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THE MAGAZINE CHEFS LOVE TO READ

volume 13, issue 6

+
EAST COAST
IMAGESComplete coverage of
the recently concluded
East Coast SalonCOOK LIKE AN
EGYPTIANWINNER OF BEST GASTRONOMIST AT
THE EAST COAST SALON CULINAIRE IS
CHEF AHMED MORAD ELGAMAI

CHIEF SPEAK

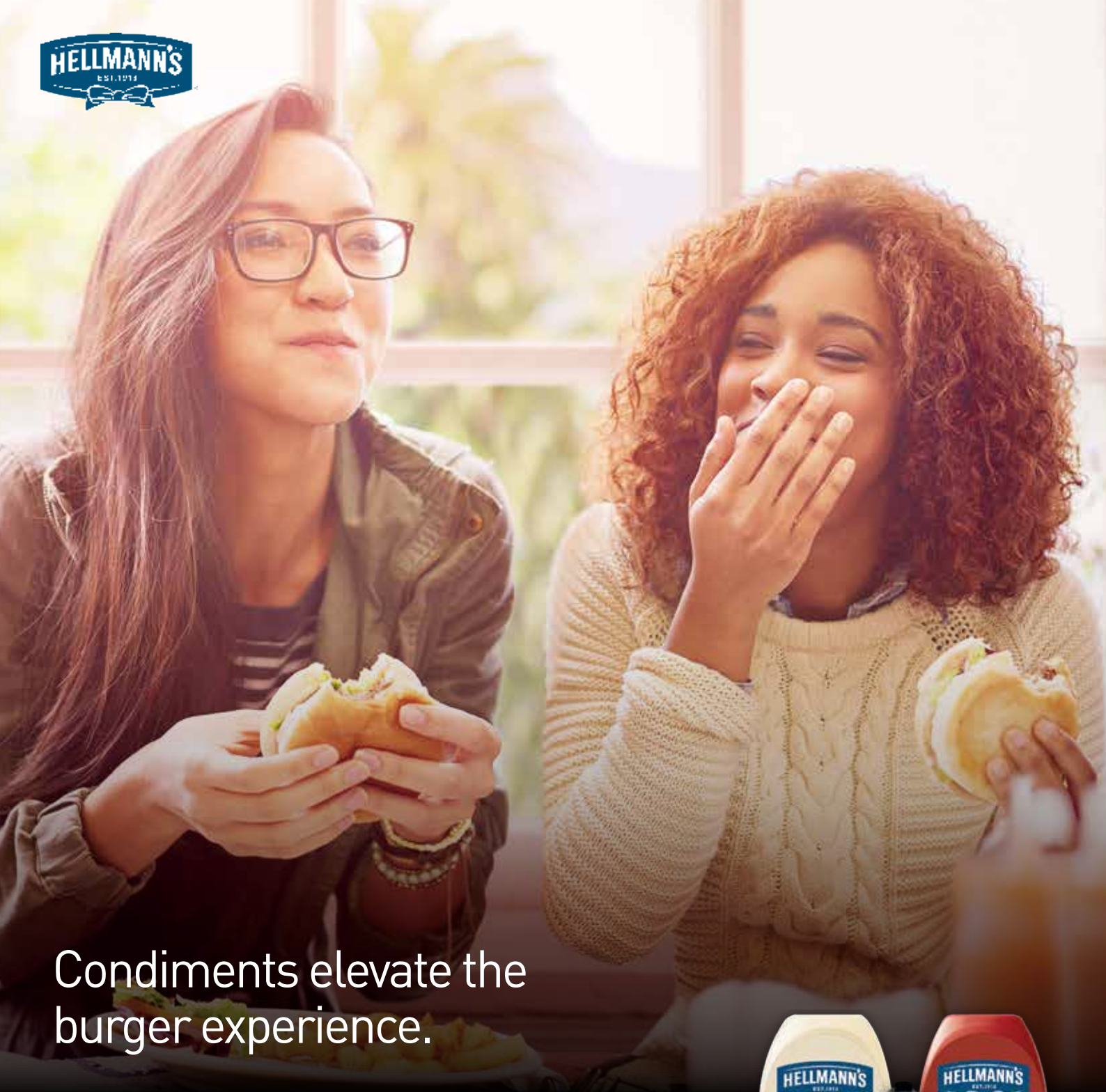
Interview with **Hans Schiller**, Cluster General Manager – Hilton Abu Dhabi and Hilton Al Ain

THINK HYGIENE

Fairmont's **Rajni Bhatt** explains why the hygiene manager plays a critical role in kitchen operations

EXPOCULINAIRE

After 25 years, Emirates International **Salon Culinaire** moves to a new home! All the details inside



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Dear fellow chefs, ladies and gentlemen,

Welcome to the June-July Issue of our Gulf Gourmet.

Let me start with the biggest news this summer, our Salon Culinare will move to a new home in Sharjah.

Myself, and the Emirates Culinary Guild Executive Committee, is very excited about this move, the International Salon Culinare will be part of:

Expo Culinare 2019

Read more about the announcement and the fact sheet in this issue.

We are looking forward to our AGM on 2nd July and review a very successful year, and even more success in the year to come.

We will start right after summer with a new competition. The ECG has partnered with DMG and supports the new event "the Chefs Table" during the Hotel Show, 16th – 18th September in Dubai World Trade Center. This competition will be a WorldChefs approved event. 18 hotel teams will compete over 3 days for the Chefs Table Trophy. More details soon and registration opens July 10.

In the meantime, our Culinary Junior and Senior Teams are training in full swing for the Culinary World Cup in November to be held in Luxembourg. We will be travelling with Pastry Chefs and Artists as Individual Competitors and both senior and Junior Teams.

We also have 2 mini plated competitions lined up supported by Mr. Bassam Bousaleh and the Arab Marketing Finance Inc. (AMFI) teams. US Poultry Mini Plated on 2nd July and US Egg Mini Plated on September 10th. There will be 2 categories for Chefs and Pastry Chefs. Details soon and registration opens July 3rd.

I am wishing everyone a great summer, hopefully some quality time with your



families. And for the Chefs and partners, who work through the summer, all the best for your respective businesses.

We all look forward to Kuala Lumpur for the WorldChefs Congress. I believe after the host, United Arab Emirates will have the biggest delegation. We are now more than 50 and the numbers are growing as the online registration is still open.

Our competitors Chef Dammika Herath (Global Pastry Chef) and Chef Mohammad Raees (Global Chef) are practicing very hard.

If you have missed previous issues of Gulf Gourmet, please visit gulfgourmet.net. I urge members to check what is happening on the emiratesculinaryguild.com.

net calendar. Also, visit facebook.com/wacsyongchefs and encourage your young chefs to join and 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 KAC Prasad and his team from Miramar Al Aqah Beach Resort for hosting the May meeting.

Culinary Regards,

Uwe Micheel

President of Emirates Culinary Guild

Director of Kitchens

Radisson Blu Hotel Dubai Deira Creek

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FOR PROFESSIONALS



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PROGRAM AGENDA

- 09 JUNE 2018** VIP FUND RAISING GALA DINNER FOR 200 IN YANGON
- 10 JUNE 2018** GROUND COOK OFF OF 5000 MEALS AND 5000 RELIEF PACKS
- 11 JUNE 2018** BOAT COOK OFF OF 5000 MEALS AND 5000 RELIEF PACKS
- 12 JUNE 2018** APPRECIATION COCKTAIL PARTY FOR ALL CHEFS AND CONTRIBUTORS

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editor'snote

email editor@gulfgourmet.net

Are you perplexed by the outpouring of grief and media coverage surrounding the death of chef-turned-food show host Anthony Bourdain? If yes, you are not alone. Indian food critic Vir Sanghvi, demystifies it beautifully. In his piece for the Hindustan Times – check it online on <http://bit.ly/2Izx7VS> – he explains, “Bourdain treated foreign cuisines and foreigners themselves with uniform respect” on his American show.

He was noticeably among the first to introduce modern food shows that cut through the silliness of staged set-ups and introduced the capturing of his instinctive, almost unrehearsed, thought process. “By transforming the nature of food and travel programming, Bourdain connected with viewers in a way that was warm and almost primal,” says Sanghvi.

If not for his tragic demise, his is an exceptionally wonderful story for a man, who was self-admittedly not a great chef.

In stark contrast, one of the most amazing chefs, whose cooking I have admired for a while, has fallen from grace. He had it all, from good persona, to great communication skills, and an unmatched ability to make Indian cuisine global without disturbing the integrity of the original dish. I am of course talking about Michelin-starred chef Atul Kochhar, who with a single tweet has managed to lose his fancy contract with the JW Marriott Marquis for Rang Mahal.

Not to mention, a lifetime of disrepute for someone, who despite having everything, shares a bigoted view of the fringe right-wing. What's funny is that, in 2015, while talking to me for this magazine, we spoke about the beef ban in Mumbai. Clearly, his views were the exact opposite of what you know of him today.



Kochhar had said, “If it (beef ban) was done for health and hygiene reasons, I can understand. But if it was done because of Hinduism, it makes me sad. India is a secular country, it doesn't belong only to Hindus. All religions have lived together for centuries. Why are we trying to bring back primitive thoughts? People have a choice and they should be allowed to eat what they want to.” Did he lie, or was he brain-washed by social media? We'll never truly know.

The reason I mention these two stories is because most of you as chefs are unsure about how successful a career you will have.

These two stories should help you understand that being the best chef or being world famous does not bring happiness.

Being positive and focusing on pleasing people with your culinary knowledge will help you rise to stardom and keep you there.

