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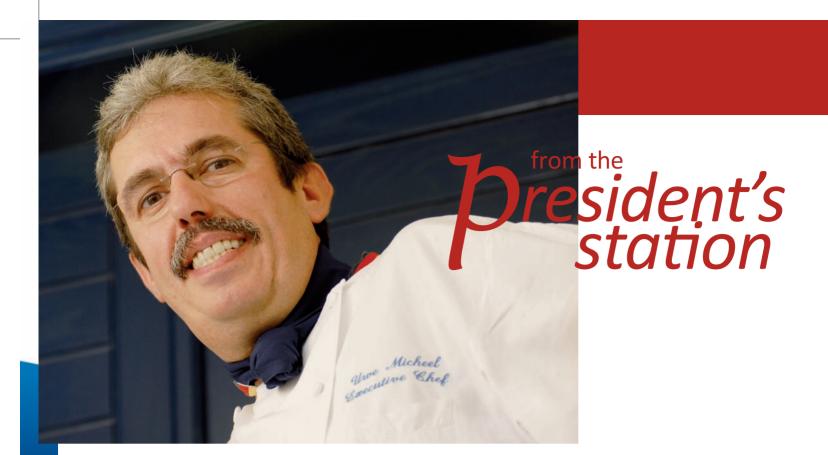


Wishing you a delicious
New Year!!



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Dear Fellow Chefs, Colleagues, Ladies and Gentlemen,

Welcome to the January/February issue, the first Gulf Gourmet for 2009, a year which we all believe and know will be the most challenging yet for our industry. We will have to work harder to keep our customers and win new ones. On behalf of the Executive Committee, I would like to wish everyone a healthy and successful year ahead.

I would also like to take this opportunity to thank every single chef from the 37 establishments, who came for the local biryani set-up, in support of DTCM and the ECG at the 37th UAE National Day celebrations.

A big thank you also goes out to everyone who came on December 23rd for the charity blood donation at the Radisson SAS Hotel, Dubai Deira Creek. A total of 86 donors - guild members and colleagues from my hotel – participated, and we're thankful for that. We have plans to organise the next one in about three months, and we hope to increase the number to over 100 – a few minutes of your time could save someone's life.

Please take some time out to look at the logos of our corporate members, read about the new members, and our existing partners, who have renewed their membership with us. They include Bocti Overseas, Braggard and Food Specialities LLC.

A big thank you also goes out to Chef Michel Miraton and the team of Coral Deira for hosting the February 8th meeting, which was, as usual, very well attended by senior members. We all look forward to the March meeting, which will be hosted on March 8th by Chef Vivek at the Al Hamra Fort Hotel, Ras Al Khaimah.

We have already wrapped up two big events early in the year. A big thank you to Chefs James, Pradeep, Jun, Grupreet, Munier and their teams, as well as mine, who did a great job in Global Village for the Big Biriyani (approximately 4.5 Tons) endeavour. The event was sponsored by our long time supporters, Sadia and Federal Foods.

The Friday after, we attempted to break the World Record for the biggest number of sweets on one buffet. We broke the 2007 record by producing 2,232 different sweets - 36 different properties from Dubai, Al Ain, Ras Al Khaimah and Fujairah participated. What great teamwork! We (the ECG) have received the certificate and trophy for the Dubai record from the DSF committee, and are awaiting the final certificate from Guinness.

Our biggest event for 2009 is the Emirates Salon Culinaire og. And we are expecting the biggest number of competitors ever from any competition in our region. I would like to thank the Executive Committee for all the preparations they have worked so hard on, and all our senior members, who have volunteered as kitchen judges and marshals.

A big thank you also goes to all our competitors, who are working very hard to ensure the event is bigger and better year after year. I would like to wish all of them (on behalf of the Executive Committee and judges) all the best, and may each of you have a great hand and fantastic taste buds in your respective categories. ③ ⑤ ⑤

Culinary regards,

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

FEBRUARY 09 | GULF GOURMET |

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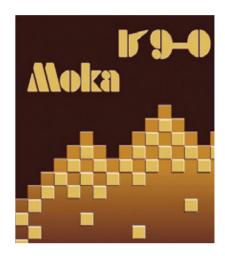
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We catch Chef Colin Campbell, Executive Chef, ABELA & CO, in a tell-all mood.

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Welcome to the ECG

All you need to know about the Emirates Salon Culinaire



The Emirates Culinary Guild

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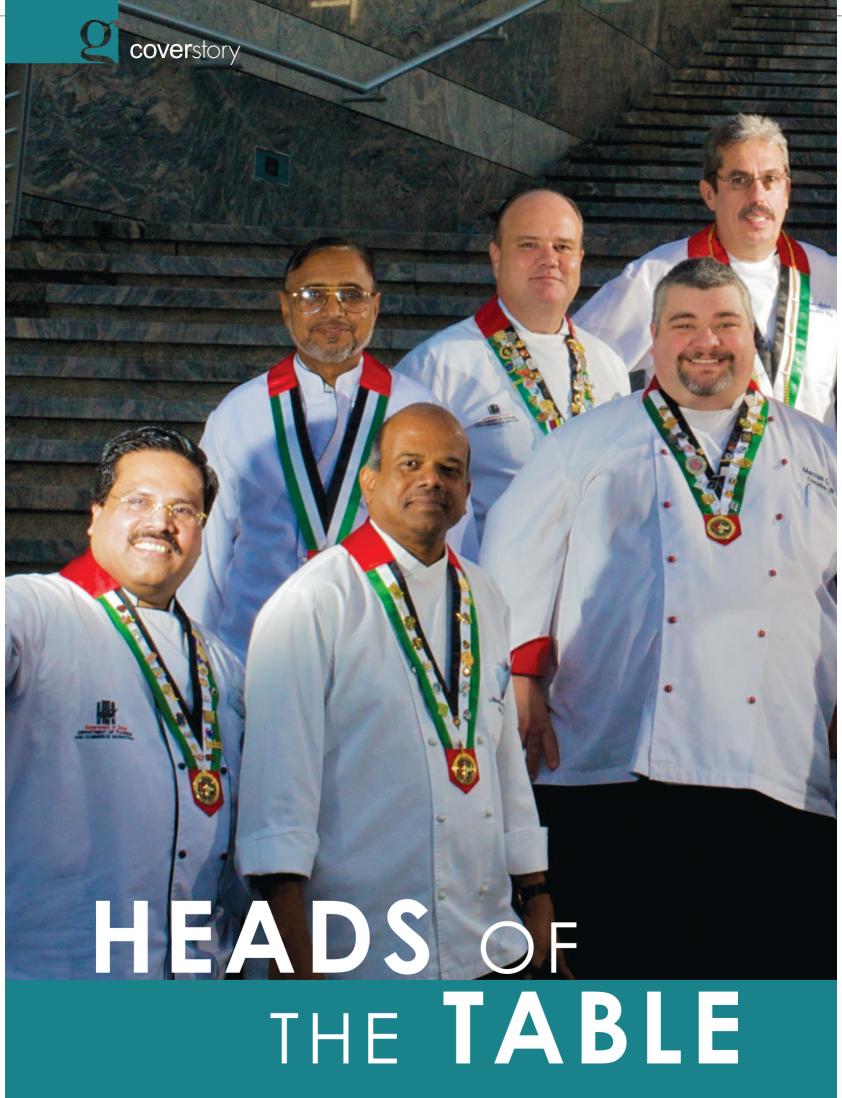
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The newly elected Emirates Culinary Guild Committee 2009 were in their element at the Annual General Meeting held earlier this month. If you missed it, catch all the action right here.

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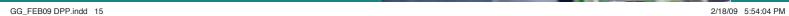


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Michel Miraton
Josephine Cuthbert







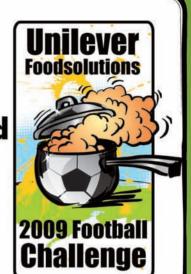




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- Place: Jebel Ali International
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Gulf food Stand in Zabeel Hall

