

FROM US. FOR US.

APRIL 2021

gulf

THE MAGAZINE CHEFS LOVE TO READ

www.gulfgourmet.net   myChefID

gourmet

volume 16, issue 4

THE GLOBETROTTER

The love of food has taken self-confessed 'country boy' **Christopher Lester** all over the world and to heights most chefs can only dream of

DUEL IN THE SKIES

EKFC and Etihad Airport Services compete for UAE's biggest young culinary team award



PASTRY POWER

Exclusive interview with **Ruchitha Fernando**, the executive pastry chef of La Brioche UAE



RADISSON WINS

Radisson Blu chefs **Kanishka** and **Sabita** win Golden Chefs Hat Award UAE Season 8





THE PROFESSIONAL PASTA FOR THE **HIGHEST DEMANDS**



100% DURUM
WHEAT



GMO FREE



BLENDS WELL
WITH SAUCE

president's station

email theguild@eim.ae

Dear fellow chefs, ladies and gentlemen,

Welcome to the Salon Culinaire 2021 issue of Gulf Gourmet this April.

April 2021 sees our first International Salon Culinaire alongside the Virtual ExpoCulinaire. I hope you have cast your vote for the hospitality excellence chef of the year to be held on May 24 at Dusit Thani. The second round (semi-final) will be a week earlier (details to be confirmed) at International Culinary Centre of Arts (ICCA Dubai) in Knowledge Park Dubai.

The holy month of Ramadan is expected to start on April 12. On behalf of the Emirates Culinary Guild executive committee, I wish all our Muslim colleagues and friends a Blessed Ramadan. Hope you all will find time to spend with your family

RAMADAN KAREEM!

We are adjusting to the present situation. And for the very first time, you will see the competition happening both on the ground as well as streaming virtually. Our plan is to have at least six hours live every day. 9 am to 12 noon and 3 pm to 6 pm UAE time.

The teams from ICCA Dubai, Emirates Culinary Guild and Purple Kitchen Events (ExpoCulinaire) have come together to present a worldwide audience with a great show. All static classes plus Sandwich and Cake Deco will be on April 4 and 5 in Zabeel Ballroom of Radisson Blu Hotel Dubai Deira Creek.

All live cooking classes will be on April 6 and 7 in the Gardens of Jumeirah Creekside Hotel. On the April 8 we will have the Chaine Des Rotisseurs Young Chef Final at ICCA Dubai. This event is by invitation only.



I would like to give a Big thank you to our Partners. Without our loyal Partners we would not be able to put up this great event. Our main Sponsors 2021 are US Beef Export Federation and USA Poultry and Egg Export Council and IFFCO. Our Class sponsors are Masterbaker, Arla Pro, Barakat Quality Plus, Il Granaio Delle Idee, Upfield, Barilla and Nestle Professional.

Our Kitchen Partners are Ginox and Convotherm Welbilt. RAK Ceramic / Restofair will be providing the amazing plates. Jumeirah Creekside Hotel, Radisson Blu Hotel DDC and ICCA Dubai are hosting the International Salon Culinaire and Virtual Expo Culinaire 2021. Ronai is supplying the jackets for our jury and marshals.

Thank you to all of you who support us, planning, building, executing. Thank you to all judges and marshals. Last but not the least, I would like to wish all the competitors good luck for the show. Remember, the key is not winning. The

most important thing is to learn, gain experience, making new friends and enjoy.

2021 Entry Fee for this Competition is FREE. There is NO Entry Fee this year.

Please visit gulfgourmet.net to browse through previous issue of this magazine. Visit emiratesculinaryguild.net to see latest happenings on the events calendar. And visit fb.com/wacyoungchefs for young chefs to be in contact with over 4,000 chefs across the globe.

Please do not miss the company profile of our corporate members. We really do appreciate your support. Also do look at the Friends of the Guild pages to check all our supporters.

Thank you to Chef Diyan Manjula De Silva and Radisson Blu Dubai Deira Team for hosting the last meeting.

Culinary Regards,

Uwe Micheel
President, Emirates Culinary Guild
Director of Kitchens,
Radisson Blu Hotel Dubai Deira Creek



April 2021 Gulf Gourmet

ggcontents

07 » **Editor's Note**
Our Editor's take on all things
F&B in the region

08 » **Friends of the Guild**
Brands that support
professional chefs

12 » **GCHA Winners**
Find out the details of the top
3 teams that won the Nestle
Professional Golden Chefs
Hat Award UAE Season 9

16 » **Newsbites**
Chef events and industry
news from within the country
and around the globe

18 » **Golden Chef's Hat
Award** (Team 1)
Chef **Natalie Rada** and Chef
Rajesh Chaudhary from
Emirates Flight Catering
(EKFC) are our first team of
challengers at the Golden
Chefs Hat Award this month

22 » **Pastry Mastery**
Exclusive interview with
Ruchitha Fernando, the
executive pastry chef of La
Brioche UAE



18 »



12 »

22 »



26 » **Chef of the Month**
 Chef **Bhupendra Singh**, executive pastry chef at Mister Baker, shares the exciting story of his past, his present and his future...

30 » **Golden Chef's Hat Award** *(Team 2)*
 Chefs **Reymond Arup Rozario** and **Asiri Madushan Ranaweera** from Etihad Airport Services Abu Dhabi are this month's second team for GCHA UAE

34 » **Cover Story**
 The love of food has taken self-confessed 'country boy' **Christopher Lester** all over the world and to heights most chefs can only dream of

42 » **Events**
 Exclusive images from the Emirates Culinary Guild meeting and the Mini Salon Culinaire organized by USAPEEC last month.

47 » **Rules and Regulations**
 Full listing of the rules and regulations for the Emirates International Salon Culinaire to be held in Dubai this month.

58 » **Members Directory**
 A listing of all leading food, beverage and equipment suppliers in the region

62 » **More Than A Chef**
 Column by TedX speaker **Rohit Bassi**

30 »



اكتشف قوة الكرانبري الطبيعية

Discover the power of
cranberry



editor'snote

email editor@gulfgourmet.net

One of the more important aspects of the job, for any editor, is ensuring your publication goes to print on time. In my career spanning 20 years, I have always prided myself on never missing a deadline.

That is until April of last year. The pandemic brought the whole world down to its knees. And for the first time since taking over the reins of this magazine in 2011, we missed an edition of Gulf Gourmet last year. It took a while for me to digest that this is really happening.

The months that followed were not easy either. My colleagues Amaresh, Vahiju, Samaneh, and all our contributors did everything in their power to ensure that April was only a blip in an otherwise spectacular run.

Starting May, we had every issue out as per our regular timelines. The quality of articles and images continued to be on par with the best in the business. In due course, we more than made up for any commitments missed in April.

Think about it, last year when restaurants and hotels were closed, our team managed special permissions to get access to highly secure kitchens and bring in chefs to photograph, interview, compete, and more. We even had copies



of this magazine shipped to the homes of chefs and culinary decision makers to maintain the impact of the magazine. I have to give a special thanks to Amaresh Bhaskaran for making 2020 yet another successful year.

Our success has been possible because of the goodwill this magazine has built over the years along with the support of the Emirates Culinary Guild. Of course, extremely important are our advertising partners who believe in supporting chefs. If you are a chef reading this, I strongly recommend supporting advertisers like Nestle Professional, Emirates Snack Foods, Arla Pro and all the other brands you see in this magazine.

Over the years, we have built the Golden Chef's Hat Award UAE into the country's leading culinary team competition for

young chefs. Regular readers of this magazine have seen how the quality of recipes by young chefs have improved over the years.

The competition is currently in its ninth season and the winners of Season 8 were awarded last month. Chef Kanishka Kulasekara of Radisson Blu Hotel Dubai Deira Creek took home the trophy and a photography kit to promote his culinary skills online.

It was an extremely close competition, and the top 5 teams were so close in points that you almost wanted to give everyone the trophy. The winners' images are published in this issue.

And finally, I am just grateful that there is hope at the end of the tunnel. From all the industry reports I have been reading, I believe we can see the industry bounce back to life in December. And next year is going to be one of the most amazing years for hospitality with customers returning due to pent up demand. I reckon the bounce back could happen a few months earlier in the UAE.

I'm keeping my fingers crossed.

Until next time, enjoy the read and keep cooking with passion.

Aquin George
Editor

CREDITS



EMIRATES CULINARY GUILD

Uwe Micheel
President
+971 4 340 3128, theguild@eim.ae

EDITORIAL

Aquin George
Managing Editor & Publisher
Amaresh Bhaskaran
Associate Publisher & Photo Editor
Vahiju PC
Art Director

CONTRIBUTORS

Samaneh Naseri
Kirti Pandey
Miguel Máiquez

REGISTERED OFFICE

Vattacan Inc
243 Elgin Dr, Ontario L6Y2V2,
Canada. www.vattacan.com

MIDDLE EAST SALES PARTNER

Smartcast Group LLC
PO Box 34891,
United Arab Emirates
www.groupsmartcast.com

SALES ENQUIRY

advertise@gulfgourmet.net

COPYRIGHT

Gulf Gourmet is a registered trademark with the Canadian Intellectual Property Office and licensed by the National Media Council in the UAE. All material appearing in Gulf Gourmet is copyright unless otherwise stated or it may rest with the provider of the supplied material. The publisher accepts no responsibility or liability for the accuracy of any information contained in the text or advertisements. Views expressed are not necessarily endorsed by the editor and publisher.

April 2021 Gulf Gourmet

friends of the guild



GOVERNMENT OF DUBAI

دائرة السياحة والتسويق التجاري
Department of Tourism and Commerce Marketing



Funded by the Beef Checkoff



Simply Better Solutions



A Welbilt Brand



MITRAS
INTERNATIONAL TRADING L.L.C



East Fish Processing LLC



KOPPERT CRESS
Architecture Aromatique



RESTOFAIR
— RAK —



April 2021 Gulf Gourmet





عصير تَفَاح عصير كَرَز عصير رُمان

عصير فواكه أوروبية من زراعة عضوية

إستمتعوا بعصير فواكه من زراعة عضوية
عصائر فواكه مُمتازة وشهيّة



"اللجنة الأوروبية والوكالة التنفيذية لحماية الصحة العامة والمستهلكين والمنتجات الزراعية والغذائية" هي غير مسؤولة عن أي استخدام أو إستهلاك يُمكن أن يتم كنتيجة أو تبعاً للمعلومات المُحتوية في الدعاية.

www.euorganicjuices.eu



حملة ترويج دعائية مُمولة بدعم
مُقدّم من الإتحاد الأوروبي.

هيئات الإتحاد الأوروبي تدعم
حملات الترويج الدعائية التي
تهدف إلى ترشيد المستهلكين إلى
نمط معيشة أكثر صحّة.

ENJOY
IT'S FROM
EUROPE



April 2021 **Gulf Gourmet**

Chef Kanishka and Chef Sabita win Golden Chef's Hat Award UAE

The duo from Radisson Blu Hotel Dubai Deira Creek wins Season 8 of the Nestle Professional young chefs' competition organized by Gulf Gourmet

Chef Kanishka Kulasekara from Sri Lanka and Chef Sabita Darnal from Nepal have won the Golden Chef's Hat Award UAE Season 8. The annual event is the UAE's premier competition for young culinary teams. The winner takes home a complete professional photography kit including a state-of-the-art mirrorless camera from Fujifilm.

The two chefs representing Radisson Blu Hotel Dubai Deira Creek competed against 19 formidable teams from across the UAE. The winning team was selected by a panel of five Worldchefs-certified judges led by Chef Andy Cuthbert, Continental Director Africa & Middle East for Worldchefs and Chairman for Worldchefs Congress 2020.

Italian Chef Oscar Cimmino and Egyptian Chef Ahmed Tarek El Gamal represented Studio One Hotel to win the Silver. The Bronze was bagged by Indian chefs Sagar Thakur and Akhil Raj of Caesars Palace Bluewaters. They took home professional knives with personal branding and an accolade that proves they are among the finest young chefs in the UAE.

Ayca Koc, Food Business Manager, Nestle Professional – MENA, says, "Nestle Professional's commitment to the young chefs of the region has been second to none. We have been organizing the Golden Chef's Hat Award every year with the aim of giving the brightest young chefs a platform to be recognized.

She adds, "This year's competitors have created the most innovative recipes ever using Nestle ingredients. The 40 competing chefs and their recipes were

featured in Gulf Gourmet magazine and each dish is worthy of being served at a fine-dining restaurant."

Nestle Professional® ingredients used by the competitors included Buitoni® Tomato Coulis, the entire MAGGI® Professional range, CHEF® Demi Glace, KitKat® products, and Docello® Dessert range including Panna Cotta, Chocolate Mousse and Crème Brûlée powder.

Chef Kanishka developed an innovative main dish called 'The Nest' as a nod to Nestle's logo. The dish is a slow braised beef cheek and sous vide loin served with MAGGI coconut parsnip puree, saffron fondant potatoes, lamb loin trimmings croquettes, MAGGI potato and sautéed vegetables with mint jus.

His teammate Chef Sabita created the dessert pairing. Her 'Nestle® Sweet Delight' is a chocolate orange mousse in



An elated Chef Kanishka Kulasekara, winner of the Golden Chef's Hat Award UAE - Season 8. He takes home a state-of-the-art mirrorless camera and a photography kit.



First runner-up team: Chef Ahmed Tarek El Gamal and Chef Oscar Cimmino from Studio One Hotel. The duo are seen here flanked by Ayca Koc, Food Business Manager, Nestle Professional – MENA, and Nestle Professional Corporate Chef Elie Lteif, who was part of the five-member judging panel.



Second runner-up team: Chef Sagar Thakur and Chef Akhil Raj of Caesars Palace Bluewaters with Nestle Professional's Ayca Koc and Elie Lteif.

mango crème brûlée, raspberry cream with coconut jelly, raspberry crumble and mix berry jus.

Chef Andy Cuthbert, who led the judging panel, said, "We judged each recipe based on the use of ingredients, the composition innovation, and the way each dish was presented. The recipes developed by the young chefs reflected the high quality of young culinary talent in the UAE."

Team Studio One, which came in second, designed a main dish named 'The Lost Island'. The dish was made with roasted angus loin, braised beef, ricotta tortellini al olio, beef herb jus and mash potatoes with beef croquettes. It was paired with a dessert named 'Nestle® Precious Stones'. The dish had Docello® vanilla panna cotta with mango sauce, pistachio crumble, crème brulee coated raspberry, lime

chocolate mousse, and mango and passion fruit sorbet.

Team Caesars Bluewaters, which came in third, cooked their lamb three ways – sous vide, braised and gratinated, and steamed. Their dessert was a dark chocolate KitKat® ganache, coconut and mint panna cotta, dulce vanilla crème brulee, kiwi mint jelly sweet tomato coulis and coconut ice cream.

April 2021 **Gulf Gourmet**

Chef Sabita's chocolate orange mousse in mango crème brûlée, raspberry cream with coconut jelly, raspberry crumble and mix berry jus



Chef Kanishka's dish is a slow braised beef cheek and sous vide loin served with MAGGI coconut parsnip puree, saffron fondant potatoes, lamb loin trimmings croquettes, MAGGI potato and sautéed vegetables with mint jus.



Chef Ahmed El Gamal created a roasted angus loin, braised beef, ricotta tortellini al olio, beef herb jus and mash potatoes with beef croquettes



Winning Chef Kushan Kulasekara with his Executive Chef Diyan Manjula DeSilva



Chef Oscar Cimmino created a Docello® vanilla panna cotta with mango sauce, pistachio crumble, crème brûlée coated raspberry, lime chocolate mousse, and mango and passion fruit sorbet.



Sagar Thakur and Akhil Raj of Caesars Palace Bluewaters with their mentor Chef Arivu Ravi.



ideas in **bakery**

BLENDING PROFESSIONALS



BORN CLEAN LABEL



We select every day the best ingredients for the production of **clean label mixes and improvers for bakery and pastry.**

Il Granaio delle Idee s.r.l.



Via Trento 7, 35020 Maserà di Padova, Italy



www.ilgranaiodelleidee.com

Contact us to discover more



+971 50 624 3593



paddi@igdi.it

newsbites

To get your chef or company related news featured in this section, email editor@gulfgourmet.net

Chef John is Executive Chef at Hilton Yas Island

Chef John Buenaventura from the Philippines is the new Executive Chef of Hilton Abu Dhabi Yas Island. The 35-year-old chef has previously held senior culinary roles in the UAE at various hotel brands including Hilton.

