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THE MAGAZINE CHEFS LOVE TO READ

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gourmet

volume 17, issue 9

KITCHEN
ACE

Chef Karsten Gottschalk
and his exciting culinary
journey is the stuff of hard
work and determination

POWERING
THROUGH

Tête-à-tête with Chef
Shibin Muhammed of
Residence Inn Sheikh
Zayed Road, Dubai

SUSEGAD
APPROACH

Chef **Madan Govekar**
shares his pastry
philosophy and a special
recipe for our readers

PLANET
ERTH

Talented duo from Erth
Abu Dhabi take on our
chefID young chefs
challenge this month





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president'sstation

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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 November issue of our Gulf Gourmet. November is a very busy month for all of us. Our city is busy with exhibitions and tourists. For the ECG, we will have our first ever monthly network meeting in Hatta! Andy Cuthbert is organizing a bus from Dubai. Please do register with Madam Josephine in the office (emiratesculinaryguild@gmail.com) if you want to join us on the bus.

We have started a great online competition called "The Dates Connection" last month. It is brought to us by HOST Milano and TUTTOFOOD, the 2 main events of Fiera Milano Hospitality – Food and Agriculture. The winner for each category will go to Milan for the finals. Contact your Emirates Culinary Guild office for details at emiratesculinaryguild@gmail.com

Our team of artists and pastry chefs are getting ready for the Culinary World Cup in Luxembourg. Chairman Andy is busy getting the paperwork done for 20+ people. As in the past, our airline partner is Lufthansa. We are supported in Luxembourg by Alan Hostert and the team from École d'Hôtellerie et de Tourisme du Luxembourg - EHTL in Diekirch.

In partnership with Dubai Racing Club, we are organizing a live cooking competition in February at the Races. We are still open to partnerships for this Event. Chefs will cook live during the races in Meydan. This will be again another great "First".

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 Worldchefs Congress in Singapore 2024. Our Continental Director and very own Chairman Andy Cuthbert is just finalizing all the details.

I am also pleased to confirm that we will host the 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 JM Foods team. Watch this space for more news and updates.

If you have any questions related to any of our events, please contact me or Mrs. Josephine Cuthbert in the Guild Office at emiratesculinaryguild@gmail.com

THANK YOU ALL!

Please visit www.gulfgourmet.net

to browse through previous issue of this magazine. Visit www.emiratesculinaryguild.net to see latest happenings on the events calendar. And visit 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 Amgad Zakiand and his team at Ghaya Grand Hotel, for hosting our October meeting.

Culinary Regards,

Uwe Micheel

President, Emirates Culinary Guild

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IN A FLASH**



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FLAVOURED MILKS & FRAPPES**

editor'snote

email editor@gulfgourmet.net

It is astounding how swiftly our industry has transformed in a matter of years. Not once but twice. Until 2019, most restaurant and hotel investors in this region, preferred large culinary teams and leadership with decades of experience under their belt.

With the shuttering of doors during the pandemic, they were quick to layoff almost everyone to stem the bleeding in their accounting books.

And with the reopening of the industry, which has seen customers and tourists return with a vengeance, the teams are now a fraction of their original size. And culinary leaders are now much younger and diverse compared to before.

In other words, those in white jackets are seeing the same transformation as those with white collar jobs.

There is a silver lining, however, for those not too thrilled with the direction in which things have moved. And that is the revival of the industry. This is important because many western economies have not seen return to pre-pandemic footfall like we have in most parts of Asia.

The high inflation combined with the looming recession is being viewed as the Sword of Damocles by many customers



and only the truly popular eateries are doing exceptionally well.

So, if you do have a good number of customers dining in or ordering take out through multiple channels, you are in a much better place than most.

What we can hope for going forward, is restaurant operators hire more chefs and ensure they bring in experienced leaders at the helm, to pass along critical foundational knowledge to the new generation of culinarians.

Our cover story this month is of one such experienced chef, who is bringing his versatile skills to the culinary team at JM Foods. Over the years, some of the best chefs we interviewed have been employed by large foodservice companies. These companies truly appreciate the value experienced chefs bring to the table – ranging from food and industry knowledge to local culinary network.

At the other end of the spectrum are young dynamic chefs, who we have featured along with their fabulous recipes, in our chefID Young Chefs Challenge. This month the youthful duo we have discovered are Mouad Faraji and Ashish Nautiyal from Erth Abu Dhabi.

There are more such amazing stories, interviews, professional recipes and event images in this edition.

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

Aquin George
Editor

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newsbites



From Dubai to London

Popular Arabic restaurant Operation: Falafel, with outlets in the UAE, KSA, and USA, recently made its debut in London. This is the brand's second outlet outside of the Middle East, following the launch of its restaurant in the United States in 2021.

Commenting on the launch, Manhal Naser, Group CEO of AWJ Investments said, "This is another great milestone in the Operation: Falafel journey. We are thrilled to be able to provide this experience not only in the UAE and Saudi Arabia, but also in overseas markets."

As per the trends observed by the brand, the European F&B industry is

thriving and has significant growth potential. The brand saw a high demand and acceptance of Middle Eastern cuisine in the UK market and thus, decided to fill the gap in a way that is suitable to the Western consumer lifestyles.

The new restaurant will open in one of the posh areas of London in Camden. The brand is moving full steam ahead, with nine more locations set to open in London over the next five years. Founded by Manhal Naser, CEO of AWJ Investments, the company plans to explore global opportunities with the aim of acquiring and growing brands that are internationally recognized and loved.



Reif Othman expands restaurant business

Award-winning chef Reif Othman is set to launch three restaurants next year. Reif Japanese Kushiyaki, TERO Chefs Table, and Hoe Lee Kow, are opening in the Dubai Hills Business Park.

The chef, who already owns successful restaurants in the city such as Reif Japanese Kushiyaki in Dar Al Wasl and REIF, hopes to bridge a market gap with his Korean concept.

In a news report, the chef explained that his restaurant Ho Lee Kow will offer unconventional Korean food with a focus on Korean BBQ. "There is definitely a gap in the market when it comes to Korean cuisine in Dubai and we will offer something premium in the great neighborhood of Dubai Hills. Very excited for next year."

Beirut eatery Barbar opens in Riyadh



Beirut's popular dining destination Barbar is expanding its footprint in Riyadh. Barbar began as a small Manouche bakery in the center of Beirut and quickly rose to fame for its delectable manakish, shawarma, falafel, and signature sandwiches.



Mohammed Issa is Executive Chef at W Maldives

W Maldives has got Chef Mohammed Issa Ali on board as the new Executive Chef. Chef MO, as he is popularly known, has led kitchens of renowned hotels across the Middle East. He worked with Dukes The Palm, Dubai as Executive Chef, prior to his new role.

The Jordanian chef started his career at the age of 16 and has worked at Shangri-La, Ritz Carlton, Four Seasons and The Atlantis.

"When I originally moved to the UAE from Jordan, I took a big leap of faith. It wasn't without challenges, but it's where I've grown the most professionally and started a family. With me, having this strong craving for new flavors and an appetite for more, taking over the kitchens of Maldives has become my next goal allowing me to have some new ingredients to master with," he says.



Hilton Ras Al Khaimah Beach Resort appoints Edward Mair as Executive Chef

Hilton Ras Al Khaimah Beach Resort has appointed Chef Edward Mair as their new executive chef. Chef Edward brings with him 22 years of experience. He has worked at a Michelin star kitchen and luxury five star hotels including Turnberry in Scotland, The Westin Dubai, Mina Seyahi, and Al Qasr and Madinat Jumeirah.

A seasoned and accomplished culinary professional, Chef Edward has also worked in Far East Asia at Fairmont Nanjing, Four Seasons Hotel Shanghai, Fairmont Chengdu, and Niccolo Hotel Chengdu where he ensured to increase the GES food quality score and played an important role in earning the hotel food safety certification.

Erwan Stadler appointed as new Executive Chef at QE2

Erwan Stadler has been named executive chef at the Queen Elizabeth 2 (QE2) hotel. Chef Erwan has 23 years of expertise and has worked at various award-winning restaurants, including Ulrichshole Restaurant, Hostellerie de Levernais, and La Cote Saint Jacques.

