

# Pancit Lomi

By: Chef Garie Quiambao

## Ingredients:

1/4 cup canola oil  
6 cloves garlic, chopped  
1/2 cup white onion, chopped  
3/4 cup pork belly, cut into lardons  
1/2 cup pork liver, cut into lardons (optional)  
1/2 cup shrimp, peeled  
1/2 cup carrots, cut into strips, julienne  
1/4 cup fish sauce  
2 liters chicken stock  
1/2 cup fish balls, cut in half  
1/2 cup slurry, 1/4 cup cornstarch &  
1/4 cup water mixture  
1 cup cabbage, shred  
1/2 kg  pancit canton  
2 pcs. whole egg, beaten  
4 tbsp. spring onions, finely chopped  
To taste, salt  
To taste, pepper, ground

## Cooking Instructions:

1. Heat pot into moderate heat, add oil and saute garlic and onion.
2. Add pork, liver, shrimp and carrots.
3. Season with salt and pepper.
4. Pour chicken stock, bring to boil then simmer.
5. Adjust seasoning by adding fish sauce.
6. Drop fish balls.
7. Thicken broth by adding slurry gradually.
8. Add cabbage and Excellent Pancit Canton noodle.
9. Continue stirring and slowly drop egg until well incorporated, check and adjust seasoning.
10. In a bowl, pour some pancit lomi, serve hot.
11. Garnish with spring onions.

