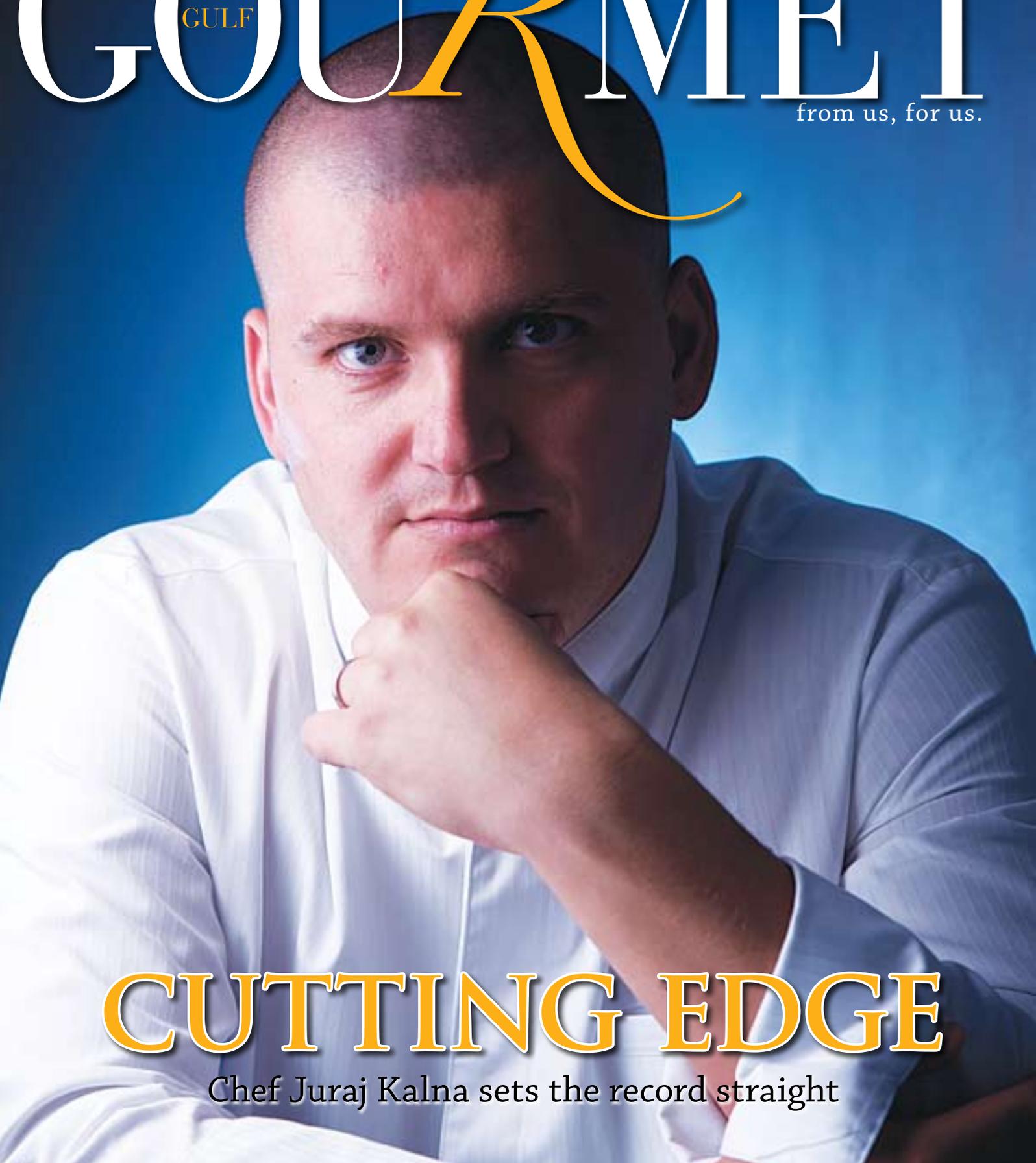


NOVEMBER 2009

GULF GOURMET

from us, for us.