Prior to joining this role, he spent four years at Movenpick Grand Al Bustan Dubai, where he successfully created themed nights, and improved its culinary standards. He also worked at esteemed hotels in Germany, the United Arab Emirates, the United Kingdom, France, and other countries.

Earlier this year, Accor announced plans



to rebrand Queen Elizabeth 2 (QE2) hotel under its M Gallery portfolio. The cruise ship turned hotel is one of the largest floating hotels in Dubai

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

November 2022 **Gulf Gourmet**

THE TRIBUTE TROPHY

The **Alen Thong Golden Coffee Pot Young Chefs Challenge** is set to return with a new edition in 2023. The major event for young chefs is designed to develop into the most notable gastronomic contest in the entire Middle East

The competition is set to take place from May 15–17, 2023, during the Emirates Salon Culinaire at Expoculinaire 2023 at Expo Centre Sharjah, UAE.

For the uninitiated, a team of chefs from the United Arab Emirates came together to formally establish the Emirates Culinary Guild (ECG) in 1992. And Mr. Alen Thong was the coordinator from the time of the Guild's inception until his death in August 2015.

A stalwart for young chefs, Mr. Thong helped in their development through the building of the Emirates Culinary Guild and the competitions that the guild managed over the past 24 years. His contribution to the culinary world inspires young and senior chefs not only in the United Arab Emirates but beyond.

As a tribute to his legacy, in 2016, the Emirates Culinary Guild held the inaugural Alen Thong Golden Coffee Pot Young Chef Challenge at La Cuisine by La Sial in Abu Dhabi, United Arab Emirates.

Teams from all around the world were invited to participate, with Singapore walking away with the inaugural winner's trophy. La Cuisine was the second branded competition built up by Alen, over the course of 6 years prior to his death, leaving another legacy for the chefs of the UAE.

The winner of the 2023 competition



would take home the grand trophy. In addition to the gold, silver, and bronze medals available to all competing teams, trophies will also be awarded to the first and second runners-up for teams.

In a statement, the Emirates Culinary Guild said, "Many of us are committed to the development of Young chefs from around the world and we as the Emirates Culinary Guild would like to make this



competition a sustainable legacy for a great man and also an opportunity for Young chefs to develop and shine on the competition circuit."

The competition is fully supported by the Emirates Culinary Guild, Purple kitchen events, Worldchefs and the Expo Centre Sharjah the home

of ExpoCuliniare and without their generous support this competition would not be possible. This year's sponsor is JM Foods.



TRIP TO SWITZERLAND

Chef Nadun Dhananjaya Bandara of Radisson Blu Hotel Dubai Deira Creek and Chef Rasanka Manoj of Conrad Hotel Abu Dhabi were among the winners of Projekt HUG Tartelettes Contest held at Salon Culinaire UAE 2022. The winners received an all-expenses paid trip to visit Switzerland and the HUG headquarters recently. Here are images from the winners' trip.





chef ID

YOUNG CHEF CHAMPIONSHIP

ERTH'S DUO

Mouad Farji and **Ashish Nautiyal** are both young chefs bursting with culinary ideas despite personalities that couldn't be further apart. When they work together, the two young chefs from Erth Abu Dhabi make the most of their talents

Mouad Faraji

He comes from the welcoming country of Morocco, so hospitality is in his roots. That's probably the reason why Chef Mouad Faraji excels at spreading joy through a good plate of food.

The 31-year-old chef first stepped into the kitchen when he was barely a six-year-old. Since then, simple tasks have paved the way for extravagant culinary adventures.

Interestingly, the chef began his academic career with a bachelor's in science. "Even though I studied physics, I didn't think it was the field for me. Culinary was always around me. My father was in the hospitality industry, working at the front office as a receptionist. So it was easier for me to adapt to this industry."

Rarely do chefs have the good fortune to begin their careers in Dubai's gastronomic epicenter. But Chef Mouad did.

After finishing his culinary diploma, he had an interview with the vice president (VP) of Atlantis The Palm Dubai. Among the 100s of applications, Chef Mouad was hired as a commis at the Sea Fire Steakhouse. "I was 22 when I came from Morocco to Dubai. The beginning was intense, but it's something that helped shape who I am now."

He ultimately received a promotion to demi-chef de partie due to his perseverance. Over the next three years of his career, he had a long relationship with Kiza DIFC restaurant and lounge. "As a sous chef at Kiza, I even worked in a Pan-African restaurant in Nairobi for a year."

In mid-2019, he joined Erth as a senior sous chef at Al Banduga Restaurant. "It's a different place, I have a team of five, and I work closely with them to prepare quality food and delegate the tasks to run a smooth operation."

Chef Mouad firmly believes that one should choose a career that one enjoys. He advises the same to his younger sister. "My younger sister, who is taking some pastry classes, asked whether I thought she should pursue the field professionally. My answer was simple: to choose what she loves." When he is not doing the job he loves, you'll find him playing football or chilling out at the beach.

Someday in the future, he wants to run his own kitchen. "I don't want to sit in



**Mouad Faraji**

the office; I want to be in the kitchen; I want to work with my hands as a chef."

Of course, one day we will witness this easy-going personality running the hot kitchen at a place near a tranquil sea with white sand.

Ashish Nautiyal

Chef Ashish Nautiyal is also relatively new to the Erth Hotel. "I joined the Erth as a junior sous chef in the pastry department after working at Al Habtoor Palace LXR hotel & resort by Hilton for two years," he says.

Eight months after joining Erth, the chef even bagged the opportunity to join the EXPO for six months at the UAE Pavilion in Dubai. "It was a great experience at the Expo. We managed to run the production smoothly with our predefined menu and even served VIP guests, celebrities, and presidents who visited from all over the world."

Maybe it's his amiable demeanor or his receptive nature to positive criticism, Chef Ashish has always managed to get support from his colleagues around him. "You need to realize that whoever is more senior to you has likely been in your shoes before, therefore you should take their guidance to heart."

**Ashish Nautiyal**

Born and brought up around the serene mountains and mythical land of northern India, Uttarakhand, the young chef started his career in the business field, studying Business Administration.

His inspiration to cook in the kitchen came from his cousin. "My cousin was working for Emirates flight catering, and whenever he visited, he used to show me pictures of his dishes and share his culinary stories on baking and pastry."

His keen interest in pastry and the obsession to learn what goes behind those good-looking pastry images eventually led him toward the kitchen.

The 28-year-old chef has been in the industry since 2013, when he started as a pastry and bakery trainee at the Blu MBD in New Delhi, India.

After working for a couple of years in his home country, he got a break in Abu Dhabi with Rotana. Four years later, the pastry commi at Khalidiya Palace Rahyaan, accepted the job offer at Sheraton Sharjah Beach Resort & Spa.

"I then worked at the Sheraton in Sharjah as a demi chef de partie for the pastry section." After 18 months he moved to Al Habtoor Palace LXR hotel.

While traditional Emirati recipes can astonish us with their wealth of spices, sometimes fusion recipes can also take us by surprise. Chef Ashish has learned to play with Emirati flavors by infusing his creativity to give a fusion take on Emirati food. His recipe, Arabian Cheesecake, embodies this spirit of fusion as well.

Being overseas and separated from his family, Chef Ashish has encountered some intriguing situations both outside and within the kitchen. "Arabic and Indian cuisines are completely distinct. Even the hygiene level is top-notch. For my culinary background, this turned out to be a fantastic experience."

When his incessant thinking processes and fusion experiments get too much for him, Chef Ashish finds solace in home-cooked food. "I cook something homely, from the essence of Uttarakhand, a veg dinner including lush green okra and eggplant." Even after spending the whole day in the kitchen, he is never bored of cooking.

In the future, Chef Ashish wants to become an established pastry chef. "I want to become a pastry chef for a good brand and establish a name for myself."

