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THE MAGAZINE CHEFS LOVE TO READ
volume 11, issue 7

LANKAN LEGIONNAIRE

CHEF THUSHARA FERNANDO – A FAMILIAR FACE IN THE CULINARY
CIRCUIT – ON WHY TRUE HAPPINESS LIES IN THE KITCHEN

EXCLUSIVE!

Daniel Humm of
3-Michelin star
restaurant Eleven
Madison Park talks past,
present and future



CHIEF SPEAK

In conversation
with Maria Tullberg,
General Manager,
Radisson Blu Hotel,
Dubai Deira Creek



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Dear fellow chefs, ladies and gentlemen,

Welcome to the August-September issue of our Gulf Gourmet. The summer is coming to an end and we hope all members have had a good vacation and are ready for the upcoming season.

Over the summer months, the Emirates Culinary Guild culinary teams have been very busy practising for the Worldchefs Congress in Greece. That apart, the senior team, the young chef team and 30 individuals were also busy preparing to represent the country in IKA, the Culinary Olympics in Germany.

We wish Achala Weerasinghe, Thamara Kumari and Rahil Rathod best of luck in their Global chef competitions in Greece. These three chefs are representing the Africa Middle East region and the UAE in the Global chef competitions for Pastry, Senior chef and Young chef competitions respectively. Good luck chefs from us all of us!

The Congress in Thessaloniki Greece will see a delegation of 40 chefs from the UAE and our Chefs from Syria also being represented at the Congress for the first time. The Congress will also see the vote for the next Presidium for 2016-2020, where the team led by Thomas Gugler (who is running for President of the WorldChefs) along with our President Uwe Micheel (supporting Chef Gugler) will run for a place in the presidium. We wish our team for Presidium the best of luck in the voting.

Voting will also take place for the 2020 Congress between Australia, France and Russia. So get ready to travel to one of these fantastic countries in 2020 for the Congress. Our young chefs will attend the Bill Gallagher Young Chefs Forum, which is going to be a lot of fun for the young chefs with some specially dedicated activities for them.

The second session of our Scholarship programme together with ICCA will start in the last quarter of 2016. The nominations are already being sent in and an interview



for all these candidates shall take place on September 7 to choose the next batch of young chefs to go through the course.

On August 26th we remembered our colleague Alen Thong on the anniversary of his passing in 2015. We will honour our great friend with the inaugural Alen Thong Young Chefs Golden Coffee Pot challenge at La Cuisine by La Sial in December in Abu Dhabi which will run from December 5-7. International young chef teams shall compete for the trophy, with teams from Namibia, South Africa, Lesotho, German, Sweden, China, Hong Kong, Singapore and United Arab Emirates taking part.

Our La Cuisine du SIAL competition is now open for registration and seats are filling up fast. Rules and regulations are on the website and will be featured in the next month's issue of this magazine. We have even upgraded our website this summer to make it mobile friendly and will witness two more upgrades with exciting plans on the way.

International Chefs Day is on October 20

and we will have an event in conjunction with Worldchefs, Nestle Professional and ICCA. We will send out more information closer to the date. It will be a lot of fun so stay on the lookout for an email soon.

We are also preparing for Salon Culinaire 2017 and rules and regulations shall be released soon for the event to be held at the Gulfood from February 26- March 2.

In closing I wish to thank all our corporate members for their ongoing support to the Guild and the chefs of the UAE and we thank you from each and every one of us. And also to Chef Diyan and his team at Radisson Blu Hotel, Dubai Deira Creek for organising the last Guild meeting before the summer break.

I wish you a successful season and hope to see you all at our monthly meetings
Culinary regards,

Andy Cuthbert

Chairman, Emirates Culinary Guild
Chairman, Young Chefs Development
Team, WorldChefs

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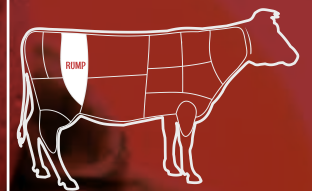
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DO YOU KNOW YOUR RUMP **FROM YOUR** KNUCKLE?

Secondary cuts are increasingly becoming top draws at restaurants. With flavorsome full bodied portions that are extremely versatile and providing exceptional value, secondary cuts like the Rump, are playing a leading role in menu development in the region.