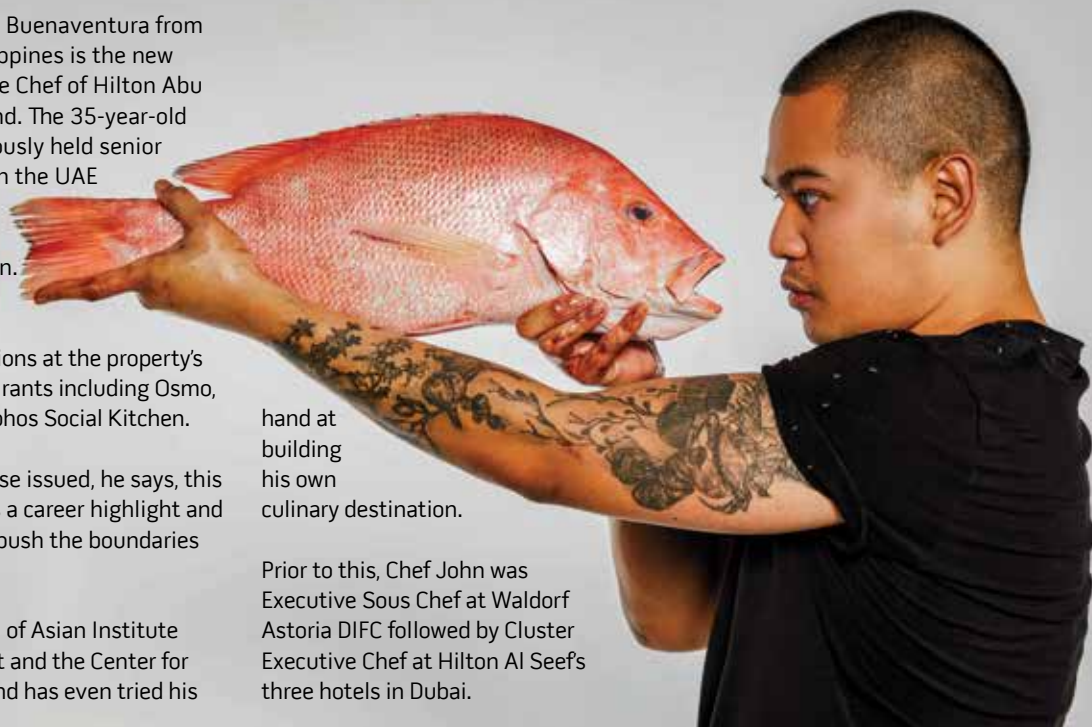
He oversees culinary operations at the property's bars and restaurants including Osmo, Capila and Graphos Social Kitchen.

In a press release issued, he says, this appointment is a career highlight and he intends to push the boundaries of food.

He is an alumni of Asian Institute of Management and the Center for Culinary Arts and has even tried his

hand at building his own culinary destination.

Prior to this, Chef John was Executive Sous Chef at Waldorf Astoria DIFC followed by Cluster Executive Chef at Hilton Al Seef's three hotels in Dubai.



Chef Russell joins Sofitel Dubai The Obelisk

Russell Impiazzi has been appointed Executive Chef at the all-new Sofitel Dubai The Obelisk. He is tasked with ensuring that the restaurants and

bars become a destination hub for Dubai's trendsetters.

He – along with a team of 80 chefs – are responsible for Taiko Dubai, Brasserie Boulud, The Nine Gastropub, Bijou Patisserie and Soleil Pool & Lounge.

Russell grew up in the UK and has been working since age 14. He is not new to Dubai either. He was part of Wafi's pre-opening team and became executive chef at the age of 28.

He has previously been at the helm of the kitchens at Atlantis Bahamas and Hilton London Metropole. He says, he feels great to be back in Dubai after opening the original Pyramids restaurants and bars 20 years ago.



Chef Albert moves to Four Seasons Singapore

Renowned Cantonese Chef Albert Au has joined Four Seasons Hotel Singapore. He brings three decades of experience in prestigious Chinese restaurants in Mainland China, Hong Kong and Macau. He now helms the one Michelin-starred Cantonese restaurant Jiang-Nan Chun at Four Seasons Hotel Singapore.

Albert rose to global prominence when he became the world's youngest three Michelin starred Chinese chef in 2014 while at The 8 Restaurant, Grand Lisboa Hotel in Macau. Prior to joining the Four Seasons, he was Executive Chef for a group of luxury Chinese restaurants including China Tang, Island Tang, Chiu Tang, China Club and Tang2.



High Quality

Distinctive Marbling

Juicy & Tender

**U.S.
BEEF**

USDA-GRADED

Distinguished Taste

Versatile & Nutritious



U.S. Meat Export Federation: +1 303 623 6328 ; www.usmef.org

Middle East Representative (AMFI): +961 1 740378 ; amfi@amfi-me.com ; www.amfime.com



USMEF Middle East



[usmef.me](https://www.instagram.com/usmef.me)



Nestlé
Golden
Chef's Hat
Award



The Young And THE BOLD

Chef Natalie Rada and Chef Rajesh Chaudhary from Emirates Flight Catering (EKFC) are the first team to compete this month for the Nestle Professional Golden Chefs Hat Award UAE – Season 9

The first team for this month's Golden Chefs Hat Award is the dynamic duo hailing from Philippines and Nepal. The young chefs working at Emirates Flight Catering (EKFC) are go-getters, who at a young age have proven that they know what it takes to overcome obstacles. Read their stories to find out how they are unafraid of challenges when it comes to quenching their thirst for culinary knowledge.

Chef Natalie Charmaine T. Rada

Chef Natalie is a 22-year-old from the Philippines and works as a Commis III at EKFC's pastry department. She believes that this role is the ideal career jumpstart for any chef.

"This is my first job," says the chef who began working with EKFC in March 2019. Even though she graduated in 2018, she decided to travel before starting work. "I went on a cruise to Shanghai, Nagasaki and Fukuoka. I had spent years focusing only on studies and I promised to treat myself after graduation," she says.

After her cruise, when she came to visit her aunt and cousins in Dubai, she had a chance meeting with a classmate named Patrick. "He was already working at EKFC and is a past participant in the Golden Chefs Hat Award. He encouraged me to apply, and I got the job! I never expected my first job to be at such a big organization," she says, the excitement clearly visible in her voice.



Chef Natalie Charmaine T. Rada

Chef Natalie's mother, who works as a dentist in Saudi Arabia, is a baker too. She says, "My mom and my grandmother are both good at baking. My passion for this field comes from them." After school she pursued a Bachelor of Science degree in International Travel and Tourism Management and specialized in Cruise Line Operations in Culinary Arts.

Talking about her role, she says, "It is a great place to work. There are ups and downs, but I have learnt how to overcome these challenges." The challenges she says has to do with her own learning curve at the world-class



Chef Rajesh Chaudhary

production facility. "This place helps me become a better chef."

Talking about the future she says, "I want to stick with my pastry family. This is what I love to do." On the personal front she is waiting for her little sister to complete her education and become a physical therapist. "Hopefully, she comes here too," she says with a smile.

For this competition she has created KitKat mousse with apricot jelly insert, mango quenelle served on chocolate soil with micro sponge and raspberry puree

Chef Rajesh Chaudhary

The 30-year-old chef from Nepal works as a Commis I and has been with EKFC for seven years. He says, "This company has helped me develop my skills as a chef. When I started my career, I was a great home cook. The senior chefs here helped me build on those skills to become a professional chef."

Chef Rajesh too managed to get his foot through the door with a reference from a friend working at EKFC. He says he sacrificed everything to get a scholarship at the renowned International Centre for Culinary Arts in Dubai.

"I was raised by a family of farmers. As a child I would see my grandmother cook while my parents worked in the fields. My love for cooking began here," he says.

While friends encouraged him to make a career in the culinary field, Chef Rajesh was unsure how to go about getting himself a culinary education. "I managed to get a job and my chefs, who liked my work ethic, helped me get a scholarship so that I could get a culinary education while working."



Ask him about his future plans and he says, "I want to become a good chef. I want to someday run my own outlet serving fusion food."

Unlike his teammate Natalie, this is not Chef Rajesh's first competition. "I competed at Salon Culinaire last year won a bronze medal. I'm looking forward to improving at this year's Salon Culinaire," he says.

For the competition he has created a soy marinated sea bass in oats and

corn crust with carrot and asparagus puree, and quinoa risotto with roasted cauliflower garlic puree, served with seasonal vegetables and seafood bisque with squid ink sauce.

"I have brought together European and Asian flavours with this dish," he says.

Back home, Chef Rajesh and his wife have a nine-year-old son. "He loves helping his mother in the kitchen and I say, maybe he will be chef too!"

Soy marinated sea bass in oats and corn crust with carrot and asparagus puree, and quinoa risotto with roasted cauliflower garlic puree, served with seasonal vegetables and seafood bisque with squid ink sauce

FISH MARINATION

Chilean Sea Bass Steak	400g
Maggi Seasoning Soy Sauce	20g
Honey	10g
Salt	S-Q
Black Pepper	S-Q
Oil	10ml
Butter	10gm

Fresh Mix Herbs 2gm

Method

- Take the blue chopping board. Clean the fish, fillet and portion it. Marinate with marinating sauce, pan fry it and cook in the oven 180°C for six minutes and remove it and put the crush and cook again in the oven for about six minutes at 180°C.

OATS & CORN FISH CRUSH

Nestle Honey Corn Flakes	40gm
Oat Flakes	16gm
Toasted Breadcrumbs	S-Q
Salt	S-Q
Pepper	8gm
Dried Mix Herbs	16gm

Method

- Toast breadcrumbs and oats in a pan until light brown and blend it with corn

flakes, salt, pepper, thyme, and toast it.

CARROT & WHITE ASPARAGUS PUREE

Carrot	40gm
White Asparagus	40gm
Maggi Mashed Potato	80gm
Butter	40gm
Oil	22ml
White Pepper Powder	S-Q
Nestle Cream	40ml
Salt	S-Q
Vegetable Stock	40ml

Method

- Heat the pan, add oil, sauté carrot and white asparagus, add stock and cook till it softens. Add seasoning, blend the carrot and white asparagus. While blending add butter and cream. Once it is smooth enough, pass it through the sieve.

QUINOA RISOTTO

Quinoa	80gm
Sweet Corn	32gm
Shallots	20gm
Red Capsicum Dice	32gm
Nestle Cream	20ml
Butter	40gm
Salt	S-Q
White Pepper	S-Q
Vegetable and Chicken Stock	40ml
Grated Parmesan	32gm

Method

- Boil quinoa with vegetable & chicken stock and salt until it is 80% cooked. Strain it and in another pan sauté shallots, diced red capsicum and corn with butter. Add the quinoa and cook with cream and finish with salt, pepper and parmesan.

GREEN PEAS PUREE

Green Peas	40gm
Maggi Mashed Potato	32gm
Butter	22gm
Nestle Cream	40ml
Maggi Coconut Milk Powder	40ml
Salt	S-Q
Vegetable Stock	S-Q

Method

- Boil peas in vegetable stock and strain it. Boil vegetable stock and add potato powder. Cook until it thickens and blend the cooked peas with remaining boiled vegetable stock from boiling peas. Blend until smooth and mix with potato puree and cook with coconut milk, cooking cream and butter. Finish with salt.

SEASONAL VEGETABLES

Baby carrot	40gm
Asparagus	32gm
Romanesco	28gm
Edamame	16gm
Grilled Baby Zucchini	30gm
Snow Peas	22gm
Salt	S-Q
White Pepper	S-Q
Butter	30gm
Baby Red Chard	16gm
Pomegranate Seed	6gm
Chives	1gm

Method

- Blanch the asparagus, romanesco and

green zucchini. After blanching place it cold water to cool down. Heat butter on a pan and toss in the vegetables until it cooks. Add seasoning and chives and pomegranate seeds. Do not cook, use as a garnish.

ROASTED CAULIFLOWER AND GARLIC PUREE

Cauliflower Florets	40gm
Garlic Chopped	10gm
Fresh Herbs	2gm
Maggi Mashed Potato	32gm
Vegetable Stock	40ml
Salt	S-Q
White Pepper	S-Q
Oil	16ml
Butter	22gm
Nestle Cream	40gm

Method

- Marinate the cauliflower florets, garlic oil, butter, herbs and bake it for 10 minutes at 180°C in an oven.
- Heat oil in a pan, toss in the roasted vegetables and after few minutes add vegetable stock and potato mix. Let it simmer for 2-3 minutes. Add the seasoning. Add into the blender and blend it until it smoothens and thickens into a puree.

SEAFOOD BISQUE WITH SQUID INK SAUCE

Lobster with Shell	60gm
--------------------	------



Shrimps U10 with Shell	40gm
Tomato Paste	22gm
Celery Fresh Rough Cut	16gm
Carrot rough Cut	16gm
Red Onion Rough Cut	18gm
Fresh Thyme	2gm
Fresh Parsley	1gm
Maggi Coconut Milk Power	40gm
Squid Ink	0.1gm
Sugar	8gm
Salt	S-Q
White Pepper	S-Q
Diluted Corn Starch	4gm
Oil	22gm
Butter	30gm

Method

- Heat a pan, add oil, sauté the onion, celery, carrot and add the roasted lobster and shrimps. Sauté for 2-3 minutes. Add the tomato paste, mix it well. Add water and simmer for up to 30 minutes. Add fresh herbs and remove from the heat after a few minutes. Strain it.
- In a heated pan add the seafood bisque and coconut mix powder. Reduce until it thickens and add a small cube of butter and squid ink. Stir it well. Finally add the seasoning.

Garnish

Edible Flower	0.1gm
---------------	-------

4 Portion Service

KitKat mousse with apricot jelly insert, mango quenelle served on chocolate soil with micro sponge and raspberry puree

KITKAT MOUSSE

Nestle Sweetened Condensed Milk	110gm
White Chocolate	50gm
KitKat mix	120gm
Gelatine Sheet	8gm
Nestle cream, hot	225gm
Nestle cream, cold	225gm

Method

- ◆ In a bowl, put cold water, gelatine sheets and let it soak for 2-3 minutes or until soft.
- ◆ Then put water to boil in a saucepan, and bain marie the white chocolate together with the hot cream and mix until it the chocolate starts to melt and remove from heat.
- ◆ Next continue mixing and add in the condensed milk, KitKat mix and the softened gelatine.
- ◆ Last, add the cold cream and mix it all together, then put in a container and refrigerate for at least 12 hours before whipping and using.

APRICOT JELLY INSERT

Apricot cubed	250gm
Sugar	25gm
Pectin	4gm
Lemon juice	10gm

Method

- ◆ First, mix sugar and pectin together then set aside.
- ◆ Then slice the frozen or fresh apricot into cubes.
- ◆ Next, put the sliced apricot in a saucepan and put on a medium heat. Mix it while adding the lemon juice.
- ◆ Lastly, add the mixed sugar and pectine and continue stirring. Wait until it boils and then remove from the heat.
- ◆ Blend it using a hand blender to make sure there are no lumps from the jelly. Then put into a molder and freeze for 24 hours.

MANGO QUENELLE

Nestle cream (Hot)	250ml
--------------------	-------



Nestle Sweetened Condensed Milk	50ml
White Chocolate	50gm
Gelatin	4gm
Nestle cream (cold)	50gm
Mango Puree	50gm

Method

- ◆ First soak gelatin in cold water.
- ◆ In a bain marie put cream and white chocolate, mix until melted.
- ◆ Mix condensed milk and the softened gelatin together.
- ◆ Remove from the heat and add mango puree and mix.
- ◆ Last, add the cold cream and mix it completely.
- ◆ Put in a chiller for at least 12 hours before whipping and piping in a molder.

CHOCOLATE SOIL

Flour	120gm
Xylitol Sugar	200gm
Cocoa Powder	100gm
Ground Almonds	200gm
Butter, melted	135gm

Method

- ◆ In a mixing bowl put flour, sugar, cocoa powder, and ground almonds.
- ◆ Mix it all together and then put in a mixer or food processor and let it mix.
- ◆ Slowly add the melted butter into the dry ingredients.
- ◆ Lastly wait until it becomes a crumble and the color becomes dark brown.
- ◆ Put in a tray and bake for 4-5 minutes at 165°C or until color becomes shiny dark

black and wait until it cools down.

