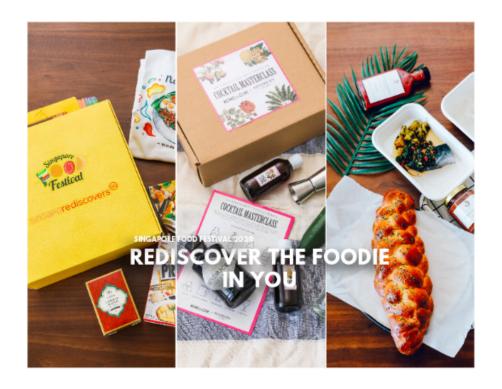


## SINGAPORE FOOD FESTIVAL 2020 – LIVE MASTERCLASSES, VIRTUAL FOOD TOUR & FOOD BUNDLES

August 18, 2020 by LADYIRONCHEF / No Comments



Singapore Food Festival (SFF) 2020—Singapore's biggest food event—will go virtual for the very first time. Themed "Rediscover the Foodie in You", SFF 2020 will see more than 25 F&B partners coming on board to serve up gastronomic experiences for festival-goers to enjoy at home.

For the Singapore Food Festival 2020, you can look forward to virtual food tours, live masterclasses, chef collaborations, food bundles and limited edition food merchandise. While you cannot travel during this period, you can be a

tourist in your own country and rediscover a different side of Singapore.

Here are the highlights for Singapore Food Festival 2020.

## VIRTUAL FOOD TOURS

Explore the culinary streets of Singapore through the Singapore Food Festival's exclusive virtual food tour with host, Chua Enlai. There are two virtual food tours that will provide you with the opportunity to discover hidden gems and local favourites in the Tanjong Pagar, Chinatown Katong and Joo Chiat enclaves.

Physical tours with local tour guides will also be available for small groups so if you're up for a little foodie adventuring, do sign up at singaporefoodfestival.sg.

Virtual Food Tour Around Cultural Precincts – Traditional Taste (Tanjong Pagar/Chinatown) will bring you around places such as:

- Tan Hock Seng
- Pek Sin Choon
- Tong Heng
- Ji Xiang Confectionary Pure Pandan
- Old Amoy Chendol
- Foong Kee
- Tong Ah

The Katong and Joo Chiat Virtual Food Tour

includes places such as:

- Chip Guan Heng
- Guan Hoe Soon
- Quentin's
- Rumah Bebe
- 328 Katong Laksa
- Kway Guan Huat
- British Hainan

Find out more about the Singapore Food Festival 2020's Virtual Food Tours here.

	21 August (Fri)	22 August (Sat)	23 August (Sun)	28 August (Fri)	29 August (Sat)	30 August (Sun)
Morning	NO CLASS	11.00em Cooking with Sambal	11.00am Belgium to Singapore: My Journey	NO CLASS	11.00sm Thank You for Smoking Ribs	11.00em The Homely Peranakan
Afternoon	3.00pm Nasi Padang Favourities	2.30pm Of Durian and Blue Chasse: A Tasting Journey	2.00pm: National Day Mini Eclars	[Odette] 3.00pm In Support of Local Farming	2.00pm The Do-Not-Miss Doughnut Masterclass	2,00pm The Wonderful World of Kuehs
		4.30pm The Unusually Singaporean Cocktail Masterdass		4.00pm Le P.8.5 Paris- Singapour		
Evening	5.30pm Brewerkz X SG Snacks: A Virtual Tasting	7.00pm 2Fast, 2Delicious – Hokks & Clay	5.3Cpm Patin Fish, Native Edibles and Cerana Honey	NO CLASS	7.00pm SpiceSutra: Walking the Spice Routes of India	5.30pm: The Farm to Table Experience
	9.30pm HolyCrab: Supper Treets	4-Hands – SG x PN (Ton Ming Huang x Margarita Fores)			4-Hands – SG x TH (Manjunath Mural x Deepanker Khasia)	

## LIVE MASTERCLASSES

Aside from the virtual food tours, the Singapore Food Festival 2020 will also be having 18 live masterclasses, which offer a rare opportunity to get tips, tricks and secrets from famous chefs and food experts. And the best part? All the live masterclasses are FREE for viewing!

If you want to cook along with the chefs, there's also the option to order your own ingredient boxes. Specially curated by the chefs themselves,

each ingredient box will include the right tools and ingredients required to whip up a storm in the kitchen!