Admission is first come first served





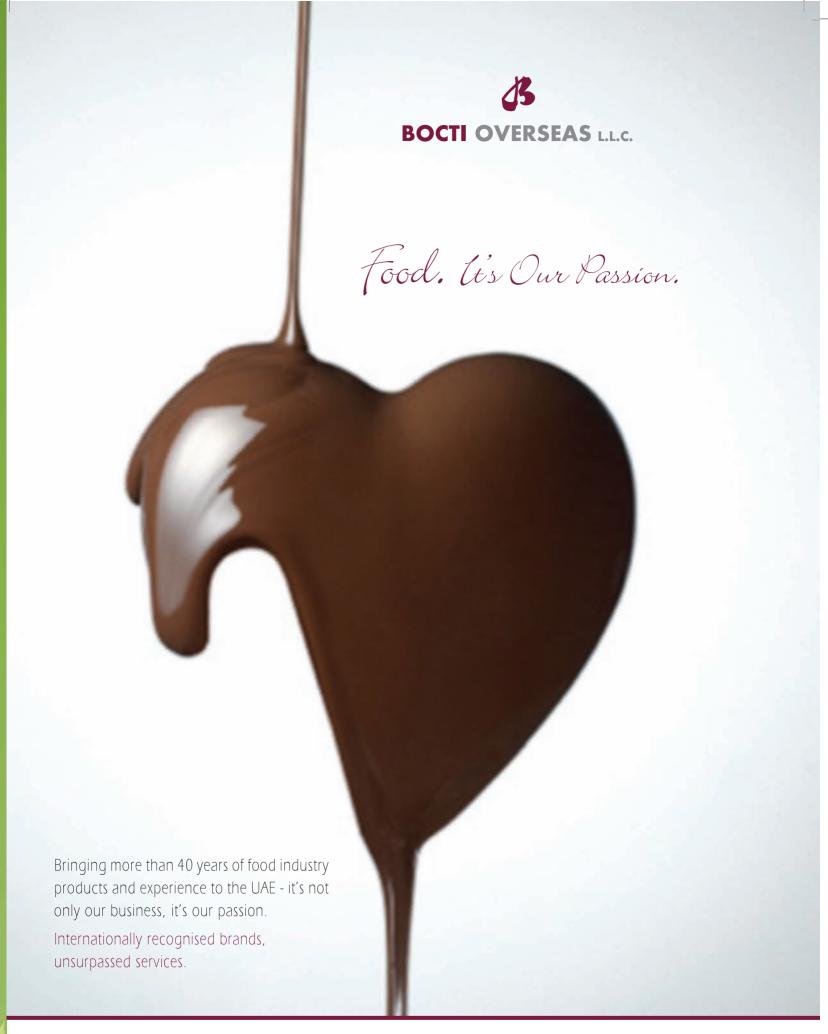








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ΙΤΛΙΙΛη ΚΙΤΟΗΕΗ



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The Premier Group boasts of niche restaurants that offer a unique experience to the masses. Joseph Zeidan, operations manager and Hady Fadel, marketing manager, explain the philosophy that guides them.

by Natasha Shrimanker

A delectable and unique aroma greets you when you near the Scoozi restaurant at the Jumeirah Beach Residence Walk. At the very first impression, one can immediately sense the friendliness and value for money the place has to offer.

And that was the motivation behind the restaurant – making it accessible to the common man. Joseph Zeidan, operations manager and Hady Fadel, marketing manager, of the Premier Group, the creators of Scoozi, assert the point further, "The idea is to introduce a chain of restaurants, each offering

different cuisines and an exquisite dining experience for the common man."

Scoozi, as the name suggests, offers a blend of Japanese and Italian cuisine. Says Fadel, "Scoozi is a combination of the East and West, blending exotic Japanese and Italian dishes." This is evident in the unique conveyer belt setting - nothing like the traditional Japanese sushi sitting, but a variety of individually designed dishes comprising of pastas, pizzas, sushi, desserts and more are up for grabs.

At Scoozi, one can design his or her own menu, and indulge in mouth-watering appetizers at an economical price. The vibrant ambience is contagious,

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Cockton Source Aspects Res

theitaliankitchen



the Italian songs only add to the effervescence. The outlet has special focus on desserts, and gives them pride of place in a separate bar area.

AnotherrestaurantbythesamegroupisNapoletana. Casual in appearance - the serene interiors are done up in red, blue and white - Napoletana exudes the breezy feel of Naples and the Mediterranean. A variety of posters depicting the Italian heritage adorn its walls, driving home the point made in the outlet's tagline – 'Italy in your neighbourhood'.

The menu card opens with a short story of King Ferdinando Di Barbone, who visited the poorest section of Naples to taste the peasant food 'pizzaioli'. Today known as pizza, the 'pizzaioli' has become the fastest selling item on the menu. Each pie is carefully baked on scented wood to ensure the optimum freshness and succulent flavours. Another delicacy worth trying when you visit is the Profiterol al Cioccolato, a choux pastry stuffed with vanilla ice-cream, topped with warm chocolate sauce and almond flakes.

The Premier Group has used direct marketing strategies to create a buzz about their lunch and dinner specials. And they've played on the uniqueness of both outlets, similar only in that they both have Italian elements. Like the pizza, which they make different with great enthusiasm. Says Zeidan, "The variations are made in the batter of the pizza dough and pasta sauce ingredients, which are used innovatively to recreate platters."

He asserts his expertise by tracing back the origins of the pizza. "It is said that the pizza pie that made Naples famous is the 'Pizza Margherita', known to us as the Margarita Pizza, baked in 1889 to honour the presence of Queen Margherita. It is created using

red tomatoes, basil and lots of mozzarella cheese to produce the perfect pie, demonstrating the colours of the Italian flag. This traditional recipe has been extensively used by restaurants worldwide, including both Scoozi and Napoletana."

Several outlets provide a modernized version of pizza, which cannot be considered Italian, asserts Fadel, adding, "At Napoletana and Scoozi, one can be assured that they are being served authentic Italian flavours."

The Premier Leisure group believes strongly in providing its clientele an authentic dining experience in a casual and non-intimidating atmosphere. It caters to a wide demographic, paying great attention to details like ambience, prices, creativity, culture, variety and a warm and friendly staff.

Another winning project by the same group is Bob's Easy Diner. An American classical idea, depicting a retro atmosphere, the intention is to create a hangout for the young and trendy. Serving typical American food like burgers and fries, Bob's Easy Diner is the first of its kind to offer entertainment, casual dining, and a nostalgic ambience.

The Premier Group takes great pride in all its outlets, including La Piazza, Le Meridien Commodore and Benihana. Having started small in Lebanon, the Group has plans to grow in the region. All chefs are extensively trained in Beirut, to assure excellence in each of their outlets.

Sitting outdoors at Scoozi, enjoying the breeze and a spoonful of Tortino Al Ciocolato, a baked chocolate fondant served on a tart filled with vanilla ice cream and chocolate sauce, takes your mind off the traffic, the hustle bustle and tension of daily life. Take it easy at Scoozi!





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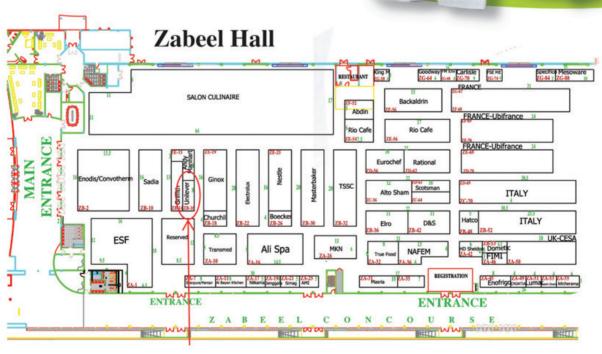


We would be delighted to see you at our stand in

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where we will be cooking up a storm. If you can't spot us by the smoke, just look at the map below.



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Dairy Products from France









France has always been a predominantly agricultural country and the dairy industry is one of the leading sectors of the French agribusiness industry. The consistent performance of the dairy sector is based on a genuine quality culture, both in gastronomic and sanitary terms.

French dairy products range from milk to powdered milk, butter, cream and most famously, cheese, for which France is one of the biggest and most popular producers worldwide.

"Dairy Products from France" comply with the world-renowned standards of hospitality and cuisine that are being offered in the Middle East and support the culinary minds of the region.





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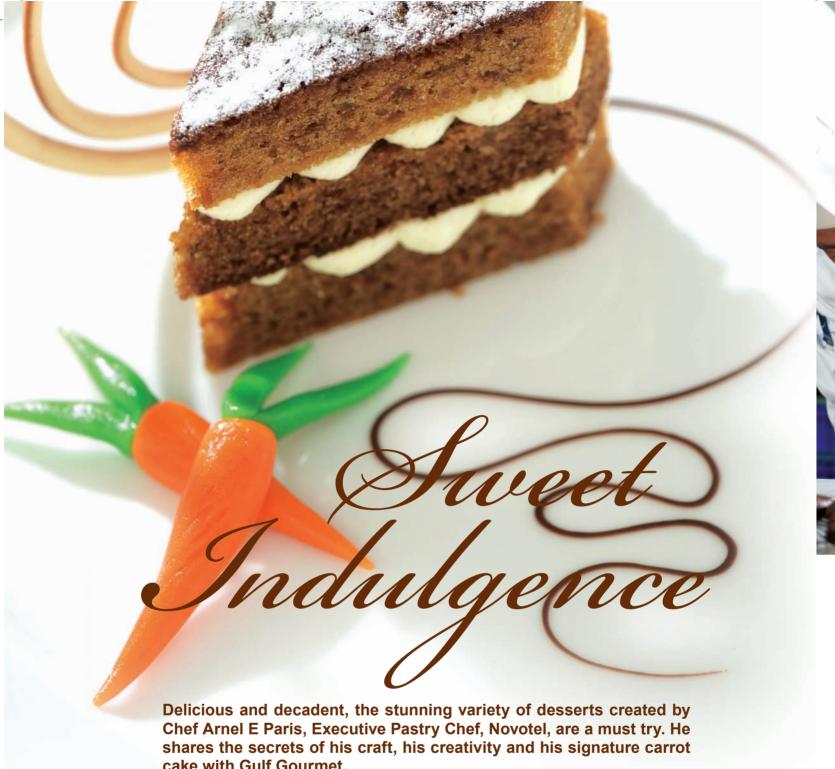




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cake with Gulf Gourmet.

by Natasha Shrimanker

'Magnificent chocolat patisserie!'

These are the words that spring to mind when you look at the menu at the Novotel hotel. Even as thoughts of fudge, candies and fruits dipped with whipped cream and chocolate sauce make your imagination run wild, the sheer choices will add to your dilemma.

But that's exactly what Chef Arnel E Paris enjoys doing. Hard to imagine then, that the mastermind behind these scrumptious offerings was once pursuing a career as a teacher.

