

gulf Gourmet

Volume 2 | Issue 1 | September 2007

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Dedication Redefined

Chef Andreas Kurfurst
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to follow



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Chef Uwe Micheel

From the **President's** Station

Dear Fellow Chefs, Colleagues, Ladies and Gentlemen,

Welcome to the September issue of Gulf Gourmet. Our Editor, Yamini, informed us that due to technical reasons, as well as some delays with people being on vacation, the July and August editions have been delayed. She sends her sincere apologies through this message.

We had a very successful JCY 2007 with lots of new faces and new winners. I would like to extend my congratulations and a warm thank you for the hard work done by all the participants, winners and non winners all. For those of you who did not win medals this year the Salon Culinaire in February 2008 awaits you. I sincerely recommend that all of you make the best of the opportunity given by all the experience and the judges' comments to help you plan ahead for the next Salon Culinaire. We all know how busy the month leading to the salon really gets so an early start will be most beneficial.

I would like to extend a heartfelt thank you to all our sponsors and supporters, starting with Mr. Saeed Al Nabooda and the DSS committee, the Dubai media for reporting, Al Otaiba, Sopexa, for the dairy products from France, Nestle, Churchill, Horeca and Baqer Mohebi. A special thank you goes to Josephine, Chef Andy Kurfurst and all the judges, marshals and other helpers.

We also had a great Black Box competition in June and my congratulations and a big thank you to Chef Ingo and to everybody at the JW Marriott for hosting the event.

It is with great sadness that I inform you all the passing of Chef Prem Kumer, one of the founder members of ECG, in New York.

Now for some news on WACS. Chef Andy Kurfurst went to Canada and promoted WACS 2008 to the Canadian congress. I am sure you all know that the registration for the congress is in full swing. Please register now and make sure to send the website information to as many colleagues as you can (www.wacs2008.com)

Please join me in welcoming three new corporate members to our Guild family – Boecker, Arpal and Frisch & Frost. Their company information is in this issue so do take some time out and get to know them better. I am also pleased to announce that we have three more members who have just joined and their information will be in the next issue. These are Wet Fish, EMF Emirates and Barakat, our long time supporter.

I would also like to welcome Chef Michel Miraton who is now a member of the ECG executive committee. My thanks also goes to the team from IFFCO for hosting the event last June 11th in La Moda at the Radisson SAS Hotel, Dubai Deira Creek, the Transmed team for July and Chef Andy Kurfurst for hosting the meeting on August 12th at his hotel.

I look forward to see you all very soon.

Culinary regards,

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

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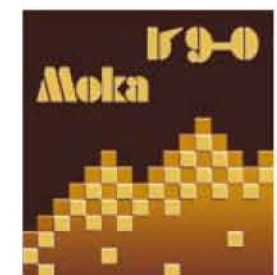
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The junior chefs were brilliant, as always! The event organising by the ECG was superb, as always! The smiles on the winners faces were shining, as always!



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Formal & Fun

Chic ambience and a scrumptious menu make a visit to The Bistro at the Ramada in Bur Dubai an absolute must.



Dedication Redefined

Chef Andy's smile is as simple as his persona. But therein lies the secret of his achievements. The first one at any ECG event and the last one to leave, Chef Andy is indeed an epitome of dedication.

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Formal & Fun

When the hotel decided to transform the former Mediterranean restaurant on the ground floor into The Bistro, chef Alan wanted to do something new and very different from anything that is available in Dubai.



The Bistro, Ramada

Jyoti Kalsi

“Formal” and “fun” – these are two concepts that do not usually go together. Unless you are at ‘The Bistro’ at the Ramada Dubai. The recently opened restaurant offers a unique and innovative menu that is indeed formal and fun. “We are mainly a business hotel, but we are located in the residential area of Bur Dubai. Hence we have tried to create an ambience and a menu that is re-

laxed enough for business guests looking for a quiet meal after a busy day and yet elegant enough for local residents to celebrate a birthday or anniversary with a special meal,” says executive chef Alan Pedge.

When the hotel decided to transform the former Mediterranean restaurant on the ground floor into The Bistro, chef Alan wanted to do something new and very different from anything that is available in Dubai. He wanted to create a restaurant that would appeal to all

nationalities and provide a dining experience that was fun.

With this in mind, he invited chef Lazat Nurtaeva to head the restaurant’s multinational team of chefs.

“I needed someone who could think out of the box and help the team to attune themselves to a new way of presentation and cooking. Lazat is from Kazakhstan and I have worked with her during my stint in that country. She has been working in the UAE for four

years now and understands the mentality of chefs and guests in this region. I knew that she had the flexibility of mind to put together what I wanted. As the team leader I needed her to get the chefs in the right frame of mind away from the comfort zone of a formal Mediterranean restaurant to a radically different one,” says chef Alan.

Chef Lazat relished the challenge and is excited about the concept. “I love being a chef and enjoy being in the kitchen. I have been

lucky to have great teachers like chef Alan and it has been wonderful working with him on developing this innovative signature menu,” she said.

While the chefs worked on the menu, the décor of the restaurant also underwent a radical change. Windows were put in the walls to create a sense of openness and the interiors were designed to provide an elegant and relaxing feel. Dark wooden panels, autumnal shades of gold and copper, a leaf motif run-

ning through the upholstery and lamps provide a warm and welcoming ambience with an air of understated sophistication. The restaurant has an open kitchen and guests can enjoy the smells and sounds of cooking. But a strategically placed buffet unit and soft green tiles on the walls rather than stark white ones ensure that it does not take away from the relaxing ambience. Chef Alan’s eye for detail can be seen in special touches such as the candles on the table that change from pink to



Chef Lazat Nurtaeva, Head Chef, The Bistro

"I love being a chef and enjoy being in the kitchen. I have been lucky to have great teachers like chef Alan and it has been wonderful working with him on developing this innovative signature menu,"

green to blue and motorised salt and pepper dispensers that add to the fun of dining at this restaurant.

But the true experience of the Bistro begins when you are handed the menu. One look and you know that this restaurant is different. The smart, glossy menu held together with ropes with the cover and background on every page matching exactly with the white marble flooring of the restaurant emphasises the formal and fun concept. Inside is not just a list of dishes with a brief description of the ingredients. The menu actually has a picture of every single dish, complete with sauces, side dishes and every detail of the artistic presentation. "These colourful, pretty pictures are not hyped up representations. What you see is exactly what you get," said chef Alan. And he was right. Every dish we ordered looked exactly like it was in the menu - and it was as delicious as it looked.

