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PROMESSA CAKE KNIFE & SERVER SET

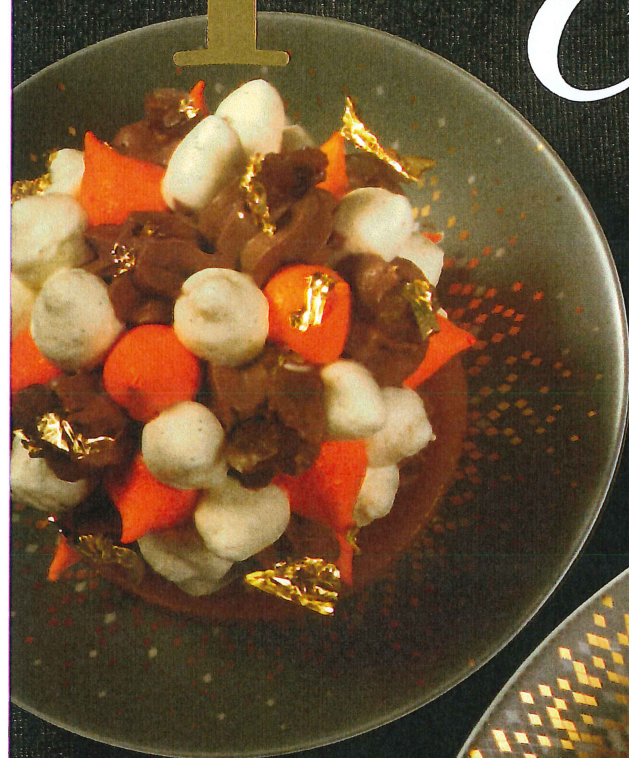
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FOOD MAGAZINE
OF THE
YEAR 2016

life's refinements

Christmas Recipes Around the World

Super sparkling ideas
for your festive party



Why Ho Chi Minh City's
café scene is buzzing
right now

COOL
GIFTS,
SWEET
VINES + THE
GOURMET
GROCERS
YOU'RE GOING
TO LOVE



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DAYS OF
CHRISTMAS
GIVEAWAY

Gone to the grocers

Get inspired by the lavish offerings from three of our favourite fine food purveyors. Be it for creating the perfect festive dinner, ideal food gifts or just something to pamper yourself with, our choicest selection will make your celebration more sumptuous.

By Katie Boon and Priyanka Elhence

Photography **Eddie Teo** Styling and art direction **Jenn Chew and Philip Tan**

BLACK TRUFFLE CHEESES

Calling truffle lovers: get your hands on these decadent fine-aged cheeses infused with black truffle paste from Hervé Mons. Choose from the aged Moliterno black truffle Pecorino (\$18/100g); AOP Camembert wheel from Normandie studded with fresh truffle pieces (\$49/250g); whole melt-in-your-mouth Brillat-Savarin (\$80/600g); and Brie with truffles (\$14.50/100g). Then pair them with Italian Tartufi Morra *miele tartufo nero* – Alba black truffle honey (\$15/90g).





CULINA

As a purveyor of gourmet foods and speciality wines, Culina is a one-stop haven if you have a succession of parties to plan for. Their beef options are particularly sought-after. The premium Westholme Wagyu Beef Striploin MBS 6 to 7+ (\$17.50/100g) is great for roasting.

Fed on pristine grass and grain-finished on proprietary blends, the marbling is exquisite and the result is tender steak that melts in your mouth. Wylarah Wagyu Beef Cube Roll MBS 8 (\$21.60/100g) makes a succulent steak to trump all steaks. Cattle sold as Wylarah beef go through stringent requirements, ensuring diners only receive the best cuts. Look forward to softer fat and a more robust flavour from this Grade A beef.



LA CAMPOFILONE PAPPARDELLE (EGG PASTA)

This artisan egg pasta (\$11) is lovingly made by hand and follows the time-honoured method used by the elderly ladies of Campofilone village since 1912. The best part? It's GMO-free as the eggs come from free-range hens that feed on natural products.



BONIFANTI PANETTONE FARCITO AL CIOCCOLATO

Filled with chocolate cream instead of raisins and candied citrus peel, this rich panettone (\$39.50) is a surefire hit among dinner guests. Following the traditional recipe from the best Italian bakeries, the panettone is made with sourdough and doesn't contain chemicals, brewer's yeast and preservatives – only selected ingredients of fresh eggs, flour and butter are used.



BOUCHOT MUSSELS

In season till next January, these medium-sized molluscs (\$21.50/packet) are considered a luxury ingredient in France and boast plump, vibrant orange-yellow flesh. Simmer them in a pot of white wine with chopped garlic and allow the briny flavours to infuse the stock with a burst of umami goodness.



CASTAING GOOSE LIVER

Castaing only works with small farms that emphasise traditional duck breeding and outdoor rearing, where the fowl are naturally fed. This means not only is their block of foie gras (\$70.60) of impeccable quality, they are also ethically produced. For a luxurious but fuss-free appetiser, spread it on toasted brioche before topping it off with creamy marmalade and caviar.



MICHEL CLUIZEL SARDINES MILK CHOCOLATE

A definite conversation starter, this tin of milk chocolates (\$18.50) by renowned chocolate manufacturer, Michel Cluizel, contains bars wrapped in printed foil to make it look like a tin of sardines.



VILLA ESTENSE BALSAMIC VINEGAR GOLD

Not only is it good as a salad dressing, this fine balsamic vinegar (\$39) from Modena also refines the flavour of meats such as beef. Matured in French and American oak barriques, the velvety, full-bodied vinegar delivers a woody aroma with a balanced, bittersweet tang.



OYSTER PERLE BLANCHE NO. 2

Set the mood for your dinner party by presenting an elegant hors d'oeuvre platter. Air-flown weekly from the west coast of France, this deep sea oyster (\$7.50 each) is sweet with a creamy texture that leaves you hankering for more.



BRUSSELS SPROUTS

Roast them with chestnuts and bacon for a toothsome side dish this Christmas. Pop by the store early before these super-sized offerings (\$3.25/100g) sell out.



ASSORTED SAVEUR D'ANTAN HEIRLOOM TOMATOES

Toss together a refreshing salad with this array of heirloom tomatoes (\$2.95/100g) of different colours, shapes, flavours and sizes. Flown in from France, they are delivered to the store every Monday and Thursday.