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JUNE 2004 \$5.00 SINGAPORE



**MUST READ**  
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**"I WAS FIVE WHEN MY BROTHER RAPED ME"**

LIVING | FOOD

sweet directory

When dessert cravings kick in, let your search for all things sinful begin here.



**where** Big O Cafe Restaurant (#02-04/05 Wheelock Place; Tel 6737-8472)

**say Mmm...** Aphrodisiac (\$5.95 per piece). So what if it's the official Romancing Singapore campaign cake? With a chocolate mousse creation this decadent (think dark, dark chocolate), you won't want to share - you'll demolish it yourself!

**where** Room for Dessert, an online bakery (www.roomfordessert.com.sg) specialising in carrot cakes.

**say Mmm...** Summertime Carrot Cake (\$28/1kg; \$48/2kg, excluding delivery charge). An ultra-moist cake generously studded with carrots, walnuts and raisins and crowned with the most luscious white chocolate cream cheese frosting. There's also an egg-less version. Room for Desserts also does chocolate cakes, cookies and biscotti. To order, call 9435-2905 or e-mail [cravings@roomfordessert.com.sg](mailto:cravings@roomfordessert.com.sg)



**SIMPLY SUSHI**

You know you're in an authentic sushi joint when Japanese businessmen to your left and right order plate after plate without looking at the menu. Sushi Yoshida (10 Devonshire Road; Tel 6735-5014), which has taken over Grill on Devonshire's premises, serves a peerless array of creations you won't find on the menu.

Head chef-cum-co-owner Hideaki Yoshida has finally emerged from the basement of Lucky Plaza where he's been serving sushi for 15 years to a location more befitting his quality and prices.

Everything from the simmered mixed vegetables (\$7) to the *tofu dengaku* (\$13), *agedashi nasu* (\$20) and crabmeat topped with buttery-rich sea urchin and *shimeji* mushrooms (\$25) is a heavenly burst of flavours. *Agedashi nasu* is brinjal carved into a bowl and filled with eggplant strips and bonito flakes, and the *tofu dengaku* is grilled bean curd sticks smeared with miso-based sauces.

Loyal patrons of Grill On Devonshire will be glad to know Bar Stop (Tel 6735-6615), which shares the premises with Sushi Yoshida, has the same lovely al fresco setting Grill was known for and still serves some of its signature dishes.

**15 MIN** reader recipe

jenny thiam, 45  
 dental nurse



**why I like it** "The fritters make light, delightfully crispy snacks!"



**FRIED VEGETABLE FRITTERS**

serves 4

- |   |                       |
|---|-----------------------|
| 4 tbsp plain flour with 4 tbsp self-raising flour | 1 1/2 tbsp sugar      |
| 4 tbsp rice flour                                 | 1 tbsp soy sauce      |
| 300g to 500g frozen mixed vegetables              | dash of salt & pepper |
| 500g bean sprouts                                 | water                 |
|   | cooking oil           |

**method** **1** In a large bowl, mix the flour with salt and pepper. Add enough water until you get a thick and smooth consistency paste. **2** Add sugar and soy sauce and stir well. **3** Throw in the mixed vegetables and bean sprouts and mix well. Set aside. **4** Heat up a pan and fill half of it with cooking oil. Scoop a spoonful of mixture into the pan and fry till golden brown on both sides. **5** Repeat process. Drain fritters on kitchen paper to get rid of excess oil.

**WRITE TO US!** If you have a short and quick recipe to share, send it to us with your name, age, address, contact no, e-mail, occupation and a photograph of yourself. Recipes must come with ingredient measurements and method. Write to Reader Recipe, Her World, 82 Genting Lane, Level 7, Singapore 349567. Or e-mail us at [herworld@sph.com.sg](mailto:herworld@sph.com.sg). This month's recipe wins a \$150 Periplus hamper. The hamper includes a limited edition Periplus Recipes Calendar, a Periplus apron and six cookbooks by Wendy Hutton: *Green Mangoes and Lemon Grass*, *Tropical Asian Cooking*, *Mini Sensational Starters & Finger Food*, *Mini Malaysian Favourites*, *Mini Malaysian Hawker Favourites* and *Mini Eurasian Favourites*. Since 1967, Wendy has lived and worked in various Asian countries, specialising in writing on travel and food.