The menu has a good choice of Asian, European and Arabic dishes presented with an innovative touch. And the portions are ideal for sharing, allowing guests to try many different dishes. The decision stress is further reduced by the fact that many of the dishes include several flavours in one platter such as the 'chef's triple soup surprise' with three tiny bowls of tomato, onion and mushroom soups and the 'pasta mista' with three types of pasta and three different sauces. For those who want to totally abdicate the decision making there is the 'chef's daily dessert choice' with a selection of the best desserts of the day.

But whatever you order is fun to eat because of the way the dishes are presented and the interesting accompaniments that come with every dish. I enjoyed the meal even more because chef Alan had chosen a fabulous tasting menu for me and was there to explain the nuances of every dish as it arrived. We began the meal with a big loaf of freshly baked bread served with pesto sauce and sun-dried tomatoes butter. "To create something new and different, we tried many bread recipes before settling on this one and everyday we change the accompanying dips," said chef Alan.

We began with a selection of starters from different corners of the globe. The taste was authentic and the presentation of every dish was superb. The 'Antipasto' served in four brightly coloured bowls included delicious marinated olives, feta cheese stuffed peppers, grilled Mediterranean vegetables and mushrooms stuffed with tomatoes accompanied by focaccia bread. The Arabic Mezzeh offered freshly toasted Arabic bread with hommus, labneh, fattoush, muttabal, tabouleh and samboosa in tiny white bowls. The 'Asperges de Champignon Sauvage' with lightly steamed asparagus tips, sautéed shi-take mushrooms and bresola roses was done just right and the 'Carpaccio di Salmone' with thinly shaved gulf hammour and Norwegian



Chef Alan Pedge, Executive Chef, Ramada



salmon rolled with fresh herbs and served with a tapanade of black olives was simply out of this world.

For the main course chef Alan had chosen 'Filet de Saumon aux Épinards' a lovely citrus flavoured salmon filet served with fresh leaf spinach, noodles and a light orange sauce. We also had the 'Tandoori style chicken breast' grilled to perfection and served with grilled vegetables, a mound of Punjabi style spicy mashed potatoes and bowls of steamed rice, yoghurt and mint chutney. But my favourite dish of this flavourful evening was the 'Gamberoni con Fungi'. The succulent, crunchy garlic flavoured prawns came with a tasty mushroom risotto and buttered broccoli.

Chef Alan's selection of desserts seemed like an entire buffet because each dish included an array of different flavours, textures and colours. The 'Ice cream and fruit salad' had scoops of mango, strawberry, vanilla and chocolate ice creams and a bowl of chopped fresh fruits accompanied by three fruit sauces served in tiny white China glasses. The rich warm chocolate soufflé just melted in the mouth while the tangy black currant crumble provided a refreshing change of flavour. And the chocolate mousse topped with vanilla ice cream and fruit compote was pure heaven – the perfect way to end an evening of formal but fun dining.



It was time for the junior chefs to shine

■ Laila Z.

An exotic array of gourmet delights and culinary skills greeted the public at the 2007 Middle East Junior Chef of the Year competitions, held at the Dubai Festival City mall.

Organised by the Department of Tourism and Commerce Marketing as part of its on-going activity for the Dubai Summer Surprises, the Middle East Junior Chef of the Year (JCY) is an annual event spearheaded by the Emirates Culinary Guild.

The men and women of the hour were

undoubtedly the hundreds of junior chefs present. They, and their creations, were the real superstars as they toiled and competed among the very best in their field.

Apart from inspiring junior chefs to pursue excellence, there are two other important goals of the competition. They are to encourage UAE nationals to consider a career in the hospitality profession and to enhance the international culinary prestige of the UAE. The JCY competition is open to any young professional chef, pastry cook, confectioner, cook, baker, butcher or kitchen artist who is currently employed at a recognised retail, catering or hospitality establishment.

A lady won the very first competition and since then, JCY has evolved into a celebration, showcasing the very best in the culinary industry in the UAE. The competition's growth has also been phenomenal. From seven competitors in its first year, the recent JCY had close to 450 entrants. The classes or categories have also expanded, with 22 classes included this year.

If the talent displayed this year was anything to go by, the future of culinary expertise and passion in the UAE is certainly positive and very encouraging. There is no doubt that next year's competition will even be bigger and better.

Mr. Saeed Al Nabooda, Chief Executive, DSF, with junior chefs at the finale



The ECG and the judges at the Middle East Junior Chef of the Year, 2007



Moods & Moments...



Triumphant chefs with their glittering trophies and a look at some of the medal winners



The Middle East Junior Chef of the Year 2007
First Runner Up
Second Runner Up
Best Pastry Chef
Best Arab National
Best Kitchen Artist

Chef Atef Ossman Mahmoud
Chef Ulrich Jablonka
Chef Athula Kumara
Chef Chanaka Mapitigana
Chef Ali Salim
Chef Jayson Cueto

Shangri-La, Dubai
Burj Al Arab
Emirates Tower
Mina A'Salaam & Souk Madinat
Emirates Tower
Al Qasr Madinat Jumeirah



Triumphant chefs with their glittering trophies and a look at some of the medal winners