MICRO SPONGE

Egg White	200gm
Sugar	50gm
All Purpose Flour	50gm
Pistachio Powder	20gm
Food Coloring	S-Q

Method

- ◆ In a mixing bowl mix all items together until medium peak.
- ◆ Prepare a paper cup, make 3 holes at the bottom.
- ◆ Pour the right amount of mixture into the paper cup and put inside the microwave for 45 seconds.
- ◆ Wait until it doubles in size and keep it upside down to cool down.

RASPBERRY PUREE

Raspberry frozen	150gm
Sugar	100gm
Lemon Juice	10gm

Method

- ◆ In a saucepan put the raspberry and mix until it boils.
- ◆ Add the sugar and lemon juice and mix all together.
- ◆ Remove from heat and blend it.
- ◆ Strain the mixture to remove the seeds.

Garnish

Edible flower	0.1gm
Rock chives	0.1gm

4 Portion Service

April 2021 **Gulf Gourmet**

SPONSORED BY

**ARLA
PRO.**

SCENTS AND SENSIBILITY

What began as a fascination with the aroma of baking goods turned into a sweet-smelling story of success. Chef **Ruchitha Fernando**, the executive pastry chef of La Brioche UAE, traces his pastry-filled path to international fame...

There's something about the air in Sri Lanka. From the turquoise waters to the sandy beaches, the island country seems to sport culinary curiosity in abundance. Maybe this is why every second successful chef in the Middle East seems to hail from the tiny tourism destination.

Sri Lankan chefs seem to be especially good at giving some tough competition to French chefs in pastry. It's difficult to talk about pastry mastery without Lankan chefs.

One of these creative souls is Chef Ruchitha Fernando. The executive pastry chef of La Brioche UAE has represented the UAE in several international competitions, the last being the Luxembourg Olympics in 2018 where he won a gold and a silver medal.

Over a career spanning nearly three decades, Chef Ruchitha has notched up an impressive set of skills. His creations are a dessertarian's delight and a dieter's nightmare. "The love of food is a legacy of my grandmother. As a child, I would hang around with her in the kitchen, not helping mind you, merely tasting," he laughs.

He was raised by his grandmother in



From focusing only on what kind of ingredients to use, you have to think about costs, training, operational factors and a host of other things that a chef in the kitchen rarely bothers about

Colombo because his parents worked in Dubai. His father was in hospitality but not as a chef. "I am the only professional chef in the family. My two brothers have their own business in Sri Lanka." A career in food was not exactly on the top of the youngster's mind while growing up. His other aspirations, however, fell prey to the political turmoil in the island nation. "When tourism slowly picked up, I did a culinary course and started in the bakery department at the Oberoi Hotel in 1993."

He identifies more with bakery because

that's how his career started. "I'm a baker first. I love the scent of baking goods." Working at the Oberoi for three years and picking up the nuances of pastry, Chef Ruchitha moved on to the Colombo Hilton Hotel in 1996. Another three years passed by and towards the end of 1999, he won an opportunity to come to Dubai as demi chef de partie at the Jumeirah Beach Hotel. "I joined as a baker but in a few weeks, I was moved to the pastry department. I really enjoyed my time there. I was young and everything was new. My head chef was a really good mentor and I learnt a lot from him."

The tsunami originating in the Indian Ocean at the end of 2004 was devastating to Sri Lanka. Chef Ruchitha also suffered damage to his property there and had to return to his home country the next year to attend to personal matters. He took up a pastry chef position at the Mount Lavinia Hotel in Colombo and spent a couple of years dealing with these issues.

As things settled down, he made his way back to Dubai with a job at The Edge Fine Dining Restaurant at the Dubai International Financial Centre. In the meanwhile, he also secured a hotel



management degree from the National Institute of Management in Colombo.

The next half a decade brought some exciting assignments at the Mall of the Emirates. Chef Ruchitha joined Pullman Hotel and then Sheraton Hotel, graduating to head pastry chef at IMG Worlds of Adventure in mid-2016.

The transition from a chef in the pastry kitchen to a managerial role was smooth but eventful. "From focusing only on what kind of ingredients to use, you have to think about costs, training, operational factors and a host of other things that a chef in the kitchen rarely bothers about. But I learnt a lot in the process."

During the course of his career, Chef Ruchitha has seen the good, the bad and the ugly.

"I've received training in Switzerland, Germany, Turkey and Italy and visited many other countries. At the same time, I cannot forget my early days, when taking the public transport to work in Colombo was fraught with danger."



I've received training in Switzerland, Germany, Turkey and Italy and visited many other countries. At the same time, I cannot forget my early days, when taking the public transport to work in Colombo was fraught with danger

He recalls a time when he was a trainee at the Oberoi when the city went under curfew. "Suddenly, no one could come to work or go home from work. I stayed alone in the hotel and ran the pastry department. I was making breakfast, lunch and dinner and preparing the buffet all alone for a week!"

The experienced chef also talks about how the nature of the industry has changed with social media. When he participated in culinary competitions in his early days, a notebook was his best friend. "I focused so much on learning that I would lose track of time. Working long hours was no problem at all."

In his current role, Chef Ruchitha is responsible for menu planning, food costs, purchasing, supplies, quality control and many other operational topics. He has a team of 37 people under him. The job requires frequent travel between Dubai and Abu Dhabi.

"The central kitchen is based in Abu Dhabi. All the production happens there." He is enjoying this assignment more than his experience in hotels. "People who come to La Brioche come for pastry, unlike in hotels where they come for accommodation. So the effect of my work is more direct and visible."

These lessons he's learning in running a business will come in handy someday, when Chef Ruchitha realises his dream of opening a pastry school for training youngsters in his home country. He also has extensive experience in competitions, wisdom that he would like to pass on to younger generations. "I have won over 20 medals so far. So I prefer to train my chefs now."

Chef Ruchitha actively participates in the development of the industry also through the Emirates Culinary Guild. One thing he would like to see more in the new crop of chefs is a better understanding of the basics of cooking. "Young chefs should be willing to sacrifice their personal time to learn the foundations. Once you have that down pat, it becomes much easier to innovate and create."

Given Chef Ruchitha's successes, this is advice no ambitious chef can afford to ignore.



FLAVOURS OF ARABIA

SAFFRON MILK CAKE

Whole eggs	200gr
Sugar refined	180gr
Vanilla flavouring	3gr
Arla Organic Milk Full Fat	100gr
Cake flour	200gr
Baking powder	10gr

Method

- ♦ Whip whole eggs, sugar and vanilla until fluffy. Add milk slowly to the egg mixture, sift the flour and baking powder together, fold with whipped egg mixture smoothly.
- ♦ Bake right away! This batter needs to be baked immediately and will not hold.

SAFFRON SAUCE

Arla Pro High Stability Whipping Cream	38gr
Saffron Threads	0.5gr
Bee Honey	4gr
Liquid Glucose	4gr
Chocolate White	54gr

Method

- ♦ Heat cream and saffron, remove from the heat and add honey, glucose and white chocolate. Stir continuously until dissolved all.
- ♦ When the cake is baked, cool in pan for 10 minutes then prick with a fork or skewer and pour over the sauce
- ♦ Serve cake warm with whipped cream. Poke holes in the cake for the sauce to soak through: While the sauce is still hot...Spoon it over the cake, taking care to cover it well.

DATE AND ALMOND SLICE

Almond Paste	72gr
Egg Yolks	72gr
Egg White	126gr
Caster Sugar	108gr
Cake Flour	108gr
Arla Pro Unsalted Melted Butter	108gr
Date Paste	200gr

Method

- ♦ Using an electric mixer, Beat egg yolks and almond paste until fluffy. start beating the egg whites on medium speed, then increase speed until they expand in volume and soft peaks form. At that point, you can switch to high

speed, adding sugar very gradually, about a tablespoon at a time. Be sure to move the mixer around the bowl to evenly incorporate the sugar into the egg whites to help stabilize the foam.

- ♦ Continue to beat until egg whites are glossy and hold a firm peak that doesn't fold back onto itself. Fold the both mix and flour together.
- ♦ Add melted butter slowly to the mixture. Using a spatula Spread in a flat baking tray with butter paper 5mm thickness and bake at 220 degrees 7-8 min.)
- ♦ To assemble cake, pour soft date paste onto first cake layer, just enough to make a very thin layer of date paste, but not enough to seep over sides of layer. Repeat with remaining layers as your desired height.

CHEESE CAKE BASE

Arla Pro Unsalted butter	50gr
Icing Sugar	20gr
Whole Eggs	8gr
Pistachio Powder	25gr
Flour No 1	50gr
Salt	1gr

Method

- ♦ Mix all together and make a dough, roll out desired thickness and spread it out over the base and up the walls. Cut and Pour into the prepared cake tin.

- ♦ Bake at 180 degrees until reach light golden colour.

PISTACHIO BAKED CHEESE CAKE

Arla Pro Cream Cheese Block	250gr
Caster Sugar	50gr
Whole Eggs	75gr
Pistachio Paste 100%	25gr

Method

- ♦ Using an electric mixer beat the cream cheese and sugar until smooth and creamy. Add eggs and pistachio paste, beat until just combined smoothly. Pour the batter into prepared baking rings with cheese cake base crust.
- ♦ Bake at 160 degrees. The top should be not cracked, and near perfectly flat. It should jiggle slightly when you gently shake the ring. then refrigerate for 5-6 hours with the baking ring. pistachio glaze Pour over the cake and serve as chilled dessert.

SAFFRON SAUCE

Arla Pro High Stability Whipping Cream	38gr
Bee Honey	4gr
Liquid Glucose	4gr
Chocolate White	54gr
Pistachio Paste 100%	10gr

Method

- ♦ Wash and cut each strawberry into four. Roughly chop the basil leaves. Mix sugar, pectin, basil



April 2021 **Gulf Gourmet**

SILENT KNIGHT

Chef **Bhupendra Singh** is your quintessential shy guy. But behind that silent demeanour lies a strong work ethic and a never-say-die spirit. The young Indian chef, who is executive pastry chef at Mister Baker, shares the exciting story of his past, his present and his future...

In a world that just can't seem to stop talking, his reluctance to talk about himself is refreshing. Perhaps it's this humility that makes Chef Bhupendra Singh the success that he is.

Just 30 years old and he's already an executive pastry chef, at Mister Baker UAE. Point this out and it sets the tone for the rest of the interview.

About this rare achievement at such a young age, he replies with touching modesty: "I haven't met anyone younger in the Middle East but in Europe, it's normal to have young executive chefs because they also start their careers very early."

But those who have worked with him know that his success is not a matter of chance or an early start. Chef Bhupendra's work ethic and attitude are what make the difference. In fact, he continues to inspire people around him.

EARLY LESSONS IN LUXURY

Hailing from the north Indian state of Rajasthan, known for its opulent palaces, rich culture and royal lineage, Chef Bhupendra had early exposure to luxury hospitality. The tourism state is home to Udaipur, the 'City of Lakes'; and Jaipur, also called the 'Pink City' for its rose-coloured architecture.

Chef Bhupendra's home city of Udaipur was the capital of the Mewar Kingdom



I haven't met anyone younger in the Middle East but in Europe, it's normal to have young executive chefs because they also start their careers very early

once upon a time. It was founded by Maharana Udai Singh II in 1559. "My father works in the museum in the City Palace and there were hotels and restaurants in the palace complex. So I got a glimpse of professional kitchen operations in childhood."

The palace complex, which overlooks Lake Pichola, has more than 10 palaces, courtyards and gardens with intricate design reminiscent of the richness of medieval India. "I love the scent of food cooking. My father is a specialist in preservation of crystal chandeliers and heritage items. He would be busy examining the chandeliers and I would wander off into the kitchens," he laughs.

Although Chef Bhupendra's father himself was a creative professional, he had more mainstream jobs in mind for his son. When he was selected for a technical position in the Indian Air Force, there was parental pressure to pursue that career. "But I couldn't imagine a life sitting in an office all day. A cousin of mine enrolled for a food production diploma and I decided to join him. My father was quite disappointed back then because at the time, being a chef in India, especially in small towns, was looked down upon."

That initial struggle is now gone and forgotten. Once the journey began, it proceeded smoothly, maybe because Chef Bhupendra went along easily with whatever came his way. "The funny thing is that this is my seventh job but I have never ever applied for a job in my life. I was lucky enough to be offered opportunities, right from when I was in training. I am grateful for that."

EXCITING BEGINNINGS

During his education at the Food Craft Institute in Udaipur, Chef Bhupendra was selected by the prestigious Indian hospitality group, Oberoi Hotels and Resorts, for an internship. At the time, he was barely out of his teens. The hotel was a luxury property but the start was basic. "I had to fetch things from the storage section, arrange items, clean the kitchen and so on. Nowadays, people have fancy hotel management degrees



*Mister Baker
The Name
Bhupendra Singh*

April 2021 Gulf Gourmet

and they have helpers to clean up after them. When I started, we had to do all the cleaning ourselves. So we learnt the importance of hygiene early."

He recalls an incident on the last day of his one-and-a-half-year training at the Oberoi. "I was just about to leave for the day and a chef came to me in panic. He said there was an event the next day and two chefs working in butchery were sick. I had just finished training in butchery. There were 29 bags of chickens to be cut. I agreed to help him and we spent 27 hours on the job without a break. We drank coffee after coffee to stay awake. It was exhausting but also very satisfying. That's when I knew I had chosen the right career for myself."

After Oberoi, a colleague who joined the Leela Palace Hotel offered him a job. "It is a beautiful property in Udaipur and I admired my colleague a lot. So I joined him as a Commis III, right at the bottom of the ladder." Working in the bakery section, Chef Bhupendra would begin his days at 4 AM and continue working until 10 PM sometimes to absorb as much as he could as a newbie. "It was not easy to learn pastry. We had a French executive chef, who would come to the kitchen every morning and check the croissants.



The funny thing is that this is my seventh job but I have never ever applied for a job in my life. I was lucky enough to be offered opportunities, right from when I was in training. I am grateful for that

If it was not up to standards, we would get no days off. I learnt early in my career that a chef has to be willing to work hard and long hours."

This stint lasted a couple of years. Spending 14-15 hours a day at work was normal and Chef Bhupendra harnessed every chance he got to learn something new. He would assist senior chefs, offer new ideas and move between sections to pick up different skills.

Towards the end of 2011, he joined the Fairmont Hotel in Jaipur, where he stayed for a year and a half. "I also started getting offers from some friends who were abroad. I was offered a position at the Fairmont in Kenya and was ready to accept it, when a senior chef working at the Waldorf Astoria in Ras Al Khaimah contacted me."

The executive pastry chef at Waldorf Astoria was a very experienced German lady and the opportunities to learn from her were tremendous. Until then, Chef Bhupendra hadn't given much thought to moving out to the Middle East. "I had worked only in my home state. I was young when I came to Waldorf Astoria and all set to explore the world. I think it was the best decision I ever made."

A DIFFERENT WORLD

Joining the Waldorf Astoria as chef de partie, he worked there for less than two years when the German chef moved to Palazzo Versace Hotel in Dubai. She offered to take Chef Bhupendra along at the same designation. For the next two and a half years, he fine-tuned his pastry and organizational skills at the Palazzo Versace.

When the German head chef moved again, this time to Richemont Masterbaker, a training centre for baking and pastry, she asked the Indian chef again if he would like to join her. "Admittedly, I was a bit confused. Many of my acquaintances said I shouldn't be leaving the hotel industry at such a young age and it would hurt my career prospects. Some felt teaching was for much older chefs and more like a retirement kind of job. But I was excited at the idea of trying something new." It helped that he had solid faith in the German chef and her decisions. Despite his reservations, Chef Bhupendra took the plunge.

CHANGING TRACKS

Initially, the job involved training students. But slowly, the centre started doing consultancy for hospitality clients.





"Mister Baker was a client of Richemont. I worked for four months with Mister Baker as a consultant, helping them set up the kitchen and implementing processes." Over the three years that Chef Bhupendra was with Richemont, a couple were spent consulting Mister Baker off and on. "Eventually, Mister Baker offered me a position here. They had a beautiful kitchen and I could see a nice future not only for myself but also for the company. I could see that I had opportunities to do things, an independent platform for innovation and ideas."