"But I realized this is not what I wanted to do," he smiles, talking about his first tryst with baking. He loved watching his aunt bake cakes, and would often

help out. Slowly, he realised this is where his real passion lay.

The thought of low pay scales and the boredom of marking papers made teaching suddenly appear unexciting. With baking, the results of his creativity were immediate, and that's when he knew this was his calling. And he answered with enthusiasm, joining a culinary school in Manila.

After graduating from culinary school, his instincts told him that he was made for bigger and better things. His initial plans were to join his aunt, but then he was offered a job in the Middle East, and he opted for that instead.

"I was offered a job in Kuwait, during the Gulf war, at a bakery shop in the mall. This was a trying experience, as during the war, I became a refugee,

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travelling for weeks in cars, hoping that my life would be spared," he says, still shuddering at the memory.

He moved from Iraq to Jordan, and finally back to his home country. But Chef Arnel is made of tougher stuff, and this did not change his desire or willingness to work in the region. SO when opportunity knocked again – this time the offer was from Damam, Saudi Arabia – he took it up. It was here, at the Oberoi Group of Hotels, that he gained most of his experience, learning and understanding the daily routine of working in a hotel.

Armed with a strong foundation, he was junior chef when he was offered a better position in Dubai, UAE with the Bin Hendi group. And there has been no looking back since.

During his stint in Dubai, he has worked with prestigious hotels such as Sondos Suites, Princeton Hotel, and Oasis Beach Hotel, to name a few. But it was Le Meridien Airport Hotel that changed his life. "Whilst I was at Le Meridien, I was given the opportunity to participate in the 'Chef of the World' competition. Renowned pastry chefs from around the globe demonstrated their talents. This is when I received my first recognition, and was able to promote the brand," he explains.

dessertin**the**desert



This encouraged him to take a three-day course in Switzerland for chocolate gourmet and cake decoration. The accolade also made him realise the importance of being internationally certified – a chef is taken more seriously if he has a strong background.

Considering his life's work is in the bakery and confectionary side of the kitchen, it's can be astonishing to note that Chef Arnel isn't fond of chocolate. "I like to play with it, mould it into something, but I do not enjoy eating it," he states emphatically.

But a bite into his signature creation, carrot cake, and you understand him better. For, this soft and sumptuous slice is just right – not too sweet or sugary. "That's my trademark, every chef has his, and mine is to create desserts with just enough sugar. I want my customers to enjoy and eat more. By adding too much sugar, the dessert becomes heavy, and that means people can eat less. Plus, given today's health conscious consumer, it makes more sense to cut back on the sugar content," he smiles.

Words of wisdom from a one-time 'Chef of the World'. But this title is not his only international accomplishment - he is also a gold medallist, an honour that was bestowed by the Emirates Culinary Guild at Salon Culinaire. Today, he is a senior member and also serves as a judge for many of the ECG's competitions.

But it's not international accolades and medals that make a good chef, he believes. "It's about having a strong foundation, passion and a belief in oneself to create unique things," he says. And he has learned all this and more in Dubai. "The city has helped me evolve as a professional, in more ways than one. It's more challenging to cater to the clientele in Dubai, as compared to say, France, as people here are more cosmopolitan. It's not easy to please people here, as they are well travelled, and finicky about perfection," he says.

Which is why, even today, each day is a learning experience. Sometimes, it's about a customer asking for a specific kind of cake, other days it's about creating healthy desserts in keeping with current trends. "I like to use more fruits in my desserts. A meal is incomplete without something sweet, so I use a mixture of sugar and fruits to create exotic pastries," he smiles.

Armed with his handy kitchen knife – his lucky tool – he dreams of writing a book, and someday having his own culinary school in Dubai. As Executive Pastry Chef, his time today is spent mentoring aspiring young chefs. Ironic, considering he has come full circle from aspiring to be a teacher to actually becoming one. Only, in this case, his subject does not come from books, but from his heart.



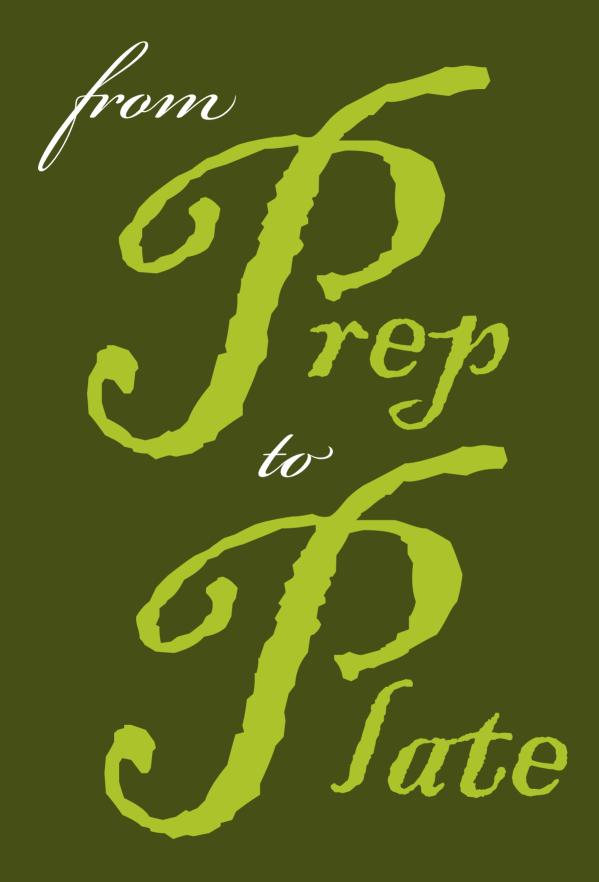
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Chef Hussam Ibrahim, Executive Sous Chef, Coral Deira



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Beef Casserole with Knorr Pesto Ragout

INGREDIENTS

2 cups minced beef

10 ml Knorr Pesto Ragout

12 mushrooms

A few onions

1 tbsp vegetable oil

3 cups Knorr tomato puree

1 tsp garlic, crushed

Salt and pepper to taste

2 cups American rice

100 gms feta cheese

6 olives, black

2 tbsp parmesan cheese

METHOD

Cook the rice in salted boiling water until tender. Drain well. Dice onions and tomatoes. Slice mushrooms.

Sauté the beef mince in a pan until well browned and set aside. Sauté the onion in the oil slowly for five minutes, then add the mushrooms, Knorr tomato puree and garlic, and let cook gently, uncovered, for about 10 minutes. Add seasonings.

Preheat oven to 400F/200C degrees. Line the bottom of a casserole dish with 1 cup of the rice, add the beef, and crumble on top the feta cheese, olives, and half the sauce. Add the remaining rice and the rest of the sauce, and sprinkle with parmesan.

Cover and bake 30 minutes, remove lid and bake a further 15 minutes. Serve hot.



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Chicken Breast with Chargrilled Vegetables and Rosemary Butter

INGREDIENTS

4 chicken breasts
Several sprigs of tarragon
Olive oil as needed
Freshly ground black pepper to taste
2 lemon wedges
For the polenta
2 heads of garlic
Bay leaves as needed
1 sprig thyme
25 gms Rosemary butter
500 ml water
100 gm Polenta flour
Freshly ground black pepper
For the chargrilled vegetables
2 red peppers, grilled

2 courgettes 1 fennel bulb 1 red onion 12 cherry tomato Olive oil

METHOD

Preheat the oven to 180 degrees C/350 degrees F/Gas Mark 4.

Place the chicken breasts in a shallow dish with the tarragon, olive oil and fresh ground black pepper. Cover and keep aside.

Bring a deep pan of water to the boil, cut the heads off the garlic in half horizontally, and put into the water. Simmer for 7 minutes. Using a slotted spoon, transfer to a roasting dish with a couple of bay leaves and a sprig of thyme. Drizzle over a little oil, and cook in the preheated oven for 45 minutes. In a large saucepan, bring water to simmering point, add 1 tsp of salt, then add the polenta flour (letting it run through your fingers in a thin stream, stirring all the time to prevent lumps from forming). Cover and simmer for 30 minutes, stirring every 5 minutes. The polenta is cooked when it comes away from the sides of the saucepan.

