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JANUARY 2023

**gulf**

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# gourmet

volume 18, issue 1



## FOOD TALKS

Meet **Dominic Petzold**, the German chef who best expresses himself through the language of food

*Dominic Petzold*  
Of Cu

### PURSUIT OF EXCELLENCE

Interview with **Uddhab Hari Shrestha**, the Sous Chef of Geales, British Seafood restaurant in Dubai



### PAINTING PASTRIES

Pastry Chef **Satyaki Das** creates a delectable pastry dish in celebration of the culinary diversity in the country



### YOUNG AND DRIVEN

Chef **Aravind Beemarthi** and Chef **Punna Veerendra Nadh** showcase a two-course recipe for our readers







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**WORLD CHEFS  
CONGRESS & EXPO  
ABU DHABI  
UAE  
30 MAY-2 JUN 2022**

Dear fellow chefs, ladies and gentlemen,

Welcome to the January issue of our Gulf Gourmet, the first for 2023.

I would like to wish all colleagues, partners, friends and family a healthy and successful new year. We all hope for more peace in the world. Health and peace is what we all hope and pray for.

Your Emirates Culinary Guild is busy with 3 different competitions at the start of the year

1. **The Dates Connection – Online Video Competition**
2. **European Legumes – Online Video Competition**
3. **Chefs at the Races – Live Cooking Competition at Meydan**

For more information and registration, contact the Emirates Culinary Guild at [emiratesculinaryguild@gmail.com](mailto:emiratesculinaryguild@gmail.com).

The Dates Connection is open for registration right now. Win a trip to the final in Milan, Italy.

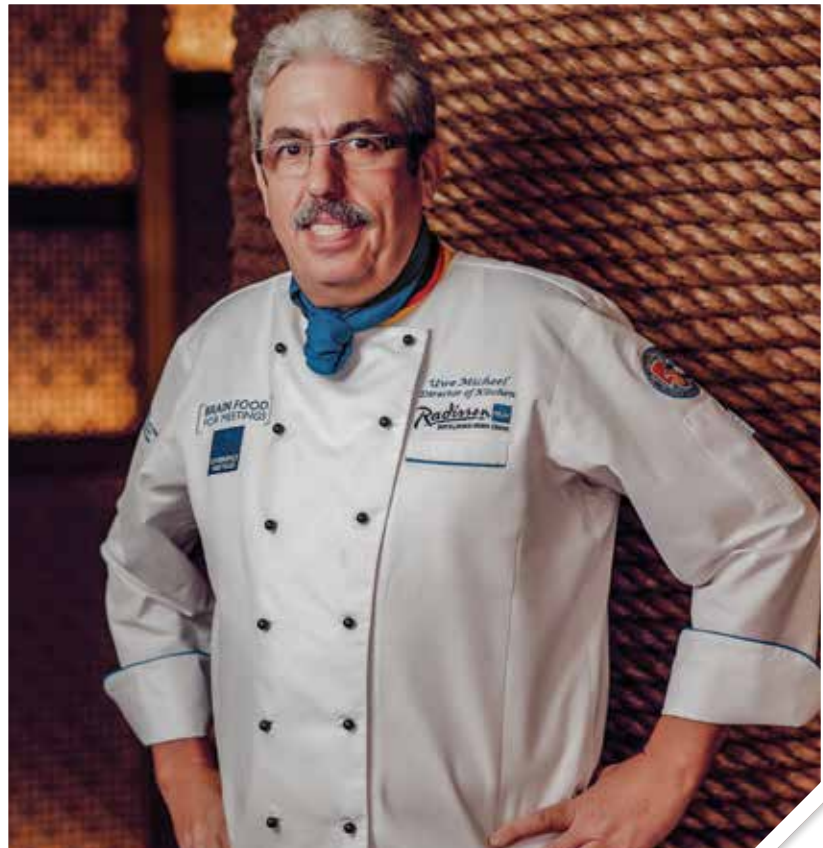
We use the Salon Culinaire at Expo Culinaire as a chance to qualify for the Team to go to the Culinary Olympics in Stuttgart February 2024.

**15th – 17th May 2023**

## **Expo Culinaire and Salon Culinaire – United Arab Emirates.**

In addition to the Exhibition, International Salon Culinaire and Education Area we will have 2 more big events. We are hosting the Middle East Africa Global Chefs Final, Senior Chefs, Junior Chefs, Pastry Chefs and for the first time the Best Vegan Chef. The winner of each category will represent our region at the World Chefs Congress in Singapore 2024. Our Continental Director and very own Chairman Andy Cuthbert is finalizing the details.

I am also pleased to confirm that we



will host Alen Thong Trophy for Young Chefs National Teams. Mr. Rajan from J.M. Foods, our longtime supporter, has confirmed his support for the same. Thank you to Rajan and the J.M. Foods Team. Watch this space for more news and updates.

If you have any questions for any of our events, please contact me or Mrs. Josephine Cuthbert in the Guild Office at [emiratesculinaryguild@gmail.com](mailto:emiratesculinaryguild@gmail.com)

## **THANK YOU ALL**

Please visit [www.gulfgourmet.net](http://www.gulfgourmet.net) to browse through previous issues of this magazine. Visit [www.emiratesculinaryguild.net](http://www.emiratesculinaryguild.net) to see latest

happenings on the events calendar. And visit [www.facebook.com/wacsyoungchefs](http://www.facebook.com/wacsyoungchefs) 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 Hotel DDC Team who hosted our December meeting.

Culinary Regards,

**Uwe Micheel**  
President, Emirates Culinary Guild

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# editor'snote

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## HAPPY NEW YEAR CHEF!

2023 is expected to be yet another roller coaster year. But fret not, it's definitely not going to be half as bad as the pandemic years.

This year could – despite talks of a recession and Covid resurgence in China – turn out to be the best year since 2018 for good quality restaurants and foodservice companies at all levels in the UAE.

The reason I am saying this is because investors overseeing \$5Trillion are betting that an economic recession can be avoided, as per a Bloomberg report last month.

There is also an upward trend of tourists returning with a vengeance (last year was nothing in comparison). My bet is that Dubai is best placed to capture a sizeable portion of this community to come and spend their hard-earned dollars.

And you, Chef, have a significant role to play in this recovery.

Kitchen teams are no longer staffed at the pre-pandemic levels and purchase managers may be gravitating towards saving fils on the dirham when acquiring ingredients.

It is your job to ensure that high-quality

ingredients make their way into your kitchens because customers are spoiled for choice. Innovative menus and talented teams can only do so much without high-quality ingredients.

So, pick and choose your battles to ensure that the customer leaves with a great experience and wanting to return as soon as possible.

Talking of high-quality ingredients, our Pastry Mastery section showcases Chef Satyaki Das and his amazing recipe featuring Arla Pro products.

This issue features interviews with Chef Dominic Petzold, Complex Director of Culinary Le Meridien Dubai Hotel & Conference Center; Sous Chef Uddhab Hari Shrestha of Geales Dubai; and Chefs Aravind Beemarthi and Punna Veerendra Nadh from Accor JVT.

Also included is exclusive coverage of UAE team's super successful trip to Luxembourg for the Culinary World Cup.

All that and more in the issue you hold in your hands.

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

**Aquin George**  
Editor-at-large



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# friends of the guild



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# Canned Legumes from Europe Online Competition



Your Emirates Culinary Guild is inviting you to a great Online Competition.

The Competition, which is part of the campaign "Legumes from Europe" promoted by ANICAV – the Italian Association of Canned Vegetables Industries, and co-funded by the European Union, is open to Professional and Amateur Chefs. This time the star of our recipes are Canned Legumes From Europe. Great Products to work with.

We are asking you to produce a 4 -7 minute video while you are preparing your recipe. 50% of the recipe has to use Canned Legumes from Europe. Make sure to read and follow the Rules and take up this opportunity to win a Trip to Italy or one or more of the great prizes. You can send multiple videos and have multiple chances of winning

## NATURE'S PEARLS

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- Winner:** Trip to Italy & Certificate
- 2nd Place:** AED 2000 Cash & Certificate
- 3rd Place:** AED 1000 Cash & Certificate
- 4th Place:** AED 500 Cash & Certificate
- 5th Place:** AED 300 Cash & Certificate each
- 6th Place:** AED 300 Cash & Certificate each
- 7th Place:** AED 200 Cash & Certificate each
- 8th Place:** AED 200 Cash & Certificate each
- 9th Place:** Product Hamper & Certificate
- 10th Place:** Product Hamper & Certificate

### RULES

- a)** Any professional chef or amateur cook can take part
  - b)** Show all the ingredients at beginning of the video, highlight the Canned Legumes From Europe used
  - c)** Send the recipe, ingredients, and method in English on the format supplied by the organizers
  - d)** The video should be between 4 -7 minutes
  - e)** Prepare 1 portion of your recipe
  - f)** The dish can be a starter or main course, or a soup or wrap
  - g)** Canned Legumes from Europe must be the main product used in the dish – 50 % of the recipe
  - h)** List of canned legumes from Europe
    - Chickpeas
    - Cannellini beans
    - Red kidney beans (also organic)
    - Lentils
    - Green peas
- Where to find canned legumes from Europe?  
At quality supermarkets, specialty shops and online

- i)** Video can be made by mobile phone or DSLR camera
- j)** Make sure there is sufficient lighting used during filming to enhance the finished video
- k)** Film in landscape for YouTube Channel
- l)** Music is not required, if you use background music make sure the music is free to use

**Send your registration to:**

**[emiratesculinaryguild@gmail.com](mailto:emiratesculinaryguild@gmail.com)**

- All good videos will be posted on the Emirates Culinary Guild YouTube Channel
- Then you have the opportunity to watch, like and promote them with your colleagues and friends
- Extra points will be awarded for the most viewed and liked videos
- By sending your videos and recipes you agree that the ECG and ANICAV and Partners reserve the right to use them freely
- Registration is open from **January 15th, 2023**
- The Registration is open for two months
- The date of awards will be announced on **April 25th, 2023**

**[www.legumesfromeurope.com](http://www.legumesfromeurope.com)**

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## newsbites

# The Ritz-Carlton Dubai appoints Chef De Cuisine



The Ritz-Carlton, Dubai has appointed Antonio Bitetto as Chef de Cuisine in charge of Splendido Social Bar & Kitchen. In his new role, he will be focused on overseeing his culinary team and enhancing the unique and memorable culinary experiences.