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

Aquin George
Editor

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June-July 2018 Gulf Gourmet

friends of the guild



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June-July 2018 Gulf Gourmet



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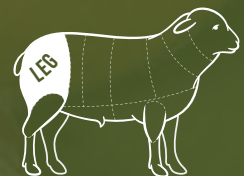


KICK IT UP A NOTCH WITH THE LAMB LEG

The classic leg of lamb is celebrated as one of the most traditional cuts. It can be prepared in many different ways to offer an exceptional eating experience, be that as a whole bone in roast, semi de-boned to provide ease of carving, or fully de-boned and prepared for the grill. This cut offers many recipe options that can be included on any fine food menu.



LEG CUT



Butterflied Leg of Lamb

A butterflied leg of lamb is prepared from a leg - chump on by removing the chump, the aitch bone, the leg and the shank bones. Once the bones are removed, the three muscles; the topside, the silverside and the leg are then 'butterflied' further so that the whole piece of meat is even and no thicker than an inch.



Easy Carve Leg

Easy carve leg is prepared from the leg by the removal of the bone via seam boning, removing surrounding fat and frenching the shank. The topside and round are sometimes removed along their natural seams and the leg is evenly rolled, tied or netted.



Mini Roast

Prepared from the leg chump the mini roast allows for quicker cooking times and smaller servings. A mini roast is simply a smaller joint of lamb, of about 300-500g. Lamb mini roasts come from the same areas as larger roasts like the leg and the shoulder and is a quick and easy meal option, as it cooks in under an hour.



Boneless Australian lamb leg with urad dal
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June-July 2018 **Gulf Gourmet**

newsbites

Middle East chefs promote European butter

A trio of Middle East chefs from the UAE, Saudi Arabia and Lebanon have been selected to feature in an exclusive recipe book highlighting the many uses of European butter

Three Middle East chefs have been recognised by The French Dairy Board and the European Union, thanks to their flair for using the finest butters. They will now appear in an exclusive recipe book "Butter of Europe: French butter, the secret to make the difference", to be distributed in the Middle East and Asia.

Chef Mohanad Alshamali from Dubai, Lebanon-based Chef Maroun Chedid and Chef Ahmad Fraijeh from Saudi Arabia were selected to have their creations featured in the book which not only showcases a range of recipes from leading chefs from around the world but also highlights the history of butter and top tips on how to use it.

Speaking at the launch of the book, at Renaissance Downtown Hotel, Dubai, Chef



Chef Mohanad Alshamali

Mohanad, Executive Chef at the hotels' Bhar restaurant and European butter ambassador in the UAE, said: "Butter is one of the most universal products. You can cook with it, bake with it or simply

eat it unmodified. Due to the versatility of butter as an ingredient it can be used to bring out the flavour in any dish, hence the reason why so many recipes use butter in some form. Obviously, the quality of the butter people use has a direct impact on the taste of the dish and therefore the better quality, the better the taste and that's why I always use French butter as it gives my dishes a far superior taste and flavour."

Chef Mohanad's cabbage dolma with truffle & zaatar butter will feature predominantly in the recipe book, underscoring the avant-garde uses of butter to change the entire flavour of the dish. The book will also showcase Chef Maroun's Mediterranean land and sea, winter vegetables with smoked butter dish, while a roasted rack of lamb with date butter from Chef Ahmad has also been selected to feature in the book.

"We are seeing an increasing number of chefs in this region bringing new and unique tastes to the fore by being creative and adding something new to the butter being used – zaatar, truffle and date are just a few examples that have added an extra Middle Eastern flavour and another dimension to dish," added Chef Mohanad.

The process of making butter is comprised of seven stages including collecting milk from the dairy farm; the separation of the milk and the cream; pasteurisation which involves heating the milk at 72°C for 15 seconds; the cream is then ripened which causes it to thicken, become more acidic and ultimately taste better; the cream is then churned which causes small clumps of butter to form; the butter is then drained and washed to remove any buttermilk; finally the butter is kneaded into a smooth even texture before being made into blocks, sticks and other types of pats.



Cabbage Dolma with Truffle & Zaatar Butter

Toxicology reports confirm Bourdain was sober at the time of death

Anthony Bourdain, the much-celebrated culinarian and food show host had no narcotics in his system at the time of his death, reveals his toxicology report.

Bourdain was found dead in his hotel room in Kayserberg, France on June 8 while in the country filming an upcoming episode of "Parts Unknown" with his close friend French-born chef Eric Ripert. He was 61, reports *Economic Times*.

There was only a "trace" of alcohol in his system, Christian de Rocquigny, the local prosecutor in charge of the investigation told *New York Times*. This further substantiates the theory that Bourdain committed suicide due to prolonged depression.

In the 1980s Bourdain bounced from job to job at restaurants in New York City while struggling with a serious drug addiction. He entered rehab and

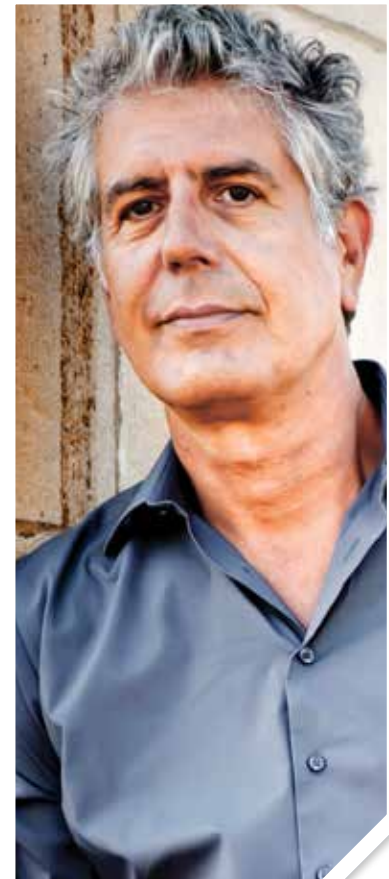
eventually got clean in the early '90s, but continued to drink both on and off screen.

Bourdain was cremated in France and his remains and travel belongings were sent to his younger brother and only sibling, Christopher. The family will likely have a small, private ceremony of some kind, said Gladys Bourdain, his mother.

"He would want as little fuss as possible," she said.

She also revealed that she is planning to get "Tony" tattooed in small letters on the inside of her wrist next week as a personal memorial to her son.

Bourdain would have turned 62 on June 25. A sold-out crowd came out to Kleinhans Music Hall on that day to eat, drink and celebrate it. One hundred percent of the proceeds went to the American Foundation for Suicide Prevention.



Atul Kochhar faces food safety issues

Michelin-starred chef Atul Kochhar was told to make 'major improvements' by food safety inspectors for his luxury restaurant Hawkyins in The Crown Hotel in Amersham high street, reports *Bucks Free Press*. His restaurant was given a food hygiene score of just one.

Chef Kochhar seems to be going through a seriously rough patch these

past few months. His contract with the JW Marriot Marquis in Dubai for Rang Mahal restaurant was terminated a few weeks ago over his anti-Islam tweet to actress Priyanka Chopra. He immediately apologised for his remarks.

Earlier his two Mumbai restaurants seem to have shut down as well due to poor footfall. Will the celebrated chef recover from his fall from grace?

June-July 2018 **Gulf Gourmet**

EXPOCULINAIRE 2019

Launched for Chefs, Pastry Chefs, Bakers and Cooks

Emirates International Salon Culinaire will move out of Gulfood to an exciting new home in 2019



A series of culinary competitions accompanied by a new trade exhibition is about to change the landscape of the cooking and baking industry in the UAE and the wider region.

Traditionally held in February within the Gulfood exhibition, the Worldchefs accredited 22nd Emirates International Salon Culinaire will move to an exciting new home in 2019. A platform that will put Chefs, Pastry Chefs, Bakers and Cooks as the primary audience of their own event – dedicated specifically to the culinary community.

Uwe Micheel – President of the Emirates Culinary Guild (ECG), has seen the Emirates International Salon Culinaire develop over 25 years. "The Salon Culinaire started with just a handful of chefs in an exhibition that used one hall, it now commands more than 1,300

entries into one of the world's leading culinary competitions. It has been a wonderful partnership with Gulfood and the support of DWTC has been much appreciated," says Micheel.

"An exhibition focused on our core interests, surrounding the region's longest running event for Chefs will take us to a new level. I am looking forward to our regular classes and to the new elements of ExpoCulinaire 2019."

Andy Cuthbert – ECG Chairman was also reflective as well as keen to develop a strong future for the Salon Culinaire. "It has been a pleasure to grow alongside Gulfood and to mirror its success with our competition. It is equally important to secure the most appropriate future platform for our specialised sector. ExpoCulinaire is an exciting opportunity to do that while maintaining our Q1 calendar slot," says Cuthbert.

ExpoCulinaire will take place from 4th – 6th March 2019 at Expo Centre Sharjah and will immediately benefit from welcoming the most established and recognised chef competition in the Middle East into the heart of the

exhibition. Located in the United Arab Emirates (UAE), Expo Centre Sharjah naturally commands a strategic position at the heart of the region's business and commercial hub, located just 12 minutes from Dubai and 15 minutes from Ajman.

Joanne Cook – Honorary Member of the ECG, has delivered leading food and hospitality events around the world including Dubai, Abu Dhabi, Singapore, Hong Kong, London and Shanghai spanning 23 years. Based in the UAE since 2004, Mrs Cook states, "The last decade has seen a high level of verticalization in food related shows in the UAE, but many of these have been

split by product type alone and not necessarily by audience. ExpoCulinaire has been launched as a visitor/buyer driven event that will respond to what attendees find relevant and commercially or creatively in demand. I believe it will attract the right exhibitors since the visitors are already committed".

ExpoCulinaire 2019 is expected to attract more than 200 companies for its first edition, with an anticipated attendance of 5,000 trade visitors.



