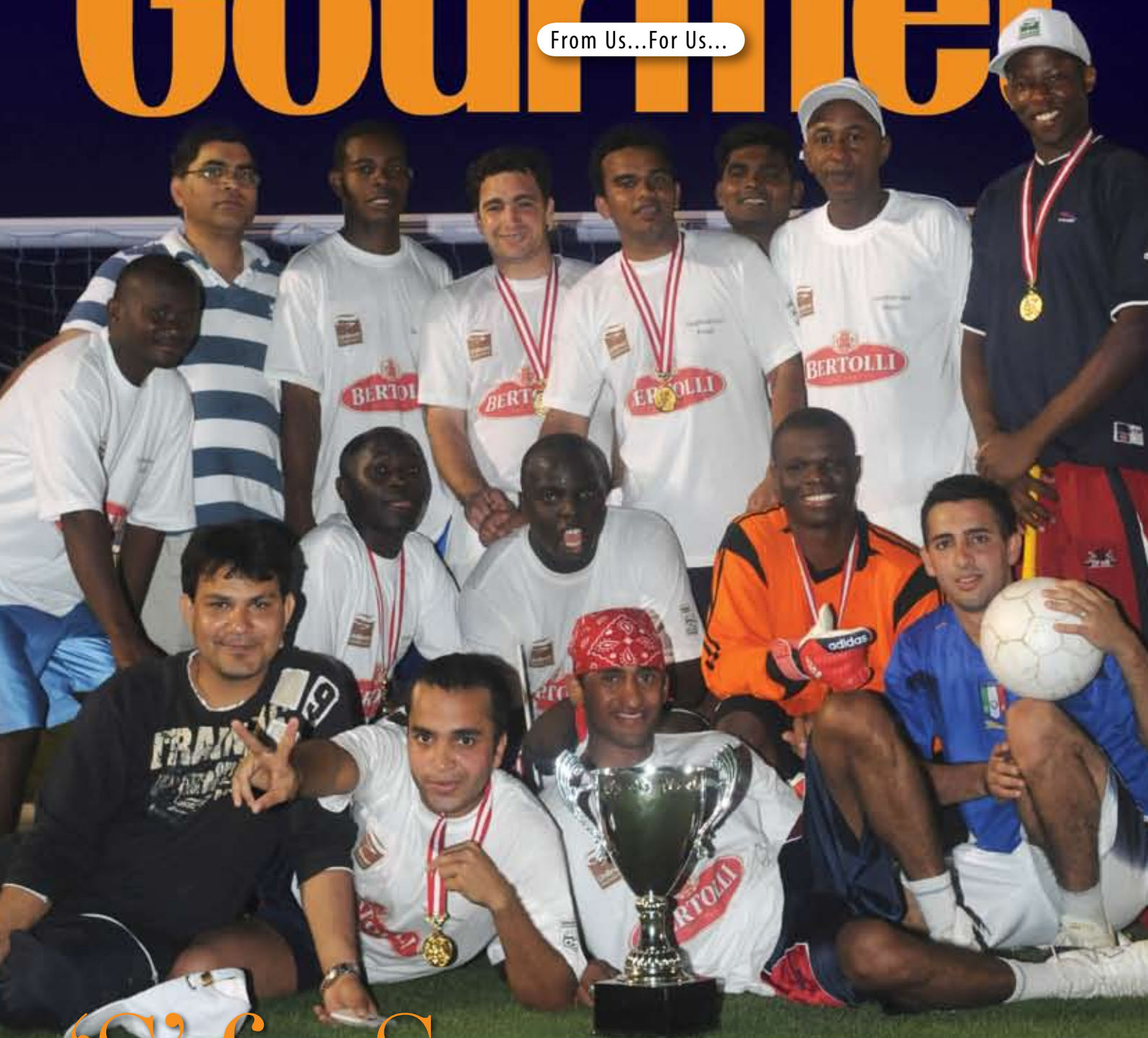


gulf Gourmet

Volume 2 | Issue 7 | April 2008

From Us...For Us...



'S' for Success

The lowdown on the Unilever Foodsolutions Football Tournament

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Dear fellow chefs, colleagues, ladies and gentlemen,

Welcome to the April issue of our Gulf Gourmet. The WACS congress is approaching fast and I would like to thank everyone who is involved and is part of this fabulous event. First of course Unilever our main sponsor, DTCM, our gold sponsor Fonterra New Zealand dairy and JohnsonDiversy; as well as Custom Culinary, Horeca, and all the others. Please make sure you look at the WACS sponsors page, as well make sure you take your time and a good look at the 'Friends of the Guild' page. Try to support our corporate members as well as they are supporting us.

Yamini has a long list of interesting stories in this issue. Our Grill of the Month is our friend Otto Weibel from Singapore. We also have a very special interview with Dr. Bill Gallagher.

The cover story as you can see is about the Unilever Food Solutions football tournament. I am sure everyone who was there agrees with

me that it was a great event – Hisham, Necip, Islam and team thank you for the great event.

I have the pleasure to announce more corporate members – RAK Porcelain, Bragard, Paderno – Sambonet, Jashanmal, US Meat Federation and Ghassan Sulaiman Trading with their new tea brand from Germany, Teekanne. Some introductions we have carried in this issue and more will come in the June issue of the Gulf Gourmet. Please make sure you don't miss the introductions.

Last and by no means the least, a big thank you to Chef Michel Miraton and his team from Coral Deira, for hosting the April monthly meeting of the Guild. We had Horeca and New Zealand Trade presenting their products. The next meeting will be after the Congress to be hosted by Chef Andrew of Raffles. The date and time will be confirmed soon and sent to you by email.

Until next time.

Culinary regards,

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

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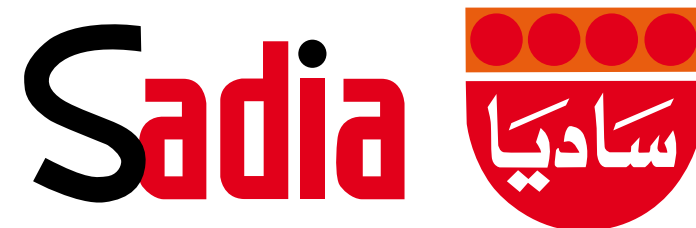
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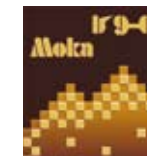
Friends of the Guild



Masterbaker Marketing FZCO



Master of Performance



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A P R I L 2 0 0 8



In the right spirit

Necip Camcigil and Islam Nadoury from Unilever Foodsolutions spill the beans on the UFS Football Tournament.

In
conversation
with...



The respected Dr Bill Gallagher shares his views on WACS 2008.

Nestlé FoodServices presents A to Z (Asparagus to Zucchini)



Dig into a generous helping of Quail at The Renaissance Hotel.

Gulf Gourmet

Vol. 2 | Issue 7 | April 2008

Created and produced on behalf of The Emirates Culinary Guild by **Communique Global**
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Back for more



Chef Monal Malhotra is back for a taste of Dubai.

Transmed Foodservice Presents The Chef's Table

Chef Yvan Didelot invites us to join him for a culinary extravaganza.



At home away from home

We cornered Chef Otto Weible for a heart-to-heart about life, love and all things culinary.

Guilt-free goodness

Scoop up a spoonful of cool goodness with Swiss Premium Yoghurt.



In conversation with...

...Dr Bill Gallagher, director of Public Relations and Communications of the Southern Sun hotel group, South Africa, Honorary President of the South African Chefs Association (SACA), and Honorary Life President of the World Association of Chefs Societies (WACS). Dr Gallagher took precious time out of his busy schedule for Gulf Gourmet, and it was a pleasure to discuss WACS with him

Dr Bill Gallagher's career and list of achievements are endless. His culinary journey began as apprentice chef at the Royal Country Hotel in Newcastle in England, and continued as a commis de cuisine at the Dorchester Hotel in London, before he emigrated to South Africa in 1973. He was immediately employed by the Southern Sun Corporation as executive sous chef at the new five-star Elizabeth Hotel in Port Elizabeth, and was promoted to maitre chef des cuisines in April 1975.

In 1977, he was promoted to the five-star Landdrost Hotel in Johannesburg, the company's flagship, as maitre chef des cuisines, before being promoted to Group executive chef of Southern Sun Hotels in 1983. From there, it was a short step up to Group food and beverage manager in 1984 and to Group food and beverage director in 1985. In March 1988, he was appointed to the Board of Southern Sun Holdings, which is the position he currently occupies.

Dr Gallagher was elected as President of SACA; convening the 23rd International Congress of the WACS; elected to the board of directors of WACS as director for Africa; was awarded an honours chair from Johnson & Wales University in the USA; and has convened the World Cooks Tour for Hunger world-wide project in 1993.

In addition, Dr Gallagher is also an honorary member of the Cercle des Chefs de Cuisine d'Israel; an honorary member of La Federation

Mondiale des Societes des Cuisiniers (World Association of Cooks Societies); an honorary membership of the Verband der Koche Deutschlands; an honorary member of the Chefs & Cooks Circle of Great Britain; recipient of an honorary diploma of the Societe des Cuisiniers de Paris; and honorary member of the All Japan Cooks Society. He is a Master Craftsman with the Craft Guild of Chefs in



England; a board member of the Johannesburg Hotel School Foundation; a member of the Federation Internationale de la Presse Gastronomique Touristique et Uinicole and a member of the Hotel & Catering Institutional Management Association in England.

