



COOK • BAKE • HOST

FOR IMMEDIATE RELEASE

Tools of The Trade (ToTT) Unveils *Cook. Bake. Host.*

A book of little secrets featuring unpublished recipes from the home kitchens of Singapore's top chefs!

Singapore, 19 Oct 2012 - Ever wondered what chefs eat at home? In celebration of ToTT's 2nd birthday in October, Asia's largest kitchen and tableware store launches *Cook. Bake. Host.* – a kitchen table book featuring “secret recipes” from the wives of Singapore' top chefs, as well as bonus sections on essential cooking tips and great styling ideas!

For the first time ever, 12 of the most influential home cooks in Singapore get together to share a repertoire of 24 authentic Asian and European recipes in one limited-print, 80-page kitchen table book. Divided into 3 sections – cook, bake and host, each book is priced at an affordable SG\$9.90 and is now available on shelves exclusively at ToTT and MPH stores.

“We all know that the way to a man's heart is through his stomach. So to win their way to the chefs' hearts, make these ladies true culinary maestros!” shares Grace Tan, Marketing Manager at ToTT.

Top recipe picks in the book include Edith Lai-Bompard's *Braised Pork Belly with Chinese Rose Wine*, Edina Hong's *Asian Bouillabaisse*, Sudarmpai Pam Chiang's *Thai-syle Yum Niew Yang Ma Keow Yaw* (Grilled Eggplant Beef Salad) and Yani Massagli's *Kueh Dadar*.

Look out for other home-styled contributions from Tomoko Grilo, Tracy Pasinato, Jennifer Bourdin, Amanda Ee-Dubois, Cleo Chiang-Ling, Farah Clague, Vickie Ong and Charlotte Colin.



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Besides “secret recipes from chefs’ wives”, *Cook. Bake. Host.* also comes complete with handy guides on picking out essential kitchen tools, helpful insights on maintaining prized cookware, and creative tips on table set-ups and styling ideas!

“It was plenty of fun working with ToTT on this project. I love the idea of having a kitchen table book that I can flip through on days to come, to try out new recipes while picking up great kitchen tips. *Cook. Bake. Host.* is a handy book of tricks that I would recommend to all cooking enthusiasts,” says Edith Lai-Bompard.

Cook. Bake. Host. is now available exclusively at ToTT and major bookstores. Each book is priced at SG\$9.90.

ToTT Store is located at:

896 Dunearn Road, #01-01A, Sime Darby Centre, Singapore 589472

T: (65) 6219 7077 W: www.ToTTstore.com

FB: www.facebook.com/ToTTStore

Store Operating Hours:

Mon - Fri: 11.00am - 9.00pm ; Sat, Sun & PH: 10:00am - 9:00pm

Bistro Operating Hours:

Mon - Fri: 10.30am - 9.00pm ; Sat, Sun & PH: 9:30am - 9:00pm

For more information and images, please contact:

Amanda Tan

FoodNews Public Relations

amanda@foodnews.com.sg

Tel: (65) 9062 6271

Ivy Woo

FoodNews Public Relations

ivy@foodnews.com.sg

Tel: (65) 9297 8128



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Note to the editor:

Cook. Bake. Host. features 24 recipes from the following ladies:

Amanda Ee-Dubois, wife of Chef Jean-Charles Dubois

Dish 1: Roasted lamb shoulder gyros with tzatziki

Dish 2: Steamed clams with homemade pistou and baguette

Charlotte Colin, wife of Chef Frédéric Colin

Dish 1: Salmon en papillote with artichokes, fava beans & spinach

Dish 2: Roast chicken with salsify chips & saffron mushrooms

Cleo Chiang-Ling, wife of Chef Adrian Ling

Dish 1: Sticky date pudding with butterscotch sauce

Dish 2: Madeleines

Edina Hong, wife of Chef Emmanuel Stroobant

Dish 1: Clay pot pork rice

Dish 2: Asian bouillabaise

Edith Lai, wife of Chef Julien Bompard

Dish 1: Braised pork belly with Chinese rose wine

Dish 2: Boiled chicken with papaya & sweet corn tonic soup

Farah Clague, wife of Chef Colin Clague

Dish 1: Lehsuni tikki

Dish 2: Chicken vindaloo

Jennifer Ang, wife of Chef Vincent Bourdain

Dish 1: Snapper and bacon chaudrée

Dish 2: Chilled abalone linguine with scallion & ginger oil



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Sudarampai Pam Chiang, wife of Chef Andre Chiang

Dish 1: Kai look kear (Son-in-law eggs)

Dish 2: Yum niew yang ma keow yaw (grilled eggplant beef salad)

Vickie Ong, wife of Chef Pang Kok Keong

Dish 1: Sunny rice roll

Dish 2: Mee sua soup (chinese wheat flour noodles) with homemade meatballs

Tomoko Grilo, wife of Chef Christophe Grilo

Dish 1: Kuri strawberry vanilla choux puffs

Dish 2: Dark chocolate mousse with kinako powder

Tracy Ng Pasinato, wife of Chef Oscar Pasinato

Dish 1: Flourless pistachio cake with Tahitian vanilla ice cream

Dish 2: Varlhona white chocolate & green tea tart

Yani Massagli, wife of Chef Antonio Massagli

Dish 1: Kuih Keria (sweet potato donuts)

Dish 2: Kuih Dadar (pandan crêpes with sweet coconut filling)



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About Tools of The Trade (ToTT)

ToTT Store is the largest kitchenware and tableware retail store in Asia. Aspiring to be a one-stop culinary haven for anyone who cooks, bakes or hosts, ToTT Store at 36,000 square feet comprises of a bistro, a gourmet produce section, a cookbook area, a children's corner, a DIY baking counter and a retail section that carries exclusive cooking, baking and hosting-related merchandise such as the Jamie Oliver range, Epicurean, Sous Vide Supreme and NordicWare.

ToTT Store also offers culinary, baking and hosting classes at their two on-premise cooking studios with appliances from Gaggenau and Bosch – one a 64-seater demo studio and the other a 12 counter hands-on studio - can be used to conduct private classes as well as for corporate and team-building activities.