RUMP CUT



Rump Medallion

One of the 5 muscles that make up the whole rump, eye of rump is a short, lean, log-shaped muscle ideally suited to cutting into medallions. These appealing medallions are perfect for fast cooking on a hot surface like a barbecue or pan, but are versatile enough to be sliced for a stir-fry or diced for a braise or casserole. It can also be kept whole and tied with string to form a uniform shape for roasting. Perfect for a Beef Wellington or wrapped in beef bacon for mignons.



Rump Roast

The beef rump roast is cut from the hindquarter and is a boneless piece of beef that covers the hip bone of the animal. An extremely versatile cut which can be roasted, pan-fried, barbecued, stir-fried or slow-cooked in a braise or casserole. It is a great full flavoured piece of beef.



Rostbif

Rostbif is a cut of beef that is in some countries considered to be the best cut of beef due to its marked flavour. Rostbif can be roasted whole in a hot oven, barbecued whole or cut (across the grain) into steaks or sliced into thin strips for a tender and delicious beef stir-fry.



Australian Rump Eye and Eggplant and Potato
"Cannelloni" with Wilted Spinach and Cardamom Carrot Juice
Recipe by Master Chef Tarek Ibrahim

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editor'snote

email editor@gulfgourmet.net

September is one of the happier months for me as the peak of summer is behind us and with each passing week the weather is only going to get better. We at Gulf Gourmet are fortunate that we publish 10 issues a year thereby allowing us to take time off during the summer months. Our mandate during this period is to travel, experience new cuisines, and to check out what's new outside of this region.

Amaresh, our associate publisher, travelled to Germany and Poland. He's still there as this edition goes to print. As for me, I drove from New York to Chicago and later from Toronto to Montréal.

As amazing as this sounds, the truth is travelling long distance in economy class can be a painful experience; especially so when your connecting flight is delayed, turning your 16-hour journey into a 60-hour ordeal. Or when the passenger sitting next to you is snoring and falling asleep on your shoulder for 14 hours at a stretch. And just when you think the travel nightmare is behind you, you end up four days in bed due to sprained back muscles.

Now you know why September is one of the happier months for me. It's a time when I stop my travel antics and go back to meeting inspirational leaders and young prodigies who have great stories to tell.

And in keeping with our trend of interviewing 3-Michelin star chefs these past few issues, this month we bring you an exclusive (I'm guessing Middle-East first) with Chef Daniel Humm of Eleven Madison Park in New York City.



Don't forget to read between the lines and to enjoy the images of his plated dishes.

This issue also has great stories from within the UAE, of chefs who have toiled for decades before getting their first true media exposure. As they say, better late than never. So relish some great life narratives, some amazing recipes and also the images of the winners and more from the East Coast Salon in this issue you hold in your hands.

The Gulf Gourmet team wishes Chef Thomas Gugler and his supporting Chef Uwe Micheel the very best for the voting at WorldChefs Congress in Greece. Our wishes also go out to chefs Achala (Pastry), Thamara (Senior) and Rahil (Junior), who will be representing the Africa Middle East region in global finals in Greece. We will bring you the updates in our upcoming issues.

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

Aquin George
Managing Editor

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newsbites

Griffith appointed VP-Culinary

James A Griffith has been appointed Vice President – Culinary at Emirates Flight Catering. A Graduate of Hotel & Touristik Fachschule in Switzerland, James has extensive culinary experience working across kitchens in Bahrain, Switzerland, Luxembourg and Germany before coming to Dubai with Hilton in the nineties. Followed by a move across the creek to the Hyatt. The next step brought him into the world of airline catering, Emirates Flight Catering which was a huge challenge in volumes and logistics at the time.

As Asst. Vice President Production EKFC1 James was responsible for opening the kitchens of the largest throughput capacity airline catering facility in the world that is currently preparing an average of 165,000 airline meals daily. The facility is dedicated to servicing the flights of Emirates Airline and operates 24/7, producing an average of 135 menu varieties each and every day. Precision is the key.

In addition to the core business of airline catering, the kitchens also operate a daily fine-dining service at the Emirates Training Centre, and provides bespoke catering to events such as the Dubai Airshow, Jazz Festival, RedFest, Dubai World Cup and the Dubai Rugby 7's. The move comes in preparation of the opening of latest facility planned by Emirates Flight Catering EKFC3, which will double the current meal capacity in order to meet the demands of the ever growing Emirates Airline.

