

Art of Baking

Catalogue

LEARN THE ART OF
MAKING JAPANESE
TRADITIONAL
CONFECTIONS
FROM A WAGASHI
ARTIST

GET

A \$50 VOUCHER

WHEN YOU BOOK FOR G.G
CAKRAFT MASTERCLASS
COURSES

**FIND SOME BAKING TIPS
AND FREE RECIPES**

**LOOKING FOR A
SUGARY GOOD
BONDING TIME?**

LEARN HOW TO BAKE WITH
COLLEAGUES IN A FUN AND
ENGAGING ENVIRONMENT
WITH OUR CHEFS

**SKILLSFUTURE &
NTUC UTAP CLAIMABLE**
ON BREAD COURSES
AND MORE...

**OCTOBER -
DECEMBER 2023**

ドリス



View Online

Wagashi

Masterclass

Chef Doris is the founder of Malaysian Cooking Academy with over 7 years of teaching experience in Japan, Kula Lumpur, Singapore, Manila, Maldives, Brunei, and Jakarta.



**Cosy Autumn Aki 秋
Wagashi (Class 1)**



Baking Studio @ The Star Vista
11th Nov

\$ 388



**Warm Winter Fuyu 冬
Wagashi (Class 2)**



Baking Studio @ The Star Vista
12th Nov

\$ 388



Omiyage おみやげ
Wagashi (Class 3)



Baking Studio @ The Star Vista
13th Nov

\$ 388

Christmas Reindeer Macaron Carousel

Masterclass

In this class, you will learn the Art and Science of creating macaron structures, beginning with techniques for basic and character macarons, to decorating, filling, and assembling the structure without the risk of collapse. Charm your family and friends with this whimsical and delightful reindeer carousel this Christmas!



Masterclass
@ \$ 600



Tan Phay Shing, a postgraduate mechanical engineer, conducts experiments in her home kitchen, making creative baked goods like marshmallows, macarons, and choux pastries. She also teaches at baking studios and shares her baking journey on Instagram.

G.G Cakraft Masterclass

KOREAN BUTTERCREAM FLOWER WORKSHOP

G.G.CAKRAFT's buttercream flower cake is a glossy cake that looks hyper realistic. Its' natural color tone makes the flowers look real. You can learn how to make the Glossy-buttercream that has been first invented by G.G., who has the sole original patent on the buttercream recipe.

Through G.G.'s class, you will experience a more fruitful curriculum and beautiful buttercream flowers through this class.

Especially in this workshop, you will learn not only GG's authentic Glossy buttercream but also the techniques used to create cake art by combining various techniques such as buttercream, wafer paper and chocolate.



G.G Cakraft Masterclass Promotions

Early Bird Promotion
Get 5% off*

* For bookings before the end of 31 Dec 2023

Promotion
Get \$50 RedMan Vouchers#

Applicable to all G.G Cakraft Masterclass

Basic Korean Buttercream Flower - Course 1

3 Days Basic Course
SGD\$ 1,700.00



Classes Availability
2, 3 & 4 Mar



Peony
Blossom



Buttercream
Flower Whole



Ruffle
Flower

Korean Buttercream Flower - Course 2

1 Day Course
SGD\$ 570.00



Classes Availability
5 Mar



Buttercream
Flower

Advance Korean Buttercream Flower - Course 3

3 Days Course
SGD\$ 1,890.00



Classes Availability
8, 9 & 10 Mar



Bouquet
Cake



Buttercream
Cupcakes



Book
Cake



Chef **KEVIN**

毕业于台湾的烘焙专科学校，拥有五年的专业知识基础及22年的实际操作经验，除了曾在台湾各大5星级饭店与国际品牌的面包店工作之外，还到过香港、日本、新加坡、美国、中国、印尼等各地工作，同时也兼任香港烘焙班及学校的授课讲师和面包顾问，于2014年出版了「来自星国的55种面包」一书，更在2016年参与在新加坡所举办的烘焙比赛荣获冠军，如今他将会把自己的所学的知识及技术传授给所有对烘焙有兴趣的学生