CUTTING-EDGE

Chef Juraj Kalna sets the record straight

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

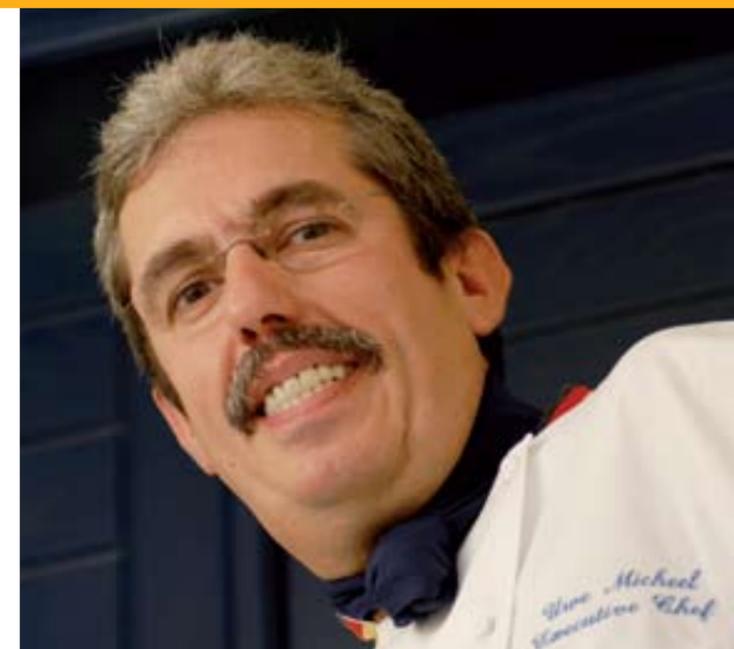
2.2 liters x 6
75ml / 30 portions



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FROM THE

President's station



Dear Fellow Chefs, Colleagues, Ladies and Gentlemen,

Welcome to the November issue of Gulf Gourmet. I would like to first thank everyone who came for our Charity Blood Donation - thank you for helping to save lives. We will have another one in the beginning of the New Year - hope to see even more of you then.

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

Andy Cuthbert and Alen Thong have already met with the DWTC - the layout of the Salon will change a little this time, which I believe is the right way for it to grow and move forward. We will also be welcoming junior teams from different countries for the first time. A full update on the Salon will be presented at our next Guild meeting, to be held on November 8th, 2009. The location will be confirmed soon.

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 - 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 profiles of our corporate members in this issue - Nonions and Ecolab, who is a long time supporter. I would also like to thank all our supporters who are with us through this difficult market situation, and I hope that all businesses recover very soon.

Thanks to Chef Andy Kurfurst and his team from the Renaissance Hotel Dubai for hosting our October meeting.

Culinary regards,

Uwe Micheel

President of Emirates Culinary Guild

Director of Kitchens

Radisson Blu Hotel, Dubai Deira Creek

friends of the guild

friends of the guild



دائرة السياحة والتسويق التجاري
Department of Tourism and Commerce Marketing



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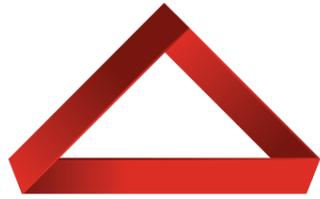


Thinking of you



friends of the guild

friends of the guild



ASAAT



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friends of the guild



Master of Performance



Masterbaker Marketing FZCO



GULF GOURMET

FROM US, FOR US.

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GULF GOURMET

FROM US, FOR US.

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ON THE CUTTING EDGE

Chef Juraj Kalna, Executive Chef, The Edge Restaurant and Lounge, and his team has repeatedly made history this year – first at the Emirates International Salon Culinaire by bagging the top three slots, and next at the Junior Chef of the Year competition, taking home the top four titles. Now, the region is pinning their hopes on him to bag the coveted Global Chef title at the upcoming WACS Congress in Chile. He reveals to Gulf Gourmet the secret behind his groundbreaking success and his plans for the future.

by Tasneem Abdur-Rashid



D

ubai is renowned for making headlines. From having the world's tallest tower dominating its skyline to housing the world's largest mall, it really is no stranger to being the first, the biggest

and the best. Recently, the UAE was marked on the map again, this time, for being home to The Edge Restaurant and Lounge, currently the trendiest, most exclusive and definitely edgiest restaurant in town. Although the concept of The Edge is definitely unique, what sets it apart from all the other top notch gastronomical destinations is its award-winning kitchen staff.

With an Executive Chef like Chef Juraj Kalna, who is well accustomed to pocketing accolades, having won the Gastronomist of the Year Award in 2006 and 2008, while the first runner up award went to Yerson Behi, the Sous Chef at The Edge, it comes as no surprise that his team did well in 2009. But what came as a total shock was the sheer manner in which the culinary team dominated the entire event. Not only did they win Gastronomist of the Year 2009, but they also took home the second and third place titles. In addition, they won the best live cooking dish of the event, and came first, second, third AND fourth place in the Junior Chef of the Year competition in July. A complete first in the history of the industry.

"We planned it for a while," Chef Juraj confesses with a smile. "It required a lot of dedication from the team, and our success lies in teamwork and in perfecting traditional techniques. Perfect dishes aren't about trying to reinvent the wheel, but about focusing on the simplicity of the food, drawing out its flavour and essence."

So how do chefs that work full-time manage to find the time and energy to prepare for competitions? According to Chef Juraj, they work through the night and forsake their sleep, their social lives, and occasionally, their sanity, to get the practice in.

"We drink crates and crates of Red Bull during competition time," he says with a laugh. "We stay awake the whole night and refine our preparation techniques, learn new recipes, and perfect existing ones. It really does involve a lot of commitment, and every single chef on my team is 100 per cent dedicated to excelling. My kitchen isn't the place to be if you want to relax or have it easy."

