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OCTOBER 2021

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gourmet

volume 16, issue 8

EPICUREAN DELIGHT

After three decades in the industry, Executive Chef **Christophe Prud'homme** is as lovestruck with the profession as he was when he started

SOARING HIGH

Malaysian Executive Chef **Ahmad Kasdi** in an exclusive tête-à-tête on his journey to the UAE



SWEET SUCCESS

Executive Pastry Chef **Theresa Del Prado** can give experienced pastry chefs a run for their honey



EXPO 2020

Interview with **Avinash Mohan**, Director of Operations – F&B, Expo 2020 at Emaar Hospitality Group





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

Dear fellow Chefs, ladies and gentlemen,

Welcome to the October issue of our Gulf Gourmet.

October 2021 is a very special month for us in Dubai. Expo 2020 has opened its doors to the world. Many of us are involved in this great show, by running restaurants, food stalls or doing caterings.

If you are not directly involved, make sure you go and visit the biggest event the United Arab Emirates has ever hosted. I can already tell you with confidence that will not be able to cover the Expo in a single day. I recommend you take three days to experience Expo 2020 Dubai.

While Expo 2020 has just started, we are already very busy preparing for ExpoCulinaire 2022. The biggest event your Emirates Culinary Guild has organized so far.

Your Emirates Culinary Guild team is busy in preparation for Abu Dhabi 2022

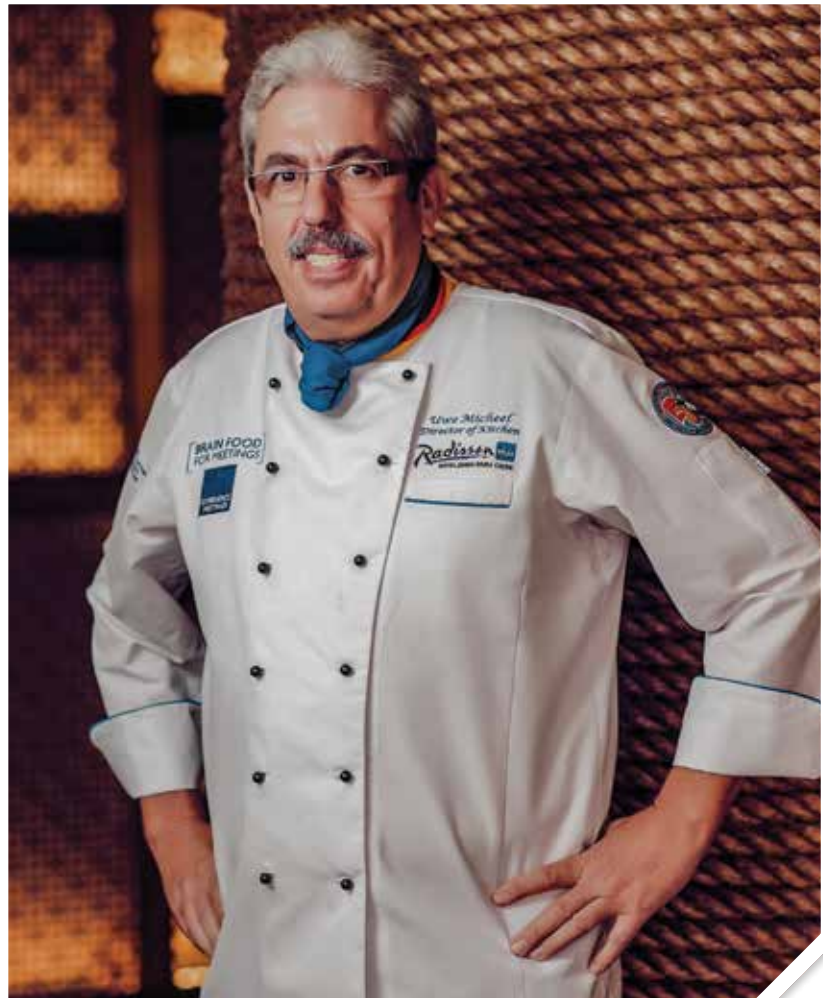
We will have 7 events under 1 roof

1. Worldchefs Congress
2. Global Chefs Competition
3. Billy Gallagher Young Chef Forum
4. Young Chef African Cup
5. ExpoCulinaire
6. Salon Culinaire
7. Education Corner

We look forward to these amazing events and welcoming chefs from around the world. I am really looking forward to showcase our Emirati Culture and Food and at the same time learning from colleagues.

Please pass the word around, we still have spaces for the Exhibition. Contact the ECG at emiratesculinaryguild@gmail.com or Purple Kitchen at joanne.cook@purple-kitchen.com directly to book your space, don't miss it. We are expecting chefs from more than 100 countries to be with us.

The Congress registration is open now at



worldchefscongress.org. Do not miss out on the Early Bird Discount.

Please visit www.gulfgourmet.net to browse through previous issues of this magazines. Visit emiratesculinaryguild.net to see latest happenings on the events calendar. And visit [facebook.com/wacsyoungchefs](https://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 Christophe Prud'homme and Crowne Plaza Dubai Team for hosting the September meeting.

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

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Your first steps towards a culinary career.

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editor'snote

email editor@gulfgourmet.net

Expo 2020 Dubai has taken off beautifully. And the coming six months will offer residents and tourists a fantastic opportunity to experience the world's finest in everything, within a dedicated zone. You will see first-hand some of the greatest innovations and creations that the world has to offer.

Among these is, delectable, mouth-watering, food!

If you thought you had eaten and tasted everything the world has to offer, you'd be mistaken. There are chefs flying in, countries putting their best food forward in terms of culinary experiences, and our very own chefs from within the emirates working tirelessly to make your epicurean experience second to none.

As part of the coverage, we bring you an exclusive interview with Chef Avinash Mohan, the Director of Operations – Food & Beverage, Expo 2020 at Emaar Hospitality Group. His story is proof that true passion for the industry will attract some of the best opportunities your way.

Our cover story this month is Executive Chef Christophe Prud'homme, who has years of culinary experience under his belt, and he takes us through his culinary journey from France to the UAE. Getting to work with him is like



having a culinary encyclopedia and wise teacher rolled into one.

Another chef we have featured this month is Malaysian Executive Chef Ahmad Kasdi from the Hilton Ras al

Khaimah Beach Resort. His experience in aviation catering and his wealth of experience adds to the list of motivational stories we have for you in this issue.

For pastry chefs we bring an exclusive interview with an unsuspecting individual named Theresa Del Prado. Teresa is the executive pastry chef of Circle Café and her passion for desserts allowed her to become a leader in her field without her having to go look for it.

We also have interviews with four young chefs as part of the Nestle Professional Golden Chefs Hat Award UAE – Season 9. This is the biggest young chefs competition in the country and you will be amazed by the talent that the future holds in this place.

Our very own chefs Andy Cuthbert, Uwe Micheel and Michael Kitts have won some amazing awards recently for their contribution to the industry. That and news of latest culinary appointments are featured in the newsbites section.

We hope you like this power packed issue you are holding in your hands.

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

Aquin George
Editor

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◆ **Pomì Passata: increasingly a classic**

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◆ **Pomì Organic: Naturally different**

We offer a product in harmony with nature, with the farmer's tradition and with our engagement for environment and sustainability.

◆ **Pomìto Chopped Tomatoes: Heavenly fresh**

Combines the advantages and smoothness of the passata with chunks of fresh-peeled Italian tomatoes. This is 100% authentic Italian masterpiece ideal for pizza.



October 2021 Gulf Gourmet

newsbites

TRIPLE WIN



Congratulations Andy Cuthbert, Michael Kitts and Uwe Micheel for winning Hall of Fame at the recent caterer Awards 2021. Andy Cuthbert has also won the General Manager of the Year at the Hotelier Middle East awards held separately. Keep up the good work

Spanish restaurant Taperia to be headed by Chef Marco

Head Chef Marco Antonio from the coastal city of Denia in Spain is heading the kitchen at the newly-opened Taperia at JA the Resort Dubai.

He has previously trained with Spanish Michelin starred chefs including Chef Rafa Soler, Chef Jose Vicente and Chef Javier Cabrera. He has also taken his passion for Spanish cuisine to Singapore, China and India before UAE.

To celebrate the opening, from October 1-10, Spanish nationals and anyone from a Spanish-speaking country can claim 40% off their total bill.

Adding to the Spanish guitar and flamenco dancers is the Tapas Calientes menu featuring patatas bravas, seafood croquettes with spicy

sauce and Manchego cheese, and Andalusian octopus and squid with lemon and parsley dip.

The Tapas Frias features melon with dried Cecina beef, cured for 36 months and Boquerones anchovies with roasted eggplant and tomato.

Chef Marco's signature dishes include 4 different Paellas including Paella de Bogavante - flamed saffron rice, Garrofón beans, prawns, cuttlefish, served with a whole Canadian Lobster on top.

There are curated main course options like smoked garlic gambas, grilled octopus, and rack of lamb, while desserts include Churros with chocolate dip, and the traditional Santiago cake, a kind of almond tart from Galicia.





Nrupen is Executive Chef at The Retreat

Chef Nrupen Pottavatri has been appointed Executive Chef at The Retreat Palm Dubai. He joined the property in 2017 as sous chef and was soon promoted to executive sous chef the following year. In his new role, he will continue to head the culinary team of the hotel's four dining venues including Vibe all-day dining restaurant, the Arabic dining outlet Bait Al Nakhla, Chapters Café, and Ripples Juice Bar. He is also in-charge of Rayya Nutri, a part of Rayya Wellness brand.

Chef Nrupen has 15 years of experience in UAE and India. Prior to The Retreat Palm Dubai, he was the sous chef at Movenpick Hotel Bur Dubai. He also previously worked at Filini at Radisson Blu Yas Island, and at Segreto at Madinat Jumeirah.

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This image by Chef Dev Tamang is one of many images shared by culinary professionals on the chefID app. Download and register now

Laurent Petit is executive chef at The H

The H Dubai has appointed Laurent Petit as its executive chef. Chef Laurent overlooks Eat & Meat, H Bar, Urban on 4, Diademas and The Gallery.

A selection of the chef's signature dishes from Normandy, such as duck à la rouennaise and sole fish dieppoise, could soon be on the menus. The chef began his career working for Michelin-starred

La Grande Cascade in Paris in 1986. He has since worked for Hotel Bel Air in France and the Hotel InterContinental in London before moving to the Middle East in 1994.