Chef Bhupendra hasn't regretted a moment of his decision. He is stationed at the central production unit of Mister Baker, producing for all its 20 outlets. "I am responsible for ensuring that all products meet the standards and also for development of new and existing products. In addition, I handle business development and process optimization. It's been a different kind of learning. I get to spend time in the kitchen, at the same time I learn the operational aspects of the food business."

As a manager, the Indian chef believes

in leading by example. He respects fairness and equality and strives to give his team members an environment that encourages innovation. "I have a staff of 47 people but each person is different. I try to communicate with all of them regularly and I like to know how they are doing." Although the work environment is informal, there is strict adherence to high quality standards. Chef Bhupendra shuns an autocratic style of management. "You can't force people to do anything. Motivating them yields better and more sustainable results."

FOOD, FUTURE AND BEYOND

As a chef, he is a bit of a purist. "I don't like the idea of fusion foods. But that doesn't mean I believe in keeping things as they are for centuries. We have some classic recipes that have been around for 100-200 years but tastes and health needs are changing and it's important to adapt the recipes accordingly." Chef Bhupendra constantly experiments with new ingredients and even new techniques and tools.

He doesn't see himself going back to the hotels business because of

restricted freedom to implement fresh ideas. "It doesn't matter which hotel you work for. If the system has been functioning well for a long time, it tends to remain the same. Also, food decisions are not made by chefs in hotels. There are more challenges in an operation like Mister Baker, not just in terms of food or recipes but also logistics, packaging, nutrition, marketing and so on. But I feel included in the whole process unlike in a hotel." He plans to stick with his current employer for a few more years.

On the family front too, stability is key right now. Chef Bhupendra and his wife are new parents and they have a 10-month-old son. His wife is a certified yoga instructor but at the moment, she's busy with nappy duties.

Much has been achieved in both his professional and personal life at a young age. But after meeting Chef Bhupendra, it's easy to see that much more lies ahead.

We're as excited as he is about the next leg of his journey!



Nestlé
Golden
Chef's Hat
Award



FLIGHT CLUB

Chefs **Reymond Arup Rozario** and **Asiri Madushan Ranaweera** are ready to see their competitions career take-off. This month, the first-time participants are representing Etihad Airport Services Abu Dhabi in the Golden Chefs Hat Award...

REYMOND ARUP ROZARIO

Even as its neighbours have popularized their cuisines, Bangladesh remains a bit of a culinary mystery. It's a pity though. The country on the Indian subcontinent offers tastes and flavours that any spice lover just cannot afford to miss.

Now if you can't really fly down to Bangladesh for a culinary exploration, find a way to get into Chef Reymond Arup Rozario's good books. The 30-year-old chef from Bangladesh is all set to challenge other teams at the Golden Chefs Hat Award with his culinary prowess.

The chef from Etihad Airport Services Abu Dhabi works in the hot kitchen for VIP, first-class and business-class catering. The menu changes regularly to serve the exquisite demands of the high-end clientele. "This means I keep learning new recipes daily," Chef Reymond smiles.

Born and raised in Dhaka, he followed in the footsteps of his father, who is a chef at the Al Bustan Hotel in Muscat. "My father is a great cook and I love what he makes. So I too decided to pursue this career." Chef Reymond did not go to

a catering school, instead choosing to learn on the job at a bakery.

After a few months, he found a position at a legacy hotel, called Purbani. Working there for three years across sections, he moved to Dubai in 2008 to join the Kasturi restaurant, which specialised in Bengali food. A year later, he joined Etihad Airport Services, where he has been working for more than a decade now.

This is the first time that Chef Reymond is participating in a culinary competition. "I've made a chicken breast dish served



REYMOND ARUP ROZARIO



ASIRI MADUSHAN RANAWEERA



with tomato sauce, mash potatoes, baby carrots and vegetables." He's hoping to start off his competitions journey with an early win.

As for the future, Chef Reymond hasn't given it much thought yet. Returning to Bangladesh is an idea. "I would like to go back home at some point. I miss my family, especially my daughter, who is four years old now. I visit every year but because of the pandemic, my travel plans have been delayed."

And what does Chef Reymond like to see on his own plate? "Good old Bangladeshi food! That's what I cook everyday for myself at home." If you're lucky, he just might invite you over for a meal sometime.

ASIRI MADUSHAN RANAWEERA

Finishing off Chef Reymond's main course with a flourish would be a dessert made by his colleague Chef Asiri Madushan Ranaweera.

The 27-year-old chef works at the Etihad Airport Services and prepares the mise en place and does production for business-class and first-class. In addition, he does cake decorations for outside catering by the company.

Chef Asiri, who hails from Sri Lanka, has been working at Etihad Airport Services for about a couple of years. Relative fresh in the hospitality industry, he too is competing for the first time in a culinary contest.

Pastry, however, is not a new concept for Chef Asiri. His parents own a pastry shop in Sri Lanka and he grew up watching them turn simple ingredients into delicious desserts. "They still run this shop. So I guess pastry has been a part of my life forever," he says. Watching cookery programmes on TV inspired the chef to consider a career in professional cooking. He obtained a two-year diploma in hotel operation from the International Hotel School of Mount Lavinia Hotel and then trained extensively at the hotel.

In 2016, he found a job in Dubai at the One & Only Royal Mirage. He barely had any experience back then and in his first days, Chef Asiri was left to his own devices when some experienced chefs didn't turn up for the night shift. "I didn't know what to do but I had to set up the breakfast buffet. I managed somehow," he recalls.

Quickly picking up techniques and skills in the pastry kitchen there, he moved

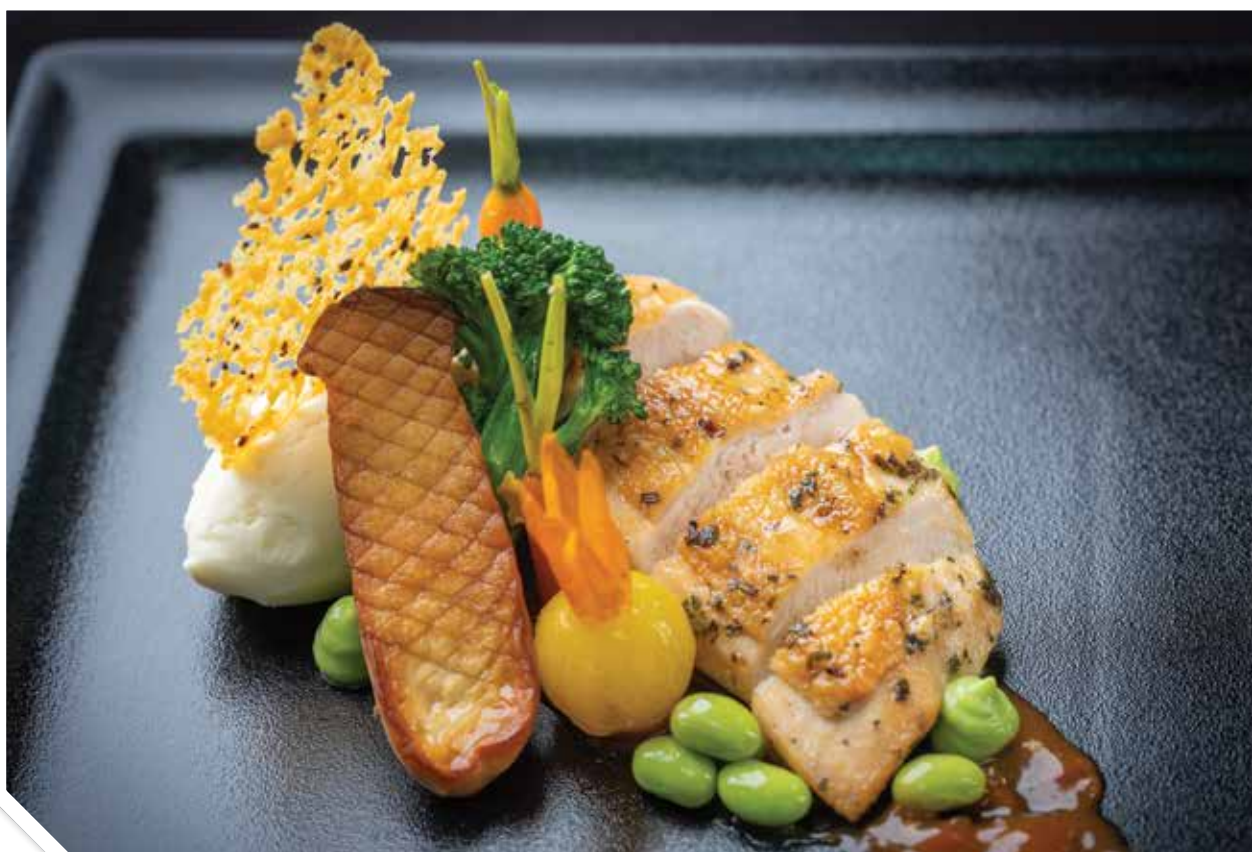
to Etihad Airport Service a couple of years later. "An airline catering service is definitely very different from a hotel setting. Here, just putting up a fantastic dish is not enough. You also have to consider the packing and consumption timing." Further, catering chefs don't get to interact with guests like they do in a hotel, which means they have little idea of how their creations are received by the consumers.

All the same, Chef Asiri loves his job. "I like plating and cakes because there is so much I can do in terms of garnish and decoration. We do get to be creative but the head chef has to check and approve it."

For the GCHA, he has put together a dessert with three types of mousse. "I used raspberry mousse and chocolate ganache with layer cake and peanuts mixed with crunchy mousse," he elaborates.

Eventually, Chef Asiri would like to run his own business, much like his parents. "Of course, I have a long way to go before that happens but I'm happy to put in whatever efforts are required."

With that attitude, can success be far behind?



Oven Roasted Chicken

CHICKEN MARINADE

Chicken breast with skin	520gm
Maggi Chicken stock	200gm
Salt	1gm
Pepper	1gm
Fresh Thyme	1 sprig
Fresh Rosemary	1 sprig
Fresh Parsley	1 sprig

Method

- ♦ Mix the chicken stock with salt, pepper, chopped thyme, rosemary and parsley
- ♦ Use the mix to marinate the chicken breast and let it rest for at least two hours
- ♦ Oven roast at 170°C for 13 minutes

STARCH

Maggi Potato Mix	400gm
Nestle cream	40gm
Nutmeg powder	1gm
White pepper	1gm
Salt	1gm
Butter, melted	40gm

Method

- ♦ Measure cold water, and put salt, white pepper, nutmeg powder and melted butter. Mix in the potato powder. Leave for about 5-10 minutes and place in a

tray. Steam at 90°C for 10-12 minutes depending on the quantity.

VEGETABLE PREPARATION

Baby carrot	20gm
Broccolini	20gm
King oyster mushroom	20gm
Yellow cherry tomato	20gm
Edamame beans	20gm

Method

- ♦ Peel off the thin skin of baby carrot and leave the stem; season accordingly and steam for about 2 minutes depending on the size
- ♦ Blanch broccolini and edamame beans with salt and pepper; dip into ice water after and drain after it cools. Toss into butter upon plating
- ♦ Poach yellow cherry tomato for 5 seconds; peel off the skin upwards as desired
- ♦ Make creases on the mushroom and season with salt and pepper and sauté with butter

GREEN PEA PUREE

Green peas	100gm
Nestle cream	20gm
Salt	Pinch
White pepper	Pinch
Maggi Chicken stock	10gm

Method

- ♦ Boiled green peas with salt. Strain and mix with white pepper to taste.
- ♦ Place in the blender together with cream and chicken stock and make it a puree.
- ♦ Sieve after to have a finer thick texture.

SAUCE

Buitoni Tomato coulis	80gm
Chef Demi-glace	80gm
Salt	1gm
Pepper	1gm
Chopped tomato	50gm

Method

- ♦ Stir the demi-glace mixture in warm water and pour in tomato coulis. Season to taste.
- ♦ Place in a small sauce pot and add in chopped tomato and heat until you get the desired thickness.

GARNISH

Parmesan cheese	28gm
Crushed pepper	1gm

Method

- ♦ Grate the parmesan cheese and place on a silicon mat. Add in crushed black pepper and bake at 180°C for 3-5 mins until crisp.
- ♦ Set aside for plating.

Peanut & Nestle chocolate mousse cake accompanied with raspberry bavoroise

PEANUT BUTTER MOUSSE

Milk	125gm
Sugar	75gm
Egg yolk	80gm
Peanut butter	200gm
Dark chocolate 55 %	75gm
Nestle cream	500gm
Gelatin	25gm

Method

- ◆ Whip the cream at 70 percent
- ◆ Whip separately the egg yolk and sugar until crystals are dissolved.
- ◆ Melt dark chocolate at 40°C and mix peanut butter. Dissolve gelatin and add in to whipped cream,
- ◆ Fold in altogether gently and pipe to desired mold.

RASPBERRY MOUSSE

Raspberry Puree	500gm
Vanilla bean	1gm
Nestle cream	500gm
Gelatin	20gm
White chocolate	150gm

Method

- ◆ Whip the cream with vanilla bean at 70 percent.
- ◆ Melt white chocolate at 40°C and mix melted gelatin, keep warm.
- ◆ Add in raspberry puree with gelatin mixture.
- ◆ Fold altogether gently and pipe in desired mold
- ◆ Layer in mold with two cut size almond sponge and two layers of mousse

NESTLE CHOCOLATE MARQUISE

Nestle Chocolate Marquise	250gm
---------------------------	-------

Method

- ◆ Same as packaging instructions

RASPBERRY GLAZE

Nestle Condensed milk	180gm
White chocolate	65gm
Glucose	88gm
Gelatin	14gm
Raspberry puree	120gm
Red color	5gm



Method

- ◆ Brings liquids to 42 degrees in a double boiler and add white chocolate.
- ◆ Add in gelatin and strain. Set aside.

CARAMEL GLAZE

Sugar	200gm
Water	75gm
Nestle Cream	150gm
Gelatin	20gm

Method

- ◆ Boil sugar with water until golden brown and pour in cream.
- ◆ Add in gelatin, dissolve and strain. Keep aside.

CHOCOLATE SOIL

Unsalted softened butter	140gm
Caster sugar	80gm
Dutch process cocoa powder	200gm
Salt	6gm
Egg white	45gm

Method

- ◆ In a blitzer mix the butter, caster sugar, cocoa powder, salt and egg white.
- ◆ Place in a baking tray with silicon mat and spread.
- ◆ Bake at 140°C for 11 mins or until ready.

- ◆ Set aside to dry.

ALMOND TULLE

Almond nibs	350gm
NH pectin	5gm
Glucose	50gm
Sugar	300
Unsalted Butter	250

Method

- ◆ Dissolve sugar with glucose until golden brown and add butter pectin and almond until fully combined. Spread thinly unto the silicon mat and cut desired shape.

FLOURLESS SPONGE

Egg white	140gm
Sugar	135gm
Egg yolk	90gm
Cocoa Powder	45gm

Method

- ◆ Whip yolk until fluffy.
- ◆ Whisk the egg white and gradually add sugar. Whip until stiff peaked.
- ◆ Combine yolk and whites
- ◆ Strain finely cocoa powder and fold in gently unto the egg mixture.
- ◆ Place desired amount on baking tray with silpat and bake at 200°C for 9 minutes.



THE GLOBE- TROTTER

Christopher Lester loves his profession. The profession loves him too. That's why it has taken the self-confessed 'country boy' all over the world and to heights most chefs can only dream of. The executive chef walks down memory lane with Gulf Gourmet...

He dreams of sailing across the world...swimming with the sharks and flying with the birds. An explorer of life, he doesn't let geographical, cultural or mental boundaries come in the way of satisfying his curiosities.

This love of the planet and everything in it expresses itself in his enthusiasm for his daily job.

For Christopher Lester, the former executive chef of Caesars Bluewaters Dubai, food is not just fuel for the body. It's a song that brings different souls together in harmony.