PERFECT DISHES ARE NOT ABOUT TRYING TO REINVENT THE WHEEL, BUT ABOUT FOCUSING ON THE SIMPLICITY OF THE FOOD, DRAWING OUT ITS FLAVOUR AND ESSENCE.



Chef Juraj doesn't just train his staff and encourage them to participate in competitions though. He too actively competes, and having recently won the Middle East and North Africa (MENA) division at the Regional Chef Awards in South Africa, he will travel to Chile for the Global Chef Awards in January 2010.

The eliminations have seen over 80 countries compete to represent their regions, with only seven chefs chosen at the end. During the competition in South Africa, the chefs had to prepare four dishes using ingredients that had been previously disclosed within an extremely tight time frame. With only one assistant and five hours to create gastronomical wonders four times over to twelve judges, allowing only forty-five minutes to create each dish, the competition was extremely intense. But Chef Juraj thrives on challenges and thoroughly enjoyed the experience.

"For the first course, we were given fresh asparagus and an assortment of mushrooms, the second utilised fresh salmon, the third used grassfed lamb, and dessert had to involve dark and milk chocolate with citrus fruits. It was a lot to play around with, so I decided to focus on the core ingredients and create dishes that were simple yet flavoursome, that allowed the ingredients to speak for themselves," he explains.

Chef Juraj's menu began with the delectable Daedal Miscellany, which consisted of red and white tomato formulations with marinated asparagus, quail egg, shiitake and baby mizuna. The second course was Salmon Tritone: olive oil poached salmon with salmon





roe, chilled salmon roll with caper and cream cheese, and Japanese seared salmon with the essence of green peas and micro leaves. The third course was a doublet of lamb: slow roasted loin on a potato and bacon galette with spinach, confit on cauliflower puree with buttered carrots and a sour-cherry decoction.

The crowning glory of the menu was the dessert: a warm chocolate melt-cake with Grand Marnier cloud; pineapple-infused soft biscuit, intense chocolate rondure with passion-fruit conserve and orange ice cream.

His menu clearly impressed the 12 judges, who were looking for the right chef to represent their region; a chef who had the ability to compete at the global event that would be even tougher.

"We haven't been told the ingredients in advance this time, which obviously makes it a lot more difficult than the regional competition," he explains. "We're assuming that it will be a black box competition, where the ingredients will be disclosed the day before the actual event, and we'll have an hour to create a menu."

For a competition like this, according to Chef Juraj, the only way to prepare is to practice cooking with new ingredients, and to refine basic techniques on vegetables, fish and meat.

"There's no point in perfecting certain recipes or certain ingredients as they may not even come up. So the best thing to do is understand all basics – like pureeing, sautéing, and so on, which can be adapted

to complement whatever ingredients that come up. I'm not nervous yet, but I probably will be closer to the competition!" he smiles.

For Chef Juraj, every night at The Edge prepares him and his team for surprise competitions. The restaurant and lounge based in Dubai International Financial Centre (DIFC) takes customer focused fine dining to a new level. There are no menus at The Edge – each meal is completely tailor-made for the customer, depending on their likes, dislikes, allergies, budget and how much time they are planning to dine for. Their preferences and requirements are ascertained during the reservation process, and the menus are created exclusively by the team during the day, before the diners are due to come in.

"We try to offer them something different, dishes they ordinarily wouldn't have thought to order. The meal comes as a complete surprise to them, and is more than a dinner – it is an entire experience," he boasts.

Indeed, with the minimum option being the AED 600 six-course, with the most expensive being the unlimited course option costing AED 1200, it truly is a journey of taste. Everything, from the bespoke menu to the careful explanation of the various dishes delivered by the captain, to the attentive, yet discreet service, is exceptional, creating an aura of unparalleled urban sophistication for the customers. And should they offer a customer a dish that they don't particularly fancy?

"We simply remove it and offer an alternative. My staff pays attention to detail in a subtle manner. They are attentive without being annoying. They can discern whether a customer has enjoyed the dish or not, and if not, they will replace it with another without even being asked. We pride ourselves on our excellent service, and all of our customers have commented on this aspect of the concept. It was the owner of the restaurant's desire to bring back excellent customer service, something that is often lacking in many premium establishments," he explains.

Having worked in some of Dubai's most exclusive restaurants for ten years (including the JW Marriott and Emirates Towers), Chef Juraj has definitely come a long way since his childhood, watching his mother prepare meaty Slovakian meals, and his teenage years attending hotel school in his home country, Slovakia.

Dedicated, focused and extremely passionate about his career, he admits that as a teenager, he had a

FOR ME, ITS NOT JUST THE FOOD THAT MAKES THE PERFECT MEAL - IT'S THE COMPANY - THE PEOPLE WE HAD IT WITH, THE CONVERSATION, THE LAUGHTER AROUND THE DINNER TABLE.



very distinct plan for himself. He aimed to have been involved in the opening of a new restaurant of which he would be the Executive Chef (check), and he also planned to have numerous accolades under his apron, all by the age of 30 (check). And now that he's achieved this, the sky's the limit.