Emirati Vegetable Thareed

Emirati flat bread "regag" layered with organic local baby vegetable stew

REGAG FLATBREAD

All-purpose flour	150 gr
Yeast	10 gr
Sugar	20 gr
Salt	4 gr
Warm water	300 gr

Method

- ◆ In a large bowl, mix warm water with yeast and sugar, allow to dissolve for 5 minutes.
- ◆ Then add in all your ingredients, give a good mix and allow to rise for one hour.
- ◆ After one hour, into a lightly oiled cast iron tawa, drop in a handful of the dough and spread using your hands, or a dough scraper if you are a beginner.
- ◆ Allow to cook for 2 minutes

VEGETABLE STEW

Oil	2 tbsp
Cinnamon stick	1/2 inch
Cardamom	1
Large onion thinly sliced	1
Ginger garlic paste	1 tbsp
Green chilies slit	2
Large tomato chopped	1
Tomato paste	1 tbsp
Chopped coriander leaves	3 tbsp
Bezaar spice	1 heaped tbsp
Turmeric powder	1/4 tsp
Paprika optional	1/4 tsp
Small dried lemon "loomi"	1
Ground cinnamon	1/2 tsp
Ground cardamom	1/4 tsp
Salt and pepper	to taste

Vegetables

- ◆ 2 Organic local farmed baby carrots peeled
- ◆ 2 Organic local farmed baby zucchini cut into half
- ◆ 6 Organic local farmed baby potatoes peeled
- ◆ 2 Organic local farmed baby pumpkin "pattison" cut into half

Method

- ◆ Wash and drain the vegetables and set aside.
- ◆ Heat oil in a saucepan, add the



cinnamon and cardamom and fry briefly.

- ◆ Add the onion and sauté until golden brown.
- ◆ Add the ginger garlic paste and chilies and cook till the onion starts wilting.
- ◆ Add the rest of the ingredients and stir to coat all over. Simmer for 5 minutes.
- ◆ Add the vegetables and coat well with the mixture. Pour in around 2-4 cups of water.
- ◆ Allow it to come to a boil on high flame, then reduce the flame, add salt and pepper to taste.

LOCAL GHEE CORAL TUILE

Water	60ml
Melted local ghee	70ml
Flour	12gr

Pinch of salt

Method

- ◆ Whisk all of the ingredients together until smooth.
- ◆ Coat the pan with about a mm or two of neutral oil with a high smoke point, wait for the oil to heat up then pour some of the tuile batter into the pan.
- ◆ Cook for a few minutes until the bubbles subside and the surface of the tuile starts to look matte. The edges should also start to lift away from the pan.
- ◆ At this point take an offset or small pair of tongs or tweezers and gently remove the tuile. Place it on parchment paper to absorb excess liquid.

Plating

- ◆ In a medium deep plate place the regag

bread in the center using a round shape ring.

- ◆ Pour gently the flavored vegetable broth on top of the regag till it gets moist, add the organic baby vegetables nicely designed, and decorate with the local ghee corals and chervil. Serve hot.

Arabian cheesecake Batheeth biscuit, Rose cheesecake, Raspberry jelly, Saffron namelaka, Strawberry fluid gel, Mango gel, Chocolate soil

BATHEETH SPONGE

Egg White	900 gr
Almond Powder	540 gr
Flour	280 gr
Inverted Sugar	120 gr
Baking Powder	36 gr
Salt	5 gr
Icing Sugar	1000 gr
Butter	900 gr
Batheeth Crumble	250 gr

Method

- ◆ Mix well Egg white and sugar. Add dry item into the mixtures
- ◆ Pour boiling melted butter and mix well. Rest the mixtures at least 4 hours in the chiller.

- ◆ Pour into the mold and bake in the oven at 170°C for 11 minutes. Keep a side.

BATHEETH CRUMBLE

Flour	1000 gr
Khalas Dates	500 gr
Local Ghee	200 gr
Cardamom Powder	5 gr
Fresh Cumin Powder	10 gr
Saffron	1 gr

Method

- ◆ Toast the flour till brown. Add all ingredients together.
- ◆ Mix with your hand while still warm to get the textures.

ROSE CHEESECAKE

Cream Cheese	
Icing Sugar	50 g
Milk	25 gr
Whipping Cream	100 gr
Gelatine	3 gr
White Chocolate	100 gr
Whipping Cream	250 gr
Rose Essence	2 gr

Method

- ◆ Beat cream cheese and icing sugar till creamy.
- ◆ Bring milk and cream to boil, add soaked gelatine and pour on top of white chocolate. Mix well.
- ◆ Pour the ganache into the cream cheese mixtures. At least fold the whipped cream till well combined.
- ◆ Pour into the desired mold. Keep in the freezer for 24 hours.
- ◆ Pour the Raspberry jelly on top of frozen cheesecake and let it set again in the freezer.

RASPBERRY JELLY

Raspberry Puree	500 gr
Sugar	100 gr
Gelatine	15 gr
Rose Water	5 gr

Method

- ◆ Bring to boil puree and sugar. Add gelatine and rose water.
- ◆ Let cool down a little bit and pour down to frozen cheesecake.

SAFFRON NAMELAKA

Milk	2000 gr
Glucose	110 gr



Fish Gelatine	120 gr
Water	550 gr
White Chocolate	3000 gm
Cocoa Butter	10 gr
Cream	4200 gr
Saffron	10 gr
Vanilla Bean	5 gr

Method

- ◆ Bring milk, saffron, vanilla bean, half cream and glucose to boil. Pour soaked fish gelatine.
- ◆ Pour the mixtures into white chocolate and cocoa butter.
- ◆ Pour remaining cold whipping cream into the mixtures and blend using bamix well. Keep in chiller for 24 hours. Beat before using.

CAMEL MILK RASPBERRY FOAM

Camel Milk	1000 gr
Lecithin	10 gr
Cardamom Powder	2 gr
Raspberry Puree	15 gr

Method

- ◆ Warm up all ingredients and infuse for 30 minutes.
- ◆ Use the form kit before plating.

FLUID GEL

Puree	1000 gr
Agar-Agar	12 gr
Sugar	150 gr
Neutral Gel	200 gr

Method

- ◆ Bring to boil puree, sugar and add agar-agar. Let it set in the chiller for 24 hours.
- ◆ Add neutral gel and blend till smooth.

WHITE CHOCOLATE SOIL

Icing Sugar	500 gr
Cocoa Butter	50 gr
White Chocolate	100 gr

Method

- ◆ Melted white chocolate and cocoa butter.
- ◆ Pour slowly into icing sugar. Mix till it becomes a soft crumble.
- ◆ By using a fine strainer, strain the mixture.

RASPBERRY SORBET

Raspberry Puree	1000 gr
Trimoline	8 gr
Sugar	250 gr
Glucose	110 gr
Water	450 gr

Method

- ◆ Bring water, sugar and trimoline to boil.
- ◆ Add puree and mix well. Pour into the ice cream machine. Let it set in the freezer for 24 hours.

Plating

- ◆ Draw a round pattern with raspberry gel using a spinner.
- ◆ Cut Rose cheesecake 3 cm and arrange in the middle of the plates
- ◆ Pipe using leaves tube the saffron namelaka on top of cheesecake
- ◆ Decorates with sugar tuiles
- ◆ Pipe the fluid gel around the plates
- ◆ Pour the foam on top of the raspberry sorbet

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The Susegad Way

Madan Govekar is a chef in his element when he works at the seaside Occidental Hotel in Sharjah. Since his childhood, the humble Goan chef knew that he was meant to spread good smiles and sweet desserts...

Though the sheer opulence of his desserts might lead you to believe that they must be the creation of a lavishly aesthetic chef, in reality, Chef Madan Govekar is a modest man. The creative force behind the desserts at the Occidental hotel is just 34-years-old and has been striving hard to make his name in the pastry game.

Chef Madan left one of the most relaxed state capitals of India, Panjim, in pursuit of seeking a multitude of experiences as a pastry chef. Thanks to these experiences, his pastry offerings are incredibly dynamic and versatile.

A SWEET START

Strolling through the streets of Chimbél, a small town in Panjim, Madan Govekar was like a kid in a candy store. He used to wander between shops, often stumbling at the aroma of the nearby patisserie, and getting bewildered by the pastry shop owners. "It was the beginning of everything for me," says Chef Madan.