For the vegetables:

About 10 minutes before the polenta

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Chef Hussam Ibrahim, Executive Sous Chef, Coral Deira

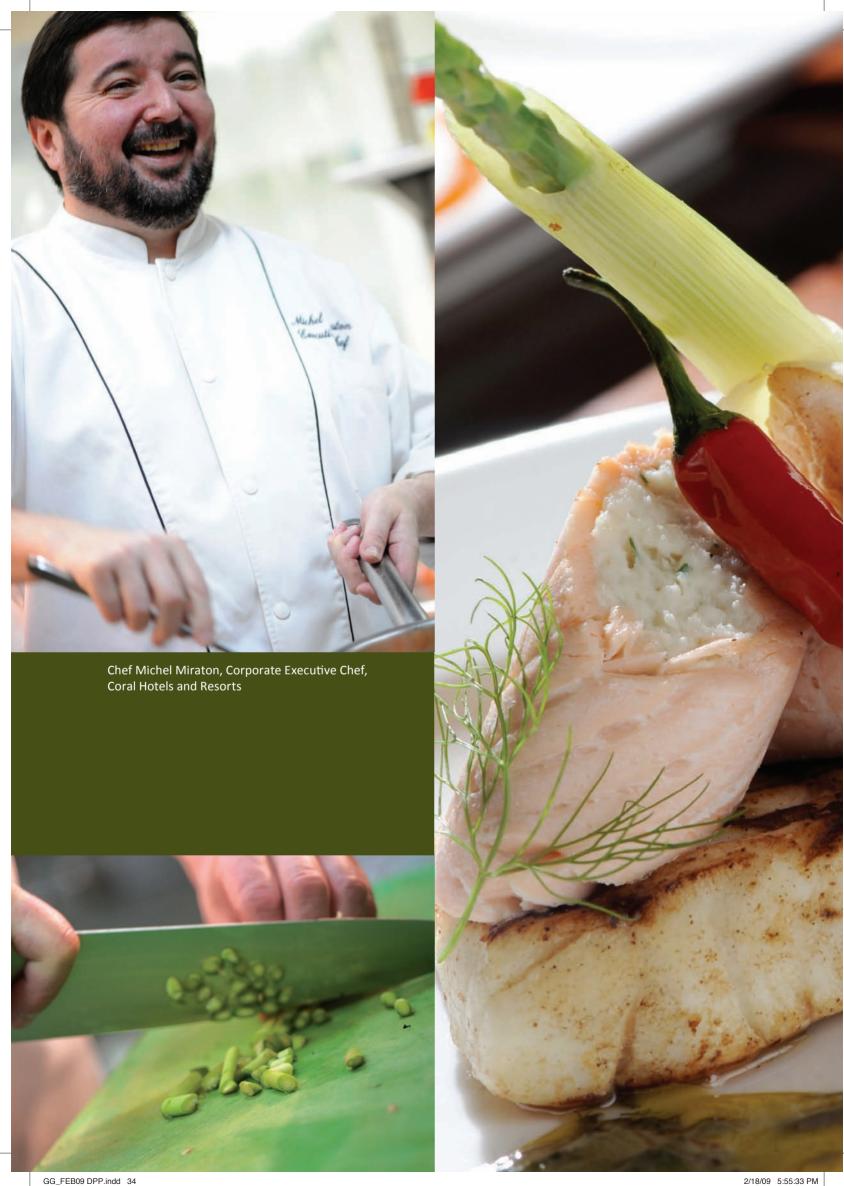
and garlic have finished cooking, heat a rigid griddle on high and cook the chicken breasts for a couple of minutes on each side. Squeeze the lemon over, place in between two warm plates, and keep aside.

In the same pan, cook the vegetables for a couple of minutes. Squeeze the garlic out of its papery shell and add to the polenta with the butter. Mix together thoroughly, and season with freshly ground black pepper.

Spoon the polenta onto two warm serving plates, place the chicken breasts on top and divide the vegetables between the two, Garnish with fresh tarragon and serve.



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INGREDIENTS

1 clove garlic
5 gms onion
150 gms red mullet
100 gms risotto rice
5 gms asparagus
10 gms spinach
5 ml Knorr dill
5 gms parmesan
5 ml fresh cream
Salt and pepper to taste
5 ml Knorr chicken Bouillon
5 ml olive oil

METHOD

Cook the rice with Knorr chicken bouillon till done. Saute the asparagus with onion and garlic. Mix well with rice, parmesan and cream.

Saute the spinach in olive oil.

Grill the mullet until done and present with the parmesan ring.

FEBRUARY 09|GULF GOURMET|35







Chef Michel Miraton, Corporate Executive Chef, Coral Hotels and Resorts

Cannelloni of Fresh Salmon on Grilled Hammour fillet with Knorr Dill Sauce

INGREDIENTS

100 gms fresh salmon 300 gms hammour 5 gms chopped parsley 10 gms cream 1 pc egg white Water as required Salt and pepper to taste Lemon juice for taste 10 ml Knorr Dill Sauce

METHOD

Thinly slice the salmon. For the fish mousse, first boil the fish with meripoux. Remove the fish from the water. Drain well and make a mousse with cream and egg white. Add parsley and mix well.

Place some fish mousse on each slice of the salmon and roll like cannelloni.

Marinate the fish and grill until done. Spread Knorr Dill Sauce on the plate, set and serve.



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Lamb loin and Mediterranean Vegetables with Basilic

INGREDIENTS

4 150 gms small loin of lamb, boned and trimmed

2 red pepper, peeled and sliced

2 yellow pepper, peeled and sliced

2 shallot, peeled and sliced

2 courgettes, peeled and sliced

1 aubergine, peeled and sliced

2 tbsp Knorr tomato puree

1 jar Greek Black Olive Tapenade

25 gms Knorr Basil and Knorr Rosemary

1 tsp garlic puree 50 ml olive oil 25 gm butter Fondant potatoes Balsamic vinegar

METHOD

Fry the peppers, shallot, courgettes, aubergine and garlic in the olive oil separately until soft. Add the Knorr basil and half of the Knorr tomato puree. Season.

Place the mixture in a metal ring, patting it down so it will hold together when the ring is removed.

Fry the lamb in olive oil until brown. Add a clove of garlic and some thyme. Roast in a hot oven for 8 minutes. Allow to rest in a pan for a further 3 - 4 minutes.

Add half a tablespoon of water to the frying pan along with the tapenade, tomato puree and the chopped rosemary.

Place tian on plate (remove ring). Slice the lamb in 1/2 lengthways and place on plate. Thicken juice with butter, season. Serve with minted new potatoes.



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Chef Tuan Irfan Hemidon, Demi Chef, Coral Deira



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Tagliatelle Pesto Sauce

INGREDIENTS

2 tbsp olive oil

1 shallot, finely chopped

1 clove garlic, minced

100 gms mushrooms, quartered

2 tbsp balsamic vinegar

2 tbsp Crème fraiche

2 tbsp pine nuts

250 gms fresh tagliatelle

Salt to taste

10 ml pesto sauce

METHOD

Toast the pine nuts in a dry skillet till light brown.

Sauté shallot, garlic, and mushrooms in 2 tbsp oil until soft, about 4 minutes. Stir in the balsamic vinegar and cook till about half has been absorbed. Stir in the crème fraiche. Keep warm on a very low fire.

Cook tagliatelle in salted water, following instructions. Drain and return to pan. Add the sauce and stir till warmed through.

Divide pasta between two plates; top with toasted pine nuts. Serve with tomato salad and bread.



Chef Tuan Irfan Hemidon, Demi Chef, Coral Deira



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Matter-of-fact, down-to-earth, live-for-the-day – a cool and collected Chef Colin Campbell, Executive Chef, ABELA & CO, reveals the exciting sides to his personality to Gulf Gourmet.

















the**chef's**table

What does food mean to you?

Something to eat! I suppose I could wax lyrical here about food mirroring life, in that it's never as simple as a single element, and I reckon that's what makes it so interesting. So 'food is life', or is that 'life is food'?

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

Very little. I don't see myself suffering from a Jekyll and Hyde personality.

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

Incubus, Evanescence, Robert Plant, 50 cents amongst others - I think that for the most part, the demands made by them were all relatively simple, and they made a point to thank all involved in the food preparation service.

Can you tell us about a funny kitchen disaster?

Probably watching a deep fat fryer explode mid service, and watching everyone bail out of the kitchen. At the time, it wasn't that funny, but if you had seen how quickly the staff moved, you can appreciate the funny side of what might otherwise have been a serious incident. In seconds, the kitchen was a ghost kitchen!

Who cooks at home?

Everyone takes a turn, but I generally cook on Fridays.

Which is your wife's most favourite dish?

My wife's taste in food is fairly eclectic, so I don't know if there is a particular favourite

What do you do when not cooking?

I read a great deal, and am a particular fan of science fiction.

Do you eat to live or live to eat?

Logically, one lives to eat - being dead doesn't hold much promise!

What is your favourite dish?

Nothing too elaborate, but an excellent steak takes a bit of beating!

What would you never eat?

Anything wildly exotic – bugs, insects, arachnids, that sort of thing.

What's been your worst experience with food?

Duck tongue - tried this in China, and can honestly say it wasn't fantastic.

And your best?

Pierre Gagnier.

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

Molecular gastronomy - Star Trek meets Brillat-Savarin (Sci-Fi cuisine).

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

Probably banana's - nature's complete meal - ready packaged!

What's your favourite kitchen appliance and why?

At the risk of being obvious, a good set of kitchen knives.

What's the one ingredient you cannot cook without?

Seasoning.

What's the most overrated ingredient/dish?

Kobe beef burgers –for the price, you have got to be kidding!

Your favourite cologne?

I don't wear cologne, but if I was choosing, probably Hugo Boss - there is something evocative in those ads.

Your favourite brand of suits?

Not that I get to wear a suit that often, but if at all I was given an unlimited budget, I believe tailor made bespoke suits are the business. Something of a dying art, but a true craft!

Your favourite brand for accessories?

'Bugatti'- the Veyron is the ultimate accessory (shame about the price though!).

Your favourite film?

Sunshine by Danny Boyle - an epic movie.

Your kind of music is...

Something on the radio to or from work.

Your favourite bar/nightclub in Dubai?

What's that?

Your most memorable vacation.

Anywhere with my wife and son.

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

The Dalai Lama.