"Of course I'd love to own a restaurant some day," he reveals. "A casual, informal restaurant that focuses on good, simple cuisine, like my mama's. Nothing beats her cooking!"

Chef Juraj admits that his mother's cooking has always been superior to his, and it was her talent that inspired him to become a chef. Cooking definitely runs in the family, and his younger sister is currently at hotel school. Even his wife, whom he has known since they were at school together, enjoys cooking, and whenever they hold dinner parties, they both cook together.

"My mother was a teacher by profession, but she also loved to cook, and had a catering business on the side until she retired. For me, it's not just the food that makes the perfect meal though, it's the company. My wife and I always remember certain dishes by the fond memories that accompany it – the people we had it with, the conversation, the laughter around the dinner table. Dining is far more than just the process of eating – it is an emotional experience as well."

It is this ethos that Chef Juraj takes wherever he goes, adding a little bit of soul to every dish he creates – and it is this that makes him, and his restaurant, at the cutting edge of Dubai's ever-growing culinary scene. 🍴

CHEESY DELIGHTS

Some moments from the recently held workshop on US cheese courtesy the US Dairy Export Council.

ALL ROADS LED TO THE RADISSON BLU HOTEL AS THE US DAIRY EXPORT COUNCIL DEMONSTRATED HOW TO BEST USE THE FINE CHEESE PRODUCED IN THE US.



AFTER AN ENLIGHTENING SESSION ON COOKING, PARTICIPANTS COULD EXPERIENCE THE FLAVOURS AS THEY SAMPLED THE DISHES PREPARED FOR THE DAY. A DELECTABLE EXPERIENCE FOR SURE!





 Transmed
Foodservice
presents

THE *Chef's* TABLE

Chef Max Grenard, Executive Chef,
Dubai Creek Golf & Yacht Club, tells Gulf
Gourmet about dining on a wonder of
the world and cooking with a monkey!



What does food mean to you?

It's not only a job, it's a passion.

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

In the kitchen, I am stricter. Quality means discipline.

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

Queen Elizabeth, for the Commonwealth in Malta in 2006. What makes it memorable is the challenge and great satisfaction of serving all those important people at one time.

Can you tell us about a funny kitchen disaster?

I was meant to cook in a farmhouse in Africa. When we entered the house, we had a very friendly, unexpected guest, who messed up our kitchen - all sorts of things were found on the floor, including eggs, sugar, flour, pepper. The chef was a monkey!

Who cooks at home?

My wife.

What do you do when not cooking?

I am on the other side of the table.

Do you eat to live or live to eat?

I live to eat.

What is your favourite dish?

Autumn, mushroom, game.

What would you never eat?

Exotic food.

What's been your worst experience with food?

When the electricity went off during service, and we did not manage to finish the food properly.

And your best?

A dinner on the Great Wall of China.



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

A twist of Continents and molecular cuisine.

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

Sushi, because at least I still have a selection from which to choose from.

What's your favourite kitchen appliance and why?

Paco Jet, because it is the fastest sorbetier machine.

What's the one ingredient you cannot cook without?

Salt.

What's the most overrated ingredient/dish?

Hamburger.

Your favourite cologne?

Jean Paul Gaultier.

Your favourite brand of suits?

Bragard.

Your favourite brand for accessories?

Global.

Your favourite film?

Ratatouille.

Starter

Prawn Spring Roll Mojito

Deep-fried rice paper filled with minted prawns, glass noodles and vegetable julienne, served with a brown sugar, rum and lime dressing.

Fish Course

Monkfish tail

Roasted monkfish tail pricked with wild garlic and fresh thyme, accompanied by a sauce vierge set on a bed of confit portabello mushroom, fresh tagliatelle and a mixed bell pepper fricassee.

Meat Course

Duo of Duck

Duck leg confit with crushed potato and Périgourdine sauce, topped with pan-fried duck foie gras escalope, accompanied by mange tout and marbled pumpkin.

Dessert

Aqua Tea Experience

A creamy green tea panacotta, white forest black tea gateau, lychee tea sorbet and an infusion of flower tea.

