

JANUARY 2010

GULF GOURMET

from us, for us.

YOUNG ACHIEVER

Chef Heru Purwanto on his way to the top



دائرة السياحة والتسويق التجاري
Department of Tourism and Commerce Marketing



Now *in Market*



'BRING OUT THE BEST'



Salad Dressings



Caesar

2 liters x 6
50ml / 40 portions



Ranch

2 liters x 6
50ml / 40 portions



Thousand Island

2 liters x 6
50ml / 40 portions



Cole Slaw

2.2 liters x 6
75ml / 30 portions



GCC Unilever Foodsolutions Head Office (Dubai): +9714 8815552,
UAE Distributor (HORECA Trade): +97143403330,
Unilever Bahrain: +97317253252, Unilever Kuwait: +9654925629

FROM THE

President's station



Dear Fellow Chefs, Colleagues, Ladies and Gentlemen,

Welcome to the January issue of our Gulf Gourmet, the first for 2010.

Let me start with wishing everyone a very happy, healthy and prosperous New Year. We are looking forward to a 2010 that will hopefully be even better than 2009. It looks like the Salon Culinaire 2010 will be the biggest so far. I saw that we will have participants coming from Italy, Turkey, Finland, Maldives, and more...

We will kick the year off with a visits to the Madrid Fusion, to be held from January 25th to 29th. Umaima will travel on behalf of Gulf Gourmet, and I am sure she will return with lots of interesting stories for us. I had visited the Madrid Fusion a few years back, and I recommend a visit.

At the end of the month, the ECG delegation will travel to Santiago Chile for the WACS Congress. Then in February, we have the Gulf Food.

Registration for Salon Culinaire 2010 is on in full swing, Josephine has already reported a good number of entries, and so make sure you register with payment as soon as possible to avoid disappointments. We know from experience that the live cooking classes are always full early on.

I am sure most of you will have seen our new website – www.emiratesculinaryguild.net. If not, make sure you look at it soon. I am happy to inform you that it's great, and a big thank you goes out to Andy Cuthbert and James Griffith for their tireless efforts.

Also, please take a moment to look at the Friends of the Guild pages, and see all the corporate members who support the Guild. And please do take a look at the profile of our corporate member in this issue – Faisal Al Nusif. I would also like to thank all our supporters, who have been with us through this difficult market situation, and I hope that all businesses recover very soon.

Thanks to Chef Vivek and his team from Al Hamra Fort Hotel for hosting our December meeting, which was followed by the great BBQ lunch with the family. Even with the rain, I believe everyone really enjoyed it. A big thank you also goes to Annette and Maria for organizing the very enjoyable Treasure Hunt in the morning.

Look forward to see you all in the New Year!

Culinary regards,

Uwe Micheel

President of Emirates Culinary Guild

Director of Kitchens

Radisson Blu Hotel, Dubai Deira Creek

friends of the guild



دائرة السياحة والتسويق التجاري
Department of Tourism and Commerce Marketing



Creative Food & Beverage Solutions

Sadia



DAAWAT



الاتحاد للأغذية
Federal Foods



CHURCHiLL

friends of the guild



MOHAMED HAREB AL OTAIBA

Thinking of you

Electrolux



BRAGARD LLC



First for Foodservice

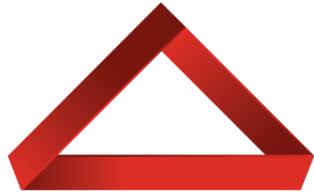


Your Partner for Success



friends of the guild

friends of the guild



ASAAT



friends of the guild

friends of the guild



Masterbaker Marketing FZCO



GULF GOURMET

FROM US, FOR US.

CONTENTS

03 *From the President's Station*

04 *Friends of the Guild*

12 *Cover Story*

Chef Heru Purwanto may be young, but that hasn't stopped him from becoming the hottest junior chef in town. He speaks to Gulf Gourmet about his childhood, competitions, and what life holds in store.

p. 26

18 *Events*

The recently-held USA Rice Cooking competition awarded two young chefs with a cash prize and promise of more.

20 *Grill of the Month*

Chef Peter Hallmanns, Executive Chef, Fonterra, tells Gulf Gourmet about his culinary adventures and beyond.

26 *The Chef's Table*

Chef Ali Khalil, Head Chef, La Marquise, shares his secrets with Gulf Gourmet.



p. 20



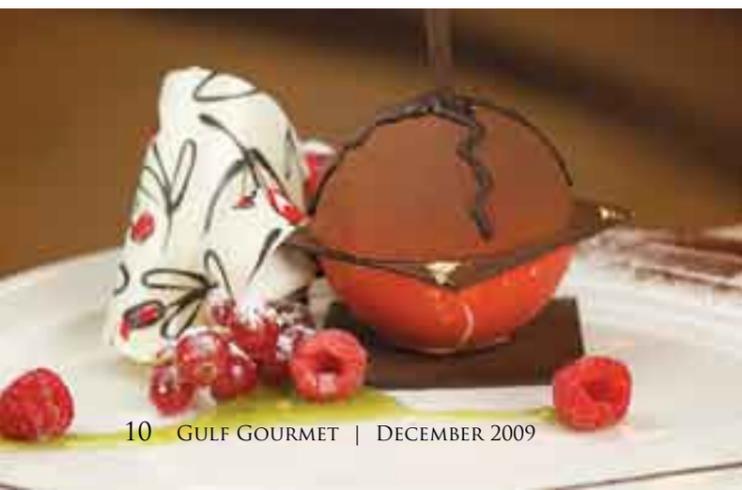
32 *Dessert in the Desert*
Gulf Gourmet speaks to Chef Hadi Hariri, Pastry Chef, Wafi Gourmet Group, about butter and more.

38 *Unilever Foodsolutions presents From Prep to Plate*
Gulf Gourmet asks three chefs to demonstrate how seafood can be as versatile as it is delicious.

52 *Welcome to the ECG*
Gulf Gourmet extends a warm welcome to the new corporate members of the Emirates Culinary Guild.

53 *Events*
With the Salon Culinaire 2010 just around the corner, get the latest updates on classes for entry and rules and regulations for the most looked-forward to event on the culinary calendar.

64 *Member directory*
The A to Z of ECG corporate members.



GULF GOURMET

FROM US, FOR US.

The Emirates Culinary Guild
Uwe Micheel, President
T: +971-4-340-3128
F: +971-4-347-3742
E: theguild@emirates.net.ae

Created and produced on behalf of
The Emirates Culinary Guild by
Umaima Tinwala
P. O. Box 27412, Dubai,
United Arab Emirates.
C: +971-50-475-3734
E: u_tinwala@yahoo.com
E: gulfgourmeldxb@gmail.com

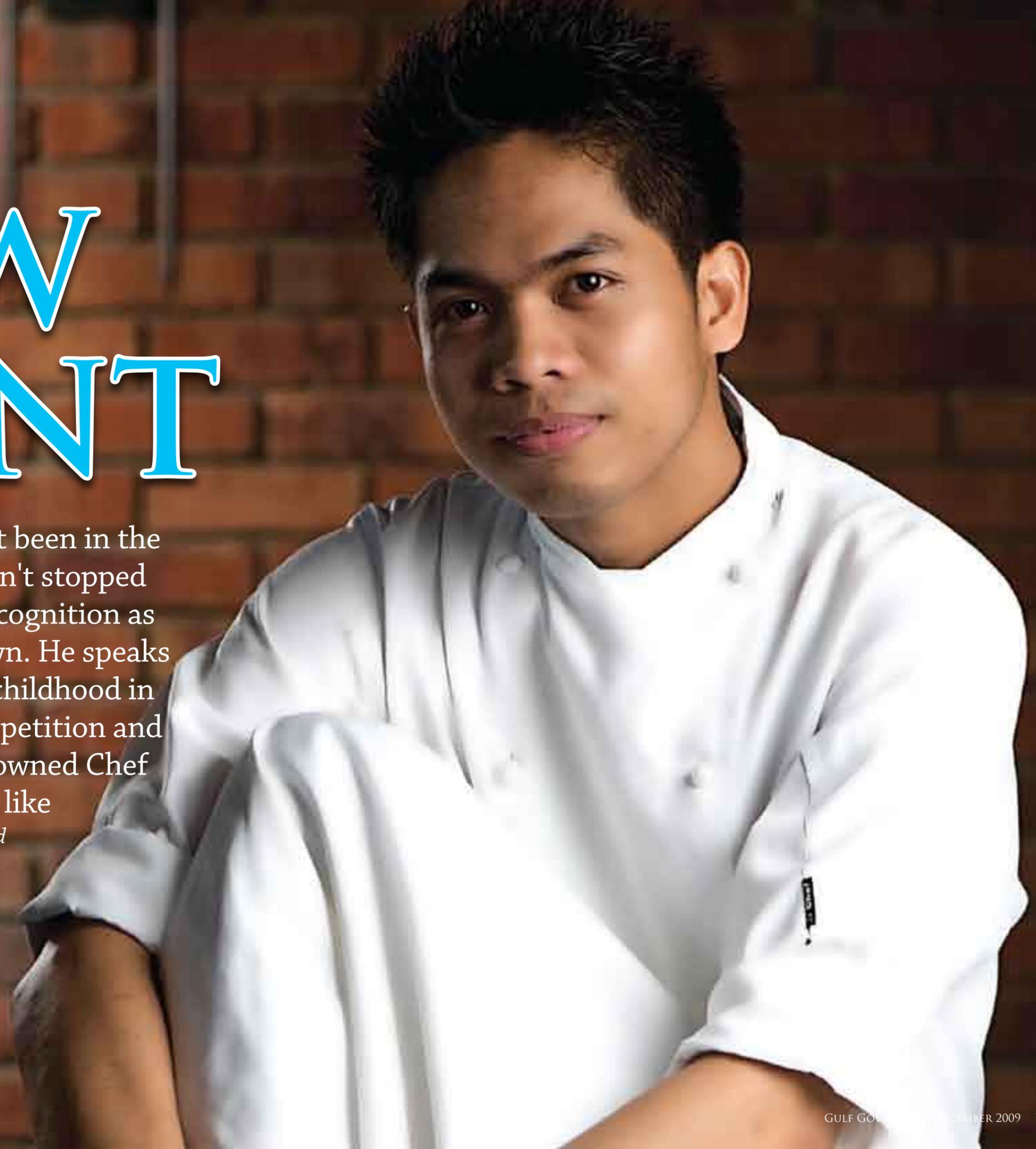
Managing Editor
Umaima Tinwala
Contributors
Tasneem Abdur-Rashid
Design
Mohamed El Saadany
Photographer
Amaresh Bhaskaran

Sales and Marketing
Moiz Rajkotwala
C: +971-50-5523795

RAW TALENT

Chef Heru Purwanto hasn't been in the game for long, but that hasn't stopped him from rapidly gaining recognition as the hottest junior chef in town. He speaks to Gulf Gourmet about his childhood in Indonesia, his thirst for competition and what working with the renowned Chef Juraj Kalna is really like

by Tasneem Abdur-Rashid



There is nothing false about Chef Heru Purwanto, commis chef at Fire & Ice, Raffles Hotel. Too young to riddled with cynicism and too new to be overcome by boredom, he is a breath of fresh air in an industry brimming with sceptics. And with a couple of medals pinned to his apron after only two years as a qualified chef, it's no surprise that he is buzzing with enthusiasm.