He will also manage five chefs in total, as well as retain quality and outstanding flavors within each dish, working closely with the dedicated Ladies and Gentlemen at The Ritz-Carlton, Dubai to refine and further elevate the cuisine.

"I am thrilled to be joining the Ritz-Carlton, Dubai's skilled culinary team and hope to utilize my wealth of knowledge and experience to bring something new to the team. I am greatly looking forward to working across the array of award-winning dining destinations throughout

the resort and learning from the hotel's passionate team of chefs," Chef Antonio Bitetto said in a statement.

Prior to his appointment Chef Antonio worked within some of Dubai's most critically acclaimed kitchens including the Grosvenor House – a Luxury Collection Hotel.

Chef Antonio has a degree in culinary arts from the ALMA International School of Italian cuisine of Gualtiero Marchesi and brings more than 20 years of experience. He has worked in leading dining institutions across England, France, Switzerland, Italy and UAE for more than two decades, and in hotels such as The Bulgari Resort, Dubai where he managed 18 chefs from a host of backgrounds and nationalities, ensuring a fresh and innovative approach to each individual kitchen.

## A new concept, Lulu & The Beanstalk opens at ICD Brookfield Place

Lulu & The Beanstalk, a bar, bookshop, and café has opened its door at ICD Brookfield Place in Dubai. The restaurant's bespoke menu is an ode to Mama Lulu's magical, effervescent influence on founders, and granddaughters, Wafa Tajdin and Amirah Tajdin. Mama Lulu's own recipe book served as a source of great inspiration for Head Chef Chris Assal.

Inspired by Mama Lulu's travels and stories, guests can tuck into a menu that offers a delicious spread of reimagined classics. The menu is a melting pot of cultural influences, from the Carpaccio Goes East with garam masala, crusted beef carpaccio, and lime, to the Town & Country Fillet Steak with aged beef filet, rarebit, and wild mushrooms, topped with local spinach.

With community and inclusivity at the forefront of the concept, diners can expect elevated hot platters for sharing. The Reef and Beef Platter includes a variety of perfectly cooked proteins, including grain-fed beef tenderloin, BBQ lobster, and favorites like macaroni cheese, onion rings, and French fries. The Garden Platter with moong dahl samosa, now now noodles, sweet potato patties, charred cabbage and relish, makhani dahl, paratha's, kachumber salad, and bajai kundi gives diners a healthier alternative.

Bringing to life childhood favorites, the dessert menu pays homage to quintessential classics such as Popsicles on Iced Fruit Plate or Mama Lulu's favorite Pudding made of corn milk with chocolate crumble topped with tangy raspberry pearls and coconut sorbet.







## Olivier Ramos is the new F&B Director of Habtoor Grand Resort, Autograph Collection

**H**abtoor Grand Resort, Autograph Collection has named Olivier Ramos as its new Food and Beverage Director. Ramos extensively collaborated with major hotel chains and well-known hospitality businesses before joining Habtoor Grand Resort.

Prior to this, he was the F&B Director at Dukes The Palm Dubai. Ramos has worked for a number of multinational hotel chains in France, Bermuda, the United States, the United Kingdom, Spain, the Maldives, North Europe, and the United Arab Emirates, and he brings with him three decades of extensive experience in the hospitality sector. He has excelled in various roles including Hotel Manager, F&B Director, Corporate F&B Director, and Executive Chef.

He will play an important role in overseeing the hotel's food and beverage operations and ensuring that they meet the highest standards while delivering an upgraded experience for visitors at the Habtoor Grand Resort, which is situated on the pristine Jumeirah beach.

## Amal El Ansari joins Swissotel Al Ghurair as General Manager

**S**wissotel Al Ghurair and Swissotel Living Al Ghurair have appointed Amal El Ansari as the new General Manager. She will be leading the team and driving the business for the 620-room property.

Amal brings a wealth of experience in the hospitality industry. In her 11 years with Accor, she has held key roles including the cluster roles of general manager, hotel manager, and director of sales and marketing.

Prior to this, she was the General Manager of Novotel Sharjah Expo Centre, and had successfully led her team through the global pandemic, maintaining Accor's and the owner's business strategy and upholding the highest standard of safety protocols and guest and employee satisfaction. "We are in a people-centric industry, and it is of the utmost importance to value our people first, and in turn create a happy and positive environment that leads to the hotel's commercial success" she said in the statement.

Born and raised in Morocco, she holds a Diploma of Technician of Tourism at C. E. G. I. S. Institute in Morocco and



a Diploma of German Language. An international hotelier, with business acumen and strong communication skills, Amal has successfully managed Pullman, Novotel, Ibis, Rotana and Sheraton brands while maintaining excellent relationships with the owners.

## Chef Mauro is Head Chef at Andaz Dubai The Palm

**C**hef Mauro Santarelli joins Andaz Dubai the Palm as the Head Chef. The Argentinian chef joined the Hyatt property at the end of October 2022.

He made the decision to explore Barcelona's culinary scene in 2006 and began giving cooking workshops there, explaining the intricacies of paella and tapas meals. In 2012, after mastering Spanish cuisine, he opened his own tapas bar, Reco des Moll in Mallorca.

He joined Park Hyatt Mallorca as chef de cuisine in 2015. In 2021, he shifted base to Park Hyatt Abu Dhabi Hotel & Villas as chef de cuisine.





## Chef Salam Dhakkak wins MENA'S Best Female Chef Award 2023

The Palestinian-Jordanian chef Salam Dakkak, owner of restaurant Bait Maryam, has been named Middle East and North Africa's (MENA) best female chef of 2023 by World's 50 Best Restaurants. The award will be presented at the second edition of MENA's 50 Best Restaurants, set to take place in Abu Dhabi this month-end.

Chef Dakkak, who was a former cooking school teacher, brought home-cooked Levantine cuisine to the UAE through her warm and inclusive restaurant, Bait Maryam. Located in Dubai's Jumeirah Lake Towers, the restaurant honors her mother, Maryam, serving dishes inspired by the authentic recipes passed on from mother to daughter.

## Mireille Hayek's Em Sherif Restaurant Opens In Doha

Restaurateur Mireille Hayek has opened Em Sherif in Qatar. Located on Doha's Al Maha Island, the restaurant will highlight traditional, refined, and unique take on the multifaceted Lebanese cuisine. The restaurant will offer both lunch and dinner, with a curated set menu and à la carte menu by Chef Mireille Hayek and her daughter chef Yasmina Hayek.

The menu features an array of mouth-watering dishes including the signature

Fattoush salad with pomegranate molasses, sensational Wagyu Hummus and Em Ali; a delicious vanilla-infused milk, nuts and puff pastry.

"I love sharing my passion for cooking and authentic Lebanese food with the world and I am so grateful for the opportunity to be here," Mireille Hayek said in a statement.

She added, "We look forward to welcoming guests from near and far to

discover our authentic Oriental cuisine with the special Em Sherif touch!"

Since the opening of the first Em Sherif Restaurant in Beirut in 2011, the group has expanded to include three more concepts, including Em Sherif Café, Em Sherif Sea Café, Em Sherif The Deli. Em Sherif Sea Café, which is currently open in Manama and Abu Dhabi, will be followed by the opening of Em Sherif Sea Café Riyadh later this year.



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# Pursuit of Excellence

The Sous Chef of Geales restaurant, Chef **Uddhab Hari Shrestha** has had a successful career in the culinary world thanks to his tenet that if you strive for excellence, success will follow

When you think of remote mountain villages, divine sunsets, and the highest mountain peak in the world, it is par for the course to have Nepal on your must-visit list. The homeland of diverse cultural groups has high regard for tourists. In their daily lives, they live by the slogan Atithi Devo Bhava. This philosophy is no less evident in their cuisine, where every morsel of their distinctive food combines the finest of Indian, Tibetan, and Newari traditions, making one feel at home.

Nepali Chef Uddhab Hari Shrestha bears this welcoming philosophy proudly in his delicacies. Much like his homeland, which has embraced varied cultures, Chef Uddhab too has polished his art of creating a variety of palates.

The 41-year-old Sous Chef supervises the culinary operations, deals with a team of 14 chefs, assists his chef de cuisine, creates menus and rosters, manages costs, and goes the extra mile to make guests happy with his dish. All these are just one aspect of his story. Read on to find out about the journey of this luminary chef.

## STEPPING STONES

The culinary industry in Nepal was a tad understated during his childhood. However, motivated by the fun recollections of assisting his mother in the kitchen, he decided to follow his heart. "I learned that several of my



**My motto is that if you follow your heart and do what you love, success will follow**

acquaintances had chosen to work in the culinary industry. I knew I had an inclination towards cooking, so I decided to turn the passion into my career."

After finishing his management course, he did his apprenticeship at a five-star property, Yak and Yeti Hotel. "During the seven-month apprenticeship, I learned a lot working at the banquets, baking different kinds of bread, and completing cross-training."

It was at the end of 2004 when Chef Uddhab moved to the UAE. "My brother was working in Dubai as a restaurant manager. He encouraged me to join the culinary field."

He joined Le Royal Meridien Beach Resort & Spa as a Commis III and worked through the ranks to become a Demi Chef de Partie. "My colleagues and seniors supported me throughout my work at Ossigeno. I did my job diligently. My motto is that if you follow your heart and do what you love, success will follow." And it did — he earned the Chef

of the Year Award at Le Royal Meridien during his tenure as a Demi Chef.

In the beginning of 2009, Chef Uddhab moved to the hotel's sister property Grosvenor House at West Marina Beach. "As a chef de partie at Sloane's restaurant in the hotel, I was responsible for preparing Italian and Mexican cuisine for all-day dining. I learned a lot there before moving to Abu Dhabi to work with the pre-opening team at Fairmont Bab Al Bahr."

This move gave the Nepali chef a taste of what it is like working the pastry kitchen. Moving to a different department and learning new techniques and cuisines did not unnerve him. Chef Uddhab's fervently inquisitive personality assisted him in sharpening his skills and expanding his epicurean horizons. "Pastry was tricky as you have to work on scientific measurements, and ingredients. I, however, had the foundational skills gathered during the management course. I did catch up and supported the team."

After four months, he was asked to join the hotel's Frankie's Italian Restaurant and Bar.

