



Publication: Weekender Singapore (Print)

Date: 10 April 2015

Page: 1 of 4

WEEKENDER

EXECUTIVE CHEF RECIPE

Ricotta Baked Fruits



CHEF FAHMI WIDARTE

Chef Fahmi Widarte is the Corporate Chef of Greenfields, and has been there since 2012.

Before that, he was Corporate Chef of Rotoryana Prima, a leading food service kitchen supplier, and has also held appointments in various top hotels such as Atlantis Dubai, JW Marriott Jakarta and Hyatt Regency Bandung.



This simple, warm dish is both refreshing and comforting at the same time

For some unknown reason, in our little part of the world, we don't have baked fruit so often. This is a pity as we miss out on the rich burst of flavours.

This Ricotta Baked Fruits dish by Chef Fahmi Widarte, Corporate Chef of Greenfields, combines the fresh with the savoury, using Greenfields Ricotta Cheese to complement the fruitiness. Best of all, it is very easy to make and takes only 20 min of prep time and 5 min of cooking time.

INGREDIENTS

- 250ml Vanilla Yoghurt
- 200g Greenfields Ricotta Cheese
- 2ml Grated Lemon Zest
- 7ml Fresh Lemon Juice
- 300g Mixed Fruit
(such as plums, peach, strawberry, raspberry & blueberry)
- 100g Brown Sugar

METHOD

1. Mix yoghurt, ricotta cheese, grated lemon zest and fresh lemon juice together in a bowl.
2. Cut and arrange the mixed fruit accordingly.
3. Pour the yoghurt and ricotta mixture on top of the mixed fruit, covering the entire surface. Sprinkle brown sugar over it.
4. Bake it in the oven for over 5 to 7 min at a temperature of 170 deg C, or until the brown sugar forms into caramel.
5. It is done! Serve warm.

Serves 4

WEEKENDER

APRIL 10 - 22 2015

W FOODMANIA

PAGE 14
WEEKENDER.0006.SG



NEW RESTAURANT

Sorrel: Sensual eating

Forget the usual restaurants and cafes, Sorrel in the Telok Ayer district is truly an experience of the senses with "bistronomy" cuisine, at affordable prices.

I must confess, I walked past Sorrel more than once in trying to find it. Not that the establishment is inconspicuous or easily overlooked, rather, it sits sleekly in its case of shapely seats (with a classy combination of glass, metal and wood on its facade) and with a slightly withdrawn sideways door.

I hope that being seated comfortably in its space will not be its detriment. This is truly a dining experience that has to be, well, experienced. Not that every single dish was fantastic, of course.

Sorrel is aptly named after an herb that's rich in flavour. This allusion to its namesake gives a hint at the inventive creations of Chef Johnston Tan, who began his career at the Raffles Hotel and subsequently honed his skills at The Tipping Club, Polaris and Jaan.

WHAT IS "BISTRONOMY"?

The cuisine of Sorrel is described as "bistronomy", which is basically a portmanteau of the words "bistro" and "gastronomy". What this means for us laymen is that while it may be a small restaurant and its prices are affordable, the food can certainly be compared to the fine dining style and standards.

Instead of the common practice of choosing a French- or Japanese-inspired direction, for example, Chef Johnston's culinary philosophy is to feature only the freshest and highest quality of seasonal ingredients that his team of chefs is able to obtain, and to let the flavours and culinary techniques of the world inspire him.

This gives him to focus on flavour combinations in the food. In fact, Chef Johnston enthuses about his passion in honing his craft, "You're always pushing the envelope of what you do, thinking of new ways to surprise your guests and make people happy through food".

A DIFFERENT EXPERIENCE OF DINING

Lunch at Sorrel is in an always novel casual style (à la carte, depending on the freshest ingredients available) in three and the courses (S&C and S&B), while dinner is in mostly fixed five- and seven-course menus (S&B and S11B).

What I tasted from the five-course dinner menu included Monkfish Liver with Pickled

Sorrel's bistronomy concept means that while its prices are affordable, the cuisine can be compared to fine dining.



The Sorrel Sorbet & Vanilla Jelly with the Hibiscus Tea is a festive presale of flowers that comes and seduces your senses.



The Pan Seared Octopus (with olive paste) was undeniably good.

The Algae Pasta with Egg and Mussel Sauce, Pan Seared Octopus and Mussel was outstanding. The texture and flavour of the octopus was superb.

Truly, I couldn't resist asking the chef how it was prepared because I was in disbelief to give you just an idea of it, the exterior of the slice of octopus is lightly crispy while the inside is very tender, moist and tasty.

CLIMAX IN AN AMUSE-BOUCHE

In addition to the five dishes on the menu, we were served several amuse-bouche. The Beetroot Sorbet and Vanilla Jelly with Hot Hibiscus Tea was, unquestionably, the climax. It was a thousand times more tantalising than its name sounds. It was pleasing in aesthetic, experience and flavours.

The beetroot sorbet (also much better than it sounds) sits pretty in the form of a sphere, atop a puff of wood housing the hibiscus tea. You slip the orb into your mouth, hit the lid and sip the hot tea. As the hibiscus tea melts the beetroot sorbet with vanilla jelly, all the flavours unravel together in a gentle symphony of yin and yang, with a revelation of flavours caressing and enchanting your tongue.

I know, this sounds like a highly sensual experience. I hope you get to try it and tell me how you feel. Nonetheless, this is an amuse-bouche and not on the menu, so your fortune depends on the grace of Chef Johnston.

