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**Title:** Enticing Treats  
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epicure news

## Enticing treats

This deluge of festive desserts will be every dentist's worst nightmare (but a sweet-toothed's dream come true).

**Canelé Pâtisserie Chocolaterie** creates Fairytale Log Cakes (\$38/500g) in two aptly named flavours: Snow White, covered in Tahitian vanilla cream, and Dark Knight, layered with dark chocolate and crispy almond pralines. Add the unique Enchanted Tree (\$26/15cm) to your shopping list for your chocoholic guests—it's coated in a choice of dark or milk chocolate with stacks of roasted almonds and hazelnuts, orange and lemon peel, and raisins. *Paragon Shopping Centre, 290 Orchard Road. Tel: 6733 8893*



Tiong Bahru Bakery  
Caulaincourt Log.

**Tiong Bahru Bakery's** classically French Juliette Log (\$45) comprises an assortment of berry flavours, with almond dacquoise, mixed berries cream, glistening mixed berries jelly, and smooth vanilla mousse or try the Caulaincourt Log (\$45), a hazelnut dacquoise and chocolate ganache decked with mango jelly and aromatic jasmine tea mousse. Created by celebrity chef Gontran Cherrier, these limited edition confections are a great way to end the festive year-end on a sweet note. *#01-70 56 Eng Hoon Street. Tel: 6220 3430*

**Bakerzin** offers three flavours of Christmas cakes this year. Choose from the Hazelnut Dacquoise Log Cake (\$68/1kg) with hints of alcohol; this creamy dessert



Canelé  
Enchanted  
Tree and the  
Xmas Cookie  
Trail.

is swathed in a generous layer of hazelnut mousse and crunchy praline glaze. For something less rich, dig into the Chocolate Lemon Galette (\$45/580g) or the Bakerzin Galette Des Rois (\$40/580g)—both are made of light puff pastry and filled with a soft layer of sweet almond frangipane. *#01-207 VivoCity, 1 Harbourfront Walk. Tel: 6438 8700*

The Christmas Log Cake (\$85/1.4kg) from **Truffs** is a moist sponge cake enveloped in a luscious ganache and topped with a dark chocolate glaze. The handcrafted truffles, which use fresh ingredients from France and Belgium, will have you savouring them oh so slowly. Place orders early as only a limited number of these delightful goodies are produced. *179 Telok Ayer St. Tel: 9088 2736*



ICE CREAM & COOKIE CO.

Looking for something different from a conventional log cake? Get your hands on **Ice Cream & Cookie Co.**'s ice cream sandwiches (\$6). Made fresh daily, these individually packed cookies and pastries come in three limited edition Yuletide flavours including Sugar & Spice, a brandy ice cream with toffee and gingerbread cookies, and Peace, Joy & Caramel, a butter caramel ice cream and almond sugar cookies. *Available for pre-order until 6 December. Tel: 6297 9914*