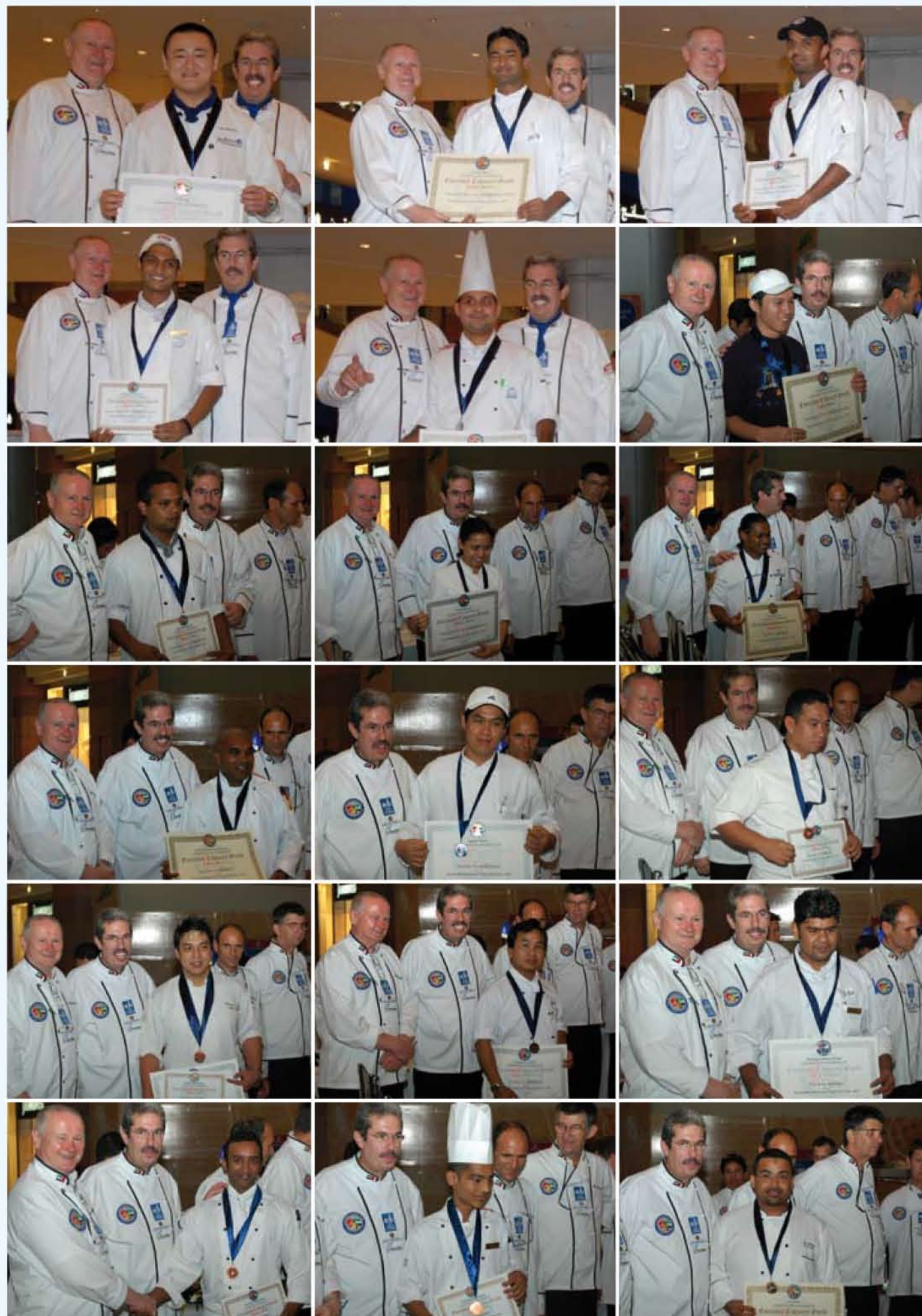


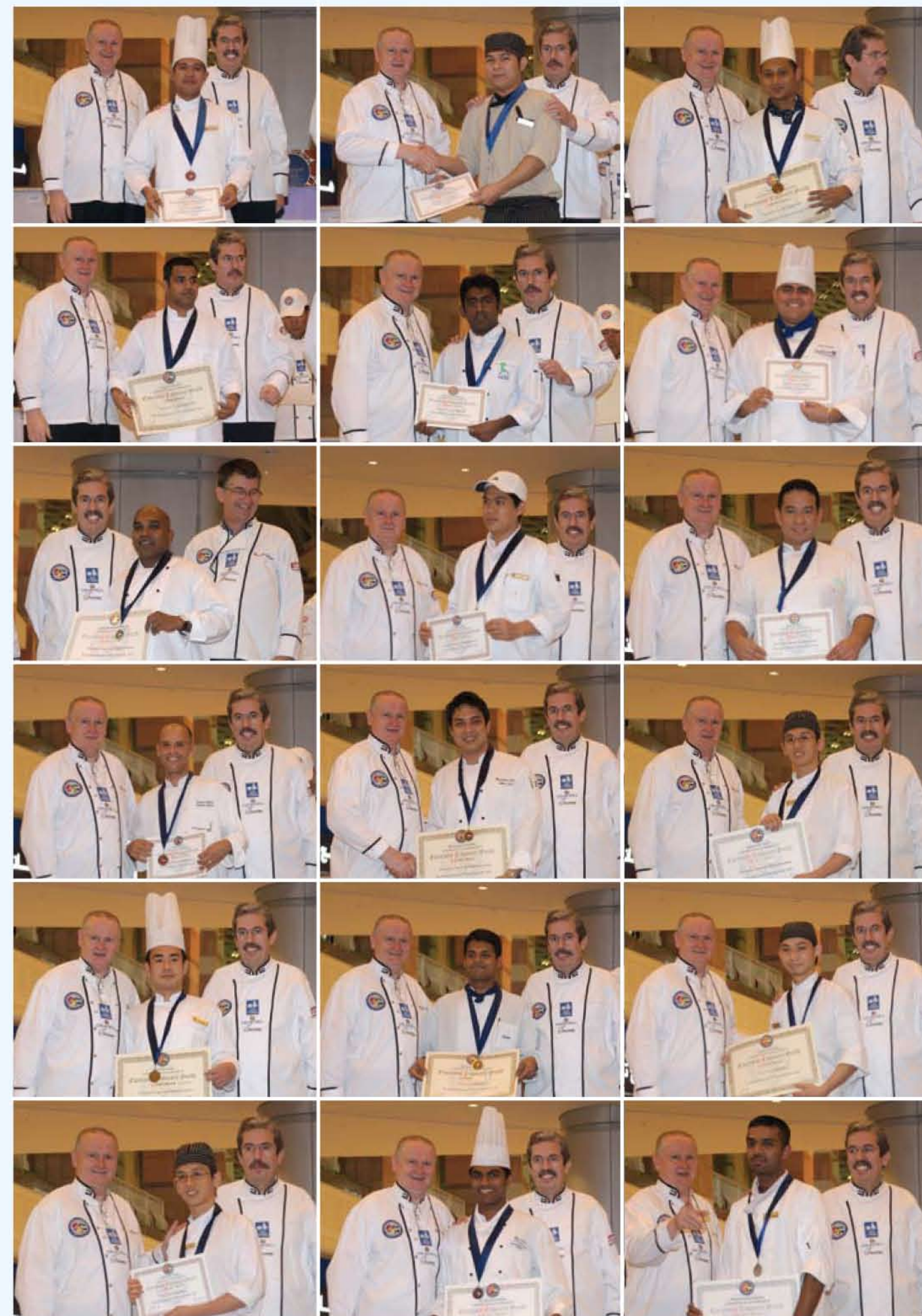
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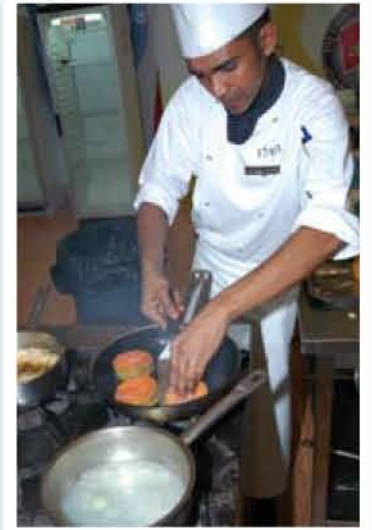
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Chef Jayson Cueto

Shangri-La, Dubai
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Dedication redefined

"I have experienced the tremendous growth of the hotel industry in Dubai and have had the opportunity to do interesting projects such as making cakes for the royal family, piping 15,000 sugar flowers for the world's longest cake and being involved in the creation of a 22,000 kg banana cake in the shape of the UAE flag."

