

 **LEXUS** CULINARY PARTNER

Chef  
Mark Singson



## ABOUT

Drawing from his lively heritage and childhood years in Manila, Mark Singson utilizes skill refined in esteemed kitchens to honor Filipino cuisine. His time on Top Chef Canada in 2018 challenged experience built from cooking in restaurants such as Boneta and AnnaLena in Vancouver, and Vue de monde and Saint Crispin in Melbourne; inspiring him in his independent career as a private chef to make confident, charismatic dishes that leave a lasting impression.

“Halo Halo simply means “mix mix.” For this version, I’ve simplified the components to four and looked to my home of Vancouver for inspiration.

## PERSPECTIVE

The traditional Filipino dessert Halo Halo normally contains seven or eight components including crushed ice, beans, jellies, nuts, puffed rice and much more. Halo Halo simply means “mix mix.” For this version, I’ve simplified the components to four and looked to my home of Vancouver for inspiration. This recipe uses the beautiful local stone fruit of British Columbia as a garnish but during the fall months, I might use pumpkin as a garnish or whatever else inspires me from the area. If you’re in a rush, this is a perfect dessert since all ingredients can be made ahead of time.

# HALO HALO MY WAY



PREP TIME

3-4 HRS



COOK TIME

0 MIN



SERVES

4



DIFFICULTY

1/5

CHEF MARK SINGSON

## INGREDIENTS

### For the stewed cherries:

200g fresh pitted cherries

20g brown sugar

1 pinch salt

### For the lime tonka granita:

4 limes, juiced and zested

1 tonka bean, roughly chopped

600g water

30g tequila

60g white sugar

### For the slivered almonds:

1 tablespoon olive oil

50g slivered almonds (toasted until burnt, but not too burnt that it's not pleasant)

## DIRECTIONS

### FOR THE CHERRIES

Bring brown sugar and 100g water to a boil in a large pot. Add cherries bring back to boil and turn down to simmer for 10-12 min. Add a pinch of salt put aside to let cool.

### FOR THE LIME TONKA GRANITA

Bring white sugar and water to a boil, turn it down after the sugar has fully dissolved. Add chopped tonka bean, turn off the heat and let it infuse until the liquid has fully cooled down. Strain the liquid and add tequila, lime juice, zest into the cooled liquid. Make sure the liquid is cold, it will kill the freshness of the granita if you add while it's hot.

Add cold liquid to large container that has a good surface area that fits in the freezer. The more surface area, the faster the liquid will freeze. Check the liquid every hour, as soon as it starts to freeze, scrape it with a fork. Repeat the process until all liquid has been formed into almost crushed ice/sorbet consistency. This might take three to four hours depending on your freezer.

### FOR THE GARNISH

Toast slivered almonds in the oven at 350F for 10-15 min until dark brown. Not so dark that it's too bitter. You just want to maximize on the nuttiness and that gentle bitter note from almonds being toasted to darker than normal.

### TO SERVE

Scoop of vanilla ice cream in the middle of a bowl and add cherries around the ice cream and burnt almonds over the cherries. Then pour granita over the cherries and almonds surrounding the ice cream. Finishing with olive oil, adds a nice mouthfeel when cold but also adds a bitter, fruity, and nutty note to the dish to contrast with all the other components.



