# Heavenly chiffon

**Posh Nosh**
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Food Editor

Just looking at these photos of Price Cafe's new chiffon cakes makes me last after them in a most unbecoming way.

I still remember how they taste, their cushiony texture and their intense flavours. Most of all, I like that they are moist but so very light.

It is hard to pick a favourite, however.

Pandan Gula Melaka Chiffon Cake (above, right) with gula melaka caramel is a classic with some tweaks. The sweet cake is topped with palm sugar caramel. Crispy nuggets of the gula are sprinkled on top, giving such bite texture.

In Japanese Purple Sweet Potato & Ube Chiffon Cake (above left), the texture comes from little pieces of the sweet potato dotted all over the cake.

The colour alone makes this a standout but, wait, there's more. That addictive ube caramel with a light savoury accent to the cake. For a more intense mouthful, have it without the Chantilly cream.

However, the cream works very well with Jasmine Tea & Raspberry Jam Chiffon Cake. It is hard to refuse the flavour of tea infused cakes without grinding up the tea leaves and adding them to the batter, but the chefs have managed to do it.

Jasmine tea with a distinctive, delicate floral fragrance to the cake. The vibrant raspberry jam, a pretty and, complements it.

The cassis is, well, icing on this delicious cake.

**Chiffon Cakes, $60++ a slice and $120++ for a whole cake, from Price Cafe, Marina at Bayfront Ave, 2 Bayfront Ave #B1-01, tel: 6776-0777, open: 9am to midnight daily. Just order at $1.30pm**

## Nothing but apple

Every 250ml carton of Marks & Spencer's Pressed British Apple Juice contains juice from 250 apples. So this is not one of those juice boxes bulked up with white grape juice.

The cure drinker, and the juice has a refreshing sweet-tart flavour that is especially good chilled and drunk on a hot day.

The juice would also be good made into jelly for dessert, with leaves added to make it pretty.

**Pressed British Apple Juice, $3.30 for three 250ml cartons, from Marks & Spencer stores**

## Cheese alert

Some weeks ago, I wrote about some Japanese rice balls covered with Kinako or soybean powder.

Mitsu-Ya Supermarket, which stocks it, can barely keep up with demand. So unless the stars are aligned, they are likely to be out of stock when you desperately want some.

It is the same with the delightful cheese version. One week it's there, another it is not. But this snack is worth getting. The light, puffy balls, covered with cheese, are just as good as the Kinako one.

These snacks are arriving sometimes this week, according to the supermarket. If you get there first, score a few packs for me.

**Kyoiku Fermented Mochiko Cheese Mochi, $4.80 for an 80g pack, from Mitsu-Ya Supermarket, B1-30 Liang Court, tel: 6336-1333, open: 10am to 10pm daily**

# Life gets hot with Asian spices

Nothing beats fresh herbs for cooking but sometimes, it is good to keep some dried versions in the pantry for emergencies. The flavour is usually more intense than fresh herbs too.

The important thing is to use up the herbs within three months of opening. Otherwise, you might as well season the food with dust.

Henry Langdon, an Australian brand, has put together a spicy, Asian herb blend with dried coriander and kaffir lime leaves, plus a healthy dose of chilli flakes and fluffy sea salt crystals.

Mix some olive oil with the rub and use it to coat pork chops. Marinate for a couple of hours in the fridge before grilling or pan-frying.

It can also be mixed with butter and tucked between the skin and breast meat of a chicken before roasting. Rub the inside of the chicken cavity with the herb mix too. The coriander is a bit muted but the chilli and kaffir lime shine.

Those pork chops are great with a squeeze of lime juice, and they also make substantial sandwiches.

**Henry Langdon Coriander, Chilli And Kaffir Lime Sea Salt Rub, $14.75 for a 140g jar, from Huber's Butchery, 18A Dempsey Road, tel: 6737-1588, open: 9.30am to 8pm (weekdays), 9.30am to 7pm (weekends)**

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