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In the Mood to Party

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A Holiday Gift Guide for **Stress-Free Shopping**

Whenever Christmas rolls around, the search for gifts begin!
Whether you're shopping for the budding chef who wants to make meal preparation easy, or for the amazing host at an upcoming party, **here are the best appliances for everyone on your holiday shopping list.**





For the Budding Chef

From a nifty hand blender to multi-purpose kitchen machine, these appliances would be the ideal additions to help lighten a chef's load. Here are 2 tools we highly recommend.

[MultiTalent 3 Compact Food Processor](#): A multi-purpose appliance that cuts, dices and even kneads. You can now bid farewell to tedious and manual work in the kitchen and simply leave the tedious chopping to the Food Processor.

[Hand Blender](#): A favourite amongst chefs, the hand blender makes creating soups, smoothies and sauces a breeze. It fits snugly into your palm and effectively purees and cuts ingredients directly from pot and pans.

Want to be the best house guest at a Christmas party? Show your appreciation by turning up with a thoughtful gift your host will need – appliances that'll clean up a party's aftermath without a hitch.

[Handstick Vacuum](#): They are convenient, easy to store and perfect for a quick clean up. Some handsticks, like the Bosch Athlet, comes with a runtime of 75 minutes - perfect for fully cleaning up a home, without having to recharge the batteries.

For the Hostess with the Mostest





For the Breakfast Champion

Breakfast is the most important meal of the day. For those who love a hearty meal, gift them the right appliances so their mornings will be off to a good start.

[Kettle & Toaster Set](#): It's hard to deny a plate of delicious toast and aromatic coffee for breakfast. For that a kettle and toaster set is the perfect gift combination that'll brighten mornings without spending a bomb.



It's easy to please dessert lovers with a tray of sweet treats. However, if they prefer baking the cake and eating it, these handy kitchen appliances will help them whip up a sweet and delicious selection.

[Kitchen Machine](#): If your loved one enjoys baking and whipping up desserts, a kitchen machine is the perfect gift. Equipped with attachments that automate baking, stirring and kneading, kitchen machines remove the tiresome manual work. With the right attachments, the Kitchen Machine can even double up as slicers, blenders and meat mincers!

[Hand Mixer](#): As a thoughtful gift for an aspiring baker, hand mixers eliminate the tedious and manual task of whisking and stirring of batters. All that can be done with the simple push of a button!

For those with a Sweet Tooth





Christmas Feast Done Right

Christmas parties are all about coming together over great food, catching up with loved ones and having an absolute ball of a time!

What always makes a party memorable though is the delicious spread of food. Hosting a holiday dinner? Fret not! The key to stress-free cooking lies in the planning. For that, we've rounded up five recipes that will get you in and out of the kitchen like a pro. Plus! We've got expert tips from Chef Joseph Yeo, Executive Chef of SPRMRKT Kitchen and Bar, which will further help you cook your best Christmas meal yet.





Pork Rillettes

Often made with pork, duck or goose, the savoury quality of rillettes comes from using traditionally fatty meats and a generous quantity of salt. The great thing about them (aside from being a delectable entrée to entertain guests) is that they can be prepared two to three days before Christmas, then refrigerated till you need it. This is the perfect recipe for those who would like to spend their Christmas afternoon stress-free rather than rushing about in the kitchen.

Chef tip : If you intend to keep this dish for a longer period of time, pour a thicker layer of fat over the cooked meat to act as a seal.

[View Recipe >](#)



Bacon makes everything better so why not try a loin of pork, wrapped in bacon which will be just as festive? Brushed with honey and red wine vinegar and served with apple sauce, this would be the sinful and savoury star of any dinner party.

Chef Tip : To ensure your apples cook at the same time, cut them evenly into 1 to 2-inch chunks.

[View Recipe >](#)

Bacon Wrapped Pork Loin with Apple Sauce





Whole Roasted Lamb Rack with Vegetables

If you'd like to try cooking a different kind of main course this Christmas, consider swapping the turkey with a lamb. Serve a whole, roasted lamb rack this festive season with zucchini, tomatoes and eggplants at the side, topped off with sprigs of rosemary and a pinch of seasalt. Don't forget to pair the dish with flavourful sides, like couscous, salad and mash potatoes for a wholesome Christmas dinner.

Chef Tip : To enhance the natural flavours, give the vegetables time to soak in the lamb juice by allowing it to sit at room temperature for an hour once done.

[View Recipe >](#)



Christmas Stollen

Traditionally eaten during Christmas, stollen is a German fruit bread made with an assortment of dried fruit, nuts and spices. Though it may take time to prepare this, the happy smiles on the faces of your dinner guests would be well worth the effort.

Chef Tip : To prevent the stollen from losing moisture, cover the dough with a clean, damp cloth when proving it outside the oven.

[View Recipe >](#)



Cinnamon Spiced Christmas Cookies

You can't have a Christmas party without a tray of festive cookies to munch on. Cut into cute little stars and lightly dusted with icing sugar, these cinnamon spiced Christmas cookies are perfect as little post-dinner treats or for the kids to have on the side with warm milk.

Chef Tip : For a healthier alternative, replace white sugar with brown sugar. Also take this chance to experiment with different spices that will add a festive touch!