Chef Laurent has worked across Bahrain, Oman, Egypt and Abu Dhabi before coming to Dubai. He has worked for Marriott, Accor, IHG and other leading hospitality groups during his career.



Chef Toni Robertson rejoins Mandarin Oriental

Chef Toni Robertson rejoins Mandarin Oriental New York after seven years away and will oversee the property's entire F&B operations. Chef Robertson was part of the original Mandarin Oriental, New York team, acting as Executive Chef when the hotel opened in 2004. A year later, she transferred to Mandarin Oriental, Singapore to act as the property's Executive Chef through 2017.

Chef Robertson formally trained at The Culinary and Hospitality Institute of Chicago, graduating first in her class. Her career was followed by over 30 years of international experience as a professional chef where she traveled the globe to lead culinary operations at luxury properties in Chicago, Beverly

Hills, and San Francisco to Hawaii, South Africa, and Singapore.

"We are extremely delighted to welcome back Chef Toni Robertson," says Susanne Hatje, General Manager of Mandarin Oriental, New York. "Her impressive culinary experience and expertise, together with the opening of MO Lounge, creates an exciting new direction to our culinary offering."

For a limited time, guests have an opportunity to learn the art of mixology directly from Chef herself. Offered exclusively through Mandarin Oriental's Fans of M.O. member benefits, the Cocktail Masterclass is offered on select Sundays until December 5.



Chef Timo is Head Chef

25hours Hotel Dubai One Central has recruited Timo Glockner as its pre-opening head chef. The property will have a restaurant serving North Indian cuisine with a British twist, German cuisine with a twist on a traditional Bavarian beer garden, a coffee shop serving locally roasted fare.

Chef Timo bring 20 years of experience and this will be his first

head chef position. Prior to this he was working at Marco Polo Plaza Cebu as executive sous chef.

He is no newbie to Dubai. Chef Timo previously worked as Chef De Cuisine at the Steigenberger Hotel in Business Bay (now Pullman) and senior sous chef at InterContinental Dubai Marina prior to which he worked in Germany.

Chef Najjad is Specialty Sous Chef

Chef Mouin Al Najjad is the new sous chef at Bait Al Nakhla, the new Arabic dining destination at The Retreat The Palm. Specialising in Arabic cuisine, Chef Najjad will lead the kitchen team and ensure authentic Middle Eastern flair and flavours in every dish.

Prior to this, he was the Arabic chef at Lapita Hotel at Dubai Parks and Resorts. He also worked as a chef de partie at Al Iwan Restaurant at Burj Al Arab, and as sous chef at Bonnington Hotel JLT and Tamani Hotel Marina.



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A MOUNTAIN OF TALENT

From the foothills of the Himalayas comes a talented team of two who hope to scale the mountains of gastronomic glory. Chef **Sima Thokar** and Chef **Rabin Maharjan** from DoubleTree by Hilton Dubai – Business Bay are here to dazzle us with their dishes...and how!

RABIN MAHARJAN

Many chefs are inspired by their grandmothers to become culinaires. Chef Rabin Maharjan's grandfather decided to contribute to balancing the gender equation, even if just a little bit.

He inspired not just his grandson but also his son to start a lifelong love affair with food. "He was a great cook and my father was also a chef in Poland. So I had no choice but to carry their legacy forward," says the 24-year-old Commis from DoubleTree by Hilton – Business Bay.

This rich legacy will be on display in

the main course for the Golden Chef's Hat Award.

You would think his family would have been happy that their son was willing to toe a familiar line. Surprisingly, that was not the case. "They knew this is a hard job and I was the laziest person in the family," Chef Rabin laughs. "So they said I should do it only if I plan to put my heart and soul into it."

His passion is for all to see today. And few would question his work ethic. "When you enjoy doing something, then it's not work," is his explanation for the turnaround.

Chef Rabin did his culinary studies for a year and a half in Nepal and then got a job at DoubleTree. He has been with the hotel for four years now, handling the hot kitchen and a-la carte menu. His workdays stretch to 10-12 hours at times but he doesn't mind at all. "It feels like I am working in the family kitchen. I love spending time at the hotel."

For the competition, Chef Rabin has put together a Nepali main course dish with prawns and coconut. Although he has a soft spot for the cuisine of his native country, he loves pasta, to cook and to eat.

The chef wants to climb to an executive chef position in the not-too-distant future. Also on his wishlist is working in Spain and even in Poland, to see what his father's experience was like. Yes, he misses his brother and his parents, but going back to Nepal is not a preferred option for now. "Maybe in the very distant future, but I am happy to be here now and to learn as much as I can, to enjoy the ride."

That attitude is already half the battle won!

SIMA THOKAR

It was just a promise from a little girl to her father.

Today, it is a promise to herself.

Chef Sima Thokar, a Commis in the pastry kitchen of DoubleTree by Hilton – Business Bay, is off to a solid start on her path to becoming a food expert.



RABIN MAHARJAN



SIMA THOKAR



Although the 23-year-old is still getting used to dealing with hangry guests at the breakfast table, learning something new everyday from nice and talented colleagues and understanding the finer nuances of the art of food makes her want to come to work every day.

Originally from Nepal, Chef Sima was born in Chitwan and studied in Kathmandu. As a girl, she once saw her father cooking and told him that she too would be a great cook someday. "My father said confidently, 'yes, you will', and that idea just stuck in my head and became an obsession," she recalls with a grin. To make her dream a reality, Chef Sima did a four-year hotel management course. "I studied every aspect of hospitality, even housekeeping, but the kitchen was always where my real interest was."

She was lucky.

While many chefs wait years to get a good break in Dubai, Chef Sima's very first internship landed her a job in the hub of culinary activity. "It was a whole new world. Where I come from, we eat rice for all meals, even breakfast is fried rice. So seeing so many different kinds of cultures and cuisines was mind-blowing."

At DoubleTree, Chef Sima divides her time between the bakery and pastry operations. "A colleague and I switch places between these two sections. Right now, I am in bakery and she is in pastry. After some months, I will go to pastry and she will take my place in bakery. So I know a little bit of both."

The experience has been mostly good. Friendly and helpful colleagues make the hectic schedules easy to deal with.

Growing up around nature, Chef Sima

brings the essence of her upbringing into his dishes. Her dessert for the GCHA is a colourful medley of flavours. "The dessert has red, yellow, green and chocolate colours. I use crème brûlée for the custard texture as well as rice pudding because it is my favourite dessert from Nepal. But I used risotto rice to give it some chewiness. There is also panna cotta for the creamy texture with raspberry to add some sourness."

A demanding job makes it a bit difficult to socialise extensively. But Chef Sima gets moral support from the Nepali community in Dubai whenever she misses her family of parents and a sister. Her father also works in the Middle East, in Qatar.

Someday, the ambitious chef hopes to become an executive pastry chef. For now though, all she wants to see is the Golden Chef's Hat on her head!

SURF 'N' TURF

60°C Sirloin, Sautéed Spring Veg Pasta, Braised Chickpea and Potato Masala Fagottini, Coconut Mushroom Sauce, Beurre Noisette and Amaranth Coated Bimi. Crispy Coconut Prawn, Spiced Orange Salsa, Guacamole Puree, And Tamarind Chutney

STRIPLOIN STEAK

Sirloin	480 gm
Olive oil	100 ml
Thyme	2 springs
Butter	40 gm
Thyme	2 sprigs
Garlic	4 clove
Maldon salt	to taste
Crush pepper	to taste

Method

- ♦ Marinate sirloin with olive oil and thyme and place in a sous vide bag, vacuum seal. Place in sous vide water at 60°C for 20 minutes, then remove and rest for 5 minutes.
- ♦ Remove meat from bag, pad dry and season with salt & pepper. Preheat searing pan, sear the meat till brown on all sides

around 1 minute each sides, reduce heat to medium-low, add butter, garlic and thyme to the pan, tilt pan so butter pools to one side, using a spoon bath butter over meat and continue to cook until steak is about 10 degrees away from desired doneness. Remove from heat, rest 40 seconds before slicing and serving.

SAUTED SPRING PASTA

Carrot Noodles	120 gm
Purple Cabbage	100 gm
Zucchini Noodles (Yellow & Green)	120 gm
Shallot	30 gm
Garlic	8 gm
Maggi chicken stock	3 g

Method

- ♦ Make "Angel Hair". Mix zucchini, carrot, noodles using a julienne peeler and make cabbage fine julienne. Then take a pan add shallot sauté until shallots sweat then add garlic after that we can add noodles mix vegetable. Cook until vegetables get al dente, then season with chicken stock powder.

BASIL OIL

Fresh basil leaves	30 gm
Extra virgin olive oil	150 ml
Water	35 ml
Garlic	1 clove
Salt	to taste
Pepper	to taste

Method

- ♦ Place the basil, water, garlic, salt and pepper, in a food processor. Pulse a few times, then add olive oil and blend until you get a smooth sauce.

GUACAMOLE PUREE

Fagottini	
Ripe Avocado	120 gm
Tomato	50 gm
Shallot	30 gm
Cilantro	5 gm
Jalapeño	2.5 gm
Sour cream	15 gm
Salt & Pepper	to taste
Lemon juice	5 ml

Method

- ♦ Roughly chop all the ingredients and put in blender jar and blend until it purees.
- ♦ Set aside in chiller, use when needed.



PASTA DOUGH

Flour	350 gm
Semolina	150 gm
Egg yolk	4 pc
Whole egg	3 pc
Olive oil	10 ml
Salt	2 gm

Method

- ♦ Measure flour, then sieve it. In that exact order, first measure, then sieve. Add slightly beaten eggs. Mix well until the dough starts to come together. Add extra virgin olive oil. If kneading by hand, transfer the dough on the table and continue kneading for 5 more minutes until smooth and silky and doesn't stick to your hands. If the dough seems too dry, add a tablespoon of water. If it is too soft, add some flour. Cover with a plastic wrap and let it rest for 15 minutes. Using a large rolling pin roll the dough approximately 2inch thick. Cut the dough into 2x2 inch squares. Place a small dollop of Chickpeas potato braised filling in the center of each square and start to fold. cook them like regular pasta, in salty boiling water. It'll take 2-3 minutes after they rise to the top.