June-July 2018 **Gulf Gourmet**






EXPO Culinaire

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4 - 6 MARCH 2019 | EXPO CENTRE SHARJAH, UAE

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ExpoCulinaire 2019 Launch Factsheet

Event Name	ExpoCulinaire 2019
Dates	4 – 6 March 2019
Timings	1100 – 2000 daily
In collaboration with	The 22 nd Emirates International Salon Culinaire
Websites	www.emiratesculinaryguild.net www.expoculinaire.com
Venue	Expo Centre Sharjah, UAE
Organiser	Emirates Culinary Guild
Endorsed by	 
Culinary Partners	To Be Announced
Exhibitor profile	Foodservice Equipment & Supplies, Bakery Equipment & Supplies, Confectionary Supplies, Food Preparation Equipment & Supplies, Cooking Equipment & Supplies, Refrigeration Equipment, Storage Systems, Tableware & Accessories, Meat & Poultry, Fruit & Vegetables, Dairy Products, Drinks – and anything else relevant to our visitors.
Visitor Profile	Chefs, Patsy Chefs, Bakers, Cooks, Suppliers and professionals related to the catering/hospitality industry
Education Partners	TBC
Media Partner	Gulf Gourmet www.gulfgourmet.net 

Contact us to become part of the
Middle East Culinary future!

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June-July 2018 **Gulf Gourmet**

Nestlé
Golden
Chef's Hat
Award



Defying the ODDS

This month's contestants for the Nestlé Professional Golden Chef's Hat Award – Season 6 are youngsters from **Zero Gravity Dubai**

India-born Navpreet and Indonesian-born Reynaldi have teamed up to give us some old-school Nestlé flavours in a modern twist, without having to reach out to unnecessary molecular gastronomy. Here are their stories and their recipes

Navpreet Singh

This 30-year-old from Punjab, India is the Chef de Partie in the pastry kitchen of the restaurant and has been working here for four years.

Having risen-up the ranks from a Commis I, he says, "I love working here

mainly because I have the freedom to innovate and test new recipes."

What began as an innocent passion for cooking at home soon turned professional for him.

Realising that cooking is a possible career opportunity, he moved to the city of Chandigarh to pursue his bachelor's degree and followed it up with a diploma in hotel management specialising in baking and confectionery.

Following an internship at the Taj Chandigarh he got his first big break

working for Novotel in Hyderabad. Nearly three years later he moved to Marriot Hyderabad and worked there for almost a year before taking up on the Zero Gravity offer.

"I was raised in a family whose main source of income was agriculture. They did not want me to pursue this line of work, but I convinced them," he says. He harbours a desire to travel the world and to become Executive Pastry Chef someday.

Chef Reynaldi

Hailing from Bandung, Indonesia, this 22-year-old Commis I at Zero Gravity



**Navpreet Singh****Chef Reynaldi**

loves all things music. He plays the drums, the guitar and was a DJ too.

However, watching his close relations succeed in the hospitality sector made Reynalddi choose to walk down the culinary path.

Following his high school, he completed a three-year hotel schooling programme and decided to go into F&B. He interned

at two local hotels before getting placed at the Hilton Bandung for six months.

He arrived in Dubai in 2015 to work for a restaurant and as luck would have it, it closed down. But when one door closes another opens, and he made it to the pre-opening team for the Hilton Garden Inn at the Mall of the Emirates. Last February he moved to his current employment and has been loving every single day of it.

He has used every opportunity to compete in local competitions and is hoping that this leads to more medals in the future.

His goal is to open a small restaurant while his dream is "to make my family happy." Not one to chase money and success, he says, he wants to help his younger siblings to pursue their dreams of making their careers in the culinary sector.

GOLDEN CROWN COD

Poached and basted stuffed cod with peanut and noodle crunchy coating, garlic butterfly prawn with mango salsa and apple wine pickle, porcini wild rice and noodle, mash potato, orange and carrot puree, cauliflower pine nut and spinach puree, and buttered vegetables. Serves 4

FISH MARINATION

Cod Fish	600gr
Garlic	10gr
Lemon Juice	10ml

Salt	2gr
Pepper	1gr

Method

- ♦ Cut the fish into strips
- ♦ Marinate it with all the ingredients
- ♦ Place the fish filling and roll it.

FISH FILLING

Broccoli	100gr
Ricotta Cheese	100gr

Method

- ♦ Poach the broccoli and chop it.
- ♦ Add the ricotta cheese

STOCK WATER FOR POACHED FISH

Water	500ml
-------	-------

Maggi Vegetable Stock	10gr
Lemon Leaves	2 leaves
Thyme	10gr
Garlic	10gr
Salt	2gr

Method

- ♦ Heat water in a pot.
- ♦ Add vegetable stock, lemon leaves, chopped garlic and thyme
- ♦ Add salt and check the seasoning

PEANUT AND NOODLE CRUNCHY

Peanut	100gr
English Parsley	20gr
Lime	1pc
Maggi Noodles	200gr

Melted Butter	50gr
Salt	2gr

Method

- ◆ Chop peanuts, English parsley and mix with lime zest
- ◆ Crush the noodles
- ◆ Add the melted butter and salt
- ◆ Mix all ingredients

PRAWN MARINATION

Prawn u-10	4pc
Garlic	5gr
Lemon Juice	10ml
Salt	2gr
Pepper	1gr

Method

- ◆ Clean the prawns and cut into butterfly
- ◆ Chop the garlic
- ◆ Marinate all ingredients
- ◆ Grill it in the oven

MASH POTATO

Fresh Milk	100ml
Nestle Cream	100ml
Maggi Potato Powder	100gr
Parmesan Cheese Powder	10gr
Butter	10gr
Salt	4gr

Method

- ◆ Boil milk and cream in a pot
- ◆ Add salt and pour potato powder and parmesan cheese into boiled milk and cream
- ◆ Continue whisking until it thickens
- ◆ Stir with butter

CARROT AND ORANGE PUREE

Carrot	100gr
Orange	1pc
Fresh Milk	100ml
Nestle Cream	100ml
Butter	20gr
Salt	2gr

Method

- ◆ Boil the milk and cream
- ◆ Add sliced carrot and orange zest with a bit of orange juice and salt
- ◆ Keep simmering until the carrot gets mushy
- ◆ Strain and blend a smooth paste with butter
- ◆ Check the seasoning

CAULIFLOWER, PINE NUT AND**SPINACH PUREE**

Cauliflower	100gr
Pine nut	50gr
Baby Spinach	100gr
Fresh Milk	200ml
Nestle Cream	100ml
Butter	20gr
Salt	2gr

Method

- ◆ Rough cut the cauliflower and roast the pine nuts
- ◆ Boil the milk and cream
- ◆ Add cauliflower, pine nut and keep simmering until the cauliflower is cooked
- ◆ Remove from the heat, add spinach and salt
- ◆ Blend into a smooth paste with butter

PORCINI, WILD RICE AND NOODLE

Wild Rice	200gr
Maggi Noodles	200gr
Porcini Mushroom	60gr
Nestle Chicken Stock	20gr
Parmesan Cheese	30gr
Milk	50ml
Butter	20gr
Salt	4gr
Pepper	2gr

Method

- ◆ Boil the wild rice and noodles
- ◆ Separate until it is cooked
- ◆ Heat the milk, add chicken stock, salt and pepper
- ◆ Make a roux and add it to the milk
- ◆ Keep stirring until it gets thick and add the mushroom, wild rice and noodles and mix it
- ◆ Finish it with the cheese

BUTTERED VEGETABLE

Baby Carrot	8pc
Green Asparagus	3pc
Baby Beetroot	2pc
Butter	10gr
Salt	2gr
Pepper	1gr

Method

- ◆ Blanch the vegetables
- ◆ Sauté with butter
- ◆ Finish with salt and pepper

MANGO SALSA

Mango	50gr
Red Onion	30gr
Red Chilli	20gr
Coriander	10gr
Lemon Juice	10ml
Salt	2gr
Pepper	1gr
Oil	10ml

Method

- ◆ Chop the mango, red onion, red chilli and coriander
- ◆ Mix with lemon juice, salt, pepper and oil

APPLE PICKLE

Green Apple	1pc
Red Vinegar	75ml
Star Anise	1pc
Cloves	1pc
Salt	2gr
Sugar	3gr

Method

- ◆ Slice the apple
- ◆ Mix all the ingredients in a small container and add the sliced apple pieces in it
- ◆ Keep it for a while until the apple is pickled
- ◆ Take it out and chop it.

NESTLE COFFEE AND CHOCOLATE FANTASY

KitKat Crunchy base chocolate cappuccino with salted caramel sauce, coffee crumble praline nougat, hazelnut ganache, tonka bean panna cotta. Serves 4

SPICED DOCELLO CHOCOLATE CAPPUCCINO MOUSSE

Docello chocolate mousse	200gm
Nestle whipped cream	250ml
Full cream milk	250gm
Gelatin	10gm
Coffee cream	500gm

Method

- ♦ Cut the fish into strips
- ♦ Marinate it with all the ingredients
- ♦ Place the fish filling and roll it.

COFFEE CREAM

Egg yolk	02pc
Butter	50gm
Icing sugar	50gm
Nestle cappuccino powder	10gm
Hot water	05ml

Method

- ♦ Cut the fish into strips
- ♦ Marinate it with all the ingredients
- ♦ Place the fish filling and roll it.

CRISPY KITKAT CHOCOLATE BASE

KitKat crumble	300gm
Nestle Chokella	100gm
Milk chocolate	50gm

Method

- ♦ Cut the fish into strips
- ♦ Marinate it with all the ingredients
- ♦ Place the fish filling and roll it.