Things haven't always been easy for the 25-year-old Indonesian though. As a child, his mother used to spend many months working on another island, and during this time, takeouts became a staple part of the family's diet. Eventually growing tired of takeaways, the then 10-year-old Heru finally managed to persuade his mother to teach him the basics of cooking during one of her trips home.

Despite being the only boy in the family with three sisters – two older and one younger – Chef Heru took to the kitchen and quickly learnt how to cook simple, traditional dishes. What initially started off as a necessity soon developed into a passion – and before he completed high school, Chef Heru knew that he wanted to take his hobby further.

"I loved the feeling I got from creating a beautiful dish from a few simple ingredients," he explains earnestly. "And I especially enjoyed the response I got from the people trying my food. I realised then that I wanted to pursue the art of cooking after I completed my high school education."

After graduating from high school, Chef Heru went on to study Food and Beverage at University in Bali, the ideal location for a fervent, medal-winning swimmer. Soon after completing his education, he was told of an upcoming position in Dubai, which he considered due to his desire to travel and experience the world. Within a few months, he had settled into his new position as an apprentice at the acclaimed Raffles Hotel next to Wafi City in Dubai, and quickly got promoted to Commis after a year.

"I came to Dubai with a 10 year plan," he confesses. "I planned to become a Sous Chef within 10 years, but after being promoted to Commis within a

year, I'm hoping that I can achieve it a lot sooner. Everything in Dubai seems to move a lot faster than anywhere else!"

Chef Heru also confides that competitions were never a part of his career plan, quite simply because he was terrified of the idea.

"I was practically forced into the first competition by the ex head chef of Fire & Ice," he explains. "It was part of Salon Culinaire, and I intentionally chose a relatively simple competition that required me to cook one main course to partake in as I was so scared."

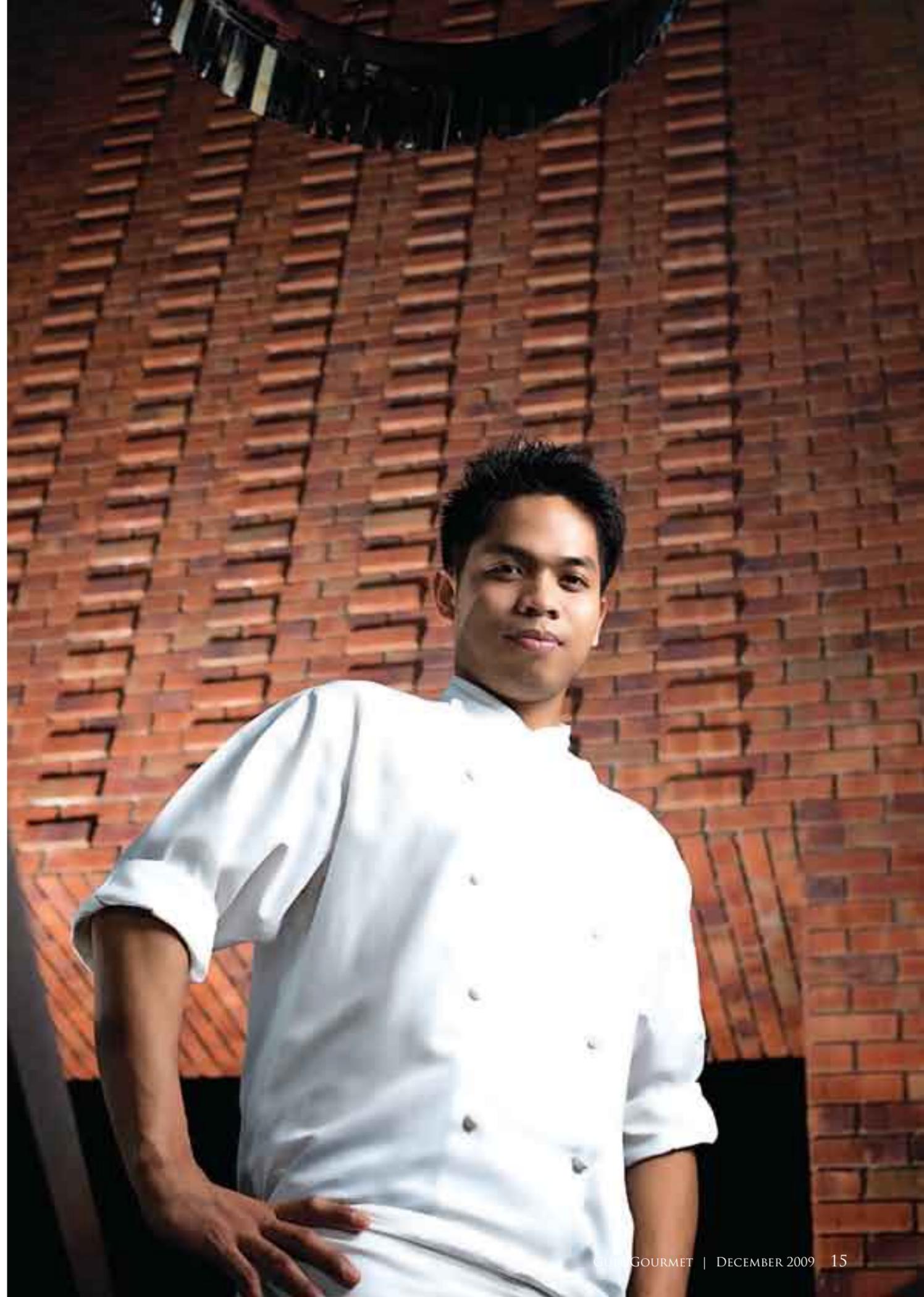
Much to his surprise, he went home that evening with a bronze medal. But what was even more surprising for the nervous junior chef was that he actually enjoyed the thrill of competing.

I'M HOPING THAT I CAN ACHIEVE IT A LOT SOONER. EVERYTHING IN DUBAI SEEMS TO MOVE A LOT FASTER THAN ANYWHERE ELSE!



It didn't take much persuasion for him to dig into his second competition, where he was required to prepare four appetisers – two hot and two cold – that would be marked for their presentation and recipe details rather than their taste. Chef Heru was able to choose all ingredients himself and he prepared a mouth-watering seared foie gras, delectable, melt-in-your-mouth seared scallops, deliciously tender sous vide lobster and fresh, fragrant avocado and tomato terrine – and was disappointed that no one actually got to taste it. This time, he was awarded with a silver medal for his efforts, an improvement that has inspired him to go for gold at the next Junior Chef of the Year competition.

This is set to test Chef Heru's skills – and he





admits that he is extremely nervous about the intensity of the competition compared to what he has participated in before. The competition will require him to make three courses – one seafood appetiser, a main course comprising of either seafood or beef, and a dessert created from passion fruit.

Although undoubtedly difficult, the competition may actually be easier than the preparation for it, he admits. "I start work at Raffles at 1pm," he explains with a grin. "But every morning, I make my way over to The Edge, where I train with Chef Juraj for over three hours. Each day, I prepare one of the dishes I'll create at the competition, and he tastes it and gives me feedback on it. He's definitely a perfectionist, and anything less than perfect isn't good enough. He is also very strict, but it's because of his firm attitude that I've learnt so much."

Along with training for the competition and his day job as Commis Chef at Fire & Ice, where he is currently responsible for preparing hot appetisers, Chef Heru is also preparing for the Global Chef of the Year Awards in Chile this month, where he will accompany Chef Juraj as his assistant. Although nervous, he is also excited about the competition, well-accustomed to Chef Juraj's ways after being his assistant for the regional Chef of the Year awards in 2009, for which Chef Juraj came in first place for the entire MENA region.

The synergy between a chef and his assistant is crucial, he explains, and he was chosen by Chef Juraj following a strong recommendation and after undergoing intense training for a month where the hard-to-please Chef analysed Chef Heru's every move.

"I learnt how to work with pastry up to competition standards in just a month," he reveals wryly. "But then, I did practice every day. After the training period, Chef Juraj decided he liked my style and wanted me to assist him at the competitions. During the event in South Africa, I was also responsible for plating – which is the art of presenting the food on the plate and is almost as important as the food itself."

Often overlooked as an easy task, plating, Chef

I LOVED THE FEELING I GOT FROM CREATING A BEAUTIFUL DISH FROM A FEW SIMPLE INGREDIENTS



Heru explains, is complicated partly due to the tight timeframe, but also due to the composition of the various ingredients. Certain vegetables, for example, may have to be served hot, whilst others served cold, but they are on the same plate, and touch each other, and have to be served at the correct temperature.

Having had a generous taste of competition, Chef Heru knows that he will never look back. Confident without being cocky, he confesses that he enjoys the limelight and thrives under pressure, something he never expected when he first started to compete.

Despite starting his cooking career at the tender age of 10, and working in a reputable five star hotel, Chef Heru is anything but pretentious. He explains his achievements almost like a child who is afraid that his lollipop will be abruptly taken away. His favourite food also bears testimony to his unassuming personality. Although he is very much accustomed to rustling up complex dishes in the restaurant kitchen, when the apron comes off, Chef Heru is most happy when digging into a plate of..... fried eggs. Not what you'd expect from an award-winning junior chef for sure!

With his open smile and lack of inhibitions, Chef Heru is definitely unlike any other chef, but beneath the easy-going, slightly mischievous exterior lies a steely determination that is sure to take him far. 

ALL THINGS RICE

As two young chefs walked away with top honours and a cash prize at the recently-held USA Rice Cooking competition, everyone agreed that such events were a boost to the industry.