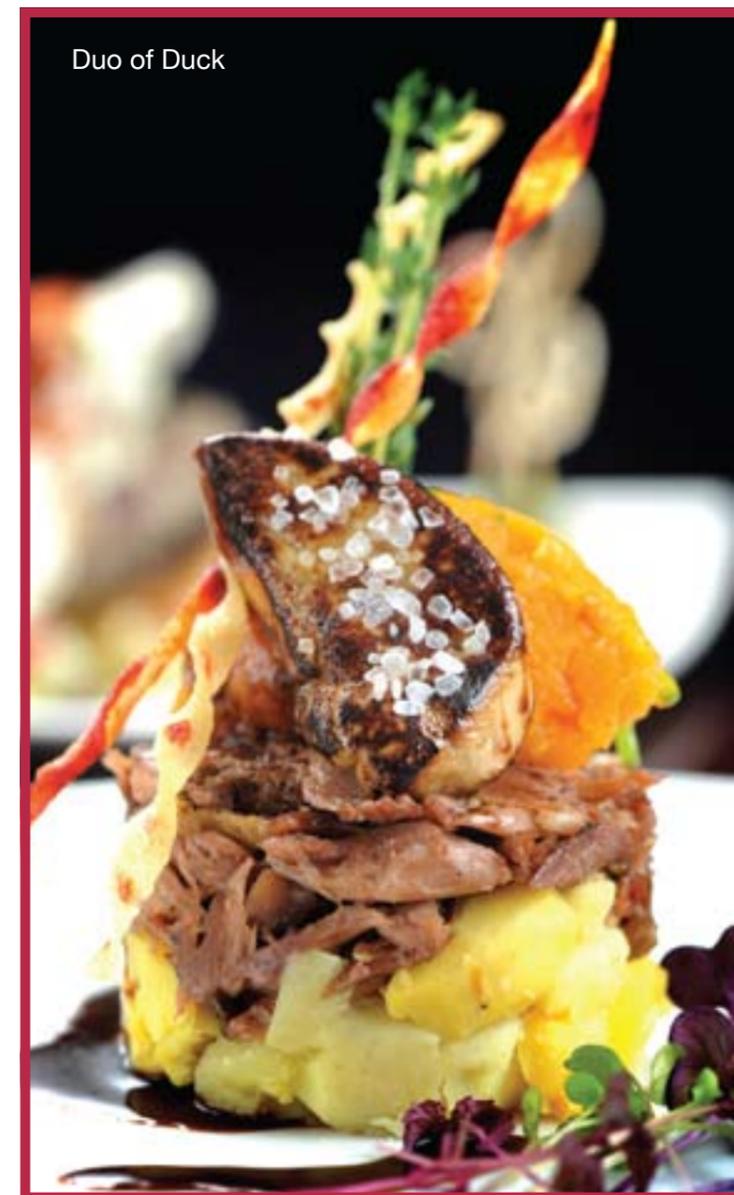
Prawn Spring Roll Mojito



Monkfish tail Dhs 138



Duo of Duck



Your kind of music is...

Les Enfoires (French Singers).

Your favourite bar/nightclub in Dubai?

Belgian Beer Café.

Your most memorable vacation.

The Philippines.

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

My soon-to-arrive son or daughter.

Aqua Tea Experience





STOCKING UP ON FLAVOUR

Chef Zain Sidhu, Advisory Chef, Nestlé Professional Middle East, highlights the many advantages of Maggi Chicken and Beef Stock powder. Gulf Gourmet takes a listen.

Tell us a little about the product – name, contents, etc.

MAGGI Chicken stock and MAGGI Beef Stock are convenience products from Nestlé Professional, specifically formulated for the Out of Home Industry. As a fundamental ingredient in kitchens across the world, it is important that the MAGGI Powder Stock range is consistent in quality, texture and taste. Made from real chicken and beef, the MAGGI stock range is the perfect time saver for busy hotels, restaurant outlets and catering companies. The MAGGI Stock Range is in a powder format, and can be used as a liquid stock or dry seasoning.

What are the key elements to look for in a good stock?

The appearance of the stock must be clear, the dominant aroma must be of strong chicken or beef scent, and it should be flavoured mildly with a good balance of herbs.

How many of those elements can you find in this product, and in what degree?

The MAGGI Stock range provides a clear stock with low salt and fat content to ensure the Chef has flexibility to tailor-make each dish to his liking. Created using real chicken and beef, the MAGGI Stock range is bursting with flavour.

Can you tell us how chicken stock is traditionally made?

Yes, chicken stock is made from the carcass (bones) of the whole chicken. They are washed and cleaned. The next step is to clean and cut the mirepoix of vegetables, which are known as ‘root vegetables’, such as carrots, leeks, celery and onions. Place the bones and vegetables in a deep stock pot, and cover with cold water. Bring to a boil and skim the scum from the top. Add a bouquet garni (sprig of thyme, bayleaf and a small celery stick, tie with string) to the stock. This will give the stock a more aromatic flavour. Let the stock gently simmer for approximately 3 -4 hours. When the stock is ready, strain it through a

conical strainer into a clean container. Allow to cool, then cover well, and place into the chiller.

What are the various uses of stock? Can you give some examples.

There are many applications for stock – it can be used to make soups, sauces, consommés, as a seasoning for burgers, rice dishes, pasta and kebabs.

Can you give us some information about the history of the MAGGI Stock range?

The original company came into existence in 1872 in Switzerland, when Julius Maggi took over his father's mill. It quickly became a pioneer of industrial food production, aiming at the improvement of the nutrition of worker families. It was the first to bring protein-rich legume meal to the market, which was followed by ready-made soup in 1886.

The 'MAGGI Bouillon cube' was introduced in 1908, as a meat substitution product. A quality, cost-effective alternative to real chicken and beef, whilst still delivering the nutritional benefits and flavour.