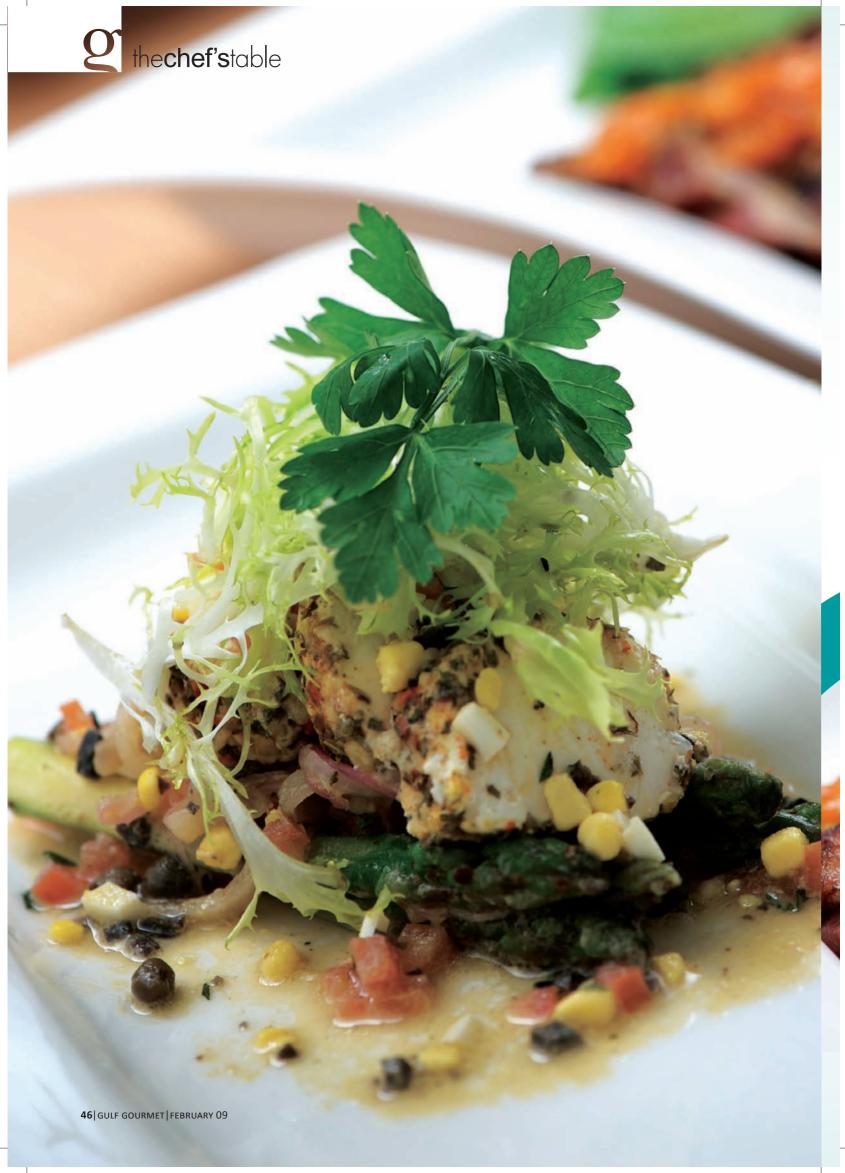






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Stacriticary

Salad of grilled asparagus, red onion, organic sheep's cheese And piquant vinaigrette

frsh course

Scallop & beetroot tapenade with Caramelized onion, sweet cherry tomato and beet reduction

meat course

Breast of duck with gooseberry sauce, sugar snap peas and Potato sauté with beef & balsamic glaze

dessent

Berry millefeuille two berry sauce





















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Established in 1967 by Mr. Gabriel Bocti, The Bocti Group has launched their mother company Gabriel Bocti s.a.l., to become one of the Lebanese



FMCG market leaders in the domain of distribution and marketing of food & beverage products.

Highly specialized in developing markets for qualitative brands of internationally recognized origin, The Bocti Group has secured over the years a high and solid penetration amongst various retail levels, across foodservice channels ranging from hotels, restaurants, institutions into various types of entertainment outlets.

With a strong orientation and commitment towards Brand Development, The Bocti Group always worked in strong partnership with the Principles from one end and with the Clients from the other, aiming at serving both ends at a closer range for a long-lasting fruitful cooperation with dynamic brand building philosophy.

Driven by constant ambition for growth and always striving for new horizons, Bocti Overseas I.I.c. has been established for further development and expansion in the region, now fully operational for more than a year in the United Arab Emirates.

Apart from the particular interest in the U.A.E market's promising potential, Bocti Overseas I.I.c. consists of a strategic step within the Group's anticipated regional expansion, due to the matching vision of the UAE and that of the Group for aiming at a

successful evolution and exploring a broader horizon to excel further in serving clients and end consumers.

Bocti Overseas I.I.c. 's foodservice portfolio is enriched by flagship brand names such as BEL's KIRI for portion and cream cheese, D'AUCY for frozen vegetables, KAREA for liquid eggs and omelettes, Maîtres Laitiers de Cotentin's Val de Saire for liquid cream, PAGO for premium fruit juices, DELTA for vegetable condiments and pastes, BEYTI for milk and cheese, and so many more...

Bocti Overseas I.I.c. has today fully dedicated teams targeting Food Service and Retail sectors throughout all their sub-channels. The latter has been opted for teaming up with leading logistics provider in the region, renowned in its highly sophisticated platform and state-of-the-art system, on top of the company's own logistic facilities just to ensure reliable and accurate services for the valuable clients. Furthermore, an extensive investment in state-of-the art IT system has been dedicated for the set-up to couple it with the logistics platform, all for matching the clients' requirements.

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BRAGARD LLC is the recently opened Dubai branch in charge

BRAGARD LLC

and counts among the top performing companies in

of the Middle East region. BRAGARD is a 75 years old company specialised in prestigious hotel uniforms supply. Located in France, we are proud to keep a high standard quality control to offer a European quality level in each of our items. Worldwide known as a great supplier for kitchen sets, BRAGARD proposes a wide range of cooking jackets from the staff line to the executive chef. However, our catalogue countains more than 2500 different styles which cover the needs for any hotel departments: front office, food and beverage, housekeeping, maintenance...

In 2007, BRAGARD joined forces with the Kwintet Group, clear number one in the workwear European Market. Bragard is also partner of most of the main luxurious hotel groups: Starwood, Hilton, Marriott, Le Meridien,... Today BRAGARD continues its development both in France and internationally, with 10 branches located around the world,

the textile sector.

The opening of BRAGARD LLC branch in Dubai is an extension of the BRAGARD quality in our region. Managing a local follow up and providing items delivered exclusively from the french head office production department, our branch insures you a very high international quality level with a close contact and a meticulous nearby service.

BRAGARD is:

- 2 collections a year.
- 2 500 styles in our catalogue.
- 400 000 items permanently on stock.
- 2 Millions items produced per year.

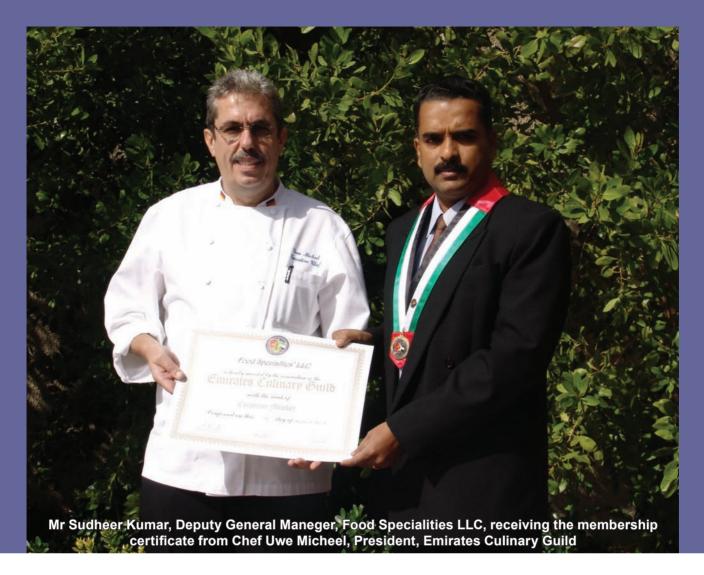
And those figures are still raising.

For more information, please contact Nicolas Dujardin on 00 971 50 149 05 35, or refer to www.bragard.com .

BRAGARD LLC, Al Mina road, PO box 214338, Dubai, United Arab Emirates.

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F o o d Specialities LLC caters to the ever



فودسبیشالیتیزد.م.م. Food Specialities L. L. c Specialities to cater to the ethnic restaurants

growing Food Service segment in and around UAE. We have a specialized team of personnel, covering Operations, Procurement, Sales, Marketing, Finance, HR/administration.

Our current focus is to strengthen our associations with prestigious companies all over the world to have an excellent platform to leverage our marketing and sales expertise with quality and specialized products from the major exporters in the world. We are looking to build a long-term relationship with our suppliers and support this with commitments mutually agreed as per agreements concluded.

Our customer profile includes supplies to star Hotels, Resorts, Clubs, Retailers, Caterers, Airlines, Bakeries, Shipchandlers and other commercial institutions. Our products comprise of Groceries, Meat, Poultry, Vegetables, Fruits, a full-fledged Bakery Ingredients Division and all the for every palette

Currently, we have been appointed as a Middle East distributor of MAJOR INTERNATIONAL LTD from UK, and their range of high quality concentrated stock bases and Mari-Base marinades, which are suited to today's busy chefs as the products are versatile and can be used to create a variety of dishes. The concentrated paste stocks are one of the lowest salt ranges available in the European foodservice market, helping chefs tackle public and Government concerns over salt levels in food.

We are also under process of HACCP and ISO accreditation.

The vision is to service this growing market with a range of high quality products, coupled with excellent service. We are confident that with our experience in the region we will be able to provide solutions to take care of your needs.

