

UNAVOIDABLE JAMS

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TAN HSUEH YUN

These Danish Selection jams have been winking at me from supermarket shelves for some time now and I finally decided to try some.

I was intrigued by the line on the label that says they were made without boiling.

When making jams, I've been careful to bring the fruit and sugar mixture to a rolling boil and to keep it rolling so that the pectin

would do its magic and set the jam.

However, these spreads are just heated "carefully" and the result is a runnier product that tastes terrific.

All four spreads I tried were full of ripe fruit and not overly sweet.

My favourite is the very perky Orange, which has cubes of peel and a slightly bitter finish. It is delicious on buttered toast and would be good in a bread and butter pudding too.

Both the Boysenberry and Raspberry spreads were also yummy and would make very good toppings for ice cream or cheesecakes.

Rosehip with apple was studded with red berries from the rose plant but it tasted neither sweet nor tart and is an acquired taste.

Danish Selection fruit spreads, \$6.70 for a 400g jar, from Isetan and Fairprice finest supermarkets



ST PHOTOS: NUORAN ENGLISH SCHOOL, DOWNSIDE WA



LITTLE HEARTS

I couldn't resist getting these tiny tomatoes. They are pretty, almost heart-shaped and a bright, bright red.

No, I didn't regret buying them either, despite the eyebrow-raising price.

These tomatoes are delicious, full of ripe tomato flavour and have a little tart kick at the end. The skins are a little thick but that's a minor quibble.

Do nothing fancy with these little gems. Just pop them in your mouth like grapes.

Amelia Rubins tomatoes, \$6.95 for a pack of about 14 tiny tomatoes, from Meidi-Ya, 81 Liang Court, tel: 6339-1111. Opening hours: 10am to 10pm daily



SALT WITH A DIFFERENCE

When I got a jar of Tetsuya's Truffle Salt, I looked at the price and told myself to use it sparingly. I've failed miserably, of course.

I've sprinkled it on scrambled eggs, on ripe tomatoes, added it to a salad dressing, peeked up sautéed mushrooms with it, and I'm planning to add it to pasta sauce and unsalted butter next.

Think of it as very fine fairy dust - well, if fairies had the earthy scent of truffles, that is.

I've had so many restaurant dishes with slices or cubes of truffle that had absolutely no truffle aroma, so this is a very welcome change.

Add it to a dish only at the last minute so you get its power full on.

Tetsuya's Truffle Salt, \$29 for a 100g jar, from Culina Dempsey, 01-13 Block 8 Dempsey Road, tel: 6474-7338. Opening hours: 10am to 8pm (Sun to Thurs), 10am to 11pm (Fri and Sat)

PEPPERY CHIPS

Here's something new and delicious from Marks & Spencer - cassava and tapioca flour chips.

They look like very thin versions of rice crackers but are as crisp as potato chips and make for compulsive eating.

Red Pepper & Szechwan is the better one, despite the tortured spelling of Sichuan. The cracker is flecked with red bits of red bell pepper and has a mild, earthy heat.

The other one, Thai Green Curry, is too sweet and the flavour too diffused.

Marks & Spencer crackers, \$3.90 for a 60g bag, from Marks & Spencer stores



ADULTS ONLY

A reader wrote in to tell me about these mini cheese cakes so I checked them out the first chance I got.

These triple-threat snack cakes are flavoured with cream cheese, camembert and cheddar, and are soft and moorish.

There's even a little surprise - a hint of booze - that makes them for adults only.

Lotte Baked Cheese Cake, \$4.50 for a box of six, from Yamakawa Super, 81-288 The Central, tel: 6534-9518. Opening hours: 11am to 10pm daily