Here are some of the online masterclasses that we will definitely be tuning in to:



Patin Fish, Native Edibles and the Cerena Bee by Kausmo (23 August, 5.30pm)

Participate in a virtual cook-along with Chefs Lisa and Chew Shian from Kausmo as they create a dish featuring the local Patin fish. They have specially selected the Patin Fish to celebrate the clean and vibrant farming environment in our Singapore farms.

With a sustainable ethos, the garnishings for the Patin fish are also sustainably sourced – from native edibles like Ulam Raja and Wild Pepper lives, to their Cerana Honey Fermented Chilli & Citrus, which uses honey harvested from our tropical Cerana bee.



Cooking with Sambal by Violet Oon Singapore (22 August, 11am)

Singapore's culinary icon, Violet Oon will be giving tips on cooking with sambal through her heritage recipes. Fans of Violet Oon will be thrilled to know that she will be teaching us how to cook two of her most popular dishes – Udang Masak Lemak Nanas (Prawn cooked in Pineapple Coconut sauce) and Ayam Goreng Chilli (Chilli Fried Chicken) – during the live masterclass.



The Unusually Singaporean Cocktail Masterclass by Nutmeg & Clove (22 August, 4.30pm)

Ranked No.32 on Asia's 50 Best Bars 2020 and No.90 on World's 50 Best Bars 2019, Nutmeg & Clove will be sharing the basics on cocktail making as well as how to make 3 cocktails during the live masterclass including a Singaporeinspired cocktail.



Photo Credit: Kueh Kueh Symposium

The Wonderful World of Kuehs by Jeremy Nguee of Mrs Kueh and Claire Ariela Shen of Rainbow Lapis (30 August, 2.00pm)

Need an afternoon break? Get immersed in the wonderful world of kuehs with Jeremy Nguee of Mrs Kueh and Claire Ariela Shen of Rainbow Lapis. They'll show you how popular kuehs get their vibrant colours from natural ingredients and how to make your own "burst in your mouth" ondeh ondeh at home!

You can find out more details on the 18 live masterclasses on Singaporefoodfestival's website.

## SFF FOOD BUNDLES & MERCHANDISE

Other than the virtual food tours and live masterclasses, you can also treat yourself to specially curated dishes and exclusive SFF product launches.

From Candlenut to Burnt Ends and Odette, the Singapore Food Festival 2020 has lined up many exciting and interesting tasting boxes and food bundles to pay tribute to our local food and culinary heritage!

One-Michelin-starred Peranakan restaurant Candlenut offers the Candlenut Set Meal for 2 pax (S\$128.40) which features Aunt Caroline's Babi Buah Keluak, Blue Swimmer Crab Curry, Beef Rendang, Chap Chye and Kueh Salat.

You can also enjoy Odette's famous salad, PROMENADE A? SINGAPOUR—which was created to showcase locally farmed and foraged greens—in the comfort of your home.





Burnt Ends Chocolate Doughnuts

Fans of Burnt Ends will know about their famous doughnuts. Michelin-starred chef Dave Pynt and award-winning pastry chef Teresa Tan have created a special Singapore Food Festival flavour—Milo Dinosaur Doughnut. Now, this is definitely worth getting!



Aside from that, you can get an array of goodies and food merchandise! This includes Violet Oon Singapore Sambal Chilli, Passion Gao Siew Dai (an SFF exclusive beer from Brewerkz), and Cedele's prawn otah cookies.

Don't miss out on Brewerkz' exclusive Singapore Food Festival Craft beer, Passion Gao Siew Dai, a fruity Hazy IPA, available for a limited time only.



If you love Violet Oon Singapore's dishes as much as we do, you will be delighted to know that you can get their Sambal Chilli and Sambal Bajak as part of SFF merchandise!





The team at Cedele has specially created a savoury cookie to celebrate our Peranakan culture in Singapore. The Prawn Otah Cookie has a rich blend of local spices like chili, lemongrass, shallots, kaffir lime leaf, coconut milk and dried prawns.

The first 90 early-bird participants who pre-book an ingredient box to join in the Live Masterclass sessions will be rewarded with SFF Boxes that contain some of the delicious SFF food merchandise. So what are you waiting for? Hop over to www.singaporefoodfestival.sg now!

This post was brought to you by Singapore Food Festival 2020.



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