



POSHNOSH / Tan Hsueh Yun



# GOBI DESSERTS

**Y**ou think the best part of a meal is dessert. You look at the sweets section of a menu and want everything on it. You often order more than one dessert but cannot finish them all.

I know a way you can have six desserts in one sitting and finish every last crumb. Just call Gobi.

It's a new dessert business started by former bank business analyst Lee Ai Ming. The 34-year-old was traversing the Gobi desert in Mongolia recently and all she could think of was dessert.

When she got back, she decided to make real an idea she had been toying with for years. Gobi was born.

It's simple. She and former Bakerzin production manager Tan Liak Koon have come up with six tiny but exquisite-looking desserts, packaged beautifully in a box. The idea is to offer small bites, so people can sample different desserts in one sitting.

A box of six costs \$12.80, while a box of 12 (you get two of each) will set you back \$23.80. Just call and they will deliver.

Some of the sweets are more successful than the others. The Dark Angel has a solid

core of chocolate wrapped in moist, chocolatey cake. Yummy. I liked the coffee and dark chocolate Opera too. Sweet Somethings, a pretty pink macaron with strawberries and cream in the middle, was delicate and delicious.

Although I don't like white chocolate, the Cupid, a white chocolate hat, was bearable because of the salty-sweet cheese mousse inside.

But the lavender-infused cream in Smell The Roses — an almond tuille concoction topped with tiny, perfect violet meringues — was a little overpowering and grandma's sock drawer-like.

Love Boat looked wonderful but the chestnut paste holding the tiny macarons together was a little too sweet.

I would still order these desserts though — just share them with a friend who likes the ones you don't.

But I look forward to the day when I'll be able to call Gobi and say: Make mine all chocolate please.

*Gobi, 03-13, Katong Mall.*