Chef Andy Kurfurst, Executive Chef, Renaissance, Dubai

■ Jyoti Kalsi

He is among those fortunate few who know early in life what they want to do and achieve it. "My happiest childhood memories are of vacations spent with my grandparents where I would help them in their bakery. The lovely aromas of freshly baked bread and pastries and the entire experience of being involved in the creation of something that looked, smelt and tasted wonderful made such an impression on me that the only thing I ever wanted to do was to be a chef," says chef Andreas Kurfurst, executive chef at the Renaissance Dubai Hotel.

As soon as he finished school, chef Andy began his apprenticeship in a hotel near his home in a village in Germany. "It was a small family owned hotel, but they had an excellent team who were great teachers for me. I worked as a bellboy, in room service and at the front office for a year before I was allowed into the kitchen. During the three year apprenticeship I worked in every department in the kitchen and enjoyed every moment of it," he recalls happily. "We were very busy in summer and being a small team it was quite stressful. But it taught me the importance of teamwork very early in my career," he adds.

The value of teamwork was further reinforced during his compulsory military training after his apprenticeship. Chef Andy enjoyed his job as a chef in the army officers' mess so much that he stayed on for two years. But soon the 20-year-old was itching for a change and applied for a job in London. "The only English I knew was 'Thank You' and 'Happy Birthday' but I enjoy meeting new people, exploring new places and learning new things and had no hesitation in accepting the offer when it came," he says.

In London he worked at the well-known Swiss Centre restaurant on Leicester Square. "It was a great experience. I met chefs from around the world, learnt English and made lots of friends," he recalls. And he also found his forte as a pastry chef. "Fortunately for me some chefs in the pastry section were going on leave and my request to fill in for them was accepted. I was supposed to train there for three weeks but stayed on for three years and eventually ran the pastry section," says chef Andy.

But after three years in London he once again craved for a change. And the Novotel in Baghdad was indeed a big change. The Iran Iraq war was on and there was a great scarcity of food supplies. "The shops were empty and we had to make do with whatever was available. When we cooked lamb, the quality was so bad that you

could smell it miles away and the flour had weevils, so we had to sieve it 10 times. We once did a chicken and egg promotion, which we had to abandon after three days because there were no chicken or eggs available in the market," he recalls with a smile.

"As pastry chef, with no eggs in the market I had to make magic to create a decent breakfast buffet. Gelatine and cornflour became my best friends as I experimented with rice puddings and custards," he adds. Other challenges included impossible orders from Saddam Hussein's office. "Once we got a call to have 5,000 French pastries ready by the next day for Saddam's visit to wounded soldiers and we worked overnight to get it done," he remembers.

But he also has some good memories of Baghdad. "Just a week after I reached Baghdad a new batch of hostesses arrived from the Philippines and there was one that stole my heart," he says with a glint in his eye. While war raged on the border, the romance blossomed. They got married in Baghdad and have been together for 23 years now.

After a year in Baghdad, chef Andy accepted a job in Saudi Arabia and has many happy memories of his stint there. "My daughter was born there and we catered for several important events such as functions at the crown palace and the opening of the Palestinian Embassy in the presence of Yasser Arafat," he says. But after four years, the travel bug bit him again and brought him to Dubai in 1990 as pastry chef at the Ramada.

As luck would have it, the Kuwait War broke out just a few months after he moved here. "The German Embassy issued us gas masks and occupancy levels in the hotel fell drastically. But we stayed on because I am not one to give up easily," says chef Andy. And he is glad that he stayed. "I have experienced the tremendous growth of the hotel industry in Dubai and have had the opportunity to do interesting projects such as making cakes for the royal family, piping 15,000 sugar flowers for the world's longest cake and being involved in the creation of a 22,000 kg banana cake in the shape of the UAE flag," he says.

As executive chef at Renaissance Dubai Hotel chef Andy heads a brigade of 56 chefs and 18 stewards and is responsible for six outlets with a variety of cuisines and extensive banquet and outdoor catering operations. He attributes his success to his team. "As executive chef I believe my main responsibility is to build a good team and to create a good working environment because anything is possible if people work together well. I want to bring out the best in my people by treating them with respect, encouraging them to think on their own and providing them with good infrastructure and facilities. We have been able to bring down wastage and streamline all operations because there is respect and good relationships between the team members and everyone is willing to do



that extra bit for the others," he says.

Chef Andy's excellent people skills and team spirit also make him a popular member of the Emirates Culinary Guild. Over the last decade he has been enthusiastically involved with the Guild's activities and is now its vice-

president for public relations and chief marshal for the culinary competitions it organises. "I really enjoy my work with the Guild. In fact I take a few days leave from work every year to help in organising the Salon Culinaire for junior chefs. I enjoy it so much that I work



Behind every successful chef is a supportive family!

from early morning to late night to set up the kitchens and make all the arrangements for the competitors and international judges. And the great thing is that I have tremendous support from the guild members and other chefs in the UAE," he says, again emphasising the value of teamwork.

"I love interacting with the young competitors. This is a great occasion for young chefs in the UAE to meet other chefs and learn new things. Although it is a competition we want them to also have fun. I try my best to help them relax so that they can do their best and enjoy the experience," he says. "My advice to young chefs is to work hard, keep an open mind and continue learning. Like fashion, food trends are constantly changing and we must keep in touch with new products and concepts in presentation, combination of flavours and themes. Fortunately in Dubai we have the opportunity to be exposed to authentic versions of cuisines from around the world," he adds.

He enjoys trying out different cuisines when dining out. "My favourite is the vegetarian Indian food at Kamat's," he says. Although he misses the heat of the kitchen at work, chef Andy likes to cook at home on his day off. And he is very proud that his daughter has followed in his footsteps to be a pastry chef. "Although she did not get too many opportunities to see me cooking or to assist me like I did with my grandparents, I think

she was influenced by my enthusiasm for my job," he says. "I love my chef's jacket and like to share my experience and skills with others," he adds.

No surprise then that he would ultimately like to teach in a culinary institute. "After a few years I would like to move to Canada, where there are excellent culinary institutes. I like the country because there is lot of open space and the people are friendly and respect other cultures," he says.

But for the present he is happy to be in Dubai. "This city is exciting because with the growing number of suppliers we have the chance to experiment with new products, cuisines, garnishes and other aspects of cooking. It is also challenging because people's expectations are high and we have to constantly think of new ways to retain the 'wow' factor that everyone expects from Dubai," he says. "I am also looking forward to helping the Guild to prepare for the next WACS Congress to be held in Dubai. This is a prestigious event attended by over a thousand chefs from around the globe and we will do everything we can to make it a 'wow' experience," he adds.

