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Reinventing Local Favourites

The fact that it was a weekend morning did not deter more than 50 foodies from attending Wine&Dine's culinary workshop held at APS Lifestyle on 30 August. Sponsored by herb food specialist Eu Yan Sang and hosted by Wine&Dine's culinary consultant Sarab Kapoor, the event showcased four Singaporean dishes with a modern spin, namely Laksa Risotto (with Arborio rice from Italian food and wine importer Giorgio Ferrari), Black Pepper Chicken with Puff Pastry Lid, Chilli Crab in a Bread Bowl, and Pandan and Pineapple Pudding. Cristel supplied the pots, pans and blender. Guests sipped on Bordeaux wines like Mouton Cadet 2011 from wine importer Enoteca and refreshing herb-infused waters from Ayala's Herbal Water as they watched Sarab demonstrate her skills behind the kitchen. It wasn't just a one-way interaction, though: Sarab also got some of the guests to help her behind the stoves as she guided them on the finer points of her recipes. After a hearty lunch, some of the attendees also walked away with lucky draw prizes like four sets of Corelle's seven-piece dinnerware worth \$108 each, two boxes of Ultimate Colla-gen valued at \$88 each, and a Whirlpool stainless steel crockery collection worth \$99 each. Each guest also received a goodie bag with items like a Cookut bottle stopper, a voucher from Huber's Butchery, bread from Bakerz@Work, a Corelle teacup or ramekin bowl, a bottle of Ayala's still Herbal Water, a pair of Ultimate Colla-gen sachets, a pair of Kyoto green tea sachets from T. Partner Trading and a copy of Wine&Dine magazine.