Cuthbert is GM at Jumeirah Mina A'Salam

Andy Cuthbert has been appointed as the new General Manager of the luxurious Jumeirah Mina A'Salam property at Madinat Jumeirah. Andy takes up the new responsibility with continuing his current role as General Manager - Conference and Events at Jumeirah Hospitality.

An Australian national, Andy has over 30 years' experience in the hospitality and catering industry. He started his career in Australia and the UK where he gained experience in a number of culinary roles. He moved to Dubai in 1992 as Executive Chef at the Hilton Beach Club where he stayed until joining Jumeirah Group in 2002.

Andy is also the chairman of the Emirates Culinary Guild and the Young Chefs Development Team for WorldChefs helping improve the lives of young chefs both in the UAE and the world over.

Chadi Terro is Executive Chef at Dubai Marriott Harbour

The Dubai Marriott Harbour Hotel & Suites appointed Chadi Terro as its Executive Chef this summer. Originally from Barja, Lebanon, Chadi brings 17 years' experience from pre-opening hotels to large scale events across the region. Prior to this role he worked at Beach Rotana Hotel & Towers in Abu Dhabi as Executive Sous Chef / Acting Executive Chef for five years.



Dukes sees Chapman join as F&B director

Carl Chapman has been tasked with the role of managing a portfolio of six outlets for British themed dining in Dubai. As Food & Beverage Director, Chapman brings his experience from working at The Savoy, Claridge's and Simpsons in the Strand, as well as at the Fairmont Château Lake Louise in Canada. He joins DUKES Dubai from InterContinental London – The O2, Greenwich, where he was part of the opening team. The first international property for the DUKES Collection brand, the 279-room hotel and 227-hotel apartments is scheduled to open for business in Q4 2016





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August-September 2016 **Gulf Gourmet**

Why Humm is still **KING OF THE NEW YORK CULINARY SCENE**

Zoja Stojanovic brings us an exclusive tête-à-tête with the elusive Chef **Daniel Humm**, whose three Michelin star restaurant **Eleven Madison Park** in New York City was recently voted to the top three restaurants in the world

Daniel Humm's repertoire of international accolades is long. Really long. And it's only fair given the fascinating career he's had over these past few decades. Getting to know him is like a breath of fresh air, especially if you are someone for whom interviewing chefs is a monotonous job.

His inspiration stems from simplicity and is rooted in nostalgia. He's able to amaze all your senses, tickle the taste buds of the most discerning palates, and at the same time express his culinary vision and passion with a touch of homage to his motherland.

Humm's journey to becoming the chef and co-owner of Eleven Madison Park and The NoMad and NoMad Bar at The NoMad Hotel (all located in the heart of New York City) is the stuff of fairy tales.

A native of Switzerland, he was raised

around fresh organic ingredients. He began working in kitchens at the age of 14 and spent time in some of the finest Swiss hotels and restaurants. He earned his first Michelin star when he was only 24. He moved to the United States in 2003 to head the kitchens of the Campton Place in San Francisco (where he received four stars from the San Francisco Chronicle) and three years later he took over Eleven Madison Park in New York as its executive chef.

Chef Humm says his cuisine is focused on locally sourced ingredients of New York, with an emphasis on simplicity, purity and seasonal flavors. The vision worked wonders as over the course of Daniel's tenure, he and Eleven Madison Park received numerous recognitions, including four stars from The New York Times, six James Beard Foundation Awards, three Michelin Stars, and a top spot on the list of the World's 50 Best Restaurants.





August-September 2016 **Gulf Gourmet**

In 2011, Daniel and partner Will Guidara purchased Eleven Madison Park from Union Square Hospitality Group, and the following year also opened the critically acclaimed NoMad. The NoMad too has garnered three stars from The New York Times, one Michelin Star, and a James Beard Foundation Award.

Here are excerpts from our conversation with Chef Daniel Humm:

How much does an origin of a chef determine his success? Is it an advantage being born in Switzerland

over Sri Lanka or France over Fiji to become a successful chef?