As for his personal 'wow' experience – chef Andy says, "I love making birthday cakes for children and the best compliment for me is when a child says good things about my cake because children are always honest with their opinions."



COVER STORY

Chef Andy relaxing at home with his family.
From left daughter Sara, his lovely wife Maria,
Son Michael and their dog Hotch



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presents
Asparagus to Zucchini

Tangy Treats

This month, in our A to Z (Asparagus to Zucchini) section, *Gulf Gourmet* lauds the efforts of junior chefs of the ECG who continue to impart their wonderful recipes. In this issue, chefs from the Courtyard by Marriott, Dubai, have cooked up some mouth watering dishes with Kumquat!

Kumquat

Kumquats have been called "the little gems of the citrus family". The common name, which is also spelt cumquat, or comquot, means "gold orange" in China.

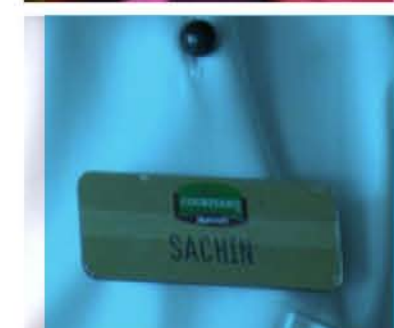
Kumquats originated in China and have long been cultivated there and in Japan. They were introduced to Europe in 1846 by Robert Fortune, collector for the London Horticultural Society, and shortly thereafter into North America.

In appearance the Kumquat resembles a miniature oval orange, 3-5 cm long and 2-4 cm wide. Depending on variety, peel color ranges from yellow to red. A Nagami Kumquat has an oval shape, while a Marumi Kumquat is round. It is generally in season from late autumn to mid-winter, and can be found in most food markets with other produce.

Kumquats are excellent for making marmalade, either alone or half-and-

half with Calamondins. The fruit may be pickled by merely packing in jars of water, vinegar, and salt, partially sealing for 4 to 5 days, changing the brine, sealing and letting stand for 6 to 8 weeks. To make sweet pickles, halved fruits are boiled until tender, drained, boiled again in a mixture of corn syrup, vinegar, water and sugar, with added cloves and cinnamon, and then baked until the product is thick and transparent. Kumquat sauce is made by cooking chopped, seeded fruits with honey, orange juice, salt and butter.

The Kumquats are a group of small fruit-bearing trees in the subgenus *Fortunella* of the genus *Citrus* in the flowering plant family *Rutaceae*, often segregated as a separate genus *Fortunella*. An edible fruit, Kumquat closely resembles that of other *Citrus* but is smaller.





BAKED ROCK LOBSTER WITH LEEKS POMMES MAXIM AND KUMQUAT COMPOTE

INGREDIENTS

Lobster	1 pc
Dill	15 gms
Leek	15 gms
Potato	5 gms
Tomato	5 gms
Chives	5 gms
Carrot	5 gms
Turnip	5 gms
Savoy Cabbage	10 gms
Butter	25 gms
Kumquat	2 pcs
Water	30 ml
Sugar	20 gms
Salt	8 gms
Pepper	3 gms
Olive oil	5 ml



Chef Kimberly Ferns
Courtyard by Marriott, Dubai

METHOD

Baked Lobster

1. Remove the meat from lobster, season with salt, pepper dill and bake it.

Pommes Maxim

1. Pre heat the oven to 150 °c
2. Peel and slice the potatoes into paper thin slices
3. Toss in clarified butter; make sure they are coated well
4. Arrange them on silpat lined baking tray over lapping each other to make a sheet

Vegetables

1. Cut the leek into round shapes and warm in the pan
2. Add the tomato cut into diamonds
3. Cut into a brunoise the chives, carrot, turnip and the dark green part of the leeks
4. Add butter and season with salt and pepper

Kumquat Compote

1. In a saucepan add the water and sugar and bring to a boil, simmer, add the kumquat cut into small wedges and cook for a while till the syrup gets thick. Finish it with a little butter
2. Shred the Savoy cabbage and sauté in some olive oil and season it



KUMQUAT AND CHOCOLATE CAKE WITH KUMQUAT AND ORANGE JELLY

INGREDIENTS

Kumquat & Orange Jelly

Orange Juice	20 ml
Kumquat	100 gms
Sugar	40 gms
Gelatine	10 gms

Chocolate Filling

Dark Chocolate	125 gms
Egg Yolk	3 pcs
Orange Juice	25 ml
Sugar	15 gms
Gelatine	10 gms

Raspberry Sauce

Fresh Raspberries	50 gms
Sugar	25 gms
Water	15ml
Lemon juice	5ml



Chef Budhi Prakash
Courtyard by Marriott, Dubai

METHOD

Kumquat Orange Jelly

1. Cut the kumquats in small pieces and boil with sugar in orange juice
2. Reduce till syrup becomes thick, remove from fire and add gelatine
3. Pour in a ring mould and cool in the fridge till it is set

Chocolate filling

1. Boil the cream and put the chocolate into the boiling cream
2. Beat the egg yolks and sugar till creamy and light, then add to the hot chocolate mixture. **Place** next to the fire and add the gelatine
3. Cool on an ice bath till thickening occurs
4. Add this on top of the jelly in the ring mould
5. Cool down in the cooler

Raspberry Sauce

1. Boil fresh raspberries with sugar and water
2. Add lemon juice and pass through a sieve and let cool down



**NEW ZEALAND RACK OF LAMB SERVED WITH KUMQUAT
BREAD AND CONFIT TOPPED WITH MULLED RED WINE SAUCE**



Chef Sachin Muzhapravan
Courtyard by Marriott, Dubai

INGREDIENTS

New Zealand Lamb Rack	250 gms	Olive Oil	150 ml
Flour	125 gms	Sugar	25 gms
Whole Egg	2 pcs	Butter	15 gms
Water	18 ml	Garlic	2 cloves
Kumquats	150 gms	Rock Salt	50 gms
Thyme	3 Twigs	Carrot, Zucchini Potato	50 gms each
Rosemary	3 Twigs	Salt	to taste
Cinnamon sticks	25 gms	Crushed Black Pepper	15 gms
Red Wine	300 ml	White Pepper	15 gms

METHOD

1. Season the rack with olive oil, salt, black crushed pepper and garlic and grill till medium cooked
2. Cut carrots, zucchini and potato in desired shape. Blanche and finish with butter and seasoning

Kumquat Bread

1. Sieve the flour with salt and add the fresh thyme buds
2. Whip the eggs and mix with water
3. Whisk the above points #1 and #2 together in a mixing bowl and add the kumquat zest
4. Transfer in a greased baking tray
5. Bake for 20 minutes at 200°C till golden brown