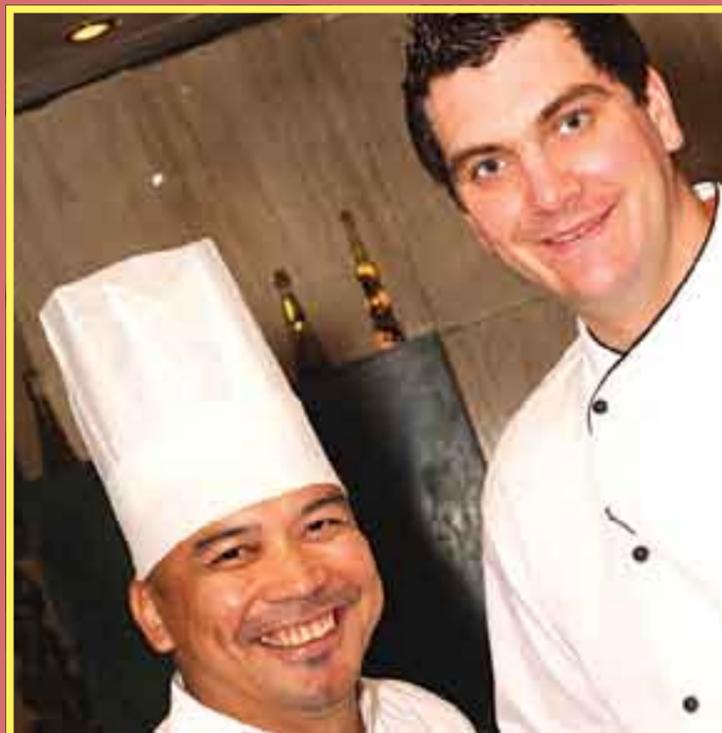
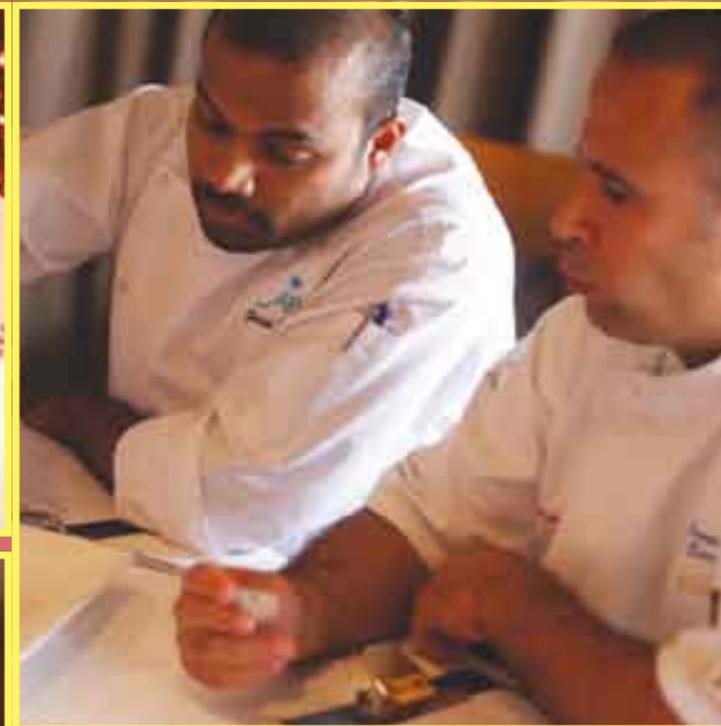
Held at the Radisson Blu Hotel, Dubai Deira Creek, the 3rd USA Rice Cooking Competition, organised by the USA Rice Federation, was a resounding success. Eight finalists went head to head in a live cooking session, where they competed for the coveted cash prize of Dhs 2,000.

The final recipes, selected from over 30 entries, were judged by a distinguished panel of senior chefs - Chef Patrick Lannes, Chef Jamal Zuabi and Chef Girish Babu. Competitors submitted recipes in two categories, hot and cold, and the only requirement was that the recipe had to include any American rice brand as a component of the dish. The winners were also evaluated on their skills and working methods, hygiene, taste and presentation and creativity.

Chef Edwin Ocampo from Radisson Blu Hotel, Dubai Deira Creek and Chef Tuan Hamidon from Coral International Hotel Dubai, were declared the winners for the Mango and Rice bavarois with Jellyfied Blueberry Coulis and Carameriled Nuts and Suffed Small Tomato with American Mushroom Rosotto, Callops of Fresh Tuna and Tapenade Sauce respectively. Said they, "We would like to thank the USA Rice Federation for this recognition. It has been a great

pleasure to compete with our peers, and we look forward to further initiatives in the future which help to raise culinary standards in the region."

Mr Hartwig Schmidt, Regional Director, USA Rice Federation, explained, "USA Rice Federation is committed to support the development of talented chefs in the region, and we are excited to explore together the many creative ways of using high quality American Rice in different international cuisines. We have been truly amazed by the standard of cooking at the competition today and appreciate everyone's efforts in making the event so successful. We have received tremendous support from Chef Uwe Micheel, Director of Kitchens at Radisson Blu Hotel, Dubai Deira Creek and President of the Emirates Culinary Guild, and we thank him for helping to make this event so rewarding for all involved."





COMMITMENT TO EXCELLENCE

Chef Peter Hallmanns, Advisory Chef, Fonterra, talks to Gulf Gourmet about his passion for training, and how he intends to put it to good use to develop the Junior Team for the ECG.

Peter Hallmann

Tall and serious-looking, you would rarely see Chef Peter Hallmanns without a bunch of papers and pen in his hand. Strange, some might think, for his profession should mean he would be more comfortable with a knife or spoon. But Chef Peter, who admits he is inspired by a desire to please and serve, is equally at ease spearheading projects and implementing them with perfection.

Attention to detail, after all, is a quality chefs are inherently endowed with. Chef Peter's heightened sense of precision, and his passion for training and development though, was probably why he offered his services to the Emirates Culinary Guild to assist in the development of a culinary squad that can compete at a national and international level.

"When we agreed on this, I was not surprised, rather, am anxious as to when I can get started with the project," he enthuses.

"I plan to awaken the competition cooking spirit and desire in these young chefs, with the objective of eventually competing at an international level, perhaps even representing the UAE at the culinary Olympics," he explains.

This commitment, he warns, is not for the faint-hearted. "Competition cooking at this level requires not just total commitment, but also a lot of sacrifices. To name a few – practicing with the team on your days off, doing charity work amongst schools and the community at large, cooking at show events, and being available for lots of media work. Once you are bitten by the competition bug, young chefs will do everything in their power to be selected to the squad, and do whatever it takes to stay in it. Competition cooking at this level is not something that everyone is made for, so it is something very special to have on your resume," he states.

His ideas and vision have received a positive response from his colleagues, something that Chef Peter is thankful for. "Without the help and support from the senior members of the ECG, and in particular from the Executive committee, I would not be able to take on this task. This is not a one-man-show - it's the best form of team work that will surely take us to the top," he says.

Chef Peter, who currently works with Fonterra as Advisory Chef, balances all the elements in his life – a full-time job, wife and two children, and his commitment to the ECG – almost effortlessly. This passion, he believes, comes from his almost accidental beginnings.

It all started when Chef Peter was 15-years-old, a gymnast and fitness enthusiast, about to appear for his matric exams. As part of his course, he was required to complete a three-week practicum that may be a career choice. "At the time, just to make my career counsellors happy, I decided to work in a restaurant to find out what 'cheffing' was all about," he smiles.

But on the very first day, he made up his mind that this is what he wanted to do. How? "Well, on the staff menu was my favourite dish, Spaghetti Bolognese, and I was told I could eat as much as I liked. Second, to my complete horror, I saw the pastry chef just about throwing the juice cans of tinned

peaches down the drain. You see, coming from a large family – four brothers - every Sunday, we would share the juice from a standard retail tin of tinned fruit after lunch. That was a treat. And here I had an opportunity to have the best part of 1.5 litres of juice for myself - this was Heaven on Earth," he laughs.

So he promptly piled his plate high with his favourite dish and downed it all with two pints of tinned peach juice with a handful of crushed ice. "Within 12 hours, of course, I had the worst case of gippo guts anyone can imagine. It was embarrassing, but it did not deter me from wanting to become a chef," he laughs.

So he started his apprenticeship at the Elisenbrunnen Restaurant in Aachen in 1970, and qualified three years later. He then moved to the Kurhotel Quellenhof, also in Aachen, only to be forced to leave on in early 1974 as he got his army call-up papers. "I had no intention of participating in that circus, especially after having seen what two world wars did to a country and its people. Luckily, my then 66-years-old head chef sympathised with me, and arranged a job for me at the Atlantis Hotel in Zürich," he says grimly.

In those days, CVs and applications were almost unheard of, and junior chefs just got handed over from one head chef to another - everything was based on trust and good contacts. So 24 hours later, Chef Peter found himself in Zürich, where he worked as a commis de cuisine, where he worked under an artist of a chef entremetier. "My passion for this special section in a kitchen has stayed with me till today," he sighs.

Not being able to return to Germany until he was 32 due to army requirements, he had to find work outside. "Luckily, Chef Rudi Hofer, the then chef rotisseur at the Atlantis Hotel, had just come back home from living five years in South Africa, and being part of the opening brigade of the Carlton Hotel in Johannesburg. Three months later, he knew Africa is where he belonged, and he thought I would fit better there as well," says Chef Peter.

But without any command over English or Afrikaans, Chef Peter had his doubts. Chef Rudi gave him confidence though, for which Chef Peter is still grateful to him. "By December 27, 1974, I arrived in Johannesburg as commis de cuisine in the prep kitchen of the Carlton Hotel," he smiles.

After five years of working his way up, and mastering Genglish - that's German-English – Chef Peter joined the President Hotel in Eloff Street, working under Pierre Nielsen, a giant of a head chef, Danish and very passionate about fish. "That's where I found my second passion, working with fish, after vegetables, of course," he says.

But he wanted more. So he took up the position of head chef at the Cocopan Restaurant in Germiston. After 4 years, and having achieved a rating of one of the top ten restaurants on the then Reef, he decided to upgrade himself.

"I moved to Fedics Food Services, as they had the best reputation in the industry for developing and training their people. From catering manager at Siemens Isando, to running a district of 14 contracts, all in six years - at Fedics, I found my third passion, and that was training and development. From here on, it was all about gaining experience in all sectors of the hospitality industry," he says.



He joined Pick n pay and ran their in-house staff canteens for just over a year before being transferred to Cape Town, taking over their outside catering division. "That's where I met Raymond Ackerman, who became my mentor and instilled some very sound and different business and personal values in me. I then tried my hand at franchising and worked for Spur and Mike's Kitchen and Porterhouse for about four years. I bought and ran a seafood restaurant as chef patron in Tableview, Cape Town for two years, and then took on a consulting job with SAA in their F&B department. That was fantastic, four times around the world in six months," he smiles.

In 1994, Chef Peter rejoined Fedics Food Services as craft trainer at their Institute for Hospitality Studies. Jack Ferreira, the director of the Institute at the time, became a mentor, and two years later, Chef Peter got the opportunity to take over from Jack as director.

In 1999, Nestlé FoodServices was looking for an advisory chef to replace the legendary Paul Blumberg. Chef Peter grabbed this opportunity, and realised he could put all his experience to good use here. "This job also opened a lot of doors for me, and I started getting actively involved in the activities of the South African Chefs Association. I took on an active role by taking over the chairmanship of the Gauteng, and ran the region for two years before being nominated to the board of the directors, on which I still serve," he says.

Achieving many milestones at Nestlé, Chef Peter joined South Africa's largest food manufacturing company, Tiger Brands, in March 2005 as Advisory Chef / Culinary Business Development Manager. "Then in 2006, I had the opportunity to start my own company, Strategic Food Solutions, a consulting company. It was through this company that I enrolled Fonterra Food services Middle East as a client back in 2007. A good rapport was struck almost immediately with the management, which ultimately lead to Fonterra persuading me to join them full

time on a contractual basis, which I did in September 2008," he says.

Chef Peter moved to Dubai with his wife Erika, and children, Günter and Anja. "If I had to change anything in my life, I would have probably started a family earlier. Although I am not sure who would have been able to put up with all the long hours and the difficult personality of a young chef," he smiles wryly.

Today, however, Chef Peter is a seasoned professional who understands the value of family, and also of camaraderie with his peers. "The hospitality industry, although very large, is a small and close knit. I would say that anyone who has not experienced the camaraderie and solidarity of passionate chefs does not know what they are missing in their professional career," he says.

For Chef Peter, the support of his family, and that of his management is also important. "My superiors at work give me the time and resources I need to take on a project like this with the ECG. The biggest support I got from Fonterra was when they allowed me to build a training and development kitchen right in the middle of Al Quoz, which will be the backbone of our project. As the junior team, we are not reliant on using hotel kitchens, which makes it easier to schedule training sessions and cook-offs," he says.

No matter what his successes though, Chef Peter will never stop being challenged. "Every day is a new challenge, with lessons to be learned, friends to be made, and tricks to be stolen with my eyes," he smiles.

