

AUGUST 2011  
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WIN! FOUR SEASONS GOURMET MARKET VOUCHERS

# epicure

life's refinements

**TOP 10  
DURIAN  
DESSERTS**

**TREND**  
PLOT-TO-PLATE  
FOODIES WHO  
ARE GROWING  
THEIR OWN  
GREENS

**CHEF SAM  
LEONG'S  
HAWKER  
FAVES IN  
MALAYSIA**

**NEW!**  
WINES TO  
BUY FOR  
YOURSELF,  
OR THE  
BOSS

**PLUS!**  
HOW TO  
SPRUCE UP  
A CLASSIC  
TIPPLE

# HOT & HOTTER!

TONGUE-TINGLING  
FOODS FOR THAT  
SLOW BURN



# A mid-autumn preview

The mooncake festival is not till September but here's a first look at 10 of the latest flavours that may soon become your new favourite.

• **MINI KOPI LUWAK SNOWSKIN FROM PEACH BLOSSOMS**

Kopi Luwak—a rare and expensive Indonesian coffee—is combined with sweet white lotus paste to impart a smoky aroma to the traditional Chinese treat. \$208.80 for 8 pieces. 6 Raffles Boulevard, Marina Mandarin Singapore. Tel: 6845 1118

• **MINI FRESH MILK SNOWSKIN WITH 'YUAN YANG' PASTE FROM MAJESTIC RESTAURANT**

The popular Hong Kong 'yuan yang' coffee and milk tea is mixed into white bean paste filling and wrapped in a delicate fresh milk snowskin. \$48 for 8 pieces. 31-37 Bukit Pasoh Road, New Majestic Hotel. Tel: 6511 4718

• **SNOWSKIN DURIAN MOONCAKE FROM RAFFLES HOTEL SINGAPORE**

The pleasing half orange and half cream coloured snowskin is part of its appeal, but its allure also lies in the shreds of dewy durian pulp enfolded within. \$68 for 8 pieces. 1 Beach Road. Tel: 6412 1122

• **SNOWSKIN PURE PINK GUAVA WITH ALOE VERA AND PLUM MOONCAKE FROM PEONY JADE**

This refreshing, tart and pretty in pink treat is embedded with bits of chewy aloe vera morsels. Act fast; only 1,200 pieces are available. \$48 for 4 pieces. Bukit Chermin Road, Keppel Club Level M. Tel: 6338 0305/6276 9138

• **LYCHEE WITH LIME MARSHMALLOW SNOWSKIN MOONCAKE FROM GOODWOOD PARK HOTEL**

Adding to the hotel's tropical snowskin gems like the mango with pomelo, this refreshing

creation has the airy texture of marshmallow and each fruity bite is a mix of sweet and tart. Lychee purée with juicy lychee bits add an intriguing texture. \$45 for 4 pieces. 22 Scotts Road. Tel: 6730 1867/1868

• **MINI SNOW-SKIN DARK ROCHER CHOCOLATE FROM SZECHUAN COURT**

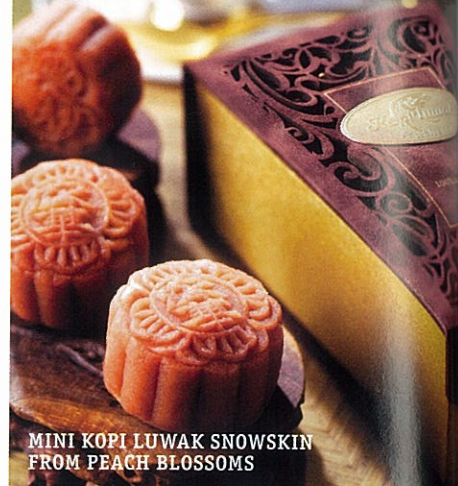
Also known as the 'Endless Night', this snowcake creation contains a silky swirl of high-grade milk chocolate couverture and almond nuts in every morsel. \$50 for 8 pieces. Fairmont Singapore 80 Bras Basah Road. Tel: 6338 8785

