Pepper to Taste



### DIRECTIONS

1. Heat oil on medium high heat in a large wok or large skillet.
2. Saute garlic and onions till golden brown and translucent.
3. Add Carrots and celery, cook for 1 min. Season with Salt and Pepper.
4. Add Cabbage, Snow Peas and Mushrooms, cook for 3-4 min, till veggies are tender but still crisp. Season with Salt and Pepper.
5. Add Oyster Sauce, Soy Sauce, Patis and Mushroom Stock, and add noodles and cook until liquid is absorbed and noodles are done about 8-10 min.
6. Remove from heat. Season with Black Pepper and Patis (if needed).
7. Garnish with lemon wedges and Green Onions.

Serves 4

### WINE

*Nelson Daquip's Pairing:*  
**Lyrakakis Liatiko Rosé 2019**

## Musang Lumpiang Shanghai

### INGREDIENTS

- 1 # ground pork
- 12 pieces of Shrimp, chopped finely
- 1 med carrot, peeled and grated
- 1 small onion, minced
- 1 small can of water chestnuts, minced
- 3 T Oyster Sauce
- 1 Egg, beaten slightly
- 2 t black pepper
- Johnny's Seasoning to taste
- 1 Package of Lumpia Wrapper / Spring Roll Pastry
- Canola Oil

### DIRECTIONS

1. In a bowl, combine all the filling ingredients; mix thoroughly.
2. Wrap a tablespoon of the mixture in each spring roll pastry.
3. Deep fry, a few pieces at a time, in hot oil until golden brown and cooked through, about 4-6 minutes. Drain on paper towels to remove excess oil.
4. Serve hot with sweet chili sauce or ketchup as a dipping sauce. Enjoy!



### WINE

Nelson Daquip's Pairing:  
**Brand Riesling Feinherb  
2019**

## Musang's Bistek

### INGREDIENTS

#### Bistek Marinade

- ½ cup Soy Sauce
- ¼ cup Water
- ⅛ cup Knorr Liquid Seasoning
- 1 lemon, juiced
- ½ t cracked Black Pepper

#### Bistek

- 8 oz Flank Steak, trimmed of fat and tenderized
- 1 large Yellow Onion, peeled and cut into ½ in rounds
- Salt and Pepper to Taste
- 1 T Canola Oil

### DIRECTIONS

1. Place all of the Bistek Marinade in a bowl and mix together.
2. Put Flank Steak and marinate for 2-4 hours. Take out and pat dry.
3. In a large bowl, coat Onions with Canola Oil and season with Salt and Pepper.
4. Place onions on a med-high heat Grill and cook, making sure to get a nice char.
5. Lightly Coat Flank Steak with Oil and place on med-high heat on a Grill. Cook for 2-3 min on each side, this can also be adjusted by doneness preferred. Let rest.
6. Slice Flank Steak Thin, and top with Grilled Onions.



### WINE

Nelson Daquip's Pairing:  
**Stolpman Crunchy Roastie Syrah  
2019**

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## Musang's Roasted Chicken Adobo

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### INGREDIENTS

#### Adobo Marinade / Sauce

- ½ cup Soy Sauce
- ½ cup Cane Vinegar (or Rice Wine)
- ½ cup Water
- ¼ cup Knorr Liquid Seasoning
- 5 gloves garlic, smashed
- 1 Bay Leaf
- 1 t cracked black pepper

#### Adobo

- ½ Chicken
- Cornstarch Slurry
- 1 T Cornstarch
- ½ cup Water

### DIRECTIONS

Directions:

1. Place all of the Adobo Marinade in a bowl and mix together.
2. Put 1/2 Chicken and marinate overnight. Take out and pat dry.
3. Preheat oven to 375 and roast chicken for 45 min.
4. Strain the Adobo Marinade and place in a sauce pan and let reduce by 3/4.
5. Place Cornstarch in a cup and add water, make slurry and add to the reduced Adobo Marinade.
6. Brush chicken with reduced Sauce and Broil on High for 2-3 min.
7. Serve on a plate and with more sauce on the bottom of the Chicken.

#### Cornstarch Slurry

- 1 T Cornstarch
- ½ cup Water



#### **WINE**

*Nelson Daquip's Pairing:*  
**Domaine Chapel Chiroubles  
2018**

## Musang's Sarciadong Isda

### INGREDIENTS

#### Sarciado Sauce

- 2 Roma Tomatoes, medium dice
- 1 small Yellow Onion, small dice
- 3 cloves Garlic, smashed and minced
- 2 eggs, whisked
- 1 T Cornstarch
- 2 cups Water
- 1 T Canola Oil
- Salt and Pepper
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#### Sarciado

- Pompano
- 1:1 Cornstarch and Flour
- Salt and Pepper
- Canola Oil



### DIRECTIONS

#### Sarciado Sauce

1. In a medium sized saucepan, heat oil on med-high heat and add garlic and onions. Cook til golden brown and translucent.
2. Add roma tomatoes and cook for 3-5 min. Add Salt and Pepper.
3. Add one cup of water, cover and let simmer, season to taste.
4. Turn heat to low, and slowly add the whisked egg, making sure to keep stirring.
5. In a bowl place the cornstarch and add the remaining 1 cup of water and whisk together.
6. Add the cornstarch slurry to the sauce pan and cook til thickened. Set aside

#### Sarciado

1. Clean the Pompano and rinse. (if not cleaned already)
2. Score 3 times and season with salt and pepper and lightly coat it with the cornstarch and flour mixture.
3. Fill a med size pan with canola oil, enough to shallow fry the fish.
4. Once oil has reached frying temp, slowly lower the fish and be careful for splashing oil.  
Fry for 4 min on each side. Take out and drain on paper towels.
5. Place on a plate and spoon on the Sarciado Sauce.

#### **WINE**

*Nelson Daquip's Pairing:*  
**Niepoort "Drink Me" Baga 2018**

## Musang's Talong, Kamatis at Manga



### INGREDIENTS

- 1 Chinese Eggplant
- 1 Green Mango, peeled and cut into small dice
- 2 Roma Tomatoes, cut into small dice
- 1 small Red Onion, cut into small dice
- 2 Green Scallions, cut into thin rounds
- ½ bunch cilantro, finely chopped
- 1 T Knorr Liquid Seasoning
- 1 T Olive Oil
- Salt and Pepper, to taste

### DIRECTIONS

1. On high heat on a grill, place whole Chinese Eggplant (Skin on) and cook for 6-8 min until tender. Place in a bowl and cover it with plastic wrap.
2. Once cool, peel skin off and cut into 1 ½ inch pieces.
3. In a bowl, mix the green, mango, roma tomatoes, red onion, scallions, cilantro, Knorr, olive oil and season with salt and pepper to taste. Let sit, to marinate flavor.
4. Place Eggplant at the bottom of the bowl and top it off with the salsa mixture.

### **WINE**

*Nelson Daquip Pairing:*  
**Tissot Cremant du Jura NV**