Sorrel, 21 Boon Tat Street, Singapore 069670, Tel: 6221 1811, www.sorrel.sg

By Lester J Wan

Krispy Kreme goes ChocoMania



Krispy Kreme has launched its limited edition ChocoMania doughnuts (S2.95 each) in three luscious flavours: Mocha Crisp, Coconut Chocolate Praline, and Chocolate Raspberry Kreme Filled.

These limited edition ChocoMania doughnuts are now available in Krispy Kreme stores island-wide until May 31.

Krispy Kreme has also opened a new outlet, in Jurong Point 2 and Sentrie City.

Krispy Kreme Jurong Point 2 is located at 6J Jurong West Central 2, #01-21, and Krispy Kreme Sentrie City is located at 2 Temasek Boulevard, #01-416/420.

NEW FICSPA

Durian Fiesta back with new creations



The line-up of durian-centric goodies. The new items, all featuring with 100% durian goodness, are the Durian Rainbow Ice Cream Cake, Durian Carrot-Walnut Cake, Durian

Goodwood Park Hotels Durian Fiesta is back, with its biggest one ever. Six new creations have been added to

Macaroni, Mini Durian Chocolate Water Rolls and Durian Egg Tartlets. These novel delights are available along with other iconic signature items such as the Durian Puff, Durian Mousse Cake, Durian Strudel, Durian Crêpe and D&D or "Mao Shan Wang" Durian Ice Cream. Most noteworthy is the return of the Durian Cappuccino Cake, back by popular demand after a three-year absence.

The Durian Fiesta at the hotel ends until Aug 2.

The Durian Fiesta at the hotel ends until Aug 2. Goodwood Park Hotel, 27 South Road, Singapore 238221, Tel: 6730 1786

EXECUTIVE CHEF RECIPES

Ricotta Baked Fruits



CHEF FAHMI WIDARTE
Chef Fahmi Widarte is the Corporate Chef of Greenfields, and has been there since 2012.

Before that, he was Corporate Chef of Rotorua Princess, a leading food service kitchen supplier, and has also held appointments in various top hotels such as Alhambra Hotel, JW Marriott Jakarta and Hyatt Regency Bandung.



This simple, warm dish is both refreshing and comforting at the same time.

For some unknown reason, in our little part of the world, we don't have baked fruit so often. This is a pity as we miss out on the rich blend of flavours.

This Ricotta Baked Fruits dish by Chef Fahmi Widarte, Corporate Chef of Greenfields, combines the fresh with the savoury, using Greenfields Ricotta Cheese to complement the fruitiness. Best of all, it is very easy to make and takes only 20 mins of prep time and 5 min of cooking time.

INGREDIENTS

- 250ml Vanilla Yogurt
- 200g Greenfields Ricotta Cheese
- 2ml Grated Lemon Zest
- 7ml Fresh Lemon Juice
- Mixed Fruit (such as plums, peach, strawberry, raspberry &

METHOD

1. Mix yogurt, ricotta cheese, grated lemon zest and fresh lemon juice together in a bowl.
2. Cut and arrange the mixed fruit accordingly.
3. Pour the yogurt and ricotta mixture on top of the mixed fruit, covering the entire surface. Sprinkle brown sugar over it.
4. Bake it in the oven for over 5 to 7 min at a temperature of 170 deg C, or until the brown sugar turns into caramel.



Publication: Weekender Singapore (Online)

Date: 10 April 2015

URL: <http://weekender.com.sg/w/recipe-ricotta-baked-fruits/>

Page: 3 of 4

WEEKENDER

This simple, warm dish is both refreshing and comforting at the same time



For some unknown reason, in our little part of the world, we don't have baked fruit so often. This is a pity as we miss out on the rich burst of flavours.

This Ricotta Baked Fruits dish by Chef Fahmi Widarte, Corporate Chef of Greenfields, combines the fresh with the savoury, using Greenfields Ricotta Cheese to complement the fruitiness. Best of all, it is very easy to make and takes only 20 min of prep time and 5 min of cooking time.

INGREDIENTS

- 250ml Vanilla Yoghurt
- 200g Greenfields Ricotta Cheese
- 2ml Grated Lemon Zest
- 7ml Fresh Lemon Juice



Publication: Weekender Singapore (Online)

Date: 10 April 2015

URL: <http://weekender.com.sg/w/recipe-ricotta-baked-fruits/>

Page: 4 of 4

WEEKENDER

INGREDIENTS

- 250ml Vanilla Yoghurt
- 200g Greenfields Ricotta Cheese
- 2ml Grated Lemon Zest
- 7ml Fresh Lemon Juice
- 300g Mixed Fruit (such as plums, peach, strawberry, raspberry & blueberry)
- 100g Brown Sugar

Serves 4

METHOD

1. Mix yoghurt, ricotta cheese, grated lemon zest and fresh lemon juice together in a bowl.
2. Cut and arrange the mixed fruit accordingly.
3. Pour the yoghurt and ricotta mixture on top of the mixed fruit, covering the entire surface. Sprinkle brown sugar over it.
4. Bake it in the oven for over 5 to 7 min at a temperature of 170 deg C, or until the brown sugar forms into caramel.
5. It is done! Serve warm.



Chef Fahmi Widarte

Chef Fahmi Widarte is the Corporate Chef of Greenfields, and has been there since 2012. Before that, he was Corporate Chef of Rotoryana Prima, a leading food service kitchen supplier, and has also held appointments in various top hotels such as Atlantis Dubai, JW Marriott Jakarta and Hyatt Regency Bandung.