FAGOTTINI FELLING (CHICKPEAS POTATO BRAISED)

Canned Chickpeas	90 gm
Potato	70 gm
Onion	30 gm
Garlic	10 gm
Ginger	5 gm
Tomato	15 gm
Chef demi glaze	15 gm
Cumin powder	3.5 gm
Turmeric powder	5 gm
Garam Masala	8 gm
Salt & Pepper	to taste

Method

- ♦ Put the onion, garlic, tomato, ginger and 3 tbsp of water into a blender or food processor, and blitz until completely smooth. Heat the vegetable oil in a large, deep, non-stick frying pan, carefully add the onion purée and cook for 10 minutes until reduced and golden. Add the spices and cook for 2 minutes, then tip in the chopped tomatoes and bring to a simmer. Season and add the potatoes and chickpeas along with beef demi glaze and simmer for 30 minutes until thickened and the potatoes have cooked through. Cook for a few minutes to wilt. Stir in the garam masala.

COCONUT MUSHROOM SAUCE

Mushroom	200 gm
Onion	80 gm
Garlic	35 gm
Thyme	2 stalk
Maggi chicken stock	10 gm
Maggi beef stock	15 gm
Water (to dilute stock powder)	80 ml
Maggi coconut powder	45 gm
Water (to dilute coconut)	125 ml

Method

- ♦ Finely chop onion and the garlic, sauté in 2 tbsp of olive oil in a skillet over medium-low heat. Clean the mushrooms, remove the stems and slice them. Sauté in the skillet over medium-high heat until all the liquid evaporates. De-glaze with chicken stock, use a mug to mix in the flour and coconut powder to create a paste, add it to the skillet with the mushrooms. Add the remaining coconut powder and season with salt, pepper, and let it simmer for about 2-3 minutes on low heat.

ORANGE SALSA

Orange, diced	3 pcs
Small red onion, diced	35 gm
Jalapeno, diced	5 gm
Cilantro, chopped	15 sprigs
Small tomatoes, diced	4 pc
Red chili, brunoise	3 gm
Garlic powder	TSP
Salt to taste	to taste

Method

- ◆ Combine all ingredients into a bowl.
- ◆ With a spoon or spatula, gently fold ingredients together.
- ◆ Adjust salt to preference and toss salsa together once more. Allow salsa to rest in the fridge for at least 15 minutes before serving.

CRISPY COCONUT PRAWN

Prawn (8/12)	4 pcs
Paprika powder	3 gm
Garlic powder	3 gm
Salt	to taste
Pepper	to taste
Coconut crust	
Flour	50 gm
Liquid egg	50 gm
Bread crumb	40 gm
Maggi coconut powder	35 gm

Method

- ◆ Marinate the shrimp with paprika, garlic powder and salt, then dip in flour liquid egg, and bread crumbs with coconut powder.

TAMARIND CHUTNEY

Tamarind seeded	50 gm
Sugar	½ cup
Boiling water	2 cup
Ground cumin seeds	½ tbsp
Salt	1 tbsp
Black pepper ground	½ tbsp
Red chili powder	1 tbsp
Ginger powder	½ tbsp

Method

- ◆ Break the tamarind into small pieces and soak in boiling water for one hour. Mash it into a pulp and strain, pressing the tamarind into the strainer to remove all the pulp. Add sugar to the pulp. Mix well. Add the remaining ingredients. Mix and taste. Add more sugar, salt or pepper as needed.

FANTASY FOREST

Chocolate Puff Pastry, KitKat & Docello Panna Cotta Caramel Choux with Popcorn Crumble, Dehydrated Docello Chocolate Mousse, Spiced Risotto Rice Panna Cotta Tube with Hibiscus, Mango & Passion Fruit Jelly. Crème Brulee Ice Cream & Salted Caramel Butter Shreds, Blueberry Leaf.

CREME BRULEE ICE CREAM

Docello Creme Brulee Mix	250gm
Milk	1lt
Cream 35 % fat	500ml
Milk	150ml
Nestle Cream	150gm
Stabilizer	3gm
Glucose powder	50gm
Sugar	3gm

Method

- ◆ Bring to boil the mix of milk and cream. Remove from heat and add crème brulee powder and mix using a whisk. Bring back to boil. Keep aside and wait for the temperature to come down to 60 degrees, add the milk, cream, stabilizer, glucose powder and sugar; blend it using a hand blender and emulsify it. Keep in the chiller overnight and blend before churning.

BUTTER SALTED CARAMEL CRUNCH

Sugar	270gm
Butter	40gm

Sea salt	3gm
Vanilla bean	1 pc

Method

- ◆ Put the sugar in a pan and make dry caramel; then add butter, sea salt and vanilla beans. Spread in a tray with the help of spatula. After it sets, blend and make a powder. Strain the powder in a tray and spread. Bake at 180 degrees until it turns caramel.

RISOTTO PANNA COTTA RICE PUDDING

Milk	700ml
Risotto rice	70gm
Vanilla bean	1no
Nestle cream	50gm
Docello Panna Cotta mix	150gm
Melted butter	10gm
Salt	pinch
Lemon and Lime zest	3gm
Cinnamon stick	1gm
Star anise	1gm

Method

- ◆ Boil the milk, risotto rice, star anise, cinnamon stick and vanilla bean together. After it's 70% cooked, keep inside the chiller for 10 min. Remove from the chiller and add cream, panna cotta mix, melted butter, salt, lemon and lime zest. Fill the mix in to the acetate roll and freeze it immediately. Once frozen, remove from the tube. Place

inside the thin agar-agar jelly and roll it.

FOR PANNA COTTA

Docello Panna Cotta powder	75gm
Milk	250ml
Cream	125ml

Method

- ◆ Boil the milk and cream together. Toast the panna cotta powder in a separate pan thereafter pour the milk and cream mixture inside the panna cotta powder pan.

MANGO AND PASSION FRUIT JELLY

Mango puree	150ml
Passion fruit puree	20ml
Water	170ml
Sugar	30gm
Agar-agar	5gm

Method

- ◆ Boil the puree and water together. Once boiled, add the sugar and agar-agar together. Cook it for another 30 seconds and spread it on a flat tray and store it in the chiller.

HIBISCUS AND RASPBERRY JELLY

Hibiscus puree	600ml
Raspberry puree	20ml
Sugar	4gm
Agar-agar	10gm

Method

- ◆ Boil the puree and water together. Once boiled, add the sugar and agar-

agar together. Cook it for another 30 seconds and spread it on a flat tray and store in the chiller

DEHYDRATED CHOCOLATE MOUSSE

Milk	62.5ml
Docello Chocolate Mousse Powder	31gm
Egg white	100gm

Method

- Put the milk in a high bowl. Mix the chocolate mousse powder with a whip until it becomes a homogenous mixture. Now whip the mixture in a mixer for 2 minutes at low speed and then for 5 minutes at high speed.
- Keep inside the chiller for 15 minutes. Whip the pasteurized egg white in a mixer for 5 minutes at medium speed to semi soft peak, remove the mousse from chiller and fold with the whipped egg white. Leave in the dehydrator overnight to become crispy & dry.

VANILLA CHOUX

Butter	125 gm
Flour	180 gm
Eggs	5 pcs
Water	250 ml
Salt	4 gm
Sugar	8 gm
Milk powder	4 gm

Method

- In a medium sauce pan, boil the water, milk powder, sugar, salt & butter, add the flour, and cook it. Then turn the mix into a planetary machine and mix it using a paddle, add the eggs one at a time and make a smooth paste.
- Pipe the choux paste using a plain tip into a tray and bake at 180 degrees for 20 minutes.

CHOUX FILLING

Docello Panna Cotta mix	50 gm
KitKat crunch	10 gm

Method

- Fold the panna cotta mix with the KitKat crunch and fill in to the choux pastry and dip it in caramel; then sprinkle the butter caramel popcorn powder.

RASPBERRY GEL

Raspberry puree	100ml
Sugar	10gm



Agar-agar	2gm
Water	100gm

Method

- Boil the puree and water together. Once boiled add the sugar & agar-agar together. Cook it for another 30 seconds and store in the chiller. Once it sets, blend it and make a thick gel.

MANGO GEL

Raspberry puree	100ml
Sugar	10gm
Agar-agar	2gm
Water	100gm

Method

- Boil the puree and water together. Once boiled add the sugar and agar-agar together. Cook it for another 30 seconds and store in the chiller. Once it sets, blend it and make a thick gel.

BLUEBERRY TUILE LEAVES

Butter unsalted	87.5gm
Icing sugar	87.5gm
Flour	81.5gm
Egg white	70gm
Blueberry puree	50gm

Method

- Melt the butter and mix with the rest of the ingredients to make a smooth paste without lumps and spread it on the silicon sheet and bake it at 140 degrees for 7 minutes.

CHOCOLATE PUFF PASTRY

T55 flour	515gm
Salt	12gm
Cocoa powder	75gm
Melted butter	50gm
Cold water	300ml
White vinegar	25ml

For Lamination

Butter	500gm
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Method

- Mix all the ingredients together into the dough machine. Make a dough and keep inside a chiller for 20 minutes. Sheet the dough with the help of a sheeter machine. Laminate the dough with 500 gm butter and give a single fold, followed by a double fold. Rest the puff pastry overnight and cut thin slices and roll it in caster sugar. Bake at 150 degrees for 18 minutes.

BUTTER POPCORN POWDER

Butter	5 gm
Popcorn	50gm

Method

- Heat the pan and add the butter. Once the butter is melted, toss the popcorn and wait for it to cool down. Leave it in the dehydrator overnight. Make powder once it becomes dry & crispy.

Garnish

- Fresh mint
- KitKat crunch
- Dehydrated chocolate mousse
- Panna Cotta drops
- Chocolate mousse drops

ASSEMBLE

- Place the chocolate puff pastry in the plate, then followed by the KitKat Panna Cotta choux pastry.
- Pipe Docello Panna Cotta and Docello Chocolate Mousse using a plain tip nozzle on the puff pastry.
- Place the dehydrated chocolate mousse on the puff pastry.
- Place the 2 varieties of Docello Panna Cotta rice pudding roll around the plate.
- Decorate with blueberry tuile and mint leaves.
- Decorate with raspberry gel and mango passion fruit gel.
- Finally place the crème brulee ice cream on the middle of the puff pastry and garnish with salted butter caramel shreds.



