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food&travel

The Ultimate Source for Cooking, Dining and Travelling

TABLE TALK



NOT JUST A BREADMAKER

If bread is a staple in your household, then perhaps it's high time you invested in a bread maker. Zojirushi's new compact Home Bakery Mini Breadmaker is equipped with multiple customisation options (think bread texture and crustiness of finished product) to create a personalised end-product in addition to preset courses to make various types of bread like marble bread and cinnamon roll, as well as other options like noodles, pasta, dumpling wrappers and even cakes, cookies and jam! We love the non-stick baking pan and kneading blade, which allows for easy clean-up. There is also a viewing window so you can take a peek while it bakes, and a clock timer that allows you to program the baking process for up to 13 hours. Every purchase of this versatile machine comes with a colourful recipe book with 50 recipes along with an instructional DVD. **S\$468**, available from leading departmental stores

GET SILI

Kitchen fiends will find home-grown brand SILI's bakeware a joy to use. Fun and functional, these high-quality, brightly coloured silicone wares are flexible, non-stick, and most importantly, do not scratch your precious crockery. The silicone material means that you won't need to use aluminium foil or parchment paper when baking, and reuse them as much as you want. What's more, SILI's affordable and kid-friendly collection is easy to clean, making washing up a breeze. Our favourite products from SILI's new line are the Molten Maker, which loses heat quickly for that perfect lava ooze, and the Chi Chi Chiffons, versatile and elegant moulds for bundt cakes, chiffon cakes, and jellies.

S\$10.90 for Molten Makers and S\$12.90 for Chi Chi Chiffons (4 pieces) www.sili.com.sg for more information



COFFEE, CHOCOLATE, AND MILK

After a huge success in Indonesia, Greenfields' latest flavoured milk Low Fat Mochaccino was launched late last year in Singapore, much to the delight of coffee and milk lovers. The delicious concoction is made using 100% low fat fresh milk, ethically sourced chocolate, coffee and cocoa powder. What we like most about Greenfields is its integrated processing and packaging facility within its dairy farm in Southeast Asia, so the milk only undergoes a single pasteurisation since it spends less time travelling to our grocery shelves compared to other brands.

S\$3.30 (1L) from major supermarkets and hypermarkets





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