I sat with my mum, who helped me write 56 letters to five-star hotels in London, requesting a job

In over three decades as a culinarian, Chef Christopher has worked at some of the finest kitchens across the UK, China and the UAE. His impressive career

graph boasts of some of the marquee names in hospitality: Rosewood London, Harrods, Caprice Holdings, The Savoy, The Dorchester, Intercontinental, The Grove, Wynn Resorts Macau, Jumeirah Restaurant Group and Burj Al Arab.

A SYMPHONY OF CONTRADICTIONS

In many ways, he's a bundle of contradictions.

Identifying as a 'bit of a country boy', the British chef remains fascinated by city lights but feels more at home in the lap of nature.

"I was born in London, I grew up in a small village called Painswick in the Cotswolds in Southwest England and then I moved back to London at 16. So I guess the spirit of both city and country are within me," he laughs.

These opposites come together beautifully in his attitude to food as well as life.

Food was always a big part of his childhood. Chef Christopher's parents took over a grocery store in the village when he was about eight years old. When the butcher quit, his father had to learn almost overnight the nuances of tender cuts of meats, knowledge he passed on to his son.

His mother, meanwhile, had an enviable collection of cheese, which introduced him to the flavours of coagulated milk products.

"My mum used to cook a roast dinner every Sunday and as I grew older, I started getting more and more involved helping her in the kitchen and picking up cooking tips and tricks from her. My mum always said I had my grandfather's touch as he was an amazing baker, which definitely rubbed off on me."

However, it was a 'punishment' that actually set the youngster off on a culinary path. "I was nine and staying with my godparents in their hotel in



Chef Christopher with his family.



My mum always said I had my grandfather's touch as he was an amazing baker, which definitely rubbed off on me



Scotland. I was misbehaving a little and was sent to the kitchen to peel potatoes. I was immediately hooked. I ended up being there for the next two weeks, doing all sorts of things like peeling carrots and helping out in the kitchen, and I loved every minute of it!"

Still, there was school to finish. Not much into academics, Chef Christopher focused on sports as a student. He played tennis, participated in swimming sessions, and even did gymnastics.

But cooking and food remained his main thought. "Others would laugh at my idea of wanting to take up a 'lady's job' but the day school ended, I got a job at a local bistro called Moran's in Gloucestershire, which is still there.

"On weekends, I would work at The Tara Hotel, which was the best hotel in Gloucestershire at the time. That's where I learned how to cook and realised that this was all I wanted to do."

LEAVING THE NEST

When it comes to Britain's culinary cluster, few can deny that London is where it's at. Enrolling in a catering school in Cheltenham and spending a few months there, he decided to take his education straight into the professional kitchen in London.

"I sat with my mum, who helped me write



I always carried my home address written in five different Asian languages because the taxi drivers didn't speak English at all

56 letters to five-star hotels in London, requesting a job. I managed to get five interviews at The Dorchester, The Savoy, Grosvenor House, Claridge's and Brown's Hotel in Mayfair. I chose Brown's Hotel and started my apprenticeship at the age of 16."

It was the start of something beautiful.

Quickly learning the ropes, a teenaged Chef Christopher moved to The Carlton Towers Hotel in Chelsea Room and then to Le Soufflé Restaurant at the Intercontinental Hotel, both of which were Michelin-starred.

There on, he worked at The Ivy and Mosimann's under Anton Mosimann, before joining London's famous The Savoy Hotel as senior chef de partie. "I worked there for a year under Executive

Chef Anton Edelmann, from whom I learned a great deal."

A sous chef position at The Dorchester in London followed and then he went to Chapter One in Kent before taking up the role of head chef at Harrods in Knightsbridge at the age of 29.

"It was a turning point for me. For the next five years, I dedicated myself to overseeing the 22 themed restaurants that make up the Harrods catering operation. There were around 2,000 seats and the entirety of the famous food hall operations. It was an incredible experience." Along the way, Chef Christopher got married and became father to two daughters.

GLOBE-TROTTER DIARIES

Some struggles in his personal life got the chef thinking about a change of environment. However, at the time he had no idea what this change could be. A friend had been asking him for months to consider working with him in Dubai but Chef Christopher was hesitant. On a whim, he decided to take a break after the Christmas rush at Harrods. "I was burning out. So I took a week off and got on plane to Dubai, spent a couple of days just looking around and calming my tired nerves."

In 2003, he accepted a role at the one of the most luxurious hotels in the world - the Burj Al Arab. For five years, Chef Christopher ran the massive culinary operations of the seven-star property, internationalizing it in terms of ingredients and service.

Although he wasn't unhappy in Dubai, he felt the need to explore something new after half a decade there. So when an opportunity at the Wynn Resorts in Macau came up, the enterprising chef accepted it.

"I walked into the kitchen and there were 220 chefs and 250 stewards. Of these, two stewards spoke English. I always carried my home address





I want to travel, indulge in sports, explore the sea and lands. What's more exciting, is the thought of experiencing new dishes along the way



written in five different Asian languages because the taxi drivers didn't speak English at all," he laughs.

After just a year and half in Macau, Chef Christopher got the opportunity to return to Dubai to open the Rivington Grill for Caprice Holdings. "When the call came, I couldn't resist. I ended up overseeing both the Rivington Grill and The Ivy in Dubai, along with opening Scott's in Abu Dhabi."

In between these assignments, he returned to the UK briefly to be closer to his daughters. But after living in warmer places, he found it hard to get used to the cold and unpredictable weather of Britain. So Chef Christopher returned to Caprice Holdings to open the Abu Dhabi restaurant.

In 2014, he was offered a career-defining role of group executive chef at the Jumeirah Restaurants Group. "I was responsible for overseeing several head chefs working across 40 restaurants and bars in the group's six Dubai properties, including Jumeirah Al Qasr, Jumeirah Mina A'Salam, Jumeirah Beach Hotel, Jumeirah Emirates Towers, Souk Madinat Jumeirah and also Souk al Bahar."

After four years, he went back to London to join Alan Yau's Busaba as F&B director. Subsequently, he returned to Harrods, this time as executive chef. Finally in November 2018, Chef Christopher made his way back to Dubai to join Caesars Palace, where he worked until last month.

AN EVENTFUL JOURNEY

It has been a long and illustrious journey, of which the experienced chef has enjoyed every single moment. "I have the best job in the world. I meet new people everyday, work with exciting ingredients, explore new dishes and concepts. Everyday brings a new aspect, be it an innovative idea from a commis chef or the ambition of a steward to work in the kitchen."



Watching his chefs grow in their careers is especially satisfying.

"This is a great time for young chefs to be in the culinary industry. Look at Dubai now and compare it to where it was 15-18 years ago. When I joined Burj Al Arab, The Palm didn't even exist. Now you have these fantastic hotels in Dubai with so many opportunities for young chefs to learn."

He warns budding chefs against allowing complacency to set in at any point in their careers. "Always push boundaries and make yourself a self-driven vehicle. Do competitions, live kitchens. It's tough but worth it."

Chef Christopher is also fascinated by the evolution of different cuisines being more accessible across the world and new food trends cropping up every day.

"Especially healthy eating and people's dietary requirements...vegan, dairy-free, gluten-free and so on. It is important to use locally-grown products and produce to add freshness to dishes and to ensure we are a sustainable industry."

"We cannot forget the responsibility we all have for what we use and what we are able to recycle – we have a responsibility to protect the world and to be better than we are going forward."

Though Covid has caused a lot of

distress to the hospitality industry, it has also triggered some positive trends, one of which is local sourcing. "For us in the Middle East, we have been working with local produce to help support local businesses and also reduce the reliance on imports. I feel this is definitely a move in the right direction and will be a bigger part of our resources in the future."

Although his operational oversight job makes it hard, Chef Christopher does indulge in cooking now and then. Thanks to his ever-curious nature, the British chef is proficient in a variety of cuisines: British, Continental, Indian, American, Asian, Mexican, Arabic, Thai, Chinese and Japanese.

When he is visiting his daughters or when they visit him, the family goes on food explorations around town. "My older daughter is a foodie, which is great. My younger daughter loves sushi. When I go to London, we end up in cafes and restaurants, mostly the 'cool' places, and I love that!"

FUTURE PERFECT

His present is a future many dream of. What do Chef Christopher's future plans look like? "It's funny you ask. A couple of weeks ago, I was talking to a good friend and we were discussing retirement."

"I told him waking up in the morning, taking the dog out for a walk, picking up the newspaper and returning home to a coffee and reading isn't for me. I want to travel, indulge in sports, explore the sea and lands. What's more exciting, is the thought of experiencing new dishes along the way."

On his travel wishlist are Japan, South America, South Africa, Maldives and Zanzibar. "I love the sea and I spend my days off on the beach. There's nothing more exhilarating than the sound and feel of water."

Or the aroma of food cooking. Especially if it is coming out of his kitchen!

FLORA PLANT

**NEW
FLORA PLANT.
100%
PLANT BASED.**

**DOES
EVERYTHING
DAIRY DOES.
AND MORE.**



NO ALLERGENS



DAIRY
FREE



GLUTEN
FREE



VEGAN

SERVE EVERYONE.



Contact us for samples: upfieldprofessional.com

April 2021 Gulf Gourmet



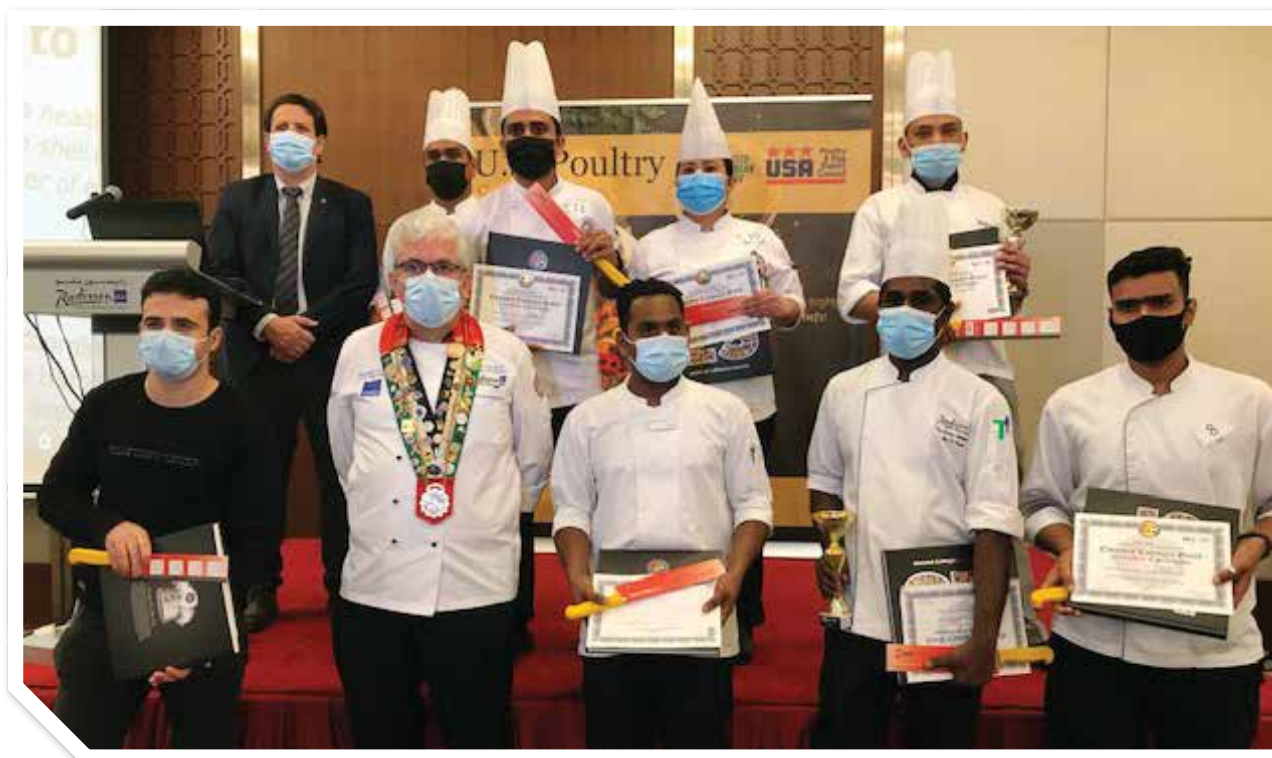
GUILD MEET

The monthly meeting of the Emirates Culinary Guild was held recently at the Radisson Blu Hotel Dubai Deira Creek and was hosted by Chef Diyan DeSilva and his team. The gathering held with strict social distancing measures was used to discuss the upcoming events. The main discussion was around the Salon Culinaire being held in April both on the ground and online. Chefs and corporate partners took the opportunity to highlight what's new. Here are images from the event.



April 2021 Gulf Gourmet





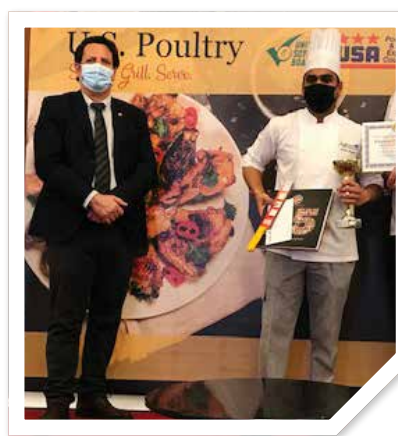
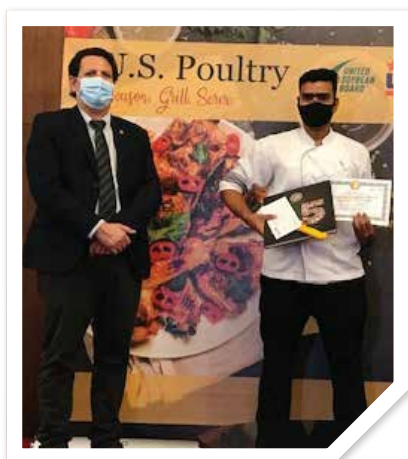
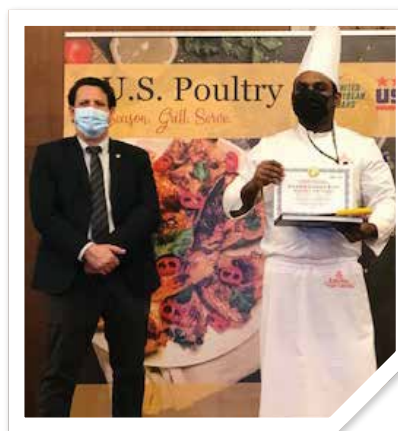
CHEF MAHESH WINS MINI SALON CULINAIRE

A Mini Salon Culinaire was organized by USAPEEC last month and the event saw some of the country's top hotels compete. Chef Mahesh, Chef Santosh and Chef Hillary were the top three winners. Their dishes were both delicious and technically brilliant enough for the judges to give them top marks. Here are images and the Top 10 winners from the competition.



CHEF NAME	INSTITUTION
Mahesh Kumara Herath Mudiyansele	Radisson Blu Deira Creek
Hillary Quentus Anthony Joseph	Radisson Blu Deira Creek
Santosh Tamang	Radisson Blu Deira Creek
Jobin Jose	Spark by Caramel
Hariharan Muthukrishnan	EKFC lounge
Thilak Sanjeewa Weeransinghe	EKFC lounge
Premkumaran Vijayakumaran	Movenpick Hotel JLT
Mark Ven Quiambao	Nakheel F&B
Farooq Paravanada	Shakespeare & Co
Mary Jocelyn Vistan	Shakespeare & Co
Al Ali	MAF Retail

April 2021 Gulf Gourmet



April 2021 **Gulf Gourmet**





THE EMIRATES SALON CULINAIRE 2021

Briefs of the Classes for Entry

Resume Of Classes for Entry Class No. - Class Description

- 01 Wedding Cake Three-Tier- by Pristine
- 02 Four Plates of Dessert - Nestlé Docello
- 03 Pastry Showpiece
- 04 Bread Loaves and Showpiece by Master Baker
- 05 Petites Fours, Pralines by Master Baker
- 06 Chocolate Carving Showpiece
- 07 Fruit & Vegetable Carving Showpiece by Barakat
- 08 Open Show Piece
- 09 Five-Course Gourmet Dinner Menu by USMEF
- 10 Four-Course Vegetarian Menu by ARLA Pro
- 11 Tapas, Finger Food and Canapés
- 12 Practical Fruit & Vegetable Carving by Barakat
- 13 Arabic Mezzeh - Practical Cookery by Rahma
- 14 Fish & Seafood - Practical Cookery
- 15 Beef - Practical Cookery by USMEF
- 16 Emirati Cuisine – Practical Cookery
- 17 Practical Cookery Sandwich class by Il Granaio delle idee
- 18
- 19 Poultry - Practical Cookery – by USAPEEC
- 20 Poultry – 4 Plates appetizers and main course – by USAPEEC
- 21 Practical Cookery Pasta by Barilla
- 22 Cake Decoration – Practical by Master Baker
- 23 Four Plates Vegan dessert- by Flora Plant

Pastry Displays

Class 01: Elegance Stylish

Wedding Cake –Three Tier By Pristine



All decorations must be edible and made entirely by hand.