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LORD OF THE WINGS

His father wanted him to be a banker. But right from childhood, Chef **Ahmad Kasdi** knew food was where his heart was. From a small village in Malaysia to the classy culinary halls of the UAE, the executive chef of Hilton Ras al Khaimah Beach Resort has flown high on a wing and a prayer for nearly three decades...



October 2021 **Gulf Gourmet**



When you grow up surrounded by lush rice fields and towering coconut trees, you stand little chance of not being influenced by the beauty of food.

Chef Ahmad Kasdi's story isn't too different either.

The Malaysian-born chef today holds the coveted post of executive chef of Hilton Ras al Khaimah Beach Resort. But deep within, he remains a boy fascinated by the art of good food. This is his story - a story of passion and the will to excel.

Today, he runs a big operation. At peak time, the Hilton Ras al Khaimah Beach Resort has around 1200 guests. His team is a mix of diverse nationalities, comprising of chefs from Asia to Europe to the Middle East. Affable but firm, he values



Most of my key chefs are young and they are brimming with ideas but I have to ensure they stick to the overall concept

fairness above all when dealing with his subordinates. "It's difficult to navigate different mindsets and make them work as a team," says the 48-year-old chef. "Firm but fair. That's my approach to others and to myself. And life gets easier."

FOLLOWING HIS PASSION

Being the eldest son and grandson in the family might have taught him a thing or two about taking command. Born and raised in north Malaysia, Chef Ahmad was expected to go into the academic field, preferably banking. But watching his grandmother – who was something of an unofficial caterer of the village where he grew up – sowed the seeds of hospitality in him at a young age. "In my village, there were no catering companies and my grandmother would do weddings and parties for the inhabitants. She would sometimes cook for as many as 2000 people. You can say she was the executive chef of the village," he laughs.

His grandmother's passion for spreading joy through food rubbed off on Chef Ahmad as he helped her. The idea of becoming a professional chef took strong root.

His father, however, had other plans. "He was a teacher. He wanted me to be a banker. I was sent to a boarding school in my teens to focus on studies." The step did little to diminish his original ambition. After finishing school, Chef Ahmad made a deal with his parents. "I asked them to let me take up a part-time job in a hotel in a

small island called Langkawi for three months, just to experience how the culinary industry works. If I didn't like it, I would study banking."

The experience only confirmed his original decision. He was going to be a chef. "At the time, it was mostly women who went into cooking as a profession. So there was some pushback from my family but I was adamant that this is what I want to do." When he enrolled in 1991 at the MARA University of Technology, the oldest culinary school in Malaysia, demand for this profession was so low that there were only 20 students in his class. The curriculum, however, was tough and designed to prepare the students for the gruelling career ahead.

Over three and a half years, Chef Ahmad learnt the nitty-gritty of cooking in a professional kitchen. After finishing nearly three decades ago, he headed out into the professional world with enthusiasm and passion.

COMING OF AGE

Initially, Chef Ahmad was set to take up a job with a cruise line as his first assignment. However, he had an interview at the Carlton Hotel in Singapore around the same time and that role ended up being his launching pad. "Back then, Singapore was not as diverse as it is now. I stayed there for two years and then returned to Malaysia because I was offered a scholarship to go to America for further studies." Things didn't quite work out as planned though. With the economy taking a downturn, the plan was shelved and Chef Ahmad became a teacher for culinary studies.

But fate has a strange way of correcting wrongs. One of the lecturers at the university took up a job as the general manager at the Sheraton Labuan Hotel. After a chat with him, Chef Ahmad secured the role of the head chef at the property. "I became an executive chef right at the beginning of my career, at the age of 27! I never had to go through the rungs of sous chef, demi chef and so on..."

Not that it was always a good thing. Lacking the requisite experience in heading teams, the Malaysian chef initially struggled with his managerial tasks. "I was lucky to have a good mentor and it was a business hotel. So I managed because business hotels are easier to handle than tourism hotels. I learnt quite a bit along the way." The Sheraton Labuan Hotel has now been rebranded as the Dorsett Grand Labuan.

After this stint, Chef Ahmad joined the catering team of Malaysian Airlines. He oversaw the culinary programs department and learnt about the training programs but eventually moved on to Holiday Inn. There, he led the daily food production of three hotels - Holiday Inn Miri, Holiday Inn Damai Beach Resort and Holiday Inn Damai Lagoon.

The chef stayed there for a couple of years before moving to Grand Plaza Park Royal in Kuala Lumpur. "I became an executive sous chef. That job was less stressful than my previous roles."

Later, he moved on to open an airline kitchen at the new airport in Malaysia. "Malaysian Airlines had tied up with LSG SkyChefs from Germany. So they wanted me to handle the whole training programme. When they opened, it was the biggest airline kitchen in the world. We handled 50,000 meals a day and I had a staff of 600 under me, with seven executive sous chefs."

Although it was a massive operation, German technologies made it possible to implement the best systems. "I was sent to Germany and France to learn the technologies and systems. I did that for two and a half years and then worked with the Malaysian government to promote our cuisine and products globally."

The government job took Chef Ahmad around the world. His deep knowledge of airline logistics came in handy when setting up systems to transport ingredients and products from Malaysia to far-off destinations. The first project



Why should we bring frozen lamb from Pakistan and India when we can get fresh lamb from the local butcher? What we need is to support the local producers

was opening a restaurant in Tokyo and then came London.

However, the constant travelling got to the Malaysian chef and he moved on, taking up a job to open an Asian restaurant in Norway. He spent a year in Norway, launching the small Asian restaurant in Bryggen Gastronomi, Trondheim.

When he returned to Asia, he headed out to Bali. "It was the opening of a resort. I joined as the F&B director and executive chef. From there, I returned to Malaysia and worked with another small airline catering as a general manager. I also worked for Royal Brunei Catering." In the latter, Chef Ahmad learnt to do catering for high-profile people, including the royal family.

Three years ago, the Malaysian chef got a call for the Hilton role, where he was selected from among 15 shortlisted candidates from a pool of 300 applicants.

DEMANDING ROLE

Chef Ahmad admits that his current role is rather demanding. The resort has 490 rooms. His day typically begins with the breakfast planning for two outlets. A meeting with senior chefs follows at 11 AM where the planning for the day is discussed. "I give them free rein to come up with ideas. Most of my key chefs are young and they are brimming with ideas but I have to ensure they stick to the overall concept."

At the moment, he is working on new menus for winter for all outlets. "We are also launching our new concept for kids' menu. Kids these days have different needs and demands. We are also opening a new concept called Vida, which is Latino Caribbean cuisine." His ambition is to put Ras al Khaimah on the culinary map of the region. "I am also trying to promote local produce, seafood and meats. Why should we bring frozen lamb from Pakistan and India when we can get fresh lamb from the local butcher? What we need is to support the local producers."

Given the demands of the job and the hospitality industry, how does Chef Ahmad achieve work-life balance? "I don't. The job did take a toll on my personal life. My wife and I separated because it was difficult to maintain work-life balance. But we share a cordial relationship and we have four children together." The kids are all grown up now. Chef Ahmad has two sons aged 22 and 21 years and two daughters aged 18 and 15. They understand that his chosen profession is hectic and needs his constant attention. His oldest son did take a hotel management course but the question on whether any of his children will follow in his footsteps is open for now.

Much has happened and much remains to happen.

Recently, he coached the culinary team that went on to win seven gold medals in 2021 Chefs' Table Culinary Competition in Dubai.

In the distant future, Chef Ahmad wants to teach more and also promote Malaysian cuisine and culture to the world.

There are some expos planned for next year. In January 2022 for Dubai World Expo, he has been chosen to oversee the Prime Minister of Malaysia's national banquet. He is excited about what's coming.

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A SWEET CHARMER

Even without any formal training, she can give many experienced pastry chefs a run for their honey. Because **Theresa Del Prado**, the executive pastry chef of Circle Cafe, has two ingredients that make everything around her sweeter - positivity and enthusiasm...

Talent is born, not made.

Chef Theresa Del Prado proves this adage. In a sea of pastry chefs with culinary degrees and years of experience working in professional kitchen, she stands out by dint of sheer talent.

As executive pastry chef at Circle Café by AbFab Foods, she runs the pastry operations in the central kitchen for 13 outlets...with just two assistants. Circle Cafe, which was launched in 2003, has outlets in Bay Square, Kite Beach, Jumeirah Islands, Nessnass Beach, DIFC, Studio City, Healthcare City, Media City, Mirdif Shorooq, Silicon Oasis, Saadiyat Island, Al Raha and Mangrove Village.

Chef Teresa, who is originally from Manila, Philippines, has been working at Circle Cafe for six years. However, she has had no formal training in pastry. "Actually, I studied tourism and I was into human resources and administration for nearly 20 years," she says. "I was working at Falcon Aviation under one of the owners of Circle Cafe. That's how I got this opportunity."

Given her talent, she deserves every opportunity in pastry.

Chef Teresa started out by making desserts at home. "As a baby, my son was allergic to milk. So I had to innovate at home with baby foods. Then I started



We Filipinos are crazy about ube. We make so many things with it, from ice-cream to bread to cake. I want to make it popular but unfortunately, the yam available here is not of the same quality

experimenting with making desserts and even replicating dishes I tried in big hotels and restaurants." One thing led to another and she started baking cakes and goodies for friends when they invited her for parties or special occasions. "I made special cakes and cupcakes for them. Later, I started getting requests to bake cakes for parties."

By word-of-mouth, her delicious dishes gained a fan following. One of the ladies who chanced upon her pastry was the wife of one of the owners of Circle Cafe. After trying her cakes several times, she recommended that Chef Teresa



be given a chance to run the pastry operations at the cafe.

The rest, as they say, is history.

Interestingly, Chef Teresa had never imagined that this would be her vocation. She loved to travel and was fascinated by aviation. So, she always thought she would end up as cabin crew at an airline. After finishing school, she did an internship at a travel agency in the Philippines. The agency also ran a recruitment service. When an opportunity in Dubai came up, she was asked if she would like to work abroad for a couple of years. "I had no hesitation whatsoever. I came here in 1991. Two years later, I joined Falcon Aviation."

