



Chef Zan saw the world during her 15-year tenure as a flight stewardess with a leading international airline. One of her favourite destinations was Paris. She adored strolling down the streets, gazing at the exquisite desserts prominently displayed in the windows of quaint sidewalk cafés and patisseries. It was there that she realised her true passion — cakes and pastry.

Shortly after leaving the airline, Chef Zan embarked on a learning journey, enrolling in baking and cake decorating courses in local schools before heading to the US to attend a series of courses with acclaimed baker and chocolatier, Richard Festen of Baking Arts in San Mateo, California. Her relentless pursuit of learning also brought her to the Savour Chocolate and Patisserie School in Melbourne, Australia and Le Cordon Bleu in London, UK.

In 2012, Chef Zan finally realised her lifelong dream of opening Zan's Treats, a baking and cake-decorating academy in Singapore. As a result of her enthusiasm and passion for teaching, Chef Zan developed a strong following among home bakers and is frequently invited to judge cooking shows on television and interviewed in the local media about her baking.



Chef Zan's passion for baking is contagious. All who walk through the doors of her baking studio leave inspired, having discovered their baking talents, eager to realise their dreams and ready to share their creations with family and friends.

Baking with Chef Zan: A Collection of Cakes, Cookies & Tarts combines Chef Zan's boundless enthusiasm for baking with her innate passion for using favourite Asian ingredients including pandan, *gula melaka* and coconut, to bring out the quintessential flavours of traditional Malay desserts in her baked treats. Within this exciting collection of recipes, you'll find tantalising creations such as her Ondeh-ondoh Cake, Pandan Gula Melaka Cake, Cendol Cheesecake, Bandung Lychee Cupcakes and Crumbly Durian Cookies that taste as good as they look.

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mc Marshall Cavendish
Cuisine



Chef Zan | *Baking with Chef Zan* A Collection of Cakes, Cookies & Tarts

Marshall Cavendish Cuisine



Baking with Chef Zan

A Collection of
Cakes, Cookies & Tarts

“Chef Zan’s pastry work for both modern and traditional desserts is intricate yet rustic. A treat to the eyes and the palette.”

Chef Shahrizal Salleh (Chef Bob)
Culinarian and TV Personality

“Always presenting unique and creative pieces... Chef Zan always produces masterpieces. She’s a precious gem from the Lion City!”

Dato’ Fazley Yaakob
MasterChef Celebrity, Malaysia

“Chef Zan is Singapore’s baking sweetheart. She has a unique personable charm, impressive talent and the WOW factor!”

Chef Mel Dean
Culinary Host and Food Columnist
Berita Harian, Singapore

“Chef Zan inspires hope, ignites the imagination and instils a love of learning in all her students. Keep calm and teach on!”

Chef Amri Azim
Restaurateur and Celebrity Chef

For Review Only



*Baking
with
Chef Zan*

For Review Only

Baking with Chef Zan

A Collection of
Cakes, Cookies & Tarts



For Review Only

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Dedication

To my most loving husband, Riza, who has given me his constant encouragement, unwavering support and tireless dedication, and helped me realise my life's passion.

To my most loved and beautiful children, Natalia and Rayyan, who have blessed me with their love and patience and made my journey so fulfilling.

To my mom and dad, whose loving-kindness, continuing support and prayers, always warm my heart and keep me grounded whilst always driven.



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For Review Only

Introduction

Baking becomes a great joy for me when I am able to capture the taste of traditional Asian delicacies, and combine them with the best from the West. Baking becomes an even greater joy for me when I see how it brings families and friends together, smiling and laughing.

Baking becomes my greatest joy when I am blessed with the opportunity to immerse myself doing what I love and am passionate about, while at the same time, creating my most cherished, signature baked treats.

In my baking, I bring together local and traditional ingredients with familiar recipes to create exotic flavours. From our Asian gastronomic delights, I try to be faithful to the quintessential flavours of traditional Malay desserts and capture what was passed down to my parents from my grandparents who were proprietors of a Malay cakes and bakes business. I make dedicated use of distinctively Asian ingredients such as pandan, soursop, cempedak, red beans, mangoes, durian, coconut, sesame seeds, sago and green tea, as well as a variety of spices. From the Near East and the West, I include fruits, roses, tulips, dates, pistachios, avocados, cashews, and two of baking's best Cs — chocolate and cheese.

There is so much to offer in terms of tastes and flavours, but what is most important to me is that I am able to offer them excellently. For this, I travelled the world and attended cake-decorating courses, including classes with acclaimed baker and chocolatier Richard Festen of Baking Arts in San Matteo, California, US, and at Savour Chocolate & Patisserie School in Melbourne, Australia. I also studied at the famed French academy Le Cordon Bleu in London, UK, so as to be "inspired to develop [my] passion for the culinary arts".

I was blessed to be able to grow my dreams and to have been able to start my own baking and cake-decorating academy called Zan's Treats in 2012. Through the baking and decorating sessions with so many wonderful people from all walks of life — wives, mothers, daughters, sisters, home makers and professionals — I have been enriched through leading them to become passionate lovers of baking, and to dream and fulfil those dreams.

Indeed, it is this same passion and dream that has enabled me to continue in the belief that anything that is worth doing is worth doing well. I have learnt much and am still learning from the frequent invitations I get to judge cooking shows on television, and from exchanging and sharing my experiences in interviews with the local media.

This book is the culmination of so many experiences, of so much joy and the fulfilment of so many dreams and aspirations. It is also a way for me to distil and fuse the natural goodness of our Asian traditions with Western offerings.

Join me on this baking adventure, as you uncover your own talent, mould your dreams, and bring your families and friends closer to savour the essence of your lovingly-crafted cakes and bakes.

