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# FOODMANIA



1. Chef Andrea Faschinetti styling meats
2. Garnishes - grilled jumbo king prawns
3. Stronzo - mixed mushrooms and fresh vegetables in typical tomato sauce

"THEY HAVE NOW REVAMPED THEIR SUNDAY BRUNCH BUFFET WITH 40 TRADITIONAL ITALIAN DISHES..."



- METHOD**
1. Beat the sugar and eggs in a mixer until pale and creamy.
  2. Sift the flour and baking powder together.
  3. Add the sifted flour mixture into the sugar and eggs. Beat on low speed until the flour is incorporated into the batter.
  4. Add sponge gel, melted butter, and milk. Beat until it is well mixed.
  5. Pour the batter into an 8-inch baking tin until the tin is 70 per cent full.
  6. Bake at 180 degrees Celsius for about 45-55 minutes.
  7. Remove from the oven and allow it to cool.

Apart from having your own delicious butter cake, take part in the SCS Hari Raya Promotion and stand a chance to win **Kilokindall** mixers worth \$988 each and other prizes.

All you have to do is to buy four blocks of SCS Sultani 250g or Unsultani 227g butter blocks, from now until Aug 15, and submit a copy of the receipt together with the contest form from all participating stores.

This recipe is from SCS Butter.

## Butter Cake

WEEKENDER BRINGS YOU ANOTHER RECIPE TO TRY AT HOME

**THE HUMBLE** Butter Cake is a local favourite for tea time or as a snack. Use this easy recipe to bake your own.

- INGREDIENTS**
- 300g of SCS butter
  - 250g of sugar
  - 250g of eggs
  - 300g of all-purpose flour
  - 5g of baking powder
  - 25g of sponge gel
  - 100ml of milk



## New Fair-trade Ground Full Roast

CAFÉDIRECT INTRODUCES GROUND FULL ROAST COFFEE. THE NEW ADDITION TO ITS RANGE

**UK HOT BEVERAGE** company Cafédirect has created Ground Full Roast coffee, a medium dark roast full of depth and character.

Coffee drinkers who crave a coffee between something fuller than medium roast yet lighter than rich roast will be pleased with this new addition to the Cafédirect range.

This latest offering is a unique blend of the smooth flavour of Arabica beans (90 per cent) from Latin and Central America, grounded by the strong body of African Robusta (10 per cent). It is a refined strength blend (on the scale of 1 to 5).

**STRENGTH AND NUMBERS** To help you select a coffee strength that suits your taste, Cafédirect has placed a number on the label. The strength of the coffee depends on a number of factors, namely the composition of coffee beans in the blend, as well as the intensity of the roasting process for coffee beans.

Ground coffees from Cafédirect span the range from 3 to 5. The Ground Full Roast is a 4, which

means that it has been carefully roasted to create a full-bodied, rounded coffee.

Julian Burnham, Business Development Manager, Cafédirect, says, "Cafédirect sources coffee directly from the growers with whom we have established long-term relationships. Direct sourcing maintains high standards of quality."

He adds, "Over 50 per cent of profits are also re-invested back into grower communities to provide a better future for everyone."

Cafédirect is a social enterprise and is 100 per cent Fair-trade.

Cafédirect Ground Full Roast coffee is priced at \$8.70 for a 227g pack. It is available at Cold Storage, FairPrice Finest, Giant, Jasons, and Market Place.



## From underprivileged to chefs



**REALITY SHOWS ARE** a dime a dozen, but this meaningful eight-episode reality production is one with heart. Chefs With Heart features 12 youths from underprivileged backgrounds who will be put through a training programme, in which local celebrity chefs will teach them culinary skills.

**TOP CHEFS' TALENT DISHES** These at-risk youths will be taught by Chef Heman of FoodFest F&B Pie Ltd and Chef Willem Low of Wild Rocket Group, as well as local trainer Benny Se Teo of Eighteen Chefs, who is the first Asian to be trained in Jamie Oliver's famed restaurant, Fifteen, and who hires many ex-convicts and people from at-risk backgrounds in his restaurant. In slightly over three weeks, they will learn to whip up nine dishes, face challenges and cook a four-course dinner at two dinner showcases, where the winner will get a cash prize.

**ALL WINNERS** It doesn't stop there. Unlike the usual reality show in which the winner takes all, this heart-warming programme ensures that these youths from low income or marginalised backgrounds are all winners beyond the confines of the culinary show.

They will be employed by potential F&B employers whom Chefs With Heart have been working with, and these

**A NEW REALITY SHOW FEATURES 12 YOUTHS FROM DISADVANTAGED BACKGROUNDS WHO WILL BE TRAINED AS CHEFS**



employers will be watching the programme to choose their prospective candidates. Thus, these youths will not only learn how to cook, and get their moment of fame but also gain employment through this programme, with the bonus possibility of being the one who emerges with a cash prize.

**EMPOWERING YOUTHS** Another team of youth trainees, also from disadvantaged backgrounds, will receive training in film production and film this programme. So, it's not just young chefs in the making, who will benefit.

Chefs With Heart is created and presented by Just Cinematic, and co-produced by Threeonest, and with TOT as the kitchen and equipment sponsor. Chefs With Heart aims to provide access to train this vulnerable demographic group, to build them up as valuable human resources who can make informed decisions and be empowered to create their own futures.

Don't miss this heart-warming show, which will be hosted on YouTube and free-to-air channels weekly from Aug 16.



## WORD OF MOUTH

SEEN AND HEARD OF THE BEST LOCAL SINGAPOREAN FOOD

# Oodles o' noodles & fishballs



**SPRINGY, BOUNCY** and chewy fishball noodles are a local favourite but it is not easy to find a good one.

Fishball noodles is a common lunch or dinner food amongst Singaporeans but what sets a truly excellent bowl of fishball noodles apart from one that is mediocre lies in the springy fishballs themselves.

Here are a few stalls to check out over the weekend.

**SONG KEE FISHBALL NOODLE** The fishballs here are handmade, which results in a springy texture with adequate taste. The chilli at this stall has both a hot kick added to it! This gives it a richer,

tastier flavour and the noodles come with a generous amount of shallots and lard.  
Block 75, Tan Poyoh Lorong 5, #01-05A, Singapore 110075

**YONG KEE FISHBALL NOODLE** Apart from springy and bouncy fishballs, this stall also sells meatballs made for fish and pork.  
ABC Brickworks Food Centre, 6 Jalan Bukit Merah, #01-121, Singapore 150006

**RUJ & TEOCHEW FISHBALL NOODLE** If you have a craving for fishball noodles in the middle of the night, this is the place for you. It is situated in a 24-hour coffee shop. Here, you can get a good bowl of noodles with bouncy fishballs and fish cakes, at any time.  
Joe Seng Food Place, 1 Upper Alford Lane, #01-02, Singapore 366353

**LI XIN CHAO ZHOU FISHBALL** These springy fishballs are best eaten with the stall's fiery chilli sauce. They also have another stall at Tan Poyoh Lorong 5, Joe Seng Food Place, 1 Upper Alford Lane, Singapore 366353



"WHAT SETS A TRULY EXCELLENT BOWL OF FISHBALL NOODLES APART FROM ONE THAT IS MEDIOCRE LIES IN THE SPRINGY FISHBALLS THEMSELVES."