He has received numerous culinary awards and medals including, amongst many others, a gold medal and silver cup when he represented SA as one of the five chefs in the National Team at the 15th World Culinary Olympics held in Germany in 1987; four gold medals and two bronze medals when he was overall team leader for the SA Chefs City Team at the 17th Culinary Olympics held in Germany in 1988; and in 1990, he was team chef and captain of the SA National Culinary Team which competed at the 6th International Gastroprag Culinary Expo in Czechoslovakia and was awarded three gold medals a second place team silver medal. He also received the FEDHASA Hospitality Industry Lifetime Achievement Award in 2000 recognising him as an exceptional leader in the global hospitality industry.

One of Dr Gallagher's projects has been the conceptualization of the South African Chefs Association's most exciting project to date – the establishment of a Centre for Culinary Excellence, which will have far-reaching effects for the hospitality industry in South Africa, housing a library, culinary archives, computer centre and the establishment of internet-based learning material, which will be accessible across the industry.

Tell us a little bit about yourself.

I have been in the industry for 45 years, enjoying a wonderful career that has taken me around the world, and allowed me to meet many of the world's greatest chefs. I was born the north of England in a little town called Jarrow, not far from Newcastle. My training was at the Dorchester hotel in London, and I migrated to South Africa in 1973, where I joined Southern Sun hotels, and now hold the position of Director of Public Relations and Communications.

How has your journey with WACS been so far?

I have had the pleasure of being involved with the World Association of Chefs Societies since 1980. South Africa has been a prominent member, hosting the 1988 Diamond Jubilee 60 year anniversary conference in Johannesburg. Being continental director for eight years, president for four years and honorary life president for the past eight years, it has certainly been a magical journey for me.

You were the WACS President at one time. What changes, if any, do you see in the organisation?

The World Association continues to grow and evolve and become more and more professional, now boasting almost 80 countries as members. Many things have changed, like the introduction of new technology, which has made communication easier and more instantaneous. There are new priorities - health, global warming, fighting poverty and hunger, as well as making a profit in your business. The role of the World Association, I believe, is more focused, leaning towards education.

You have a reputation of being a staunch supporter of culinary art and encouraging young people. Do you think enough is being done the world over to raise the standards of the profession?

One of the questions we have to ask ourselves is, are we keeping up with current trends and the knowledge that our young chefs require for them to be successful in the future? It is pointless to teach old techniques if they are no longer required. The chef of today needs to be professional in every aspect - not

just the culinary skills but also the business and human resource skills - to lead a brigade.

How many world congresses have you attended?

Every one since 1980 - this will be my 15th and am sure the best yet. Dubai is such an exciting destination, and it's chefs have a great reputation for their tremendous skill and innovation.

Which one would you say has been the best or most memorable one for you so far?

We have had some wonderful conferences in all corners of the world. Each continent has had the opportunity to showcase their culture and cuisine. From the elegance of Europe, to the rawness of Africa, to me, one of the most memorable was in the little town Stavanger in Norway. It was such a hospitable and friendly congress, and of course, the Congress in Johannesburg was something special, with Master chefs Anton Mosimann and Paul Bocuse attending.

What would you say is the core purpose of a WACS congress?

The purpose of the World Association in 2008, I believe, is very similar to that of 1928, when it was formed, and that is to act as a bridge to bring the chefs of the world together to share knowledge and friendship, and at the same time, work towards making our profession more respected and acknowledged as the craftsmen we are.

Have you ever been to Dubai?

I have had the pleasure of visiting Dubai on several occasions. It certainly is dynamic and growing in stature, size and importance within the world. Boasting many of the best hotels in the world and the finest architecture, linked with the wonderful heritage of the past, it is almost a crossroads, and a must see destination for anyone who visits the Middle East.

What was your first reaction when Dubai was chosen as the venue for WACS 2008?

Joy and pride! With the Emirates being part of the Africa and Middle East region of the

What would you say is the core purpose of a WACS congress?

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World Association, it was a great opportunity for all of us to work as a team and support the Guild in making this Congress a memorable success

This will be the first Congress in a Middle Eastern country. What has been the general opinion regarding this within the industry?

One of excitement and anticipation. Everyone can't wait to experience what Dubai has to offer - from the food, to the fabulous shopping, and of course, the hospitality.

What are your expectations from WACS 2008? In terms of the activities, the organisers, the city, etc.

Knowing the Guild and how professional they are, I am confident that this will be very well-organised, with lots of layers of detail that

SPECIAL GUEST

will have all the delegates exceptionally happy that they chose to come to this Congress. Even if you've been to Dubai before, one thing you can be assured of is that today it is bigger and they are lots more things to see and do.

This being the first WACS in the Middle East, I am sure it must be a milestone of sorts for the organisation. Do you think the congress is being well promoted in the rest of the world?

I am confident that we will get great

participation from around the world, even though there is talk of a worldwide recession in the financial markets. Traditionally, the bookings come right up until the last day, so you can expect a great turnout.

When do you plan to arrive in Dubai? Do you have any plans to explore the city before or after the official congress?

I am arriving on the ninth of May to give myself the opportunity to get well-organised

before the Congress starts in earnest and I hope to see as much as possible during my stay up until the 17th of May.

A new president will be chosen this year. Any favourites?

Two excellent candidates, both committed to doing a great job, and both very confident. As the honorary life president, I, of course, have to be neutral and will support the winner 100 per cent in all his efforts to lead the World Association into the future.



A gastronomic delight awaits Dr. Bill Gallagher in Dubai



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Guilt-free goodness

With Emmi Swiss Premium Yoghurt, Sawhney Foodstuff Trading Co LLC has taken a bold new step in the health food market. And they assure us there's more where that came from

Ruqya Khan

As he gently pulls open the seal, a shimmer of curiosity sparkles in his eyes. He helps himself to the tub of richness and allows the spoonful of delight to melt away in his mouth. Satisfaction!

This low on fat, fruity flavoured product from the lands of the Alps – Swiss Premium Yoghurt – is brought to you by Emmi, a name synonymous with high-end dairy products for more than a century now.

Though this brand has been locally available at select supermarkets for a few years now, its presence has grown manifold since the brand teamed up with Sawhney Foodstuff Trading Co LLC. Dilmeet Sahni, director of the Sharjah-based company, explains, “Emmi foods is the largest producer of dairy products in Switzerland. Their list of supplies includes everything from ice creams, cheese, milkshakes and lattes to fruit yoghurts. We chose to bring in the yoghurts to the market here for the simple reason that there was a demand for this product.”

Swiss Premium Yoghurt is available in seven delicious flavours.



The product

Emmi long life yoghurt is produced in Switzerland. It comes in seven flavours – plain, strawberry, raspberry, blueberry, apricot, pink grapefruit and aloe vera. It is available in disposable packs of 100 gms each. Nutritional value per serving is 403kJ. Made from low fat milk, its energy value per 100 gms is only 95kcal. The yoghurt is halal-certified, and made without any gelatine additives.

The process

The manufacturing process of Emmi long life yoghurt is based on today's modern yoghurt technology with closed production

line under flawless, hygienic conditions. Strict measures are taken to ensure that the yoghurt does not come in contact with air at any point. The cup is sealed with the lid under aseptic conditions.

The containers must be refrigerated to maintain freshness and taste. E202 is added to preserve freshness and quality of the yoghurt. When stored at temperatures between +4 degrees Celcius to +6 degrees Celcius, the product has a shelf life of four and a half months.

Emmi is ISO-certified - the Quality Assurance

System to ISO Standard 9001/EU 29001 controls the activities and optimises the work sequence at the establishment. The Council Directive 92/46/EEC of June 16, 1992, lays down the health rules for the production and placing on the market of raw milk, heat-treated milk and milk-based products.

The market

"There are similar local brands manufacturing this product, but those come with shelf life of 7 days, at the end of which, the surplus supply has to be discarded. This leads to not only wastage of revenue, but also food itself. As responsible members of the food industry

in the Emirates, we've taken the initiative to supply Emmi Swiss Premium Yoghurt across hotels here. The product has been readily accepted and appreciated for its quality and longevity," explains Dilmeet.

"Their most recently introduced flavour is aloe vera. It has tastefully acquired a place of delight among many health conscious individuals. We have expanded our reach to health clubs and spas with this flavour," says Jasdeep Sahni, Business Development Manager, Sawhney Foodstuff Trading Co LLC.

Emmi Swiss Premium Yoghurt is usually

served at breakfast buffets, and even corporate lunch tables. The fact that it is light on calories and easy to handle makes it a favourite among many. While children enjoy their tub of strawberry yoghurt, adults may find a favourite among the other varieties.

Future Plans

Sawhney Foodstuff Trading is a family-owned business that has been running since 1994. The company is the leading importer and distributor of foods across the UAE and the Middle East region. They specialise in all types of eatables, like dairy produce, poultry, meat, seafood, vegetables, dry foods and gourmet products.

"The yoghurt is the first product that we have brought in from Switzerland. Plans are underway to introduce the caffe lattes and milkshakes by Emmi to the market here. We will also soon acquire an ISO 9001 certification. Our company will soon be shifting to a new base at Dubai Investment Park," smiles Dilmeet.

"The food business in the Emirates is rather demanding due to the high standards set by the health authorities here. But we are happy to keep abreast with the requirements as it helps us maintain our level of service and client satisfaction," he concludes.