Can you give us a comparative analysis of fresh vs powdered, listing the pros and cons of both?

Of course, most Chefs prefer fresh. However, nowadays, with demands on time, many Chefs convert to ‘convenience products’, which can actually help them in many different situations. We at Nestlé Professional regard our products as ‘Chef solutions’, assisting the Chef to save time and cost on basic ingredients, which means more time to add special touches that enlighten guests.

How can this product be a value addition to a kitchen?

All products from our MAGGI stock range are a ‘fundamental ingredient in the kitchen’ – they provide quick solutions, save time and reduce wastage. It is also more cost effective than making stocks from fresh ingredients.



SAUDI MEAT KEBAB - KEBAB EL MIROU

Serves 10 persons

INGREDIENTS

- 1 kg minced beef
- 1 cup plain flour
- 1.5 teaspoon ground black pepper
- 1 teaspoon ground cinnamon
- 2 teaspoon ground coriander
- 6 cloves garlic, crushed
- 2 eggs
- 4 cubes MAGGI Beef stock (40g MAGGI Beef Stock powder/ paste), dissolved in water
- 4 tablespoons vegetable oil or ghee

METHOD

In a large bowl, mix the minced meat with the flour, all spices, garlic, egg and the dissolved MAGGI® Beef stock until a well combined mixture forms. Divide the mixture into small equal size balls.

Heat oil or ghee in a large frying pan and fry the meat balls for 4-5 minutes or until golden brown. Serve hot.

CHICKEN SALONA

Serves 10 persons

INGREDIENTS

- 2 ½ kg chicken, cut into pieces
- 2400 ml water
- 3 tablespoons vegetable oil
- 5 medium onions, finely chopped
- 5 cloves garlic, crushed
- 1 small fresh ginger, peeled and crushed
- 2 tablespoon tomato paste
- 800 g potatoes, cut into large cubes
- 800 g baby zucchini, peeled and cut into thick slices
- 800 g eggplants, peeled and cut into large cubes
- 900 g tomatoes, chopped
- 5 dried limes
- 3 small green chilli peppers, chopped
- 5 cubes MAGGI® Chicken stock (50g MAGGI Chicken Stock Powder/ Paste)
- 2 tablespoon Arabic mixed spices
- 2 teaspoon ground cinnamon
- 2 teaspoon ground turmeric
- 2 teaspoon curry powder
- 2 teaspoon garlic powder
- 2 teaspoon ground coriander
- 2 teaspoon whole cardamom pods
- 1 teaspoon chilli pepper
- 2 medium green bell pepper, cut into thick slices
- 2 cups coriander leaves, chopped

METHOD

Place chicken pieces in a large pot, cover with the water, and bring to boil, skimming froth as it appears, cover and cook on low heat for 20 minutes. Drain and reserve stock.

Heat oil in a large pot, add and cook onions until golden brown. Add garlic, ginger, tomato paste, potato, baby zucchinis, eggplants, tomatoes, dried limes, stir and cook for 3-4 minutes. Add the chicken pieces, reserved chicken stock, MAGGI® Chicken stock cubes, all spices and bell pepper.

Bring to boil, cover and simmer for 10 minutes. Add coriander, simmer for another 10 minutes, or until potato and chicken are tender. Serve hot.

UP CLOSE AND PERSONAL...

... with Harsha Makhija from
Dream Uniforms.

Begin my day with: Slice of
lemon with warm water

Breakfast: Oats and
soaked almonds

Lunch: Spinach paratha
with veggies

Dinner: Fish and
more veggies



Friday meals: Gado gado at home nowadays, but have decided to do brunches at all the new places in Dubai. Missing all the good food!

A dish that you have cooked for a loved one recently: Strawberry Yoghurt Cake with my girls and their friends. With them and for them

Favourite Spice / Herb: Tulsi leaf

Love: Oyster shooters with a vodka

Most romantic meal: The appropriate beverage is a pre requisite, and here is my idea of a perfect gastronomical experience:

- Caviar with crackers and Champagne
- Wasabi prawns, like in Zhenghe's
- Pumpkin Gnocchi with herbs
- Water chestnuts in coconut milk

My most cherished childhood memories: Picnic lunches at the park or beach with my cousins

Sweet tooth: Gulab jamun

Favourite restaurants: (World,UAE) Entrecote in Paris. Zuma in Dubai, Buddha Bar, The Beach at the Royal Mirage. The Irish Village. Vintage at Wafi. And Mango-something at South Beach Miami. Have not been to any of the new ones

Best cook is...: Sittal Patel and Ghazaleh Jahangir. I would bet on these two - Sittal for the veggies and Ghazaleh for all else

Always available in my refrigerator: Fruit

Favourite dining companion: Niraj Makhija. Charming and incredibly humorous. He truly is my most favourite dining and wining companion

College days: Kingfish curry (very hot) in a shack on the beach in Goa

Favourite kitchen appliance: Please could we have this question again after a year? I am speechless and want to drop names of fancy kitchen weapons, but I do not cook!