As a young boy, he had no idea if he would pick a career in culinary, but he knew he was fascinated by baking. "I still recall there was a local patisserie near my house that had a gorgeous appearance. I often used to visit there with my friends to see the owners bake cakes, and that's what captured my attention."

After graduating from Grade 12, Chef Madan felt he had to confront his



I had to struggle in my early days. But I learned a lot. I even specialized in creating 3D cakes, and they were our best-sellers

propensity for baking. The interest in creating pastries and exploring countless texture and flavor combinations eventually led him to take the next step toward the baking world.

He enrolled at the Indian Technical Institute in Panjim, where he studied the nitty-gritty of culinary science and earned a diploma in food production through an intense course of one year.

Armed with arduous training and his ambitious vision, he joined the New Millennium Bakers, the manufacturing franchise of Monginis in Goa. That stint as a pastry chef was short, but he worked 54 hours a week to fully dip his toes in the craft and widen his knowledge of cakes and baking.

In 2006, he joined Cremeux Gourmet Desserts and Bakes. This proved to be a

career-defining moment for him. He started as a pastry trainee and got promoted to cake decorator and chef de partie. One of the reasons behind this big jump was the support of the then-youngest pastry chef in India - Vincent Dias.

"Chef Vincent came from Dubai to Goa to set up his bakery chain. When I started as a trainee there, we had one outlet and now it covers all parts of Goa."

His collaboration with the expert pastry chef and director of Cremeux was a major challenge, but it turned out to be a vital source of inspiration that shaped his career. "I met the right person at the right time. I had to struggle in my early days. But I learned a lot. I even specialized in creating 3D cakes, and they were our best-sellers."

A couple of years later, the Indian chef secured a job at Sharjah Grand Hotel, now known as Occidental Grand Hotel. "I joined the team in 2009 as a Chef De Partie, and from that point on I worked my way up the ladder to eventually get promoted to the position of Pastry Chef."

A CALM LEADER

Running the pastry operations at a hotel involves a lot of preparation, believes Chef Madan. His day starts with organizing the ingredients, checking all the orders, and preparing for the cake shop. "I am responsible for preparing desserts for a la carte, buffets, functions, tea gardens, banquets, and other outlets. I am also responsible for training the



You won't find a change in my behavior even when I am under pressure. This is because I keep calm and try to meditate within myself



Commis, Chef de partie, and Assistant Pastry chef and working on innovating new recipes and menus."

With a team of four members, he is working towards running all the operations smoothly. The challenges are plenty, but he keeps himself and the team motivated by being loyal to the job." Cooking should come from your heart and every day when I work here I feel like cooking and that is what keeps me going."

Even with a limited team and fast-paced kitchen environment, Chef Madan has a calm demeanor that helps him manage the schedule of the culinary co-workers and follow all the work and responsibilities given by the executive pastry chef. And this personality comes from his approach to living a Susegad Way of Life.

"As a Goan, we call ourselves susegad'. We complete our responsibilities but we avoid taking much stress about it," explains the Chef.

Susegad, which comes from the Portuguese word 'sossegado' is the quintessential Goan way of life that emphasizes feeling contentment and having a stress-free manner of living.

And that is what is reflected when he handles situations laden with deadlines and pressure.

"You won't find a change in my behavior even when I am under pressure. This is because I keep calm and try to meditate within myself. The best way is to focus on categorizing the orders and prioritizing your work. That's how I overcome tough situations by just working step by step."

Chef Madan continues to maintain a long-standing relationship with the Grand Hotel even after it was taken over and rebranded. He decided against switching hotels for reasons other than the beachside view, which reminds him of Goa.



Pastry is both an art and a science, and that's what makes it amazing. Unlike other cuisines in the kitchen, you follow proper measurements

"Why move when I can learn and improve myself in one place? Besides, I adore this location, the serene beachfront setting, and I get all the unwavering support of my executive chef, Maurice Kezman, and my teammates," says the chef.

UNDERSTANDING THE BUTTER, SUGAR, AND EGG

Chef Madan's desserts these days involve a lot of tropical fruit appearance. "Our menu varies seasonally. We have a different menu during the summer. We also do a lot of French pastries. We currently have fresh and tropical fruits on the platter because it is a bit cooler in the season.

His approach to pastry-making is to create a dessert that involves the additional taste of vision around the main ingredients - butter, sugar, egg, milk, and baking powder.

"Pastry is both an art and a science, and that's what makes it amazing. Unlike other cuisines in the kitchen, you follow proper measurements. Otherwise, the recipe could be a disaster. A gram or two can change the final product. Additionally, it can be visually creative. What you do with the chocolate-you make a showpiece or caramel decoration."

When it comes to his presentation style, he prefers to keep it simple enough

so that it can be followed by his team. "When you are busy with multiple orders, you cannot follow the complicated style of presentation. Right now we have limited staff. I have to do something which my juniors can easily follow. The dessert should be delicious, fast to prepare, and beautifully presented."

Chef Madan constantly keeps experimenting with new techniques and tools to make a difference in his pastry. But what inspires him to bring his A-game every day is the sizable library that he has at his home. Reading is not merely a pastime for him; it is one of the factors that has honed his international vision.

"I go to books for inspiration when I need to come up with a new dessert dish. I am an avid reader and I follow pastry chefs Christophe Michalak and Antonio Bachour."

PERSONAL LIFE

Working in this industry, not only gave him the freedom to express himself creatively but also allowed him to deal with stage fright. A calm person, Chef Madan was once put in the spotlight when he was representing their hotel at one of the events at the Sahara Mall in Sharjah.

"I had never been on stage before, and it was the first time I faced an audience, but witnessing people being intrigued about the recipe and their enthusiasm for the demonstrations helped me overcome my stage fear," explains the chef.

Within 4 weeks, Chef Madan's product demonstration not only managed to gather a huge crowd at their space but also caught media attention. "People started seeking baking tips! It was an overwhelming response because they were awed to see how the pastry is truly created."

Being a pastry chef is definitely not a glamorous job. But that doesn't mean Chef Madan discourages a young chef from approaching him with a question about a career choice in pastry.



I go to books for inspiration when I need to come up with a new dessert dish. I am an avid reader and I follow pastry chefs Christophe Michalak and Antonio Bachour





"Whenever a young chef approaches me for advice, I tell them to just go for it. You always need to end a wonderful meal with dessert. We are present for every occasion."

On the family front too, life is sweet right now. Chef Madan and his wife are parents to a 3-year-old son. His wife is an insurance underwriter with expertise in the automobile sector.

His mother along with his elder brother is in India. "My elder brother is a chef and he too is working at Cremeux. Being a freelancer, he never picked a particular profession, but after seeing me as an inspiration, he chose culinary as his career, and now he is happy with his work."

In the distant future, he hopes to have his pastry brand back in India. "At some point in time, I want to have my brand

of pastry shops not only in Goa but across India."

"Who knows when, or maybe soon," he says with a cryptic smile. With that quiet confidence, we are sure he will make a big splash in the pastry game!



Lemon grass passion fruit cheesecake

Ingredients

Arla Pro Cream cheese 34%	562 gram
Icing sugar	125 gram
Arla Pro High Stability cream	250 ml
Milk	125 ml
Gelatin	15 gram
White chocolate	125 gram
Passionfruit puree	50 gram
Lemon grass	1 stalk coarsely chopped

Method

- ◆ Soak the gelatin in cold water. When soft, squeeze the water out and set aside
- ◆ In a mixing bowl cream together icing sugar and cheese with pedal attachment
- ◆ Boil milk and add lemongrass, chopped, later strain the lemon grass, add white chocolate and gelatin
- ◆ Whip 250 ml of cream in a mixing bowl.