Jasdeep Sahni and Dilmeet Sahni, Sawhney Foodstuff Trading Co LLC



At home away from home



Chef Otto Weibel has the perfect recipe for success. Work hard, party harder and make time for your loved ones. He tells us how he has managed to strike that balance in his life

Having made his choice, at sixteen, Chef Otto started his apprenticeship in Switzerland, working with a very tough chef. "If he did not like something, he used to kick us and slap us around. There were many times when I would cry in my room, wanting to run away from it all," he says. But he stuck it through, and now feels that the toughness of the chef was just a call for discipline. "He also took as much time out for us to teach us. He would stay back after work and ask us to join him to learn some thing new. I realise today how much I learned from him," he smiles.

That's not to say that Chef Otto himself believes in that school of thought. "I have over 350 cooks under me. I am tough, but I would never raise my hand on any of them. On the contrary, I believe that a little praise goes a long way in encouraging people to surpass themselves. A pat on the shoulder and a simple thank you for a job well done can go a long way," he nods.

A self-confessed "Asian specialist", Chef Otto Weibel, director of kitchens, Fairmont and Swissotel, Singapore, first stepped in the kitchen at the tender age of eight. "My parents owned a restaurant in Zurich, Switzerland, and it was only natural that when I was able I started peeling potatoes and washing dishes. I guess you could say I started as a commie at home," he laughs.

Even as the genuine joy of the memories light up his face, Chef Otto's eyes reminisce about the years past. "I recently celebrated my fiftieth birthday, and one of my school friends made a sort of collage on my life. One of my former teachers showed me something I wrote when I was fifteen. It was a wish list, and I had written that I wanted to be a famous chef and wanted to one day run one of the biggest hotels in the world," he smiles.

His other choice was mechanics. "I was very good at it in school, and my teacher encouraged me to get into mechanics professionally. But I consciously chose to get into cooking. Even though my parents owned a restaurant, there was never any pressure for me to get into the field," he states.

But two and a half years later, Chef Otto had had enough and he moved out. He went on to work in some of the biggest hotels as a seasonal worker, moving to a new place during summer and again when winter arrived. Although the seasonal work was tough, it was an experience that he treasures. "I worked at some of the best hotels that celebrities and royalty frequented. Although we mostly stayed in the back because we were commies, we were still at the most beautiful destinations," he says.

Working hard as a young man also meant that he partied hard. Coming home at 3 or 4 am meant going to work with a major hangover, and that, he admits, could have been the reason for some of the tough disciplinary actions. "But it was great fun," he laughs.

In 1968, Chef Otto decided it was time to see the world. So he joined a passenger ship, a Norwegian-American liner, one of the most elite ships at the time. "It was great, but the life is tough. I went in with the purpose of seeing the world, which I did. I also had the opportunity to experience different cuisines and learn about different cultures," he says.

“I have over 350 cooks under me. I am tough, but I would never raise my hand on any of them. On the contrary, I believe that a little praise goes a long way in encouraging people to surpass themselves. A pat on the shoulder and a simple thank you for a job well done can go a long way.”

But the cooped up cabins and ‘unhealthy’ habits made Chef Otto uncomfortable, and he realised it was not a long term job for him. So a year and a half later, he went to London to the Dorchester Hotel. “At the time, the hotel had a very big name. And London was a very exciting city. We had the Rolling Stones and Eric Claptons and we were going to the same clubs these people were at, even though we did not have a lot of money,” he smiles.

Money was certainly not easy to come by. And even a raise did not help. “If I got ten extra, I would end up paying seven in taxes,” he laughs. But it was still a fun time. “I remember the first time I landed in London, I went and shaved my head military style because I thought big hotels must be very strict. But when I walked into the kitchen, I saw every single person there had shoulder length hair!” he laughs.

So one year down the line, he sported long locks as well. Only, when he went back home, it was a shock. “I walked into the hotel at 11 at night, and my father was sitting with some

friends, playing cards. He takes one look at me and says, ‘Get out, get a haircut, and then come back’. It was quite a scene,” says Chef Otto, his eyes lighting up at the thought.

Chef Otto had moved back home at the request of a friend, who wanted his help in opening a new hotel. “It was the biggest hotel in Switzerland, the Nova Park Hotel. I went in thinking I’d stay for about six months, and I ended up being there for nearly two years,” he smiles.

Following this, Chef Otto spent some time with his family, helping his parents run their business. But the generation gap led to many differences in business tactics and eventually, Chef Otto decided to make his own way in the world. “I was a major fan of Brazil at the time. To me, it was the perfect destination – I loved the food, the people, the football (I played a long time ago myself) and the beautiful girls. So I sent out applications to all the big names. I got many job offers, but nothing from Brazil,” he says.

So he zeroed in on Bangkok, and joined the Dusit Thani Hotel, the first Westin hotel in Asia, as Sous Chef. “A year and a half later, the owner and Westin as a company split up. And since I was hired by Westin, they pulled me out overnight and transferred me to the Shangri-la, Singapore as executive sous chef,” he explains.

The Shangri-la was ‘the’ hotel in Singapore at the time, and gave Chef Otto more than a great job. “That’s where I first fell in love and got married. Katrina was a cashier at the time, and when we got married was about the same time that I was transferred as executive chef to open a new hotel in the Philippines,” he says.

The hotel belonged to President Marcos, and Chef Otto worked extensively for Imelda Marcos. “I served many heads of state, and in fact, know her very well. Manila at the time was like a little cowboy town, with shootings everywhere, unorganised, and chaotic. But it’s a beautiful country with lovely people. I admire them for their way of life, the way they smile and stay happy even if they are poor,” he says.

But marital bliss eluded the young couple in the beginning. “A new wife expects her husband to spend a lot of time with her. With my new position, I was very busy and she could not get a job because of legal hassles. So she spent her time cooped up in the hotel and, well, the country is a little dangerous when it comes to women,” he says. But all was forgiven when Clarissa was born in 1978.

A couple of years later, Chef Otto was transferred to open the Shangri-la in Hong Kong. It was the ideal time to be there, when people loved good food and had the money to spend. That was where Chef Otto’s love for wines gained a new persona, and he got the opportunity to explore the intricacies of the same.

In 1983, tragedy struck, when Katrina passed away. “I found myself a single parent with a young daughter. I was completely confused about what to do. My wife’s sister saved the day for us by moving to Hong Kong. That allowed me to stay for a couple of years more,” he says.

At the time, David Paulen was the senior VP of Westin, and mentor to Chef Otto. “He always told me, ‘Otto, if I move, you will move with me - we are a team’. So when he was transferred to Singapore, I knew I would follow soon,” he explains.

Chef Otto flew back and forth, helping his boss with the opening of the hotel. “It was the biggest hotel in Singapore - 18 restaurants, 2,200 rooms. It was the Westin Plaza at



the time, and today it’s the Fairmont and Swissotel,” he says. As expected, Chef Otto moved to Singapore as well as corporate chef. “I knew at the time that this would be where I settled. One of the major reasons was, of course, my daughter, who had family to look after her, because my job still required me to travel for long periods,” he explains.

Travelling to Shanghai, Tokyo and Sydney, to name a few, Chef Otto hired executive chefs and saw the hotel through to smooth operations before moving on to the next. “At Westin, we also have a master class in Atlanta for a month. I conducted that class for eight years. I am also very involved in the Singapore chef’s association, having been their president for over 17 years. I also travel around the world judging competitions and participating in global activities,” he says.

For Chef Otto though, Singapore is home. “I love Singapore. To me, Singapore is a melting pot where you have great food freshly cooked out of the wok, and the most sophisticated Chinese, Indian, Malay, and even Western food. Singapore chefs are well looked after because they understand both eastern and western food very well. The city itself has grown and developed so well. It’s a city where

it’s safe, it’s a city where everything works,” he explains.

Even though Chef Otto receives many enticing offers from the Middle East, he feels he is too old to start over. “I’ve worked all my life, and it’s sad to see sometimes that things go bad because you neglected family and took them for granted. You have to make time to be with them, and I plan to do just that,” he smiles.



It's also where Chef Otto found love a second time. "Diana and I got married and have an 18-year-old son, who, I must say, wants nothing to do with the food business," he laughs. His daughter though is already a part of the industry and is working at a hotel as services manager. Her dream is to manage her father's restaurant, if and when he opens one that is.

"I recently did a concept for a casino, and part of the deal was that they would give me two outlets to run. One I intend to turn into an Aussie food joint with my friend Chef Scott Webster. The other will be my own brand of fast food, a very hawker store kind of concept with a fusion of Singaporean food with other influences. At this time, there are some discussions pending and I will finalise this when I go back," he says.

Meanwhile, Chef Otto is busy playing golf and taking life as it comes. "My wife and I are fanatic golfers. I play ever Sunday, but she plays five days a week, which is why her handicap is so much better than mine," he smiles mischievously.

Another one of his passions is travelling. "I am also president of a club called Chefs on

"I am also president of a club called Chefs on Tour. We are a group of 12. Once in two years, we take a trip to a new place, without our spouses. We all enjoy good food, good wine, love golf and have great camaraderie. There's such a friendship between us, it's great"

Tour. We are a group of 12, with a constitution that we will never be more and one would have to die or unable to afford the membership dues for a new one to join. Once in two years, we take a trip to a new place, without our spouses. We all enjoy good food, good wine, love golf and have great camaraderie. There's such a friendship between us, it's great," he smiles, almost unable to contain the joy the very thought brings. Not surprising, considering they do more than just holiday. "In Norway, we were invited to be part of a TV show. Also, most of us know all the top chefs around the world, so very often we are hosted for lunches and dinners, and we just have a super time," he laughs.

