

Happy chips for summer



Posh Nosh
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Food Editor



It's summertime and looking especially vibrant, it must be because of all the summer produce flooding into Singapore. Watermelon, guava, apricot, mango and all manner of fresh and zesty.

Good manufacturers are also coming up with produce for the season, with light, fluffy, baron.

Take these hand-cut, golden and crisp potato chips from Huber's Butchery. The packaging and baron conditions seem excellent and all it needs is a dash of salt, pepper and a little oil.

Of the best barons, the pack would be those

from the Flamin' Chips. The Original (100g) and Light (100g) are the best. These are great and crisp, with a little salt and a touch of oil. The Original is the best, with a little salt and a touch of oil. The Light is also good, with a little salt and a touch of oil.

Huber's Butchery Flamin' Chips (100g) are a 100g bag, which is a good size for a family. The Original is the best, with a little salt and a touch of oil. The Light is also good, with a little salt and a touch of oil.

Baron, they are available in a variety of sizes and flavors. The Original is the best, with a little salt and a touch of oil. The Light is also good, with a little salt and a touch of oil.

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Delish savoury shortbread



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Fun chocs for the season



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Versatile smoked trout

Trout is something we do not get enough of here. Sure, some sushi places might have it when it is in season, and if you are very lucky, a seafood restaurant might be able to grill you one.

Huber's Butchery has brought in hot smoked trout from Goulburn River Trout in the foothills of the Great Dividing Range in Victoria, Australia. Cold, clear water from the area is ideal for growing trout and the company breeds, grows, smokes and distributes its wares.

The smoky fish is so versatile. To begin, peel off the skin and then, if you like, filet the fish. I like to flake off large pieces and store them in a glass container in the fridge, so I can have a nibble when I feel like it.



Aside from eating as is, the trout can also be turned into canapes by plopping them on store-bought blinis, then topped with creme fraiche.

I have been adding it to salads and it livens up a bowl of greens.

Add flakes of the fish to cooked quinoa too, together with chopped-up dill and parsley as well as a squeeze of lemon juice for a quick and easy lunch.

One fish, many uses. No wonder the product is so popular. Call the butchery before going to make sure it has some on hand.

Goulburn River Trout hot smoked trout, \$43 a kg, from Huber's Butchery, 18A Dempsey Road, tel: 6737-1588, open: 9.30am to 8pm (weekday), 9.30am to 7pm (weekend)

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