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The Joy Of Good Food

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A Warm Welcome

Year after year, culinary masters from the world over descend in Dubai for the Emirates Salon Culinaire. Taking time out from their busy schedules, these chefs share with us their experience and expertise, using all this and more to judge the many competitions over a period of four days.

It's a thankless job, but there is never a word of complaint or a gesture of displeasure. On the floor, on their feet all day, they work tirelessly to ensure total objectivity and fairplay rule the judging process, and only the truly deserving chefs take home the medal.

Once again, 19 internationally certified chefs will be in Dubai from February 23 to 26, 2009. We take this opportunity to thank them for their unwavering support and encouragement, and hope we will enjoy the same for many years to come.

A big thank you goes out to:

Chef Otto Weibel
Chef Norbert Girnth
Chef Karl Heinz Haase
Chef Hubert Oberhollenzer
Chef Arnold Tanzer
Chef Robert Oppeneder
Chef Tony Khoo
Chef Gavin Duthie
Chef Gissur Gudmundson
Chef Haab Alessandro

Chef Alan Palmer
Chef Heinz Kohler
Chef Thomas Gugler
Chef Julien Louis Tornambe
Chef Werner Kimmeringer
Chef Tarek Mouriess
Chef Raman Khanna
Chef Wouter Lap
Chef Peter Hallmann

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Sunflower Oil

Good fat content: 88% Omega 3 content: 1%

3 rd
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Good fat content: 87%
Omega 3 content: 1%



The Healthiest Oil

زيت كانوا التقيي PURE CANOLAOIL

Health always comes first

The fact is: we all need fats. Certain fats are essential for good nutrition and health, and are an important part of the daily diet. These are the **good fats.** While some increase our risks of heart disease. These are the **bad fats.** The key is to replace the bad fats with good fats in our diet. It is medically proven that **Jenan Canola Oil** has the highest content of good fats and richest content of Omega 3 than any other edible oil. Make Jenan Canola Oil a part of your daily diet and enjoy a healthy lifestyle.

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TRULY HOSPITABLE

What do all the following Dubai hotels have in common - besides being first-class establishments, of course? They are supporters of the Emirates Salon Culinaire 2009.





GROSVENOR HOUSE

DUBAI

















Luxury Hotel Apartments by the Sea

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The answer is: with no expectation of reward or recompense, each has chosen to support the world's biggest independent culinary event — The Emirates International Salon Culinaire.

The salon is independent in the sense that it has been created and will be administrated entirely by volunteer chefs and their spouses.

Each and every hotel mentioned here has agreed to provide accommodation for one or more of the twenty international judges attending the Salon – each international judge is also a volunteer.

Jumeirah Emirates Tower, in addition to providing rooms, will also host the judges' welcome party, and will provide the conference facility in which to conduct the judges' presalon briefing.

Without the unstinting support from these hotels, it would be impossible to organise an event of this calibre, and maintain the five-star standard that so impresses our international visitors.

There is no other city in the world where hospitality professionals offer such magnificent and unquestioning support to it chefs association.

Grateful thanks to all from the Emirates Culinary Guild.

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The Emirates Salon Culinaire 2009

Briefs of the Classes for Entyry

Resume Of Classes for Entry

Class No.	Class Description
01	EVEN CREAM - Practical Cake Decoration
02	Three-Tier Wedding Cake.
03	ELLE & VIRE - Five Plates of Dessert
04	Pastry Showpiece
05	AL GHURAIR FOODS - Bread Loaves and Showpiece
06	Friandises /Petites Four/Pralines/Nougatines/Etc
07	CALLEBAUT & CACAO BARRY - Chocolate Carving Showpiece
08	BARAKAT VEGETABLES COMPANY - Fruit & Vegetable Carving Showpiece
09	Open Showpiece
10	KIRI CHEESE - Five-Course Gourmet Dinner Menu
11	THE EGG STATION - Four-Course Vegetarian Menu
12	BOURSIN CHEESE - Presentation of Tapas, Finger Food and Canapés
13	New Arabian Cuisine
14	Individual Ice Carving
15	Ice Carving Team Event
16	BARAKAT QUALITY PLUS - Practical Fruit & Vegetable Carving
17	AUSTRALIAN LAMB - Practical Butchery
18	Emirati Cuisine - Practical Cookery
19	Traditional Arabic Mezzeh - Practical Cookery
20	MITRAS FISH & SEAFOOD - Practical Cookery
21	AUSTRALIAN BEEF - Practical Cookery
22	The Golden Coffee Pot International cold buffet Challenge
23	The Windtower Challenge - Arabian Feast
24	Gala dinner table decoration and presentation



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The Emirates Salon Culinaire 2009

Briefs of the Classes for Entry

Practical Pastry

Class 01: Practical Cake Decoration (W)

- 1. To decorate a single finished cake of the competitor's choice.
- 2. Two-and-a-half-hours duration.
- 3. All decorating ingredients must be edible and mixed on the spot.
- 4. No pre-modelled garnish permitted.
- 5. Chocolate and royal icing can be pre-prepared to the basic level, e.g.. tempered chocolate can be brought.
- 6. Competitors must provide all ingredients including cake base, utensils, and small equipment required.
- 7. A standard buffet table, shared sink and shared fridge shall be provided for each competitor.
- 8. All cakes will be displayed until the end of the Salon and will be disposed of by the organizer.
- 9. Cake shall be tasted as part of judging. Judges will cut the cake.

Pastry Displays

Class 02: Three-Tier Wedding Cake (W)

- 1. All decorations must be edible and made entirely by hand.
- 2. Pillars or stands may be inedible but, unless decorated by hand, must be plain and unadorned.
- 3. Fine, food-quality wiring is allowed for the construction of flowers and the like, but must be properly wrapped and/or covered with flower tape or paste.
- 4. Royal icing, pastillage, pulled sugar, etc., may be used in the construction, but the finished display must not be dependent on these items.
- 5. The bottom layer of the cake must be edible.
- 6. Inedible blanks may be used for the two top layers.
- 7. Typewritten description and recipes are required.
- 8. Maximum area w60 cm x d75 cm. Maximum allowable total height (including socle or platforms) is 75cm.

Class 03:Five Plates of Dessert (W)

- 1. Five different desserts, each for one person.
- 2. Each dessert presented singly on an appropriated plate.
- 3. Presentation to include a minimum of one hot dessert (presented cold).
- 4. Written description and typed recipes required.
- 5. Tasting will be part of the judging process if deemed necessary to determine quality and authenticity.
- 6. Maximum area w90 cm x d75 cm.



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Salon Culinaire 2009

Briefs of the Classes for Entry

Class 04: Pastry Showpiece (W)

- 1. Freestyle display.
- 2. Edible media, marzipan, pastillage, sugar, pulled-sugar, croquant, etc., may be used, singly or in mixed media.
- 3. Written description required.
- 4. Maximum area w90 x d75cm.
- 5. Exhibit can be no more than 90cm. in height including base or socle where used.

Class 05: Bread Loaves and Showpiece (W)

- 1. Prepare and present: four types of breads (competitor's choice) and four types of breakfast pastry.
- 2. Bread is to be displayed with a bread showpiece. The showpiece will be included in the judging criteria.
- 3. Each individual to prepare his dough and bake his breads at his place of work and bring them to the competition for judging.
- 4. There will be an oven available for re-heating bread.
- 5. Tasting shall be part of the judging criteria
- 6. Types recipes required
- 7. Maximum area w90 x d75cm

Class 06: Friandises/Petites Four/Pralines/Nougatines/Etc (W)

- 1. Five varieties.
- 2. Six pieces of each variety (30 pieces total).
- 3. Freestyle presentation.
- 4. Required one of each variety in a separate small platter for judge tasting.
- 5. Written description mentioning the theme is required.
- 6. Typed recipes are required
- 7. Maximum area w90 cm x d75 cm.

Artistic Displays

Class 07: Chocolate Carving Showpiece (W)

- 1. Free-style presentation.
- 2. No frames or supports.
- 3. Natural colouring allowed.
- 4. Minimal glazing is allowed.



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Briefs of the Classes for Entry

- 5. No moulded work.
- 6. Maximum area: w80 cm x d75 cm.
- 7. Exhibit can be no more than 75cm in height including base or socle where used.

Class 08: Fruit & Vegetable Carving Showpiece (W)

- 1. Freestyle presentation.
- 2. Light framing is allowed, so long as the construction of the piece does not depend upon it.
- 3. Maximum area w60 cm x d75 cm.
- 4. Exhibit can be no more than 55 cm in height including base or socle where used.

Class 09: Open Showpiece (W)

- 1. Freestyle presentation (but see Rules and Regulations for themes to avoid).
- 2. Only showpieces made of edible food material will be accepted for adjudication.
- 3. Maximum area w90 cm x d75 cm.
- 4. Exhibit can be no more than 75 cm. in height including base or socle where used.

Gastronomic Creations

Class 10: Five-Course Gourmet Dinner Menu - Static Display (W)

- 1. Present a plated five-course gourmet meal for one person
- 2. The meal to consist of:
 - A cold appetiser,
 - A soup,
 - A hot appetiser,
 - A main course with its garnish
 - A dessert.
- 3. Hot food presented cold on appropriate plates.
- 4. Food coated with aspic or clear gelatine for preservation.
- 5. Total food weight of the 5 plates should be 600/700 gms.
- 6. Typewritten description and typed recipes required
- 7. Maximum area w90 cm x d75 cm.