Even though Chef Otto receives many enticing offers from the Middle East, he feels he is too old to start over. "I've worked all my life, and it's sad to see sometimes that things go bad because you neglected family and took them for granted. You have to make time to be with them, and I plan to do just that," he smiles.

Signing off on that note, he encourages his colleagues to constantly strive for more, stating, "You are never really there. Once you're there, you're finished and you should just retire because you will lose your spirit." We hope Chef Otto never loses his.





German Product



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The players, before they were competitors, in a friendly mood at the beginning of the tournament.

In the right spirit

Twelve teams. One trophy. As Southern Sun celebrated their victory at the Unilever Foodsolutions Football Challenge, Gulf Gourmet spoke with Necip Camcigil and Islam Nadoury about the event and what's going to happen next

Umaima Tinwala

On a windy spring day, eight member teams from twelve hotels piled into their vans and drove along to the Jebel Ali Golf Resort and Spa. But this time they had no food or pots and pans to carry. The men in white were headed to the Centre for Excellence to prove their skills. Only, this was not a culinary competition, as might be expected. And they were not in white. This was a full-fledged football tournament, the Unilever Foodsolutions Football Challenge, and the teams had to play each other in gruelling matches to take home the coveted trophy.

Necip Camcigil, Assistant Brand Manager, Unilever Foodsolutions, walks a little taller now. An idea that just popped into his head during a routine membership meeting with



Unilever Foodsolutions represented by - From left: Ramez Helou - Arabia Sales Manager, Hisham Taraboulsy - Middle East Marketing Manager, Mohammad Bsharat - UAE Sales Executive, Wael Riachy - Gulf Application chef

Chef Uwe Micheel, Director of Kitchens, Radisson SAS, and President of the Emirates Culinary Guild, turned into a huge success. "We did have our concerns. Since this was the first time we were doing something like this, we were a little worried about a few things. But luckily, it all turned out well," he says with a big smile.

The tournament had been announced at the

Salon Culinaire 2008, and entries were invited for the 12 slots. The roster was full rather quickly, indicating tremendous interest from the hotels. "The idea was to give them a day of fun. It was also to give us, as a company, the opportunity to interact with the chefs on a personal level," says Necip.

Adds Islam Nadoury, assistant brand manager, "We're always going to them looking for business. This way, we got to know them as real people instead of just clients. It was a great experience, and we actually ended up making some friends." One participant, in fact, got in touch with Unilever and asked them how he could play more. Necip, who is personally a football fanatic, coaches a women's football team and often organises games for himself and friends, asked him to join his team. "It's not like when he gets there I will tell him about my products. It's all about the game," he smiles.



The Unilever Foodsolutions Football Challenge turned out to be serious business after all. "The players proved many of my theories wrong. I thought they would be more laid back and just have fun, but they were really serious," he says. "Southern Sun, who won the tournament, came complete with a coach and a mascot," states Islam, adding, "In fact, their coach did not even let them have lunch, and when they won, they were like 'chef, can we go eat now?'. And just like a real coach, he would talk to them let them relax and have a drink after every match."

So serious were they that some teams came with proper team names, not just the name of the hotel. Coral Deira, for example, were the Les Invincibles, while Capital Club was Cows on Strike. Similarly, Radisson SAS were The Pharaohs, and Emirates Flight Catering was All Stars. Sadly one team had to forfeit a match for turning up late. The players were geared and ready on time to take on their competitors. "We were particular about timing because we had a schedule to keep. We had initially conceptualised the event with eight teams, and went up to 12 because we realised that our fixed costs were anyway the same. So the more the teams, the more interesting the event would be. At the same time, we did not want it to be too big for us to handle since we were doing it for the first time. We worked out a way to have 12 teams, keeping the same time," explains Necip.

But that does not mean there was no place for fun. Southern Sun came with a big guy who everyone thought was a player. But he brought out a big horn and started tooting it around, having fun with the players and encouraging his team. "If there was an award that could be given for best team spirit, I would give it to Capital Club. They were friendly, funny and really made the best out of the day. One of their players followed the linesman around,



The competitive spirit in action

a few feet behind him, and started imitating all his actions. It was hilarious. And then the guy with the horn comes and blows it right in his ear and it was really entertaining," laughs Islam.

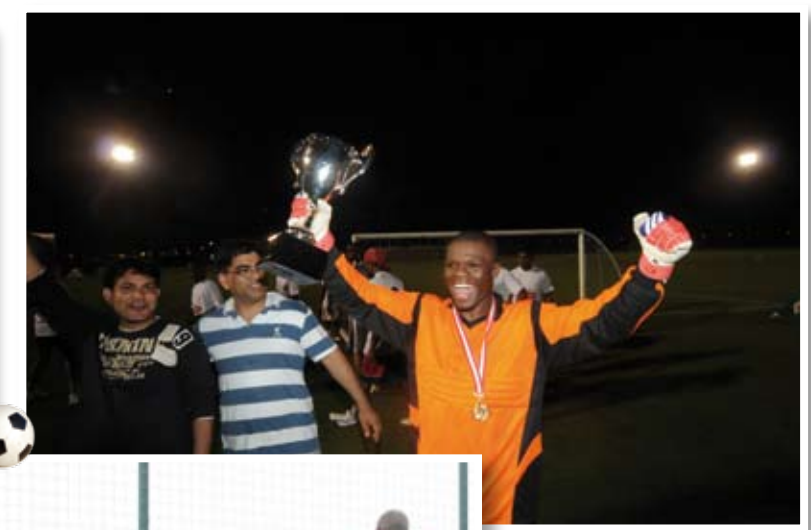


Finally cracking a smile - Necip Camcigil, Unilever Food Solutions

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Who's going to get this one?



Chef Davinder Rawat, executive sous chef, Al Qamardeen, was the coach of the winning team, the Southern Sun Group. Noticed by one and all for his strict discipline, he defends himself saying, "I noticed everyone was splitting up and there was little teamwork. So I had to take charge or it would have fallen apart."

"The event itself was very well done and it was the first time something like this had been organised for our industry. We're

always doing cooking competitions, but to get chefs together for sports is something new and it was great fun. We chefs are so busy otherwise, we do not get the chance to meet other chefs in social settings. This event gave us that chance. It also gave us an opportunity to work as a team outside the kitchen, which helps us work better together. I think the faces of people present there said it all - they went home happy and satisfied," he smiles.



"In another match, a player from Radisson had his shirt constantly pulled by another player. So he just took it off and offered it to his competitor. He said, 'here, just take my shirt, take it'," says Islam. Necip, on the other hand, was busy shouting instructions on the mike, making sure teams knew where to go and what to do, feeling like a "rap star" himself.