Comfort food: Apple crumble with warm custard or even just the plain vanilla custard with bananas

Hate: anchovies

A cuisine you may have heard about, and are quite keen to sample: Slovenian Cuisine. My dad brought me this cookbook from his trip and the pictures look delicious

Your favourite from your mom's kitchen: Hilsa (type of fish with a million bones) cooked Sindhi style, with heaps of garlic, onions and tomatoes

Cannot resist buying at a supermarket: Bakeman's chips

Your most memorable meal: Christmas dinner at the Patel residence with Rocket salad, spicy chickpea salad, coleslaw and the best home-made quiche, accompanied by wholegrain mustard baby potatoes, followed by berry cheesecake



Your Partner for Success

presents

FROM
prep
TO *PLATE*

Enjoying pride of place in any meal, the main course is open to endless possibilities. Three Dubai chefs display their creative best for Gulf Gourmet.



TIMOTHY KAIRU

EXECUTIVE CHEF COMPLEX
NOVOTEL HOTEL, WTC



FROM
rep
TO
PLATE



Angus beef with a herb pesto crust, brown onion mash with a light demi glace sauce



INGREDIENTS

- 200 gms Angus beef tenderloin
- 20 gms **Knorr pesto primerba**
- 20 gms fresh bread crumbs
- 60 ml olive oil
- 10 gms mustard
- 80 gms **Knorr demi glace**
- 1 ltr water
- 30 gms green asparagus
- Salt and pepper to taste
- 140 gms potato
- 40 gms onions, chopped

METHOD

- Combine the bread crumbs, mustard, olive oil and pesto together in a bowl. Season to taste.
- Season the beef and pan sear on a hot pan. Smear the top surface with some of mustard, top with the bread crust, and bake in the oven to your cooking preference.
- For the sauce, add the **Knorr demi glace** in the water and simmer for about five minutes. Puree the potato, then add brown onions, chopped and cooked with butter, and then add some pesto. Pipe into a half scooped potato shell, and bake in the oven. Steam the asparagus, season well and serve as shown.



INGREDIENTS

- 180 gms sea bass fillet
- 30 gms risotto
- 15 gms **Knorr pesto primerba**
- 100 gms **Knorr tomato pronto**
- 5 gms garlic, chopped
- 10 gms onions, chopped
- 40 ml olive oil
- 35 gms carrots
- 35 gms zucchini
- 40 gms parmesan cheese
- 30 gms butter
- 200 ml vegetable stock
- Salt and pepper to taste

METHOD

- Sweat the onions and garlic with olive oil. Add the risotto rice, and add vegetable stock. Cook for 10 minutes till the rice is well cooked, or to your preference. Add the pesto and then the parmesan cheese.
- Season the sea bass and pan sear on a non-stick pan. Sauté the vegetables in butter, and season well with salt and pepper. Heat up the tomato coulis and season. Serve the dish as shown, garnished with a sprig of fresh herb.

Seared Sea bass on a bed of pesto risotto, vegetable tagliatelle and rich Knorr tomato coulis

SANJAYA BANDARA

EXECUTIVE CHEF

ETA STAR HOSPITALITY LLC



Italian-style fresh Salmon



INGREDIENTS

- 130 gms fresh salmon
- 10 gms seedless tomatoes, diced
- 5 gms fresh basil leaves
- 5 gms capers
- Fresh chopped garlic claw
- 2 tsp lemon juice
- A little olive oil
- A little balsamic vinegar/balsamic jue
- **Knorr Pesto Primerba to taste**
- Salt and pepper to taste

METHOD

- Clean the fresh salmon, remove the skin and small bones, and cut into equal sized cubes. Keep aside.
- Cut the tomatoes into equal sized cubes and keep aside. Finely chop the fresh basil leaves, capers, and garlic claw.
- Mix everything together, and add lemon juice, olive oil, balsamic vinegar, and salt pepper according to taste.
- Place a round mould on a plate and fill it with the salmon cubes. Press down gently so it takes the shape of the mould. Then arrange a small mixed salad bouquet, and place it on top of the salmon. Dress with **Knorr Pesto Primerba** and a little balsamic jue.

Mixed Seafood Soup



INGREDIENTS

- 130 gms fresh mixed sea food (calamari, mussels, hammour, shrimps, crab)
- **Knorr Tomato Pronto**
- 5 gms garlic, chopped
- 5 gms onion, chopped
- 10 gms fresh tomato, diced
- 1 pc green chilli, sliced
- Fish stock for gravy
- 5 gms fresh basil leaves
- A pinch of oregano
- A little olive oil
- 5 gms grated parmesan cheese

METHOD

- Clean all the seafood well and keep aside. Mix the **Knorr Tomato Pronto** with onion and basil and blend finely.
- In a clean pot, melt some butter and sauté the garlic, onion and green chilli. Add the mixed seafood, and sauté well. Make sure you add the fish and crab meat last. Add the tomato sauce, about one and a half medium-sized ladlefuls.
- Then add little fish stock, and let it boil for a while. At last, season with salt and pepper, and add some fresh shredded basil leaves, a little oregano, and some grated parmesan cheese. Top with olive oil and serve.