The company specialises in the VIP charter business. It offers a number of related services, including leasing aircraft, engineering and food and beverage services. "I enjoyed the job



very much. It operates across eight countries in the Middle East. In 1995, I was part of the operations that opened a cargo airline. But that was shut down because of the Iraq War and I started assisting my boss in the restaurant."

It's hard to tell Chef Teresa has been working so long. Although she is 50 years old, she can easily pass for someone half her age. That youthfulness comes from her positive attitude and her child-like enthusiasm for new challenges. Someday, she hopes to open her own pastry shop back in the Philippines. "It could even be a restaurant. I am not sure right now but I am thinking along those lines."

Her own favourite dessert is a cake made from ube, a purple yam indigenous to the Philippines. The ube is used extensively for many dishes and it is a much-loved ingredient back there. "We Filipinos are crazy about ube. We make so many

things with it, from ice-cream to bread to cake. I want to make it popular but unfortunately, the yam available here is not of the same quality."

Chef Teresa makes a sponge cake with the yam and then decorates it with frosting and a jam made from the purple ube. She uses Arla cream cheese in the frosting as she finds it very easy to blend.

Her son has also studied hotel management and currently works at the Dubai International Financial Centre. The mother and son team plan to launch their own business someday.

Few would believe that she is already a grandmother. "My son always had a delicate palate. So he knows products very well. My mother hates it when I send my son to go grocery shopping with her. He usually picks up the expensive items and she complains

about the price," she smiles. However, Chef Teresa understands his fussiness. "The secret of good food or pastry is the quality of the ingredients," she explains.

For her, pastry is 50 percent art and 50 percent science. "Personally, I am quite conservative in my cooking. I want croissant to taste like croissant and a cupcake to taste like cupcake. You can improvise but I don't believe in mixing concepts just for the sake of chasing trends."

That said, she stays informed on the latest innovations. "I follow some chefs on Instagram to see what's out there. But in the end, I pick and choose carefully what works for my style and what doesn't. Idealising celebrity chefs and blindly following them is not my thing."

Why should she? She has been blessed with abundant talent herself!

UBE Velvet Cake (Purple Yam Cake)

Diameter: 9"x5" Weight: 2 Kg

Servings: 10-12

CAKE

Cake Flour	310g
Baking Powder	17g
Salt	6g
Ube Halaya (Purple Yam Jam)	128g
Milk	96g
Vanilla Extract	6g
Corn Syrup	64g
Egg yolks lightly beaten	7
Vegetable Oil	64g
Egg whites	7
Cream of Tartar	6g
White sugar	128g
Blue food color	2g
Red food color	2g

Method

- ◆ Grease bottom and sides of 3 (9-inch) round cake pans with butter.
- ◆ Combine flour, baking powder and salt in a medium bowl
- ◆ Add Ube Halaya (Purple Yam Jam) in a large bowl and slowly add milk, vanilla, ube essence and combine until smooth. Mix in corn syrup, egg yolks and oil. Stir in flour mixture and set aside
- ◆ Beat egg whites and cream of tartar until foamy. Slowly add in sugar and food coloring, beat until stiff peaks form. Incorporate 1/3 of egg whites into cake batter, then gently put quickly fold in remaining egg whites. If the cake batter is too pale purple for your liking at this stage, add more food coloring and incorporate
- ◆ Bake in Rational Oven at 150° for 45 minutes with 45% Humidity and Fan at #1. Cool completely before frosting.

UBE HALAYA (PURPLE YAM JAM)

Grated Purple Yam	500g
Coconut Milk	350g
Condensed Milk	225g
Evaporated Milk	225g
White sugar	64g
Lurpak Soft	64g
Arla Pro Cream Cheese	300g
Arla Pro Whipping Cream	64g
Ube Essence	10g
Shredded Cheddar Cheese	128g

Method

- ◆ In a big bowl combine grated ube,

coconut milk, condensed milk, evaporated milk, butter, and sugar.

Blend using mixer.

- ◆ Transfer into a big pot, bring to a boil, stirring occasionally until it thickens.
- ◆ Add cream cheese and whipping cream until dissolved, then add ube essence and stir until mixture is evenly colored.
- ◆ Lower heat and continue to cook, stirring regularly, for about 30 to 40 minutes or until a soft and spreadable consistency.

CREAM CHEESE FROSTING

Lurpak Butter	200g
Lurpak Soft	600g
Sugar, Icing	225g
Vanilla Essence	10g
Ube Essence	18g

Method

- ◆ In large bowl, beat butter and cream cheese with electric mixer on medium speed 2 to 3 minutes, scraping bowl occasionally, until smooth and creamy.
- ◆ Stir in vanilla, then stir in powdered sugar. Add more powdered sugar as needed until frosting is a thick spreadable consistency. Add Ube essence and mix on low speed for 2 minutes.

TOPPING

White Chocolate Sauce	90g
Ube Essence	5g
Ube Velvet Sponge Crumbs	50g

Method

- ◆ Spread a doll up amount of frosting on cake board.
- ◆ Place 1 cake, right side up, on cake board. Spread ube halaya (Purple Yam Jam) then layered with cream cheese frosting on top of cake with ube halaya. Place second cake layer, upside down, on top of frosted cake and repeat procedure. Place third cake layer, upside down, on top then cover the whole cake with ube halaya (Purple Yam Jam) and chill for 15minutes in the freezer.
- ◆ Spread cream cheese frosting over top and side. Mix ube essence to white chocolate sauce and pour on top of the cake with dripping on the side. Chill for 10 minutes in the freezer.
- ◆ Decorate with cream cheese frosting using 1M tip. And sprinkle ube velvet crumbs on top and bottom side of the cake.







COUP DE FOUDRE

True to his French heritage, **Christophe Prud'homme** can see the romance in culinary arts like few others can. Even after three decades in the industry, the executive chef of Crowne Plaza Dubai is as enthusiastic about the profession as he was when he started...

"In France, cooking is an art form and a national sport," said noted food author Julia Child.

If you meet Christophe Prud'homme, you will know she can't be more right.

The gastronomic artist is nothing short of an Olympian in the culinary sport. Over the past three decades, he has delighted guests across continents with his French sense of the finer things in life.

As the executive chef of Crowne Plaza at Sheikh Zayed Road in Dubai, he is now responsible for operations. But his heart still belongs in the kitchen – in the scents and taste of different ingredients and the subtleties of their interplay. In an elaborate chat, the friendly chef talks about his past, his present and his future...

A LONG JOURNEY

It all began with a knife. A knife handed to Chef Christophe by a friend. "I was not even in the catering business," he recalls. "I was studying trade in an international school and my friend gave me a knife as a symbol of following my passion for food in a professional way."

Given the convention at the time, his start into the profession was considered rather late. "I was 22 years old when I started my apprenticeship. But I was lucky. I got a chance to work at a 3-Michelin star restaurant." There on, things moved pretty quickly. Chef Christophe moved from Paris to London, putting his career in high gear.

In the 12 years that followed, he worked for several high-profile places, before moving to the five-star Meridien Piccadilly. "That's where I became an executive chef for the first time. Later, I moved to the five-star Shelbourne Hotel by Marriott in Dublin, which was a fantastic property."

Chef Christophe spent half a decade at the Ireland property, enjoying every minute of it. "I had access to the best



At work, something new happens that excites me and I realise that I was born for this job

products and I worked with the best people. We exceeded the guests' expectations and that was very fulfilling."

The property closed for refurbishment. As a result, Chef Christophe moved to the five-star Marriott Sharm El-Sheikh in Egypt. He spent two and a half years there, soaking in a culture very different from what he had seen so far. "The Egyptian spirit is beautiful. Their passion is infectious. Of course, you have to understand their philosophy to be able to work smoothly with them but the niceness of the people makes it easy."

He left Egypt when he was approached for a position in Dubai. The year was 2007 and the hotel was Al Bustan Rotana. "It was a tough start because business was booming at the time and everything was very hectic. I was handling one hotel in the beginning but then I was promoted to the cluster executive chef and the culinary director. I was there for 11 years and then I moved to Crowne Plaza."

Chef Christophe handles the operations and development of the property. The hotel has 12 outlets, serving several cuisines from Asian to Italian and Brazilian. There are 20 banqueting venues, each with capacity to host 1000-1200 guests. As such, there is never a dull moment for the executive chef.

LASTING LOVE

Despite the decades spent in the hospitality industry, Chef Christophe is far from done with the art of food. "I still

love ingredients, the aroma of food, it talks to you. When you cook something, the aroma tantalises your senses and makes you hungry." The other aspect of job satisfaction for a chef is the guest experience. Chef Christophe takes delight in the smiles of his clients. "I like to see them happy talking about the food and sharing. This is the beauty of this job."

It helps when a chef has a good understanding of the ingredients he or she works with. "My parents were farmers. So I intimately understand the right taste of food, the right taste of the product. I know the scent of a good potato or the scent of a good bread wafting from the oven."

Talking about building a successful career, the French chef believes in enjoying the journey instead of trying to get somewhere fast. "My motto is work hard, play hard. If you work hard, but you forget to enjoy what you do, you will not go too far and your job will become drudgery." Having good mentors is valuable for sustainable career growth. According to Chef Christophe, young chefs should seek out experienced chefs as mentors and watch and learn from them as much as they can. "Passion and tenacity are the two traits that are not negotiable in this business. This cuts across formats and levels of the hospitality industry. Whether a small restaurant or a marquee hotel, guests are usually uncompromising in their expectations and brutal in their reactions. "Expectations from the hospitality industry are always high and you have to meet them as a chef."

The professional kitchen is not just about working hard and spending long hours on the job. Rich experiences are also a part of this industry. For Chef Christophe, one such experience was in London, when he cooked for celebrated singer Elton John. "It was the launch of the Lion King film and it was being celebrated in a big way. I also did his birthday event in Paris. While every guest is valuable, meeting such high-



level successful people expands your horizon. I have watched the Lion King movie several times since then and I feel emotional every time I watch it."

THE RITUAL OF FOOD

Chef Christophe's love affair with food extends beyond his professional life. He makes it a point to enjoy the whole process of cooking and eating in his personal life too. "When I get home and into my kitchen, the first thing I ask myself is: what experience do I want today?" Even during vacations, he goes to the market every day to buy fresh produce and ingredients. "I buy top-quality vegetables and fresh fish. Good ingredients make good experiences." When cooking, Chef Christophe likes to keep a glass by the counter, sipping from it as he makes ingredients dance to his tunes. "The aroma is what gets me every time. I absolutely love the smell of food cooking."