For himself, he plans to remain in the UAE for a few more years, and would eventually like to take a team to Erfurt, Germany, to compete at the culinary Olympics. "But that's another kettle of fish, excuse the pun. As they say in Africa: 'How does one eat an elephant?' 'One bite at a time'," he smiles. 



NEW

FRENCH FRIES FOR COMBI-STEAMER!

Made for Premium Food Service



**REPLACING
a deep fat
FRYER!**

Visit us at
Gulfood 2010
21 -24 February 2010
Hall No 4, E4/28a

Combi French Fries

The popular gourmet variety cut to 7,5 mm, pre-baked in high quality vegetable oil.

Considerable savings:
No need of expensive deep frying oils
Healthier: Less fat
100 % potato taste
Speeding up cooking time:
The ideal amount to fill a 1/1 basket is 1 kg

Bauernland. Home to original quality.

www.bauernland.at

Federal Foods LLC, PO Box 54066, Al Quoz, Dubai, UAE
Tel: +971-4-3390005 / 3409056, Fax: +971-4-3390032 / 3393876, mail@federalfoods.ae





 **Transmed**
 **Foodservice**
presents

THE *Chef's* TABLE

Gulf Gourmet gets up, close and personal with ***Chef Ali Khalil***,
Head Chef, La Marquise



What does food mean to you?

Good health, art, creativity and sharing something you love with others.

How different are you in the kitchen and out of it?

I'm the same person in and outside of the kitchen.

A special guest/s you have cooked for? What made it memorable?

That was for His Highness Sheikh Mohammed Bin Zayed. I was very proud to cook for a person like him. I won't forget those moments of pleasure, and I also have a picture that I had taken with him.

Can you tell us about a funny kitchen disaster?

One day I was blending tomato sauce in the blender, and I forgot to fix the lid of the blender properly. When I turned it on, the tomato sauce was all over the kitchen walls and on my face as well! I was embarrassed, but it was funny!

Who cooks at home?

My wife.

What do you do when not cooking?

I watch TV, read, and enjoy the company of my family. Sometimes, I go out for fishing.

Do you eat to live or live to eat?

When we add new flavours, and use new techniques to cook and create healthy and tasty food, and when we enjoy this experience of preparation, the food becomes much more interesting and fun. This is what makes life and living much better. So yes, I live to eat.

What is your favourite dish?

My wife's soup.

What would you never eat?

Snails.

What's been your worst experience with food?

It was in Lebanon, when I ate some raw snails.

And your best?

A dinner at Trader Vic's.



What cuisine, apart from your own, are you partial towards?

Japanese cuisine! Im very passionate about the art and cooking style of Japanese food.

If you were to live on one dish for an entire month, which would it be?

Fish.

What's your favourite kitchen appliance and why?

I think there are a lot of kitchen appliances that we need for our daily operations, but the favourite and most important one for me is the knife - without it, I can't do anything.

What's the one ingredient you cannot cook without?

Wild thyme.

What's the most overrated ingredient/dish?

Truffles.

Your favourite cologne?

Carolina Herrera.

Starter

Mixed leaves with gulf shrimps, asparagus and quail egg, with mango salsa

Fish Course

Grilled baby hammour fillet, spinach wrapped asparagus, black olives mashed potato and balsamic olive oil glazed garlic confit

Meat Course

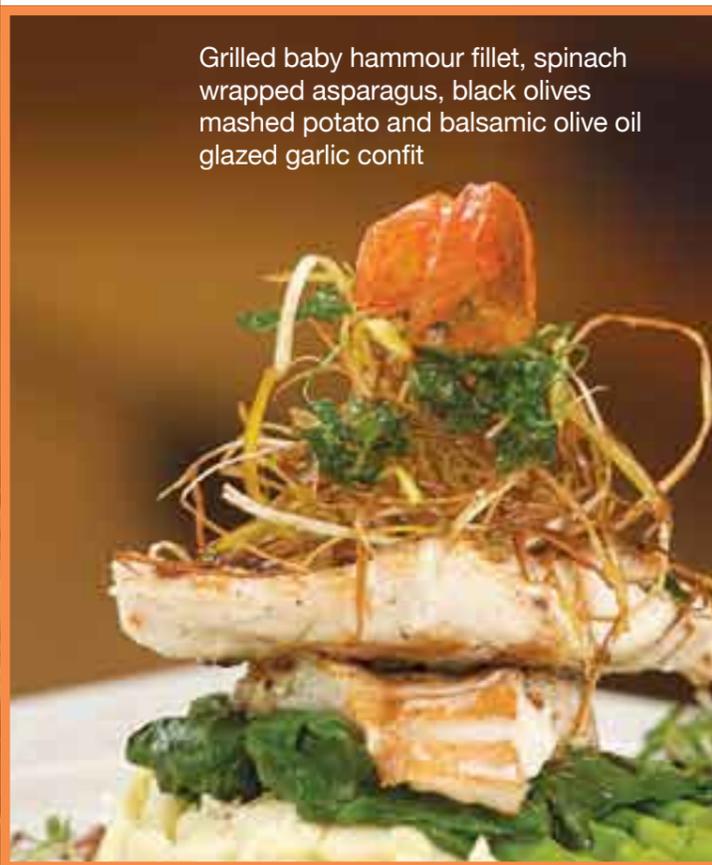
Grilled herb marinated rack of lamb, potato cake and ratatouille with rosemary jus

Dessert

Chocolate mousse, raspberry and lime coulis



Mixed leaves with gulf shrimps, asparagus and quail egg, with mango salsa



Grilled baby hammour fillet, spinach wrapped asparagus, black olives mashed potato and balsamic olive oil glazed garlic confit



Grilled herb marinated rack of lamb, potato cake and ratatouille with rosemary jus

Your most memorable vacation?

Petra in Jordan - it's really an amazing and wonderful place. The Nabataeans constructed it as their capital city around 100 BCE, and today it's one of the new seven wonders of the world.

If you could cook for a celebrity, who would you cook for?

Mel Gibson.

Your favourite brand of suits?

Kenzo.

Your favourite brand for accessories?

Bvlgari.

Your favourite film?

Braveheart - for Mel Gibson.

Your kind of music is...

Chill out.

Your favourite bar/nightclub in Dubai?

Trader Vic's.



Chocolate mousse, raspberry and lime coulis



Golden goodness

Gulf Gourmet **Chef Hadi Hariri**, Pastry Chef, Wafi Gourmet Group, details the use of butter in pastry



Butter is made from either milk or yogurt, but the richest and most famous one is made from milk. The process to make butter begins with milk that is put in a special machine that takes the fat of the milk. The fat is then boiled before it settles so that all the remaining water is evaporated. This is the time that separates good quality butter from average.

“Butter is available in many forms. Regular butter comes with a certain percentage of water, and then there is the low fat and the light butter, which can be made from skimmed milk or yogurt,” informs Chef Hadi Hariri, Pastry Chef at Wafi Gourmet Group.

Chef Hadi personally prefers to use readymade butter because the preparation of butter requires special machines and a special kind of expertise. But he ensures he uses the best quality of butter, one that has a low percentage of water, for his pastry.

“The butter is a basic ingredient in pastry because approximately all the recipes are made or based on butter. It can be used for many kinds of creams, cakes, sauces and ice-cream, and also for cookies, pastries, biscuits and as a spread,” he advises.

But it is not all that simple. “It is important to know how butter should be kept and at what temperature. Then when we are using it, we need to know how sensitive it is and how to use it, depending on what we are using it for. The way it is beaten or melted, or the right time to add it or soften it – this is important to know,” he says.

Chef Hadi, however, also likes butter in its original form, and serves it as is with bread. In his creations though, his favourite dessert is chocolate fondant, which is based with a mix of butter and chocolate. “I enjoy the moisture of this combination when you bite into it,” he says with a smile.





Chef Hadi Hariri unplugged

Tell us a little about yourself.

I am originally from Lebanon, and I grew up in Beirut. I work as Pastry Chef at Wafi Gourmet Group, who have one of the biggest varieties of pastries and ice-cream, marzipan and Arabic sweets in the UAE.

What was your first experience with food?

My first experience with food was when as a child, I ate a lot of sweets and chocolates. I was really crazy about sweets and chocolates, so I started to see how I can make them myself and maybe even improve them to suit my taste better.

Who inspired you to be a chef?

My mother. I used to play in the kitchen all the time and always made a mess, especially when she was making homemade sweets for us. She definitely made the most delicious sweets.

What was your first job?

My first job was as a helper at very small bakery in Beirut that makes simple kinds of bread and traditional sweets. I was 15-years-old, and it was during my summer break.

Did you enrol in cooking school?

I studied hotel management in 1993 after my first job. I felt more curious about food, and I knew that the right way to learn in this industry is by studying

and getting experience at the same time. I got my Diploma certificate in 1996 from the Bir Hassan hospitality institute.

What were some of the challenges you faced early on?

I was working and studying at the same time. So while I was studying the professional ways and the right techniques to do things, I was working at fairly normal and simple places because as a beginner, those were the only jobs I got. That was one of my biggest challenges, which made me the person I am today and taught me a lot of what I now know.

Can you tell us how you can to where you are today?

After graduation in 1996, I joined a bakery as a Commis 1. After six months, I was promoted and I became a demi-chef de partie. I worked very hard there and I was then promoted to chef de partie. But I knew it was time for me to move on and gain more experience in bigger places like 5-star hotels.

In 1999, I joined one of the biggest 5-star hotels in Beirut, which was like a dream come true. I stayed there for six years, and grew from junior chef to senior chef, and executive pastry sous chef in 2005.

My executive chef at the time advised me to look for a better position so that I could be a team leader and use my skills better. So I came to Dubai with the Wafi Gourmet Group. I am glad I made the move as I get a lot of support from my manager and management.

What are some of the most valuable lessons you have learned in your career?

The most important lessons I have learned is that wherever you work, just do your best. Work in a team and don't stop learning and searching, and do it with loyalty. Always keep in mind that the most important person to please in this job is the guest.

What are some of the most notable moments of your career?

Everything that happens in your life is memorable. You just need to be awake and aware so that you can create opportunities from them or learn from them.

Which is your favourite dessert place in Dubai, apart from your own? And your favourite cuisine?

After Wafi Gourmet, I like the chocolate soufflé at Cafe Chic at Le Meridien. Cuisine-wise, I love Lebanese food because its rich in every aspect of food.

What are your plans for the future?

My plan is to help my company to grow bigger and eventually become a chain of restaurants and franchises.

What are your long-term plans though?

For sure, everybody would like to have their own business. But it's not an easy thing in a country like Lebanon which is famous for hospitality. I prefer to be patient and take my time to plan it properly. And then maybe someday.





Your Partner for Success

presents

FROM

prep

TO

PLATE

Gulf Gourmet asks three chefs to demonstrate how seafood can be as versatile as it is delicious



HASSAN MASSOOD

EXECUTIVE CHEF
RADISSON SAS MEDIA CITY



FROM
prep
TO
PLATE



Roasted Prawns Millefeuille

INGREDIENTS

- 80 gms prawns
- 10 gms mustard
- 30 gms fennel
- 30 gms celeriac
- 20 gms potato
- 10 gms cream
- Salt and pepper to taste
- 100 gms **White Roux**
- 5 gms saffron
- 1 pc egg yolk
- 20 ml orange juice
- 15 ml olive oil

TO SERVE

- Place the celeriac puree on the bottom of the plate. Place white roux net and prawns. Do this for two layers. Sprinkle the orange emulsion around the plate and serve hot.