Baking Studio @ Downtown East

仿真南瓜酥

10 & 11 Oct

\$ 70



Baking Studio @ Downtown East

土耳其開心果千層酥
(巴克拉瓦)

12,13,17 Oct

\$ 70



Baking Studio @ Downtown East

水果費南雪 + 黃金起士球

18 & 19 Oct

\$ 70



Baking Studio @ Downtown East

日本起士流芯塔

14,16 Oct Oct

\$ 70



Baking Studio @ Serangoon

胡桃派

14,15 Nov

\$ 70



Baking Studio @ Serangoon

1 軟Q湯種麵包基礎課程一

16 & 17 Nov

\$ 250



SKILLSfuture

UTAP
UNIVERSITY TRAINING AND
ASSESSMENT PARTNERSHIP

*Classes are conducted in Mandarin



Baking Studio @ Serangoon

德式香腸麵包 + 香酥花生餅

21,22,27,28 Nov

\$ 98



Baking Studio @ Serangoon

軟Q湯種+自製酵母麵包基礎課程二

23 & 24 Nov

\$ 250

SKILLSfuture



UTAP



Baking Studio @ Sims Lane

手工法國羊角麵包和丹麥麵包二

25 Nov

\$ 250



Baking Studio @ Sims Lane

軟Q湯種+麵包基礎課程三

29 & 30 Nov

\$ 280



UTAP



Baking Studio @ Sims Lane

手工法國羊角麵包和丹麥麵包 2

1 Dec

\$ 250



Baking Studio @ Sims Lane

瑞典聖誕花圈麵包

12,13,14,21,22 Dec

\$ 128



Baking Studio @ Sims Lane

咕咕霍夫 + 國王派

15,16,18,19,20 Dec

\$ 128



Baking Studio @ Downtown East

胡桃派

26,27 Dec

\$ 70



Baking Studio @ Downtown East

上海蟹殼黃燒餅

28,29 Dec

\$ 70



Read the recipe carefully before you start. This will help you understand the steps involved and make sure you have all the necessary ingredients

*Classes are conducted in Mandarin



Chef **ANNA**

Well known for her bubbly and approachable personality as she brings life to her baking classes. Having a humble start as a home baker, Anna has since spent over 15 years baking and conducting baking workshops for her customers. One of her most noteworthy industry experiences includes the head of research & development role at Awfully Chocolate and collaboration work with several major brands. As an ex-teacher from ministry of education and an ACTA certified instructor, she loves to share the joy and skill of baking with learners of all levels: "Give a man a fish and you feed him for a day; teach a man to fish and you feed him for a lifetime!"



Baking Studio @ The Star Vista

Vegan Checkerboard Cake

17 Oct

\$ 158



Baking Studio @ The Star Vista

Artisanal Bagels and Baguettes

18 Oct

\$ 188



Baking Studio @ The Star Vista

Art of Bread Making - Sourdough

19 & 20 Oct

\$ 250



SKILLSfuture **UTAP**
Urban Training Assistance Programme



Baking Studio @ The Star Vista

Classic Cheesy Pepperoni Pizza

24 & 26 Oct

\$ 70



Baking Studio @ The Star Vista

Modern Classic Chiffons

25 & 29 Oct

\$ 178



Baking Studio @ The Star Vista

Sushi & Bento (Couple Bonding Class)

26 Oct

\$ 118





Baking Studio @ The Star Vista

French Pastry 101 - Tarts

27 & 28 Oct

\$ 250

SKILLSfuture

UTAP



Baking Studio @ Northshore

Halloween Black Cat Cake

31 Oct

\$ 115



Baking Studio @ Northshore

Berries Tiramisu

1 Nov

\$ 70



Baking Studio @ Northshore

Cinnamon Rolls and Fruit Scones

1 & 8 Nov

\$ 98



Baking Studio @ Northshore

Art of Bread Making - Sourdough

2 & 3 Nov

\$ 250

SKILLSfuture



UTAP



Baking Studio @ Northshore

Pie Fundamentals - Asian Flavoured Tarts

5 Nov

\$ 188



Baking Studio @ Northshore

Classic Cheesy Pepperoni Pizza

7 Nov

\$ 70



Baking Studio @ Northshore

French Pastry 101 - Tarts

9 & 10 Nov

\$ 250

SKILLSfuture



UTAP



Baking Studio @ Northshore

Bagels and Baguettes (Free Baguette Tray)

