



## CONSULATE GENERAL OF THE REPUBLIC OF THE PHILIPPINES CHICAGO

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### CELEBRATING 'HIDDEN FLAVORS OF PHILIPPINE KITCHENS' IN CHICAGO WITH AMY BESA & CHEF ROMY DOROTAN OF PURPLE YAM SEPTEMBER 26, 27 & 28

The Consulate General of the Philippines in Chicago, in partnership with restaurateurs Amy Besa and Chef Romy Dorotan of Purple Yam, presents several events in Chicago on their Hidden Flavors of the Philippine Kitchen 2017 North American tour: a September 26 presentation to Culinary Historians of Chicago; a September 27 taste and talk at Read It & Eat (private event); and a September 28 popup dinner with Chef Joaquin Soler of smalls at Uncle Mike's Place. The food tour will showcase the use of indigenous and sometimes rare ingredients from the Philippines to create meals that truly reflect the flavors of the soil, water and air of the home country.

Besa and Dorotan are widely acknowledged as the pioneers of Filipino American cuisine, with their celebrated restaurants Cendrillon (1995 to 2009, New York City), Purple Yam Brooklyn (opened in 2009, New York City) and Purple Yam Malate (opened in 2014, Manila, Philippines). Besa and Dorotan co-authored the seminal cookbook, "Memories of Philippine Kitchens," (Steward, Tabori and Chang, 2006), winning an International Association of Culinary Professionals cookbook award in 2007. Besa and Dorotan, and their recipes have appeared in The New York Times, Vanity Fair, The Martha Stewart Show, among many other notable culinary professional publications and speaking engagements.

Following will be the highlights of the detailed three (3) day events:

On **Tuesday, September 26, 7:00 PM**, Besa and Dorotan will present on indigenous ingredients highlighted by Purple Yam Malate represent edible products made from plants grown in the Philippines which are unknown, ignored, and undervalued. To complement the presentation, Besa and Dorotan will prepare and serve several examples of Philippine adobo for the audience to sample. This ticketed event, hosted at Kendall College located at 900 N. Branch Street, Chicago, IL 60642 is open to the public. For more information and reservation, please check their website at [www.culinaryhistorians.org/hidden-flavors-philippine-kitchen/](http://www.culinaryhistorians.org/hidden-flavors-philippine-kitchen/).

On **Wednesday, September 27 from 4:00 to 8:00 PM**, Besa and Dorotan will present an in-depth educational taste and talk session for members of the media at Read It & Eat culinary bookstore located at 2142 N. Halsted Street, Chicago, IL 60614. Guests will sample Philippine dishes that best highlight the indigenous, artisanal ingredients. Besa will contextualize Filipino cuisine with a presentation. This event is a private, invitation-only event for members of the media. For more information, please email [natalia@filipino.kitchen](mailto:natalia@filipino.kitchen).

On **Thursday, September 28 at 6:30 or 7:30 PM**, Besa and Dorotan present a popup dinner at Uncle Mike's Place located at 1700 W. Grand Avenue, Chicago, IL 60622. Besa and Dorotan collaborate on this pop-up dinner with Chicago-based Chef Joaquin Soler, chef-owner of the recently closed smalls barbecue. The multi-course pop-up dinner is conceptualized as "new turo-turo," referring to the iconic Filipino mom-and-pop cafeteria-style restaurants. This ticketed event is open to the public. For more information and reservation, please check their website at [www.ti.to/filipino-kitchen/PYDinner](http://www.ti.to/filipino-kitchen/PYDinner).

For more information on the Hidden Flavors of the Philippine Kitchen 2017 North American tour through New York City, Philadelphia, Toronto, Seattle and Chicago, please visit [www.hiddenflavorsofthephilippinekitchen.com](http://www.hiddenflavorsofthephilippinekitchen.com)

Chicago, 25 September 2017