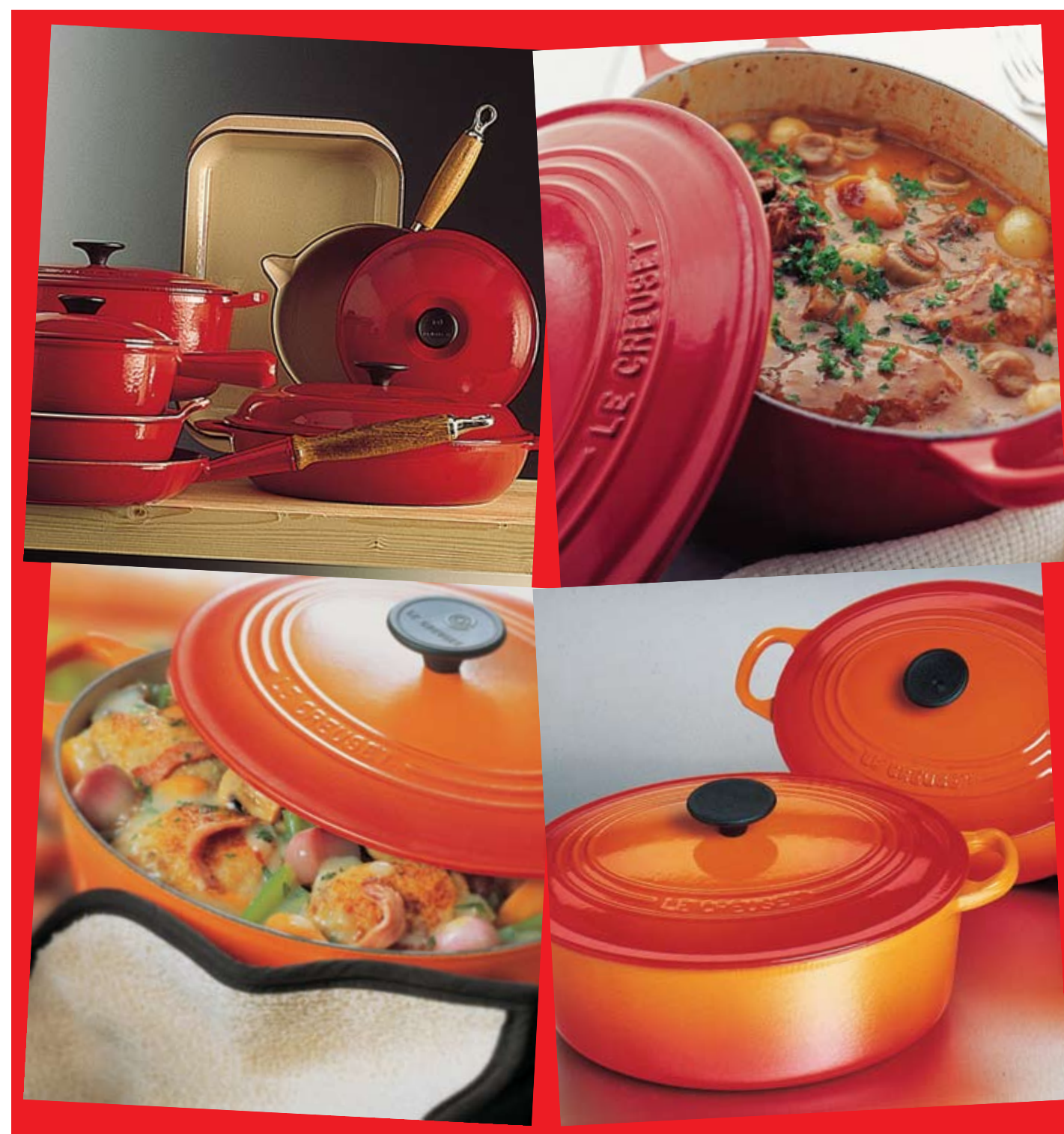
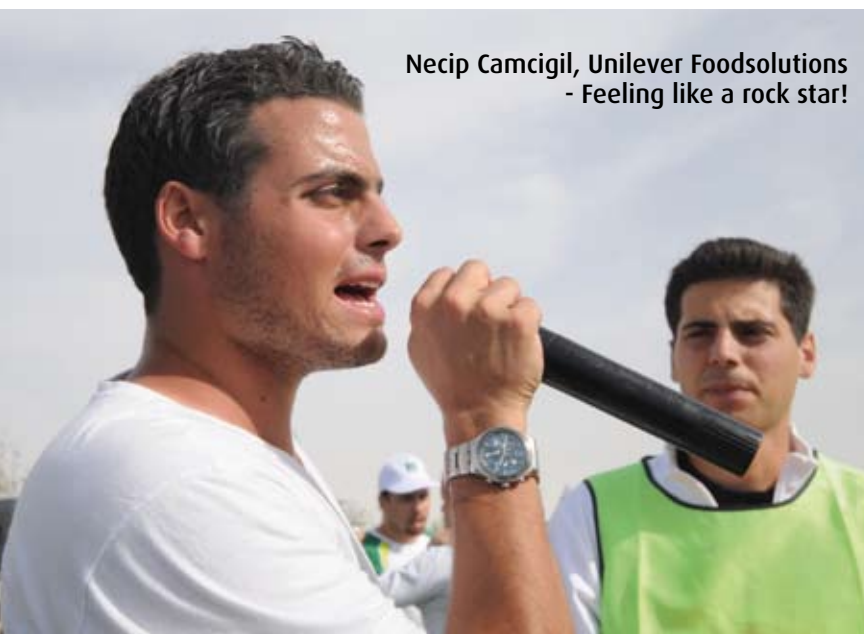
The referees were not spared either, with one or two controversial decisions creating quite a hullabaloo. "Coral Deira almost walked out in protest," says Necip. Of the four referees brought in for the day, two were FIFA certified and the other two were brought by Necip. "The mood was quite tense at the finals, and there was even some shoving and pushing among players. They had to be disciplined by the referee at the end," adds Islam.

The team from Nad Al Sheba was probably most disappointed on the day. "A favourite all along, they killed everyone they played against. They had a star player from Tanzania who scored, I think, about 13 goals. But, "Southern Sun just outplayed them," says Necip.



The Unilever Foodsolutions Football Tournament turned out to be serious business after all. "The players proved many of my theories wrong. I thought they would be more laid back and just have fun, but they were really serious," he says. "Southern Sun, who won the tournament, came complete with a coach and a mascot," states Islam, adding, "In fact, their coach did not even let them have lunch, and when they won, they were like 'chef, can we go eat now?'. And just like a real coach, he would talk to them let them relax and have a drink after every match."

Necip Camcigil, Unilever Foodsolutions
- Feeling like a rock star!



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In that fateful match, Southern Sun managed to score in the first five minutes and from then on their strategy was to prevent Nad Al Sheba from making a goal. “But Nad Al Sheba got so busy attacking, they left a gap in the back and Southern Sun scored again, making the score 2-0,” explains Necip.

The success of the tournament is also due to the fact that the Jebel Ali Centre for Excellence is known for its amazing pitches, used frequently by professional teams for practice. “The pitch is really even and flat, which is ideal. Most pitches have uneven grass, so the grass tends to gets soft and muddy from frequent use. But these pitches are well-maintained and completely flat,” says Necip, sharing his expertise in football.

The food was also up to the mark. Unilever offered a free meal for players, and it was hearty and wholesome. “Only, some players made the fatal mistake of eating before they played. Ideally, one should eat only after they have been eliminated,” smiles Necip.

While giving out tips for participants, Necip is quick to acknowledge some lessons they have learnt as well. “We have made a list of things that we can improve on next time. Our boss, Hisham, for example, made a good point that we should start at sunset as the lighting on the location was very good and also because it was too hot to play in the afternoon,” says Necip.

Necip and Islam are well aware that an event of this magnitude can very easily go horribly wrong. “Bad organisation can ruin it



all. In this, we have to thank Hisham because he would constantly come and point out little things to us and that made a big difference,” says Necip.

At the end of the day, the winners went home proud. “In fact, I asked them for the trophy to inscribe their names but they wanted to take it back to the hotel first. Such was their joy,” smiles Islam.

From giving the chefs an opportunity to loosen their jackets and sweat it out outside the kitchen to creating a great team building exercise, the Unilever Foodsolutions Football Tournament achieved more than it set out to do. And they promise more the next time round. We’re sure waiting for that one!



The Teams and how it played out...				
Team		Team	Winner	Score
Southern Sun Hotel	vs.	Le Mano De Dios (The Palace)	Southern Sun Hotel	1 - 0
Les Invincibles (coral deira)	vs.	Shark Team (No.1 Tower)	Les Invincibles (coral deira)	3 - 1
The Pharoes (Radisson SAS)	vs.	All Stars (Emirates Flight Catering)	All Stars (Emirates Flight Catering)	2 - 4
Al Hamra Football Team	vs.	Iron Chefs of Kempinski	Al Hamra Football Team	3 - 0
Nad Al Sheba Prv Club	vs.	Cows on Strike (Capital Club)	Nad Al Sheba Prv Club	3 - 0
Intercat	vs.	Habtoor Hospitality (Metropolitan Hotel)	Habtoor Hospitality (Metropolitan Hotel)	0 - 3
Southern Sun Hotel	vs.	Les Invincibles (coral deira)	Southern Sun Hotel	3 - 1
Le Mano De Dios (The Palace)	vs.	Shark Team (No.1 Tower)	Le Mano De Dios (The Palace)	5 - 0
The Pharoes (Radisson SAS)	vs.	Al Hamra Football Team	The Pharoes (Radisson SAS)	3 - 0
All Stars (Emirates Flight Catering)	vs.	Iron Chefs of Kempinski	All Stars (Emirates Flight Catering)	6 - 1
Nad Al Sheba Prv Club	vs.	Intercat	Nad Al Sheba Prv Club	3 - 0
Cows on Strike (Capital Club)	vs.	Habtoor Hospitality (Metropolitan Hotel)	Habtoor Hospitality (Metropolitan Hotel)	1 - 9
Southern Sun Hotel	vs.	Shark Team (No.1 Tower)	Southern Sun Hotel	3 - 0
Le Mano De Dios (The Palace)	vs.	Les Invincibles (coral deira)	Les Invincibles (coral deira)	0 - 3
The Pharoes (Radisson SAS)	vs.	Iron Chefs of Kempinski	The Pharoes (Radisson SAS)	4 - 1
All Stars (Emirates Flight Catering)	vs.	Al Hamra Football Team	All Stars (Emirates Flight Catering)	3 - 1
Nad Al Sheba Prv Club	vs.	Habtoor Hospitality (Metropolitan Hotel)	Habtoor Hospitality (Metropolitan Hotel)	0 - 2
Cows on Strike (Capital Club)	vs.	Intercat	Cows on Strike (Capital Club)	3 - 1
Semi Finals				
Southern Sun Hotel	vs.	The Pharoes (Radisson SAS)	Southern Sun Hotel	4 - 3 (penalties)
Nad Al Sheba Prv Club	vs.	Cows on Strike (Capital Club)	Nad Al Sheba Prv Club	0 - 3
3/4th play-off				
The Pharoes (Radisson SAS)	vs.	Cows on Strike (Capital Club)	The Pharoes (Radisson SAS)	4 - 3
Final				
Southern Sun Hotel	vs.	The Pharoes (Radisson SAS)	Southern Sun Hotel	2 - 0



presents
Asparagus to Zucchini

Quaint Quail

This month, in our A to Z (*Asparagus to Zucchini*) section,
Gulf Gourmet features recipes from junior chefs
from the Renaissance Hotel, Dubai.





SPICY HONEY-GARLIC QUAIL

Nestlé
PROFESSIONAL
presents
Asparagus
to Zucchini



Chef Rouf Pilakkal
Renaissance Hotel

INGREDIENTS		METHOD
Serves 2		
Quail	4 pcs	Cut quail in half length ways. Combine all marinade ingredients in a storage container or large bowl and marinate several hours, preferably over night.
Garlic cloves, crushed	4 pcs	
Sambal Oelek	1 tsp	Preheat oven to 190°C and place quail on wire rack over baking dish. Reserve a bit of the marinade. Cook quail for approximately 25 minutes or until browned and crisp and cooked through. Brush with marinade a couple of times during cooking.
Honey	3 tbls	
Soy sauce	2 tbls	
Brown sugar	2 tsp	
		Serve over deep fried vermicelli noodles with stir fried vegetables.



