

Chips light as a feather



Posh Nosh
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Food Editor

I know the British and Americans have got the whole potato-chip thing locked down. My favourite ones seem to be made in these countries.

But when in Spain, it is always smart to grab bags of chips fried in olive oil. I cottoned on to this after seeing someone hauling bags of the stuff into a hotel. Wondering what the fuss was about, I tried some and was hooked.

Now, of course, you can get Spanish potato chips here. Culina at Dempsey stocks the Torres brand and it is excellent.

The two best flavours are the Extra Virgin Olive Oil and Mediterranean Herbs. Both are thin, light and crunchy – good qualities in a chip. Sometimes, a thicker chip, such as the ones from Kettle, is more satisfying, but to go with wine, sherry or a cool glass of lemonade, you want these feather-like ones that will leave room for a tapa or five.

Between the two, I'd splurge on the Extra Virgin Olive Oil because it offers no distractions, just potatoes and a light fruitiness from the oil. One chip leads to another, and then a handful, and then, the bag is gone.

Rosemary, thyme and oregano flavour the other version. The chips have such a heady scent that the manufacturers have wisely cut back on the salt to better showcase the herbs.

Torres Selecta Premium Potato Chips, \$7.95 for a 150g bag from Culina, Block 8 Dempsey Road, 01-13, Dempsey Hill, tel: 6474-7338, open: 10am to 9pm (Monday to Thursday), 9am to 9pm (Friday to Sunday)

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ST PHOTOS: JOYCE FANG, NED RABBITT

Thick, rich banana curd

"Smooth like velvet," says the label on Fosters Banana Curd. Well, we'll see, I tell myself as I sweep a jar into my shopping basket.

I have heard of lemon, lime and orange curds, and even make my own lemon-passionfruit version, but banana curd is new to me.

Banana is also a very hard flavour to capture in a shelf-stable product. It always seems to taste fake.

Yet, here I am at my desk, spooning up this stuff with nary a thought about restraint.

The curd has a thick kaya-like texture and, aside from a sweet banana flavour, there is a hint of acidity, possibly from the apple juice in the curd, and a richness from butter.

Of course, spooning it out of the jar is the best way to eat this, but slather it on toasted crumpets for the best breakfast.



Fosters Banana Curd, \$10 for a 310g jar from Takashimaya Food Hall, B2 Takashimaya Shopping Centre, tel: 6738-1111, open: 10am to 9.30pm (Sunday to Thursday), 10am to 10pm (Friday and Saturday)

Refreshing yuzu tea

Marigold's yuzu juice has been one of my best finds and, even today, people tell me how they became hooked on it after a taste. Now, the brand has come up with a combination of two of my favourite things: green tea and yuzu juice.

Uji Cha is made with green tea from Uji, a famous tea-growing region near Kyoto in Japan, and yuzu juice.

Think of it as a Japanese version of an Arnold Palmer, named after the American golfer who liked to mix his ice tea with lemonade.

While I like an Arnold Palmer so tart my lips pucker, Uji Cha has more gentle charms.

The first whiff I get is of green tea, but when I taste it, the yuzu is more dominant, or so I think.

It is a beguiling drink. One sip gives me more green tea, another, more citrus.

Like with the yuzu juice, I almost finish the whole litre in one sitting. Only the sobering realisation that I will not have any the next morning stops me.

Marigold Uji Cha, \$2.05 for a 1-litre pack from FairPrice Finest, B1-01 Junction 8, tel: 6259-0461, open: 8am to 11pm daily



Smooth, spiced chocolate

In the movie *The Lunchbox* (2013), housewife Ila settles down to a cup of chai, or tea with spices, every afternoon. She makes it from scratch and the potent-looking brew, which she sips from a glass, looks so inviting.

Tea livened up with masala spices, milk and sugar cannot possibly get better unless, of course, there is chocolate involved.

And I have found the perfect chocolate bar, perfumed with ginger, black pepper, cloves, cardamom and cinnamon. Perfumed might sound a little too chi-chi, come to think of it. When you bite into the chocolate, the spices burst onto the palate and it is such a beautiful sensation that I immediately take another bite.

This is not chocolate that tastes like curry, not at all. Instead, the ultra-smooth milk chocolate evokes the warmth and sweetness of the spices and they work as



well in a sweet preparation as in a savoury one.

Doffin, a Belgian company which makes this bar, has some unusual flavours. So far, its Au Hot Masala is the one I like best. There is a promising Japanese Sencha one, but the flavour of the tea is elusive.

Doffin Au Hot Masala, \$8.95 for a 70g bar from Meidi-Ya Supermarket, B1-50 Liang Court, tel: 6339-1111, open: 10am to 10pm daily