

NEWS CLIPPINGS

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July 2014

Festive Gift

Temperature Perfect

Thanks to the vacuum insulation, **Thermos' JNO Tumbler series** (\$45 for 170g, \$49 for 210g, selected departmental stores) keeps hot beverages warm and cold liquids chilled for up to six hours. From a morning pick-me-up to staying hydrated at work, simply bring this ultra-light and leak-proof tumbler along!

Kitty Fan Club

Lovers of the popular Sanrio cat have another reason to cheer – adults included! **Cornell** is proud to present the first ever **Hello Kitty table fan** (\$79.90, major electronic and departmental stores) in Singapore. This portable fan fits into tight spaces and beats the heat with its powerful motor. It also comes with a built-in thermal safety fuse to guarantee your child's safety.

Festive Gift

Looking for a thoughtful gift for our Muslim friends? Delight them with the **Kurma Gift Set** (\$32.80) and **Raya Cake Set** (\$33.80) from **Tupperware Brands Singapore!** Filled with yummy dates, the Kurma Gift Set is ideal for breaking fast with a sweet treat. The Raya Cake Set comes with a mocha cake and red velvet cake, which makes a lovely house visit gift. Both sets double as serving boxes for traditional pastries.

Handy Helpers

Smart home appliances to make everything easy for busy families!

A soup maker, blender and steamer all in one, the **Tefal Soup & Co** (\$399, leading departmental and electronic stores) lets you whip up hearty soups in a flash. While setting the ingredients to boil, simultaneously steam veggies on the metal basket above. You can even crush ice for fruit smoothies and milkshakes!

It's hard to get rid of debris on mattresses, especially if there are kids or pets around. The handheld **LG Bedding Cleaner** (\$399 for white cord and \$499 for red cordless, leading departmental and electronic stores) rapidly punches the surface to shake the allergens loose before sucking them away. The dual Hepa filter also removes dust and odour from the air, leaving your home fresh and clean.

The **Philips PerfectCare Azur Steam Iron** (\$289, leading departmental and electronic stores) allows you to iron all kinds of fabrics without worrying about them burning up – even when you leave it there for five minutes! Minus the hassle of adjusting temperature settings, the time spent is halved from a regular steam iron.

Quick & Easy Meals in 30 Minutes

Pressed for time? Try one of these easy recipes and have dinner on the table in about half an hour.

Pan-seared Cajun Marinated Boneless Chicken Leg with Assorted Capsicums & Red Onion

(SERVES 2)

INGREDIENTS

- 2pcs (120g each) Boneless chicken leg, with skin on
- 50g Red capsicum, de-seeded, diced and soaked in water
- 50g Green capsicum, de-seeded, diced and soaked in water
- 50g Yellow capsicum, de-seeded, diced and soaked in water
- 50g Red onion, diced and soaked in water
- ¼ tsp Fresh thyme
- 5g Garlic, peeled and chopped
- ½ tbsp Cajun spices
- ½ tsp Olive oil

METHODS

- 1** Marinate boneless chicken meat with olive oil, fresh thyme and Cajun spices, and set aside.
- 2** Heat up TupperChef™ Inspire Fryer over high heat for 1 minute. Place marinated chicken leg with skin facing down, into the fryer. Spread chopped garlic on the surface of the chicken leg.
- 3** Drain capsicums and onion, and place them around the chicken leg. Cover with lid, close the valve and reduce to medium heat. Cook for 7 minutes.



INGREDIENTS

- 2pcs (150g each) Cod fish
- 100g Asparagus, sliced and soaked in water for 2 mins
- 50g Tomato, de-seeded and cut into thick strips
- 20g Japanese miso paste
- 10g Mirin
- 5g Sesame oil

METHODS

- 1** Place miso paste, mirin and sesame oil in a bowl and mix well to form the marinade. Rub marinade on the cod fish and set it aside for 10 minutes.
- 2** Preheat TupperChef™ Inspire Sauce Pan for 1 minute and cover with lid. Drain asparagus and place them together with some tomato slices onto the pan, without adding oil.
- 3** Place marinated cod fish on top of the asparagus, followed by the remaining tomato slices on top of the cod fish. Cover the pan with lid, close the valve, reduce to low heat, and cook for 6 minutes.

Miso Cod Fillet with Asparagus & Tomato

(SERVES 2)



WIN!
A SET OF TUPPERWARE BRANDS KITCHENWARE WORTH OVER \$1,000



Email your Name, NRIC, Gender, Contact Number and Home Address to contest@key-editions.com with subject head: SC August 2014 – Tupperware
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