- ◆ Fold in the whipped cream to the milk mixture and set a side
- ◆ Add passionfruit puree to the mixture

BISCUIT BASE

Digestive biscuit	250 gm
Lurpak butter (melted)	100 ml

Method

- ◆ Crush the biscuit add butter
- ◆ Line the biscuit mixture in desired molds

MIRROR GLAZE

Sugar	120 gram
Orange color	
Liquid glucose	120 gram
White chocolate	110 gram
Gelatin	10 gram
Condensed milk	75 ml
Cold gel	65 gram
Water	75 grams

Method

- ◆ Soak the gelatin in cold water, when soft squeeze the water and set a side

- ◆ In a pan add sugar, liquid glucose and water bring to boil and add gelatin
- ◆ In a bowl add white chocolate and pour the mixture on to the chocolate
- ◆ Stir in the condense milk and cold gel and mix
- ◆ Add orange color, when the mixture is reaches 36° c degree its ready to use

Set 4 Assembling

- ◆ Pour the cheesecake mixture in molds lined with biscuit base and keep in freezer to set at least for 6 to 8 hours until frozen
- ◆ Remove the frozen cheesecake from the freezer and cover it with mirror glaze
- ◆ For the garnish some white chocolate décor and passionfruit pulp.

KITCHEN ACE

Chef **Karsten Gottschalk** draws on his childhood memories and a wide range of experiences to create sumptuous cuisines. The living legend is proof of the statement 'nothing comes easy in life'. He has held his baton for decades in the hospitality industry, opening his restaurant and even running the Gulf's popular meat processing company

Dubai has many incredibly talented German-born chefs residing in its midst. One of them hails from Hamelin, home to the enigmatic Pied Piper, and is named Chef Karsten Gottschalk.

The 60-year-old chef has experienced a fruitful career that has covered everything from opening his restaurant, appearing on news channels, catering for the Armed Forces Officer Club, to being the Assistant GM and Executive Chef at JMM Meat Processing.

JM Foods is one of the leading suppliers of premium meat, poultry, and seafood products across the Gulf region. Chef Karsten is spearheading the production operations. "I have a great team that every chef or manager can dream of!"

"We work together at the Halal certified facility to make sure the quality matches the standard, and everything runs smoothly in the team so that we can present quality JM Food products in the UAE market," says the chef.

Chef Karsten is certainly keeping this project close to his heart, even visiting hotel chains and culinary departments



I could fall over and break my leg while playing tennis, and I could not have anything, or I can burn my tongue while cooking. But at least tongue burn heals faster

to demonstrate the products for both retail and HORECA establishments.

"I go out with some of the sales team members, pushing JMM in the market through product demos and showing the chefs our premium range of products."

Moving from being a chef at a high-end restaurant to working in a factory had its obstacles. It was a completely new concept, but he had the backing of his managing director Rajan JS and the team members who made the switch as simple as possible for him.

"I have been here for the last seven months and we have improved a lot in the factory. I see a different style of working here, and every day there is something to learn."

Within eight months of his arrival, Chef Karsten, a quick learner, and a flexible person helped the company get a grade hike from B to A by the municipality.

Those skills he caught from an early age - his mother did not fancy cooking, and he got his initiation into the kitchen, making his custard and understanding the basics of cooking.

But his journey of becoming a career chef was more than the push he received to cook in his childhood.

Chef Karsten was the youngest tennis master at his club. And if he had been competing, he would have been a professional player, even a coach for a team! Meanwhile, his interest in cooking locked him in a tight spot to choose between the two.

"I did culinary training for two weeks in the kitchen through my school. Simultaneously, on the weekends. I also enjoyed playing tennis. So, I had two



The UAE was a big family. Everyone knew each other, including the chefs. It was easier to work since there was less paperwork, but we still had standards



options. I could fall over and break my leg while playing tennis, and I could not have anything, or I can burn my tongue while cooking. But at least tongue burn heals faster," says the chef in jest.

Making a more permanent shift in the kitchen was an obvious next step, and it was not long before he started a three-year apprenticeship at the Hotel Zur Krone in Germany. "I finished my Cooking Diploma and apprenticeship, and from there on, I moved to England to work as a Chef De Partie for Sheraton Skyline."

Chef Karsten quickly developed a network within the industry, which would go on to broaden beyond Europe to the UAE. "After two and a half years, a chef at Skyline asked me if I would like to go to the Middle East. I looked up on the map to see where Abu Dhabi was in the Middle East, and then I said yes," recalls the chef.

When he joined Sheraton Hotels & Towers, Abu Dhabi in 1987, things were different. The culinary scene in the 90s had its charm. People used to indulge in dining only while traveling or on special occasions. Now no reason is needed at all.

"The view from the Sheraton was different, and yesterday I went to the Sheraton again and it was all blocked off. A lot has changed. At that time, there were fewer suppliers, but good ones. The UAE was a big family. Everyone knew each other, including the chefs. It was easier to work since there was less paperwork, but we still had standards."

Back in 1987, restaurants saw a surplus of staff and limited suppliers. However, developing a broad skill set served the chef well during this transitive environment. "I was chef de partie at La Mamma Italian restaurant. I moved to the central kitchen to work on specialty nights, either in the morning or evening, and I got promoted to sous chef."

After five years at the Sheraton, the chef returned to Germany and



Coming back to Germany was refreshing. It allowed me to learn more about seasoned ingredients and German cooking

joined a three-star restaurant in Calw, Stuttgart. "Coming back to Germany was refreshing. It allowed me to learn more about seasoned ingredients and German cooking."

This understanding of production and his robust cooking skills continue to guide him today. In 1991, he moved back to Abu Dhabi, where he spent just over a year at Al Jazira Hotel as an Executive Chef.

"One of my good friends from Abu Dhabi, who also happens to be the Area Director of the hotel, asked me if I would like to go from an 80-room hotel to a 170-room hotel. So it was an instant yes from my side."

Not one to shy away from a hurdle or two, the chef switched up the restaurant at the hotel completely. He launched the hotel's F & B division and created a wonderful synergy with the staff.

He later went on to join the Holiday Inn Hotel group in Bahrain. During his five-year tenure as an executive chef, he not only introduced Oktoberfest but also worked on lavish embassy functions, raft races, and concerts to cater to more than 10,000 guests.

"I worked on several large events, including one of the largest Oktoberfests in the Middle East, which drew over 1800 people. It was both intriguing and difficult since we used to work with two

and a half tonnes of meat that were brought in from Europe every year for the buffet. It was only a one-day event, yet it remains one of the highlights of my professional career."

Once he left Bahrain, he went to establish and reopen a five-star hotel, Al Diar Siji, in Fujairah. It broadened his expertise, from the kitchen to the front office, where he even undertook PR and advertising techniques. This came in handy when he decided to give something back to his hometown and launched a bistro in Hamelin.

Hamelin's Headstrong Chef

2002 was a big year for Chef Karsten. Besides establishing a bistro in Germany, he also got to spend enough time in his hometown and rekindle his relationship with his friends. From day one, the restaurant's elegantly plated dishes, most of which were produced using local ingredients, caught the attention of the residents.

"It was a bistro-style restaurant called 'GrünerReiter'. Opening a bistro was challenging for me because I was doing this on my own. I hired a chef and a few servers, and my entire family pitched in. Within two years of operation, we earned two stars. It was performing well, but I chose to return to the Middle East."

Chef Karsten returned to Abu Dhabi when he got a chance to work as a Corporate Executive Chef at one of the biggest caterers in the UAE, NCC. It was not easy for him to work on a tight budget; nevertheless, with the support of his team, he managed to establish new standards for the business.

"I worked at NCC for 13–14 months, and then I got an offer from the Armed Forces Officer Club & Hotel Abu Dhabi, now known as Erth. It was a 600-room hotel with a lot of outlets and catering facilities. We worked on a lot of tenders and contracts all over the UAE."

He adds, "One of the biggest challenges



One of the biggest challenges was catering during Iftar. We used to start the day by providing 15 to 20 thousand meals, and towards the end of the day, that number rose to 25 to 30 thousand



was catering during Iftar. We used to start the day by providing 15 to 20 thousand meals, and towards the end of the day, that number rose to 25 to 30 thousand."

His unconventional approach to organizing catering services for 30,000 people for Iftar during Ramadan also attracted media attention. "Over there, CNN, Sky News, Kerala channels came once to cover the catering operations during Ramadan. It was like clockwork. We had a staff of 180 to 190 in the kitchen and around 320 to 350 additional team working for this special occasion. We all worked closely and never had any failures."