• **HAZELNUT FEUILLETINE FROM HAI TIEN LO**

Wrapped with chocolate coloured snowskin, the creamy filling of hazelnut feuilletine reminds us of Ferrero Rocher. \$58 for 8 pieces. 7 Raffles Boulevard, Pan Pacific Singapore. Tel: 6826 8032

• **TALISMAN FROM TWG TEA**

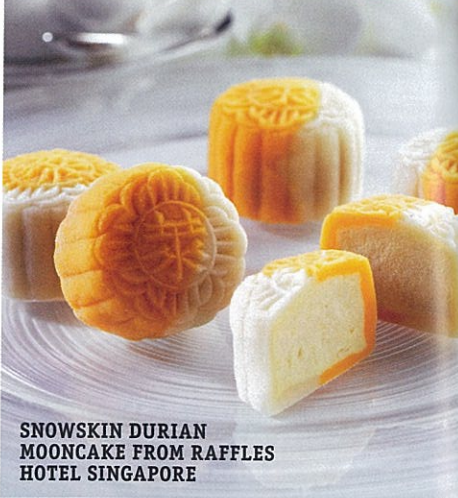
Out of the four snowskin flavours infused with TWG Tea blends, the bold and crimson Talisman is more mousse dessert than mooncake. It contains a smooth cinnamon and orange filling that enrobes a truffle chocolate core with Lucky Tea