KARI QUAIL



INGREDIENTS

Serves 4

Fresh Quail	8 pcs
Red chilies, deseeded and roughly chopped	2 pcs
Red pepper, deseeded and roughly chopped	1 large
Garlic cloves, peeled	2 pcs
Onions, medium size, roughly chopped	2 pcs
Fresh ginger piece, peeled and coarsely chopped	2 _ cm
Ground cumin	1 tsp
Ground coriander	2 tsp
Turmeric	_ tsp
Salt	2 tsp
Oil	3 tblsp
Tamarind puree	1 tblsp
Canned chopped tomatoes	400 gm
Black onion seeds	2 tsp
Natural yogurt, plain	4 tblsp



Chef Chandana Kathriarachchi
Renaissance Hotel

METHOD

Place the chilies, red pepper, garlic, onions, ginger, cumin, coriander, turmeric and salt in a blender or food processor and blend to a paste.

Heat the oil in a large flameproof casserole dish, pour in the paste and fry gently, stirring, for 8-10 minutes. Add the tamarind

and tomatoes and bring to the boil. Stir in the onion seeds and then add the Quail.

Cover and cook in a preheated oven at 170 C, 325 F, for 1 hour, basting occasionally, or until thoroughly cooked and the juices run clear.

Spoon the yogurt over the quail, but do not stir in. Keep covered for 2-3 minutes to warm the yogurt, then serve garnished with coriander.

Serve with plenty of rice to soak up the delicious sauce.



ASPARAGUS SALAD WITH QUAIL EGG, CELERY AND TARRAGON DRESSING



Chef Buddika Waduge
Renaissance Hotel

INGREDIENTS		METHOD	
Serves 4			
Quail eggs	8pcs	Cover eggs with cold water in a very small	Whisk together vinegar and mustards. Add oil in a slow stream, whisking. Stir in shallot, 2 teaspoons tarragon, and salt and pepper to taste.
Green asparagus (preferably thin), trimmed	500gm	saucepan. Bring to a simmer and cook, covered, for 5 minutes. Rinse eggs under cold	
White-wine vinegar (preferably tarragon)	2tbls	running water to stop cooking, then peel and cut into halves.	
Cherry tomatoes	12pcs	Cut asparagus on a very sharp diagonal into	Toss asparagus and celery leaves with half of vinaigrette and mound on 4 plates. Tuck quail eggs decoratively into salads.
Whole-grain mustard	2tsp	3/4-inch-thick slices leaving 2-inch tips.	
Dijon mustard	1tsp	Halve tips lengthwise if thicker than rest of	
Safflower or grape seed oil	75ml	slices. Arrange asparagus on a steamer rack and sprinkle with salt. Steam, covered, over	Drizzle salads and plates with remaining vinaigrette and sprinkle with remaining tarragon.
Shallot, thinly sliced into rings	1small	boiling water until just tender, for 2 to 3	
Tarragon,fresh, coarsely chopped	3tsp	minutes, and then transfer to a bowl of ice	
Celery leaves, pale green (from center of bunch)	450g	water to stop cooking. Drain well and pat dry	
Salt	To taste	with paper towels.	

MUSHROOM PIZZA WITH QUAIL EGG



Chef Gary Thomson
Renaissance Hotel

INGREDIENTS		METHOD
<i>Serves 1</i>		
Pizza dough	1 pc (180gm)	Preheat oven to 200 C. (400 F.)
Pizza sauce	75 gm	Spread pizza sauce over the base. Top with shredded mozzarella and oregano.
Oregano	2 gm	
Mozzarella cheese, grated	85 gm	Bake until 2/3 done, for about 7-10 minutes.
Quail eggs	4 pcs	
Mushrooms, medium size	2 pcs	While baking, grill separately mushrooms, zucchini and tomato. Slice vegetable and spread on pizza. Break quail eggs and place eggs on pizza too.
Tomato, medium size	1pc	
Zucchini	1 pc	
Green leaves, like rocket, lollo russo, etc	1 bunch	Put back into the oven to bake for a further 5 minutes until the quail eggs are cooked, but still soft and runny.
		Just before serving, place the salad leaves in the center of the pizza.



QUAIL EGGS WITH HAZELNUT DUKKAH



INGREDIENTS

Serves: 2-3

Quail eggs	12 pcs
Extra virgin olive oil	1 tsp
Parsley chopped	2 tblsp
Chives chopped	1 tblsp
Mint chopped	1 tsp
Garlic	1 clove

For the Dukkah

(This will make more than is needed for this dish but the rest can be stored in a screw-top jar. It is difficult to make much less)

Hazelnuts	25 gm
Sesame seeds	50 gm
Coriander seeds	25 gm
Sea salt	To taste
Pepper	To taste



Chef Suresh Wikramaratna
Renaissance Hotel

METHOD

Bring a saucepan of lightly salted water to the boil and lower in the eggs. Simmer for 5 minutes (quail eggs) or 8 minutes (bantam eggs).

Drain and immediately crumple the shells of the quail eggs with light pressure of your hands. Tap the shells of the bantam eggs to allow air to get in under the membrane. This makes the eggs easier to shell later on. Leave to cool.

Mix the chopped herbs together. Chop the garlic very finely and mix with the herbs.

To make Dukkah

Heat oven to 180C and roast the hazelnuts until pale golden. Rub in a clean tea-towel to remove most of the brown skins. Chop coarsely or put in a food processor for a few seconds only and tip into a bowl.

In a small non-stick frying pan, toast the sesame seeds, stirring with a wooden spoon until golden. Transfer to a mortar and pestle and grind just a little. Tip the crushed seeds into the bowl with the hazelnuts.

Wipe out the pan and dry-toast the coriander seeds. Transfer to a mortar and pestle and grind coarsely.

Combine with sesame seeds and hazelnuts. Mix half of the seed-nut mixture with the herb and garlic mixture. (Keep the other half for later use)

Add sea salt and freshly ground pepper.

Peel the eggs. Brush the eggs with the olive oil. Roll the eggs thickly in the Dukkah and arrange on a shallow plate.

ROAST QUAIL WITH MOROCCAN VEGETABLE COUSCOUS



INGREDIENTS

Quail	1 pcs
Quail eggs, boiled and peeled	2 pcs
Couscous, soaked in warm water until it becomes soft	100 gm
Carrots, small diced	750 gm
Baby marrow, small diced	50 gm
Bell pepper, small, diced	8 pcs
Raisins	50 gm
Walnuts	50 gm
Spinach, boiled	100 gm
Ricotta cheese	100 gm
Olive oil	50 gm
Butter, clarified	100 gm
Saffron	5 gm
Corn starch	10 gm
Salt	To taste
Pepper	To taste



Chef Siby George
Renaissance Hotel

METHOD

Boil quail and keep it aside.

Sauté spinach and mix it with ricotta cheese. Stuff quail with this mixture.

Roast the quail for 15 min. at 200 C. in hot oven.

Soak couscous in warm water until it becomes soft. Steam the couscous.

Sauté carrots, baby marrow, raisins, walnuts and bell pepper in olive oil. Add couscous. Serve it with saffron quail sauce.

Make saffron quail sauce by reducing quail stock with saffron. Add cornstarch and mix well. Season it with salt and pepper.

Garnish with quail eggs.

Back for more

Chef Monal Malhotra spent ten years in the Middle East, rising to the ranks of Executive Chef at one of the most prestigious hotels in Dubai. We caught up with him recently and got an update on what life is like post-Dubai

Think about it. If you were Executive Chef at the Bab Al Shams Hotel, Dubai, what would it take for you to leave? Not just the hotel, but the country? "It's home," says Chef Monal Malhotra simply. And of course, the lure of a more challenging and exciting job profile was quite irresistible. "I guess I had gotten to the point where I could walk into the day blind folded and do the job. It was time I made a move, and when this opportunity came up, I could not say no," he smiles.

Chef Monal is now Corporate Chef with the Velankani Group based in Bangalore, India. The group, which has interests in sectors like software development, construction and design, is a new entrant in the hospitality industry. "But they're very clear about what they want to do. They want to be the best and they are sparing no expense for that – from basic ingredients to personnel," says Chef Monal.

With an investment of over Rs 7,000 crores, continues Chef Monal, their target is to open four hotels in the next two years. Three of these are already in various stages of construction, with the first scheduled to have a soft opening in Bangalore in the first week of May, with the next one in Chennai and the third in Jaipur. All five star deluxe properties, the hotels, assures, Chef Monal, will be top of the line.

Of course, with Chef Monal heading the kitchen, it seems to be a given that the outlets will have mouth-watering dishes on the menu. Smiles Chef Monal, "This is a very exciting time for me. I've done openings in my career, but never like this, one after another. I'm going to do the soft opening with the Executive Chef and Sous Chef and then hand it over to them, and move on to the next one. This is actually opening up a chain of hotels, which is opening up so many new experiences for me."

Chef Monal is involved in every aspect of the hotel, from choosing his kitchen equipment to deciding what goes where, to even setting the drainage points. "These are things I have never done, and it's very exciting and very educational. I learn something new everyday," he says.

Working in India as opposed to Dubai though is a change. "Things do move more slowly, and suppliers are not as prompt. But I guess every city has its shortcomings, and one has to learn to work around them," he shrugs.

