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Tour Name

Sweet & Savoury Singapore: Hands-on Cooking Experience

Tour City

Singapore

Tour Snapshot

Singapore is a destination made for foodies and a place that takes eating very seriously. So make like a local and spend an afternoon learning to create some of Singapore's best-loved dishes. An experienced chef will show you how it's done and share valuable tips and knowledge to ensure you'll be able to replicate the dishes at home for the ultimate culinary souvenir.

Highlights

- Prepare four quintessential Singaporean dishes alongside a local chef
- Learn fuss-free recipes with ingredients easily found in most Asian markets, making the dishes easy to recreate at home
- Taste everything you make in class
- Bring home some authentic, local desserts to enjoy after class

Inclusions: Local English-speaking chef/guide, all cooking ingredients, one drink and recipe card

Exclusions: Additional food and drinks, tips/gratuities for your chef/guide.

Schedule details

- Duration:3 hours
- Meeting point:

12 Eu Tong Sen Street #05-169 Soho2@Central building, Singapore 059819

View on [Google Maps](#).

- View location on What3words:

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- Starting time: 3.00 PM

- Ending point:

12 Eu Tong Sen Street #05-169 Soho2@Central building, Singapore 059819

Full Itinerary

Hungry? We hope so! It's time to step into the kitchen and get to know Singapore through some of its iconic local dishes. Join us for a hands-on cooking experience where you'll learn how to make popular Singaporean treats like chilli crab sauce and pandan chiffon cake, as well as snacks such as pineapple tarts and *ondeh-ondeh*, (a type of soft and chewy Asian dessert).

We'll start with Pandan chiffon cake, Singapore's most loved cake, has been touted as one of the world's best cakes. The highlight of this cake is pandan, which not only gives it a beautiful fragrance, but also its signature green hue. This light and fluffy chiffon of Asian origin might look unassuming, but every bite will definitely leave you wanting more. The chef will demonstrate how to put the cake together, so there will be nothing to distract you from learning his method.

Next up is demonstration on how to make chilli crab sauce — with a twist. Beer is widely used as an ingredient to whip up yummy dishes and we'll be showing you how to use it to enhance our famous chilli crab sauce, served with crabmeat on a bed of salad. Even home cooks can master this dish with our winning and easy recipe!

We'll get hands on now with our next recipe, pineapple tarts, which are widely savoured during festive seasons such as Chinese New Year as pineapple, when pronounced in mandarin, means bringing good fortune.

Lastly, you'll get to make *ondeh-ondeh* from scratch. The popular Asian dessert is soft and chewy thanks to the sweet potato and glutinous rice flour it's made with. It is then filled with *gula melaka* (palm sugar) and covered with desiccated coconut. This authentic recipe is fuss-free and can be done in a short time.

After all that cooking and eating, we'll enjoy a teatime break with a refreshing drink.

Additional information

Inclusions: Local English-speaking chef/guide, all cooking ingredients, one drink and recipe card

Exclusions: Additional food and drinks, tips/gratuities for your chef/guide.

Your Trip: For your Urban Adventure you will be in a small group of a maximum of 12 people.

Confirmation of booking: If you have your voucher, your booking is confirmed. We'll see you at the start point. Get in touch if you have any concerns or require more information via the email address or phone number (business hours only) on your voucher.

Child Policy: Travellers under 10 years of age are not permitted to join this tour.

Dietary Notes

We can accommodate vegetarians and other dietary restrictions. Please notify us in advance if you have any dietary requests. You can do so in the 'Additional information' box at checkout, or by emailing us at info@singaporeurbanadventures.com

Local contact

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