

Chocolates oh so fancy



Posh Nosh
Tan Hsueh Yun
Food Editor

The first time I tried the...
The second time I tried the...
The third time I tried the...
The fourth time I tried the...
The fifth time I tried the...
The sixth time I tried the...
The seventh time I tried the...
The eighth time I tried the...
The ninth time I tried the...
The tenth time I tried the...



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Honey drink sparkles

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SoShiok

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Bearnaise in a jiffy

It is potato salad season and there is nothing wrong with tossing the spuds with mayonnaise and a squeeze of lemon juice. But there is something better – Bearnaise sauce. And you do not have to make it from scratch. Maille, famous for its mustard, also makes Bearnaise sauce in jars. Serve it alongside grilled fish, use it as a sandwich spread or dress a potato salad with it. It is like mayonnaise amped up with shallots, tarragon and black pepper.

The sauce is derived from Hollandaise, a bright yellow classic French sauce that is made with egg yolks, lemon juice and clarified butter. Nothing beats the from-scratch version, which is silky and rich from butter. The jarred version uses rapeseed oil. But sometimes I am lazy and if I can dress my potato salad just by opening a jar, well, I get to eat it faster and that is never a bad thing. Maille Bearnaise Sauce, \$5.60 for a 200ml jar, from Huber's Butchery, 18A Dempsey Road, tel: 6737-1588, open: 9.30am to 8pm (weekday), 9.30am to 7pm (weekend)

Addictive toast chips



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