He's fond of seafood. "Sea bass is my favourite. I cook according to my mood and according to the tastes of my guests." The weather and the wines he chooses also influence the cuisine for the day. When he talks animatedly about the varieties of cheese and bread, you can see a special twinkle in his eyes. Chef Christophe admits to his dishes reflecting his love for the guest. What he would cook for family is not what he would cook for friends. "I like the love I have for people to reflect in what I make for them. It's a powerful message and I want them to get those messages."

His romance with food also comes from the culinary culture of France. "There, you start at noon and finish around late afternoon. We eat with friends over conversation and then you drink some calvados to bring your appetite back. Lunch is an elaborate ritual in France and I love it!"

PERSONAL DIARY

Chef Christophe's family shares his enthusiasm for food. His wife is an English teacher and the couple shares



Learning modern ideas from young people can also help older chefs stay ahead of the curve and cater to changing tastes and needs

two children. "My eldest is 25 years old and my son is 20. He is also doing hotel management."

The family loves to entertain and have friends over for culinary events. "My wife is also passionate about food. I was very fortunate to find someone who shares my passion and interests."

There are days when Chef Christophe thinks of retiring, so he can spend more time with his family and his social circle. But those thoughts dissipate fast when he is confronted with new ideas daily. "At work, something new happens that excites me and I realise that I was born for this job."

Someday, the couple plans to move to the house that they have lovingly

created together. "My dream is to welcome our family and friends in our home, where we enjoy talking and playing board games together over food and drinks."

Those days are far though. For now, the accomplished chef has his professional family and home to build up further.

Besides his job, Chef Christophe does this by getting involved in chef associations such as the Emirates Culinary Guild. He sees it as his and other seasoned chefs' duty to pass on the knowledge and skills gained over decades of experience to the younger generations. "All of us have an obligation to support the trade. It's true that the internet makes it easy to share ideas and innovations but practical knowledge and mentoring have their own value."

The enterprising chef does see potential for greater collaboration between chefs across generations. And he believes learning is a two-way street. "While each chef has his own style, there is much to learn from each other. Learning modern ideas from young people can also help older chefs stay ahead in the curve and cater to changing tastes and needs."

Not that Chef Christophe is in any danger of becoming irrelevant. Given his child-like enthusiasm for food, we bet he has many new surprises up his sleeve going forward.

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of our bestsellers*



**MINI DONUTS
MIXED BOX**
25g x 90pcs



**DOONY'S
MARSHMALLOW**
54g x 36pcs



**DOONY'S WITH
CHOCOLATE FILLING**
67g x 36pcs



**MINI TWIST
CHOCOLATE**
40g x 100pcs



**MINI ECLAIR
WITH CUSTARD**
17g x 144pcs



**PAPRIKA
ROLL**
93g x 48pcs



Nestlé
Golden
Chef's Hat
Award



UNITED IN DIVERSITY

Teaming up and teeming with ideas are two Indian-born chefs from Caesars Palace Bluewater Islands - **Mohammed Yusuf Khan** and **Bibin Xavier**. While their personalities are as different as chalk and cheese, when they come together, they can create magical moments for food connoisseurs

MOHAMMED YUSUF KHAN

When you start your career with celebrity chef Gordon Ramsey's Hell Kitchen at Caesars Palace, the sky is the limit.

Chef Yusuf Khan knows this and appreciates every minute of the opportunity. And that's why he wants to showcase his learnings from the restaurant by presenting a delicious main course at the Golden Chefs Hat Award competition.

Born in India's financial capital Mumbai, Chef Yusuf had never thought he would go down the culinary road. "As a kid, I was always interested in computers," says the 26-year-old chef, "Whenever

my computer had problems, I would try to fix it myself. So I had always thought I would study computer science when I grew up." His grades, however, fell short and he could not secure admission into computer studies. The idea to try his hand at hotel management came from his father. "My father was walking down a road and he happened to pass by a hotel management school. He suggested that I try it because I also wanted to travel and he said it could be a good option for that."

Travel, Chef Yusuf did. First to Singapore for a four-month training and then to Texas for an internship. The Texas experience was particularly exhilarating. "I worked at the Texas At La Cantera

Resort & Spa Restaurant and learnt fusion cuisine there. I didn't want to leave Texas but had no choice after finishing my internship."

He came to Dubai in October 2018, for the pre-opening of Hell's Kitchen. Since then, Chef Yusuf has been soaking up the nuances of fine-dining. "I didn't know anything about British cuisine and it was a great learning curve. I grew a lot as a professional in this period." The Indian chef loves the creativity of Hell's Kitchen. "I know I am very lucky. Whenever I go back home, people are fascinated when I tell them I work in Gordon Ramsay's kitchen."

Chef Yusuf's creative streak is rather obvious in his main course. It's a beef dish – short ribs glazed with butter and lemon, served with carrot puree and crispy vegetables. "This is my first competition. So I had no idea what to expect. I practised a lot with my senior chef."

On the personal front, he is the proud son of the family. His sister is a doctor and his father runs a transport business. Chef Yusuf wants to travel more and explore the world. "I want to learn all kinds of cuisines and then decide which cuisine I want to focus on. Let's see where that takes me."

On his own plate, however, it is good old chicken biryani and other Indian meals that he likes best. "It reminds me of home and I get comfort from it."



Why not? Comfort is what food is all about, isn't it?

BIBIN XAVIER

Completing the Caesars Palace feast at the GCHA is Chef Bibin Xavier. A fellow Indian, Chef Yusuf's team member is putting together a crunchy caramel dark chocolate mousse with raspberry panna cotta, coconut whipped ganache and raspberry sorbet, to complement the beef main course.

The 27-year-old Chef Bibin has some experience with culinary competitions, but not on an international scale. "I have done competitions earlier but only in hotels. I won a silver for pastry," he says.

The chef, who is originally from the South Indian state of Kerala, is a demi chef for pastry at Caesars Palace Bluewaters Island. He has been with the hotel for three years now, enjoying every minute of it and getting a promotion along the way.

Born and raised in Kerala, Chef Bibin was motivated to join the industry by his uncles. "One of my uncles is a chef de cuisine in a Royal Caribbean



MOHAMMED YUSUF KHAN

cruise and another works for the Taj Hotel in the UK." Their lifestyle and achievements fascinated the young Chef Bibin. Getting a two-year hotel management diploma, he started with a trainee position at the Intercontinental Crowne Plaza in Kochi in Kerala.

Later, he got an opportunity to come to Dubai after interviewing for a job at the Palazzo Versace. "It was tough in Dubai in the beginning. The people were different and I also struggled a bit with the language." Eventually, he got comfortable enough to seek out a new assignment at the Caesars Palace.

At home, he prefers Kerala cuisine to any other, including a rice dessert called paysam. But at work, he loves to experiment with various ingredients and



BIBIN XAVIER

ideas. A big believer in 'practice makes perfect', Chef Bibin worked on his offering for the GCHA for more than a month.

In the future, he wants to become a celebrity pastry chef. Another thought knocking about in his head is of starting a pastry or a bakery business back home. "In hotels, the opportunities for creativity are somewhat limited because you have to stick to the exact requirements and demands of the outlets. I do believe that a pastry business will give me more freedom to innovate."

That's still some time away. Chef Bibin is happy now to focus on learning from the others, even through competitions.

That should work well. Never a dearth of ideas and creativity in Dubai!

Beef in many variations

(Baked chuck wellington, Soy braised brisket, smoked short rib and deep fried cromesquis)

Texture of carrot (puree, pickle, beef fat glazed carrot), savoy cabbage wrapped broccolini, lentils fricasse and its jus)

BEEF WELLY

Beef chuck	85g
salt	2g
pepper	2g
Mushroom	20 g
Shallots	1 ea
Thyme	2 sprig
Nestle cream	5 ml
Rosemary	2 sprig

Bay leaf	1 ea
Maggi beef stock	15g
Puff pastry	1 ea
Milk	50 ml
Parsley	30 g
Salt	2 g
Egg yolk	2 g

Method

◆ Season the fillet with salt and pepper. Making Duxelle by sautéing the mushroom, shallots, garlic and thyme. Once it's cooked, blend it. Make the crepe with milk, salt, parsley puree and flour. Fillet should be seared all over. Place the crepes on the chopping board. Apply Duxelle into it. Then place the fillet. Then roll it firmly. Now place the wrapped welly into the puff. Then brush egg yolk mixture into the welly. It should be brush

all over the welly. Cook it 220°C for 15 minutes and 5 minutes for rest.

SOY BRAISED BRISKET

Nestle soy sauce	100g
Maggi beef stock	20g
Maggi chicken stock	500 ml
Brisket	100 gms
Onion	50g
Garlic	50g
Carrot	100g
Celery	20g
Thyme	50g
Honey	30 ml
Peppercorn	50g

Method

◆ Make marination with Brisket, soy, honey, salt, garlic and thyme. Marinate the brisket for 5 hours. Take it out the sear

the beef and sear the mire poix. Cook it in the pressure with beef stock, chicken stock and some banquet garni. Cool it down and slice it as we needed

SMOKED SHORT RIB ON CARROT WITH PARSLEY AND COCONUT CRUST

Maggi coconut powder	36g
Nestle seasoning	48g
Salt	100g
Pepper	1pcs
Beef shortrib	50 g
Paprika	0.8g

Method

- Season the short rib with seasoning and paprika. Cook it in the smoke 140°C for 3 hours. Once it is cooked, shred the rib and mix with brunoise, mire poix and beef stock. Make the crumb by sautéing the bread crumb with garlic. Cook it until golden in colour. Add the coconut powder, parsley and bread crumb in a vita mix. Blitz well. Place the short rib on parsnip. Add the crumb at the last over the short rib. Pipe carrot puree, place 3 slices of pickle carrot and some cress

CROMESQUIS

Maggi potato powder	53 g
Beef trimmings from the chuck minced	115g
Shallots	10g
Carrot	10g
Salt	2g
Egg	38g
Nestle full fat milk	96g
Oil	200 ml
Thyme	6g
Bread crumb	96g
Nestle golden corn flakes.	80 g
Flour	3g

Method

- Sauté onion, celery and carrot together, cook it down put in a pan. Add minced beef, cook it until 15 minutes. Make the mashed potato by using milk and potato powder. Cook it until it reaches thick consistency. Add the mixture into the mash potato.
- Make it rectangle in shape, dust it in flour and in egg liquid and crumb it in crushed corn flakes. Deep fry at 180°C for 4 minutes or until golden in colour.