For Review Only

Cakes



Malted Milk Cake For Review Only

MAKES ONE 15-CM ROUND CAKE

INGREDIENTS

140 g cake flour
¾ tsp baking powder
¼ tsp baking soda
130 g unsalted butter
180 g brown sugar
2 eggs
150 ml milk
50 g malted milk drink powder
¼ tsp salt
Sugar syrup (page 27)
Swiss meringue buttercream
(page 29)
Cocoa powder, as needed

Ganache

110 ml dairy cream (35% fat)
40 g white couverture
chocolate, chopped
75 g malted milk drink powder

METHOD

1. Preheat oven to 180°C. Line two 15-cm round baking pans with parchment paper.
2. Sift cake flour, baking powder and baking soda into a bowl. Set aside.
3. Using an electric mixer, beat butter and brown sugar at medium-high speed until light and fluffy. Add eggs and mix well. Add milk and flour mixture alternately, ending with flour mixture. Add malted milk powder and salt and mix again.
4. Pour batter equally into prepared baking pans. Bake for 25–30 minutes or until a cake tester inserted into the centre of cake comes out clean.
5. Remove cakes from pans and allow to cool on a wire rack. Slice cooled cakes horizontally in half. Set aside.
6. Prepare ganache. In a saucepan, boil dairy cream and add white couverture chocolate. Mix well. Add malted milk powder and mix again. Set aside to cool.
7. To assemble cake, place a layer of cake on a tray. Using a pastry brush, dab top of cake with sugar syrup and spread with a quarter of ganache. Top with a second layer of cake and repeat to dab with sugar syrup and spread with another quarter of ganache. Repeat for another layer.
8. Top with a final layer of cake, then cover whole cake with buttercream.
9. Spoon remaining buttercream and ganache into separate piping bags and decorate cake. Dust with cocoa powder.



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Cookies & Tarts



Date & Orange Zest Cookies

MAKES ABOUT 40 COOKIES

INGREDIENTS

100 g unsalted butter
at room temperature
30 g icing sugar
1 egg
140 g plain flour
1 Tbsp milk powder
1 Tbsp grated orange zest
¼ tsp salt
Snow powder, as needed

Filling

80 g dates, pitted
20 ml water
1 tsp sugar

METHOD

1. Prepare filling. Grind dates using a food processor or by hand. Transfer to a saucepan. Add water and sugar and simmer for 10–15 minutes over low heat. Set aside to cool.
2. Shape cooled filling into small balls, each about 5 g.
3. Preheat oven to 150°C. Brush a baking tray lightly with butter.
4. Using an electric mixer, beat butter and icing sugar at medium-high speed until light and fluffy. Add egg and mix well. Add flour, milk powder, orange zest and salt, and mix again.
5. Shape 1 tsp cookie dough into a ball, then flatten it. Place a ball of filling in the centre, then wrap cookie dough around it. Mould into a crescent. Arrange on prepared baking tray. Repeat until cookie dough is used up.
6. Bake for 15–20 minutes or until cookies are golden brown.
7. Remove and set aside to cool on a wire rack before dusting with snow powder.
8. Serve or store in airtight containers.



Chocolate Drop Meringue Cookies

For Review Only

MAKES 60–70 COOKIES

INGREDIENTS

Food colouring gel, as desired

50 g chocolate chips

Meringue

45 g egg whites

¼ tsp cream of tartar

75 g castor sugar

1–2 tsp lemon juice

METHOD

1. Preheat oven to 120°C.
2. Prepare meringue. Using an electric mixer, whisk egg whites and cream of tartar in a clean mixing bowl. Start beating at low speed, then gradually increase to high speed. When bubbles begin to form, add sugar gradually and whisk until stiff peaks form. Add lemon juice and food colouring and whisk again for 30 seconds.
3. Prepare a large piping bag fitted with a large round piping tip. Paint 2 thin lines on opposite sides of piping bag using a toothpick dipped in food colouring.
4. Spoon meringue into piping bag until three-quarters full.
5. Place chocolate chips 3 cm apart on a silicone mat. Pipe some meringue over each chocolate chip.
6. Bake for 45–60 minutes or until meringues are crisp and dry.
7. Remove and set aside to cool on a wire rack before serving or storing in airtight containers.



Tulip Tarts For Review Only

MAKES ABOUT 40 TARTS

INGREDIENTS

65 g unsalted butter
at room temperature

65 g butter

1 egg yolk

½ egg white

½ tsp vanilla essence

210 g plain flour

½ Tbsp icing sugar

½ tsp salt

100 g ready-made pineapple
paste

Yellow and green food
colouring gel as needed

METHOD

1. Preheat oven to 150°C. Brush a baking tray lightly with butter.
2. Using an electric mixer, beat both types of butter at medium-high speed until light. Add egg yolk, egg white and vanilla essence and mix again. Add flour, icing sugar and salt and mix until well combined.
3. Measure out 100 g dough for leaves and add a little green food colouring. Mix well. Roll green dough out into a 4-mm thick sheet. Use a flower cookie cutter to cut shapes from dough. Cut each star in half. Set aside.
4. Mould pineapple paste into strips, each about 3 g, tapering them at one end. Set aside.
5. Add yellow food colouring to remaining dough and mix well. Roll yellow dough out into a 4-mm thick sheet. Use a round fluted cookie cutter to cut shapes from dough.
6. Place a strip of pineapple paste in the centre of each yellow dough cut-out, then fold one end to form a flower. Wrap base of each tart with a green cut-out for leaves.
7. Arrange tarts on a baking tray and bake for 20–25 minutes or until tarts are golden brown.
8. Remove and set aside to cool on a wire rack before serving or storing in airtight containers.