METHOD

- Clean and sanitize all the vegetables. Select fresh prawn, clean and peel, and slice in half horizontally. Marinate the prawns with salt, pepper and mustard, and roast in the oven at 180 degrees Celsius for 5 minutes.
- Peel the fennel, celeriac and potato, cube, and boil with a pinch of salt. Puree, add cream and check seasoning.
- Mix the **White Roux** with egg yolk, 2 spoons of water and saffron, and make a paste. Make a piping bag with baking paper and pour in the paste. Draw a net on baking paper, and cook in an oven at 90 degrees Celsius for 8 minutes till crispy.
- In a bowl, mix orange juice, salt, pepper and olive oil, and whisk till it becomes emulsion consistency.



Tuna Tataki flavor with Aneth Crust

INGREDIENTS

- 350 gms tuna magouro
- 200 gms Asian mezuna lettuce
- 10 ml sesame oil
- 20 gms white and black sesame seeds
- 20 ml honey
- 20 ml corn oil
- 15 ml Kikkoman soya sauce
- 30 gms aneth
- 5 ml lemon juice
- 30 gms white radish
- 30 gms fennel

METHOD

- Clean and sanitise all the vegetables. Select fresh magooro tuna loin. In a mixing bowl, add soya sauce, corn oil, honey and both sesame seeds and whisk. Check seasoning.
- Marinate the tuna with aneth paste. Sear the tuna on a grill at 200 degrees Celsius for around two minutes, but do not cook completely through. Keep warm.

TO SERVE

- Place the lettuce, radish and fennel on the plate. Thinly slice tuna loin and place on the salad. Season with honey sesame dressing, and serve warm.



PAUL HAGE

EXECUTIVE CHEF
HABTOOR GRAND
RESORT AND SPA



Le tartare - finely diced tuna tartare with avocado and tomato, petit legumes, black olives tapenade, poached quail egg & tomato jelly



INGREDIENTS

- 200 gms tomato, diced
- 200 gms avocado, diced
- 20 ml lemon juice
- 15 ml olive oil
- 300 gms fresh tuna loin
- 120 gms tapenade
- 2 quail eggs
- **Knorr Dill Primerba**
- 1 piece fresh baby artichoke
- 20 gms **Knorr Fish Stock**
- 60 gms tomato jelly
- Fresh herbs to garnish

METHOD

- Mix the **Knorr Fish Stock** with 1 liter of water and bring to boil. Take half of the liquid to blanch the clean baby artichoke till crispy and poach the quail egg.
- To make the dressing, reduce the remaining fish stock to 3/4, cool down. Whisk together the reduced fish stock with lemon juice and olive oil. Reserve.
- Season the main ingredients, and flavor the tuna with **Knorr Dill Primerba**. Season the avocado and tomato separately.
- Arrange in a ring as shown layer by layer, and finish with tomato jelly. Top with olive tapenade quenelle and the poached quail egg. Gently fold with 2 tablespoon of the dressing. Garnish with the fresh herbs, and serve chilled with the artichoke.

Seafood Blanquette - Ragout of seafood with al dente pasta, boiled prawns in seawater, wild asparagus & reduction of aged balsamic

INGREDIENTS

- 120 gms penne pasta
- 20 gms **Knorr Fish stock**
- 185 gms seafood ragout
- 25 gms **White Roux**
- 100 gms steamed wild asparagus
- 40 ml reduction of old balsamic
- Seafood emulsion
- Fresh herbs to garnish

METHOD

- Boil the Knorr Fish Stock in 1 litre of water. Cook the penne in the stock till al dente. Boil the prawn and blanch the wild asparagus in the same stock after cooking the pasta.
- Take the seafood and sauté with the White Roux and a little of fish stock. Cook till thickened, then add the cream. Check the seasoning and keep.
- Arrange the pasta in a ring on the side of the plate stuffed with the seafood ragout. Top with the poached prawn and wild asparagus. Dress with aged balsamic dressing reduction.
- Before serving, heat the remaining fish stock, add a little cream, and whisk with a hand blender or a regular whisk. Top the dish with the froth and garnish with the fresh herbs. Serve hot.



CHEF MUTHU

CORPORATE CHEF
LOTUS GROUP
OF HOTELS



from
prep
to
PLATE



DORI PEPPER BROTH



INGREDIENTS

- 2 tbsp **Knorr Fish Stock**
- 100 gms Dori fish cubes
- 10 gms crushed pepper
- 50 gms onions, finely chopped
- 20 gms leeks, finely chopped
- 20 gms celery, finely chopped
- 20 gms garlic, finely chopped
- Salt to taste
- 5 ml balsamic vinegar
- 10 ml corn oil

METHOD

- Use the **Knorr Fish Stock** powder to make a delicious, flavourful and rich stock. Heat a pan and add corn oil. When it starts to smoke, add all the chopped vegetables. Sauté gently, then add vinegar, pepper and fish cubes.
- Cook on a slow fire for about 3 minutes. Add the stock and boil for another 5 minutes. Pour the soup in soup tureen, and garnish with chopped parsley. Serve with garlic bread.

GRILLED SALMON WITH LEMON & SAFFRON SAUCE



INGREDIENTS

- 3 tbsp **White Roux**
- **Knorr Fish Stock**
- 1 gms saffron
- 20 ml milk
- 300 gms salmon, darne cut
- 10 ml lemon juice
- Salt to taste
- 5 gms black pepper powder
- 15 gms French beans, boiled
- 25 gms potato, boiled
- 20 gms mushrooms, boiled
- 20 gms carrots, boiled
- 10 ml corn oil

METHOD

- Marinate salmon with salt, pepper and lemon juice. Keep in a chiller for 30 minutes. Make a sauce with the **White Roux** and **Knorr Fish Stock**. Add salt, saffron and milk, and reduce it to one string consistency.
- Remove the salmon from the chiller and smear a little oil in on the groove griddle. Grill the salmon on both sides for 10 to 15 minutes. When cooked properly, place on dinner plate and serve with saffron-flavoured sauce and vegetables.



Mr. Rajesh Kumar, Mr. Thomas Das and Mr. Le Roi Basilio, Faisal Al Nusif Trading Co. LLC, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild.



FAISAL AL-NUSIF TRADING CO. L.L.C
(Importers, Exporters, Distributors of Frozen & Dry Food Products)

Faisal Al Nusif Trading Co. LLC (FANTCO), was incorporated in 1996 in Dubai, with an objective to import, export & distribute food and non-food products. The Managing Director, H.E. Faisal Abdul Latif Al Nusif, a Kuwaiti National, is the Vice Chairman of Kuwait Sheraton Hotel and an Ex-director of RAK Bank, UAE. The Local Sponsor, Lt. Col. Saeed Mohamed Saeed Al Jarwan, is in Dubai Government Service.

FANTCO is a HACCP-certified one-stop shop Food Service Solution provider primarily sourcing premium US Beef (several programmes and grades), premium frozen vegetables, frying solutions, seafood, and other quality products used in the HORECA business.

Our team is committed to giving our customers the very best in terms of service, and uncompromising quality. We offer a cost-effective tailor-made food service solution depending on your needs or menu requirements, thus enabling you to take care of your business and to delight each of your guests with an excellent dining experience.

The company is also engaged in offering solutions

for all of the major US Chain restaurants offering specialized restaurant products (food & non-food), be it portion control products, sauces and marinades, or any other specific items especially from the USA or direct from the restaurants commissary (includes import, clearing, storage and delivery to your restaurant).

Give us a call if you need a very specific product and we will source it for you!

FANTCO has its own storage facility for frozen, chilled and dry products, with an around-the-clock delivery service.

FANTCO is in the business of building bridges and relationships, and that will always be the heart of our business in the truest sense. So we'll keep working on building strong relationships sourcing and providing you with great food from all over the world. We never compete on price, only on value. And our customers understand value above price.

You can reach us on +9714 3391149 or contact Rajesh on + 971 50 5595098 (rajesh@fantco.net) or Le Roi on +97150 4828942 (leroi@fantco.net). Fax : +9714 3390919 P.O Box 28718 Dubai - UAE

We MEAT your needs! Call FANTCO – THE GOOD FOOD PEOPLE!

THE EMIRATES INTERNATIONAL SALON CULINAIRE 2010

Organised by the Emirates Culinary Guild
Endorsed by the World Association of Chefs' Societies

BRIEFS OF THE CLASSES FOR ENTRY

RESUME OF CLASSES FOR ENTRY

Class No.	Class Description
01	Practical Cake Decoration
02	Three-Tier Wedding Cake
03	Five Plates of Dessert
04	Pastry Showpiece
05	Bread Loaves and Showpiece
06	Friandises /Petites Four/Pralines/Nougatines
07	Chocolate Carving Showpiece
08	Fruit & Vegetable Carving Showpiece
09	Open Showpiece
10	Five-Course Gourmet Dinner Menu
11	Four-Course Vegetarian Menu
12	Presentation of Spanish Tapas
13	New Arabian Cuisine
14	Individual Ice Carving
15	Ice Carving Team Event
16	Practical Fruit & Vegetable Carving
17	Dressed Lamb - Practical Butchery
18	Emirati Cuisine - Practical Cookery
19	Traditional Arabic Mezzeh - Practical Cookery
20	Fish & Seafood - Practical Cookery
21	Beef - Practical Cookery
22	The Golden Coffee Pot International Buffet Junior Challenge



A Member of the World Association of Chefs' Societies



PRACTICAL PASTRY

Class 01: Practical Cake Decoration

1. To decorate a single finished cake of the competitor's choice.
2. Two-and-a-half-hours duration.
3. All decorating ingredients must be edible and mixed on the spot.
4. No pre-modelled garnish permitted.
5. Chocolate and royal icing can be pre-prepared to the basic level, e.g.. Tempered chocolate can be brought.
6. Competitors must provide all ingredients including cake base, utensils, and small equipment required.
7. A standard buffet table, shared sink and shared fridge shall be provided for each competitor.
8. All cakes will be displayed until the end of the Salon and will be disposed of by the organizer.
9. Cake shall be tasted as part of judging. Judges will cut the cake.

PASTRY DISPLAYS

Class 02: Three-Tier Wedding Cake

1. All decorations must be edible and made entirely by hand.
2. Pillars or stands may be inedible but, unless decorated by hand, must be plain and unadorned.
3. Fine, food-quality wiring is allowed for the construction of flowers and the like, but must be properly wrapped and/or covered with flower tape or paste.
4. Royal icing, pastillage, pulled sugar, etc., may be used in the construction, but the finished display must not be dependent on these items.
5. The bottom layer of the cake must be edible.
6. Inedible blanks may be used for the two top layers.
7. Typewritten description and recipes are required.
8. Maximum area w60 cm x d75 cm. Maximum allowable total height (including socle or platforms) is 75cm.

Class 03: Five Plates of Dessert

1. Five different desserts, each for one person.
2. Each dessert presented singly on an appropriated plate.
3. Presentation to include a minimum of one hot dessert (presented cold).
4. Written description and typed recipes required.
5. Tasting will be part of the judging process if deemed necessary to determine quality and authenticity.
6. Maximum area w90 cm x d75 cm.