11 Nov

\$ 188



Baking Studio @ The Star Vista

Hand-made Fruit Tarts

19 Nov

\$ 70



Baking Studio @ The Star Vista

Pandan Buttercream Cake

21 Nov

\$ 158



Baking Studio @ The Star Vista

Durian Puff + Durian Custard Filling

22 Nov

\$ 98





Baking Studio @ The Star Vista

Dark Chocolate Cake



23 Nov

\$ 158



Baking Studio @ The Star Vista

Fresh Fruit Hojicha Bundt Cake



23 & 28 Nov

\$ 70



Baking Studio @ The Star Vista

Matcha Swiss Roll Cake



24 Nov

\$ 70



Baking Studio @ The Star Vista

Yuzu Shortcake



24 Nov

\$ 98



Baking Studio @ The Star Vista

Egg Brulee Tart



28 Nov

\$ 70



Baking Studio @ The Star Vista

Art of Bread Making - Sourdough



30 Nov & 1 Dec

\$ 250

SKILLSfuture

UTAP



Baking Studio @ Northshore

Cinnamon Rolls and Fruit Scones



15 Dec

\$ 98



Baking Studio @ Northshore

Classic Cheesy Pepperoni Pizza



15 Dec

\$ 70



Baking Studio @ Northshore

Matcha Swiss Roll Cake



13 & 14 Dec

\$ 70



Baking Studio @ Northshore

Christmas Log Cake + Chocolate Mousse



14,17,22,23 Dec

\$ 128



Baking Studio @ Northshore

Christmas Icing Cookies



16,17,20,23 Dec

\$ 70



Baking Studio @ Northshore

Christmas Fruit Cake + Panna Cotta



16, 20 Dec

\$ 128



Baking Studio @ Northshore

Dark Chocolate Cake

21 Dec

\$ 158



Baking Studio @ The Star Vista

Classic Cheesy Pepperoni Pizza

6,9 Dec

\$ 70



Baking Studio @ The Star Vista

Hand-made Fruit Tarts

7 Dec

\$ 70



Baking Studio @ The Star Vista

Dark Chocolate Cake

7 Dec

\$ 158



Baking Studio @ The Star Vista

Matcha Swiss Roll Cake

8 Dec

\$ 70



Baking Studio @ The Star Vista

Christmas Icing Cookies

3 Dec

\$ 70



Baking Studio @ The Star Vista

Sushi & Bento (Couple Bonding Class)

8 Dec

\$ 118



Baking Studio @ The Star Vista

Christmas Log Cake + Chocolate Mousse

9 Dec

\$ 128



Baking Studio @ The Star Vista

Christmas Fruit Cake + Panna Cotta

10 Dec

\$ 128



Baking Studio @ The Star Vista

Berries Tiramisu

10 Dec

\$ 70





Chef **PATRICK**

Chef Patrick is a veteran in the area of cakes, bread, and pastries. He helmed the fort as a pastry chef in the hotel industry for over 15 years. He travels often to Cambodia and the Philippines to conduct demos and training for the RedMan brand. Amidst his busy schedule, he continued to impart his wealth of knowledge and love for the trade to his students at Phoon Huat for more than 20 years and still loved what he does.