Confied Kumquat

1. Put the olive oil in a heavy bottom pan with rock salt, rosemary and crushed garlic
2. Heat the pan with all the ingredients. Add the kumquats and simmer on slow fire for 45 minutes
3. Remove from fire and chop up the kumquats. Add the herbs and add salt and pepper to taste

Mulled Wine

- Simmer the red wine in a pan with a stick of cinnamon
Add sugar and reduce till a quarter Monte' with cold butter before serving



**SALMON & PRAWNS WITH ANGELHAIR PASTA,
KUMQUAT BUTTER SAUCE AND CHUTNEY**

INGREDIENTS

Salmon Piccata

Salmon	3 slices of 35 gms each
Egg white	1 pc
Parmesan Cheese	30 gms
Chopped Dill	5 gms
Flour	For dusting
Kumquat Zest	15 gms
Salt & Pepper	To taste

Shrimp

1 Large Tiger Prawn	70 gms
Green asparagus	2 pcs
Truffle oil	3 drops

Kumquat Sauce

Kumquat Puree	30 gms
Orange Juice	10 ml
Butter	20 gms
Vodka	20 ml
Caviar	10 gms

Pasta

Tagliolini pasta	50 gms
Pesto	10 gms

Kumquat Chutney

Kumquats	50 gms
Water	50 gms
Sugar	50 gms
Red Wine	50 gms
Tabasco	10 drops

METHOD

Salmon Piccata

1. Dust the salmon fillet in flour and dip in a mixture of beaten egg, white parmesan cheese, chopped dill and Kumquat zest
2. Pan-fry till golden brown and until the salmon is a light pink colour inside

Kumquat Chutney

1. Remove the Kumquat seeds and chop into small dices. Add the other ingredients as listed above
2. Bring to a boil and reduce until thick

Kumquat Sauce

1. Make a puree of un-seeded Kumquats. Add orange juice and reduce on slow fire till 1/3
2. Add vodka and finish with whisking in the cold butter and lastly, the caviar

Chef Gloria Espinosa
Courtyard by Marriott, Dubai

Pasta

1. Cook the Pasta (Taliolini) "Al Dente" and mix with the pesto
2. Wind around a large fork and place on the plate

Remaining items

1. Blanch the shrimp in fish stock and then peel
2. Blanch asparagus and sauté in truffle oil.
3. Season with salt and pepper



Chef Telsa Harlan Johnson
Courtyard by Marriott, Dubai

**SEAFOOD SKEWER OF ROCK LOBSTER,
TIGER PRAWNS, GROUPEL,
SALMON MARINATED IN
PERNOD AND KUMQUAT RELISH.**

INGREDIENTS

Tiger Prawns	200 gms	Red bell pepper	60 gms
Salmon	30 gms	Coriander leaves	10 gms
Grouper	30 gms	Sweet chilli sauce	2 ml
Rock Lobster	200 gms	Salt	10 gms
Kumquat	5 pcs.	Pepper	3 gms
Plantain	1 pc	Cajun spices	3 gms
Mango	1 pc	Pernod	2 ml
Green chayote	1 pc	Rice wine vinegar	2 ml

METHOD

Kumquat relish

1. Dice mango and red bell pepper into small cubes
2. Cut julienne's of the Kumquat and chop the coriander leaves
3. Add everything to the white wine vinegar, season and add the sweet chilli sauce
4. Mix well

Skewer

1. Dice Grouper, Salmon and Kumquat into cubes of 2 x 2 cms
2. Cut red bell peppers and zucchini into 2 x 2 cm cubes
3. Cut the lobster in half and separate
4. Clean the prawns
5. Marinate all the ingredients in Pernod for 4 hours in the cooler
6. Assemble the skewer alternating the ingredients and grill

Green Chayote and fried Plantain

1. Peel the Chayote and cut into a fan shape and blanch
2. Clean the plantain and deep fry

STUFFED SMOKED DUCK WINGS WITH KUMQUAT VEGETABLE ROLL, RED BERRIES VINAIGRETTE AND KUMQUAT REDUCTION.

INGREDIENTS

Duck wing	1 pc
Dry Kumquat	50 gms
Fresh Kumquat	30 gms
Rosemary	5 gms
Honey	10 ml
Carrot	5 gms
White radish	5 gms
Baby marrow	5 gms
Red bell pepper	5 gms
Yellow bell pepper	5 gms
Leek	5 gms
Savoy cabbage	10 gms
Extra Virgin olive oil	10 ml
Raspberry	5 gms
Red currant	5 gms
Strawberry	5 gms
Salt	5 gms
Pepper	2 gms

METHOD

Stuffed Smoke Duck wing

1. Remove the second bone from the wing and stuff with chopped and seasoned dry Kumquat and rosemary
2. Smoke the Duck wing in a big pot with a thick bottom and put wood shavings inside with a wire net on top. Cover the wing with the lid

Vegetable roll

1. Cut juliennes of carrot, leek, bell pepper, baby marrow, white radish and blanch
2. Cut the Savoy cabbage into cubes of 10x10 cms and blanch
3. Roll the juliennes of vegetable in the Savoy cabbage into a cylinder shape and cut in the middle in a 45 degree angle

Kumquat garnish

1. Cut one kumquat into wedges, season and grill

Kumquat and Honey reduction

2. Cut rest of the fresh kumquat into a brunnoise, season and sauté
3. Add honey and vegetable stock and reduce in a low fire

Red berries vinaigrette

1. Chop the red berries
2. Season and mix with the extra virgin olive oil



Chef Priyantha Kumara
Courtyard by Marriott, Dubai

With UAE chefs it is “too many cooks do not spoil the broth”

■ Laila Z.

Endorsed and supported by the Emirates Culinary Guild, the MLA Black Box Culinary Challenge, was once again a successful endeavor to showcase the creativity and expertise of the chefs in UAE. The event saw 18 culinary teams from UAE's finest hotels compete on June 9-10, 2007 at the JW Marriot in Dubai. The participating hotels competed for a space to represent UAE at the World Final's to be held in Dubai in May 2008 during the World Association of Chefs' Societies (WACS) World Congress.

Amidst glamour, glitter and the aroma's of

fine cooking, it was the Jumeirah Beach Hotel that took home the MLA Black Box Culinary Challenge Gold Medal. The Silver went to Al Qasr, Madinat Jumeirah and the Bronze was taken by the Emirates Academic of Hospitality Management. Other winners during the evening were Mina Al Salaam for the Best Table Display, Emirates Academic of Hospitality Management for the Hygiene and Best Entree. The Jumeirah Beach Hotel also took the award for Best Soup, Al Qasr Madinat for the Best Main Course and The Edge for Best Dessert.