MILK CHOCOLATE GLAZE

Nestle Condensed milk	120ml
Water	120ml
Sugar	100gm
Cocoa powder extra dark	35gm
Potato starch	10gm
Milk chocolate	80gm
Gelatin leaves	8gm
Gold powder	1gm

Method

- ♦ Cut the fish into strips
- ♦ Marinate it with all the ingredients

- ♦ Place the fish filling and roll it.

FROZEN TONKA BEAN PANNA COTTA

Tonka bean	2gm
Sugar	100gm
Full cream milk	400gm
Cream 35%	400ml
Docello panna cotta	70gm

Method

- ♦ Cut the fish into strips
- ♦ Marinate it with all the ingredients
- ♦ Place the fish filling and roll it.

NESTLE MILK MAID SALTED CARAMEL

Nestle Condensed milk	434gm
Unsalted butter	50gm
Nestle Cooking Cream	100ml
Sea salt	02gm

Method

- ♦ Cut the fish into strips
- ♦ Marinate it with all the ingredients
- ♦ Place the fish filling and roll it.

MAGGI MASHED POTATO COFFEE CRUMBLE

Soft butter	50gm
White sugar	50gm

Maggi mash potato powder	40gm
Nestle cooking cream	50ml
Flour t 55	100gm
Nestle Nescafe	2gm

Method

- ♦ Cut the fish into strips
- ♦ Marinate it with all the ingredients
- ♦ Place the fish filling and roll it.

HAZELNUT GANACHE

Nestle cooking cream	150gm
Nestle hazelnut coffee mate	05
Butter	50gm
Milk chocolate	200gm
Hazelnut nibs	50gm

Method

- ♦ Cut the fish into strips
- ♦ Marinate it with all the ingredients
- ♦ Place the fish filling and roll it.

PRALINE NOUGAT

Milk chocolate	120gm
Roasted Hazelnut nibs	50gm
Nestle KitKat crumble	50gm
Nestle gluten free rice crisps	50gm

Method

- ♦ Cut the fish into strips
- ♦ Marinate it with all the ingredients
- ♦ Place the fish filling and roll it.



‘Use fresh ingredients and be passionate about what you do’

In this exclusive interview, **Hans Schiller**, Cluster General Manager – Hilton Abu Dhabi and Hilton Al Ain, tells **Gulf Gourmet** about the role of F&B in his two properties

Hans Schiller began his career following his love for cooking and watching his sister work in the hospitality sector. This love has catapulted him to the top as Hilton's Cluster General Manager for two properties in the emirate of Abu Dhabi.

We caught up with him to find out about the man who is spearheading Hilton Abu Dhabi and Hilton Al Ain, to find out his take on the importance of culinary in the hospitality sector. Here are excerpts from the conversation.

? Could you tell us a bit about your career? How did it all begin and the journey thus far?

I was always passionate about cooking. I remember, even as a kid, I loved to spend time in the kitchen. My sister was in hospitality; I guess that is also where the passion came from. I started my career in the hotel industry in 1989 after I got two degrees in the field. I graduated from Dr. Speiser Hotel Management School and followed it with a Kitchen Apprentice Degree in Culinary Skills.

I have been a part of the Hilton family since 2008 when I joined the Hilton Alexandria Green Plaza in Egypt as Director of Operations. I then moved to Hilton Abuja in Nigeria in 2012 where I secured Africa's Leading Business Hotel Award for the hotel in less than 6 months.

In 2014, I was appointed as the Cluster General Manager of Doubletree by Hilton Riyadh – Al Muroj Business Gate and Hilton Garden Inn Riyadh Olaya. I have been the Cluster General Manager of Hilton Abu Dhabi and Hilton Al Ain since August 2017.

? As cluster GM of two properties how involved are you with the F&B operations?

As the GM of both hotels, I am actively included in all aspects of the operations. F&B is something I am very passionate about. I interact with the teams daily to be aware of the everyday workings of each department.

If my advice is needed on something; the teams know that I am always there. F&B is a department wherein we can show great innovation and creativity in terms of the menus, food



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festivals and promotions we bring to our guests. It is a constant effort to think out of the box and present culinary themes and concepts that excite our guests.

? Could you tell us a bit about the various F&B outlets in your hotels?

At the Hilton Abu Dhabi we have La Terrazza, the all-day dining venue serving an international buffet. Bocca, our Italian restaurant is known for its modern Italian food, whereas Hemingway's is the pub to catch up on the latest sporting action. It has a live band – Spitfires.

Jazz Bar & Dining also offers a live band with eclectic food, while Vasco's inspired by Vasco da Gama's travels serves Indian, Portuguese, African and Mediterranean food. Escape is our beach bar.

At Hilton Al Ain, we have Flavours, an all-day dining restaurant serving international and Arabic fare. Paco's is a pub known for its excellent Tex Mex dishes and live entertainment. Makani serves Arabic food, while Casa Romana is designed to recreate the plaza atmosphere of Rome and serves traditional Italian food. Peach Garden is a Filipino night club offering live entertainment and snacks.

? How different do F&B outlets have to be at 5-star hotels when it's as far out as Al Ain?

Honestly, what really brings back people to a restaurant is the food. I believe if the food is consistently of high quality, supported by warm service and friendly people, that is all customers desire. It is important to focus on the basics of getting the food right and providing service from the heart.

? Which is your favourite outlet across these two properties and why?

It is hard to choose, but if I have to then I would say that the food at Vasco's,



Bocca and Jazz Bar & Dining are of high standard and thoroughly enjoyed by our guests. I particularly like the Indian curries at Vasco's, the steaks at Jazz and the delicious pasta at Bocca. The signature tiramisu at Bocca is a must have. The international buffet at Flavours has something for everyone and I do enjoy the spread a lot.

? Do you work closely with your executive chefs in devising new concepts and promotions?

It is all a team effort. I definitely partake in the key decisions, but I believe a good leader is one who empowers the team to decide. I have an amazing, talented team of chefs who are ever eager to push boundaries and try something new. I support their creativity and decisions.

? What is your brief to your Executive Chef?

Keep it simple. Go back to basics; cook with passion and stay humble. A guest

who is staying with us and is away from home just wants a good, hearty meal. Cook from the heart, and your food should represent what you stand for and believe in. Sometimes the simplest recipe to create a magical dish is to go back to the basics, use fresh ingredients and be passionate about what you do.

? How important is the relationship between the GM and his Exec Chef?

As the GM, my key role is to be there for my team, whether it is a chef or someone from housekeeping. For me it is important that every staff member at the hotel feels comfortable to walk into my office and speak to me about things that matter to them.

We at Hilton, follow an open-door policy where all the employees are free to directly address their concerns with senior management. To answer your question, it is very important that I share a good relationship with all team members. I also join the chefs in the kitchen once in a while.

? Is there a novel F&B concept of your own that you would like to bring to one of your property someday?

I had introduced the concept of 'Salt & Pepper' in one of my previous hotels, where the entire menu revolved around recipes using different types of peppers and salt.



June-July 2018 **Gulf Gourmet**



WALK LIKE AN EGYPTIAN

...especially when you're in the competitive kitchen. Winner of Best Gastronomist at the East Coast Salon Culinaire, Egyptian-born Chef **Ahmed Tarek** Abdelhamid Morad Elgamai tells you why..

All his family ever wanted was that he become a lawyer. To fulfil their wish, Ahmed Tarek Abdelhamid Morad Elgamai spent years in university training in law. After graduating, he even worked in the profession for a whole year.

But reality is often different from imagination. Standing in a courtroom, poring over law books for life and dealing with legal eagles was not something he could do forever – Chef Ahmed realised this pretty early on. “When I told my family that I did not want to be a lawyer, they were shocked and even disappointed,” recalls the now 25-year old Chef Ahmed. “A lot of money had gone into educating me to become a lawyer.”

At that time, giving up a legal career for the kitchen might have seemed like a radical choice. But if his win at the East Coast Salon Culinaire this year is any indication, the decision couldn't have

been more right. For, the young chef from Radisson Blu Dubai Deira Creek is proving clearly that he is a genius under a white apron, notching up one honour after another in his chosen profession.

Earlier this year, Chef Ahmed was also the first runner-up for the ‘Young Chef of the Year’ title at the Emirates Salon Culinaire Dubai. Going forward, he will be a participant in quite a few culinary competitions, including one where he will represent the UAE in Europe.

It has been an eventful year so far. Much effort and time has gone into prepping for the competitions. “I had barely slept in the run-up to the East Coast Salon. In fact, I stayed at the hotel for a week because I had to do the prep without compromising on my regular duties.” As someone who gets completely immersed in whatever he does, Chef Ahmed did not allow his busy schedule to come in the way of readying to give his best

performance. He would finish his night shift, then load the cooking equipment and ingredients into two trolleys, hauling them to any kitchen that was available for his experiments. “I am someone who likes to challenge myself. So I did not want to make only the dishes that I have already mastered. Where is the learning in that?”

Learning, to Chef Ahmed, is not negotiable. That's what he goes to these culinary competitions for. “I have participated in many competitions, many times winning nothing at all. But seeing different kinds of chefs and their ideas and techniques did teach me a lot.” This time around, to challenge himself, Chef Ahmed decided to mix flavours from different continents in his dishes for the competition. “I tried to add some sourness of mangoes to the main course, for example. Or use western ingredients like parsley with Arabic spices. Some of it worked and some of it didn't.” Admittedly, there were last-minute changes to the plans as the contest progressed.

Eventually, Chef Ahmed won a gold, a silver and a bronze. “I won a bronze in the three-course Arabic display and a silver and a gold in the beef and chicken live cooking, respectively.”