Baking Studio @ Sims Lane

Art of Bread Making - Poolish Dough

7 & 8 Oct

\$ 220

SKILLSfuture



UTAP
Urban Training Assistance Programme



Baking Studio @ Sims Lane

Art of Bread Making - Sourdough

14 & 15 Oct

\$ 250

SKILLSfuture



UTAP
Urban Training Assistance Programme



Baking Studio @ Sims Lane

Hazelnut Praline Cake + Blueberry Bread

21 Oct

\$ 128



Baking Studio @ Sims Lane

Raspberry Mango Cake + Sundried Tomato Bread

28 Oct

\$ 128



Baking Studio @ Sims Lane

Red Velvet Cheesecake + Raisin Bread

4 Nov

\$ 128



Baking Studio @ Sims Lane

Art of Bread Making - Poolish Dough

11 & 12 Nov

\$ 220

SKILLSfuture



UTAP
Urban Training Assistance Programme



Baking Studio @ Sims Lane

Art of Bread Making - Sourdough

18 & 19 Nov

\$ 250

SKILLSfuture



UTAP
Urban Training Assistance Programme



Baking Studio @ Sims Lane

Chocolate Cake + Cinnamon Bread

2 Dec

\$ 128



Baking Studio @ Sims Lane

Art of Bread Making - Poolish Dough

9 & 10 Dec

\$ 220

SKILLSfuture



UTAP
Urban Training Assistance Programme



Baking Studio @ Sims Lane

Art of Bread Making - Sourdough

16 & 17 Dec

\$ 250

SKILLSfuture



UTAP
Urban Training Assistance Programme



Baking Studio @ Sims Lane

Hazelnut Praline Cake + Blueberry Bread

23 Dec

\$ 128



Don't overmix.
Overmixing can
make your baked
goods tough. Mix
until just combined,
then stop.





Chef **ALICE**

Alice, Founder and creative director of The Cake Dresser. Started her journey with cakes and fondant modelling 12 years ago purely out of fun. Love how each piece of crafted figurine can lit up someone's face & create many years of sweet memories. She hopes to offer aspiring bakers a platform to explore, create and enjoy this joy of hers. Fondant decorating is not as challenging as it seems. You don't have to be artistic or possess special talents. It's a skill and can be acquired if you are willing to try.



Baking Studio @ Serangoon

**Fondant Decor Cake:
Daydream**



5 Oct

\$ 230



Baking Studio @ Serangoon

**Fondant Decor Cake:
Safari**



14 Oct

\$ 230



Baking Studio @ Serangoon

**Fondant Decor Cake:
Woodlands**



19 Oct

\$ 230



Baking Studio @ The Star Vista

**Halloween Cupcakes
(5y.o & above)**



28, 29 Oct

\$ 35



Baking Studio @ Serangoon

**Comic Cake:Christmas
Edition**



2,11 Dec

\$ 98



Baking Studio @ Serangoon

**Christmas Cheesecake
Swirl Brownies**



3 Dec

\$ 98



Baking Studio @ The Star Vista

**Christmas Wreath
Cupcakes (5y.o & above)^**

16 Dec

\$ 35



Baking Studio @ The Star Vista

**Cookie Making
(5y.o & above)^**

17,23 Dec

\$ 28



Baking Studio @ The Star Vista

**Christmas Festival
Brownies (5y.o & above)^**

24 Dec

\$ 35



^ Classes are suitable for children of 5 years and above



Chef **MASLENA**

Maslena, founder of online Halal pastry brand Mache by Maslena Mohammad, specializes in Malay/Nyonya, Indian desserts, snacks, kuehs, festive and fusion bakes. With 15 years of experience, she conducts baking workshops and worked as a head pastry chef and consultant at a cafe. Passionate about long-life learning, she believes anyone can bake, regardless of experience or skill level. Her recipes are beginner-friendly and easy to follow, aiming to inspire others to build their own empire from their own kitchen. She believes in long-life learning and continuous improvement in the food industry.



Baking Studio @ The Star Vista

**Cempedak Loaf Butter
Cake & Cashew Cookies**



30 Oct

\$ 115



Baking Studio @ The Star Vista

Cake Lapis (Cempedak)



5 Nov

\$ 138



Baking Studio @ The Star Vista

**Cake Lapis Spiced
Original (Legit Rempah)**



18 Nov

\$ 138



Baking Studio @ The Star Vista

**Cempedak Loaf Butter
Cake & Cashew Cookies**



27 Nov

\$ 115



Baking Studio @ The Star Vista

Cake Lapis (Cempedak)



138 Dec

\$ 115



Measure your ingredients accurately. This is one of the most important tips for baking. Even a small inaccuracy can have a big impact on the outcome of your baked goods.