"I was promoted to the position of Senior Chef de Partie. And a year later, I got a great opportunity to work at Marco Pierre White Steakhouse & Grill Restaurant."

A little over two years later, he returned to Dubai as Junior Sous Chef at Embassy





Pastry was tricky as you have to work on scientific measurements, and ingredients. I, however, had the foundational skills gathered during the management course

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Dubai Kitchen 45 situated at the top of Grosvenor House Hotel. "From there I moved to Siddhartha Lounge by Buddha-Bar as a Sous Chef where I prepared Mediterranean and Asian Fusion cuisine."

Six years ago, he got a call for the Geales role. It has been his longest relationship with a property. "I ensure all the inventory and food preparation meets our high standards. Additionally, I make sure that the team is aware of the allergies of the guests that have booked with us. We work together as a team."

When it comes to cooking, he is a completely hands-on chef. He talks about seafood, saying he tries to keep a precise and subtle approach to maintain the texture, temperature, and timing of the recipe and for the flavours to come out nicely. "We have a fish market where a variety of freshly caught seafood is available every day for diners to choose from. Besides that,



I check if the fish is crispy on the outside, if the chips are golden brown, the texture of the fish inside, the sound of the crunch, and then, of course, its taste

there is a big menu offering a range of fish; one can also opt for lamb, chicken, or our classic fish and chips."

Having spent the last six years preparing the classic fish and chips, we asked him how he judges it. "I check if the fish is crispy on the outside, if the chips are

golden brown, the texture of the fish inside, the sound of the crunch, and then, of course, its taste," he replies with a smile.

On his plate, however, is a traditional Nepali dish called Yomari that he likes the best. "We make it using rice flour and it has a filling of jaggery, chocolate, coconut, cashew nuts, and almonds."

#### **AN EMPATHETIC LEADER**

Working 12-13 hours a day is by no means simple. However, for Chef Uddhab, putting on his uniform each morning brings a feeling of satisfaction and success. He also anticipates the possibilities that the day may bring. A calm person, he enjoys taking a moment to encourage his employees to do the tedious tasks every day. "Depending on the circumstance, I may occasionally need to be stern with my workers, but I also understand the value of appreciation to support my team when dealing with challenging tasks."







We have a fish market where a variety of freshly caught seafood is available every day for diners to choose from

January 2023 **Gulf Gourmet**

Being an empathetic team player, he values leading by example and fostering a work atmosphere where everyone feels welcomed. "If an employee has a birthday or a significant festival, it is acceptable to give them a day off so that they can spend time with family, rather than giving it yesterday or tomorrow, which is pointless."

It is this strong work ethic and affable nature that won him the title of 17th Royal Meridien Oscars winner for "Chef of The Year 2022".

Chef Uddhab understands that preparation and process are essential components for a successful culinary journey. Over the course, he had his fair share of sticky situations, but he has never shied away from difficulties as they helped him cultivate leadership skills. "Years ago, I was running the pass, finishing the orders, when guests discovered stones in their mussels," he recalls. Staying present in the face of adversity, "we immediately took matter into our hands. I told my chef about it and apologized to the guests, inviting them to return the next day."



Enjoy the whole cooking process. We are like artists, creating dishes, plating them, and letting our guests enjoy

The next day he prepared the same mussel dish, surprising them since they hadn't asked for it. He says, "One can pay and eat anywhere. You need to go a step further to create a feeling of belonging with the dining experience."

A believer in enjoying the process from farm to plate and not just the outcome, Chef Uddhab emphasizes having confidence in what one prepares and plates. "Enjoy the whole cooking process. We are like artists, creating dishes, plating them, and letting our guests enjoy."

## PLANS IN PIPELINE

Given his hectic schedule, it is understandable that Chef Uddhab does not have much free time for his family. Luckily, the family's closeness offers a lot of support and solace. "This industry is not like any other 9-to-5 job. There were times when I stayed back in the kitchen working at night, but my wife stood by me through thick and thin."

His wife and little daughter turn his day of never-ending hectic struggles into a bright one. "We have a small, happy family. My mother too often visits us and supports my passion."

As for the future, a chef who is open to innovation and introducing new concepts aspires to achieve senior roles. "The dream is to become Executive Chef and then Culinary Director."

Someday he plans to open his frozen food business back home when he retires. "There are so many national foods, like momo dumplings and seafood, that I plan to have in ready-to-eat frozen products at the supermarket."

But that can wait. For the time being, the talented chef is working to build up his professional life. Besides his job, Chef Uddhab accomplishes this by participating in competitions organized by the Emirates Culinary Guild. He is also the Central Senior Vice President of the Nepal Chefs Society (NCS) UAE. "It was established six years ago. A lot of Nepalis were here in Dubai, and they got a platform to connect, learn about jobs, and share their culinary knowledge, love for food, and skills gained over decades of experience with the younger generation."

The other way in which he is engaging with the community and sharing his knowledge is through his YouTube channel. "I want to keep a record of all my recipes, so I started a channel called The Raw & the Cooked. This way my kids and grandkids will be able to see all my recipes," he says, flashing his quintessential smile filled with hope.





# Pomì بومي

## A trademark, a territory and its people: how a pride of Italy is born.

It all began in 1982, when a company in the province of Parma who had specialized in processing tomatoes since the beginning of the century, and whose presence in the market dates back to the first half of the nineteenth century, applied for the first time ever, new production technologies for the packaging of Pomì tomato sauce.

### ◆ Pomì Passata: increasingly a classic

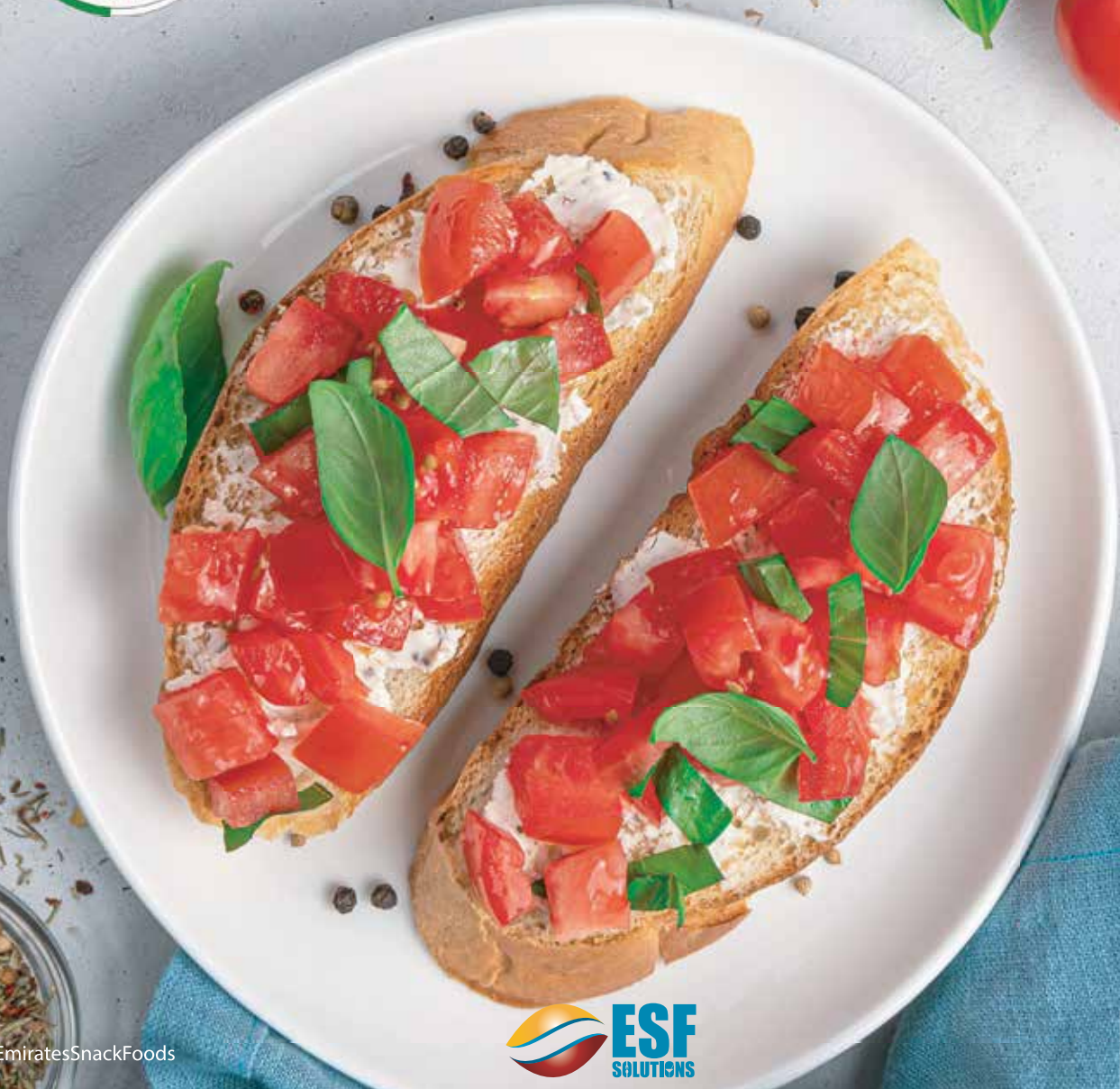
Fresh, creamy and dense, the first tomato sauce is never forgotten. The original taste of a classic always ready to use. Ideal for preparing sauces and dishes with a genuine taste and balanced nutritional values.

### ◆ Pomì Organic: Naturally different

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### ◆ Pomìto Chopped Tomatoes: Heavenly fresh

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January 2023 **Gulf Gourmet**

# Creating Food That Speaks

Dresden born and raised Chef **Dominic Petzold** outlines his story of becoming a Complex Director of Culinary for Le Meridien. His food speaks sagas in ways that words cannot do justice



We need to control costs and expenses, but for me, it is always important that quality comes first. None of us will ultimately reinvent the wheel; it will all come down to quality and having an efficient staff

*Dominic Petzold  
Director Of Culinary*



Food has its language. It serves as a channel for sharing experiences; there are no boundaries or linguistic barriers.

It is this notion that Chef Dominic Petzold carried with him as a young chef, where even cultural differences and linguistic limitations didn't stop him from being fascinated by the art of good food. This is his story — a chef who only knew the language of food.

