

The Sunday Times exclusive Food Workshops @ The Food Safari

(Paid Workshop)

5 Nov, Friday

Time	Workshop	Presented by	Pax	Price	Synopsis	Contact Person	Contact Number	Goodie Bag
02:15pm - 03:00pm	Gourmet Sausages	Saucisse, House of Gourmet by Wan Fon	40	\$5	Saucisse is popular locally as a brand for gourmet sausages. Among their range are flavours like bratwurst, chipolata hotdogs, frankfurters and much more. Participants to this workshop would be introduced to the different sausages, glean some knowledge on the background and culture influences on the taste and most importantly, be treated to a cooking demonstration and tasting session!	WENDY ANG	9679 1238	Yes
05:15pm - 07:00pm	Deepavali Treats	Indian Restaurant Association	40	\$5	In celebration of Deepavali, this workshop is presented by the Indian Restaurant Association of Singapore and features three top local Indian restaurants – Gayatri Restaurant, Jaggi's Northern Indian Cuisine and Muthu's Curry. Gayatri Restaurant will demonstrate how to make Roti Prata and Dum Briyani. The audience will get to try their hands on the Roti Prata throwing contest. Jaggi's Northern Indian Cuisine will feature their best-selling Chicken Tikka, Kathi Kebab and Chapati while Muthu's Curry will demonstrate how to make their famous Fish Head Curry.	MALATHI	9438 8689	Yes
07:05pm - 08:00pm	Wine Appreciation Hour	Von En Primeur	40	\$5	Vino En Primeur specializes in procuring quality wine from all over the world in which they hold exclusive distribution rights. With a wide repertoire of wines under their distribution, professionals from Vino En Primeur will share with the participants tips on choosing and pairing wine to compliment and complete a hearty meal.	DANIAR TANG	9699 6448	Yes

6 Nov, Saturday

Time	Workshop	Presented by	Pax	Price	Synopsis	Contact Person	Contact Number	Goodie Bag
1:15pm - 2:15pm	Hai's - New Ways with Singapore Tastes	Hai's - Tasty Singapore	40	\$5	Mr Low currently holds the position of Regional Sales Manager in a MNC and is a Private chef and culinary teacher in his spare time. He will feature 2 dishes – Seafood Bisque infused with Lontong Spice and Chili Crab Interpretation Exceptional. Both dishes combine flavors from Mr Low's Nonya heritage and his in-depth exposure of international culinary tastes and cooking methods.	SHIRLEY PHUA	8181 8353	All participants will get a Hai's Goody bag with cooking pastes worth \$10 and recipe cards.
04:00pm - 05:00pm	The Dilmah Tea Hour	Dilmah Tea Company	40	\$5	Mr Malik Fernando, the son of the Founder of Dilmah will share with participants his knowledge of tea gastronomy. Edwin Soon, a sensory evaluation consultant will compare tea with wine. Last but not least, James Martel will demonstrate how to make a tea cocktail / mocktail.			Yes
05:15pm - 06:15pm	All About Fresh Cheese	Beemster Cheese	40	\$5	Enjoy an informative session with Dutch lady, Leonie Baartscheer. She will host the session with cheese tastings, tips and notes on serving cheese for the upcoming festive season parties with fresh and dried fruits and pickles, and recipes featuring Holland's unique artisanal cheese of Beemster. The rich creaminess of Dutch gourmet artisanal cheeses made with traditional methods has distinct, genuine flavours that are so different from commercial cheeses. Taste the cheeses that make up the Beemster repertoire – from the opulent Beemster X O (aged 26 months) to Beemster's younger versions such as Organic, Lite matured and Vlaskaas where you will be able to savour the delicious bouquet of flavours that characterises the Beemster cheese	LEONIE BAARTSCHEER	9781 5060	All participants will receive a \$5 Goody bag worth of Beemster Cheese and stand to win a special Beemster Cheese Hamper at the Beemster Cheese Quiz.
06:30pm - 08:30pm	All About Beef	MMMM! & Violet Oon	20	\$20	Learn the differences between Wagyu and Angus and differentiate between cuts of meat like rib eye, sirloin and shin from the beef experts at Mmmm! The chef will showcase 3 dishes on stage, including the popular Korean Bulgogi cooked from the special thinly cut beef ribs. Participants will also learn how to pan fry, grill or charcoal grill the perfect steak and to make delicious gravy for steaks like the popular Black Pepper Sauce. Round up the session with hands-on cooking session where participants will put to practice what they just learnt and prepare their dinner that consists of Steak with two different sauces, grilled Korean Bulgogi and a salad. Recipe and note cards will be provided.	VIC LEE	9818 7236	15% discount voucher for each participant for use at retail outlets in Square2 and Ginza Plaza.