From Erth, he moved to work as a Royal Executive Chef at ADN Compass Palace division. "Last year, in 2021, I left the palace division to open a restaurant in England with my son Nathan. We started a nice restaurant in Market Harborough called Nossa, and we made it quite well. "

Nuances of Passion, Perseverance, and Apprenticeship

His advice to young chefs is to have passion and perseverance. "Many youngsters avoid spending weekends or giving extra hours to refine their craftsmanship. There is a tremendous amount of practice and hands-on experience toward great cuisine."

One way to get hands-on experience from the outset is through an apprenticeship. Exposure to different styles and gaining an inside perspective on the industry could give chefs a head start toward mastering the art of articulation. "You need a good apprenticeship to move forward. You need good hotels that challenge you; where they don't just ask you to peel onions, but also show you the right path."

He adds, "I did my apprenticeship at the age of 18 and for three years with all tenacity." Without passion or drive, learning new things won't come naturally. And this can only happen



Without passion or drive, learning new things won't come naturally. And this can only happen when you love your job

when you love your job. You have to love your job, even if you work at the front office or in the kitchen."

Truly, the only way to do great work is to love what you do.

Many Shades of Chef Karsten's life

Most hobbies develop spontaneously as a part of one's childhood. However, in an age where we are engrossed in mindless Netflixing, it can be a struggle to maintain childhood hobbies as an adult. But that is not the case for Chef Karsten.

An avid tennis player in his youth, he still follows tennis at the age of 60. His love for tennis even got him a chance to see the legendary Boris Becker toss the ball during a match on one of the courts. "I was 16 when I became the youngest

club master of our club. I played some invited tournaments too."

Even as he grew, there was no dissolution in his enthusiasm for tennis, and presumably, it also helped him to unwind from his daily chores. "I have even played first-division tennis against professional players who were chefs, here in Abu Dhabi. I was one of the best tennis players at that time in the UAE. "

And his pastime is not only limited to the rectangular court between the strung rackets and ball. He also enjoys the burst of energy that he receives every morning while spending time with his pets. Currently, Chef Karsten cares for three dogs and a cat with his wife. "My wife and I admire animal action and education. I still recall that while I was in Abu Dhabi, where we adopted two dogs, every Friday we traveled to different locations and fed cats and dogs."

His wife has been the prime supporter of his success. The two met at the Sheraton hotel while he was working there as a sous chef. "She is the driving force behind my success. She moved around the Middle East quite often, and I thank her for all this success now."

His elder son followed in his father's footsteps to become a chef. While he is attempting to carve his culinary route outside of his father's shadow, his second son and daughter are not far behind in their quest for independence. His second son is a personal trainer, and the youngest daughter is preparing for college. The three always stood behind their father to help him venture and move forward.

Chef Karsten views courage as taking that initial step into the unknown, which may lead to greater things. That might be one of the reasons why he is not afraid to set up a new venture in the distant future. "One day, I may have another venture for myself. I don't know what and where yet, but I am confident that I will not just sit and wait."



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November 2022 *Gulf Executive*

POWERING THROUGH SETBACKS

Chef **Shibin Muhammed** is a culinary maestro who is known as the 'hotel pre-opening expert'. More recently, he has reimagined the concept and menus of Residence Inn Sheikh Zayed Road, Dubai. One thing he never fails to preach is that no mistakes means no change!

From lush green cashew fields to sumptuous seafood: the multi-cuisine virtuoso Chef Shibin Muhammed draws inspiration from Kerala's natural bounty, his childhood memories, and contemporary trends whenever he plates for guests. Every dish he puts on the menu seeks to invoke nostalgia while bringing together ingredients, culture, and a burst of emotions.

While growing up in Kollam, the southern gateway to the Kerala backwaters in India, Chef Shibin was always surrounded by fresh seafood delicacies that gravitated him to take a step toward the hospitality industry.

Back then, in India, choosing a career in gastronomy was not considered very rewarding. Being the first one in his family to take up a culinary course, the chef was at sixes and sevens with his career decision. However, it was his family's reassurance and support that helped him sign up for Hotel Management and Catering Technology at Munnar.

Eventually, he joined the hotel management course, with an interest in working at the front office. But as time went by, the chef wondered what transpired behind the opulent interiors of the restaurants that served exquisite platters of food to his table.

"Before joining the training, I was keen to learn more about the front office to get strategic hotel managerial



I like to put myself at the heart of my team to achieve results and still have some fun while working. We try to improve each day as much as possible in the kitchen

positions. However, when I went for training, I realized cooking was like art and indeed I belonged in the kitchen to accentuate this art.

Like modern art in a museum, dishes also tell a story. And Chef Shibin decided to take up the mission to master this art by learning the nuts and bolts of cooking. In no time, he made his way from India to the UAE, climbing up the ladder to become an accomplished chef with an award-winning menu preparation background.

After relocating to the UAE and spending several years working as an Executive Chef with the pre-opening teams for several marquee properties, Chef Shibin stumbled across Marriott Residence Inn Hotels on Sheikh Zayed Road.

Every morning, Chef Shibin and his

team of 40 chefs and 18 stewards prepare 800 to 900 breakfasts since the renovated hotel opened its doors earlier in June this year.

"At our Residence Inn hotel, we have 430 residential rooms. A complimentary breakfast is often provided to the hotel visitor who makes the reservation. On average, we prepare around 800 breakfast meals every day. The majority of us remain late into the night or arrive early to fulfill the tasks at hand and serve the important meal of the day on time."

When it comes to leading his team, Chef Shibin is often described as a team player. The 40-year-old chef prefers to cook along with his team so that he can teach them to acknowledge their errors and grow a little each day.

"I like to put myself at the heart of my team to achieve results and still have some fun while working. We try to improve each day as much as possible in the kitchen."

As an executive chef who prepares several cuisines, including international, Asian, and Italian cuisine, Chef Shibin believes in serving quality food that would make the guests come back for more. So what makes his cuisine so special? Probably his stem-to-stern approach to cooking and the holistic expression of culture and creativity is not only seen on the menu but even during the day-to-day operations.



When I went for training, I realized cooking was art and indeed I belonged in the kitchen to accentuate this art

*Mohsin Muhammad
Executive Chef*



"I describe my cuisine as having a texture of emotion, a flavor of creativity, and a presentation of culture. Having a heart for culture, a mix of emotions, and creativity to enhance international flavors is always my main priority."

The Lone Maverick

From being a small-town boy from Kollam, who had an ample love for seafood and helped his family in the kitchen, to becoming the executive chef at Marriott's Residence Inn, he has traversed an eventful path.

As part of his culinary education, he interned at Leela Kempinski and Taj hotels. Working relentlessly for 16 hours a day, he managed to gain an overview of the industry. "We were a group of ten

when I was training at Leela, all trying our hardest to master different cuisines. But 9 people departed, and I was the only one who had been doing the training for more than 6 months, working at least 16 hours a day in the kitchen."

After finishing his training period, there was no way of stopping the bright chef from getting opportunities. From 2007 to 2011, he worked at Hotel Fort Munnar, Radisson Blu Sharjah, Rose Rahyan Rotana Dubai, and Ramada Resort in Cochin, growing from the ranks of operation trainee to sous chef.

A major break came to him while he was working for Hotel Raviz at Kollam. "I worked as an Executive Sous Chef at ITC in Kollam, managing their 4 food and

beverage outlets as well as successfully opening their restaurant."

It was his track record and determination that impressed the General Manager and executives at Golden Tulip Althanyah, Dubai. "In 2013, the GM of the hotel interviewed me for the position of executive chef, and he was instantly convinced that I was the right fit to be on his re-branding team."

What he assumed would be a one-year gig turned out to be for three years. In 2014, he became the cluster executive chef at the Golden Tulip Al Barsha & Althanyah Dubai, where he introduced a new purchasing and costing system and generated a significant increase in F & B sales with the launch of the Brunch concept.

Hotel Pre-Opening Expert

On the move yet again, Chef Shibin went to Oman to start his long relationship with IHG hotels, as an Executive Chef at Crowne Plaza Duqm. "I led a team of 32 chefs and 16 stewards, handling 4 outlets, and generating a total revenue of \$5 million yearly. In 2018, I also won the 2018 National Winner Food Check Winner for the EMEA Region."