VINCENT GOMES

EXECUTIVE CHEF

LE MERIDIEN BEACH
RESORT AND SPA



FROM
prep
TO
PLATE



Pan seared Gulf shrimps on vegetable rissoles with tomato jam and basil pesto



INGREDIENTS

- 80gms Gulf shrimps (de-shell and clean)
- 30 ml olive oil
- 3 gm crushed pepper
- Salt to taste
- 30 gm asparagus tips
- 30 gm mushroom
- 20 gm spring onion
- 30 gm zucchini cubes
- 30 gm suash
- 20 gm bread crumbs

For the tomato jam

- 80 gms **Knorr Tomato Pronto**
- 1 tsp sugar
- 20 ml lemon juice
- 20 gms onion, chopped
- 20 ml olive oil
- To serve
- 1 tsp **Knorr Pesto Primerba**

METHOD

- Slice and marinate the gulf shrimps in olive oil and season it. Arrange the shrimps on butter paper in ring form, overlapping each other. Place the ring on the pan and pan sear till done, keeping the ring intact.

For the vegetable rissoles

- Sauté mushroom, zucchini cubes and spring onion, keep aside. Bake pumpkin in the oven, remove the pulp and mash it. Mix the sautéed vegetables. Add olive oil and seasoning, shape it in patty form crumbed and pan fry.

For the tomato jam

- Sweat garlic and onion in olive oil, add **Knorr Tomato Pronto**, sugar, lemon juice and slow cook till reduce to a paste like jam.
- To serve, spread tomato jam on the plate, place vegetable rissoles on it, and top with the prawn ring. Garnish with **Knorr Pesto Primerba**.

Grill smoked beef steak, forestiere ratatouille, layer of leek, Idaho potato and green lime glaze



INGREDIENTS

- 150 gms US beef striploin
- 30 ml olive oil
- 80 gm **Knorr Tomato Pronto**
- 3 gm Black pepper
- 1 tsp Dijon mustard
- 1 pc Hickory smoking bag

For the forestiere ratatouille

- 50 gm Portabella mushroom, cubed
- 30 gm Mountain mushroom, cubed
- 20 gm white onion, chopped
- 5 gm garlic
- 2 gm fresh thyme
- 20 ml olive oil

For the Idaho potato

- 40 gm leek (white part)
- 80 gm Idaho potato
- 20 ml olive oil
- Salt and pepper to taste

For the green lime glaze

- 100 ml **Knorr demi glaze**
- 20ml lime juice
- 3 gm black pepper crushed
- 30gm shallots
- 1 pc lime zest
- 20 gm butter

METHOD

- Marinate the beef striploin with Dijon mustard, olive oil and seasoning, rest it for 1 hour in chiller. Seal it on grill, place it in hickory Smokey bag with **Knorr Tomato Pronto** and cook it on the grill.

For the forestiere ratatouille

- Sweat garlic and chopped white onion in olive oil with cubes of mushroom and thyme and keep aside.

For the Idaho potato

- In a baking tray, arrange the slices of Idaho potato and leek alternately, drizzle with olive oil and seasoning, cover with aluminum foil and bake till done.

For the green lime glaze

- Add limejuice, crushed black pepper and shallots, and simmer on slow heat with **Knorr demi glaze**. Reduce for while, finish with lime zest and butter.

To serve, slice the beef striploin and place it on Idaho potato with smoked tomato pronto. Drizzle green lime glaze and garnish with forestiere ratatouille.

Andrew Ashwell, Company Manager, Ecolab Gulf LLC, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild.



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Please email your entries to customer@usarice.com or fax to (+971) 4 222 8307 by November 15th 2009 together with your name, address and place of work.



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All entries become the property of USA Rice Federation and may be used in publicity material. The recipes must contain American rice as one of the ingredients. USA Rice Federation accepts no responsibility for entries that are lost, illegible, altered, delayed or damaged. Competition only open to full-time chefs and student chefs.

Ashwin Ruchani, Marketing Manager, All Needs General Trading LLC - Nonions, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild.



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AllNeedsGenTradingLLC(ANGT), Dubai - UAE, was founded and registered in December 2004, and operations commenced in early 2005, and is headed by the father and son duo team of Dr Vinod S Ruchani and Ashwin V Ruchani.

ANGT is the Global Business Development, Marketing, Sales & Principal Distribution Centre for its JV Manufacturing Units based in India, operating under the name of R.R. Retort Foods Pvt. Ltd. The manufacturing plants are **ISO 9001:2000 & HACCP Certified**, and are operating with state-of-the-art processing & advanced retort packaging Japanese technology of the next generation.

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 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:.....

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