The 35-year-old chef holds the coveted post of Complex Director of Culinary at Le Meridien Dubai Hotel & Conference Center, and he also oversees the operations of Le Meridien Fairway, Aloft Dubai Airport, Aloft Al Mina, Element Dubai Airport, and Element Al Mina.

Today, the German-born chef runs a big operation, handling all six properties with a team of 240 chefs and 100 stewards, managing 26 F&B venues, banqueting facilities featuring 24 meeting rooms, 3 ballrooms for up to 1,200 seated guests, and outside catering for thousands.

Besides running the daily operations,



**We have a great team here, and we all are here because of our love and passion for cooking**

Chef Dominic also supports the back-of-the-house manager with all HACCP procedures and keeps a check on cost control and optimization at the same time. But one thing he never forgets to keep track of is "quality".

"We need to control costs and expenses, but for me, it is always important that quality comes first. None of us will ultimately reinvent the wheel; it will all come down to quality and having an efficient staff."

Constant learning is also important for Chef Dominic. A believer in the idea that there is always room to improve and innovate cooking styles, he appreciates his staff and chefs brimming with new

ideas and lifts his team by training them so that they can learn, grow, and excel in their lives. "We have a great team here, and we all are here because of our love and passion for cooking. You can achieve unprecedented heights if you overcome all the obstacles of a culinary career with tenacity and passion."

### FROM ZERO TO HERO

Dresden, the capital of Saxony, Germany, exhibits a treasure trove of traditional art and architecture as well as delectable cuisine, amid its tragic past. This is why Florence on the Elbe is frequently listed as one of Germany's top tourist destinations.

It was in this milieu that Chef Dominic grew up. As a young boy, he often helped around the kitchen, peeling onions, cracking eggs, and garnishing with herbs. "I grew up with my mom and grandparents, so for me, cooking was always part of my day-to-day life."

Initially, the culinary voyage was all about trying and tasting the food, but the growing curiosity to test different ingredients in the dishes led Chef Dominic to develop an interest in it.

In Grade 8 he knew that gastronomy was where his heart is. This happened as he got the chance to work in the kitchen of one of the most famous operas in the city. He fell in love with the professional kitchen at first sight.

"In school, there was a program that required students to choose internships that reflected their career goals. My grandma used to work at a famous opera in my city, and she managed to get me an internship there in the kitchen."

Young and motivated, his first experience left him inquisitive, and without a doubt, he went to work at the same kitchen when the same assignment was given in his next grade.

Although it was not evident at the time, Chef Dominic was setting the stage





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his career. When he finished school, he joined a three-year course at a private cooking school to study and get hands-on experience.

"From making staff meals to working for a high-end event in a castle to standing a la carte in a restaurant and working in different teams, I got the perspective from all different levels."

In his teen years, Chef Dominic found the job to be thrilling, even if somewhat hectic, as it unlocked the doors to his intriguing culinary world. In the last year of his training, he got an internship to work in the land of music, Austria. "I finished my apprenticeship early in Austria, and stayed back there to learn more."

After spending a year there, he returned to Germany in 2007 to do civilian service for the government.

Just as he finished his nine-month civil service, he got an offer from a hotel group



**I grew up with my mom and grandparents, so for me, cooking was always part of my day-to-day life**

to join them in Vietnam. "I was mulling over the offer when someone from the JW Marriott Hotel in Dubai got in touch with me over the phone. I couldn't speak English, like 'zero' in terms of communication. So, I kept hanging up the call as I couldn't comprehend anything."

A short while later, he got a call from the same number, but this time from a German speaker. The conversation on the phone instilled confidence in him

that all his efforts to date were reflecting his dedication to his chosen profession.

"The caller explained to me how he got my number—that one of the chefs who worked there was a native of my neighborhood, and I had a friend who knew someone from that chef's family. I was amazed to see that my number was just passed on through many corners of the world, and they then offered me to join the hotel's German restaurant."

Chef Dominic called friends and family for their opinion. "My mom's advice to do what makes me happy, is what I went with"

### EMBRACING CHANGE

"I was just 21 when I landed in Dubai," he recalls. It was in December, 16 years ago.

Joining the kitchen of the prestigious JW Marriott Hotel Dubai as Demi Chef in 2007, Chef Dominic embarked on a promising gastronomic career. Despite the linguistic barriers (the majority of his coworkers spoke English well), Chef Dominic, ever the hustler, was prepared for whatever lay ahead.

"It was a tough start as all I could say in English was 'Hello! I am Dominic, and that's about it. But I was lucky enough to have supportive colleagues around me; there were two to three German chefs who helped me get a head start."

A completely different experience in the gastronomical hub of the UAE, Chef Dominic was fascinated with the subtleties of multiculturalism in the cuisine. "My amicable colleagues were also from different parts of the world. They were hospitable, and we enjoyed trying many traditional dishes we prepared in our dorms. Additionally, it helped him to mitigate the language barriers and homesickness."

From there, it was one step forward to the next as he became the German specialty chef. As soon as he started picking up the language, he discovered that it was plain sailing to meet the





food demands of outside catering events like concerts, desert safaris, and bike exhibitions for up to 10,000 people while still promoting German national holidays.

"Cooking was not a problem at that stage, it was more the language barrier. Once I learned the language it was easier in terms of picking up."

After two and half years, he joined the Westin & Le Meridien Mina Seyahi as a Junior Sous Chef. "For six years, I worked at the Mina Seyahi Complex, handling the cold kitchen, banquets, and all-day dining."

He also worked on the reopening of Le Meridien Mina Seyahi after the renovation and was fully involved in opening the Latest Recipe restaurant, Club Lounge and Latitude Bar.

"A huge team was involved in the reopening and by the time I was leaving, I was the Chef de Cuisine."

In 2016, he joined Le Méridien Dubai Hotel as the Executive Sous Chef. "I think I became executive chef about a year and a half later."

Continuing his upward trajectory with undeterred determination, he soon became the Complex Director of Culinary. The experience has been incredible. Friendly and helpful colleagues make his demanding schedule easy to deal with. "Over the years, I have made several friends, and I am super happy with them. Life is fantastic."

### MODERN V/S HOMEMADE

Having been in the industry for nearly two decades, Chef Dominic has seen how the professional kitchen culture has changed across the world. While industry insiders have their predictions for the newest trends, he thinks there is going to be an adventure in terms of staffing.

Manpower could become a topic sooner or later when the cost of living gets into



I couldn't speak English, like 'zero' in terms of communication. So, I kept hanging up the call as I couldn't comprehend anything

the picture. He gives us an example: "If the cost of living gets expensive, then eventually it can come down to manpower efficiency and how much one can charge a guest for the meal without compromising on quality."

However, his personal argument when it comes to staffing is rather admirable. His philosophy is to make as many fresh products as possible. "That means all our bread and cakes at the hotel are homemade." And behind the idea of having an authentic, homemade pantry is his hardworking staff. The seasoned chef stays close to his team as he knows they are best at what they do.

"I need my staff. I know they cook from the heart. I have my team who stay in the morning to bake fresh croissants, pasta, fries, ice cream, and fresh bread for breakfast, lunch, and dinner."

As technology advances, robots using algorithms to prepare bread and reduce human errors could become ubiquitous in the food and beverage industry.

In light of this, we questioned Chef Dominic about his opinion on the possibility of robots replacing chefs preparing homemade pantries. "A machine could peel and do a fine Julienne, but I'll still want my chefs to know how to cut Julienne," he says, believing that only chefs with a passion for cooking can add soul to food. Having said that, he also thinks automation is here and may get bigger in the fast-food chain segment.

The other wave of change he has witnessed is in sourcing local ingredients. "The UAE has been doing some excellent things over the past few years. They are bringing technology from all over the world to develop their products. This reduces the carbon footprint significantly."

### FAMILY FILES

The first trip Chef Dominic took outside of his nation also gave him the love of his life. He met his wife when she was in the performing band at a hotel, and from that day on there has been no looking back.

His wife later worked in sales in Dubai but left the job once the couple became parents to their four-year-old twin daughters. "It's going to be 13 years together, and my wife is my support

system. She was the one who taught me how to fluently interact in English, and helped me all the way."

Given how many things he is juggling at the same time, you may assume Chef Dominic has little time and energy to be with his family. Nevertheless, he makes a point to spend time with him. "For me, family means everything; my family gives me the energy I need. They are my place of peace."

When Chef Dominic moved to Dubai, he planned to stay for six months. Now he calls the melting pot of the Middle East 'his home', a place with opportunities second to none. "I don't know many places that have so many opportunities. At the moment, I am super happy with what I have and where I am."

In terms of the future, he is tight-lipped about his plans. "For me, if I set myself goals, I am only going to reveal them when they are done." While he has certain goals



**I came here without speaking English, but for me, it was important to learn and invest in refining my skills**

on his plate, he believes in achieving them quietly. Instead of talking about getting things done, he just gets them done.

#### SPARK OF TALENT

When we quizzed him on the qualities that he reckons for a chef to be immediately hireable for him, he said that it would be someone who has a spark of passion, that's all.

"If someone is committed, and wants to learn, regardless of their age or origin,

they are 100 percent worthy right away."

Once, while rebuilding the kitchen from scratch, he conducted a recruitment open day where he interviewed a number of potential candidates who were commis, stewards, and housekeepers.

"Even the people who didn't work in the kitchen applied and you know what, some of them today are my chef de cuisines!"

While most leaders struggle to build great teams, Chef Dominic recognizes talent like a jeweler who identifies rough diamonds. He has taken talents from different industries and cross-trained them. "They were commis 3, stewards when we met; now they are in senior positions. Because they had the right attitude, skills, actual interest in the job, and drive to be better. They have earned it themselves with their sheer diligence and excellent jobs."

Being a rather young chef himself, he understands the challenges that aspiring chefs face. One of the valuable pieces of advice he has for those who want to have a long and successful career is to make wise choices with choosing the workplace at the start of the career.

"What you learn is more significant than the job or income you have while starting your career. I came here without speaking English, but for me, it was important to learn and invest in refining my skills. Young chefs should have passion. Either you love it or hate it; it can't be 50:50. So, work with dedication and make it work."

Additionally, he explained that a skilled chef never stops learning and is always alert. Keep an open mind and listen to your seniors. Seeking feedback contributes significantly. In the end, it is not important what one has right now; it's more important what one does right now to change their future.

Certainly, there are good times ahead for Chef Dominic!