1. Pillars or stands may be inedible but, unless decorated by hand, must be plain and unadorned.
2. Fine, food-quality wiring is allowed for the construction of flowers but must be properly wrapped and covered with flower tape or paste.
3. Royal icing, pastillage, pulled sugar, etc., may be used in the construction, but the finished display must not be dependent on these items.
4. The bottom layer of the cake must be edible. A section of the finished edible cake should be cut for the judges' inspection
5. The cake will be tasted by the judges.
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.
9. Maximum height should not exceed 1 meter (including socle or platforms)

Class 02: Plated Dessert by Nestlé Docello



1. Prepare four different types desserts each for one person.
2. Displayed cold, each portion for one person, suitable for a la carte service.

a) 1 x Hot and Cold dessert composition

b) 1 x Vegetarian without eggs and animal fat

c) 1 x Arabic Dessert Free Style creation

d) 1 x Dessert serve in glass

3. Practical and up-to-date presentation is required.
4. Typewritten description and recipes are 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
7. Showpieces are allowed but will not be judged.
8. One of the plates must use **Nestlé Docello** as the main ingredient.

Class 03: Pastry Showpiece

1. To display a showpiece of either

a) Chocolate

b) marzipan/sugar / pastillage

c) dough/bread dough

d) Asian dough figurine

No frames, moulds or wires are allowed. Points will be deducted for non-compliance.

2. Edible media may be used, singly or in mixed media. Sponsors products may be available to be used. Information shall be sent to competitors prior to the competition
3. Written description required.
4. Maximum area w90 x d75cm.
5. Maximum height 90cm (including base or socle).

Class 04: Baked Goods and Baked Bread Showpiece by Master Baker



The entire exhibit must comprise baked goods and must include the following:

1. A baked bread showpiece.
2. Three types of bread loaves 200-300 grams (competitor's choice) two pieces of each loaf to be displayed.
3. Three types of bread roll 25-40grams (competitor's choice)) three pieces of each roll to be displayed.
4. Three types of baked sweet breakfast items 25-40grams (competitor's choice) three pieces of each item to be displayed.
5. Three types of baked savoury breakfast items 25-50grams (competitor's choice) three pieces of each item to be displayed.
6. One extra piece of each variety to be displayed on a separate platter for judges' tasting. Tasting shall make up 30% of the marks
7. All breads & dough must be baked at own work place as fresh as possible and delivered to the competition venue for judging.
8. Poor hygiene standard of handling bakery products will not be judged.
9. Typewritten products description and recipes are required.
10. Maximum area w90 x d75cm
11. The focus of this class is on the quality and flavour of the bread rolls and loafs presented. The centre piece is judged however only 20% of the marks are attributed to the centre piece.

Class 05: Petites Four & Pralines by Master Baker



1. Exhibit 4 varieties.
2. Six pieces of each variety (24 pieces total) plus one extra piece of each variety on a separate small platter for judges' tasting. each piece to weight between 6-14grams)
3. Freestyle presentation and theme
4. Present the exhibit to include a small showpiece.
5. Showpieces should enhance the presentation, and will be judged.
6. Written description mentioning the theme is required.
7. Typewritten products description and recipes are required.
8. Maximum area w90 cm x d75 cm.
9. Ingredients may be supplied by the sponsor these shall be mandatory to be used, information shall be sent to competitors in advance of the competition
10. Different Flavours ,textures and cooking techniques will be looked for in the items presented

Artistic Displays

Class 06: Chocolate Carving Showpiece

2. Natural colouring and minimal glazing is allowed.
3. No frames, moulds or wires are allowed.
4. Points will be deducted for non-compliance.
5. Maximum area: w60 cm x d75 cm.
6. Maximum height 30-35cm (including base or socle).
7. Written description mentioning the theme is required

Class 07: Fruit & Vegetable

Carving Showpiece by Barakat



1. To bring in already prepared one display of fruit and / or vegetable carving, no visible supports are permitted
2. Freestyle presentation.
3. Light framing is allowed, but the construction of the piece must not depend upon it.
4. Maximum area w60 cm x d75 cm.
5. Maximum height 55 cm (including base or socle).

Class 08: Open Showpiece (Free Style Showpiece)

1. Freestyle presentation.
2. Only showpieces made of edible food material will be accepted for adjudication.
3. Frames and wires support are allowed but must not be exposed.
4. Maximum area w90 cm x d75 cm.
5. Maximum height 75 cm. (including base or socle).
6. **Special note:** To enhance the overall level of competition and to aid competitors to demonstrate superior modeling skills, it is permitted to use, frames and supports .i.e.Styrofoam support must not pre-molded and simply sprayed, a round cylinder to form the base of a body is permitted, under no circumstances will pre-carved detailed Styrofoam of any other media be permitted. If the judging committee deems that the finishing has been been aided by excessive moulding work it may not be judged.

Gastronomic Creations

Class 9: Five-Course Gourmet Dinner Menu by USMEF



1. Present a plated five-course gourmet meal for one person
2. One of the courses for the meal must contain US Beef as the main ingredient. Proof of purchase needs to be brought to the Competition for all the Beef Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
3. The meal to consist of:
 - > *A cold appetiser,*
 - > *A soup,*
 - > *A hot appetiser,*
 - > *A main course with its garnish*
 - > *A dessert.*
4. Hot food presented cold on appropriate plates.
5. Food coated with aspic or clear gelatin for preservation.
6. Total food weight of the 5 plates should be 400/500 gms.
7. Typewritten description and typed recipes required
8. Maximum area w90 cm x d75 cm.

Class 10: Four-Course Vegetarian Lunch Menu by Arla Professional
ARLA PRO.

1. Present a plated four-course vegetarian meal for one person.
2. Suitable for lunch service in a high end restaurant
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 gelatin glaze to enhance presentation is accepted).
6. Ovo-Lacto products are allowed.
7. Lurpak butter must be used in the creation of the menu. Proof of purchase needs to be brought if sponsor ingredients provided to the Competition for all the Dairy Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
8. Total food weight of the four plates should be 500/600 gms.
9. Typewritten descriptions and recipes required.
10. Maximum area w75cm x d75cm.

Class 11: Presentation of Tapas, Finger Food and Canapés

1. Exhibit 6 varieties. Weight Between 10-20 grams per piece
2. Six pieces of each variety (total 36 pieces)
3. Three hot varieties.
4. Three cold varieties.
5. Hot food presented cold
6. Food coated with aspic or clear gelatin for preservation
7. Presentation on suitable plate/s or platter/s or receptacles.
8. Six pieces should correspond to one portion.
9. Name and ingredient list (typed) of each variety required.
10. Maximum area 60cm x 80 cm.

Practical Artistic
Class 12: Practical Fruit & Vegetable Carving by Barakat
Barakat

1. Freestyle.
2. 120 minutes duration.



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES



THE EMIRATES
CULINARY GUILD



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.

Notes on the Practical Cookery Classes - These notes pertain to all practical cookery classes. They must be read in combination with the brief of the class entered.

1. The preparation, production and cooking skills of each competitor must be demonstrated during her/ his time in the kitchen.
2. Waste and over-production will be closely monitored. Please refer to the ECG Sustainability Guidelines on the website
3. There is a point penalty deduction for wastage or over-production.
4. Timing is closely monitored.
5. There is a 2-point penalty deduction for each minute that the meal is overdue.
6. All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent.
7. Failure to bring food items in a hygienic manner will result in disqualification.
8. All dishes are to be served in a style equal to today's modern presentation trends.
9. Portion sizes must correspond to a three-course restaurant meal.
10. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food



- weight excluding sauces.
11. Unless otherwise stated, competitors must supply their own plates/bowls/platters with which to present the food.
 12. Competitors must bring with them all necessary mise-en-place prepared according to WORLDCHEFS guidelines in the hot kitchen discipline (www.worldchefs.org).
 13. Competitors are to provide their own pots, pans, tools and utensils.
 14. All brought appliances and utensils will be checked for suitability. The use of any additional equipment must receive prior approval before the competition from the organizers.
 15. The following types of pre-preparation can be made for the practical classes:

EXPLANATION (what foods are permitted to be brought into the kitchen)

- a) *Salads – cleaned, washed, not mixed or cut.*
- b) *Vegetables – cleaned, peeled, washed, not cut, must be raw.*
- c) *Fish may be scaled and filleted and the bones cut up.*
- d) *Meat may be de-boned and the bones cut up*
- e) *Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, etc.). Hot and cold samples must be available for the judges.*
- f) *Pastry sponge, biscuit, meringue, basic dough's – can be brought in but not cut.*
- g) *Basic pastry recipes can be brought in weighed out but no further processing.*
- h) *Fruit pulps – fruit purees may be brought in but not as a finished sauce.*

i) Decor elements – 100% must be made in the kitchen.

16. No pre-cooking, poaching etc. is allowed.
17. No ready-made products are allowed.
18. No pork products are allowed.
19. No alcohol is allowed.
20. If a farce is to be used for stuffing, filling, etc., at least one of the three portions of the farce must be prepared in front of the judges to show the competitor's skill
21. 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.
22. Two copies of the recipes - typewritten - are always required.
23. Submit one copy of the recipe/s to the clerk when registering.
24. Submit one copy of the recipe to the duty marshal at the cooking station.

Practical Cookery

Class 13. Mezzeh – Practical Cookery by Rahma Olive Oil



1. Time allowed: 60 Minutes
2. Prepare and present for four persons: Three types of hot mezzeh and three types of cold mezzeh.
3. Only one (if any) of the following types of mezzeh may be displayed: homous, tabouleh, babaganough, fatouche, moutabel.
4. The mezzeh can be representative of any of the following countries:
 - > Lebanon
 - > Syria
 - > Jordan
 - > Morocco

> Egypt
> Tunisia

5. Dishes must represent a variety of cooking methods and the use of ingredients as used in the Arabic restaurants of the UAE.
6. Present the mezzeh in four equal portions.
7. Two portions will be presented and two portions will be presented to the judges.
8. Typewritten recipes are required.

Class 14: Fish & Seafood - Practical Cookery

1. Time allowed 60 minutes
2. Prepare and present three identical main courses using fish and or shellfish as the main protein item of the dish.
3. All ingredients including the fish/seafood must be provided by the competitors and any type of fish can be used. In the event of fish being supplied by the sponsor then this fish is only to be used.
4. Weight of fish per portion on the plate to be 150grams
5. Present the main courses on individual plates with appropriate garnish and accoutrements.
6. Typewritten recipes are required.

Class 15: Beef - Practical Cookery by USMEF



1. Time allowed 60 minutes
2. Prepare and present three identical main courses using US Beef as the main protein item. Proof of purchase needs to be brought to the Competition for all the US Meat Products if proof of



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES



THE EMIRATES
CULINARY GUILD



3. Any cut of beef with the exception of tenderloin, rib eye and sirloin, can be used.
4. Weight of beef per portion on the plate to be 150grams
5. Present the main courses on individual plates with appropriate garnish and accoutrements.
6. Typewritten recipes are required.

Class 16: Emirati Cuisine - Practical Cookery

This class is designed to ensure that the tradition of Emirati Cuisine is preserved and promoted through professional chefs. Prepare and present two plated portions each of three Emirati dishes according with the following criteria:

1. Prepare and present two plated portions of any one of the following dishes:
 - > *Balalit*
 - > *Kabeesa*
 - > *Assedat Bobal*
2. Also prepare and present two plated portions of the competitor's choice main course. The following dishes are as a guide only and are not mandatory:
 - > *Margougat Al Khudar*
 - > *Thareed Laham*
 - > *Margougat Al Dijaj*
 - > *Maleh Biryani*
 - > *Machboos Samak*
3. Emirati cuisine with traditional presentation and serving as would be found in a family home of the United Arab Emirates.
4. Competitors must bring their own plates/bowls for presentation and all necessary mise-en-place for the meals
5. The judges will check appliances and utensils for suitability

6. Typewritten description and recipes are required
7. Time allowed 60 minutes to present all three recipes

Class 17: Practical Cookery 2 Different sandwiches by II Granaio delle idee



1. To prepare and present 2 different sandwiches, 2 portions of each one for judges one for display within 30 minutes
2. 1 vegetarian – 1 non vegetarian
3. The sandwich must be suitable for a light lunch
4. The sandwich can be hot or cold
5. 1 power point will be available
6. Plates, equipment and all other ingredients must be brought by the competitors
7. Type written recipes are required.
8. The below products are mandatory to be used and if not used then 50 points shall be reduced from the judging points
9. The following breads/ MIXES shall be supplied to the competitors and are mandatory to be used in the preparation of the sandwiches: The below breads ready baked shall be supplied in the venue on the competition day and are ot be used. If competitors with to practice then mixes can be supplied on request as of 1th March 2021
 - > *Salus (Functional bread Mix with Beta Glucans-helps to reduce cholesterol in the blood)*
 - > *Lieveto Madre-4% (Wheat Sour Dough with wheat germ-the best in the*

market)

- > *Cereali-Multi Cereal mix*
- > *Troppo Buono*

Class 18:

Class 19: Poultry - Practical Cookery by USAPEEC



1. Time allowed 60 minutes
2. Prepare and present three identical main courses using USAPEEC Poultry. The poultry shall be supplied by the organizers in the competition venue on the day of the competition. Chicken Quarters shall be provided.
3. The bones of the poultry is to be kept for inspection by judges
4. Present the main courses on individual plates with appropriate garnish and accoutrements.
5. Typewritten recipes are require
6. Weight of poultry per portion on the plate to be 150 grams

Class 20: Poultry 4 plates Appetizer and Main course using USPEEC Poultry Goods



1. Present 2 different starters and 2 different Main Course total of 4 plates
2. Dishes to be suitable for a 3 Course Lunch Menu
3. Hot food presented Cold on Suitable plates or dishes coated with aspic
4. All dishes must contain USA Poultry Duck, Chicken, Turkey etc. – Poultry is the key ingredient
5. Typewritten description and typed recipes are required.
6. Maximum area is 90cm by

April 2021 **Gulf Gourmet**

75cm

- Weight of poultry per portion on the plate to be minimum 120 grams

Class 21: Pasta - Practical Cookery by Barilla



- Time allowed 60 minutes
- Prepare and present two identical main courses using Barilla Pasta and Sauces only, 1 main course suitable for a Bistro or coffee shop and to be vegetarian, 2 plates to be presented one for judges one for presentation, 1 main course suitable for a fine dining restaurant to the competitors choice, 2 plates to be presented one for judges one for presentation.
- Barilla Pasta and Sauces shall be available in the competition venue and these are the only sauces and Pasta to be used and are mandatory failure to utilize these products then 50% of the judging marks shall be reduced.
- Present the main courses on individual plates with appropriate garnish and accoutrements.
- Typewritten recipes are require
- Weight per portion on the plate to be 150 grams

Class 22: Cake Decoration – Practical by Master Baker



- Two hours duration.
- Decorate a pre-baked single cake base of the competitor's choice.
- The Theme of decoration for the cake decoration will be to the competitors choice
- The cake base must be a

- maximum size of 25cm X 25cm or 25cm Diameter.
- The cake can be brought already filled without coating – ready to decorate.
- The cake must be delivered and set up hygienically with cold box or dry ice storage. Not up to hygiene food product will not be judge.
- All decorating ingredients must be edible and mixed on the spot. (Chocolate/ Sugar/Marzipan/Fondant) minimum height is 30cm, it should be able to enhance and harmonize with the overall presentation
- No pre-modelled garnish permitted.
- Chocolate and royal icing can be pre-prepared to the basic level,
- Competitors must provide all ingredients, cake base, utensils, and small equipment required.
- A standard buffet table is provided for each competitor to work upon.
- Water, electricity and refrigeration might not be available.
- The cake will be tasted and cut by the Judges, as part of the judging criteria
- Ingredients maybe supplied by the sponsor and shall be mandatory to be used,
- Information shall be sent to competitors in advance of the competition for supply of ingredients if being supplied. 50 Points will be deducted for non compliance

Class 23: Four Plates Vegan dessert- by Flora Plant



- Prepare 4 different types of dessert each for 1 person
- All 4 desserts must be 100%

- vegan
- Each of the dessert plate must contain either vegan cream or vegan butter (Flora)
- Vegan Cream and Butter – Flora products will be supplied by UPFIELD
- Practical and up to date presentation is required
- Typewritten description and recipe in English is required
- This is a static class, plates must be prepared with Aspic
- Maximum area for display is w92cm and d75cm.