In the kitchen, Chef Monal has developed a new respect for Dubai. "There are so many things we take for granted here in India. Like certain basic ingredients which are difficult to source elsewhere. Even if you get the ingredient, you don't get the quality. You can get frozen, for example, but not chilled, and that matters," he states.

Another element missing for him is the multiracial mix of colleagues in the kitchen. "In Dubai, the staff is a mix of so many nationalities, you can actually draw on the strength of each and create a fantastic variety of dishes for the guest. You have some fabulous chefs in India, but I think Asian cuisines need a native if they have to be done in the best possible way," he says.

These words may seem odd coming from Chef Monal, considering he started his career in the French kitchen. Interestingly, he never really indulged in Indian cuisine till he came to the Middle East.

Born in Jalandhar, India, Chef Monal spent his childhood travelling due to his father's job. That's when the glitz and glamour of the hotel industry caught his fancy. "I was quite intrigued by the work. I really wanted to know how it all happens behind the scenes," he explains. A tad late with his application meant he could not get into the management training programme but a recommendation from his father's friend, the GM of a hotel, got him into the kitchen.

Contrary to most horror stories, Chef Monal's initial days were a breeze. "I suppose people thought since I had got the position on the recommendation of the GM, I was someone special," he laughs. So in spite of being in the butchery section, he still showed up for work everyday wearing denims, and hardly put in any effort into his work.

That is, until the GM caught him at work in his jeans. "He went to the butcher and told him I was to receive no special treatment at all, and on the contrary, I should be given the hardest time possible. In fact, he made it clear that if I was not given a hard time, the butcher would be the one to lose his job!" he says, eyes still glinting with mischief.

Chef Monal Malhotra in his element at Bab Al Shams



Chef Monal took on the challenge. "I always aim for a step above what I already have. So while I was a trainee, I wanted to become the head butcher. I wanted to prove that I could do the job," he says. And prove it he did. But he wanted more, so a couple of years later, he was absorbed into the hotel as a kitchen executive.

It was during a short stint at the Siddharth Hotel, an ITC group managed hotel, in India, that he met and married Rashmi, his wife of 21 years. "I then joined the Oberoi as Commie 1. That was my real school. The professionalism with which the hotel is run is an example in itself," says Chef Monal, who was assigned straight to the French kitchen. "It was a sort of baptism by fire for me. But I always had it in me to excel at what I do, and I would not give up for anything. The international outlook and strict adherence to quality taught me a lot," he says.

Then came three years with Le Meridien, following which he joined the hotel's F&B Director and Finance Manager to open a catering business. Ranch Gourmet Services, as their company was called, became a top notch catering company within 4-5 months. But with work getting out of hand, Chef Monal

Chef Monal is involved in every aspect of the hotel, from choosing his kitchen equipment to deciding what goes where, to even setting the drainage points. "These are things I have never done, and it's very exciting and very educational. I learn something new everyday," he says.

decided to opt out, joining the Crowne Plaza in Bahrain.

Late night cookbook consultations and learning the intricacies of the curry followed,



and Chef Monal rediscovered Indian cuisine. "Unfortunately in Bahrain, I could not get visas for my wife and son. So I quit and joined the Forte Grand, which was opening in Abu Dhabi," he says. Owned by Sheikh Nahyan Bin Mubarak Al Nahyan, UAE Minister of Education and President of Higher Colleges of Technology and Scientific Research, this was a turning point in Chef Monal's life, where he had plenty of opportunity to brush shoulders with the who's who of the Arab world.

Chef Monal then joined the Jumeirah Beach hotel as Chef de Cuisine, and had the good fortune to experience a few 'royal moments'. "The hotel was one of the favourites of His Highness Sheikh Mohammed bin Rashid Al Maktoum, Prime Minister and Vice President of the United Arab Emirates, and Ruler of Dubai, so he would show up unannounced a lot of times," he smiles, recalling the good times.

Chef Monal worked his way up to Executive Chef at Bab Al Shams, and after a decade in the region, has moved back to India. His trip to Dubai to attend the Gulfood exhibition gave him the opportunity to catch up with old friends, including the Gulf Gourmet and share some precious moments with us. Here's hoping we get this chance again.


Family time with wife Rashmi and son Sorav



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This Project was Funded by U.S. Beef Producers.



Presents

The Chef's Table

This month, we got Chef Yvan Didelot,
executive chef, The Palace - The Old Town,
to divulge his culinary cravings



My food and I...

What does food mean to you?

It's been my life since the past 20 years.

How different are you in the kitchen and out of it?

I am not really different. I am as exigent in my kitchen as I am in my private life.

A special guest/s you have cooked for? What made it memorable?

I have cooked for Elizabeth Hurley and Hugh Grant at La Chèvre d'Or in France. They specially walked into the kitchen to thank the brigade.

If you could cook for a celebrity, who would you cook for?

I would cook for a Charity Gala Dinner attended by celebrities.

Can you tell us about a funny kitchen disaster?

I always try to avoid disasters in my kitchen as it can really ruin a guest experience and all the work that has been put together by the team.

Who cooks at home?

My wife, except when we have friends coming over.

Pan fried Foie Gras served on spices bread, with mango chutney and balsamic vinaigrette



Bresse chicken stuffed with young vegetables, potatoes crêpe and morel sauce

Which is your wife's most favourite dish?

Sea bass in 'croute de sel' with white butter sauce.

What do you do when not cooking?

I enjoy precious moments with family. I also enjoy kite surfing.

Do you eat to live or live to eat?

Both.

What is your favourite dish?

Andouillette - sausage made of chitterlings - with mustard sauce and potato slices baked au gratin with crème fraîche - Dauphinois style - accompanied with a glass of good red wine.

What's been your worst experience with food?

The breakfast I had when I was in Mexico - it was really very spicy.

What would you never eat?

Lamb's brains.

And your best?

A lot of the meals prepared by Pascal Valero, Chef at the Hyatt Sao Paolo in Brazil.

What cuisine, apart from your own, are you partial towards?

Cuisine from Bali: I love their traditions, the simplicity, and the freshness of the products, which blend together really well, giving you a truly exquisite culinary experience.

If you were to live on one dish for an entire month, which would it be and why?

Quiche, with fresh green salad. It reminds me of moments spent with my family - it is simple.

What's your favourite kitchen appliance and why?

The knife, because I can use it to transform all kind of products and give them a sense of being.

What's the one ingredient you cannot cook without?

Salt.

What's the most overrated ingredient/dish?

Caviar

Now let's get personal!

Your favourite cologne?

Kenzo

Your favourite brand of suits?

Armani

Your favourite brand for accessories?

Hermes

Fillet of tuna, braised tomatoes with garlic, steamed asparagus and crunchy vegetables



Chocolate trilogy



Your favourite film?

Le Grand Bleu – The Big Blue.

Your kind of music is...

Brazilian.

Your favourite bar/nightclub in Dubai?

I prefer to stay at home with friends and family and enjoy my drinks.

Your most memorable vacation.

Bali and Brazil.

Tell us about the food on the table today.

Pan fried Foie Gras served on spices bread, with mango chutney and balsamic vinaigrette.

Fillet of tuna, braised tomatoes with garlic, steamed asparagus and crunchy vegetables.

Bresse chicken stuffed with young vegetables, potatoes crêpe and morel sauce

Chocolate trilogy



The WACS 2008 (World Association of Chefs Societies) biennial congress sees a coming together of over 1000 of the world's leading leisure-industry professionals.

The Congress will be held at Dubai International Convention & Exhibition Centre from May 12th to 15th 2008. (www.diccc.ae). The venue will be the centre's magnificent Sheik Rashid Hall.

The main thrust of the congress will concern showcasing the prevailing exotic lifestyle of UAE residents. Arabian culture and the myriad cuisines and cultures of the diversity of nations that go to the making of our great city of Dubai will be prominently featured.

Delegates will be educated and informed in and entertained by the living traditions, customs and philosophy of societies other than their own. They will be regaled with practical illustrations of the culinary sophistication and refinement reached by nations they, in some cases, have never before encountered.

The Competitions

Three major international competitions will be held during the congress:

The Global Chef's Challenge:

This practical cookery competition is a new WACS 2008 initiative. It will be inaugurated in Dubai during the 2008 congress. Seven senior finalists - each of whom will have triumphed as the best chef of their geographical region (through a world-wide series of competitions) - will be eligible to join culinary battle and compete for the title Global Chef 2008. This event will be a permanent fixture on the WACS 2008 competition calendar. The winner of this biennial battle can truthfully boast of holding a verifiable worldclass culinary title.

The Hans Bueschkens Memorial Trophy:

Here, twenty young chefs will each represent their respective countries, vying to be adjudged as the best young cook in the world. With only six-hours in which to complete the entire test - from the composition of the menu, to the service of the meals - this competition is designed to challenge each junior to prove to the jury the evidence of his/her culinary and organisational skills. (www.wacs2000.org)

The Meat & Livestock Australia Black Box Culinary Challenge.

Twenty-five teams of juniors, each consisting of: a team manager, a team captain, two cooks and one pastry chef, will compete in the grand final of a global inter-hotel competition that has taken the teams to two years of close competition to secure a place in the final. On day one each team will be presented with a black box of mystery ingredients; once the ingredients are disclosed, teams have just one hour in which to draw up a menu and present it to the organisers. The teams then take the ingredients for preparation to their place of work. The following evening each team must serve the menu as compiled by them to twenty guests. All plating and decorating and the work on the pass is undertaken in full view of the diners! An interesting and entertaining spectacle culminating in a 500-seat gala dinner for invited guests. (www.mla.com.au)

The Kitchen Arena:

Throughout the life of the congress, there will be featured a permanent kitchen arena.