If someone is committed, and wants to learn, regardless of their age or origin, they are 100 percent worthy right away



*Dominic Petzold  
Director Of Culinary*



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# PAINTING PASTRIES

Pastry Chef **Satyaki Das** of the Radisson Blu Hotel, Dubai, recounts his professional journey through the culinary world with the same sweetness and charm that he experienced growing up in Kolkata

When you are leading and mentoring the entire pastry and bakery team of Dubai's first five-star hotel, you have to be up to the task. Satyaki Das, an Indian pastry chef, fits this bill perfectly.

The 33-year-old chef joined the Radisson Blu Hotel at the Dubai Deira Creek in November 2022. He contributes to the pastry operations, handling the quality of cake shop products, taking an active role in recipe development, and working closely with his team of 11 staff members.

"It is an honor to join this hotel. It is both an exhilarating experience and a challenge to maintain the quality that they have provided since 1975. So I work hard every day to maintain and improve."

Every time he dons his uniform, Chef Satyaki brings these traits with him: the ability to handle pressure, friendliness, and hard work. These characteristics are what has shaped him into the pastry master he is today.

## ARTISTRY ROOTS

Born and brought up in Howrah, the twin city of the east Indian city of Kolkata, Chef Satyaki has been a creative individual since childhood. He grew up sketching and painting since his second grade and this artistic style eventually drew him to culinary school.

"I knew I wanted to be a pastry chef the



To be a good chef, not only do you need to have practical and technical skills; you also need to have theoretical knowledge

moment I joined the Institute of Hotel Management and Catering Technology." Completing his three-year degree course from Bubuneshwar, he got a job at Flurys Swiss Confectionery in Kolkata as a Production Trainee. "After working there for a year and a half, doing all things bakery, I joined Kenilworth Hotel as a Commi II."

He then traveled to Pune, a city in western India, to work at Hyatt. "During my four years there, I even received a promotion to demi chef de partie in baking and pastry. Then I was given the opportunity to work as an assistant pastry chef and instructor at Ecole Hoteliere."

The modest shift in his course toward teaching was a chance taken by him to try something academic rather than operational. He realized nevertheless that it was not for him. At the end of 2016, he joined The Westin Pune as Chef de Partie.

"I was second in charge after the department's pastry sous-chef. We also had a large banquet, and a lawn that could accommodate 1,200 people. I worked with the team on preparing desserts, both à la carte and preplated desserts."

Chef Satyaki made his way to the UAE in 2017. "I got an opportunity via LinkedIn, and the senior chef called me to join Hilton Ras Al Khaimah Resort and Spa." His first experience abroad made him witness a lot of cultural differences. "The SOP guidelines and hygiene work culture were completely different from India."

Around mid-2018, he went to Dubai to join Amwaj Rotana Hotel JBR. After working there for two years as the assistant pastry chef, the impact of the pandemic resulted in a change in the organizational structure of the hotel, and he returned to his hometown.

Seven months later, he got a call to set up the pastry team for the pre-opening of Hampton by Hilton Marjan Island. "It was a good experience to strategically plan the menus and train junior staff."

Talking about his current role, the hands-on chef prefers to work in the kitchen rather than being a paper-pusher. His personal approach to leadership entails cultivating a friendly environment in the kitchen that values respect, creativity, and collaboration.

"I took a 180-degree turn adapting to



Your time will come;  
everyone has time  
to succeed; while it  
may not be now, your  
time will undoubtedly  
arrive in the future  
with the right time  
and opportunity



the working style of the UAE. From what we had in India, it was different. Now, I understand the situation and try to have a conducive workplace and only be strict when I have to be."

His advice to aspiring chefs is to be confident and passionate about their work. "Your time will come; everyone has time to succeed; while it may not be now, your time will undoubtedly arrive in the future with the right time and opportunity."

Being in their shoes before, he understands the importance of learning something new every day. "To be a good chef, not only do you need to have practical and technical skills; you also need to have theoretical knowledge."

### SWEET LIFE

Chef Satyaki has to thank himself for choosing hospitality not only for his professional life but also for his personal life. He met his wife when they were in college together. "I was in my third year,



**When you serve your dessert plate, the first thing that should come out of the guest's mouth should be 'wow'**

she was in her first, and we met again after ten years. And got married in 2021."

His wife, who too is a chef at one of the prominent hotels in Dubai, understands the pressure that the job entails. But this pressure has never hampered their lives.

Ask him about his future plans, and Chef Satyaki tends to focus on the next 5 to 10 years. "I want to see myself becoming an established chef. I follow chefs like Antonio Bachour and Amaury Guichon.

They are a brand name. One day I want to have my own brand name."

And to achieve his roadmap, everything is already in place. Despite working 14 to 16 hours a day, he makes it a point to read a book every day to grow and learn.

In addition to reading, he likes to paint at home as a hobby. The pro painter maintains a notebook in which he does watercolor landscapes and sketches whenever he has free time.

Chef Satyaki believes that constructive plating is equally important since we eat with our eyes before our mouths. "When you serve your dessert plate, the first thing that should come out of the guest's mouth should be 'wow'. As the adage goes, everyone's first impression is their last impression. However, from a meal course point of view, the desserts are the last, and so even the last impression should be something that they will remember."

## THE SHINING UAE

### PEBBLES, CHOCOLATE DIP ORANGE CHILLED CHEESE MOUSSE PEBBLES

Icing Sugar	100 gm
Yoghurt	175 gm
Gelatin Leaves	10 gm
Milk	200ml

#### Semi Whipped Arla Pro

High Stability Cream 34%	250gm
Arla Pro Cream Cheese Soft 25%	200gm
Orange Zest Fresh	1nos

#### Method

- ◆ Boil the milk with orange zest. Add the soaked gelatin leaves into it.
- ◆ On the other side mix icing sugar and yoghurt together. Add the milk mixture gradually.
- ◆ Beat cream cheese, then add semi soft whipped cream. Mix together.
- ◆ Combine both the milk mixture and cream mixture gradually together.
- ◆ Pour it inside the silicon pebbles mould and keep it inside the chiller to set.

- ◆ Take it out after 5 min. Make a hole inside the pebbles mousse and fill it with honey glazed Apricot Coulis.
- ◆ Cover with a small vanilla sponge.
- ◆ Keep it inside the freezer to set.

### HONEY GLAZED APRICOT COULIS

Dried Apricot	100 gm
Orange Juice	250 ml
Honey	75 gm
Sugar	50 gm
Mint Leaves	5 Pcs
Cinnamon Stick	5 gm
Star Anise	2 gm
Orange Zest	1 Pcs

#### Method

- ◆ Chop the dried apricot.
- ◆ Cook the apricot with orange juice, honey, sugar, cinnamon stick, star anise and mint leaves.
- ◆ Cook for 10- 15 min in slow flame.
- ◆ Remove from the heat. Remove the spices from the coulis.
- ◆ Keep it inside the chiller for later use inside the cheese mousse pebbles.

### WHITE CHOCOLATE DIP

White Chocolate	100 gm
Cocoa Butter	150 gm
White Fat Based Color Powder	5 gm
Brown Fat Based Color Powder	2 gm

#### Method

- ◆ Warm the cocoa butter in a saucepan.
- ◆ Place the white chocolate in a bowl. Pour the warm cocoa butter on top of the chocolate.
- ◆ Stir slowly till the chocolate melts.
- ◆ Add white fat-based color and mix slowly.
- ◆ In a separate bowl take some of this mixture and add brown fat-based color and mix.
- ◆ On white chocolate mixture pour the brown mixture and make a marble effect.
- ◆ Dip the frozen pebbles inside this mixture.

### BOMBOLONI AND MILK CRUMBLE CHOCOLATE BOMBOLONI

Flour	80 gm
Sugar	15 gm
Fresh Yeast	3 gm
Improver	2 gm





Lurpak Butter	10 gm
Milk	40 ml
Cocoa Powder	10 gm

**Method**

- ♦ Mix all the ingredients together.
- ♦ Make a dough, keep aside for a few minutes.
- ♦ Divide the dough 10 gm each. Make a round ball.
- ♦ Take the chocolate ganache, pipe inside the dough ball.
- ♦ Keep it for proofing.
- ♦ Fry at 165°C.
- ♦ Sprinkle snow sugar on top.

**MILK CRUMBLE BAKED**

Lurpak Butter	50 gm
Sugar	50 gm
Milk Powder	100 gm

**Method**

- ♦ Mix all the ingredients together.
- ♦ Spread the mixture into silpat.
- ♦ Bake at 170°C for 8-9 min.
- ♦ Cool it down. Make crumble by using a blender.

**LEMON GRASS PEARLS AND TUILE  
LEMON GRASS PEARL**

Sugar	65 gm
Glucose	10 gm
Water	25 ml
Gelatin Sheet	1 Sheet
Fresh Chopped Lemon Grass Leaves	10 gm

**Method**

- ♦ Boil all the ingredients together except

the gelatin.

- ♦ Boil for 5-6 min.
- ♦ Add the soaked gelatin inside the mixture.
- ♦ Keep it aside for some time.
- ♦ Strain and pour the mixture inside white chocolate truffle shell.
- ♦ Keep it inside the freezer.
- ♦ Spray with silver food spray.

**TUILE**

Sugar	50 gm
Milk	40 gm
Icing Sugar	50 gm

**Method**

- ♦ Mix all the ingredients together.
- ♦ Pour inside a piping bag.
- ♦ Take a silpat pour inside the mold.
- ♦ Bake at 170°C for 5-6 min.
- ♦ Cool it down.

**MERINGUE MUSHROOM,  
MICRO SPONGE****MERINGUE MUSHROOM**

Sugar	100 gm
Egg White	50 gm

**Method**

- ♦ Beat the egg white (room temperature-pasteurized) by using a whisk.
- ♦ Add sugar slowly into the egg white mixture.
- ♦ Whisk until soft medium peak.
- ♦ Pipe as mushroom shape.
- ♦ Bake at 100°C for 2 hours.
- ♦ Assemble same like mushroom design.

**MICRO SPONGE**

Sugar	50 gm
Egg	2 nos
Vanilla Essence	5 ml
Flour	10 gm

**Method**

- ♦ Beat the egg with sugar and vanilla essence.
- ♦ Add the flour slowly.
- ♦ Mix with color.
- ♦ Pour the mixture in half of the paper cup.
- ♦ Bake inside the microwave for 50 seconds.
- ♦ Keep it inside the freezer.

