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Title: Knead to know

Summary The fabulous baker boy, This bakery on River Valley has a contemporary, ultrachic, and yet distinctly homespun feel.

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TEXT JOSEPH REANEY

At boutique artisan bakeries, which have been booming for the last two years, design and decor are just as important as the dough.

BACONS CHEESE BREAD \$4.00

OLIVE BREAD \$4.00

RAISIN BUN
SEP 2013 SO/HO

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44 MOSAIC

The wonderfully moist Ab Fab Red Velvet Cake. thefabulousbakerboy.com

THE FABULOUS BAKER BOY

This bakery on River Valley Road has a contemporary, ultra-chic, and yet distinctly homespun feel. It's aptly described by owner Juwanda Hassim (pictured

above) as achieving "an organised messy look." He says: "The cakes have a homemade feel, and the space and branding had to follow that. My cake

table, where I dress all of my cakes, is in my customers' view. We make everything at the shop and that is part of the design." Hassim works alongside his sister Hanita, who is the outlet's head baker.

BAKER AND COOK

Baker and Cook (pictured below), situated on Hillcrest Road along Bukit Timah, is a clean and contemporary space complete with textural finishes and a natural

feel. Owner Dean Brettschneider, a globally-known artisan baker, TV personality and award-winning cookbook author, shares: "The solid stonework represents

the earthiness of baking, the clean lines show the simplicity of our products, and the colours create a relaxing environment customers enjoy as if it is their own home."



The coconut-infused bread and butter pudding. bakerandcook.biz

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MUST TRY
The Japanese-inspired, Miso Rye Bread. tiongbahrubakery.com

TIONG BAHRU BAKERY

The flagship outlet (pictured above), located in one of Singapore's oldest estates, has become a go-to place for many baking aficionados. A collaboration between

the Spa Esprit Group and French baker Gontran Cherrier, it also reflects the area's historic past. "Much thought was given to respecting the neighbourhood,"

explains Janet Lim, Senior PR Group Manager at Spa Esprit Group. "The design is old school aesthetic with pale wood and large windows being the major features."

NICK VINA ARTISAN BAKERY

As a take-away bakery in an upmarket shopping mall in Gopeng Street, the design here has a rather different focus. "Dough needs space to breathe," says director

Ben Chee, "so 70 per cent of our space is the kitchen and only 30 per cent is retail. The design concept of this outlet (pictured below), that is a joint creation of artisan chef

Nick Chua and pastry chef Vina Wang, is all open space with wooden tabletops, making it easier to manage dough shaping and mixing."



MUST TRY
The distinctly German sourdough rye roggenbrot. nickvina.com