Chef **BETTY**

After her company's acquisition and relocation to Netherlands, Betty chose to become a stay-at-home mom to prioritize her family. Her passion for baking led her to discover the world of royal icing decorating, which sparked her love for cookie decorating. Inspired by her sister, she founded Mixnbake.co, an online Instagram cookie shop. With her family's support, Betty turned her hobby into a business, aiming to touch people's lives with her beautiful creations and share the art of cookie decorating with others.



Baking Studio @ The Star Vista

Eerie-sistible Halloween Cookies

16,21,22,23,29 Oct

\$ 168



Use room temperature ingredients. This will help your ingredients blend together more easily and create a better texture in your baked goods.





Chef **SANDY**

Sandy, an enthusiastic baker since her youth, satisfies her own cake and pastry cravings. She continuously expands her baking and cake decorating skills through courses and workshops, both locally and internationally. Her creations are adored by family, friends, and others. Sandy has been a Wilton Method Instructor since 2007, teaching Wilton Courses at authorized centers and conducting baking and cake decorating workshops.



Baking Studio @ Sims Lane

Wafer Paper Rose Garden Cake

20 Oct

\$ 398



Baking Studio @ Sims Lane

Wafer Paper Rose Garden Cake

5 Nov

\$ 398



Baking Studio @ Sims Lane

Wafer Paper Rose Garden Cake

22 Dec

\$ 398



Preheat your oven.
This is essential for
ensuring that your
baked goods cook
evenly.



Chef **STEPHANIE**

Childhood memories of teatime treats at the original Polar Cafe on High Street left a lasting impression on her. The enticing aroma of pastries and the mesmerizing skill of the staff in decorating cakes captivated her. Stephanie has a deep love for desserts, especially old-school treats and decorated cakes. Since 2010, she has been teaching Wilton and trained as a PME UK Cake Decorating Instructor. Stephanie believes that anyone can transform a simple cake into a stunning masterpiece with proper guidance. She considers the ability to teach and share her knowledge as a gift and a blessing, which is why she thoroughly enjoys teaching.



Baking Studio @ Downtown East

**Ayam Buak Keluak
(Peranakan Cuisine)**

28 Oct

\$ 88



Baking Studio @ Downtown East

**Ayam Buak Keluak
(Peranakan Cuisine)**

28 Nov

\$ 88



Use a baking sheet with a rim. This will help prevent your baked goods from overflowing.



Chef **HONG POH**

Hong Poh, a graduate with a Diploma in Pastry and Baking from SHATEC, began his career in luxurious 5-star hotels, mastering the art of fine pastry production. With over 10 years of experience in commercial kitchens, he is passionate about pastry and chocolates. Recently, he transitioned into a chef instructor role and aims to share his expertise and help students enhance their skills and knowledge through baking classes at RedMan Baking Studio.



Baking Studio @ Northshore

Chocolate Truffles + Bon Bon

27 Oct

\$ 108



Baking Studio @ Northshore

Tropical Fruity Chocolate Bar

17 Nov

\$ 128



Baking Studio @ Northshore

Chocolate Bar + Chocolate Truffles

26 Nov

\$ 108



Baking Studio @ Northshore

Christmas Chocolate House

13,16 Dec

\$ 128



Bake until done.
Don't overbake
your baked goods,
or they will be dry.
Test for doneness by
inserting a toothpick
into the center of
the baked good. If it
comes out clean, it's
done.



Chef SI MIN

Simin discovered her passion for creative steamed buns by chance and spent months perfecting the recipe. Her smooth and fluffy buns have brought her immense joy, and she aims to share this happiness with her students and customers. Additionally, she is a double Gold Award Winner in prestigious international chef competitions and is known for creating a fun and enjoyable learning experience in her baking classes.



Baking Studio @ Northshore

Fruity Characters Steamed Buns

20 Oct

\$ 190



Let your baked goods cool completely before frosting or decorating. This will help prevent the frosting from melting or sliding off.



