



**The People's Association offers classes on how to make pineapple tarts – both the traditional ones and healthier versions.**

**PHOTOS: ONG WEE JIN, LORETTA CHUA, THE CREATIVE HOME BAKING, LITTLE GREEN KITCHEN**

**When:** 2.30 to 6.30pm on Feb 8

**Where:** Block 43 Jalan Merah Saga, Chip Bee Gardens, 01-76

**Cost:** \$149

**Info:** Sign up at [www.shermay.com](http://www.shermay.com) or call 6479-8442

## ToTT Cooking Studio

**What:** ToTT Cooking Studio has classes that teach quirky dishes for Chinese New Year such as spicy minced prawns served in lettuce cups and pan-seared scallops with homemade barbecue sauce for hors d'oeuvres. You can also learn to make macarons with orange and sesame buttercream, with fondant designs such as “fu”, the Chinese character for fortune.

**When:** 10am to 1pm on Feb 7 (hors d'oeuvres); 3 to 6pm on Feb 6 (macarons)

**Where:** 896 Dunearn Road, 01-01A

**Cost:** \$68 for the hors d'oeuvres class, \$118 for the macarons class

**Info:** Sign up online at [content.tottstore.com/classes](http://content.tottstore.com/classes) or call 6219-7077

## The Creative Home Baking

**What:** It is possible to make bak kwa at home.

Home-based culinary instructor F. Fong (right) can teach you to make the barbecued pork. She also holds classes on baking traditional and unusual Chinese New Year cookies such as kueh makmur, custard flower



cookies and laksa cookies.

**Where:** 78 Marine Drive (exact address will be given upon registration)

**When:** 2.30 to 5pm next Saturday (bak kwa); 9.30am to 1pm on Feb 7 (Chinese New Year cookies)

**Cost:** \$75 (bak kwa), \$80 (cookies); groups of three pay a special rate of \$220 for the bak kwa class or \$228 for the cookies class

**Info:** Call 9858-4883, e-mail [creativebaking88@yahoo.com.sg](mailto:creativebaking88@yahoo.com.sg) or go to [creativehomebaking.blogspot.sg](http://creativehomebaking.blogspot.sg)

## Creative Culinaire The School

**What:** Learn how to bake traditional Chinese New Year cookies such as cashew nut cookies, spicy dried prawn cookies and cornflake cookies. A class which teaches participants how to make suguee cake and egg white lapis, a light and fragrant treat which is low in cholesterol, is also available. Learn how to make savoury treats such as kueh pie tee and fruit rojak too.

For every two Chinese New Year classes signed up for, each participant will receive a \$10 gift voucher, redeemable at both Creative Culinaire The School and its food and beverage arm, Caffe Pralet.

**Where:** 17 Eng Hoon Street 01-03, Eng Hoon Mansions

**When:** 1 to 6pm tomorrow (cookies), 1 to 6pm on Feb 5 (cake and lapis), 1 to 6pm on Feb 4 (savory treats)

**Cost:** \$98

**Info:** Call 6324-1663 or email [j.jireh@creativeculinaire.com](mailto:j.jireh@creativeculinaire.com)

## Little Green Kitchen

**What:** Made a New Year resolution to eat more healthily? Little Green Kitchen chef Shalu Asnani has customised three vegetarian Chinese New Year dishes – vegetable spring rolls with sweet chilli-ginger dipping sauce, stir-fried arrowroot with shiitake mushrooms and roasted peanuts, and New Year noodles with five-spice tofu and garden vegetables (below).

**Where:** 1 Hacienda Grove, 03-05

**When:** 11am to 2pm on Feb 5, 2 to 5pm on Feb 11

**Cost:** Each hands-on cooking class costs \$85 a person

**Info:** Call 9763-1483 or go to [www.littlegreenkitchen.com.sg](http://www.littlegreenkitchen.com.sg)

**Gurveen Kaur and Sarah Giam**