Endorsed globally by the WACS, the prestigious event was open to competing teams from the country's leading hotels, restaurants and culinary schools that consisted

of three members, less than 32 years of age with a rank of Chef de Partie or below.

On June 9, the teams were given a black box of mystery ingredients including Australian meat, spices, fruit and vegetables as well as dairy products and stocks. The culinary teams were then given one hour to create a 4-course menu using all of the ingredients. The meal was then prepared the following evening and judged by a panel of international chefs at a dinner. The judging criterion was focused on taste, skill, creativity and artistic merit.

To complete the ultimate culinary experience, competing teams also provided a service team who were judged on their artistic talents in producing an elegant table display.

List of participating hotels

Al Qasr, The Madinat Jumeirah

Burj Al Arab

The Edge

The Ritz Carlton

Renaissance Hotel Dubai

Radisson SAS Dubai Deira Creek

Mina A' Salaam

Le Meridien Airport

JW Marriott Hotel

Jumeirah Beach Hotel

Intercontinental Hotel, Al Ain

Hyatt Hotels Dubai

Hilton Dubai Jumeirah

Habtoor Grand Resort & Spa

Emirates Tower Hotel

Dubai World Trade Center

Coral International

The Emirates Academy of Hospitality Management



The participating chefs

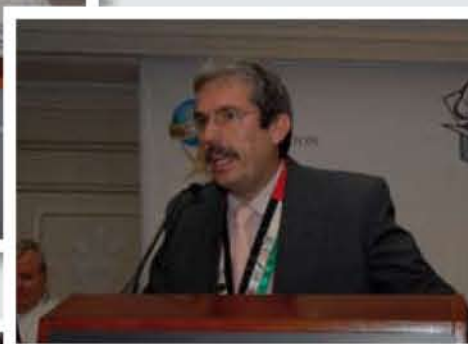
Some of the elegant
table settings...



And the Winner is...



The MLA Black Box '07 in all its glory





Chef Xing, all the way from China at the China Club, Dubai

By Jyot Kalsi

The China Club at the Radisson SAS Hotel, Dubai Deira Creek is known for its authentic Chinese Food. "Most Chinese restaurants outside China adapt the food to suit local tastes. But we wanted to bring to Dubai the original flavour of Chinese food, so we looked for chefs from China who had never travelled abroad and did not even have passports," says chef de cuisine Xu Shiyang.

The popular restaurant recently celebrated its fourth anniversary with a very special treat for customers. It invited renowned noodle master Xing Wenjie to demonstrate the art of noodle making and to create a special noodle menu with dishes featuring a variety of hand-made noodles. The menu was available during a summer promotion held from June 16 to July 15.

Chef Xing has over two decades of experience as a chef. He has taught at one of China's best culinary institutes and for the last eight years he has been executive chef of the well-known Jinshilin chain of restaurants. Although he heads a team of 100 chefs, chef Xing has a hands-on approach and still makes it a point to work in the kitchens. "This is common in China and I am surprised to see that executive chefs here rarely get a chance to work in the kitchens," said chef Xing.

His love for his art and his expertise were amply evident in his daily noodle making demonstrations during the promotion. Seeing chef Xing making the noodles was like watching a magic show. He would start with a tiny ball of dough, stretch it between his hands, give it a quick twirl and gently tap it on the table. And lo and behold, the tiny ball was transformed into a string of thick noodles. He would then fold it over and repeat the stretching and twirling and the noodles got thinner and thinner till they were almost as fine as hair. Customers were instantly drawn to the table where chef Xing performed his magic. Adults and children were equally mesmerised

This was his first visit to Dubai and he loved the city. "This is a peaceful place and the people are very nice and warm," he said. Among the places he enjoyed visiting here was Dubai's fish market. "I liked the local hammour very much but in China we have many more varieties of sea food available."

by this skilful demonstration and clapped in appreciation.

Chef Xing graciously accepted the applause but modestly mentioned that what he was doing was something that all chefs in China are trained to do. "Making noodles is part of the basic training given to every Chinese chef. It takes about six months to master the technique and after that it is up to the individual to practice a lot and perfect the art," he said. "In China you can see many interesting noodle making demonstrations such as chefs who can make the noodles while dancing," he added.

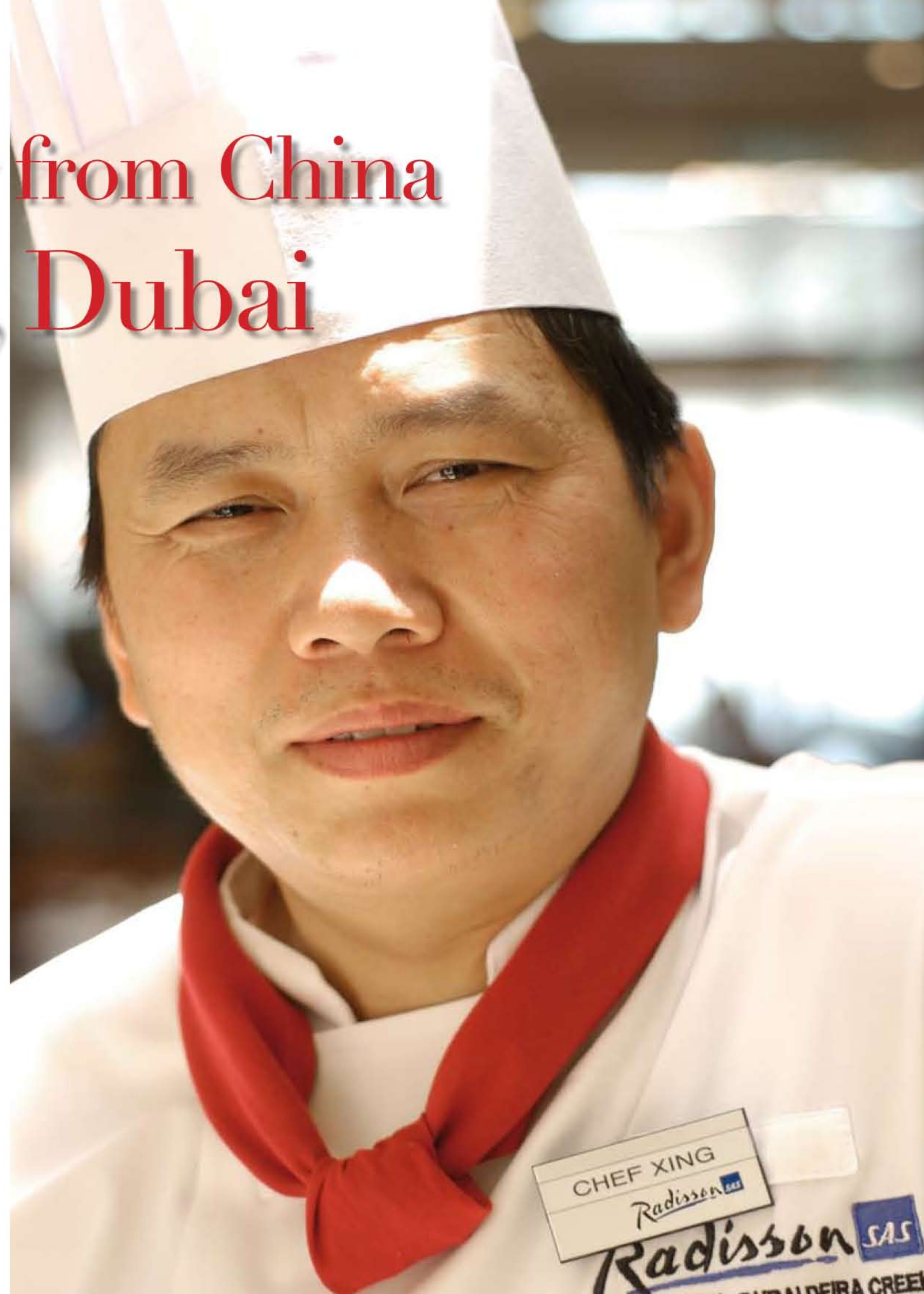
Chef Xing explained that the noodle dough he was using was a simple mixture of flour and water to which was added a special salty herb that is the ash from the leaves of a desert plant. "In China we have many different varieties of wheat and flour that we can use for creating hundreds of different kinds of noodles. Here I tried various flours and blends of flours that were available in the market and found the everyday flour to be the best for these demonstrations," said chef Xing.