Wilton Course 1

Building Buttercream

Building Buttercream Skills, this is a course for beginners who are keen to embark on cake and cupcake decorating projects. After completing Course 1, you will be able to apply all the new techniques learnt to showcase your new creations.

Wilton Course 2

Royal Icing Essentials

You'll learn core techniques to make a wide variety of flowers. Throughout this course, the medium that will be taught will be royal icing. This ideal medium allows us to create decorations in advance. You'll also learn how to design a professional-looking cake, from selecting the colours to arranging your flowers.

Wilton Course 3

Gum Paste And Fondant

Learn how to handle gum paste and fondant in this course and create shapes, borders and flowers. You will also be able to use fondant to cover a cake and make use of all the techniques taught in class to add onto your current project.

Wilton Project Course

Advanced Wired Gum Paste Flowers

Expansion of knowledge on gum paste flowers with wires attached. Learn to create beautiful, life-like flowers.



**SCAN ME FOR
MORE WILTON
COURSES**



SKILLS *future*

UTAP
Union Training Assistance Programme



Wilton Chef Sandy

Sandy, an enthusiastic baker since her youth, satisfies her own cake and pastry cravings. She continuously expands her baking and cake decorating skills through courses and workshops, both locally and internationally. Her creations are adored by family, friends, and others. Sandy has been a Wilton Method Instructor since 2007, teaching Wilton Courses at authorized centers and conducting baking and cake decorating workshops.



Wilton Chef Sonya

from a Eurasian background, has a lifelong exposure to cooking and baking. She learned the joy baking brings from her Grand-aunty's beautiful wedding cakes. With a professional background in Singapore Airlines and international hotels, Sonya pursued early childhood studies in Sydney. She became a qualified Wilton instructor with a diploma in PME cake decorating. Completing her Wilton Instructor Certificate allows her to teach and share her knowledge. Sonya conducts demonstration baking and training classes, bakes for charities and friends, and enjoys creating elaborate birthday cakes with characters from cartoons, movies, and mythology.



Wilton Chef Rapika

Founder of the leading Halal wedding cake brand, Blush Artisan Cakes. She started her baking journey straight after O'Levels, pursuing a diploma in Baking & Culinary Science at Temasek Polytechnic. After graduating, she decided to pursue the in-depth world of cake decorating and work for a cake decorating academy for 2 years before starting her own brand of wedding cakes for the next 5 years, incorporating her style at the same time. She hopes to inspire budding artist to pursue their dreams at the same time providing guidance and imparting as much skills and knowledge for their cake decorating journey.



Wilton Chef Allyson

Passion for baking began in her childhood when she learned from her mother. She inherited her mother's recipe for the sugee cake, a traditional Eurasian dessert, which became her signature cake. Allyson's love for cake decoration transformed them into vibrant and artistic creations. With over 10 years of experience, she continues to enhance her skills by attending courses like Planet Cakes of Australia and staying updated with market trends through cookbooks and social media.



Wilton Chef Stephanie

Childhood memories of teatime treats at the original Polar Cafe on High Street left a lasting impression on her. The enticing aroma of pastries and the mesmerizing skill of the staff in decorating cakes captivated her. Stephanie has a deep love for desserts, especially old-school treats and decorated cakes. Since 2010, she has been teaching Wilton and trained as a PME UK Cake Decorating Instructor. Stephanie believes that anyone can transform a simple cake into a stunning masterpiece with proper guidance. She considers the ability to teach and share her knowledge as a gift and a blessing, which is why she thoroughly enjoys teaching.