[View Recipe >](#)



6 Awesome Cleaning Hacks to Start the New Year

Level up your cleaning routine with these awesome cleaning hacks that will save you time and effort this new year!





1

Toss Out Old Sponges

Did you know that kitchen sponges are [one of the dirtiest items](#) in your home? Often tucked in a warm and moist corner of your sink, these sponges easily harbour germs and bacteria that may cause food poisoning.

Be sure to replace your sponges every 2 to 4 weeks for good hygiene.



Tired of picking around sharp blades to wash away sticky residue? Here's a tip: fill your [blender](#) with a small amount of dishwashing soap, warm water and some drops of lemon juice for a fresh scent. Turn it on for about 5 to 10 seconds, and then rinse out the suds until the water runs clear. Voila, no easier way to get your blender sparkling clean!

Let the Blender Clean Itself

2





Clean Your Microwave Naturally



To remove leftover food smells in the microwave, fill a microwave-safe bowl with water, baking soda and a quick squeeze of lemon juice. Heat it in the microwave at maximum power for 1 minute.

Use a soft damp cloth to wipe the internal surface of the microwave oven, but try to avoid excessive contact with moisture.

Refrain from cleaning the oven with abrasive materials and non food-safe cleaning agents.

Give Your Dishwasher a Wash

Over time, large food particles may clog up the [dishwasher's](#) filter. Wash it under running water once a month to remove deposits. From how to load your dishwasher to choosing the right wash programs, [follow these 8 tips to help your dishwasher run better!](#)



5

Keep the Shine On

Stainless steel appliances are a stylish addition to many homes, but keeping the luster on over time requires a bit of work. In most cases, you only need to gently buff over the fingerprints and dirty areas with a soft microfiber cloth. Add a few drops of [conditioning oil](#) to build up a protective layer against scuffs and marks. To give your appliance extra shine, find the [steel grain](#) that runs either horizontally or vertically, and wipe in the same direction.



Daily cooking and preparing food can leave your kitchen in a greasy mess. Of course, it's always ideal to wipe away the oil spills and backsplashes immediately. But if they have hardened over time, the first step is to soften grease and grime with warm water, then use a sponge soaked in soapy water to do a thorough wipe, before drying off with a dishtowel. Tough stains and burnt tar on pots and ovens may require a few spritzes of degreaser for more intensive cleaning.

For your safety, always wait till the surface of the hob cools before you start cleaning. Be sure that the [degreaser](#) product is recommended by the manufacturer before using it, as some cleaning agents may be too strong for your hob.

No-Fuss Grease Removal

6



Classic Food & Wine Pairings

The wine and food rule used to be simple: *Red wine for red meat, white wine for white meats.*

While there are no hard and fast rules these days, a savvy foodie still understands that the right wine can make all the difference when it complements your meal.

Red Wine

Red wine is made from **dark-coloured grapes** and they can range from a light to a bold red.



Light red wine: A Pinot Noir or Zweigelt suits a rich fish meal like Fried Salmon Fillet, and gamier duck pâtés.



Medium red wine: A Zinfandel or Merlot is ideal for fatty steaks like the Ribeye or T-Bone, but it pairs equally well with a roasted vegetable dish like Pumpkin Mac and Cheese.



Bold red wine: Have a glass of Malbec or Cabernet Sauvignon with your Filet Mignon and hard cheeses like Cheddar or Asiago.

White Wine

White wine is produced from the non-coloured pulp of grapes, which is why it's **light in colour and can taste dry, sweet or rich.**



Dry White Wine: A Sauvignon Blanc or Pinot Grigio pairs well with any type of vegetable dishes like Thai Green Mango Salad or starches like Pesto Pasta.



Sweet White Wine: Enjoy a glass of Riesling or Moscato with cured meats in a charcuterie platter, with soft cheeses like Brie or savour it with a dessert such as this Chocolate Raisin Tart.



Rich White Wine: Chill a bottle of Chardonnay or Marsanne the next time you whip up a meal of Roasted Chicken or other white meat dishes. It also goes perfectly with heavy carbs like Potato Pasta with Sautéed Mushroom and Cream Sauce.

Dessert Wine

Typically lower in alcohol content and undeniably sweet, dessert wines are incredibly easy to drink.

Moscato: Moscato wines come in sweet fruity flavours of apricot, peach, and nectarine. Pair them up with spicy Asian dishes for an aromatic finish, and to tame the heat.

Port: If you're having a soft cheese platter to end the meal, Port goes especially well with Blue Cheeses like Roquefort and Gorgonzola.

Madeira: Distinctive in both colour and taste - Madeira wines are tawny brown and come with higher acidity - they are generally paired with caramel-flavoured desserts as well as coffee.

Sparkling Wine

While all Champagne is sparkling wine, not all sparkling wine is Champagne. **Sparkling wine in general is bubbly and fruity, although not necessarily sweet.**

Champagne: Balance out the acidity with rich, creamy cookies or some Egnogg, Bread and Butter Pudding if you're feeling fancy. Salami slices and savoury tapas are ideal as well.

Cavas: Made of three different types of Spanish grapes, this wallet-friendly bubbly combines marvellously with Herb Crusted Lamb Loin and seafood dishes.

Prosecco: Typically served as an aperitif, you can serve this sweet, sparkling wine throughout your meal. From parma hams to seafood dim sums, it's the perfect accompaniment for popular 'party foods'!



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