DELIVERING AWARD-WINNING CONTENT TO THE WORLD 与世界分享优质内容



Crème De La Crème

An all-new baking contest is coming your way! From tantalizing cakes to delightful desserts, contestants compete to impress judges with their baking skills. Viewers can also pick up tips that come in useful when they are caught in a baking predicament! Set in a chic kitchen and led by baking enthusiasts, this brand-new bake-off is bound to bring unimaginable sparks of creativity and surprises.

VARIETY

Hosts: Fann Wong and Jeanette Aw

糖朝冠冕

本地首个华语烘焙比赛节目,赛情紧张,极具娱乐效果。镜头之下,参赛者是从容不迫,还是手忙脚乱?除了呈上色彩鲜艳、让人垂涎欲滴的甜点,节目也将分享烘焙贴士,解答观众烘焙时碰到的疑难杂症。宛如时尚杂志的色系和拍摄手法,加上两位阿姐范文芳、欧萱首次搭档主持,史无前例的烘焙大比拼必定擦出各种创意及惊喜的火花。

主持人: 范文芳 和 欧萱

Language: Chinese

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Episode 1:

The specified ingredient for today is our all-time favourite - Chocolate! Three contestants, three chocolate desserts, but only the top two can advance to quarter-finals. And right before the end of the 3-hour baking competition, comes an unexpected heartbreaking moment...

Episode 2:

Today's preliminary round sees three pretty contestants - a young operations manager, a single mother who is a beautician, and an influencer with over 15,000 IG followers! They start to panic as the end of the competition draws near. Can they complete their desserts on time? Who is going home today?

Episode 3:

A sweet battle of caramel! Expect to see a variety of caramel desserts from sweet and savoury muffins, salted caramel cake to a delicate plated dessert with pulled sugar! A 5-star hotel pastry intern, a food technologist and a cake shop owner, who will make it to the next round and who will leave?

Episode 4:

The last preliminary round is a fight among two ladies and a hunk. As the timer starts, Sherman runs into a situation, making the judges worry for him. Angie blabbers on and on throughout the competition, while Julie tries to flaunt all the skills she knows. Just before time is up, Janice suddenly...

Episode 5:

Four contestants battle at the first quarter-finals. Shawn seems to perform just as well as the last time round, while Ean brings a "weird" ingredient to the surprise of many. The judges are eager to taste Joanna's nostalgic desserts, on the other hand, Julie has a major problem. How will she adapt?

Episode 6:

A battle among the girls! Noelle brings the judges "Around The World" with her dreamy Petit Four, Elizabeth incorporated kuehs and hawthorn in her desserts, Angie and Yeo Min tried their luck on unconventional spicy pastries. Who will proceed to semi-finals? A tear-jerking episode not to be missed!

Episode 7:

The three grand finalists are about to emerge. Four contestants welcome an unprecedented challenge - replicate Chef Janice's creation. As time passes, they rush to complete their dessert. The judges do a "blind taste" of four similar desserts today, only to be in shock when they find something horrible!

Episode 8:

In the Final Round, we have three finalists, three "Out Of The Box" desserts and three "Mystery Ingredients"! Who will be the Crme De La Crme, bagging the cash prize of \$10,000? Will it be the confident boss Ean, the neat and meticulous Shawn, or the creative and bubbly Yeo Min? Watch to find out!



第一集

第一轮初赛的指定食材就是甜点界的天王 - 巧克力。三位参赛者分别制作以巧克力为主题的盘式甜点、小型蛋糕和挞。限时3小时的比赛,在最后关头却出现令评审团都心碎的突发状况!而在甜点或糕点中融入巧克力需要注意什么、避免什么,评审团和巧克力大师邓翠凤将为你指点迷津!

第二集

今天的初赛迎来三位美女烘焙爱好者,一位是年纪轻轻的运营经理,一位是从事美容在作的单亲妈妈,还有一位是社交媒体追踪者破十五万的网红!三位美女面对今天的主题,似乎都信心满满。然而,眼看比赛即将进入尾声,参赛者是否可以顺利完成今天的作品?谁又将告别糖朝舞台?

第三集

本集比赛主题是让人甜入心坎的"焦糖"。而今天的三位参赛者都来势汹汹,分别有五星级酒店的烘焙实习生 - 杨敏、食品科技员 - 杨滨珲,以及蛋糕店老板 - Ean。为了晋级,三人出奇制胜,杨敏挑战拉糖、杨滨珲尝试结合咸甜双口味,Ean则搬出店里的人气蛋糕来应战。究竟谁能战胜这场甜蜜的斗争、谁又将被淘汰?

第四集

最后一场初赛是两位女生与一位猛男的甜蜜之战。三位必须在甜点中融入水果这个指定食材。比赛刚开始,Sherman已经出现状况,让四位评审为他紧张。紧张的气氛中,却又不时听到另一张工作台频频传来Angie的说话声。而烘焙经验丰富的Julie则忙着使出浑身解数。规定的时间快到了,只见Janice匆匆地往……

第五集

四位实力相当的参赛者来到第一场复赛,挑战以童年回忆为主题的下午茶甜点。在初赛中表现不俗的Shawn似乎再次稳扎稳打,而蛋糕店老板Ean同样以利落的手艺快速烘焙,但这次他带来了什么怪异食材?两位女生也各出奇招,Julie也亮出了娘惹糕点,但在重要关头,她居然……

第六集

今天的四位参赛者都是90后的年轻女生,她们必须在三小时半内,制作出以"追逐梦想"为主题的小烤箱 (Petit Four)。四位女生的作品除了有传统家乡味、有酸甜苦辣,还带大家搭飞机环游全世界。究竟谁能脱颖而出、勇闯半决赛?一场高潮迭起的比赛,让女生们泪洒摄影棚…

第七集

即将角逐冠军的三强将要诞生。四位参赛者在初赛和复赛中都拿出看家本领,制作他们擅长的甜点。半决赛的挑战,难度再次提升,让参赛者制作Janice设计的盘式甜点。时间一分一秒过去,只见四位手忙脚乱,赶着完成作品。今天,评审以"盲品"的方式进行试吃。看似相同的四盘甜点,谁的最好?而评审居然在其中一盘挖出…

第八集

大决赛的主题"千奇百怪",作品越怪、评审团越爱!就在三位参赛者准备动手的时候,主持人突然宣布额外的"神秘食材"大考验,三人必须临场发挥,将制作组设定的"神秘食材"融入作品当中。面对突如其来的挑战,他们会如何变通、如何应战?三人当中,谁又将称霸糖朝,抱走一万元现金奖?干万别错过这场紧张刺激的甜蜜决战!