Class 11:Four-Course Vegetarian Menu (W)

- 1. Present a plated four-course vegetarian meal for one person.
- 2. Suitable for dinner service



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Briefs of the Classes for Entry

- 3. The meal consist of:
 - An appetizer
 - A soup
 - A main course
 - A dessert
- 4. To be prepared in advance and displayed cold on appropriate plates.
- 5. No meat, chicken, seafood or fish to be used, (meat-based gelatine glaze to enhance presentation is accepted).
- 6. Eggs and dairy products are allowed.
- 7. One of the courses must feature cheese/s as its main ingredient. Such cheese/s is/are available from the organisers.
- 8. Total food weight of the four plates should be 600/700 gms.
- 9. Typewritten descriptions and recipes required.
- 10. Maximum area w75cm x d75cm.

Class 12: Presentation of Tapas, Finger Food and Canapés (W)

- 1. Produce eight varieties.
- 2. Eight pieces of each variety (total 64 pieces)
- 3. Four hot varieties
- 4. Four cold varieties
- 5. Hot food presented cold
- 6. Food coated with aspic or clear gelatine for preservation
- 7. Presentation on suitable plate/s or platter/s or receptacles.
- 8. Eight pieces should correspond to one portion.
- 9. Name and ingredient list (typed) of each variety required.
- 10. Maximum area 60cm x 80 cm.

Class 13: New Arabian Cuisine (W)

- 1. Present a plated five-course gourmet menu for one person.
- 2. Free style presentation.
- 3. To be prepared in advance, and presented cold on appropriate plates.
- 4. Food coated with aspic or clear gelatine for preservation.
- 5. Menu to be based on ingredients found in the Arabian Gulf and the Middle East.
- 6. Dishes are to have an ethnic touch and to be presented in an up-to-date setting and decoration.



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Briefs of the Classes for Entry

- 7. The meal to comprise:
 - A cold appetiser
 - A soup
 - A hot appetiser
 - A main-course with appropriate garnish
 - A dessert
- 8. Total food weight for the entire menu should be 600/700 gms.
- 9. Typewritten description and recipes are required.
- 10. Maximum area 90w cm x 75d cm

Practical Artistic

Class 14: Individual Ice Carving (W)

- 1. Freestyle.
- 2. 90 minutes duration.
- 3. Hand carved work from one large block of ice (provided by the organisers).
- 4. Competitors to use own hand-tools and gloves. A non-slip mat is mandatory.
- 5. Before the competition starts, competitors will be allowed 30 minutes to arrange and temper the ice block.
- 6. The use of power tools is forbidden but competitors may use hot air guns and cleaning irons.

Class 15: Ice Carving Team Event (W)

- 1. Freestyle.
- 2. Two persons per team
- 3. 120 minutes duration.
- 4. Hand-carved work from three large block of ice (provided by the organisers).
- 5. Competitors to use own hand-tools and gloves. A non-slip mats is mandatory.
- 6. Great care must be taken with health and safety considerations. If an exhibit becomes in any way unstable or dangerous to competitors or public, it will be destroyed by the organizers.
- 7. The use of power cutting tills is forbidden but competitors may use hot air guns and cleaning irons.

Class 16: Practical Fruit & Vegetable Carving (W)

- 1. Freestyle.
- 2. 120 minutes duration.



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Salon Culinaire 2009

Briefs of the Classes for Entry

- 3. Hand carved work from competitor's own fruit\vegetables.
- 4. Competitors to use own hand-tools and equipment.
- 5. No power tools permitted.
- 6. Pre-cleaned, peeled material is allowed, but pre-sliced/carved will result in disqualification.
- 7. Each competitor will be supplied with a standard buffet table on which to work.

Class 17: Dressed Lamb - Practical Butchery.(R)

- 1. Prepare a whole, fresh, dressed lamb carcass into various ready-to-cook joints and pieces, some as required by the organisers, the others to competitor's choice.
- 2. Make a presentation of the finished cuts and off-cuts for exhibiting to the judges.
- 3. Cuts/joints can be suitable for foodservice or suitable for a retail butchery display.
- 4. Organisers will supply the dressed lamb for this class.
- 5. Each competitor will have one banquet table (supplied by the organisers) on which to work.
- 6. No power tools permitted.
- 7. Competitors to supply their own:
 - Tools and knives
 - Twine or netting
 - RED cutting boards (this is a municipality requirement and will be strictly enforced)
 - Garnishing
 - Display trays
 - Sundries
- 8. Time allowed: two hours
- 9. All tools and sundries will be inspected to ensure that they are hygienically suitable for food use.
- 10. Cuts required by the organisers are:
 - a) Neck slices or Neck boned.
 - b) 1 x shoulder, boned and rolled, tied or netted ready for roasting.
 - c) 3 pieces shoulder chops.
 - d) Spare ribs.
 - e) 1 x 8 rib Frenched rack.
 - f) Mid-loin chops from a short loin
 - g) 1 x Loin eye.
 - h) 1 x Tunnel-boned leg tied or netted for roasting.
 - j) 1 x Seam-boned leg trimmed into its 4 primal cuts plus its bone-in shank.

Notes on the Practical Cookery Classes

These notes pertain to all practical cookery classes. They should be read in combination with the brief of the class entered.



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The Emirates Salon Culinaire 2009

Briefs of the Classes for Entry

Due to the fact that only one hour is given to complete the competition; competitors are allowed to bring with them an extensive mise-en-place. However, there are restrictions on how much pre-preparation the judges will tolerate. In all cases, the preparation, production and cooking skills of each competitor must be demonstrated during her/his time in the kitchen.

- 1. All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent. Failure to bring food items chilled will result in disqualification.
- 2. All dishes are to be served in a style equal to today's modern presentation trends.
- 3. Portion sizes must correspond to a three-course restaurant meal.
- 4. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.
- 5. In some cases, the organisers will supply the plates (which must be used) in other cases competitors are required to bring their own bowls/plates. For clarification, see the brief of the class entered.
- 6. Competitors must bring with them all necessary mise-en-place prepared according to WACS guidelines in the hot kitchen discipline.
- 7. Competitors are to provide their own pots, pans, tools and utensils.
- 8. The judges will check appliances and utensils for suitability.
- 9. The following types of pre-preparation can be made for the practical classes:
 - Vegetables/fungi/fruits; washed & peeled but not cut up or shaped.
 - Potatoes washed and peeled but not cut up or shaped.
 - Onions peeled out but not cut up
 - Basic dough can be pre-prepared.
 - Basic stocks can be pre-prepared.
 - Basic ingredients may be pre-weighed or measured out ready for use.
 - Fish may be scaled and filleted and the bones cut up.
 - Meat may be de-boned and the bones cut up.
- 10. No pre-cooking, poaching etc. is allowed.
- 11. If a farce is to be used for stuffing, filling, etc., at least one of the four portions must be prepared in front of the judges to show the skill.
- 12. Within 10 minutes after the end of the competition, competitors must have the kitchen thoroughly cleaned and tidled and ready for the next competitor to use.
- 13. Typewritten description and recipes are always required. Sometimes, two copies of the recipe is required.

Practical Cookery

Class 18: Emirati Cuisine - Practical Cookery. (R)

This class is designed to highlight the indigenous cuisine of the United Arab Emirates. The aim is to have it



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The Emirates Salon Culinaire 2009

Briefs of the Classes for Entry

recognised as a cuisine in its own right, the presentation of which can be adapted and updated to reflect the changes and modernisation fast taking place in the country. The dishes must reflect traditional cooking methods and ingredients as used in local Emirati kitchens, either household or traditional restaurant kitchens. This class shall be judged with the assistance for authenticity purposes with an Emirati national.

The food presented must use authentic flavours and ingredients traditionally used in Emirati cuisine; however dishes are to be presented in a style to suit a modern restaurant service.

- 1. Prepare and present, within one hour, four identical individually plated main courses, using fish, chicken, beef or lamb as the main protein item.
- 2. Present the main courses within 60 minutes of the competition starting.
- 3. The organisers will provide white plates with a diameter of 31cm for presenting the main courses. These are the only plates that are allowed to be used.
- 4. Typewritten description and recipes are required.

Class 19: Traditional Arabic Mezzeh - Practical Cookery. (R)

- 1. Prepare and present, within one hour, three varieties of hot mezzeh and three varieties of cold mezzeh.
- 2. Total mezzeh to be sufficient for 4 persons.
- 3. No more than one of the following four varieties is allowed to be presented; Hommous, Moutabel, Tabouleh,
- 4. The style of each variety of mezzeh can be that of any of the following countries:
 - Lebanon
 - Syria
 - Jordan
 - Morocco
 - Egypt
 - Tunisia
- 5. Dishes must represent a variety of cooking methods.
- 6. Two Portions of the mezzeh will be served in the public restaurant; the other two portions will go for judging.
- 7. No ready made products are allowed.
- 8. Sauces must be assembled and finished at the competition.
- 9. Competitors are to provide their own mezzeh bowls.
- 10. Extra points will be awarded for new style/innovative and creativities in the mezzeh without losing the authentic flavour of the dish.
- 11. Typewritten description and recipes are required mentioning the country of origin of each dish.

Class 20: Fish & Seafood - Practical Cookery - (W)

- 1. Prepare and present, within one hour, four identical individually plated main courses, using fish and/or seafood as the main protein item.
- 2. Present the main courses within 60 minutes of the competition starting.