10. ADDENDUM – The Emirates Salon Culinaire 2021

VENUE & ENTRY FEES

- The Emirates Salon Culinaire will be held in conjunction with an on line version Expo Culinaire 2021 from 4-8 April 2021.
- The venues shall be in Dubai, The venues confirmed in Dubai are confirmed as Radisson Blu Diera Creek Dubai, and Jumeirah Creekside Hotel. Classes 13,14,15,16,19,20,21 shall be held in Jumeirah Creekside Hotel, all other classes shall be held in Radisson Blu Deira Creek Dubai hotel. Venue access, details and location shall be sent to competitors once registered.
- There is no entry free to any class all classes are free of charge.

CLOSING DATE:

- Closing date for entries is March 25th 2021 However, many are often fully subscribed and closed well before the closing date.

JUDGING AND THE AWARDS SYSTEM

A team of WorldChefs



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES



THE EMIRATES
CULINARY GUILD



(The World Association of Chefs Societies) approved international Judges will adjudicate at all classes of the competition: using Worldchefs-approved methods, criteria and documents www.worldchefs.org

After each judging session, the judges will hold a debriefing session at which each competitor attending may learn something of the thinking behind the judges' decision.

Competitors will not be competing against each other: rather, they will be striving to reach the best possible standard. The judges will then apportion marks that accord with their perception of the standard reached. The competitor will then receive an award commensurate with his/her points tally for the class.

In theory, therefore, everyone in a particular class could be awarded a gold medal. Conversely, it could be possible that no awards at all are made.

The scaling for awards in all classes is as follows:

Points	
100	Gold Medal with Distinction with Certificate.
99 – 90	Gold Medal with Certificate.
89 – 80	Silver Medal with Certificate.
79 – 70	Bronze Medal with Certificate
60 – 69	Certificate of Merit
Thereafter	Certificate of Participation

TROPHY AWARDS 2021

Entrants to a trophy class must enter and finish in all and only those classes that pertain to the trophy for which they are

entering. No other classes may be entered into by a trophy entrant.

Trophies are awarded on the highest aggregate points from all three classes.

The required classes are:

BEST CUISINIER

- i. *Class #9. Five-Course Dinner Menu*
- ii. *Class # 15. Beef Practical Cookery*
- i. *Class # 19. Chicken Practical Cookery*

In order to qualify for inclusion in the points tally for Best Cuisinier Trophy a competitor must win three medals, at least one of which must be a gold medal.

BEST PASTRY CHEF

- i. *Class # 22. Practical Cake Decoration*
- ii. *Class # 23. Four Plates of Vegan Dessert*
- iii. *Class # 05. Friandises, Petites Four*

In order to qualify for inclusion in the points tally for Best Pastry Chef Trophy a competitor must win at least two medals one of which must be a gold medal.

BEST ARTIST

- i. *Class # 06. Chocolate Showpiece*
- ii. *Class # 07. Open Showpiece*
- iii. *Class # 08. Practical Fruit & Vegetable Carving*

In order to qualify for inclusion in the points tally for Best Artist Trophy a competitor must win at least three medals one of which must be a gold medal.

BEST ARAB NATIONAL CUISINIER

- i. *Class # 19. Chicken – Practical Cookery Arabic*

Style

- ii. *Class # 13. Arabic Mezzeh - Practical Cookery*
- iii. *Class 16: Emirati Cuisine - Practical Cookery*
- iv. *In order to qualify for inclusion in the points tally for Best Arab National Trophy a competitor must win at least one Gold medal and be an Arab National.*

Corporate and Establishment Trophies

The corporate and establishment trophies available are:

Best Effort by an Individual Establishment – The Emirates Salon Culinaire

This trophy is awarded to the establishment whose competitors gain the highest total combined points from the medals won from all of their entries.

Best Effort by a Corporation – The Emirates Salon Culinaire

This trophy is awarded to the corporation whose competitors gain the highest total combined points from the medals won from all of their entries.

Point Value of each Medal Won:

Gold Medal with Distinction	6 Points
Gold Medal	5 Points
Silver Medal	3 Points
Bronze Medal	1 Point

If no Gold Medals are awarded to competitors in the trophy classes then there shall be no trophy given at the competition.

April 2021 **Gulf Gourmet**

newmembers



Fadi Massoud, Head of Sales & Operations at Meh DU; Hassan El Hajj, Head of HORECA & Wholesale at Meh; Carine Souaid, Business Development Manager – HORECA at Meh DU receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

MEH GCC FZCO; Is a leading International General Trading Company with 45 years of experience in the Food Industry with focuses on Ingredients and Consumer Products, as for

Fresh Dairy products, Natural and Processed Cheese, Yoghurt, Yoghurt Drinks, Dairy Dessert, Milk Powders, Butter, Ice Creams, Fresh cream, Processed Meat (cold cuts and sausages), Frozen Meals, Drinks & Beverages, Frozen fruits and vegetable, Sauces, Chocolate. (Almost 1,800 sku's)

Our resources financial and human; are fully dedicated in attaining High Quality, Healthy and Affordable Range of Products for Consumers across the Globe.

Our Food Service Division provides HORECA - Hotels, Restaurants, Coffee



Shops, and Catering Companies; their major food requirements with intuitive punctual mode. Our Research and Development team scan the HORECA market to Maintain and Amiliorate the Quality in accordance to the Standard Norms of the Market and The Consumer Requirements.

Our Reputable and Professional Head Chefs, call for all products to pass the "Panel Test."

They monitor with scrutiny and

determine the eligibility of the products for Receiving

"The Head Chef Validation".

Our logistic teams; equipped with modern Logistic Systems warrant "Punctual Timing of Supplies" from Warehouses to the End Consumers. A 24/7 Service for the Region is provided

Keeping Conditions are the safeguards to ensure the Standard Norms of the Quality. Thus "Cold Chain" has to be monitored with severity which our Company attains it through Temperature Controlled Warehouses, Vans, Trucks and a fully dedicated Professional Logistic Team.

Our objective is solely on "Quality Products and Consumer Satisfaction".



Mohammad Nassar and Soula Baroudi receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

NRTC Group is a holding group of companies operating in the UAE. Growing steadily since 1973, NRTC Group is one of the main players in the Fresh Fruits & Vegetable industry. The Group focuses on sustainable and profitable growth with consistent leadership positions all over the UAE.

NRTC group was established in the UAE over 40 years ago with a mission to supply the freshest fruits & vegetables in the growing demand of the UAE and other regions.

The group top priorities are to innovate in modern lifestyles and craft new ways for the consumers to enjoy fresh fruits and vegetables. In the past four decades we have dedicated all our efforts to delivering not just quality produce but also trust. This is reflected in the many awards and praises we have earned over



the years. In order to respond to our customer's growing needs and demands, we strive to be a lean and encompassing organization which can fulfill the vital needs of the industry.

NRTC group is proud to deliver high quality of fresh fruits and vegetables all over UAE. We import more than 400 tons of fresh fruits and vegetables daily, from Lebanon, Turkey, Egypt, Saudi Arabia, Oman, Morocco and Jordan. The products are transported

by land and sea to the Dubai Central Market. In the case of certain kinds of produce with a short shelf life, we import by air.

The department has 11 state-of-the-art chiller sites with a total of 35 cold storage rooms, where the products are repacked for immediate distribution within the UAE. Customer Satisfaction being our prime focus, we consistently innovate and adopt

modernized approaches to keep up with the ever growing consumer needs.

NRTC has an excellent supply chain and perfectly working systems and processes that ensures the produce are delivered in

fresh condition and good packaging to our customers at a competitive price.



Mr Aditya Kanumuri receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Michael

It was in the Burgundy region of France, known for its gastronomy, that **Robot-Coupe** invented the Food Processor more than 40 years ago.

As both a precursor and undisputed leader in the food preparation equipment sector, Robot-Coupe manufactures a range of appliances to meet the specific needs of the culinary trades (catering, restaurants, delicatessans, baked goods, pastries, confectioners).

From mixing the most delicate ingredients to grinding almonds and spices, from emulsifying to cooking, Robot-Coupe has a solution for any of chefs' needs!

A continuous quality Improvement and



launching of new concepts of kitchen machines made Robot-Coupe the leading manufacturer in this field with worldwide operation and service centres.

Today Robot-Coupe produces over 90 models and 6 main groups of equipment: vegetable preparation machines, cutters, kitchen processors, Blixers, hand mixers and juice extractors.

Robot-Coupe equipment is trusted by the professionals of food preparation all over the world for its quality, robustness, productivity and design.

One of the latest inventions – the first professional Cooking Cutter-Blender - the Robot Cook, has been appreciated by many professionals for being an ideal assistant for preparation of a multitude of attractive, hot or cold, savoury or sweet recipes.

The biggest operators at the market of food service equipment trust Robot-Coupe and maintain a long-term relationship in order to meet the most sophisticated needs of professional chefs, artisanal, kitchen planners, and many other clients.

Robot-Coupe equipment and service allow professionals to express their creativity, imagination and talent.



James Russell, Market Development Specialist, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

UNOX was founded in Padua in 1990. With a consolidated turnover of 139 million euros in 2020 and constantly growing, UNOX S.p.A. designs, manufactures and markets professional ovens for the catering, retail, bakery, and hospitality markets around the world. UNOX in house research & development team, of over 50 technicians, physicists, mechanical, chemical, and aerospace engineers, working alongside a global network of chefs create intelligent technologies and processes. Then apply these to professional cooking equipment to support people, who face various challenges everyday in their businesses.

The company, based in Cadoneghe (PD), where production factories and headquarters are located, has become the leading manufacturer of professional ovens in the world. Operating globally UNOX products are today distributed in more than 110 countries.

The UNOX team is made up of more



than 650 people, of which over 300 are based in various countries throughout the world, with the aim of ensuring the same experience for every customer. Supporting businesses with their everyday needs, whether this be advising chefs in the use of the oven, technicians to ensure always impeccable and punctual on-site assistance or kitchen designers optimise layouts and processes, a UNOX team member is never far away.

The Dubai arm of UNOX SpA - UNOX Middle East was formed in 2014 and has grown over the years to be professionally recognised as one of the leading brands within the country.

The team prides itself on a partnership

approach, working closely with distributors and end users to help drive efficiency in the kitchen; whether using data to monitor and enhance cooking and maintenance programmes (Data Driven Cooking), or training staff to make the most of control panels with recipe storage and tech-enabled cooking shortcuts available over the internet. They are always there side by side with the customer, to provide complete information that helps each customer obtain the maximum benefit from UNOX technology.

The future looks positive for UNOX as the company forges on from strength to strength, drawing from the vast experience of the R & D team in Italy, with many revolutionary innovations bringing brought to the market. Real time data capture and analysis, reductions in energy and water usage, and the use of alternative materials all enhance the customer experience and reduce the carbon footprint which is a major focus for UNOX globally.

April 2021 Gulf Gourmet



ECG Corporate Member directory

Abu Dhabi Farmers' Services Centre

Martin Aguirre, Commercial & Operations Director
P.O. Box 62532, Abu Dhabi, UAE
Direct Line: +971 2 813 8400.
Phone: +971 2 813 8888, Fax: +971 2 813 9999
Mobile: +971 56 685 4836

Advanced Baking Concept LLC (Probake)

Syed Masood, Mobile: +971 55 220 1475
Email: masood@abcbaking.com
Anna Petrova, Mob 050 9121337,
anna@abcbaking.com
Vivek Jham, Mob: 055 4498282,
vivek@abcbaking.com

Agthia Consumer Business Division

Dinusha Gamage, Brand Manager - Food category
Consumer Business Division
Agthia Group PJSC, P.O. Box 37725, Abu Dhabi.
Mail: dinusha.gamage@agthia.com
www.agthia.com

Al Halal Meat Factory LLC

Sheikh Yasir, Operations Head
Mob: +971 55 8893131, Off: +971 6 5584474
Email: yasir@yesmeat.ae, www.yesmeat.ae

Al Maya Hospitality

Mohamad Hajj Ali, Sales Manager
Mob: +971 50 1550998, Off: +971 4 3473500
Email: mohamadh@almaya.ae, www.almaya.ae

Almarai Company

Ayman Arnous, General Sales Manager
Mob: +971 50 159 2594, Tel: +971 4 4269600
ayman.arnous@almarai.com, www.almarai.com

Al Saffi-Danone

Ashlea Daniel, Channel Development Manager,
Tel: +971 4 340 6895, Mob: +971 50 568 6150
Ashlea.Daniel@alsafidanone.com,
www.alsafidanone.com

Anchor Food Professionals

Rami Doumani, Channel Development Manager
Tel: +971 4 338 8549, Mob: +971 52 737 7266
Email: rami.doumani@fontterra.com
web: www.anchorfoodprofessionals.com/me

Arab Marketing and Finance, Inc. (AMFI)

Simon Bakht
Tel: +961-1-740378 / 741223 / 751262
Email: SBakht@amfime.com

Arabian American Technology (ARAMTEC)

Syed Iqbal Afaq, General Manager,
Tel: +971 4 380 8444, Mobile: +971 50 624 9761,
Email: syediqbal@aramtec.com
Web: www.aramtec.com

Arla Foods

Rea Abarintos, Key Accounts Manager - Foodservice,
Mob: +971 56 4189883,
Off: +971 6 5346767 Ext. 248
Email: rea.abarintos@arlafoods.com
Web: www.ArlaPro.com

Bakemart FZ LLC

Syed Masood, Director of Sales
Mob: +971 55 609 7526, Tel: +971 4 56708
masood@bakemart.ae, www.bakemart.ae

Barakat Quality Plus

Rajesh Desai, Group Managing Director
Neil Ranasinghe, Production Manager
Tel: +971 4 880 2121

Barilla Middle East FZE

Hadil Chaaya, FS Professional AME
Tel: +971 4 882 0488, Mob: +971 50 906 6132
hadil.chaaya@barilla.com, www.barillagroup.com

BAYARA - Gyma Food Industries LLC

Haroon Moeen, Division Manager - Foodservice
Mobile: +971 50 6586546, Tel: +971 4 8867478
Email: haroonm@bayara.ae, www.bayara.ae

Baqer Mohebi

Radwan Mousselli, Sales Manager
Mobile No: 0558001551, office No: 043237272
mazen.marakebji@baqermohebi.com
www.baqermohebi.com

Benchmark Foods Trading LLC

Nicholas Campos,
Director Business Development
Mobile No: 056 9955814,
Office No: 04 2573838
nicholas@benchmarkfoods.ae
www.benchmarkfoods.ae

Blenders

Diarmaid Greene, Export Manager
Mobile No: +971 52 956 9451
diarmaid.greene@ucdconnect.ie,
www.blenders.ie

Casinetto Trading LLC

Giacomo Bernardelli, Managing Director
Tel: +971 4 3419230, Mob: +971 50 4537712
giacomo.bernardelli@casinetto.com

Ceylon Tea Services Pvt. Ltd

Suren Atukorale, Food Service Manager
Tel: 114822000, 114822342
suren.atukorale@dilmahtea.com
www.dilmahtea.com

Corona

Ana Sorina Suliman, Export Manager
Tel: 40373784343, sales@coronaitalia.it
Web: www.coronaitalia.it

Cuisine Solutions

Tim Whitehead, General Manager
Tel: 04 208 6983, mob: +971 50 269 2081
Email: twhitehead@cuisinesolutions.ae
Website: www.cuisinesolutions.ae