CARROT PUREE, BLANCH, AND PICKLE



Nestle all-purpose cream	50 ml
Carrot round slice and trimmings	100 g
Maggi vegetable stock	200 ml
Thyme	4g
White onion	1 ea
Salt	6g
Butter	48g
White vinegar	40 ml
Sugar	25 ml
Water	40 ml
Cherry vinegar	25 ml

Puree

- Sauté the onion in a pan followed by garlic, thyme, carrot with butter. Cook it until carrot gets smashed in it. Add the veg stock cook it further. Then blitz through fine blender and reserve the puree in a pan

Blanch carrot

- Blanch the carrot in the cooking water with salt. take out the carrot if its tender. Heat the pan with honey. Add carrot until it gets caramelized. Finish it off with butter and salt. Then transfer them to a plate. Keep it aside.

Pickle carrot

- Mix water, sugar, vinegar, star anise and bring to a boil. Once sugar is dissolved, add carrot into a brine. Let it cool. Keep it in chiller.

BROCCOLINI WRAPPED IN SAVOY CABBAGE

Maggi vegetable stock	40 g
Broccolini	15 g
Parsnip	10 g
Savoy cabbage	1 leaf
Salt	2 g
Yellow lentils	30 g
Mirepoix brunoise	2 g each
Shallots	3 g
Butter	25 g

Method

- Blanch the savoy cabbage, broccolini, carrot and parsnip in the cooking water with salt. Once it's cooked transfer them in to a hot pan with butter and some veg stock. Toss it and season it, if needed. Wrap the broccolini with savoy cabbage.

Lentil's fricassee

- Boil the yellow lentils in water. Once it's about ready, season them and strain it. In a hot pan, sauté the shallots followed by mire poix and lentils. Cook it further. Add a little butter, salt, butter and veg stock.

BEEF JUS

Chef veal stock	25g
Nestle peeled tomato	1 pack
Sauce from the beef braising stock	20g
Carrot	1.5g
Onion	8g
Thyme	10g
Garlic	10g
Butter	10g
Salt	10g

Method

- Start by in a large, hot and heavy based pan add some onion, garlic, carrot, celery, thyme and rosemary. Cook it until it gets brown. Add the peeled tomatoes and cook it for 3 minutes. Add the paprika powder and sauté it for a while. Add tomato paste and cook it until the raw flavor goes off. Add the Chicken stock and nestle beef stock. chicken stock and roasted bones. Reduce till the required thickness is obtained.
- Strain through a colander and then transfer them into a pan. Reheat the jus until it reaches hot.

Crunchy Caramel Dark Chocolate Mousse With Raspberry Panna Cotta, Coconut Whipped Ganache With Raspberry Sorbet

COCONUT WHIPPED GANACHE

Nestle Cream	65g
Glucose	2g
Trimoline	2g
Maggi Coconut Milk powder	15g
Gelatine	0.6g
Opalys chocolate	24g

Method

- Boil the cream, glucose, trimoline with coconut milk powder. After that add the gelatin and pour over the chocolate hand blend. Rest the mixture over night in the chiller

CARAMEL CRUNCHY CHOCOLATE MOUSSE

Nestle Fresh Milk	100g
KitKat Crunch	20g
Docello Chocolate mousse powder	50g
Caramel	50g

Method

- Whisk the cold milk and the powder and then add the caramel at room temperature and continue to whisk it.

SEA SALT CARAMEL

Glucose	36g
Sugar	48g
Nestle All-purpose Cream	100g
Gelatin	1pcs
Butter	12g
Sea salt	0.8g

Method

- Boil the cream on the side and in a different pot caramel the glucose and sugar together. Once it gets a little darker caramel, add the boiled cream into it in stages. Transfer from the fire and add the salt and the butter and hand blend the mixture

CHOCOLATE SPONGE

Sugar	193g
Flour	165g
Cocoa powder	36g
Baking powder	3g
Salt	2g
Egg	38g



Nestle full fat milk	96g
Oil	47g
Vanilla extract	6g
Hot water	96g
Baking soda	3g

Method

- Mix all the wet ingredients together except the water, afterwards add the dry ingredients and mix well. Finally pour the hot water in and mix again. Bake it at 170 degrees for 21 minutes.

KITKAT CRUNCH

Nestle milk chocolate	40g
KitKat Crunch	60g
Hazelnut praline	48g

Method

- Melt the milk chocolate and mix with all other ingredients flatten it on paper and freeze it

RASPBERRY PANNACOTTA

Docello Panna Cotta powder	37g
Nestle fresh milk	125g
Nestle all-purpose cream	125g
Raspberry puree	25g

Method

- Boil the milk and cream and remove it from the heat and add the powder and the puree and bring back to a slow boil.

RASPBERRY GEL

Raspberry puree	250g
Sugar	25g
Agar Agar	2g

Method

- Boil the puree and add the agar agar and sugar and cook well after that set in the chiller. Once the mixture it set blend it until it becomes a smooth gel

HAZELNUT CRUMBLE

Hazelnut powder	50g
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Flour	50g
Sugar	50g
Butter	50g
Salt	3g

Method

- Mix all the ingredients until the crumble texture and bake it at 170 degrees until golden brown

CHOCOLATE SAUCE

Suagr	25g
Water	20g
Glucose	1.5g
Cocoa powder	8g

Nestle all-purpose cream	10g
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Nestle dark chocolate	10g
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Method

- Boil the sugar water glucose and cream together and add the cocoa powder and whisk well. Remove from the heat and pour over the chocolate and hand blend the mixture

RASPBERRY SORBET

Raspberry puree	30g
Water	50g
Glucose	5g
Sugar	7g
Stabilizer	0.5g
Trimoline	5g

Method

- Warm the puree water glucose and trimoline together and add the mixed sugar and stabilizer and bring the mixture to boil. Pour the mixture into an ice cream machine and start the process

GARNISH

Curved dark chocolate garnish	1pcs
White chocolate stick	1pcs
Micro leaves	3pcs
Gold leaves	1pcs
Raspberry crisp	5g

The Chef who's leading F&B at Expo 2020

Exclusive interview with **Avinash Mohan**, Director of Operations - Food & Beverage, EXPO2020 at Emaar Hospitality Group

Chef Avinash Mohan is a no-holds-barred interview tells us how he took his obsession for food and turned it into his passion, and how his culinary travels from India to Europe, Africa and the Middle East has allowed him to truly bring deliciousness into every plate that his team serves.

You travelled quite a bit in your early years?

Yes. I was born in Kerala, in south India and at a young age we moved to Rajasthan in north India. Both states attract tourists from around the world and are known for its distinct beauty and flavours.

I was lucky to have been exposed to both as a child. My parents were employed by the Government of India, which involved a fair bit of travelling. It allowed me to interact with various cultures and savour various cuisines. This helped broaden my culinary vision.

As an only child, I was always pampered. More so with food as I am a born foodie.

So, you were destined to become a chef?

Think of it, yes, I was destined to become a chef. My first obsession with the kitchen began during my vacations at my ancestral home in Kerala. My grandparents and all my uncles and their families lived in that home.

The kitchen was the epicenter of all activity. And my grandfather took centerstage. He would cook almost every day and I loved hanging around him. I spent my mornings in the kitchen



Spending long hours in the kitchen – which some refer to as “struggle” – was something I enjoyed

tasting, helping and being engulfed with the aroma of spices.

That joy made my culinary career a natural choice. My vocational training at a five-star hotel turned my childhood obsession into my passion. I graduated from the Institute of Hotel Management PUSA at New Delhi to join the Oberoi Centre of Learning and Development to further hone my cooking skills.

Those two years gave me a firm steppingstone into the professional culinary world.

Are you saying that your early years as a chef was not a struggle?

I was so passionate about food and cooking that I happily endured all struggles. I was willing to work as hard as required. Spending long hours in the kitchen – which some refer to as “struggle” – was something I enjoyed. I was doing what I loved most.

Cooking is an adventure and it thrills me. It is an art that enchants me, and I continue enjoying every bit of it. I still remember my days at The Oberoi Mumbai

where I would catch the first train at 5 am and travel 45 minutes to reach the hotel and complete the shift by 3 pm.

I would then hang around jumping from one kitchen to another learning about food and its various forms and how simple ingredients took different forms when treated differently. Most days finished at 11pm and I would passionately look forward to the next day.

Tell us about your journey to become an Executive Chef.

Food to me has always been this vast ocean of knowledge where everyday you learn something new. From the days spent with my grandfather in the kitchens of my ancestral home, to the hostel canteen, and from the street food in the by-lanes of Agra, to experiencing fine-dining during the start of my career, my journey to become an executive chef has been exciting and memorable.

After my OCLD I joined the beautiful Oberoi Amarvilas overlooking the Taj Mahal, where I was heading the western cuisine kitchen. I found a new love for Indian cuisine here and learnt a lot, which eventually took me to Taj Rambagh Palace in Jaipur. Here I was heading the Indian restaurant besides two other outlets in the capacity of Senior Sous Chef.

My eagerness to learn how food is evolving internationally took me to Ireland where I joined the best Indian restaurant in Dublin as Executive Chef. A year later, a serendipitous opportunity took me back into hotels with the Four Seasons Hotel, Dublin offering me the role of Executive Sous Chef.



Those five years in Dublin helped me gain experience in Thai cuisine with Chef David Thompson, and Japanese cuisine with Chef Mark Edwards of Nobu. I was fortunate to work alongside several Michelin star chefs including Gordon Ramsay and Juan Amador.

Home came calling and I returned to India to open the most beautiful hotel I have ever worked in – The Leela Palace Chennai. I then went on to become Group Executive Chef for Fairmont hotels in East Africa overseeing operations of 3 luxurious resorts.

In 2014, I joined The Address Hotels at Dubai Marina as the Executive Chef and after a very successful three years I was moved to the F&B flagship of Emaar at Palace Downtown to run restaurants such as Thiptara, Asado, Ewaan, Buhayara, Al Bayt and the catering wing of the hotel.