Class 04: Pastry Showpiece

1. Freestyle display.
2. Edible media, marzipan, pastillage, sugar, pulled-sugar, croquant, etc., may be used, singly or in mixed media.
3. Written description required.
4. Maximum area w90 x d75cm.
5. Exhibit can be no more than 90cm. in height including base or socle where used.



A Member of the World Association of Chef's Societies



Class 05: Bread Loaves and Showpiece

1. Prepare and present: four types of breads (competitor's choice) and four types of breakfast pastry.
2. Bread is to be displayed with a bread showpiece. The showpiece will be included in the judging criteria.
3. Each individual to prepare his dough and bake his breads at his place of work and bring them to the competition for judging.
4. Tasting shall be part of the judging criteria
5. Types recipes required
6. Maximum area w90 x d75cm

Class 06: Friandises/Petites Four/Pralines/Nougatines

1. Five varieties.
2. Six pieces of each variety (30 pieces total).
3. Freestyle presentation.
4. Required one of each variety in a separate small platter for judge tasting.
5. Written description mentioning the theme is required.
6. Typed recipes are required
7. Maximum area w90 cm x d75 cm.

ARTISTIC DISPLAYS

Class 07: Chocolate Carving Showpiece

1. Free-style presentation.
2. No frames or supports.
3. Natural colouring allowed.
4. Minimal glazing is allowed.
5. No moulded work.
6. Maximum area: w80 cm x d75 cm.
7. Exhibit can be no more than 75cm in height including base or socle where used.

Class 08: Fruit & Vegetable Carving Showpiece

1. Freestyle presentation.
2. Light framing is allowed, so long as the construction of the piece does not depend upon it.
3. Maximum area w60 cm x d75 cm.
4. Exhibit can be no more than 55 cm in height including base or socle where used.

Class 09: Open Showpiece

1. Freestyle presentation (but see Rules and Regulations for themes to avoid).
2. Only showpieces made of edible food material will be accepted for adjudication.
3. Maximum area w90 cm x d75 cm.
4. Exhibit can be no more than 75 cm. in height including base or socle where used.



A Member of the World Association of Chef's Societies



GASTRONOMIC CREATIONS

Class 10: Five-Course Gourmet Dinner Menu

Present a plated five-course gourmet meal for one person

1. The meal to consist of:
 - A cold appetiser,
 - A soup,
 - A hot appetiser,
 - A main course with its garnish
 - A dessert.
2. Hot food presented cold on appropriate plates.
3. Food coated with aspic or clear gelatine for preservation.
4. Total food weight of the 5 plates should be 600/700 gms.
5. Typewritten description and typed recipes required
6. Maximum area w90 cm x d75 cm.

Class 11: Four-Course Vegetarian Menu

1. Present a plated four-course vegetarian meal for one person.
2. Suitable for dinner service
3. The meal consist of:
 - An appetizer
 - A soup
 - A main course
 - A dessert
4. To be prepared in advance and displayed cold on appropriate plates.
5. No meat, chicken, seafood or fish to be used, (meat-based gelatine glaze to enhance presentation is accepted).
6. Eggs and dairy products are allowed.
7. Total food weight of the four plates should be 600/700 gms.
8. Typewritten descriptions and recipes required.
9. Maximum area w75cm x d75cm.

Class 12: Presentation of Spanish Tapas

1. Produce eight varieties.
2. Eight pieces of each variety (total 64 pieces)
3. Four hot varieties
4. Four cold varieties
5. Hot food presented cold
6. Food coated with aspic or clear gelatine for preservation
7. Presentation on suitable plate/s or platter/s or receptacles.
8. Eight pieces should correspond to one portion.
9. Name and ingredient list (typed) of each variety required.
10. Maximum area 60cm x 80 cm.
11. Tapas to be based on Spanish traditional tapas and ingredients, presented in modern and up to date presentation style. Presentation to be suitable for a cocktail party style reception, pass around or buffet service.
12. A list of mandatory ingredients will be sent to all entrants.



A Member of the World Association of Chef's Societies



Class 13: New Arabian Cuisine

1. Present a plated five-course gourmet menu for one person.
2. Free style presentation.
3. To be prepared in advance, and presented cold on appropriate plates.
4. Food coated with aspic or clear gelatine for preservation.
5. Menu to be based on ingredients found in the Arabian Gulf and the Middle East.
6. Dishes are to have an ethnic touch and to be presented in an up-to-date setting and decoration.
7. The meal to comprise:
 - A cold appetiser
 - A soup
 - A hot appetiser
 - A main-course with appropriate garnish
 - A dessert.
8. Total food weight for the entire menu should be 600/700 gms.
9. Typewritten description and recipes are required.
10. Maximum area 90w cm x 75d cm

PRACTICAL ARTISTIC

Class 14: Individual Ice Carving

1. Freestyle.
2. 90 minutes duration.
3. Hand carved work from one large block of ice (provided by the organisers).
4. Competitors to use own hand-tools and gloves. A non-slip mat is mandatory.
5. Before the competition starts, competitors will be allowed 30 minutes to arrange and temper the ice block.
6. The use of power tools is forbidden.

Class 15: Ice Carving Team Event

1. Freestyle.
2. Two persons per team
3. 120 minutes duration.
4. Hand-carved work from three large block of ice (provided by the organisers).
5. Competitors to use own hand-tools and gloves. A non-slip mats is mandatory.
6. Great care must be taken with health and safety considerations. If an exhibit becomes in any way unstable or dangerous to competitors or public, it will be destroyed by the organizers.
7. The use of power cutting tills is forbidden but competitors may use hot air guns and cleaning irons.

Class 16: Practical Fruit & Vegetable Carving

1. Freestyle.
2. 120 minutes duration.
3. Hand carved work from competitor's own fruit\vegetables.
4. Competitors to use own hand-tools and equipment.
5. No power tools permitted.
6. Pre-cleaned, peeled material is allowed, but pre-sliced/carved will result in disqualification.
7. Each competitor will be supplied with a standard buffet table on which to work.



A Member of the World Association of Chef's Societies



Class 17: Dressed Lamb - Practical Butchery

1. Prepare a whole, fresh, dressed lamb carcass into various ready-to-cook joints and pieces, some as required by the organisers, the others to competitor's choice.
2. Make a presentation of the finished cuts and off-cuts for exhibiting to the judges.
3. Cuts/joints can be suitable for foodservice or suitable for a retail butchery display.
4. Organisers will supply the dressed lamb for this class.
5. Each competitor will have one banquet table (supplied by the organisers) on which to work.
6. No power tools permitted.
7. Competitors to supply their own:
 - Tools and knives
 - Twine or netting
 - RED cutting boards (this is a municipality requirement and will be strictly enforced)
 - Garnishing
 - Display trays
 - Sundries
8. Time allowed: two hours
9. All tools and sundries will be inspected to ensure that they are hygienically suitable for food use.
10. Cuts required by the organisers are:
 - a) Neck slices or Neck boned.
 - b) 1 x shoulder, boned and rolled, tied or netted ready for roasting.
 - c) 3 pieces shoulder chops.
 - d) Spare ribs.
 - e) 1 x 8 rib Frenched rack.
 - f) Mid-loin chops from a short loin
 - g) 1 x Loin – eye.
 - h) 1 x Tunnel-boned leg tied or netted for roasting.
 - i) 1 x Seam-boned leg trimmed into its 4 primal cuts plus its bone-in shank.

NOTES ON THE PRACTICAL COOKERY CLASSES

These notes pertain to all practical cookery classes. They should be read in combination with the brief of the class entered.

Due to the fact that only one hour is given to complete the competition; competitors are allowed to bring with them an extensive mise-en-place. However, there are restrictions on how much pre-preparation the judges will tolerate. In all cases, the preparation, production and cooking skills of each competitor must be demonstrated during her/his time in the kitchen.

1. All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent. Failure to bring food items chilled will result in disqualification.
2. All dishes are to be served in a style equal to today's modern presentation trends.
3. Portion sizes must correspond to a three-course restaurant meal.
4. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.
5. Competitors are required to bring their own bowls/plates on which to display their dishes.



A Member of the World Association of Chef's Societies



6. Competitors must bring with them all necessary mise-en-place prepared according to WACS guidelines in the hot kitchen discipline.
7. Competitors are to provide their own pots, pans, tools and utensils.
8. The judges will check appliances and utensils for suitability.
9. The following types of pre-preparation can be made for the practical classes:
 - Vegetables/fungi/fruits; washed & peeled – but not cut up or shaped.
 - Potatoes washed and peeled – but not cut up or shaped.
 - Onions peeled out but not cut up
 - Basic dough can be pre-prepared.
 - Basic stocks can be pre-prepared.
 - Basic ingredients may be pre-weighed or measured out ready for use.
 - Fish may be scaled and filleted and the bones cut up.
 - Meat may be de-boned and the bones cut up.
10. No pre-cooking, poaching etc. is allowed.
11. If a farce is to be used for stuffing, filling, etc., at least one of the four portions must be prepared in front of the judges to show the skill.
12. Within 10 minutes after the end of the competition, competitors must have the kitchen thoroughly cleaned and tidied and ready for the next competitor to use.
13. Typewritten description and recipes are always required. Sometimes, two copies of the recipe are required: one is to be handed to the organisers at registration, the other is to accompany the exhibit for the benefit of the judges.

PRACTICAL COOKERY

Class 18: Emirati Cuisine - Practical Cookery.

This class is designed to highlight the indigenous cuisine of the United Arab Emirates. The aim is to have it recognised as a cuisine in its own right, the presentation of which can be adapted and updated to reflect the changes and modernisation fast taking place in the country. The dishes must reflect traditional cooking methods and ingredients as used in local Emirati kitchens, either household or traditional restaurant kitchens. This class shall be judged with the assistance for authenticity purposes with an Emirati national. The food presented must use authentic flavours and ingredients traditionally used in Emirati cuisine; however dishes are to be presented in a style to suit a modern restaurant service.

1. Prepare and present, within one hour, four identical individually plated main courses, using fish, chicken, beef or lamb as the main protein item.
2. Present the main courses within 60 minutes of the competition starting.
3. Typewritten description and recipes are required.

Class 19: Traditional Arabic Mezzeh - Practical Cookery.

1. Prepare and present, within one hour, three varieties of hot mezzeh and three varieties of cold mezzeh.
2. Total mezzeh to be sufficient for 4 persons.
3. No more than one of the following four varieties is allowed to be presented as part of the required mezuzahs. Hommous, Moutabel, Tabouleh, Fatouche.



A Member of the World Association of Chef's Societies



4. The style of each variety of mezzeh can be that of any of the following countries:
 - Lebanon
 - Syria
 - Jordan
 - Morocco
 - Egypt
 - Tunisia
5. Dishes must represent a variety of cooking methods.
6. Two Portions of the mezzeh will be served in the public restaurant; the other two portions will go for judging.
7. No ready made products are allowed.
8. Sauces must be assembled and finished at the competition.
9. Competitors are to provide their own mezzeh bowls.
10. Extra points will be awarded for new style/innovative and creativities in the mezzeh without losing the authentic flavour of the dish.
11. Typewritten description and recipes are required mentioning the country of origin of each dish.

