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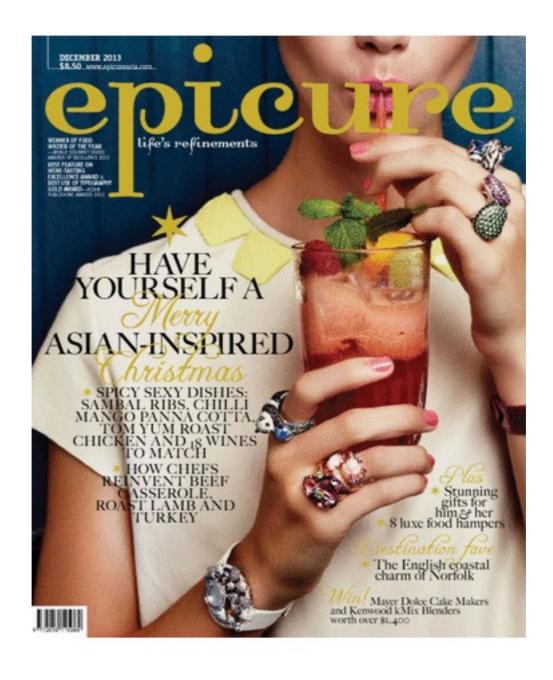
Title: Enticing Treats

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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

Tiong Bahru Bakery Caulaincourt Log.

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'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



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



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*