Danube Hospitality Solutions

Joe Thomas, Business Head (OS&E)
Twhitehead@cuisinesolutions.ae,
www.cuisinesolutions.ae

Del Monte Foods (U.A.E) FZE

Adel Shaban, Business Development Manager
Tel: (+971) 4 3333801, Mob: +971 56 8286967
mail: ashaban@FreshDelmonte.com
web: www.delmontearabia.com

Dilma Tea

Vivette, Mob +971 508181164,
viv@proactiveuae.com,
Marketing@dilmahtea.com

dmg events

Hassan
Tel: +971 4 4380355, Mob: +971 56 8360993
aysehassan@dmgeventsme.com,
www.thehotelshow.com

East Fish Processing LLC

Sunil George, Head of Sales & Marketing,
Tel: 06 7455350, Mob: 055 151 2125,
sunil@eastfish-uae.ae, Web: www.eastfish.com

Ecolab

Sadi Amawi, Tel: 04 8014 444,
www.ecolab.com

Elfab Co LLC

Allwyn Rodrigues, Manager - Beef and Veal
Tel: +971 4 8857575, Email: allwynr@elfab.ae,
web: www.elfabco.com

Emirates Snack Foods

Marwan Hussein, HORECA Division Head
Tel: +971 4 285 5645, Mob: +971 56 526 7181
Radwan Mouselli, HORECA Sales Manager
Tel: +971 4 285 5645, Mob: +971 56 413 2050
www.esf-uae.com

Faisal Al Nusif Trading Co. L.L.C

Thomas Das, Managing Director
Tel: 04 3391149, thomasdas@fantco.net,
Web: www.fantco.net

Fanar Al Khaleej Tr

Nazaril Zubovych, Sales Manager,
Mob: +971 55 894 01 69,
nzubovych@fanargroup.ae
Martin Wathew, Sales manager,
Mob: +971 50 263 83 15,
mmathew@fanargroup.ae
Braju, Food Technologist,
Mob: +971 55 467 87 42,
braju@fanargroup.ae, www.fanargroup.ae

Farm Fresh

Feeroz Hasan, Business Development Manager
Al Quoz, P.O. Box 118351, Dubai, UAE
Office No: +971 4 3397279 Ext: 253
Fax: +971 4 3397262, Mob: +971 56 1750883

Golden Star International

Emie Dimmeler
Mob: +971 50 3797164,
Office: +971 04 3402492
Email: emie@goldenstarinternational.com

Hamid and Kumar Enterprises LLC

Sunil Ahluwalia, General Manager,
Tel: +971 4 3474712, +971 4 3474571
Mail: dry@hkfoodgroup.com,
www.hkfoodgroup.com

Hi Foods General Trading L.L.C

Ismail Dalli, Deputy General Manager,
Tel: +971 4 8829660, Mob: +971 55 245368
Mail: ismail@hifoods-uae.com,
www.hifoods-uae.com

HUG AG

Riyadh Hessian, 6102 Malters / Switzerland,
food-service@hug-luzern.ch,
www.hug-luzern.ch,
www.facebook.com/hugfoodservice
Distribution UAE and Oman: Aramtec, PO
Box 6936, Al Quoz Industrial Area No. 1, Near
Khaleej Times Office, Mob +971 507648434,
www.aramtec.com

IFFCO

Stuart Murray, General Manager,
Food Service S&D, Tel: +971 6 5029000 (B),
Mob: +97150 862 4097, Fax: +971 6 5546950,
sjmurray@iffco.com, Web: www.iffco.com

Intelligent Foods LLC

John White, General Manager,
Tel: +971 04 2633113, Mob: +971 50 862 4097, John@intelligentfoods.ae,
www.intelligentfoods.ae

Italian Food Masters

Corrado Chiarentin, General Manager
Tel: +971 4 882 9791,
gm@italianfoodmasters.com
www.italianfoodmasters.com

JM FOODS LLC

Rajan J.S. / Maikel Cooke / Grace Renomeron
Management, Mob: +971 50 551 6564,
Tel: +971 4 883823, sales@jmfoodgulf.com,
Web: www.jmfoodgulf.com

Johnson Diversey Gulf

Marc Robitzkat
Mobile No: 050 459 4031,
Office No: 04 8819470
marc.robitzkat@johnsondiversey.com

KRBL DMCC

Krishnakumar Sukumar,
Regional Food Service Manager
Mob: +971 50 953 9344, Tel: +971 4 445 03681
rsmfoodservice@krbldmcc.com,
www.krblrice.com

Koppert Cress

Paul Da-Costa-Greaves, GCC Counties, Middle East and United Kingdom
Mobile No: 447956976413, Tel: 31174242819
paul@koppertcress.com, www.koppertcress.com

Lowe Refrigeration LLC

Mark Wood, General Manager
Tel: +971 4 8829440, Mob: +971 52 8693695
mark.wood@lowerental.com,
www.lowerental.com

MAM FOOD Factory LLC

Mohamed Aaly Maghrabi Wa Awladh Food Factory LLC
Anthony Kerbage, Head of Marketing
Tel: +971 4 510 2230, Mob: +971 55 622 4918
anthony@mamfoodco.com,
www.mamfoodco.com

MEH GCC FZCO

SOHEIL MAJD, MD
Tel: +971 4 8876626, +971 4 8876636
s.majd@mehgcc.ae, www.mehgcc.ae

Masterbaker

Sagar Surti, General Manager – Operations
Mob: 00971 50 5548389,
Phone: 04 3477086
Email: sagars@uae.switzgroup.com

Meat Livestock Australia (MLA)

Sam Gill, Business Development Manager,
Tel: +971 4 433 1355, sgill@mla.com.au,
www.mla.com.au

MEIKO Middle East FZE

Tim Walsh, Managing Director
Tel: +97143415172, Mob: +971509895047
Email: wat@meiko.de, Website: www.meiko.ae

MHP Food Trading LLC

Eugene Levterov, Sales Director
Tel: +971 4 5570622, Mob: +971 52 8754823
e.levterov@mhpmet.com, www.qualiko.ae

MKN Maschinenfabrik Kurt Neubauer GmbH & Co.KG

Elias Rached, Regional Vice President
Middle East & Africa, Mob: +971505587477
rac@mkn-middle-east.com, www.mkn.com

Modern General Trading LLC

Khalidoun Alnouisser, Senior Sales Manager
Tel: +971 4 3059999, +971 50 4812067,
khalidoun@mgtuae.com, www.mgtuae.com

Muddle ME

Mr.Craig Burns, Director, Tel: +971 4 517 8111,
Mob: +971 50 2281207, info@muddle-me.com,
www.muddle-me.com

Nestlé Professional Middle East

Anuj Singh, General Operations Manager
Nestlé Professional UAE & Oman
T +971 144 088 100, Direct +97 144 088 101
Email: anuj.singh@ae.nestle.com

NRTC Group

Soula Baroudi, Marketing and E-commerce
Manager, Tel: +971 4 3208889,
marketingmanager@nrtcgroup.com
www.nrtcgroup.com

One Foods

Ayman Akram Arnous, Food Service Manager
Mob: +971 50 1592594,
ayman.arnous@brf-me.com

Palux AG

Stephan Köhn, Sales Manager
Tel: +971 4 979 31550, Mob: +971 50 9971026
stephan.koehn@palux.de, www.palux.de

Pear Bureau Northwest

Bassam Bousaleh, (TEL) 961.1.740378, (FAX) 961.1.740393, Mobile: 050.358.9197,
AMFI, Beirut Lebanon, BassamB@amfime.com

Potatoes USA

Victoria Hassani, (TEL) +971 50 101 3541
potatoesusa@gmadubai.com,
www.usapotatoes.com

Prokids Trading F.Z.C - Flavioil

Denys Baranevych, Mob: 971 58 9703597
Email: denys.b@flavioil.com, www.higholeic.ae

RAK Porcelain

Raphael Saxod, Managing Director,
Tel: 97172434960, 97143285951
Email: restofair@rakporcelain.com
Web: www.rakrestofair.ae

Rational Kitchen & Catering Equipment Trading FZCO

i.V. Thomas Hofer, Managing Director,
Office 2218 Building 2, Gold & Diamond Park,
Sheikh Zayed Road, P.O.Box 126076
Tel: +971 4 338 6615, Mob: +971 50 557 6553
Fax: +971 4 338 6673,
Mail: t.hofer@rational-online.com,
Web: www.rational-online.com

Restofair RAK

Raphael Saxod, Managing Director
Tel: +971 7 2434960, Email: rsaxod@ecf.fr
Web: www.restofair.ae

Robot Coupe

chandrakanth pathi, Area Manager-UAE
Tel: +971 54 4894896,
pathi@robot-coupe.com
www.robot-coupe.com

Safco International Gen. Trdg Co. Llc

Ajit Singh Sawhney, Chief Executive Officer,
Tel: +971 4 8702000
Email: ajit@safcointl.com, www.safcointl.com

Shoppex Trading Est.

Charbel Khalil, Marketing & Sales Manager
Tel: +971 6 5340841, Mob: +971 56 6066967
www.shoppex@eim.ae

Skinny Genie

Ellouise Byrne, Sales Manager
Mob: +971 50 8005208,
ellouise@skinny-genie.com,
Web: www.skinny-genie.com

SKYTOWER GENERAL TRADING LLC

Sai Ravikanth, Manager - Sales
Tel: +971 4 885 7000, Mob: +971 55 513 862,
sm@skytowerme.com, www.thecandh.com

TECHNICAL SUPPLIES & SERVICES CO. LLC (TSSC Dubai)

Eden Nebreja, Marketing Manager
Tel: +971 4 3431100, Mob: +971 56 2123282
email: eden@tssc.ae, Web: www.tsscdubai.com

Transmed Overseas

Rana Malki, Mob: +971 50 5592771,
rana.almalki@transmed.com,
www.transmed.com/foodservice

Truebell Marketing & Trading

Bhushant J. Ghandi
Mobile: +971 50 6460532, fsd@truebell.org

United Foods Company

Mr Rudyard Torres Nano, Marketing Manager
Mob: +971 4 338 2688, rtorres@unitedfoods.ae
Web: www.unitedfoods.ae

UNOX Middle East DMCC

Matthew Roberts, Managing Director
Tel: +971 4 5542146, info.uae@unox.com
www.unox.com

Upfield Middle East Limited FZCO

Melanny Lopez, Marketing Manager
Tel: +971 4 2342071, Mob: +971 56 6812914
melanny.lopez@upfield.com, www.upfield.com

US Dairy

Nina Bakht El Halal, Mobile: 050.358.9197,
Beirut: 961-740378, email: halal@cyberia.net.lb

US Meat Export Federation

Bassam Bousaleh, Tel: +961-1-74038 / 741223
Fax: +961-1-740393, Mobile: 050.358.9197
AMFI, Beirut Lebanon, BassamB@amfime.com

USAPEEC (USA Poultry & Egg Export Council)

Sana Makkani,
Tel: +1-770-413-0006, Mob: +1-770-413-0007
mail: usapeec@usapeec.org, www.usapeec.org

US Poultry

Berta Bedrossian
(TEL) 961.1.740378, (FAX) 961.1.740393
Mobile: 050.358.9197, BettyB@amfime.com

Vitaimax Trading LLC

Vitaly Seyba, General Manager
Mobile: +971 50 7013054, +971 50 5004375
email: info@vitaimax.com, www.vitaimax.com

Vito Kitchen and Restaurant Equipment Trading U.A.E.

Sascha Geib, Sheikh Khalifa Bin Zayed Street,
P.O.Box 2257 Ajman, M:+971509664620
Mail: uae@systemfiltration.com

Welbilt


Rakesh Tiwari,
Mobile: +971.56.406.1628, rakesh.tiwari@welbilt.com

Winterhalter Middle East BFC

Sean Moore, Managing Director
Mob: +971 56 6103900, +971526226877
Email: sean.moore@winterhalter.ae
Web: www.winterhalter.biz

Winterhalter ME

Saju Abraham, Sales Manager
Mobile: +971 505215702
Email: sabraham@winterhalter.ae



BANQUET
DEPUIS **D'OR** 1983

FROM
FREEZER
TO
OVEN

AUTHENTIC FRENCH PASTRIES AND BREADS.

Easy to bake, easy to love.

*A selection
of our bestsellers*



**ALL BUTTER
CROISSANT**
60g - 25g



**ALL BUTTER
CHOCOLATE ROLL**
80g - 30g



MAPLE PECAN
98g - 40g



**PUMPKIN SEED
SQUARE**



**MINI RUSTIC
BREADS**



**REAL FRENCH
BAGUETTE**
280g



Application Membership

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 ☐

Senior Renewal ☐

Fax Home:

Senior ☐

Junior ☐

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

Approved

President.....

Chairman.....

Fees:

Young Member: Junior members will receive a certificate.

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.

Affiliate Member: Dhs.350.00 for the first year. Dhs.300 per year thereafter.

Corporate Member Dhs. 20,000 per year

Three Universal Truths ABOUT LEADERSHIP

History has shown that leaders are highly aware of the practicality of life. Knowingly, or unknowingly, they live by three universal truths.

NOTHING IS LOST IN THE UNIVERSE

Think about dinosaurs. They no longer exist. Yet their impact on the planet remains even today...in our soil, in our learnings, and in an evolutionary sense. Plants and living beings decompose and through that decomposed soil grows new life or energy that sustains life.

Everything you do or say too will remain and metamorphosize into something bigger.

Leaders know this. Their success is rarely overnight. They say, they write and they propagate ideas that over the years gain traction and catapult them into the limelight. This could be good or bad, but either way it stays around to see them die a hero or perish as a villain. Think Mahatma Gandhi and Hitler. Their actions remain to this day as examples of what you should and should not do.

CHANGE IS CONSTANT

A year ago, if I had to tell you that

MORE THAN A CHEF

ROHIT BASSI



everyone on the planet will be wearing masks and locked down in their own homes for months, you would have called me crazy. You would've have laughed if I said that you would need two shots of vaccination before you can be safe to meet other people.

You would be ready to certify me as a lunatic, if I said that companies that never allowed work from home would overnight allow all employees to work from home.

Leaders understand this. They know that if they are considered bad today, they can still redeem themselves and become heroes overnight. Similarly, those with positions of power today know that this is not going to be around forever.

This is why they do not fear suffering and go forward with their convictions. Think Nelson Mandela or Mohammed Gaddafi. Both are examples of how things can suddenly change. If you are in a great

place today, appreciate it. And if you are not, hang in there. There is light at the end of the tunnel.

THE LAW OF CAUSE AND EFFECT

There is this story of a therapist in Hawaii who healed an entire ward of psychiatric patients considered to be criminally insane. He did that without seeing a single one of them for therapy.

Dr. Ihaleakala Hew Len is said to have agreed to have an office in the ward but refused to physically see the patients. The healing was done by looking at the charts of each patient and then turning inwards and starting work on himself – including his own feelings, thoughts and actions. Somewhat miraculously, while he did this, it was witnessed that the patients began to heal too.

Believing in this philosophy would mean that we share the kudos and the blame for all the good and the bad we see around us. From racism to climate change, our actions or lack of it cause an effect.

Leaders accept this truth. This is why they need to not just preach, but ensure they have followers who spread their thoughts and ideas. Think of any politician or business leader and you will find that they have people who believe in them.

Leaders may be good or bad. But they all have these three universal truths that help them become leaders. If you want to lead a team, these truths apply to you. Just make sure you use it for positivity and the betterment of the lives of those you touch.



Rohit Bassi is a corporate trainer and TedX speaker, who specializes in getting employees to perform better at work. You can reach him at rohit@in-learning.com



WORLDCHEFS
PODCAST

On the line with top chefs.

Bringing industry experts
to your kitchen.

Find it at latest.worldchefs.org/podcasts



Sponsored by
Nestlé
PROFESSIONAL.





NOW SERVING PLANT-BASED

SWEET EARTH®
AWESOME
BURGER



100%
PLANT-BASED
PROTEIN

**GREAT
TASTE**
& JUICY
TEXTURE

SOURCE
OF PROTEIN

NON
GMO SOY

**ENTICING
SIZZLE ON
THE GRILL**

Register now to receive
your free samples



Connect with us
on social media



Contact

Nestlé Professional UAE: 800 595950 | Visit: www.nestleprofessionalmena.com