

Title: Fit for a King

Summary At Tiong Bahru Bakery, festivities don't end after Christmas.

Date Sunday, December 01, 2013

Section: Dining Out

Publication: Appetite

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Keywords: Tiong Bahru Bakery



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The Juliette Log combines summery flavours of berries and vanilla.



IN THE MOOD
Fit for a king

At Tiong Bahru Bakery, the festivities don't end after Christmas. Throughout the month of January, magisterial *galettes du roi* ('king cakes'), boasting diameters of 24cm, take pride of place on bakery shelves. Made with puff pastry and stuffed with almonds and almond cream, these bastions of French tradition are eaten to herald in the New Year. Don't miss Le Spéciale, a rejigged *galette* made with chocolate puff pastry and stuffed with hazelnut cream, candied orange peels, and dark chocolate. Of course, the good folks at TBB haven't forgotten about Christmas. Their log cakes boast pretty names and the flavours to match: the Juliette Log twirls up the summery flavours of mixed berries and vanilla, while the Caulaincourt Log wraps a hazelnut dacquoise and chocolate ganache core in the tropical embrace of mango jelly and jasmine tea mousse.

Log cakes available at **Tiong Bahru Bakery** outlets from 15-31 December. King cakes available at **Tiong Bahru Bakery** outlets in the month of January. For more information, please visit www.tiongbahrubakery.com.

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