**ASSEMBLE**

- ♦ Take the plate.
- ♦ Make a base with the milk crumble.
- ♦ Place two pebbles in the middle of the plate.
- ♦ Place the lemongrass pearls on two sides.
- ♦ Arrange the mushroom on top of the milk crumble. Burned it with a blowtorch a little bit.
- ♦ Put some green micro sponge.
- ♦ Place the warm chocolate bomboloni close to the pebbles.
- ♦ Place the raspberry sorbet quenelle on top of some milk crumble.
- ♦ Lastly place one piece tuile branch on top of the chocolate bomboloni.
- ♦ Finish with some gold sheet on top of the pebbles.
- ♦ Enjoy.

# YOUNG DRIVE

Chefs **Aravind Beemarthi** and **Veerendra Nadh** from Accor create a harmonious menu to showcase their talent

## Aravind Beemarthi

The Indian city of Hyderabad is renowned for its abundance of gifted cooks. Among the talented chefs it has produced is Aravind Beemarthi.

The Commis at the Mövenpick Hotel Jumeirah Village Triangle works in the main kitchen, handling a la carte orders for lunch and dinner, as well as buffet and room service orders.

Being the youngest chef on his team, he appreciates his "dream team", which encourages and teaches him in a positive environment. "I enjoy working with my team. We support each other and do teamwork."

This is Chef Aravind's first competition. Nevertheless, the 24-year-old is eager

to use his skills to give his competitors some stiff competition. "I have made a traditional Swiss winter dish called Veal Zurich. It has veal strips with creamy wild mushroom gravy in potato rosti and garnished with baby onions."

The Indian-born chef grew up assisting his mother in the kitchen and cooking puliogra (tamarind rice), rasam (a traditional south Indian dish), and omelets. "After my intermediate education, I joined the Westin College of Hotel Management."

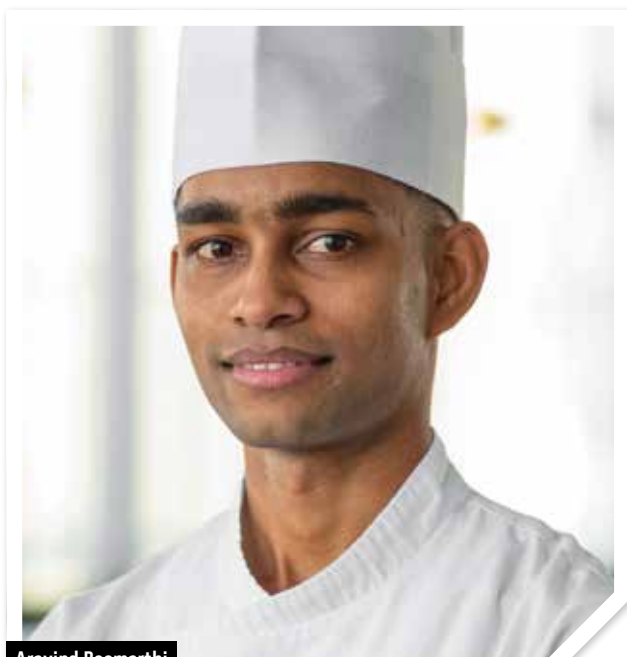
Thereafter he plunged straight into real-life training with a Commi III job at Holiday Inn Resort Goa. "The beginning was tough but it was a great learning period for me." After staying there for a year, he returned to Hyderabad and did a one year stint at Zibe by GRT Hotels.

Soon after, he followed in his cousin's footsteps and headed towards the gastronomical hub in search of greener pastures. "My cousin was a chef in Dubai, and he inspired me to explore global cuisine."

Towards the end of 2021, he joined Accor's properties. It's been more than a year and the young chef has been experimenting with various plates, textures, and ingredients in an effort to form a habit.

Even in his spare time, you will find him cooking or experimenting with dishes for his friends who too are in the hotel industry. "My friend is working on his restaurant, so I experiment with Indian dishes and we exchange ideas."



**Aravind Beemarthi**

His aspirations for the future are rather modest considering how new to the field he is. "I want to become a good chef," he says shyly. "I also want to travel to Europe, and Australia, explore, learn different cuisines, and do competitions whenever I get a chance."

With Turkish, Iranian, and Arabic flavor profiles as influences, Hyderabad cuisine is notable for its richness. It is this sheer opulence that Chef Aravind showcases whenever he makes the traditional cuisine back home for his family, which includes a younger sister and parents. "Whenever I go home for vacation, I cook for family and friends. I'm the one in charge of the main course."

### **Punna Veerendra Nadh**

We've all heard tales of chefs who navigated their culinary career paths without having cooking on their career bucket list. One such unusual story of mapping out his destiny and being a part of a promising new world, a world he now cannot imagine not being a part of, is that of Chef Punna Veerendra Nadh.

Providing the perfect finish to Chef Aravind's dish at the competition is fellow Chef Veerendra Nadh. The 25-year-old too hails from the pearl city of India, Hyderabad.

Born in Bhimavaram, a city in southern

India, he came to Hyderabad with his mom as a child. "My mother worked as a hairstylist in the Telugu movie industry. As a child, I have acted, been a dubbing artist, and worked in a few soap operas." While it's unlikely that Chef Veerendra will appear in the next smashing TV Series, his desserts will undoubtedly showcase his star quality.

"It's a pecan chocolate caramel tart, with special raspberry sorbet," he says when we asked him about his dish.

The journey that Chef Veerendra took to become a chef was rather unique. "I don't know how I came to this field," he says before recounting it. One of his friends' fathers had a catering business, and after school he used to visit his friend's place, helping his father with food tasting, cooking, and packing. "It slowly gained my interest. My friend and I both pursued a one-and-a-half year Craftsmanship Course in Food Production and Patisserie."

After finishing his diploma, he got an internship at the Novotel Shamshabad Airport Hotel in the pastry department. "I was always connected to desserts; it may have something to do with all the sweets I ate in my childhood," he says and laughs.

He moved to Quattro, a veg molecular gastronomy concept in the city, learning all chemical combinations, using

liquid nitrogen, and techniques like deconstruction and spherification."

He came to the UAE with a job at the pastry and bakery department of Le Meridien Al Aqah Beach Resort.

"I was even sent to join the task force for the opening of the Sheraton Sharjah, within weeks of me joining."

His talent was recognized by one of the pastry chefs at the hotel and with the motive to innovate and learn more, he accepted the offer to join Mövenpick Hotel Jumeirah Village Triangle. "We have four outlets and every day we replenish the dessert items. I check the orders, set everything before 9 in the morning, prepare the desserts for lunch and dinner, and I also work in production for the cake shop, doing custom cakes."

A meticulous planner in his schedules, the Commis is also a detail-oriented person when it comes to plating. "I get inspiration for plating from social media or Pinterest. Whenever I see something unique, I check it with my senior chef and we discuss if the use case is practical or designed only for the photoshoots."

His near-term dream is to climb to the Pastry Chef position. "We learn things from experiences, it is a goal to learn and grow every day."

**Punna Veerendra Nadh**





## VEAL ZURICH

Veal Strips with Creamy Wild  
Mushroom gravy in Potato Roesti

### Ingredients

Veal tenderloin strips	200 g
Onion	20 g
Button mushroom	30 pc
Portobello mushroom	30 g
Ceps mushroom	10 g
Oyster mushroom	30 g
Potato	150 g, grated
Butter	50 ml
Salt	2 ml
White Pepper	2 g
Cream	60 ml

Sauté mushroom for garnish	50 g
Chopped chives for garnish	3 g
Veal stock	50 ml
Baby white onion	20 g

### TUILE

Flour	10 g
Egg white	10 g
Butter	10 g
Icing Sugar	10 g
Mushroom powder	10 g

### Method

- ◆ Place the grated potato with butter in a hot pan to form the rosti on both sides.
- ◆ In a hot pan add a bit of oil. Add veal

and sauté. Mix it. Add mushrooms then add cream. Season it with salt and pepper. And add veal stock.

- ◆ Place the roesti on the plate. Put veal and mushroom with sauce as per pictures. Garnish with chives and mushrooms

### For Tuli

- ◆ Take ingredients like flour, egg white, butter, mushroom powder and icing sugar in one bowl. Make a mixture, spread the mixture over silicone mould. Bake it in the oven at 180 degrees for 6 minutes.



## CARAMEL PECAN CHOCOLATE TART

### CHOCOLATE TART

Butter	120 g
Icing Sugar	82 g
Eggs	45 g
Almond Powder	27 g
Flour	200 g
Cocoa Powder	20 g

#### Method

- ♦ Mix all the ingredients together in a mixing bowl until they are mixed well.
- ♦ Bake at 180°C For 12 minutes.

### CARAMEL GANACHE

Cream	100 g
Sugar	100 g
Milk Chocolate	70 g
Butter	50 g

#### Method

- ♦ Take a sauce pot and add sugar into it. Put it on medium heat.
- ♦ Slowly the sugar will start to turn to caramel. Then pour cream slowly into the caramel while mixing with whisk.
- ♦ Add the hot caramel mixture into

milk chocolate and blend it once with a hand blender while adding butter chunks slowly.

### CARAMEL SAUCE

Sugar	100 g
Cream	100 g
Butter	30 g

#### Method

- ♦ Take a sauce pot and add sugar into it and put it on medium heat.
- ♦ As the sugar slowly starts to turn to caramel, delicately pour cream and mix with a whisk.
- ♦ Add butter chunks into the caramel mixture and mix well.

### TUILE

Flour	100 g
Chopped Pecan	100 g
Orange Juice	40 g
Melted Butter	50 g

#### Method

- ♦ Take a mixing bowl, add all the ingredients together and mix until they make a dough.
- ♦ Then take a silicon mat and make

small balls of the mixture and place it on the mat.

- ♦ Bake at 180°C for 5 to 6 minutes.

### PASTRY CREAM

Milk	250 ml
Egg Yolk	8 no's
Corn Flour	25 g
Sugar	45 g
Vanilla Bean	¼ Bean
Soft Butter	25 g

#### Method

- ♦ Take a sauce pot and add milk and vanilla bean and start boiling on low heat.
- ♦ In a separate bowl add egg yolks and sugar and mix well. Then add hot milk into the bowl slowly little by little.
- ♦ Take another sauce pot, add the whole mixture and start on low fire.
- ♦ Make corn flour slurry and add it to the egg mixture.
- ♦ After cooking with corn flour for a few minutes, remove from heat and pour into a mixing bowl with a pedal.
- ♦ Add butter in a mixing bowl.