Working with pre-opening teams became one of the fortes of Shibin's career. Over the course of five years, he opened five-star properties, including the Blue Diamond Al Salam Resorts in Fujairah and the Hyatt Regency in Cairo.



I describe my cuisine as having a texture of emotion, a flavor of creativity, and a presentation of culture



And if you wonder, handling the pre-opening must have been a grueling task for him. Then, you are wrong! For Chef Shibin, every day is invigorating. Even on rough days, he is always ready to roll up his sleeves and work on resolving issues.

Mistakes being the best Teachers

When Chef Shibin moved to Dubai, he was only 29. The structured and composed environment at the Golden Tulip Hotel gave him enough room to make mistakes and learn from them. "Back in India, we used to work for hours and hours on a certain menu. Since we were working in shifts in Dubai, I got ample time to finish my duty and spend an extra 2-3 hours learning different cuisines from chefs. "

"This also gave me a good spot to try my best and learn from mistakes." The focus to improve sure did pay off as he achieved the Best Management Award for Golden Tulip Hotel UAE.

His advice to young chefs is fairly straightforward. "Cooking is a lot like life. And making errors is part of life. You must be patient and not be embarrassed to make errors. It is a part of the learning curve where you will only learn if you



Cooking is a lot like life. And making errors is part of life. You must be patient and not be embarrassed to make errors

make mistakes. It's critical to examine "what went wrong" and "what could have been done better."

In the near future, Chef Shibin plans to get the next role as the Director of Kitchens. When it comes to his long-term dream, he wants to move toward the corporate level of the culinary world. Would this mean an end to his involvement in the kitchen? "No," responds the chef.

He adds, "If you get corporate, you can create new recipes, new dishes, and

especially train young chefs." Unlike before, several places now have young chefs with great passion. This makes it more essential to train young chefs and make them fit in the kitchen."

The chef also acknowledges that apart from learning recipe variations in the confines of the kitchen, it is vital to interact with future leaders and chefs to grow in this industry. He appreciates the power of networking, which has enabled him to get an influx of fresh perspectives and keep abreast of new trends. A lot of advancements in his career have also happened with the support of the Emirates Culinary Guild.

"The ECG has assisted me in connecting with others, developing myself, and increasing trust for the end team and hotel cooks."

And "Yes! I would be interested in helping the executive team to move forward," was his answer when we asked him if he would consider being at a senior position in ECG. He says, "I will continue to work closely with the Emirates Culinary Guild. I have been a part of the marshaling team, supporting competitions and events. Recently, I even received the senior judge certificate during the Worldchefs Congress held in Abu Dhabi in 2022."

The father of two small kids, together with his wife, is content with the way their lives are unfolding. The 4-year-old youngest daughter is already on her way to becoming a young chef. " My youngest daughter, who is 4 years old, loves to cook small sandwiches and other dishes. She gets very happy when she wears my chef's uniform. She is very proud of it. "

Chef Shibin says his daughters always actively participate in competitions and their school's cookery shows to create meals. An encouraging father, Chef Shibin never misses a chance to help them learn from their mistakes and see the good side of getting things wrong!





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Healthy eating is a kid's new superpower!

On International Chefs Day, ICCA was pleased to host Nestlé for Healthier Kids, a program in partnership with Worldchefs at its state-of-the-art facility in Dubai

Around 30 kids in the age group of 6-10 years from various schools around the UAE participated in the initiative. The main theme of this initiative was to educate kids about the importance of healthy eating, introduce kids to the culinary profession, and also teach them good eating habits that they can carry with them for life.

For ICCA, this initiative is close to its heart since the centre is committed to supporting United Nations' Sustainable Development Goals (SDGs) and being part of initiatives that encourage, sustain, and protect the ecosystem surrounding food.

Detailing the program's initiative and highlighting WorldChefs and ICCA

Dubai's involvement, Ayca Koc, Food Business Manager-MENA, Nestlé, said:

"Nestlé for Healthier Kids is a global Nestlé initiative, one that was born out of our interest in our future as well as the future of our kids. Since nutrition starts in the kitchen, with chefs and the kids being important links in that cycle, this initiative becomes a great



platform to talk about healthy eating and nutrition. We are grateful to Chef Uwe and his team and ICCA Dubai for supporting us year after year in this initiative that is so important for Nestlé."

Eating healthy can be delicious

Healthy eating practices may be the norm but making it exciting and fun is no walk in the park. In fact, challenges abound. This is where Nestlé comes in with its expertise. Chef Elie Lteif, Culinary Advisor, Nestlé NP Professional, UAE/Oman said: "Health, nutrition, and sustainability are very important topics for Nestlé and form the basis of the Nestlé for Healthier Kids. What we try to do is not only teach kids about healthy food but also that cooking can be fun and enjoyable, which was very evident during the cooking session at ICCA today.

The time is right for kids to be healthy and eat right. And we couldn't have asked for better partners than Chef Uwe and his team and ICCA Dubai to organise this event."

Tips to incorporate healthy eating into our daily life

Eating healthy is a challenge for most families since we live in a busy, fast-paced world leaving very little for elaborate nutritious meals. Joumana Dabbagh, Head of Nutrition, Health & Wellness, Nestlé MENA, dispelled myths about healthy eating and shared tips



Healthy eating is a lifelong behaviour. Today, that is the message we want to send across to the kids

with parents and families in the UAE. "Healthy eating is a lifelong behaviour. Today, that is the message we want to send across to the kids. And some tips that I would share for parents are: pre-plan your meals; involve your kids in the food preparation; let them suggest the recipes, always try new recipes, and above all be creative."

Healthy food choices and their positive impact on our future

Understanding the balance between sustainability and nutrition is now more important than ever. Chef Uwe discussed how encouraging and inculcating healthy eating habits in children with a focus on sustainability is an initiative that we need to do more often. "With regards to sustainable food practices and nutrition, one doesn't work without the other. It's a must that they work together. For kids, it is the right age to instill such healthy eating habits and the best way to do this is by involving them in cooking, and getting them excited about the process. Today, even if just a handful of kids show their parents what they have done then we have won. We are grateful to Nestlé Professionals and ICCA for this opportunity, but we must do it more often, if not for us but the future of our world."

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The Guild Meet

Last month's Emirates Culinary Guild meeting was hosted by Chef **Amgad Zakiand** and his team at Ghaya Grand Hotel. The event saw a spectacular turnout of senior chefs and members of the Guild. The meeting saw Chef Uwe and Chef Andy lead the conversation around recent culinary events and the exciting projects that lay ahead. Here are moments captured at the event.



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WINNERS GALORE!

The Emirates Salon Culinaire took place under the same roof as the Worldchefs Congress in Abu Dhabi this year. It showcased delicious plates in all its glory. Here are more images of winners (continued from last issue)





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newmembers



Gabriel Estrella Talenti, Director of Sales for Alto-Shaam Middle East & Africa, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

Alto-Shaam is a recognized leader and innovator in the global foodservice equipment industry, dedicated to meeting and exceeding customers' expectations at every touchpoint.

With headquarters and manufacturing in Menomonee Falls, Wisconsin, USA, Alto-Shaam proudly provides foodservice equipment solutions to more than 90 countries globally.

Founded on innovation in 1955, Alto-Shaam continues to pioneer hot holding, cooking, and merchandising equipment solutions that fulfill industry challenges and growing demands.

PRODUCT INNOVATIONS

Keeping food that has been cooked to perfection hot until the moment it is served demands the gentle precision of Alto-Shaam's first innovation, patented Halo Heat® technology. With a wide variety of sizes and styles

ALTO-SHAAM®

of heated holding and merchandising solutions available, any size operation can maximize quality and minimize food waste.

Taking Halo Heat one step further, our Cook & Hold Ovens introduced low temperature cooking and holding to the industry. Designed to produce higher yields with top-notch food quality, our Halo Heat technology evenly surrounds food without the use of extremely hot elements, added humidity or fans. This gentle, radiant heat leaves food full of moisture and flavor, resulting in higher yields.

A centerpiece in most kitchens, versatile combination ovens provide efficient and consistent food production, doing

the work of a convection oven, kettle, steamer, fryer, smoker, and more.