Until the last nail-biting finish to the competition, Chef Ahmed was neck-and-neck with a Sharjah-based chef, who ended up with the same medal count, albeit in other categories. However, the Egyptian chef's higher score clinched



When I told my family that I did not want to be a lawyer, they were shocked and even disappointed



the 'Best Gastronomist' title in his favour. "We were both sitting next to each other when the winners were being announced, waiting to see which one of us made the cut."

After claiming his trophy, the first call that Chef Ahmed was to his family. "They were surprised but also pleased. I hadn't told them that I am competing because then they would worry about me eating and sleeping properly." Who can blame them? Chef Ahmed does have a tendency to work long hours during competitions. "My passion for cooking gives me the stamina and energy to do

this but that's something only another driven chef would understand."

A rising star in the culinary world he is now, but Chef Ahmed had rather humble beginnings in this industry. He started off as a cook in a resort, where he learnt Arabic cuisine and spent a year at a Hilton hotel before moving to Dubai to join the Radisson Blu.

There, he began his career as a front office executive. It took a good year before he managed to get an opportunity to work in a kitchen. "Our Director of Kitchens Chef Uwe Micheel

noticed me training for hours in the kitchen after finishing my regular work hours. So when I finished the training in just four months instead of six months, he made me a commis chef."

For the past year and a half, Chef Ahmed has been working at Radisson Blu's Emirati cuisine restaurant Aseelah. "I am lucky to work with what I consider the strongest kitchen team in the country."

He is grateful not just to his parents for supporting his unconventional decisions but also to Chef Uwe for giving him the push to reach for the stars. "Chef Uwe encourages all of us to learn and challenge ourselves. He even says that he doesn't mind if we don't always come back as winners. What's more important to him is that we learn something and that we give our best shot to everything we do."

Young as he is to give advice, Chef Ahmed does have some wise words for those who want to follow his path. "It's important to be goal-oriented and keep a laser focus on your goal. At the same time, you should not forget the value of perseverance. Life is full of wins and losses. If you don't win the first time around, try and try again. Success comes to those who don't give up easily."



I had barely slept in the run-up to the East Coast Salon. In fact, I stayed at the hotel for a week because I had to do the prep without compromising on my regular duties





Nestlé
Golden
Chef's Hat
Award



THE WINNER AND THE HOPEFUL

Swissotel Al Ghurair is the second team this month competing for the Golden Chef Hat Trophy – Season 6

This duo of Malayalee and Sri Lankan have a lot of potential to win the competition. The chef creating the main dish has actually defied his family and his entire village's negative perception about the career of a cook and followed his dreams to reach where he is today. And the pastry chef has already won this competition last year (when working for another hotel) and is back with a bang for his new employer. Check out their stories and their recipes.

Chef Jacob Varghese

Jacob Rajeev Varghese hails from a village in the southernmost part of India. Being the eldest child in a household where studies was given

highest priority, meant that Jacob always got good grades.

However, unlike his friends, who chose either engineering or medicine post schooling, Jacob had other ideas. "Even though I had good marks and my parents had made all the arrangements to send me to a reputed engineering college, I refused and told them about my wish to take up cooking as a profession." His decision clearly shocked his parents because no one in his family or even in the neighborhood understood the profession well enough. It took quite a bit of convincing to get them on his side.

"Even to this day, I have no idea how I mustered the courage to stick to my

decision. After all, my only cooking experience was trying recipes at home whenever I got the opportunity," says Jacob Varghese.

He completed his Bachelor's degree in International Hospitality Management from Munnar Catering College in Kerala and was campus recruited by the Hyatt Regency Chennai. Here he got the opportunity to work with specialists in various world cuisines. Three years later, in 2015, he moved to Dubai to work for his current employer.

The Commis I loves experimenting with recipes and contests like this brings renewed energy in him. His ultimate dream is not to be an Executive Chef but



Chef Jacob Varghese



Chef Hashan De Silva



to be a Chef renowned for his enormous knowledge in every aspect of cooking.

Chef Hashan De Silva

25-year-old Chef Hashan was last year's winner of this competition while working for Dubai International Hotel as Commis I. This year he moved to Swissotel as Demi Chef de Partie and wants to recreate the same magic.

Born and raised in the tourist centric city of Galle, Sri Lanka. His father is a

good pastry chef and Chef Hashan too decided on his career choice by looking up to his dad.

Following his education, he began his career with the Ramada Resort in Sri Lanka. This was his training ground for 10 months before he went to work at a leading pastry shop – Tasty Caterers.

Fifteen months later he joined a five star property Heritance Ahungalla Hotel where he worked for over three years

before moving to Dubai to work for Lotus Grand Hotel in Deira. Close to a year ago, he took up his current role and is working his way up to his long-term goal – to become a Food and Beverage Director.

"I want go beyond just the role of a Pastry Chef. I want to become an F&B Director as I have a lot of ideas that I would like to implement someday." Chef Hashan already has a decent collection of medals from culinary competitions and loves to partake in such challenges.

DOCELLO BRAISED BEEF BRISKET, NESTLE POTATO FOAM, FROM-SCRATCH COLESLAW, AND GAUFRETTE POTATO IN JACOB'S BARBEQUE SAUCE AND GREMOLATA

DOCELLO BRAISED BEEF BRISKET

Beef Brisket trimmed	5 kg
Paprika powder	100 gm
Cumin powder	50 gm
Brown Sugar	25 gm
White Pepper powder	50 gm
Ground Black Pepper	50 gm
Salt	40 gm
Nestle Demi-glaze powder	100 gm
Thyme fresh	25 gm
Rosemary fresh	25 gm

Method

- ◆ Pre-heat the oven to 180°C
- ◆ Make a dry rub by combining paprika powder, cumin powder, brown sugar,

white pepper, ground black pepper, salt.

- ◆ Crust the brisket using dry rub.
- ◆ Place the brisket in a roasting pan and roast uncovered for 1 hr.
- ◆ Add the beef stock made from Demi-glaze to yield 2 litres of stock in the roasting pan.
- ◆ Braise the brisket for 3 hours at 130°C.
- ◆ Remove from oven, and let it rest for 30 minutes.
- ◆ Trim the fat and slice the meat to 1 cm thickness across the grain according to the portion size.

NESTLE POTATO FOAM

Maggi Potato Powder	500 gm
Nestle Cooking Cream	40 ml
Butter Cubes	20gm
Milk	40 ml
Salt	10 gm

Method

- ◆ In a saucepan, combine cream, butter, milk and salt. Bring to boil and add mashed potato powder and mix it well.
- ◆ Cook well for 10 minutes.
- ◆ Once it's cooked, remove from heat and using a hand blender blend the creamy potato to make smooth foam.
- ◆ Pour the creamy potato in Espuma bottle and add 2 CO2 cartridges.

COLESLAW

White Cabbage	40 gm
Red Cabbage	20 gm
Carrots	10 gm
Mayonnaise	10 gm

Method

- ◆ Pick the tender leaves from cabbage and discard the harder leaves.
- ◆ Using a gravity slicer make thin slices of carrots up to 1.5 mm thickness
- ◆ Lightly blanch the cabbage leaves to make them flexible to refrain from breaking.
- ◆ Apply mayonnaise on the leaves and place the leaves as a stack and roll them into a roulade.
- ◆ With the help of a cling wrap, roll tight and freeze it.
- ◆ Once it is frozen, remove from freezer, cut it into desired shapes/size. Keep the roll in the chiller once thawed to serve with the main course.

GAUFRETTE POTATO

Russet Potato	200 gm
Salt	5 gm
Oil (for frying)	

Method

- ◆ With a mandolin thinly slice the potatoes. Soak them in a bowl of ice cold water.
- ◆ Drain the potatoes and let it dry.
- ◆ Use a deep fryer to fry the potatoes. Ideal temperature to fry is 180°C.
- ◆ Sprinkle salt evenly.
- ◆ Break the chips into desired shape and use as appropriate.

JACOB'S BARBEQUE SAUCE

Corn Oil	25 ml
Chopped onion	100 gm
Minced Garlic	20 gm
Ginger Chopped	15 gm
Chopped Hot Pepper	20 gm
Hot Paprika Powder	3 TBS
Nestle Tomato Puree	350 ml
Strong Brewed Coffee	20 ml
Water	200 ml
Worcestershire Sauce	15 ml
Balsamic Vinegar	15 ml
Brown Sugar	50 gm
Cumin Powder	1 tbsp
Nestle Demi-glaze Powder	80 gm
Salt	20 gm
Black Pepper	10 gm

Method

- ◆ Heat oil in a medium-sized sauce pan over medium heat. Add onion, ginger, garlic, chopped chili and sauté well. Add the paprika and cumin powder and cook.
- ◆ Add tomato puree and brown sugar and let it simmer for 2 minutes.
- ◆ Add in the coffee, water, vinegar, Worcestershire sauce.
- ◆ In a bowl take water and mix demi-glaze powder, stirring until the concentrate dissolves, add to the simmering pan.
- ◆ Bring the sauce to a simmer and cook for about 20 minutes. The sauce should be reduced and thickened by now.
- ◆ Season to taste with salt and pepper
- ◆ Remove the sauce from the heat and cool it down.
- ◆ Blend the sauce and pass through a Chinois.
- ◆ Serve with brisket.

GREMOLATA

English Parsley	10 gm
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Lemons	1 piece
Minced Garlic	5 gm
Sea Salt Flakes	5 gm
Black pepper	3 gm

Method

- ◆ In a small clean bowl, grate the lemon using a microplane grater.
- ◆ Chop fresh sanitized English parsley.
- ◆ Add the minced garlic and mix well.
- ◆ Season with sea salt and freshly cracked pepper.