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## Exclusive Coverage: Culinary World Cup

The Emirates Culinary Guild has done it again in Luxembourg. The culinary team selected to represent the United Arab Emirates has returned successful with 61 medals, of which 43 are Gold medals (including two with Distinction)!

Pathum Priyankara Walpola Liyanage of Zabeel Hospitality won the 2 Gold medals with Distinction for his outstanding salt dough showpieces. The team also won 14 Silver medals, 4 Bronze medals and 4 Diplomas during the five-day event.

Held from November 26-30, 2022 at the EXPOGAST 2022 Villeroy & Boch, the Culinary World Cup is one of the most prestigious in the world. The ability for teams to compete is by invitation only.

Uwe Micheel, President of the Guild and Director of Kitchens for Radisson Blu Dubai Deira Creek said, "We are immensely proud of these young men and women who represented the country against the best in the world and flew the flag high for the United Arab Emirates. They have proven that our adopted home is one of the strongest in the culinary world and is being recognized as an international force in culinary competitions."

Andy Cuthbert, the Guild Chairman and General Manager of Jumeirah Creekside Hotel and Madinat Conference and Events, and Jumeirah Hospitality, added, "Without the help of a team of senior chefs and helpers, who also accompanied the team, and also friends from Germany, who came and helped,

we would not have been as successful as we were. The Guild thanks, Norbert Girnth, Karl Heinz Ney, Karl Heinz Hasse, Majed Housain Al Sabagh, Rabeh Amar, Mrs. Annette Micheel, Mrs. Josephine Cuthbert and Ms. Amna Al Dhaheri and the support of Al Dafra TV."

The UAE sent a team of 27 chefs including the support team from across the Emirates to make up the team of pastry chefs and pastry artists from restaurants, hotels in Sharjah, Dubai and Abu Dhabi & Royal palaces were part of the team.

There were countries competing from all over the globe in Luxembourg. These are the top teams in the world chosen to compete and having the UAE represented was a great honor for the chefs.





The team of artists and pastry chefs competed in several artistic categories and also participated in an Ice carving demonstration, which was led by Chef Jagoda. He wowed the crowds every day with the team's masterpieces.

Pastry chefs and Artists were represented by:

1. Don Nalin Krishantha Jagoda
2. M.L. Aravinda Leelarathna
3. D. Manoj Lasantha De Soysa
4. Dilip Kumara Nanidiri Dewage
5. Pathum Priyankara Walpola Liyanage
6. Ajith Kumara Jayasekera
7. Dilip Kumara Rajapaksha
8. Dilana Rita Fernando
9. Pathma Madushanka Kuma Hennedige
10. Kavinda Isurumal Amarasinghe Arachchilage
11. Kameel Rasyid Eril
12. Dammika Herath Mudiyansele
13. Hillary Quentus Anthony Joseph
14. Thusitha Kumara Wijerathna Siya Mudiyansele



15. Achala Sanjeeva Weerasinghe
16. Don Nalin Krishantha Jagoda
17. Sri Mohan Mandalawatta

The Emirates Culinary Guild thanks the following establishments for the support they gave by allowing their chefs to

- compete and be with us in Luxembourg:
18. Radisson Blu Dubai Deira Creek
  19. Jumeirah Beach Hotel
  20. Jumeirah Creekside Hotel
  21. Atlantis The Palm
  22. FIVE Hotel The Palm
  23. Al Jawaher Reception and convention Centre
  24. Swissotel Al Marooj
  25. Shangri-La Abu Dhabi
  26. Royal Palace Abu Dhabi
  27. Zabeel Hospitality
  28. Nad Al Sheeba Private Club
  29. Pullman Dubai Creek City Centre
  30. Mister Baker Dubai Deira
  31. Royal Palace Al Ain
  32. Radisson Blu Yas island Abu Dhabi
  33. Prymrose Cakes & more bakery & restaurant
  34. Sharjah Ladies Club
  35. Abu Dhabi Musaffah Keita Catering LLC

The next big event for the Chefs is the Culinary Olympics in 2024 in Germany.



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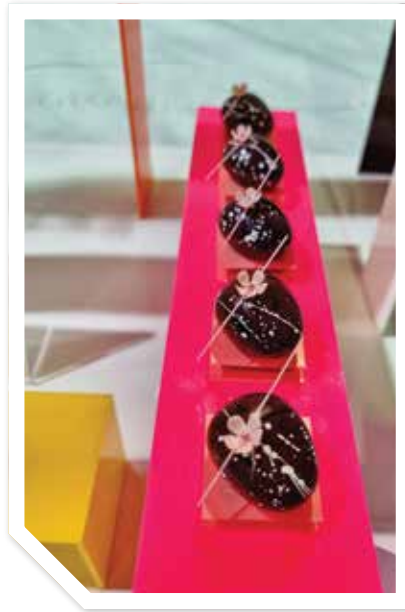








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## Denizli Young Chef Association

Chef Uwe Micheel, President, Emirates Culinary Guild, says,, "I had the pleasure to be part of the Culinary Competition held in Pamukkale University in Denizli, Turkey. The competition was well organized by Denizli Young Chefs' Chairman Suleyman Kursak and his Team. I would like to congratulate Chef Suleyman and Chef Melih and the Team for the organized event





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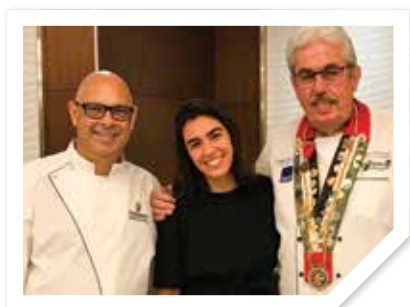
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## The Guild Meet

The final edition of the Emirates Culinary Guild's monthly meeting for 2022 was a powerful affair with decision making chefs and top foodservice businesses from around the country in attendance. Chef Diyan Manjula De Silva and Radisson Blu Hotel DDC Team hosted the meeting. Here are images from the gathering









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# newmembers



Neil Ranasinghe, Head of Culinary and Innovation, Barakat, Chef Karl-Heinz Reichert, Manager Ice cream Production, Chef Tiaan Wessels, Culinary Development Manager, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

Established in 1976, **Barakat** is a leading producer and supplier of a diverse range of fresh produce as well as manufactured fresh food and beverages to premium hotels, cafés and restaurants, retailers, and major catering companies in the UAE. With two state-of-the-art manufacturing facilities, 350 refrigerated vehicles, multiple distribution centres across the UAE and 1500+ passionate employees, Barakat has decades of experience in sustaining the vibrant international and local sourcing and distribution network for high quality fresh produce from the best farms within the UAE and across the world

Quality, Compassion, Innovation and commitment to serve customers' needs

**Barakat**  
EVERYDAY GOODNESS

have always driven the organization towards the purpose of nourishing ambitions everyday

Barakat's products are available across all of the leading hypermarkets and supermarkets, convenience stores as well as online at the brand's own fresh eCommerce platform, the Barakat app. The brand also has a retail footprint in key locations across the UAE

We believe our reason to exist is to

nourish the nation's ambitions & work with our partners in the hospitality industry to cement UAE's position as global leader in culinary excellence and as a destination of choice

Since 1976, serving the esteemed culinary community has guided every step in the way of what Barakat has built so far & it will continue to inspire us in the future. We are constantly working on ways to make the culinary process in the kitchen simpler and better, every day. The inspiration & guidance from every single Chef we meet has helped us tremendously, keeps us humble and motivated to do better every day





**Simon Martin, Executive Chef, Kerry Taste & Nutrition, MENAT, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Mischeel**

At **Kerry**, we are as passionate about understanding commercial kitchens as the chefs who run them. In over 30 countries, we provide both world leading products and culinary support. We recognise the delicate balance between the provision of great tasting menus and inviting ingredients, and strong commerciality, whilst embracing a world increasingly focussed on sustainable nutrition. We are trusted to know what it takes, because our products are designed for chefs, by chefs.

Since 1972, Kerry has been a global leader in taste. Our products have long added value to menus across the catering industry, from high end restaurants to cosy coffee shops. By sharing emerging food trends and insights throughout our global network of chefs and mixologists, we can ensure that our customers are always at the forefront of new and exciting taste experiences. We

## KERRY

understand that it is the little things that make the biggest difference.

Kerry offers a range of brands, specific to the foodservice industry, enabling chefs to optimise both the culinary and commercial potential of their menus. Our foodservice teams work in partnership with customers, developing and refining products, to deliver unrivalled flavour, nutrition, and variety to diners.

Our understanding of commercial kitchens, bars and the back of house operation gives us unique insight into the usability of our products. From accessible packaging to easy portion control and cost management, we recognise the importance of convenience and consistency in the commercial kitchen.

Da Vinci Gourmet is Kerry's international, branded collection of fruit and flavoured syrups for a range of beverages, from coffees to lemonade and sodas.

We see the artistry and precision needed to produce the perfect coffee or cocktail. Because of this, we do not compromise on quality, offering only true-to-fruit flavours, using the finest ingredients in an enhanced, refined extraction process, which delivers a taste experience second only to nature.

Da Vinci Gourmet is constantly innovating to adapt to changing consumer markets. We offer guided application suggestions alongside key insights to support our customers in their menu development. Our broad range of flavours also invites and inspires baristas and mixologists to produce their own masterpieces.

# newmembers



**Jamal Hussain, Managing Director, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel**

With four decades of experience supplying the vegetable, meat and poultry sectors across the UAE, **Kibsons International** has grown to be the leader in its field. The company, under the leadership of Jamal Hussain as Managing Director, consistently delivers high quality consumer goods to the food and beverage industry.

Their core business since 1980, Kibsons offers an ever-increasing range of quality fresh fruit and vegetables from all continents. They supply a wide selection of premium produce options, organics, bulk packs, pre-packs, and ready-to-eat products to a wide range of retail and wholesaler customers in the UAE and beyond. Convenience, quality, and value are Kibsons unique selling points. By controlling their own dedicated importing, warehousing, distribution,



IT, and customer service teams they are able to optimize product quality and ultimately improve value for its customers in the UAE.