Introducing another cooking category to the industry, revolutionary Vector® Multi-Cook Ovens offer up to four ovens in one—each chamber with independent temperature, fan speed and cook time control. Cook up to four different food items simultaneously with no flavor transfer for an unmatched volume and variety of food.

The secret to more food, more often with the highest quality lies in exclusive Structured Air Technology®. Taking the Multi-Cook platform one step further, Converge® Multi-Cook Ovens pair Structured Air Technology with controlled humidity for unrivaled cooking power and flexibility. Steam, air fry, bake, grill and more at the same time—all in a compact, ventless footprint. The addition of water also allows for automatic, self-cleaning to significantly reduce labor.



Duygu Ozpaksoy, Food Services Sales Manager - Middle East Africa Barilla Middle East FZE, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

When it comes to pasta, quality is key. That is why **Barilla** – the leading brand of pasta in Italy – is a favorite of foodservice chefs. Whether serving the needs of restaurants, hotels, caterers, and other foodservice operations, our full line of versatile Barilla products brings excellence to any menu. And today, affordable quality has never been more important.

Barilla is an Italian family-owned food company. Established in 1877, it's now an international Group present in more than 100 countries. A world leader in the markets of pasta and ready-to-use sauces in continental Europe and bakery products in Italy, the Barilla Group is recognized worldwide as a symbol of Italian know-how.

Barilla is always committed to guaranteeing the highest level of food quality and safety. The Group has adopted stringent international standards, thanks to which it pursues



continuous improvement in quality. Barilla Pasta is produced from the highest quality 100% Durum Wheat.

Durum wheat is a hard wheat that when milled properly produces high-quality semolina, with a high content of protein and gluten. These attributes, along with the compact structure of semolina, allow Barilla Pasta to maintain its cooking consistency and delicious flavor.

Barilla is committed to contributing to the achievement of the United Nations Sustainable Development Goals. All our products and brands must bring

the world food that is good, healthy and sourced from responsible supply chains, inspired by Italian lifestyle and the Mediterranean Diet.

It is a mission we intend to pursue from field to fork and which has an immediate impact on people, in terms of the initial enjoyment of taste, the energy over the following hours and the many years of wellbeing.

Food service range

- ♦ Our classic Pasta: Long and short cuts in 1kg, 3kg and 5kg packs – Express cooking and suitable for double cooking
- ♦ La Collezione : Elevating dishes from everyday to gourmet with Barilla Collezione Speciality Pasta range "Fettuccine, Lasagne, Casarecce, Tagliatelle, Mezze Penne Tricolore
- ♦ Good for you: Whole wheat, Gluten free, Organic and our new legume range "Chickpea and red lentil"

newmembers



Radwan Mouselli, Sales Manager, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

Emirates Snack Foods (ESF) has been distributing products from leading and unique international brands in the UAE for over 20 years, covering a wide range of Food Service and Grocery, including ingredients and packaging products. Recent portfolio additions have been in the Health and Wellness area which is expected to grow fast.

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 (corporate chefs and baristas) use for product demonstrations, training and recipe formulation.

ESF's direct distribution in the UAE to its Retail and HoReCa 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: our dynamic warehouses are equipped to cope with a multitude of logistical demands, including higher volumes.

Established in 1996, Emirates Snack Foods (ESF) quickly developed into a prominent player in the marketing and distribution of premium food products and ingredients in the Food Service and Retail markets in the UAE. ESF is the sole representative in the UAE of a multitude of top international food brands: managing the importing, storage,

marketing, sales and distribution, with dedicated in-house resources.

The ESF team is continually inspired by the quality of their brands, and driven by their passion for food. Throughout the year ESF carries out varied brand building programs, including product demonstrations and participates in prominent exhibitions and events to creatively showcase its portfolio and client services in the UAE.

In addition to product demonstrations in client kitchens, ESF also organizes full scale brand building events where a comprehensive program involving a multiple of its brands takes place in leading F&B locations, as well as dedicated facilities such as the Emirates Academy of Hospitality, Emirates Culinary Guild meetings and culinary art schools. Partaking in food and beverage exhibitions and culinary events represents a large part of ESF's calendar.



Andjelka Pavlovic, Trade Marketing Manager, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

HK Enterprises has been serving the UAE food industry with world-class products in the frozen and non-frozen category for over thirty years. Today, we are one of the leading suppliers of frozen chicken, beef, lamb, mutton and vegetables.

The group's success is based on a team effort to provide our clients with the best service at the best price. Our volume purchases ensure we pass on the savings to our customers. Our sales team and our own fleet of specialised vehicles ensure smooth and timely deliveries.

After having acquired a loyal customer base in the UAE frozen food industry, it was only natural for HK Enterprises to expand its product line. Hence, in 2001



HK ENTERPRISES

the gourmet / non-frozen division was founded, with the aim to provide our customers with a one-stop solution for all their foodstuff requirements.

We wanted to compliment the protein supplies of the frozen division with rice and oil. Over the years, the gourmet division has grown exponentially. Today, not only are we one of the largest distributors of rice but also one of the leading suppliers of a vast range of food products to the hotels and restaurant chains in the UAE.

We have over 50 global brands in our portfolio and distribute over 12,000 SKUs daily. Top-of-the-line brands are sourced globally, catering to the high standards and diverse needs of our clients. As a supply chain partner to our customers, we go the extra mile to ensure that whatever their foodstuff requirement may be, we fulfil them to their satisfaction with our strong sourcing strength, locally and globally.

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newmembers



Mr Rajan J.S., Manager Director and Maikel Cooke, Sales Manager, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

JM Foods LLC is the ultimate source for all your food and beverage requirements. A private owned company, established in 1996 that relocated to new premises in Dubai Investment Park. JM Foods boasts an extensive variety of the finest produce sourced from leading suppliers across the globe. We are passionate in everything we do and take pride in our commitment to our ethos- Quality promised quality delivered.

JM Foods LLC fully operational warehouse comprising of a 20,000 square feet temperature controlled ambient storage area and chiller and freezer storage of over 350 metric tons. JM Foods also offer training facilities to our customers inside our very own product development kitchen located inside our premises for menu ideas, butchery trainings and even up selling techniques for the Chefs and F & B professionals handling our products.

Our team is constantly developing



new ways to service our customers better, we believe in working with our customer and understanding their needs and we have the correct team in place to offer full support from finding the correct product to the end product served to the consumer.

JM Foods is very happy to announce in 2016 the opening of its very own state of the art meat processing plant JMM Meats which boasts an 8,000 square foot production area and chiller and freezer storage of 70 metric ton for finished product. This addition to our services will

enable us to offer pre portioned meats and poultry offering a wide range of products to our customer's specification for Horeca and Retail. In addition to this we have also opened separate offices for export and can now service Muscat, Qatar, Oman, Bahrain, Kuwait, Seychelles and Maldives with our extensive product range. We have strategically put the correct systems and operations in place to become one of the top food distribution companies as we move closer to Dubai Expo 2020.



Manisha Dissanayake, Regional Sales Manager, Cindy Storm, General Manager of Operations ME, Peachtree Foods ME, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

BEYOND BREAKFAST

For some, breakfast is a story told between servings of scrambled eggs or honey-drizzled pancakes. For us, breakfast is a story told by consistency, quality, and an elevated customer experience. It's all about making a memorable meal from start to finish. Because when guests remember their breakfast experience, they'll remember your brand, too.

The POPCAKE® machine is the world's first fully- automatic counter-top pancake making machine. This patented machine cooks fresh, piping-hot pancakes at the



single press of a button. The machine is easily converted to a front-of-house / buffet counter version with the addition of the optional keypad cover plate, allowing guests to experience making their own pancakes in less than a minute.

The increasing popularity of pancakes has given a rise to many new and exciting ways to serve the most traditional of

breakfast and snack food items. The versatility of the POPCAKE® machine taps directly into this trend by providing a variety of menu items for both the breakfast and day-time snack markets to capture this emerging market demand.

Follow us on Instagram @popcakesa and send us a message to schedule your demo today.

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

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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Winterhalter ME

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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

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