This was his first visit to Dubai and he loved the city. "This is a peaceful place and the people are very nice and warm," he said. Among the places he enjoyed visiting here was Dubai's fish market. "I liked the local hammour very much but in China we have many more varieties of sea food available. In my restaurant we serve about 70 different types of seafood dishes. And even the varieties I am familiar with taste quite different here. I think the fish here is not as fresh as we get back home but the quality of the beef and lamb is much better than what we get," he observed. Another highlight of his trip was visiting the spice souq and chef Xing took lots of pictures and has stocked up on many exotic spices.

He was particularly happy to meet people of so many different nationalities in Dubai and enjoyed trying out the different cuisines available here. "I loved the Arabic Shawarma and the dal in the Indian restaurant," he said. "Even the chefs in the China Club kitchen are from 10 different parts of China. And I am impressed to see that they have been provided with all the authentic ingredients required for the different regional cuisines," he added.

For the special noodle menu chef Xing had proposed 25 different dishes from which The China Club chose eight. Each dish had a different type of hand made noodles and a unique flavour. "In the Henen region where I come from we rarely use soya sauce. Instead we flavour the food with tofu sauce, chilli paste and mushroom soya sauce," said chef Xing.

It was a wonderful experience to taste some very authentic Chinese dishes made by a master chef. My meal began with a variety of interesting soups. The 'Beef Char Siew No-



The fine art of noodle making by the master himself, Chef Xing, at a special promotion held at the China Club, Radisson SAS, Dubai



dle soup with Chinese coriander' had a lovely flavour of barbecued beef and the noodles were thick and delicious. The 'Seafood and vegetable noodle soup' was a flavourful mix of crunchy prawns, squids, carrots, spinach, mushrooms and freshly made thick noodles. And I loved the fresh pak choy in the clear 'Seafood wonton noodle soup'.

Chef Xing explained that certain vegetables go best with certain types of noodles and hence in his recipe for 'Soft noodles with Minced beef and vegetables', he had used carrots, baby corn and bean sprouts, which go best with soft noodles. He had also added chunks of bean curd in this dish dressed with spicy sauce. He also had another version of this dish with braised mutton instead of

minced beef.

Although I enjoyed all the dishes and the different types of noodles, my favourite was the 'Crispy noodles with deep fried hamour in sweet and sour sauce'. I really loved the way chef Xing had incorporated this local fish into a typical Chinese dish. The deep fried fish fillets were served on a bed of crispy, crunchy fine vermicelli noodles and broccoli and tasted

fantastic with a sprinkling of the sweet and sour sauce served on the side. For vegetarians there was 'Crispy noodles with vegetables in supreme soya sauce' and every true seafood lover would have relished the 'Crispy noodles topped with mixed seafood in oyster sauce'.

So here's wishing a happy fourth anniversary to The China Club and looking forward to many more such special celebrations.

Frisch & Frost

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Frisch & Frost, with the brands Bauernland and Toni Kaiser is one of the most popular frozen food company in Austria and most famous for potato, pastry, dumpling and strudels as well as various types of finger foods.

The biggest processor of potatoes in Austria, the company has approximately 250 products in its range, of which 95% are frozen, the rest chilled. Around 80% of the turnover is done in the food-service arena i.e. catering, canteen, community caterers and system food service and around 20% in national and international grocery chains.

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With the brand Toni Kaiser Frisch & Frost proudly presents Original Viennese Dessert Tradition. Under this brand a complete speciality range has been launched. The range includes warm desserts like the Original Sweet Yeast Dumpling with Plum filling, Original Apple Strudel made with filo pastry, Viennese Sweet Cream Cheese strudel, Poppy Seed Sweet Potato Cones, Apricot Dumplings, Apricot Buns and Shredded Pancakes. Toni Kaiser was the inventor of the original frozen yeast dumpling.

After the considerable success enjoyed in Europe, Frisch & Frost is now venturing outside the European borders into the UAE. The market in Dubai is for Export Director, Hans Böttcher, "a melting pot of global cuisine. Dubai is a centre of competence and competition of the highest level. The cooperation with the Emirates Culinary Guild is the highlight in terms of professionalism, high level quality and international creativity."



Mr. Hans Böttcher, Export Director, Frisch & Frost, receiving the membership certificate and medal from Chef Uwe Micheel, President, Emirates Culinary Guild. Also in the picture is Mr. Jagdeesh Menon, Mitra's International, distributors in the UAE for Frisch & Frost.

FRISCH & FROST
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“We strongly believe that business should be both rewarding and fun. After all, we spend over a third of our lives at it.”



Mr. John Gavigan, Sales Director, Arpal Gulf LLC, receiving the membership certificate and medal from Chef Uwe Micheel, President, Emirates Culinary Guild

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Application for Membership

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Fax Office:	Type of Membership Required: (Please tick one)	
Tel. Home:	Corporate <input type="checkbox"/> Senior <input type="checkbox"/> Junior <input type="checkbox"/>	
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<p>Declaration to be Signed by all Applicants</p> <p>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.</p> <p>Signed:.....</p>		
Proposed By:	Sig:.....	
Seconded By:	Sig:.....	
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