DOCELLO CHOCOLATE MOUSSE, VANILLA PINEAPPLE PANNACOTTA, PRALINE BRULEE WITH STRAWBERRY SORBET

Serves 4

CHOCOLATE MOUSSE

Docello Chocolate Mousse	250g
Low fat Cream	300ml
Low Fat Milk	500ml
Gelatine	30g

Method

- ◆ To the chilled full cream milk add the chocolate mousse powder.
- ◆ Add low fat whipping cream and gelatin to the mousse mixture.

- ◆ Pour the mixture into the cylinder.

VANILLA PANNA COTTA

Docello Panna Cotta	150g
Low fat cream	500ml
Low fat milk	500ml
Vanilla bean	1
Gelatin	25g

Method

- ◆ Heat a pan, add low fat cream, low fat milk, vanilla bean and sugar.
- ◆ Strain the mixture to another pan and add panna cotta powder and cook.
- ◆ Pour the mixture into a frame and set in the chiller.

PINEAPPLE JELLY

Pineapple puree	500g
Diced pineapple	50g
Stevia sugar	60g
Gelatin	20g

Method

- ◆ Boil the pineapple puree, diced pineapple and stevia sugar.
- ◆ Adding the gelatin.
- ◆ Pour the mixture into a frame and set it on top of the vanilla pannacotta
- ◆ When set, roll it into a roulade and cut desired shape

PRALINE CREME BRÛLÉE

Docello Creme Brûlée	150g
Low fat cream	250ml
Low fat milk	500ml
Praline paste	30g

Method

- ◆ Heat a pan, add low fat milk, low fat cream and praline paste.
- ◆ Strain the mixture to another pan and add creme brûlée powder and cook.
- ◆ Pour the mixture to the mold and set in the chiller.
- ◆ Remove from the chiller, sprinkle sugar on top.
- ◆ Caramelize lightly with caster sugar

CRUMBLE

Stevia sugar	50g
Flour T55	50g
Almond powder	50g
Soft butter	60g
KitKat Crumble	20g
Salt	2g

Method



- ◆ Mix all ingredients together.
- ◆ Transfer the mixture to the Silpat.
- ◆ Bake it 170°C for 12 minutes.

RASPBERRY TUILE

Raspberry Puree	395g
Flour T45	50g
Stevia sugar	20g
Maggi coconut powder	20g

Method

- ◆ Mix all ingredients together.
- ◆ Make it like a batter. Transfer the mixture to the Silpat.
- ◆ Bake it 100°C for seven minutes.

CHOCOLATE GLAZE

Stevia sugar	180g
Water	140g
Cocoa powder	60g
Low fat cream	100ml
Potato starch	15g
Gelatin	10g

Method

- ◆ Soft boil the sugar and water until it reaches 110°C. Then add the cocoa powder in to it.
- ◆ In the meantime, cook the cream and starch until it becomes thick.
- ◆ Mix both mixtures together adding gelatin.

CHOCOLATE FEUILLETINE BASE

Praline paste	360g
Milk chocolate	150ml
Popping chocolate	150ml
Feuilletine	275ml

Method

- ◆ Melt the chocolate and praline.
- ◆ Add feuilletine and popping chocolate in to it. Mix it gently.

- ◆ Cut in to desired shape and measurements.
- ◆ Chill it for 10 minutes.

STRAWBERRY SORBET

Stabilizer	04g
Glucose	45g
Trimoline	15g
Stevia Sugar	124g
Water	300ml
Strawberry puree	400ml

Method

- ◆ Mix together glucose, trimoline, sugar reserve 10%, and water, and bring to a boil.
- ◆ Mix the reserved sugar and stabilizer and add it to the sugar solution.
- ◆ Incorporate the puree and cool quickly rest in a refrigerator overnight and spin in a pacojet machine.

MANGO SPHERE

Mango puree	200ml
Water	50ml
Glucose	05g
Water	500ml
Alginate	2.5g

Method

- ◆ Hand blend the puree, water and glucose together.
- ◆ Pour the mixture to the mold and set in the freezer.
- ◆ Hand blend the water and alginate together.
- ◆ Keep it in the chiller.
- ◆ Remove mango sphere from the freezer, direct to the alginate solution.
- ◆ Keep it for some time until it thaws.
- ◆ Wash it up with clear water
- ◆ Then use it.

Instilling a culture of FOOD SAFETY

Rajni Bhatt, Hygiene Manager, Fairmont Dubai explains how a hygiene manager's role helps improve the food safety standards within the kitchen

Following her post graduation in microbiology, Rajni Bhatt was all set to become a research scientist. However, her marriage to a chef and her move to Dubai has seen her rise up the ranks in the much-needed Hygiene and Safety sector within Dubai's hospitality industry.

Most chefs may find a hygiene manager as a hindrance to their operations, but Rajni, who is currently the Hygiene Manager at Fairmont Dubai, talks about how it's actually the other way round. Instilling a long-term culture of food safety in the kitchen will result in the chef rising above just taste and design and contributing to customer health and environmental sustainability. Here are excerpts from the interview.

How important is the role of a Hygiene Manager within the operations of a hotel?

The hygiene manager's role is an extremely important one as it is responsible for all aspects of food safety. The role is a conduit between Dubai municipality and the hotel property. The job requires me, and those in my position, to acquire all the information pertaining to local food safety standards, and to transfer it to hotel operations.

Dubai municipality relies on us to have their updated guidelines circulated and implemented across hotels.

What does your job as Hygiene Manager at Fairmont Dubai involve?

At Fairmont Dubai I handle food



The hygiene manager's role is an extremely important one as it is responsible for all aspects of food safety. The role is a conduit between Dubai municipality and the hotel property

safety, meaning – taking care of the overall food hygiene related programme – and I ensure that our hotel is in line with local and international food safety guidelines.

I also implement HACCP (Hazard Analysis and Critical Control Points) standards, which is a food safety management system, implemented at all hotels. As a hygiene manager, I manage this systematic preventive approach to food safety from biological, chemical, and physical hazards.

We undergo two different audits for food safety, one conducted by a third party and the second conducted by Dubai municipality through an unannounced visit. Here too, it is my job to take them around all areas that require auditing.

What are the various standards and legislations in place when it

comes to Hygiene standards in hotels in the UAE?

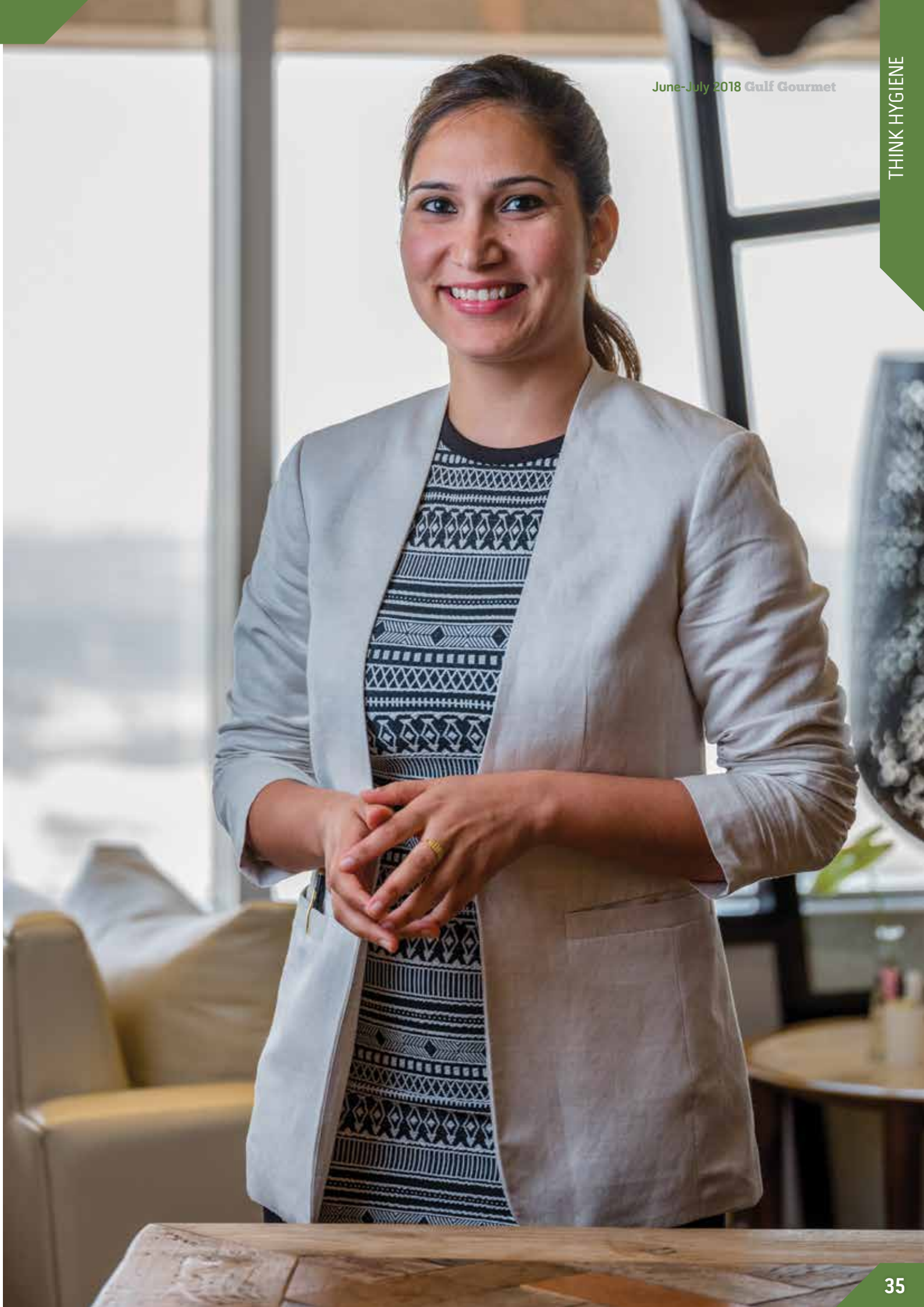
We have the HACCP system in place and from Dubai Municipality we receive the Food Code that we must follow to maintain food safety. It's a standard operating procedure and guidelines, provided by Dubai Municipality that all hotels must follow. In those guidelines, they have defined cooking temperatures and delivery temperatures upon receiving the products, that are followed at all times to maintain food safety.