Class 20: Fish & Seafood - Practical Cookery

1. Prepare and present, within one hour, four identical individually plated main courses, using fish and/or seafood as the main protein item.
2. Present the main courses within 60 minutes of the competition starting.
3. Dishes must be presented on individual plates with appropriate garnish not exceeding 200g total food weight excluding sauces.

Class 21: Beef - Practical Cookery

1. Prepare and present, within one hour, four identical individually plated main courses, using beef as the main protein item.
2. Present the main courses within 60 minutes of the competition starting.
3. Typewritten description and recipes are required.

Class 22: The Golden Coffee Pot Junior Team Challenge - Cold Buffet Presentation

This class is limited to eight international teams.
Entry is by invitation only

RULES AND REGULATIONS

NOTE

1. Please read the following regulations carefully. Non-compliance with any regulation could lead to a loss of marks or a complete disqualification.
2. These rules and regulations must be read in conjunction with the brief for each of the classes entered. The class brief forms part of the rules and regulations for the class.



A Member of the World Association of Chef's Societies



HYGIENE

3. Hygiene is of paramount importance throughout the whole of the salon culinaire. Bad hygiene practice by a competitor will result in disqualification.
4. A professional food-safety company will oversee all aspects of hygiene practice at the salon; additionally, it is quite possible that Dubai Municipality Food Control Section will conduct its own hygiene inspections as and when it sees fit. The organisers have no control over these two entities. Should either raise an objection to the standard of hygiene of any particular person or team, that person or team will not be allowed to compete. Be careful with your production; storage; carriage and reconstitution hygiene practices.

THE SECRETARIAT

5. The Emirates Culinary Guild (ECG) is the body responsible for the creation, organisation and administration of the Emirates Salon Culinaire (ESC).
6. ESC is governed by and construed according to the rules of the organisers. The organisers have sole authority to adjudicate on any and all matters pertaining to the Emirates Salon Culinaire.
7. An entrant's acceptance of participation in ESC shall be construed as confirmation of his/her undertaking to submit unconditionally to the jurisdiction of the organisers in regard to all aspects of ESC.
8. The address of the Emirates Culinary Guild (ECG) for all correspondence and inquiries referencing The Emirates Salon Culinaire is: The Emirates Culinary Guild, PO Box 71963 Dubai, United Arab Emirates. Tel: + (971) (4) 3403128. Fax : +(971) (4) 3473742. Email: theguild@eim.ae

COMPETITION ENTRY

9. Participation in ESC is open to anyone who is professionally employed in the preparation of food.
10. Unless the organisers specifically mention a class as being a team event, all classes at ESC are for entry by a single competitor.
11. A competitor may enter as many classes as he/she wishes, but is restricted to one entry per class.
12. A completed entry-form should accompany the entrance fee. Completed photocopies of the form or details on a company letterhead are acceptable as an entry.
13. Completed entry-forms or letterheads must be endorsed by the Head of Department or General Manager of the establishment concerned.
14. Due to lack of space in the practical cookery classes, entry is restricted to 5 entries per class per hotel on a first paid-first-accepted basis.

ENTRY FEES

15. The fee for entry to any class of the salon is AED:100/= (One Hundred) per person per class.
16. Fees must be submitted along with completed entry forms: by way of cash or cheque made payable to: M/s. JHFT 021-092499-002
17. No entry to any class will be confirmed until the appropriate fee is paid. Entries will be accepted strictly on a first-paid-first-confirmed basis.



A Member of the World Association of Chef's Societies



SALON MARSHALS

- 18.** A salon Marshal-at-arms will be recognisable by a badge displaying the logo of the Emirates Culinary Guild and the legend 'ESC Marshal'.
- 19.** Marshals are charged with ensuring that the rules and regulations of ESC are observed by all concerned.
- 20.** Competitors, helpers and visitors are all obliged, without question to cooperate with the marshals at all times.

COMPETITORS AND HELPERS

- 21.** Each contestant is allowed one helper to assist him/her with carrying equipment. No other help is allowed to a competitor within the preparation area.
- 22.** A competitor must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
- 23.** A competitor's helper must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
- 24.** If a competitor is incorrectly dressed whilst at ESC, his/her exhibit will not be judged.
- 25.** If a helper is incorrectly dressed he/she will not be admitted to the exhibition.
- 26.** Competitors and helpers must not wear any logo, mark or identifying colour, except those supplied by the organisers.
- 27.** Logos, marks and identifying colours provided by the organisers must be worn by the competitor and helper in the position indicated to them by the organisers at the time of registration.
- 28.** Competitors and helpers must enter with exhibits through the stipulated gate at the rear of the exhibition hall in which the salon is being held and attend at the organisers' registration booth to complete registration formalities.
- 29.** A competitor entered in a practical competition must register at least 15 minutes before the commencement of the competition.
- 30.** Any competitor not in place and ready to start at least five minutes before the time a competition commences, will be disqualified.

EXHIBITS

- 31.** Each exhibit must be the bona fide work of the entering competitor. It must be solely the work of the competitor and must be certified as such by the Head of Department or General Manager.
- 32.** Each exhibit must be a completely original work, it must not have been displayed previously (in whole or in part) in any competition or exhibition whether private or public.
- 33.** All exhibits must be of edible substance except for framing, socles and stands where they are allowed.
- 34.** It is forbidden to use any living entity whatsoever as part of an exhibit (e.g. tropical fish).
- 35.** It is forbidden to depict religious, nude or political themes in an exhibit.
- 36.** All exhibits must be suitable for presentation as a decorative item in a family restaurant setting.
- 37.** An exhibit must not carry any logo, label or mark of identification; however, a competitor or helper must be able to identify his/her exhibit if required.
- 38.** Each competitor is responsible for his/her own exhibit and should ensure that it is available in its proper place for judging on the day and time specified.
- 39.** Exhibits to be judged must be registered and in place by 09:00 hrs.
- 40.** No preparation or finishing of exhibits is allowed in any area except the designated preparation area at the rear of the salon area.



A Member of the World Association of Chef's Societies



- 41.** Finished exhibits must be placed in the position indicated by the organisers.
- 42.** No interference with an exhibit is allowed once the organisers have deemed it as submitted for judging.
- 43.** A competitor must leave the judging area as soon as his/her exhibit is in place or when instructed by the organisers, whichever is the sooner.
- 44.** No competitor or anyone from his/her establishment is allowed to approach or speak with or at a judge without the express permission of the organisers.
- 45.** Competitors must remove their exhibits only when instructed by the organisers.
- 46.** Any exhibit removed from display without the permission of the organisers will be disqualified from receiving any award.
- 47.** An exhibitor may, at the discretion of the organisers, be requested to move his/her exhibit to a separate enclosure to remain for part, or for the duration, of the exhibition.
- 48.** Failure by a competitor to register or exhibit at the specified time could result in disqualification.

AWARDS

- 49.** Gold, silver and bronze medals and certificates and certificates of merit are awarded solely at the discretion of the judges.
- 50.** The decision of the judges is final and each competitor agrees to abide by it without comment.
- 51.** Certificates and medals will normally be presented at c.18:00 each day; but this may change according to circumstance.
- 52.** Any medal or certificate that is not accepted by the competitor or his/her helper at the presentation ceremony for that day will be forfeit, unless prior arrangements are made with the organisers.
- 53.** A competitor or his/her helper must be correctly dressed as stipulated in the rules when collecting medals or certificates

THE GOLDEN COFFEE POT CHALLENGE COLD BUFFET PRESENTATION

- 54.** This class is limited to 8 international teams and is by invitation only.
- 55.** Invitees are provided with a copy of the class brief.

COPYRIGHT

- 56.** All exhibitors and competitors at ESC assign all rights concerning videos, photographs, menus, recipes, exhibits, sound recordings etc. to the Emirates Culinary Guild.
- 57.** Disclaimer:
- 58.** The organisers are entitled to cancel or postpone the Salon, or to alter the duration, timing or schedule of any event.
- 59.** The organisers reserve the right to cancel any classes or limit the number of entries or extend, modify or revoke any of the rules and conditions without being held liable for any claims for compensation whatsoever.
- 60.** The organisers will not under any circumstances be held liable or responsible for the loss or damage of any exhibit, equipment, goods or personal effects.

INFORMATION FOR THE YEAR 2010

- 1.** Dates of the competition: 21st to 24th February.
- 2.** Venue: Zabeel Hall at Dubai International Convention and Exhibition Centre
- 3.** Entry to the competition through the gate at the rear of Zabeel Hall.
- 4.** The closing date for receipt of completed entry forms and fees is 25th December 2009.
- 5.** Access to the preparation area begins at 07.00 each day.
- 6.** Registration of exhibits commences at 07.00 each day.
- 7.** On the first day (21st Feb), the morning entry might be delayed due to security checks by Dubai Police. Allowances will be made to competitors to make up for any time delays suffered.

GULF GOURMET

FROM US, FOR US.



ECG Corporate
member directory

Al Ghurair – Foodservice Division

Mr. Sameer Khan
Mobile No: 050 4509141
Office No: 04 8852566
Email: SameerK@alghurairgroup.com

Al Sharq Al Aqssa Group

Ms. Lorena Joseph
Mobile No: 050 454 36 81
Email: lorenaj@eim.ae

Arab Market & Finance, Inc.

Ms. Lina Kanaan
Tel: +961-1-740378 / 741223 / 751262
Email: linak@amfime.ae

Aramtec

Mr. Syed Iqbal Afaq
Email: syediqbal@aramtec.com

Bahraja Trading

Tel: 009714 7447401
Email: bahraja@emirates.net.ae

Barakat Quality Plus

Mr. Jeyaraman Subramanian
Tel: 009714 8802121
Email: jr@barakat.com
Mr. Mike Wunsch
Tel: 009714 8802121
Email: mikwuuae@emirates.net.ae

Baqer Mohebi

Mr. Radwan Mousselli
Mobile No: 050 387 2121
Office No: 04 3417171
Email: radwan.bme@mohebi.com

Bocti Overseas

Eric Torchet
Office No: 04 3219391

Boecker Public Health Food Safety

Mr Antoine A Sater
Office No: +961 (3) 209 817
Email: ceo@boecker.com

Bragard LLC

Mr. Nicolas Dujardin
Mobile No: 050 1490535
Email: Nicolas.dujardin@bragard.com

Churchill China PLC

Mr. Glenn Ewart
Mobile No: +44 7974 919548
Office No: +44 1782 524361
Email: Glenn.Ewart@churchillchina.plc.uk

Convotherm

Mr. Gerhard Eichhorn
Tel: +49 (0) 8847 67 815
Fax: +49 (0) 8847 414
Mobile: +49 (0) 176 17617252
UAE mobile: +971 (0) 56 6047411
Mail: g.eichhorn@convotherm.de

Custom Culinary – Griffith Laboratories

Mr. Khaled Hamza
Mobile No: 050 2880380
Office No: 04 8818525
Email: khamza@griffithlaboratories.com

Dairy Products France

Ms. Morgane Danet
Office No: 04 2833741 ext 202
Email: Morgane/danet@sopexa.ae

DOFREEZE LLC

Mr. Aamer Fayyaz
Tel: 04 3476320
Email: afayyaz@emirates.net.ae

Dudson Group

Ms. Sharon Black
Email: Sharon.black@dudson.com

Ecolab Gulf FZE

Mr. Andrew Ashnell
Mobile No: 050 5543049
Office No: 04 88736 44
Email: andrew.ashwell@ecolab-gulf.ae

