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SimplyHer

Bookends **Event**

A Sweet Affair

Readers learnt three easy-peasy dessert recipes at a recent *Simply Her* workshop. RACHEL XIE shares some tips.



THE EVENT

A dessert workshop in May at Tott, organised by *Simply Her* and official sponsors Greenfields and Panasonic. Pastry chef Lin Weixian of Bonheur Patisserie taught readers how to make Earl Grey panna cotta, blueberries-and-cream cupcakes and grilled peach pizza with mozzarella and iberico ham.

PIZZA DOUGH

• You can make pizza dough easily – just pop 280g bread flour, 15g butter, 12g sugar, 6ml fresh milk, 1 tsp salt, 190ml cold water and 1 tsp instant dry yeast into a Panasonic bread maker, which mixes and kneads the mixture, and the dough is ready in 45 minutes. Cover with cling film and chill overnight before rolling it out.

• After rolling out the pizza dough into a circle, drape it over your knuckles, with your fists at the centre of the dough and pointing upwards. Move your fists gently away from each another to stretch the dough, and at the same time, rotate it as you go along.

CUPCAKES

If your cupcakes never turn out right, these tips could help.

- Take visual cues from the butter when beating it with sugar. Stop beating when the butter turns pale.
- Fold blueberries (or chocolates or nuts) into your cupcake batter when the eggs and flour are almost fully mixed into the butter and sugar, and not after they are completely mixed. Overmixing can cause the cakes to turn out stiff.
- Filling cupcake cases is easier if you use a small ice-cream scoop instead of a spoon.

AND... THE PERFECT CRUMBLE

Try Chef Lin's simple recipe for a butter crumble that you can add to just about any dessert, like panna cotta or even ice cream!

- Cream 100g unsalted butter with 100g sugar, then mix in 100g ground almonds and 100g cake flour.
- Bake the mixture in a single layer on a baking tray at 180 deg C.
- At 5min intervals, use a heatproof spatula to break up and loosen the crumble. Do this over 20min or until the crumble is golden-brown. **SH**



Chef Lin shows how easy it is to jazz up a plain cupcake with a dollop of whipped cream, and make a pizza different from the usual by topping it with lightly grilled and caramelised peaches.

Photography: Zaphis Zhang