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The Emirates Salon Culinaire 2009

Briefs of the Classes for Entry

- 3. Dishes must be presented on individual plates with appropriate garnish not exceeding 200g total food weight excluding sauces.
- 4. The organisers will provide white plated with a diameter of 31cm. for presenting the main-course. These are the only plates that are allowed to be used.

Class 21: Beef - Practical Cookery.(W)

- 1. Prepare and present, within one hour, four identical individually plated main courses, using beef as the main protein item.
- 2. Present the main courses within 60 minutes of the competition starting.
- 3. The organisers will provide white plated with a diameter of 31cm. for presenting the main-course. These are the only plates that are allowed to be used.
- 4. Typewritten description and recipes are required.

Class 22: The golden coffee pot challenge cold buffet presentation (W)

- 1. Please see separate brief of class document
- 2. This class is limited to 6 international teams

Class 23: The Windtower Challenge: Arabian Feast

- 1. Please see separate brief of class document
- 2. This class is limited to 3 teams by invitation only

Class 24: Gala dinner table decoration and presentation (R)





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The Emirates Salon Culinaire 2009

Rules and Regulations

Note: Please read the following regulations carefully. The instructions contained herein are mandatory. Noncompliance with any of the points mentioned could lead loss of marks or complete disqualifications.

Hygiene

Hygiene is of paramount importance throughout the whole of the salon culinaire. Bad hygiene practice by competitors will result in their disqualification.

A professional food-safety company has been engaged to oversee all aspects of hygiene practice at the competition. Additionally, it is quite possible that Dubai Municipality Food Control Section will conduct its own hygiene inspections as and when it sees fit. The organisers have no control over these two entities. Should either raise an objection to the standard of hygiene of any particular person or team, that person or team will not be allowed to compete. Be careful with your production; storage; carriage and reconstitution hygiene practices.

The Secretariat

The Emirates Culinary Guild (ECG) is the body responsible for the creation, organisation and administration of the Emirates Salon Culinaire 2009 (ESC 2009).

ESC2009 is governed by and construed according to the rules of the organisers. The organisers have sole authority to adjudicate on any matters pertaining to ESC2009.

An entrant's acceptance of participation in ESC2009 shall be construed as confirmation of his/her undertaking to submit unconditionally to the jurisdiction of the organisers in regard to all aspects of ESC2009.

The address of the ECG for all correspondence and inquiries referencing The Emirates Salon Culinaire 2009 is: The Emirates Culinary Guild, PO Box 71963 Dubai, United Arab Emirates. Tel: + (9714) 3403128. Fax:+(9714) 3473742. Email:

Competition Entry

The Emirates Salon Culinaire will run from February 23rd to 26th, 2009.

Participation in ESC2009 is open to (any one) professionally employed in the preparation of food.

Unless the organisers specifically mention a class as being a team event, all classes at (ESC2009) are for entry by a single competitor.

A competitor may enter as many classes as he/she wishes, but is restricted to one entry per class.

The entrance fee is Dhs.100 (AED. One Hundred) per person per class, unless otherwise stated in the Rules and Regulations or the Class Briefs.

Fees must be submitted along with completed entry forms: by way of cash, cheque or banker's draft made payable to M/s. JHF (DSC).

A completed entry-form should accompany the entrance fee. Completed photocopies of the form or details on a company letterhead are acceptable as an entry.

Completed entry-forms or letterheads must be endorsed by the Head of Department or General Manager of the establishment concerned.

Due to lack of space in live cooking, entry will be restricted to 5 entries per class per hotel on a first come first paid basis.

No entry will be confirmed unless the appropriate fee has been paid. Entries will be accepted strictly on a first-paid-first-confirmed basis.

The Closing date for receipt of completed entry forms and fees is 25th December 2008.



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The Emirates Salon Culinaire 2009

Rules and Regulations

Access to the Venue:

The venue for ESC2009 is located at Zabeel Hall (TBC).

The entrance to the salon is behind Zabeel Hall gate. TBC.

Competitors and helpers must access the salon through the goods entrance door at the back of Zabeel Hall gate.

Access to the preparation area begins at 0700 each day.

Registration of exhibits commences at 0700 each day.

On the first day (23rd Feb) the morning entry might be delayed due to security checks by Dubai Police. Allowances will be made to competitors to make up for any time delays suffered.

Salon Marshals

A Marshal-at-arms will be recognisable by a badge displaying the logo of the Emirates Culinary Guild and the legend ESC2009 Marshal.

Marshals are charge with ensuring that the rules and regulations of ESC2009 are observed by all concerned. Competitors, helpers and visitors are all obliged, without question to cooperate with the marshals at all times.

Competitors and Helpers:

Each contestant is allowed one helper to assist him/her with carrying equipment. No other help is allowed to a competitor within the preparation area.

A competitor must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.

A competitor's helper must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.

If a competitor is incorrectly dressed whilst at ESC2009, his/her exhibit will not be judged.

If a helper is incorrectly dressed he/she will not be admitted to the exhibition.

Competitors must not wear any logo, mark or identifying colour, except those supplied by the organisers.

Helpers must not wear any logo, mark or identifying colour, except those supplied by the organisers.

Logos, marks and identifying colours provided by the organisers must be worn by the competitor in the position indicated to him/her by the organisers at the time of registration.

Logos, marks and identifying colours provided by the organisers must be worn by a helper in the position indicated to him/her by the organisers at the time of registration.

Competitors and helpers must enter with exhibits through gate no. 8 at the rear of the exhibition halls and attend at the organisers' registration booth to complete registration formalities.

A competitor entered in a practical competition must register at least 15 minutes before the commencement of the competition.

Any competitor not in place and ready to start at least five minutes before the time a competition commences, will be disqualified.

Exhibits

Each exhibit must be the bona fide work of the entering competitor. It must be solely the work of the competitor and must be certified as such by his Head of Department or General Manager.

Each exhibit must be a completely original work, it must not have been displayed previously (in whole or in part) in any competition or exhibition whether private or public.



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The Emirates Salon Culinaire 2009

Rules and Regulations

All exhibits must be of edible substance except for framing, socles and stands where they are allowed.

It is forbidden to use any living entity whatsoever as part of an exhibit (e.g. tropical fish).

It is forbidden to depict religious, nude or political themes in an exhibit.

All exhibits must be suitable for presentation as a decorative item in a family restaurant setting.

An exhibit must not carry any logo, label or mark of identification. However, a competitor or his/her helper must be able to identify his/her exhibit if required.

Each competitor is responsible for his/her own exhibit and should ensure that it is available in its proper place for judging on the day and time specified.

Exhibits to be judged must be registered and in place by 09:00 hrs.

No preparation or finishing of exhibits is allowed in any area except the designated preparation area at the rear of the salon area.

Finished exhibits must be placed in the position indicated by the organisers.

No interference with an exhibit is allowed once the organisers have deemed it as submitted for judging.

A competitor must leave the judging area as soon as his/her exhibit is in place or when instructed by the organisers, whichever is the sooner.

No competitor or anyone from his/her establishment is allowed to approach or speak with or at a judge without the express permission of the organisers.

Unless otherwise instructed by the organisers, competitors must remove their exhibits at 19:00 hrs.

An exhibitor may, at the discretion of the organisers, be requested to move his/her exhibit to a separate enclosure to remain for part, or for the duration, of the exhibition.

Failure by a competitor to register or exhibit at the specified time could result in disqualification.

Awards:

Gold, silver and bronze medals and certificates and certificates of merit are awarded solely at the discretion of the judges. The decision of the judges is final and each competitor is required to abide by it without comment.

Certificates and medals will normally be presented at 18:00 each day. This may change according to circumstance. Any medal or certificate that is not accepted by the competitor or his/her helper at the presentation ceremony for that day will be forfeit, unless prior arrangements are made with the organisers.

A competitor or his/her helper must be correctly dressed as stipulated in the rules when collecting medals or certificates. The Golden Coffee Pot Challenge Cold Buffet Presentation

This class is limited to 6 international teams and by invitation only.

Invitees are provided with a copy of the class brief.

Arabian Buffet and Gala Dinner Table Decoration and Presentation

This class is limited to 3 teams by invitation only.

Copyright:

All exhibitors and competitors at ESC2008 assign all rights concerning videos, photographs, menus, recipes, exhibits, sound recordings etc. to the Emirates Culinary Guild.

Disclaimer:

The organisers are entitled to cancel or postpone the Salon, or to alter the duration, timing or schedule of any event. The organisers reserve the right to cancel any classes or limit the number of entries or extend, modify or revoke any of the rules and conditions without being held liable for any claims for compensation whatsoever.

The organisers will not under any circumstances be held liable or responsible for the loss or damage of any exhibit, equipment, goods or personal effects.



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

First Name/s: Nationality:

Name of Employer:

Work Address:

THE EMIRATES CULINARY GUILD APPLICATION FOR MEMBERSHIP

Web Address:		Email:		
Telephone Office:				
Fax Office:				
Tel. Home:		Professional Title:		
Fax Home:				
Email:		Corporate Se Type of Membership Requ	enior Jured: (Please tick one)	nior
Declaration to be Signed by all Applica	ants			
I wish to join the Emirates Culinary Gu	ild. I have read the ECG Cor	nstitution and By-laws. I agree	to be bound by the	
requirements of the constitution. If elec			-	
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Date of Application:

Address in Home Country:

Tel:

Date of Birth: dd/mm/yy

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UHT Whipping Cream



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