At Fairmont Dubai we also follow the international guidelines, called Codex Guideline combined with the Food Code and set a higher internal standard operating policy.

There is also a set of new systems introduced by Dubai Municipality, called the Food Watch. We have already implemented its phase one. Dubai Municipality is looking at thoroughly launching Food Watch by 2020, which will furthermore eliminate all paperwork and store all information and data on an online platform, ensuring transparency and compliance across all food handling units.

What kind of interaction do you have with chefs and food handling staff on a daily and long-term basis?

I have daily interactions with all our chefs. I talk to them about their operational challenges, as well as conduct training sessions. I observe them during operations to ensure food safety, and coach them whenever necessary. Mr. Mohammad Khalid from Dubai municipality is my inspiration as



from him I have learned how to manage those who handle food.

In the long-run, I strongly believe in instilling a culture of food safety. If a food handler understands why they need to maintain food safety, chances of a mistake are rare.

I am also a Dubai Municipality approved trainer and I conduct annual training for all chefs as well as refresher training courses every month.

? Do you have any issues convincing chefs to change the way they do things? If so, how do you resolve disagreements?

At Fairmont Dubai I have been fortunate enough to have no disagreements at all, as our Executive Chef Tuomas Heikkinen and his entire team are very supportive and understanding. Their cooperation is key to my success.

? What are your tips on how staff can practice sustainability while keeping quality and efficiency in mind?

In my opinion, sustainability is a vast topic that we must practice in our daily lives; not just at work but at home as well. Quality cannot affect sustainability in hotel operations.

At Accor Hotels we have the Planet 21 sustainability programme. In our hotel, we have implemented an array of practices to support sustainability. We segregate recycling materials, and in kitchen operations, we are currently exploring ways to decompose food waste that can be then used as a fertilizer at the in-house garden. We are looking at purchasing a decomposer, which can turn food waste into fertilizer. We have arranged for separate collection, and have systematic segregation in place for all our food waste. We even separate glass and carton.

Here at Fairmont, we make every staff member aware of their need to practice sustainability. We are very sensitive about our carbon footprint and are trying to promote local farmers by introducing local produce in our menus. This helps us bring in the freshest produce sourced locally.

? Can you share an interesting anecdote from your career?

During the early days of my career, while auditing a seafood supplier in their production area, I noticed a food handler fixing a machine (frozen cutter). As I walked closer, I was horrified to see him hammering the

machine with a frozen fish as he did not have a hammer at hand.

? Why did you choose to be a hygiene manager and what path did you take to get here?

I used to be a junior research scientist in India before becoming a hygiene manager. After coming to Dubai, I realised the scale of the food industry here. I wanted my education and experience to contribute towards Dubai municipality's goal of making the city renowned for its food safety practices.

Before joining Fairmont Dubai, I worked with the Hilton group, IHG group and Pavilion foods. I completed my Masters specialising in Microbiology. And to become a hygiene manager I have undergone multiple food safety trainings including 'Train the Trainer' approved by Dubai Accreditation Centre, a Level 3 award in 'Supervising Food Safety in Catering' as well as 'Delivering Training (ADT)', 'Advance Food Hygiene (Level 4 Managing Food Safety)', 'HACCP Internal auditor' and 'HACCP Implementation' course.

I believe in constant learning and have additional health and safety trainings that are ISO certified.

? Can you tell us a little bit about yourself and your family?

I was born in a Himalayan valley in India to an astrologer father and a homemaker mother. I later grew up in the city of Ahmedabad in Western India. My parents have always been my pillar of strength. And they taught me how to be positive in any situation.

I've been in Dubai for over 8 years and live with my husband and two boys Dhairya and Aarya. My husband works as an Executive Chef in Jumeirah. Working in the same industry means we both agree to disagree in the home kitchen. He has stood besides me in my successful journey to becoming a hygiene manager and motivates me to reach my goal.





My parents
have always
been my pillar
of strength



June-July 2018 **Gulf Gourmet**

On a culinary quest

As a chef it is crucial to "know your ingredients". And last month, the Guild's Young Chefs Club took it upon themselves to organise a hands-on learning experience with a few ingredients – namely, oils and fats.

They visited ERCO, a refined oils and fats producer, as well as IFFCO and were given insights by Micheal Palmer, Director of R&D, and corporate chef Stephen Bushnell.

The latter helped chefs understand the sensory aspect of it. Chef Stephen said, "It is great that young chefs get to see and taste and have a basic knowledge of the application and benefits. The session was to help understand flavor, texture and mouth feel and how to apply this in their dishes with the different ingredients."

Young chefs from across UAE were



split up into group to help facilitate their learning more adequately. While some got to know the dynamics of oil and fats in theory and in tasting

sessions, others were on a sensory escapade with chocolate and a hands-on session understanding the practical implementation of fats in pastries.





Going Local

Young members of the Emirates Culinary Guild attended a workshop on 'Emirati traditional cooking techniques' with local Chef Mubarak Khamis.

The cuisine, which reflects the UAE culture of trading in spices, herbs, and foods, has been influenced by the climate, cultivating possibilities, as well as trading ecosystem.

The Emirati cuisine uses specific (and sometimes unique) food and spices. Lamb and chicken are the most used, followed by beef and goat. Other poultry is used in some regions, and fish found in the Mediterranean sea, Atlantic ocean or the Red sea is used in coastal areas.

Chef Mubarak Khamis shared his secrets and his learning experience with the young chefs and prepared a salty mackerel with ghee, dry lemon powder and bezaar (the Emirati spice mix), as well as chopped onion, chopped tomato, green capsicum and tomato paste.



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CULINARY GUILD**



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June-July 2018 **Gulf Gourmet**

EAST COAST BONANZA

The East Coast Salon completed its seventh edition last month and the event was bigger and better than the previous installments.

We bring you the feedback from the organisers and the images of the chefs that won medals and trophies at the salon:

K.A.C. Prasad

Director of Culinary at Miramar Al Aqah Beach Resort and Vice President - East Coast for Emirates Culinary Guild says, "It is extremely satisfying for any individual or team, when they work hard to make people happy, and in the process achieve the highest results doing something they are passionate about.

"We feel the same way today. After



Champion of 7th East Coast Salon Culinaire awards go to LE MERIDIEN AL AQAH BEACH RESORT

working nearly three months for the 7th East Coast Salon, we have achieving better results compared to previous years and have expanded

the event in many aspects. We have even received the sweetest comments from culinary experts, veterans, business partners, colleagues, and most importantly, from participants."

"We would like to take this opportunity to say thank you to everyone who supported us, guided us, and came along on the journey these past seven years. It's all happened because of you all. Special thanks to our Miramar Al Aqah General Manager Mr. Ashraf Helmy and the whole team as well as the ECG President, Chairman, Sr. Board members and all the senior and junior chefs.

"Our gratitude also goes out to the WorldChefs President Thomas Gugler for his continuous support and all the other international and local judges, who have been with us for many years. This event could not have taken place if not for the generous and trusted support from our business partners.

"Congratulations to all the winners and participants, looking forward bigger,



K.A.C. Prasad



Ashraf Helmy



Class 09 Bread Loaves and Showpieces winner is Guru moorthy- Bahi Ajman Palace



Class 04 Tapas & Finger food winner is Sirewrdna Liyange Indika- Miramar Al Aqah Beach Resort



Class 03 three course Vegetarian Menu winner is Dilan Namal Rupachandra Suddha Hewage- Le Meridian Al Aqah Beach Resort



Class 07 three Tier Wedding Cake winner is Malith Somathilake- Chef Guild Of Lanka

better and brighter tomorrow for the East Coast Salon."

Ashraf Helmy

General Manager and Area Development Manager - Miramar Al Aqah Beach Resort, says, "When we started this in a very small scale – first with our own teams and then around the east coast – we never thought it'll grow into an international event as it has today. I'm very proud of what we all have achieved and given back to the industry that we owe. My team and I have put in a lot of effort to make everyone, who trusted us and came to the east coast and Miramar, get the best hospitality possible. And every year, we're very impressed with the levels rising across all aspects.

"Without doubt, we have made a mark for this region through this event. Chef Prasad and I are constantly discussing the future of this event and it has



Class 18 Live Sandwich winner is- Sirewrdna Liyange Indika- Miramar Al Aqah Beach Resort

become a part of our lives. Seeing these hard working and passionate veterans, as well as the young chefs, we feel very satisfied with our efforts and results.

"I know our team works very hard behind

the scenes managing a busy hotel and simultaneously managing an international event. I'm very proud of my team. We want this event to be remembered by all and leave with a positive impact from Miramar and its talented people."

June-July 2018 **Gulf Gourmet**

Runner up of 7th East Coast Salon Culinaire awards go to Nassima Royal Hotel



Best Arabic Chef of 7th East Coast Salon Culinaire award goes to Ahmad Mohammed Hussein Khair Elsayed from Verdura Restaurant



Best Gastronomic/Chef Alan Thong Trophy award goes to Ahmed Tarek Abdelhamid Morad Elgamel, Radisson Blu Creek Hotel, Dubai



Best Hygienist Chef of Class No. 15 Live Chicken is Raju Danoor- Le Meridian Al Aqah Beach Resort



Best Kitchen Artist of 7th East Coast Salon Culinaire award goes to Priyankara Sanpath Udagama- Waldorf Astoria, Ras Al Khaimah



Best Pastry chef of 7th East Coast Salon Culinaire award goes to Kelum Sandaruwan- Sheraton Dubai Creek



June-July 2018 **Gulf Gourmet**

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newmembers



Ayaraj Rajappan, Sales Manager, Global Export Marketing Co. Ltd receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

American Garden started three decades ago with just one product. Today we have over 250 products and can be found in supermarkets, kitchen cabinets and picnic baskets in over 50 countries across the Middle East, Africa, Asia and Europe.