Kibsons also offers a wide range of meat and poultry products produced in its state of the art meat processing facility, catering to the growing HORECA industry in the region. It also supplies to major airlines and has a strong network of exports within the GCC region. It is able to supply an extensive range of quality custom-made processed and portioned meat to its customers from a hygienic and temperature-controlled

environment. The meat range includes organic, hormone-free, premium, and value-added products to suit every taste and customer requirement.

Since its inception in 2007, the processing facility has grown to a team of over 100 people to serve the needs of its customers across all sections of the supply chain.

The production and distribution facilities are designed to reflect Kibsons commitment to cold chain management and to 100% halal practices across all aspects of food production and handling. Operations across the cold store facilities, meat processing factory and refrigerated distribution fleet are supported by the modern equipment and technology with all required accreditations.





Tomson, Sales executive, Restofair RAK, Sadik Variyathodi, Director of Sales, Jebin Koshy, Sales executive, Pramod, Sales executive, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

**Restofair RAK** is a joint venture between RAK Porcelain and ECF Group France which is a € 415 M company with 1400 employees, serving 80,000 customers in the HORECA industry with nearly 140 years of experience, passion, know-how and innovation.

Thanks to the sustained organic growth and strategic acquisitions, the ECF group can exceed the expectations of the most demanding customer through its distribution network.

Many years of know how and expertise in Europe, had facilitated the opening of Restofair RAK in the Middle East 15 years ago offering quality services to the HORECA industry. Central warehouse in Ras al Khaimah with our newly opened Dubai Cash & Carry outlet, offices in Ras al Khaimah, Dubai, Abu Dhabi and direct sales agents all over UAE to serve faster, timely manner & without compromising



on product or service quality.

Our latest 2021 online interactive catalogue with over 400 pages, with 10,000 items ex-stock in UAE related to Chinaware, Glassware, Cutlery, Table Accessories, Buffet, Disposables, Menu & Signage, Barware, Kitchen Utensils, Plug-in Machine, Pastry, Housekeeping & Stewarding, Uniforms, Hotel Apartments, In-Room items etc. To get a free copy of 2021 catalogue contact : [restofair@rakrestofair.ae](mailto:restofair@rakrestofair.ae)

So if you are in Dubai or visiting soon,

we welcome you to our 20,000 sq feet factory outlet near to the Mall of the Emirates.

Restofair Dubai factory outlet which carries all the catalogue listed products, where our dedicated customer service team will offer you a personalized service experience.

January 2023 **Gulf Gourmet**

# newmembers



Victoria Hassani, Managing Director, GMA Marketing Management, Rep Office of Potatoes USA GCC, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

Here at **Potatoes USA**, we believe that the high quality, consistent year-round supply and variety of potato products from the United States offer a unique sales opportunity. Potatoes USA in the GCC promotes four categories of potato products: fresh table-stock potatoes, frozen potato products, dehydrated potato products, and fresh chip-stock potatoes.

Our goal is to establish a partnership with you supporting our mutual objective of increasing sales and profits.

To assist with this process, our local representatives in the GCC are there to connect U.S. potato growers, shippers and potato processors with you to provide the most assistance possible for those interested in and currently using U.S. potatoes and products, across the foodservice, retail and manufacturing / ingredient sectors in the GCC market.

## Foodservice

An endless variety of products and



preparation methods makes potatoes one of the most versatile products available for foodservice uses. Potatoes USA can help you make potatoes one of your most profitable menu items through recipe development, technical training and promotions.

## Retail

When it comes to food, today's retail consumer is looking for quality and convenience. U.S. potato products offer both, and Potatoes USA has carried out extensive research on how retailers can improve their sales of potatoes.

## Ingredients

For frozen food processors, bakeries, snack processors and many others, potatoes offer an unexpected new twist

as an ingredient. Potatoes USA has conducted research to demonstrate how U.S. potato products can be utilized to enhance many products and create new ones.

## Public Relations

Public relations work conducted by Potatoes USA helps consumers and others to understand that potatoes deliver good nutrition along with their naturally rich potato flavor.

## Why Buy U.S. Potatoes?

We believe you can grow your business by accessing the many high-quality potato products available from the U.S. potato industry.

## High Quality:

The United States is a world leader in potato production and processing and can supply the very best product to meet your needs at a price that assures customer satisfaction.





Sami Eid, Head of Marketing and Communications, Ithra Dubai seen with Christos Lymperis Resident Chef at Waterfront Market, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel



The **Waterfront Market** is Dubai's premier fresh food supplier and the region's largest fish and seafood market, part of Ithra Dubai's Deira Enrichment Project. A state-of-the-art facility housing produce, retail and food and beverage options, Waterfront Market offers great value and the freshest produce from fruits and vegetables to meats, poultry and seafood, on a waterfront promenade in Deira. Offering views over Deira Islands, the Waterfront Market's unique promenade showcases authentic F&B experiences in a relaxed setting.

In addition to its bustling markets which offers the freshest produce to tens of thousands of shoppers everyday it also serves the F&B industry and is considered the main fish market in the UAE, with over 350 species of fish from the region and around the world. Attracting renowned names such as Lulu Hypermarkets, Nesto, Asmak, Al Madina Hypermarkets and West Zone Supermarkets, even Emirates airlines and renowned hotels and chefs



purchase their fresh fish and seafood from the Waterfront Market. Each night, the market hosts fresh seafood auctions with 60% of produce purchased by restaurants, hotels, supermarkets and food exporters in the UAE exporting to KSA and 40% purchased by the Waterfront Market tenants for retail sale at the fish market.

Aside from fish, Waterfront Market has an impressive selection of meats, fruits and vegetables and dry goods & spices across its other markets. With fresh meat on offer from more than 10 countries including India, Pakistan, UAE, New Zealand, Australia, and USA to name a few. It also offers fresh fruits and vegetables from all six continents across its 116 stalls. In addition, the dried food

and spices market houses more than 32 different shops offering products at wholesale prices which are amongst the lowest in the UAE. The Waterfront Market is also home to more than 17 dates and dried fruits stores. In its bid to support local farmers, Waterfront Market boasts a section dedicated to Emirati products and produce with 14 vendors selling locally manufactured goods such as oil, some spices, eggs, cheese and pickles to name a few

During the pandemic, the Waterfront Market was hailed as a lifeline for the hospitality industry as it was deemed an essential service to the public and trade customers. The local authorities gave permission to re-open its fish, meat, dry goods & spices, and fruit and vegetable markets and resume business as normal at the early stages of the pandemic, which meant that not only could the market continue to supply the industry, but also ensure job security for the UAE's fisherman and farmers.

# US\$ 3 billion

## what's your GCC market share?

The UAE alone has over 750 hotels.  
Each hotel has an Executive Chef.  
Each Executive Chef has an annual budget.  
It ranges from AED 1 million - US\$ 3 million.

There are over 7,000 independent restaurants in the UAE.  
Each restaurant has a Head Chef.  
Each Head Chef has an annual budget.  
It ranges from AED 100,000 - US\$ 1 million.

### Now you do the maths.

The largest body that speaks for this group of Chefs is The Emirates Culinary Guild (ECG).  
ECG organises Salon Culinaire at Gulfood Dubai, La Cuisine by SIAL in Abu Dhabi and world-record breaking food events in the city.

Gulf Gourmet is the only magazine endorsed by the ECG.  
It also influences non-ECG Chefs across the GCC and is distributed at World Association of Chefs Societies events around the globe.

Take advantage of our platform.  
Positively impact your market share!  
Contact us now  
**[advertise@gulfgourmet.net](mailto:advertise@gulfgourmet.net)**

REACH

ENGAGE

INFLUENCE



## ABOUT GULF GOURMET

- ▶ Most widely read magazine by Chefs & Decision Makers in the GCC
- ▶ Officially supported by the Emirates Culinary Guild
- ▶ Highest circulation in its category at 6,150 copies per month
- ▶ Readership estimates of nearly 11,276 per month
- ▶ Positively influencing the UAE food industry since 2006
- ▶ Recognised by the World Association of Chefs Societies
- ▶ Circulated at top regional and international culinary events

## WHO READS IT?

▶ Executive Chefs	23%
▶ Senior & Mid-Level Chefs	36%
▶ Hotel GMs	10%
▶ Restaurant Owners	15%
▶ C-Level Executives	2%
▶ Purchase Managers	7%
▶ Food Industry Leaders	4%
▶ Marketing / PR Managers	1%
▶ Others	2%

## REACH BY COUNTRY

▶ United Arab Emirates	71%
▶ Kingdom of Saudi Arabia	18%
▶ Oman	2%
▶ Qatar	4%
▶ Kuwait	1%
▶ Bahrain	2%
▶ United Kingdom	1%
▶ Others	1%

## MARKET SEGMENTATION

▶ 5-star Hotels	46%
▶ 3/4-star Hotels	19%
▶ Independent Restaurants (Elite)	18%
▶ Independent Restaurants (Standard)	12%
▶ Food Industry Suppliers	3%
▶ Large & Medium Food Retailers	2%



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## 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 <input type="checkbox"/> Senior Renewal <input type="checkbox"/>	
Fax Home:	Senior <input type="checkbox"/> Junior <input type="checkbox"/>	
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





# BASE 1000 RICETTE

## SAFFRON AND PORCINI MUSHROOMS



## CHARACTERISTICS

**EASY AND QUICK** - The large, full-bodied parboiled grains absorb the sauce in a natural way, giving a genuine Italian Risotto ready in 12 minutes, only by adding water

**VERSATILE** - Ideal base to create multiple recipes with the addition of just a few ingredients. Risotto, Arancini, Paella, Sartu'....

## PREPARATION

1. Put 2 liters of water in the pot for 1kg of product
2. Cook over moderate heat for 12 minutes
3. Stew for a tasty, creamy risotto, or customize with your favorite ingredients Riso Gallo technology.

**Special Riso Gallo patent:** grains are already flavoured, thanks to an exclusive. Therefore, this product does not contain powdered ingredients and it is easy to portion. 1 kg bag serves 12 people

**QUALITY** - Made with quality ingredients and raw materials: saffron and porcini mushrooms

### FREE FROM

- ✓ Preservatives
- ✓ Artificial Aromas
- ✓ Artificial Colouring
- ✓ Hydrogenated Fats





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