Durian Puff Recipe

Item code	Description	Quantity
	Water	125g
1417	RedMan Caster Sugar	15g
68327	RedMan Salted Butter	55g
1207 or 1242	RedMan Bread or Plain Flour	75g
12088	RedMan Whole Eggs (2pcs)	120g
65509	RedMan Frozen Durian Pulp Pure Maoshanwang	300g

Method

1. Heat water, sugar, butter and salt in a heavy bottom saucepan, until boiling. Allow it to boil on medium high heat for 30 seconds
2. Remove from the heat, stir in flour with wooden spoon or whisk
3. Return to medium heat, stir for another 30 seconds so that the mixture is slightly drier
4. Remove from the heat. Stir for 1-2 min to dissipate the heat
5. Mix in eggs gradually. The mixture should be very thick and smooth
6. Pipe 1 inch rounds on on paper-lined tray. Sprinkle pearl sugar (optional)
7. Bake at 200 deg for 20-25 min.
8. When cooled, puffs can be cut in half and filled with pure MSW durian puree



Blueberry Bagels

產品代碼 (Itemcode)	原料名稱 (Description)	重量 (Quantity)
	水 Water	210g
102925	Blue Jacket 法國粉 Baguette Flour	100g
1207	RedMan 麵包麵粉 Bread Flour	250g
12294	RedMan 高糖酵母 Yeast	5g
58415	Deltasal 海鹽 Sea Salt	5g
1416	細砂糖 Fine Sugar	25g
68328	RedMan 無鹽奶油 Unsalted Butter	15g
12089	蛋白 Egg White	1pc
14572	RedMan 藍莓乾 Dried Blueberry	45g

作法

(Method)

1. 將所有材料除了奶油之外，全部放入攪拌缸裡進行攪拌
2. 慢速了2分鐘快速3分鐘後，大約攪拌至7分筋度時，加入無鹽奶油繼續攪拌
3. 將麵糰取出，分割出一顆300克的麵糰，加入藍莓乾，繼續攪拌3分鐘，然後將2顆麵糰放置發酵箱，進行基本發酵45分鐘
4. 發酵完成後，即可分割成原味100克，藍莓115克，搓成橢圓型，進行二次發酵約30分鐘
5. 將麵糰桿成長條型，由上往下捲起成一個長條，然後頭 尾相接成一個圓圈
6. 放在鋪了烤盤紙和噴了油的烤盤中，進行發酵60分鐘
7. 發酵完成前10分鐘左右，煮一鍋滾水備用，麵包發酵完成後即可下鍋，大約2面各燙3~5秒即可起鍋，放回烤盤上，接著刷上蛋白
8. 放進230°/200°的烤箱烤16分鐘即可
9. 放涼後對切，抹上自己喜歡的抹醬即可使用



Team Bonding Class

Get ready to spice up your teamwork in the most delightful way possible! Join us for our Team Bonding Baking Activity, where you and your colleagues will team up, put on your chef hats, and dive into some sweet and savoury baking adventures. Through shared baking challenges and the creation of delectable delights, your team will forge lasting bonds, elevate communication, and cultivate a stronger sense of teamwork!



**WATCH OUR FUN
CLASSES HERE !!**

Baking Studio Corporate/Bonding Classes

For corporate class enquiries please reach out to our customer service at :

customerservice@redmanshop.com





MID-AUTUMN 2023

Thank you for celebrating your Mid Autumn with RedMan Baking Studio



**MOONCAKE MAGIC AT
OUR KITCHEN PODS!!**



Our 5 Baking Studio Locations

At RedMan Baking Studio, our Chefs are constantly coming up with new and creative ways to delight our Baking Studio customers. All recipes are developed in-house and come from the many years of experience that our In House Chefs have under their belts. You'll often find that our recipes are unparalleled in their uniqueness and incorporate flavours and techniques from many different cultures. Each class is conducted with passion and our Chefs take the time to make sure everyone learns and brings home a delicious creation!



**RedMan Baking Studio @
Downtown East**

1 Pasir Ris Close
#01-101, S519599



**RedMan Baking Studio @
Northshore Plaza I**

407 Northshore Dr
#02-23, S820407



**RedMan Baking Studio @
Serangoon**

204 Serangoon Central
#01-108, S550204



**RedMan Baking Studio @
Sims Lane**

1 Sims Lane
#01-10/11, S387355



**RedMan Baking Studio @
The Star Vista**

1 Vista Exchange Green
#B1-14/15, S138617



@redman_bakingstudio



phoonhuat



Phoon Huat Pte Ltd



RedMan Baking Studio



Phoon Huat