We have always believed that food has the power to bring people together and create some of life's most cherished moments. Whether it's a birthday, a wedding, or a simple family lunch, sharing good food with family and friends is a treasured part of life. That's why we put our energy into sourcing



the best ingredients, finding the most authentic recipes and creating products that can enrich every moment to make it even better.

American Garden understands that there are many ingredients that go into running a successful business,

especially in the hospitality industry. We know it's tough to balance budgets with tight timelines and still deliver an exceptionally high standard of food. That's why we've developed a range of products specifically for catering specialists. Professional Host is a cost-effective solution made with authentic recipes and the best ingredients to the highest US standards. To ensure that you are the perfect host and that every one of your culinary creations is a true reflection of you, use Professional Host range from American Garden in your professional kitchen.



Armel van Erck, Sales and Marketing Manager – FOOD SERVICE, Arabian American Technology [ARAMTEC] receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

ARAMTEC is a 100% locally owned Company established in 1979 with main activities in importation and distribution of premium Food products throughout the U.A.E. supplying the finest hotels, restaurants, institutions and retail markets. Aramtec is the pioneer in introducing the highest quality U.S. Beef and Poultry as well as fast food Concept restaurants in the U.A.E.

Some of ARAMTEC's premium brands include; Pillsbury, Green Giant, Hunts, Pomi, Hungry Jack, Orville, ACT II, Cool Blue, The Jelly Bean Company, American



Foods Group, Pureland Angus Beef, Lutosa, Dobra, Martin Braun, Hug, and many more.

We pride ourselves on obtaining HACCP Certification and its procedures are our priority. Our HACCP Team is responsible for implementing all necessary guidelines and procedures. Temperature

of our stores is monitored continuously and records are kept in our database. Critical Control Limits and Points are identified and strict adherence taken.

Our delivery fleet of 80 vehicles covers all 7 Emirates making Aramtec's strength its distribution reach. Aramtec has reinvented itself and shown great strength in the most competitive of markets. Thanks to its well-trained staff of nearly 350 members and excellent management, suppliers and customers alike will be delighted to call ARAMTEC its partner.

June-July 2018 **Gulf Gourmet**

Samer Abou Daher, Business Unit Manager - Foodservice, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

With more than a century of dairy experience, **Arla foods** launches its Arla Pro brand across the world and in the UAE as a first market in the Middle East. Arla Pro is a new foodservice brand that caters to the F&B professionals of the industry. Arla Foods used the deep insights it gained from its global, regional and local customers and the best of culinary practices across different nations and cultures, to continually innovate and evolve its products and services.

Arla Pro range of products are high-quality products that function in the professional kitchen with full



traceability and the highest possible standards. Arla Pro completely understands that foodservice professionals, whether top chefs running a high-class establishment, pastry chefs or baristas, are creative souls who see themselves as artisans in creating the best in

taste experiences. Therefore, that identification is at the core of Arla Pro's business philosophy as a complete partner, rather than just a supplier.

Arla Foods launched their new brand in an event held in April at The Farm Restaurant Al Barari in the presence of more than 125 industry professionals. During the event, Arla Pro joined the Emirates Culinary Guild as a corporate member in order to stay closer to the chefs' world, to better understand their needs and to be able to support them delivering the means to better food, the means to better business and the means to mastery.



Olga Noskova and Rodica Olaru, Sales Managers-Horeca Division receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

Established in 1996, **Emirates Snack Foods (ESF)** quickly developed into a prominent player in the marketing and distribution of premium food products in both the Retail and Food Service markets in the UAE. ESF has diversified its product range throughout the years and now represents leading global brands in the UAE such as Barilla, Indomie, Bonne Maman, Alpro and many more.

ESF, true to its mission, brings quality products to the market. Distributing across multi-channels from retail to



servicing professional Chefs, we have something to suit the needs of everyone.

ESF's direct distribution in the UAE to its Retail and Food Service customers is supported by distribution centers in every Emirate. Our modern temperature-controlled storage facilities and vehicles allow handling of temperature sensitive products from frozen to ambient. We have the ability to keep up with the changing demands

of the industry, be it new products, convenience meals, artisan chocolates or organic foods, and our dynamic warehouses are designed to cope with higher outputs.

ESF's dedicated Food Service Team covers the entire UAE's high end Horeca sector including catering companies and independent outlets. It counts on its own fully equipped demo kitchen which the team's support personnel such as corporate chefs, barmen and baristas use for product demonstrations, training, and recipe formulation.



Simon Parke-Davis, Managing Director receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

RATIONAL is the worldwide market and technology leader in thermal preparation of food for commercial catering and haute cuisine, with a 54 % world market share. In 1976 RATIONAL invented the first combi-steamer which fundamentally changed the way large-scale and professional kitchens operate. The units are still manufactured in Germany and over 70,000 are manufactured per year.

Today more than 600.000 RATIONAL combi-steamers are in use worldwide, this means practically every second unit installed is made by RATIONAL. Approximately 120 million meals are produced with RATIONAL units every day.



We set a new standard in 2016 with the introduction of the new SelfCookingCenter®, which once again significantly increases customer benefit. This is the result of 40 years of research into cooking at RATIONAL. With even more intelligent cooking processes, even greater conservation of resources and even greater ease of operation, it meets the needs of international cuisine in the most optimal way. In addition, we introduced the first professional compact appliance with a fresh steam generator onto the market in the form of the SelfCookingCenter® XS. Despite

its extremely small dimensions, it delivers the full RATIONAL performance and possesses the same cooking intelligence. Another innovation is the VarioCooking Center® 112L, which fills a gap in the existing range and meets our customers' wish for a powerful, space-saving multifunctional model with 50-litre capacity that can be installed without the need for conversion work. Our appliances are able to deal with practically all cooking processes. They can grill, steam, gratinate, bake, proof, roast, braise, simmer, stew, poach, blanch, deep-fry, cook at low temperatures and much more. Because of this they are able to replace virtually all conventional cooking equipment in the professional kitchens of the world.

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Nestlé Professional brings to you Buitoni® Tomato Coulis; only the best tomatoes are picked at their peak freshness to guarantee the highest quality. Buitoni® Tomato Coulis will enhance your pasta, pizza, soups, sauces and is great for salsas, helping you create your own Mediterranean flavours.

نستله بروفشنال تقدم لك الطماطم المهروسة بيوتوني؛ يتم اختيار أفضل أنواع الطماطم التي يتم قطفها وهي في قمة نضجها لضمان أعلى مستويات الجودة. الطماطم المهروسة بيوتوني تعزز طعم المعكرونة والبيتزا والشوربات والصلصات، لتساعدك على ابتكار نكهاتك المميزة من حوض المتوسط.



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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"/>	
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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:.....

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KNOW YOUR PIE, PIES & EGO

"Mastery in Servitude" — Avtar Meher Baba

As a chef we thrive to be successful but some of you have been labelled an introvert. This indeed dents the confidence and self esteem for many. Unfortunately, many misunderstand such a persona. They are usually categorised into being non-communicative, low on energy and submissive.

This is far from the truth. I prefer to say an introvert has a great appreciation for alone time. It gives them the opportunity to recharge, reflect and introspect with their inner being.

The inaccurate label of being shy, distant and being nervous is too far fetched. They tend to hear "come out of your shell," and such a statement towards them is very distasteful. And now working in the kitchen many may find you daunting, awkward and tough to believe you too could be a chef.



He who want to be served must first know how to serve
— **Lailah Gifty Akita**



In my lifetime some of the most amazing people I have met have been given the label introvert. The so-called introvert has a great ability to observe, listen and learn from others.

They tend to sense the PIE, PIES and EGO. All, three teach them something great and with respect they appreciate all three. Now what are PIE, PIES and EGO? Here we go:

- ♦ Practical
- ♦ Inspirational
- ♦ Energising

From the PIE person they learn the importance of engaging, being insightful and being rational in the world we live in. PIE comes from the understanding we humans are made of flesh, blood, and pain. So, we will make mistakes and that does not mean that we keep walking the path of our mistakes. Utilising the mind, heart, and soul they learn from their mistakes thus better themselves.

- ♦ Physical
- ♦ Intellectual
- ♦ Emotional

♦ Spiritual

PIES is something I learnt from Follow The Shade by Mukul Deva. So, the core of our existence is spiritual and around it is the PIE, that's the outer, the crust. And when we break through the crust we get to the richness, that being the S. They come from the perspective of being in harmony through compassion for themselves and others. For them the act of life is living in the wisdom of the Tao. In other words, you think you are doing but you are being done.

- ♦ Edge
- ♦ Greatness/Good/God
- ♦ Out

EGO is something that I came across through the works of Dr Wayne Dyer and Dr. Deepak Chopra. EGO people are amazing. In essence they have the high energy of possibilities, creativity and vision. At the same time their own self inflated egos for recognition, instant gratification and being in the lime light kills it for them. They focus on labels, masks and judgments rather than being the authentic person they are.

Both an introvert and extrovert could be PIE, PIES or EGO. Learning comes in many forms and shapes. In essence no matter who labels you what remember it is about "Mastery in Servitude" is what you need to thrive for as a chef.



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