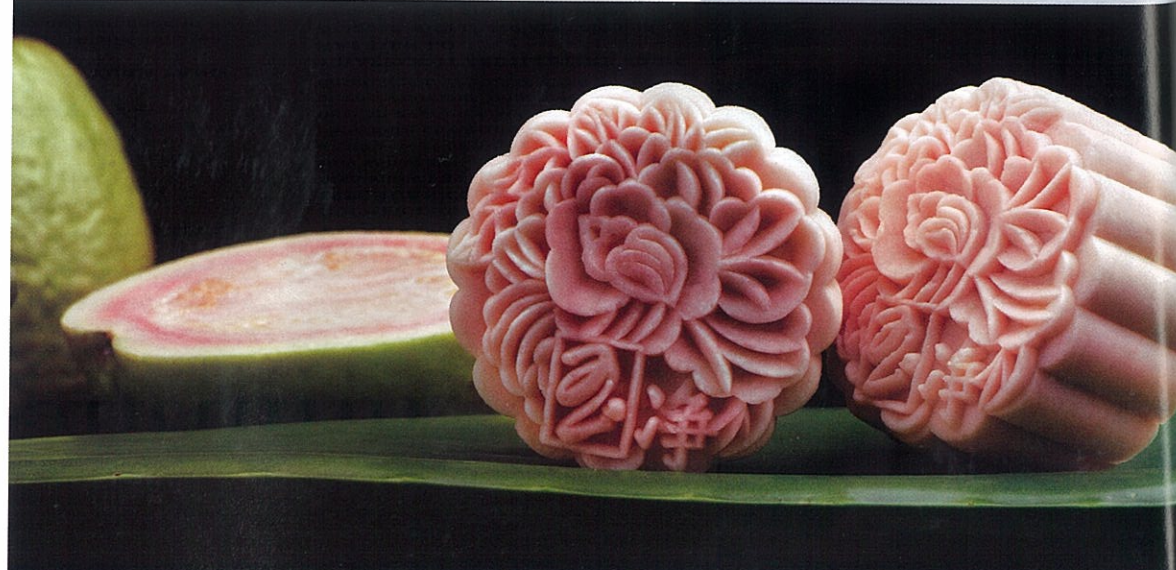
MINI KOPI LUWAK SNOWSKIN FROM PEACH BLOSSOMS



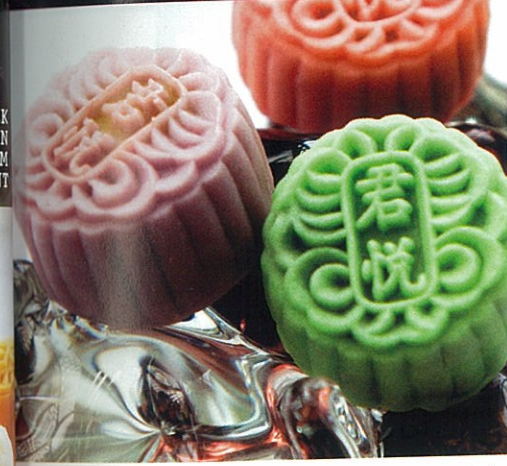
MINI FRESH MILK SNOWSKIN WITH 'YUAN YANG' PASTE FROM MAJESTIC RESTAURANT



SNOWSKIN DURIAN MOONCAKE FROM RAFFLES HOTEL SINGAPORE



MINI SNOW-SKIN DARK ROCHER CHOCOLATE FROM SZECHUAN COURT



fragrances. \$15 each. 2 Orchard Turn, #02-21 ION Orchard. Tel: 6735 1837

• **COCONUT MALIBU TRUFFLE FROM GRAND HYATT SINGAPORE**

Now you can savour the tropical cocktail not in a martini glass but in the form of a chinoiserie mooncake; its truffle

core tastes just like a pina colada. \$66 for 9 pieces. 10 Scotts Road. Tel: 6887 5492

• **MINI WHITE LOTUS SEED PASTE WITH RED WINE AND CRANBERRY TRUFFLE FROM LI BAI**

The bite-sized treat is filled with smooth red wine paste and encases a decadent cranberry truffle with real cranberry bits. \$45 for 8 pieces. 39 Scotts Road, Sheraton Hotel. Tel: 6839 5636/5623

**SAVOUR THIS...**

**Din Tai Fung Paragon** introduces two new dumpling dishes: the Steamed Fish Dumplings (\$7.80 for six, \$10.80 for 10) is a refreshing mix of fish, cabbage, celery and water chestnut in a lightly savoury broth while the Steamed Angled Gourd and Shrimp Xiao Long Baos (\$6.80 for six, \$9.50 for 10) features gourd, bamboo shoots, and fresh prawns to impart sweetness. #B1-03 Paragon Shopping Centre. Tel: 6836 8336

# GOING DUTCH

Slice open a few wheels of Beemster cheeses; the Dutch brand comes from North Holland, where a polder of reclaimed land 20 feet below sea level serves as a grazing compound for cows. The area is rich in minerals and its fertile soils yield lush grass for the animals to consume and produce excellent milk. Nibble on the Beemster Classic (\$6.99/100g), a creamy, smooth curd, and the Beemster X-O (\$7.89/100g), a 26-month aged cheese of nutty and whisky accents. Available at selected Cold Storage supermarkets.



**AUSTRALIAN MASTER CHEESE MAKER AND CHEESE GRADER, NEIL WILLMAN, SHOWS YOU HOW TO SHOP FOR CHEESE**

• You are what you eat. Cows that are allowed to graze produce golden yellow cheeses because of the grass consumed, while battery cows that feed on grains

- and maize turn out paler, less flavourful cheeses.
- The presence of white crystals in vintage cheeses, which is crystallised calcium lactate, is a sign of a well-aged cheese. They add depth and flavour, contrary to the popular belief that they are an indicator of old bad cheese.
- It is safe to consume cheddar past its 'best before' date as long as it is unopened since purchase; leaving it in the fridge for another six months to a year after the expiry date will result in a more complex cheese, which is an acquired taste.
- Triple cream cheese does not equal three times the amount of cream as compared to normal cream cheese. It simply means that the cream to milk ratio is higher (for example, triple cream has a butterfat content of 75 percent, compared to double cream's 60 percent), resulting in a smoother, more buttery texture and richer flavour.