****Following this interview, Chef Avinash became Director of Culinary at Emaar Hospitality Group for Expo 2020, then Cluster Director of F&B for Address Hotels & Resorts, before taking up his current role as Director of Operations - Food & Beverage Expo 2020.**

What challenges come with being an Executive Chef?

An Executive Chef's success depends on the challenges he or she overcomes. It gets easier with experience. A big challenge is the consistent delivery of exceptional food primarily due to a huge turnover of skilled staff.

To be successful one has to implement systems for each aspect of food production – from ordering to receiving to actual cooking to training the staff and tracking costs. The changing customer base for restaurants challenges us to evolve our menus frequently. This helps us to constantly learn and become better.

The evolution of new concepts with the support of social media is another challenge executive chefs face in hotels.



If you love cooking then this is your profession. Spend the time and sweat in the kitchen working hard. If you love the sense of achievement at the end of the day then there is no bigger happiness

This shifts the customer and we are challenged to fill in the gap really fast with a counter step. This challenge did not exist a few years ago.

What is your advice to young chefs?

I got into cooking because of the sense of pleasure I experienced when I entered the kitchens back at my ancestral home. That love got converted into a career as a chef as I grew up. I would advise if you love cooking then this is your profession. Spend the time and sweat in the kitchen working hard. If you love the sense of achievement at the end of the day then there is no bigger happiness.

Ensure deliciousness in every dish you

cook and add your own culinary touch with a drop of your love for food. Keep your cooking intuitive, simple and evolving with informed creativity and intention. This is something you can never get from anything external but approach it from your heart.

Can you tell us a bit about your family?

Let me start with the youngest one in the family, Arjun. He is six and loves being part of the kitchen and has a thousand questions when I am cooking. Next is my 12-year-old foodie Aditya. He is my companion in trying out all things food.

Then comes the ruler of the home and my better half in every way, Smitha. She is an avid fan of all things Indian and loves varied cuisines from across the country. I have learnt many small tricks of cooking from her and whenever I lack inspiration, I turn to her. She always has something special to offer, which I would never have discovered otherwise.

Before we let you go, can you tell us a funny or memorable incident from your culinary career?

One incident I will never forget, took place at the Four Seasons Dublin. My Canadian executive chef and my Italian F&B director wanted to experience an authentic Masala Chai. As a proud Indian I was happy to oblige. I asked my senior chef Matteo for some sugar and he offered to stir the sugar into the tea while I got the cups to serve. I happily went into my boss's office and served the chai with enthusiasm and left.

A minute later, both came out to say that the chai was the most delightful thing they had ever had and invited me to join them. I took a long sip of my famous chai and ran out of their office to spit it. My friend had put salt instead of sugar.

For a week I was the butt of all jokes and I was known as the salt chai man for a while. Even now when I meet my friend and senior chef Matteo, we speak about it and laugh.



Avinash Mohan
Executive Chef

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.

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- ▶ 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?

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REACH BY COUNTRY

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MARKET SEGMENTATION

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▶ 3/4-star Hotels	19%
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▶ Food Industry Suppliers	3%
▶ Large & Medium Food Retailers	2%

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October 2021 **Gulf Gourmet**

THE GUILD MEET

Chef Christophe Prud'homme and the Crowne Plaza Dubai team hosted the September meeting for the Emirates Culinary Guild. Here are images from the event.



October 2021 **Gulf Gourmet**

October 2021 **Gulf Gourmet**



October 2021 **Gulf Gourmet**

newmembers



Andjelka Pavlovic, Brand 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, seafood 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 logistics 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 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.



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, Alto-Shaam proudly provides foodservice equipment solutions made in the USA 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 of heated holding and merchandising

ALTO-SHAAM®

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 foodservice 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 Combitherm® 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®.

SUPPORT

Whether you need to perfect a recipe or shift your business model, our team is here to assist in identifying solutions for issues related to space, labor, high costs, food consistency, and any other areas of concern. We also offer a full system of post-sale support for all of your installation, training and technical needs.

Contact Alto-Shaam today to learn more about our equipment solutions and how we can make a difference for your restaurant or foodservice operation.



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 Ilc 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 Ilc 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.



John Vinod, Brand Development, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

Thomsun Supermarket L.L.C, one of the initial ventures of Thomsun Group, a very diversified business house, is one of the leading importers and distributors of frozen/chilled meat and vegetables.

The company's aim is to source Halal certified meat products from across the globe and ensure product quality and client satisfaction. Its product portfolio includes Poultry, Beef, Mutton, Lamb and Vegetables.

Having its own cold store facilities in Dubai and UAQ, and an extensive fleet of refrigerated vehicles, has put

THOMSUN

Thomsun Foods at the forefront of the UAE food market. The company caters to various segments of the UAE Market like retail, wholesale/traders/ importers, Shipchandlers, airlines, hospitals and HORECA.

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Fahim Ariff, Sales Director and Simon Martin, Executive Chef, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Mischeel

Kerry Foodservice Solutions

We know you want the items on your menu to be consistently delicious and easy for your staff to prepare, but they also need to be cost-effective for your business. Kerry can help you make over your menu or review it and suggest on-trend improvements.

We are a global manufacturer and supplier of premium flavors, ingredients and systems for your foodservice needs. With expertise in every aspect of new product development, production and commercialization, we partner with you to deliver appetizing, relevant and profitable solutions for your business.

Kerry Foodservice Brands:

DaVinci

Our premium supply of beverage solutions, DaVinci Gourmet prides itself on creating new and unparalleled flavoured syrups and sauces. Combining art, craft

KERRY

and science to enable baristas to create theatrical recipes without limitation, DaVinci Gourmet brings a unique palette of flavours to your traditional offering of speciality beverages. Now available in over 60 countries, DaVinci Gourmet is dedicated to helping grow your business to meet the needs of the ever-expanding speciality coffee industry.

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The Big Train success is due in part to a diverse, high quality product line that includes frappes, hot cocoas, soft serve products, real fruit smoothies and innovative protein drink mixes. We offer an exceptional service and resources to support our varied customers by providing great products that stand out.

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Our unique, integrated approach to customer-specific innovation and product solutions is driven by our technology, market application, culinary and sensory expertise. By leveraging our cross-category experience, we help you grow your business. From beverages to desserts and everything in between, Kerry can help you develop products that are preferred by consumers in your region and around the world.

Kerry has a dedicated sales team in the Middle East to support your business needs, help grow your business and advise on market trends.



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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:.....

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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

LEADERSHIP

Walk the Eightfold Path

Dear Chef, let me begin by clarifying that leadership is not just a title or a role. Everyone is a leader and a follower. Your communication matters in taking care of your and other people's emotions.

These days, mindfulness is popular in the leadership fraternity. Mindfulness is the ability to be fully present, being aware of where you are and what you are doing and no matter what the circumstances to be aware of your body, thoughts, feelings and mind without judgment.

Mindfulness allows you to win the hearts of people because you learn to deal with their true feelings. Developing one's mind is the path to wisdom which, in turn, leads to personal freedom. It helps in mental and emotional development thus strengthens your mind.

Remember, these are not linear, instead they interplay, interconnect and are interwoven with each other:

1. Wise View

The path begins with knowing the event as it really is; not how you think or want it to be. It is not about you or the other person being right or wrong. The focus is about getting to the reality of the event.

This requires you being honest with yourself about what you are seeing, hearing, and feeling. Else it creates discrimination, hate and fear.

2. Wise Intention

Leadership involves dealing with your own and others' raw emotions. Your intentions are the drivers of actions.

Intentions governed by obsessing over desires are not wise intention. Wise Intention is wholesome acts that promote physical, mental and emotional well-being. With wise intention it is important to do your best to least harm anyone and focus on physical, mental and emotional well-being.

MORE THAN A CHEF

ROHIT BASSI



3. Wise Speech

Across the globe, you see some leaders use speech to promote violence, or divide people. Very few speak to promote peace and harmony.

One should speak to interact politely, respectfully and inoffensively. That would require you to refrain from lying, hostile, harsh and meaningless speech. If done wisely, your words, voice and non-verbal cues can nourish yourself and others.

4. Wise Action

Wise Action encompasses wisdom, respect, sustainability and healthy development that is based on being open-minded, unbiased, tolerance for other's beliefs, opinions, ideas, and ways of life. Wise Action is about building bridges amongst each other through trust, transparency and tenacity.

5. Wise Livelihood

Wise Livelihood is about earning one's living in a righteous way. That would mean the acquisition of wealth is carried out in a legal, ethical and peacefully manner. Honesty matters and the work you do should not entail harm to the environment, people, future generations existence and sentient beings. A true leader guides others towards wholesome goals and objectives which benefit everyone.

It requires one to be in a space of collaboration, not competition.

6. Wise Effort

Wise effort is like a great gardener knows weeds grow uninvited, they thrive even without care and no matter what time of the year they will grow. Such is the nature of unwholesome acts,

unskillful ways and unwanted thoughts. Like a garden, you learn to remove these weeds. With care, you water and nurture the wholesome acts, skilful ways and wanted thoughts.

7. Wise Mindfulness

Mindfulness is the ability to be fully present, being aware of where you are and what you are doing and no matter what the circumstances to be aware of your body, thoughts, feelings and mind without judgment.

When you are lost in anticipation, indulgences, or worry that is not mindful. Holding on to the bitterness of rejection, resentment and regret is neither mindfulness. Thus, you have opened the gateway to unwholesome acts, unskillful ways and unwanted thoughts.

Wise mindfulness is carried throughout your every living moment. It is not just about taking the time out to meditate. It includes being mindful when you speak, think, eat or walk. Every interaction, activity and engagement require you to practice wise mindfulness.

8. Wise Concentration

The pendulum swings back and forth. Most people in a leadership role behave in such a manner. They swing from passive to aggressive or aggressive to passive. A minority of leaders have a great ability to stay steady in the middle.

When you are in a state of wise concentration there is high awareness that nothing is permanent (impermanence), everything is continuously changing and for every effect, there is a cause. It involves remaining steady in the face of challenges, social pressure or adversities. They maintain one's true self and values.

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



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- Taste and test some of the best HoReCa products the world has to offer at ExpoCulinaire 2022
- Explore dozens of certified training and education sessions and forums
- Enjoy the talent and creativity from hundreds of competitors at the Global Chefs Challenge Finals, Emirates International Salon Culinaire and the Young Chefs National Team African Cup
- Socialize at three fantastic evening events
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