



Desert cooking Demo July 2011

Intercontinental Hotel July 26th

250 RMB - It does not get you much these days but if you want to see what two chefs can whisk up for your afternoon tea then the Intercontinental hotel Pudong was the place to be on the afternoon of Tuesday 26 July. They gave us a demonstration of some of their signature deserts, namely cup cakes, mango sage pudding and my all time favourite dessert, tiramisu. They took us through the process step by step, ably assisted by a few of us ex-pats who had bravely (foolishly) donned the white coat and hat (and yes we had all the jokes about locking them up and throwing away the key). The chefs made it all look so easy and the eager beaver helpers did a great job in assisting them.



As a fund raiser idea for Mifan Mama to raise funds for water filters for the children of Lao Wangs Orphanage, this was a brilliant! Often we are asked for donations for various charities but this was different as not only did we put our hands in our own pockets by attending the demonstration but we also received something in return - We received instruction from two professional chefs who gave their time and expertise so that Mifan Mama could raise much need

funds. So who says it's all give, give, give - A good afternoon was had by all and when finished we even got to sample what was made - Delicious.

Thank you Mifan Mama and Hotel Intercontinental Staff for arranging this. It was a great way to spend an afternoon.