Eight fully-equipped kitchens will be constructed in an arena setting; complete with lighting, back-projection screens, cameras and sound system.

A culinary MC will provide a running commentary on the events unfolding every day throughout the day.

The kitchen arena will be open for viewing to everybody: delegates, the general public and invited VIP's.

The arena will host the Global Chef Challenge competition; The Hans Bueschkins Memorial Trophy competition and the planned culinary seminars and workshops.

The whole arena will be decorated with national flags, bunting and the colours, branding and logos of our major sponsors.

Seminars and Workshops:

In addition to the competitions, there will be a programme of workshops and seminars set at the kitchen arena, hosted by industry leaders. These will include:

Thai cuisine and food decoration as practiced at the royal Thai palaces.

• Barbados conch and crab preparation • Iranian grills and breads • Lebanese cuisine and culture • South Indian specialties • Cuisine from the maharaja's palaces • Arabic khahwa customs • Camel meat and camel milk preparations • Fugu; the deadly and delicious fish

The Dr. Bill Gallagher Junior Chefs' Forum:

Inaugurated by our Honorary-President-for-Life, Dr. Bill Gallagher, the Junior Chefs Forum will be conducted at the same time as the main congress and will offer some elements of the main congress programme to juniors. The forum is a platform for the young chefs of the world to air their views. The encouragement and development of junior chefs is an important part of the WACS 2008 philosophy.

Although there is a separate programme planned for the junior forum it will be designed so as to converge with the main congress from time-to-time so that the juniors may associate with the senior delegates as much as possible.

In addition to the culinary competition; educational programme, networking and the exchange of ideas and information it will offer workshops and visits to key sites of interest during the period. It is open to all member countries of WACS 2008 each of whom will also be able to send one junior member to participate in the Hans Bauschkens culinary challenge at no cost. Also included will be junior representatives from the ECG. Junior chefs from around the world will be encouraged to attend so as to build international goodwill, and to develop future chefs.

A special dining facility will be part of the Hans Bauschkens culinary challenge so that juniors can sample the meals produced by their colleagues at the competition.

A special thank you to the WACS Congress 2008 sponsors



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Bahraja Trading LLC



Mr Paresch Shah, Chairman and Mani Manohar, Business Development Manager, Bahraja Trading LLC, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild

Bahraja Trading LLC was established in 1995 in Dubai, UAE. Our primary goal is to provide the Middle East Region and the Indian Ocean Islands with high quality and variety of products sourced from all over the world. These include:

Nikko – Japan; Studio William – United Kingdom; Temp-rite – Italy; Daiwa – Japan; Luzifer – Spain; Italesse – Italy; Perego – Italy; Monetti – Italy; Combi – Japan; LSA International – United Kingdom; Hostar International – United States.

With a focus on the high-end consumers, our strive to market and sell our products to the institutional buyers like hotels, golf resorts, shopping malls, airports and in any area where importance is placed on service, customer satisfaction and hospitality.

Our basic philosophy is to provide service to all our clients in an honest and straightforward way and build long lasting relationships.

We have supplied several high profile projects in the last few years and we continue our pursuit of bringing in new and innovative products to our existing and prospective clients.

Since its inception and from a small start, the company has grown in volume and size and now employs over 18 personnel in Dubai and 5 personnel in India. Our turnover is now in excess of USD 3 to 5 million. Apart from this, the company now has other group/associate companies in India as well.

We plan to grow globally with trading offices in United Kingdom, Europe, United States of America and in and in some other important markets as well. This requirement stems from the fact that though some of our existing clients (individuals) have moved to other countries they continue to do business only with us.

BAHRAJA
TRADING L.L.C.

Jashanmal



Mr. Gangu Batra, Group CEO; Mr. Sebastian de Souza, Chief Merchandiser – Home Products and Mr. Shakil Chaudhry, General Manager – Retail, Jashanmal, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild

Rao Sahib Jashanmal opened his first general store in Basra, Iraq in 1919 initially importing Household Goods, Men's Clothing, Stationery and Books and Newspapers. In 1956 Jashanmal opened their first store in Dubai.

Today, 89 years later, the Jashanmal Group has over 84 retail outlets showcasing World Class Brands, such as Cross, Delsey, Kipling, Rimowa, Kenwood, Russell Hobbs, Morphy Richards to name a few.

The Retail Division operates a chain of seven department stores and stand alone international franchises in the UAE, such as Clarks and Calvin Klein.

Jashanmal Department Stores carry a range of home and hotel brands. Dankotuwa Tableware for high end elegant dining. Porcel from Portugal with a creative selection.

The Hotel range includes an array of high quality whiteware that is vitreous proof and scratch resistant.

Italian fine dining flatware from Gottinghen. Silverware from Broji in traditional and classical designs and Oneida for everyday dining.

Fine British hand-cut stemware from Stuart Crystal and Italian hand-polished crystal from Italy completes the collection.

For the Kitchen: heavy-gauge Infused anodized aluminum cookware from Calphalon. Stainless Steel cookware from Silampos, available in catering sizes as well, and, of course, the choice of professionals, cast iron cookware from Le Cueset.

Bedroom and Bathroom accessories from Martex, Varessa, Stylebuilt and Creative Bath. Gold Plated Tresor and Elegant trays, colourful acrylic accessories from Guzzini are a few other distinctive brands available at Jashanmal.

Jashanmal Department Stores are located at Al Ghurair City, Wafi City, Mall of the Emirates in Dubai, Marina Mall and Abu Dhabi Mall in Abu Dhabi, Sahara Centre in Sharjah, and on Shaikh Khalifa Street in Al Ain.

 **JASHANMAL**

RAK Porcelain

RAK Porcelain is part of the RAK Ceramics Group. Since the creation of the Group in 1991, the successful combination of professional experience, creativity, and unparalleled know-how has thrust RAK Ceramics into a leadership position in the ceramics industry. Inspired by the know-how and experience of its parent company, RAK Porcelain was set up with the aim of repeating this success by producing high grade porcelain for the hotel industry. Its global approach is exemplified by the establishment of its European office in Luxembourg and its production in Ras al Khaimah. The new unit covers a surface area of 60,000 m2 and boasts an annual production capacity of 15 million pieces of porcelain designed for the hotel industry.

Production

RAK Porcelain aims to establish itself among the leading porcelain brands and will ensure complete customer satisfaction by:

i Setting up a network of tabletop experts offering professional advice and linked to a solid distribution structure for operators.

i Stringent material quality criteria that reduce the risks of chipping while increasing the thermal resistance of the porcelain.

i Cutting edge designs combined with a prompt and flexible approach to the production of custom made decorations.

i Exceptional value for money, thanks in particular, to our cutting edge production equipment.

The new collections are suitable for heavy duty use, both in the kitchen and at the table.

Quality and warranty

Chipping

The high percentage of alumina oxide incorporated into the raw materials reinforces the porcelain paste, reduces the risks of breakage and increases the product lifetime. Rim chipping is reduced to such a level that we warranty1 the BANQUET and SKA plates against chipping.



Mr. Renu Oommen, General Manager and Sandeep B. Indulkar, Sales Manager – Retail, RAK Porcelain, receives the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild

Dishwasher

The very high firing temperatures allow the full vitrification of the glaze and make the decoration resistant to aggressive dishwashing products and repeated dish washing cycles.

Microwaves2 and Salamanders

RAK Porcelain products can be used in the oven and in the microwave. The thermo shocks under salamanders are easily absorbed by the materials used.

Abrasion proof enamel

The particularly high firing temperatures give the glaze a higher hardness so it will remain intact for an extended period.

Guaranteed functionality

All the items have been developed according to specifications that respect two essential strategic axes: the aesthetics but also functional aspects required by the professionals in the foodservice industry.

- 1) All chipped flat items (plates, bowls and saucers) returned during the first 5 years of use, will be replaced free of charge.
- 2) The decorations with metallic components cannot be used in the microwave.



THE EMIRATES CULINARY GUILD

Application for Membership

Date of Application:

Family Name: (Mr./Ms./Mrs.)

First Name/s:

Nationality:

Civil Status:

Date of Birth: dd/mm/yy

Name of Employer:

Work Address:

Address in Home Country:

Tel:

Web Address:

Telephone Office:

Fax Office:

Email:

Professional Title:

Type of Membership Required: (Please tick one)

Corporate

Senior

Junior

Declaration to be Signed by all Applicants

I wish to join the Emirates Culinary Guild. I have read the ECG Constitution and By-laws. I agree to be bound by the requirements of the constitution. If elected, I promise to support the Guild and its endeavors, to the best of my abilities.

Signed:.....

Proposed By:

Sig:.....

Seconded By:

Sig:.....

FOR OFICIAL USE ONLY

Remarks:

Payment received?

Certificate Given.

Pin Given.

Medal & Collar Given

Approved

Approved

President.....

Chairman.....

Fees:

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.

Junior Members: Chef de partie or below Dhs: 50/= membership valid for duration of member's stay in UAE.
Includes member-pin and certificate.

DESTINATION:

12TH - 15TH MAY 2008

REGISTER NOW AT WWW.WACS2008.COM



IN ASSOCIATION WITH THE EMIRATES CULINARY GUILD - WWW.EMIRATESCULINARYGUILD.NET