Electrolux

Mr. Mauro Zanchetta
Email: mauro.zanchetta@electrolux.it

Elfab

Mr. Ahuja M.S.
Office No: 04 337 7378
Email: Elfab@eim.ae

EMF Emirates LLC

Mr. Pierre Feghali
Mobile No: 050 4533868
Office No: 04 2861166
Email: pierre@emf-emirates.ae

Emirates Snack Foods

Mr. Ron Pilnik
Mobile No: 050 6572702
Office No: 04 267 2424
Email: rdpesf@emirates.net.ae

Faisal Al Nusif Trading LLC

Mr. Thomas Das
Mobile No: 050 625 3225
Office No: 04 3391149
Email: fantco@emirates.net.ae

Federal Foods

Mr. Umesh Agrawal
Office No: 04 3390005
Email: umesh@federalfoods.ae

Fonterra

Mr. Amr W Farghal
Office No: 04 3388549
Email: amr.farghal@fonterra.com

Food Specialities LLC

Mr. P.L. Sudheer Kumar
Mobile No: 050 6554770
Office No: 04 340 7471
Email: Sudheer@foodspecialities.com

Frisch & Frost

Mr. Hans Boettcher
Mobile No: 0049 1629069053
Email: h.boettcher@frisch-frost.at

Greenhouse

Mr. Petros Hadjipetrou
Mobile No: 050 6282642
Office No: 06 5332218/19
Email: greenhse@emirates.net.ae

Horeca Trade

Mr. Hisham Jamil
Office No: 04 347 71 66
Email: hisham.jamil@horecatrade.ae

IFFCO

Foodservice
Mr. Syed Kazim Najam
Mobile No: 050 634 5481
Office No: 06 5029239
Email: Snajam@iffco.com

Jashanmal National

Mr. Sebastian De Souza
Mobile No: 050 6526908
Office No: 04 2277780
Email: desouza@jashanmal.ae

JM Foods LLC

Mr. Robert Mitchell
Office No: 04 3386580
Email: robert@jmfoodgulf.com

JohnsonDiversey Gulf

Mr. Marc Robitzkat
Mobile No: 050 459 4031
Office No: 04 8819470
Email: marc.robitzkat@johnsondiverse.com

John Holt Foods

Mr. Alen Thong
Tel: 009715 347 20 49
Email: jathong@emirates.net.ae

Laederach Middle East

Mr. Philippe Blindenbacher
Mobile No: 050 895 1715
Office No: 04 299 8283
Email: Philippe.blindenbacher@laederach.ae

Lamb Weston

Mr. Sajju Balan
Mobile No: 050 4907980
Email: sajjubalan@lambweston-nl.com

LG

Ms. Anita Shah
Email: anitashaa-j@gmail.com

Masterbaker

Mr. Ram Narayan
Mobile No: 050 424 8020
Office No: 04 8815055
Email: ramn@switzgroup.com

Meat Livestock Australia (MLA)

Mr. Ian Ross
Mobile No: 00973 396 99154
Office No: 00973 17223003
Email: iross@mla.au

Mitras International Trading LLC

Mr. Jagdish Menon
Mobile No: 050 6546661
Office No: 04 35230001
Email: jagdishm@eim.ae

MKN Maschinenfabrik Kurt Neubauer GmbH & Co

Mr. Stephan Kammel
Tel: +49 (5331) 89207
Email: km@mkn.de

Elias Rached
Business Development Manager
T: +97172041336
F: +97172041335
M: +971505587477
rac@mkn-middle-east.com

Mohamed Hareb Al Otaiba

Mr Tahir Chatawala
Tel: 04 3414900
Email: info@mhao.ae
Multivac Middle East (FZE)
Mr. Hans A. Isacson
Mobile No: 050 4823820
Office No: 04 2991980
Email: hans.isacson@ae.multivac.com

National Honey Board

C/o Arab Market & Finance, Inc.
Ms. Lina Kanaan
Tel: +961-1-740378 / 741223 / 751262
Email: linak@amfime.ae

Nestlé Professional ME

Mr. Nauman Ehsan
Email: Nauman.Ehsan@ae.Nestlé.com

RAK Porcelain

Mr. Ravi
Email: ravi@fnbekfc.ae

Royal Culimer

Mr Jeroen Tollenaar
Te: 04 8817847
Email: jtollenaar@culimer.com

SADIA

Mr Patricio
Email: patricio@sadia.ae
Mr. Daniele Machado
Email: Daniele.Machado@sadia.com.br

SAFCO

Mr. Ajit Sawhney
Tel: 009716 5339719
Email: ajit@sawhneyfoods.ae

Seascope Int'l General Trading

Mr. Ibrahim Al Ghafoor
Office No: 04 3378220
Email: ghafoor@seascope.ae

Steelite International

Mr. Gavin Dodd
Mobile: +971 50 6920151
Email: gavindodd@ronai.co.uk

Target Bakery & Pastry Combination ME

Mr. Gerhard Debracher
Mobile No: +965 682 5428
Email: gdebri@emirates.net.ae

Transmed Overseas

Mr. Hani Kiwan
Office No: 04 334 9993 Ext 386
Email: hani.kiwan@transmed.com
Truebell Marketing & Trading
Mr. Bhushant J. Ghandi
Mobile: +971 50 6460532
Email: fsd@truebell.org

Technical Chemical Laboratories

Mr. Ghalal Ghaly
Mobile No: 050 2489498
Office No: 04 267 5820
Email: galaghaly@tcl-eg.com

Unilever Food Solutions

Mr. Hisham El Tarabouly
Office No: 04 8815552

US Meat Export Federation

Ms. Lina Kanaan
Tel: +961-1-740378 / 741223 / 751262
Email: linak@amfime.ae

US Dairy Export Council

Ms. Lina Kanaan
Tel: +961-1-740378 / 741223 / 751262
Email: linak@amfime.ae

Winterhalter ME

Mr. Joachim Dandja
Tel: 009716 7447401
Email: jdandja@winterhalter.ae



Date of Application:

Family Name: (Mr./Ms./Mrs.)		
First Name/s:		
Nationality:	Civil Status:	Date of Birth: dd/mm/yy
Name of Employer:	Address in Home Country:	
Work Address:	Tel:	
Web Address:	Email:	
Telephone Office:	Professional Title:	
Fax Office:	Type of Membership Required: (Please tick one)	
Tel. Home:	Corporate <input type="checkbox"/> Senior <input type="checkbox"/> Junior <input type="checkbox"/>	
Fax Home:		
Email:		

Declaration to be Signed by all Applicants
 I wish to join the Emirates Culinary Guild. I have read the ECG Constitution and By-laws. I agree to be bound by the requirements of the constitution. If elected, I promise to support the Guild and its endeavors, to the best of my abilities.

Signed:.....

Proposed By: Sig:.....

Seconded By: Sig:.....

FOR OFFICIAL USE ONLY

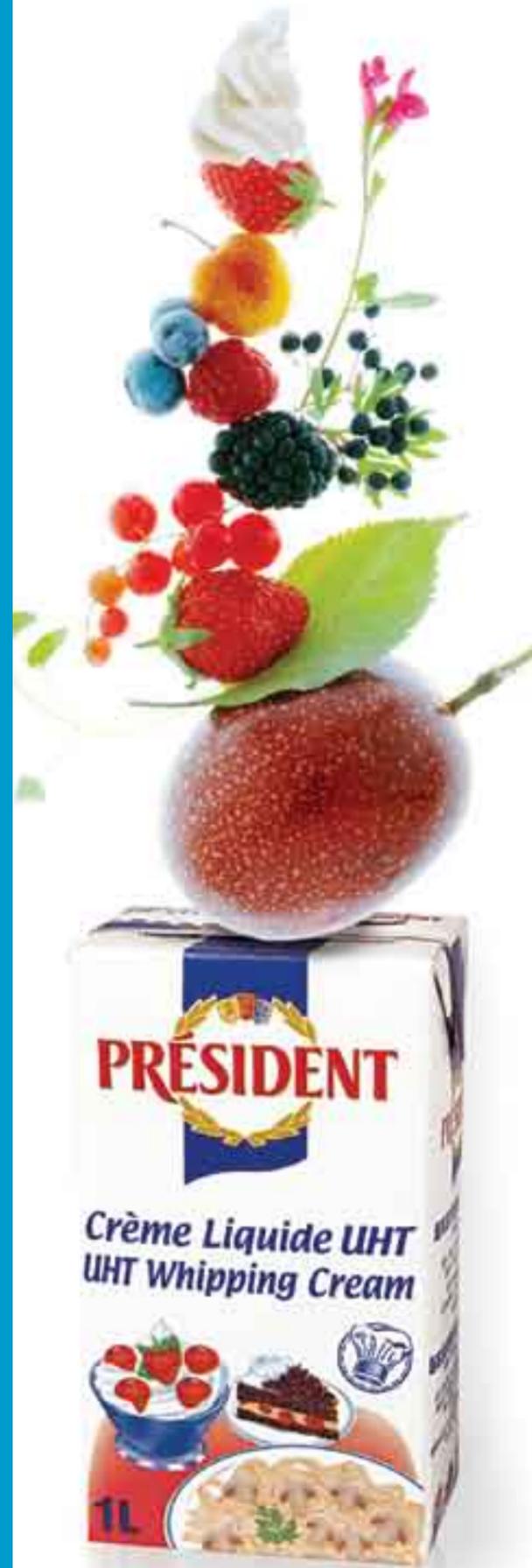
Remarks:

Payment received?

Certificate Given.	Pin Given.	Medal & Collar Given
--------------------	------------	----------------------

Approved President.....	Approved Chairman.....
-------------------------	------------------------

Fees:
 Senior Members: Above the rank of chef de partie (or senior chef de partie on executive chef's recommendation).
 Dhs: 350/= joining Includes certificate; member-pin, member medal and ECG ceremonial collar.
 Dhs: 150/= per year thereafter.
 Junior Members: Chef de partie or below Dhs: 50/= membership valid for duration of member's stay in UAE.
 Includes member-pin and certificate.



A solid base for high quality cooking

Hit the top!

UHT Whipping cream

A versatile cream, ideal for whipping

President 35.1% fat liquid UHT whipping cream will amaze you. However you use it, it maintains all its qualities and remains an indispensable ingredient for all your recipes.

Light and airy, it produces one of the stiffest whipped creams, with the exceptional whipping rate of 2.5.

Even after 48 hours refrigeration, it still possesses all the qualities of freshly whipped cream, which means that all your creations will also remain as fresh as when you first made them.

Rich and smooth, even when added to ingredients with a high acidic or alcohol content, it is the ideal ingredient to enhance your salads and desserts.

Stable and reliable, it remains consistent even at high temperatures.

President liquid cream will take your cooking to dizzy heights.

President liquid cream is recommended by top chefs.



Excellent whipping rate : 2.5 Cold : rich and smooth Not consistent, good reductive qualities

Website : www.lactalis.com

A dash, a sprinkle, do we have a winner?

Get ready for Menus of the Masters 2010.

Do you have what it takes to stir up a winning concept? Apply now and you could make it. This competition is open to all chefs so start sending your contact details and CVs to maryanne.gardner@ae.nestle.com. The deadline for submission is the 21st of January 2010.