Success as a chef has little to do with someone's origin. It is the drive, passion and skills that creates success as a result. A lot of people like to cook, but being a chef and working in a restaurant is a very different thing. You need to have patience, learn the art of repetition and have passion and determination to truly make your mark. Passion is probably the most important characteristic and it's not something that can be taught or inherited from an origin.

Some of the finest Swiss hotels and restaurants have left a significant mark in your career. How challenging has it been to create your own signature?

I remember when I moved to America one of the biggest challenges was to develop my own sense of style, my own voice on the plate. Back then I had been following someone else's directions and as much as I was eager to step out and differentiate, the challenge of doing so was enormous. It is only in recent years that I have truly felt like I found

my voice as a chef. I have realised that what matters most to me on the plate and in a dish is that it is delicious, that it tells a story, that it serves a purpose and that it is beautiful. At the same time, it cannot be something that is overcomplicated, nor can it be too ingredient-demanding.

As a Swiss who owns two restaurants in New York – one dedicated to NYC ingredients and the other to Mediterranean flavours – how much does your Swiss upbringing influence your cooking?

The flavours and ingredients I grew up with in Switzerland will always influence my cooking, even in subtle ways as a light motive, an echo. Take the Milk and Honey dessert we serve at NoMad, it was inspired by warm milk and honey my mother served me as a child. But more importantly, the appreciation I learned for ingredients growing up has had a profound impact on my style and values as a chef.

The attention to the smallest of details



in your menus, wine and cocktail lists are impressive. That apart, what does it take to set up a successful restaurant?

A crucial step is to have a reliable partner in business. In my case having Will Guidara, my business partner and my best friend, to collaborate with on even the smallest decisions has enabled us to develop our restaurants into what they are today. And it's our collaboration and the values we hold that are passed along to everyone else in our company, raising standards and giving everyone a sense of ownership in what we do.

Having spent over a decade in this country, do you have a take on the definition of American cuisine?

The great thing about food in America is that there are so many regions and various sub regions, which leads to all sorts of cuisines and dishes. It truly is a melting pot of cuisines. And in New York we're blessed to have everything here, which makes it easy to remain exposed to global cuisines all within our city limits.

Have you had some experience and collaboration with chefs or ingredients from the Middle East?

I haven't had the opportunity to really

focus on the cuisines of the Middle East, but I have loved seeing the ways in which those cuisines have become more prominent and readily available throughout NYC and America.

Together with your partner Will, you wrote several Cookbooks such as "Eleven Madison Park: The Cookbook", "I Love New York: Ingredients and Recipes", and "The NoMad Cookbook". What do these mean to you?

For us a cookbook is a historical mark on time, a story of our restaurants at a specific moment that's been documented forever. They are very different than a meal we may serve to a guest, and we always gain so much

perspective in the process of working on one. I consider them ways to chronicle where we were and hopefully they remain relevant for young generations of chefs for years to come.

What is Chef Daniel Humm up to these days that will soon be seen?

Well, we're opening our first fast casual, counter-service restaurant called 'Made Nice' later this year. I'm so excited for us to open our doors and serve the type of food that we hope people will want to eat every day. We're using many of the recipes and techniques that we've mastered and Eleven Madison Park and The NoMad, but just in a format that's easy to grab and go, or eat quickly for a casual meal.



August-September 2016 **Gulf Gourmet**



SWEDE SYMPHONY

Maria Tullberg loves people. She also loves a challenge. And there's plenty of both to go around as the **general manager of Radisson Blu Hotel** readies to once again make this heritage property the crown jewel of Dubai Deira Creek. Edited excerpts from an interview...

Can you please tell us a little about your background?

I am from Sweden. I grew up there and graduated from Uppsala University. I have also spent some time in the United States, where I went to high school as an exchange student. I have a business management degree. Other

than Sweden and the UAE, I have lived in India for a while. I have been in the hospitality industry for 23 years now.

What made a business management graduate join the hotels industry?

To be honest, I had never imagined I will. I started out working for an information

technology company in Stockholm, living the big-city life, running through the metro, running through life. One day, waiting in traffic, I asked myself if this is life and if it was what I was going to do for the rest of my years on the planet. Then my eyes fell on an advertisement for the role of Area Sales manager for a Spa out in the woods in Sweden, far away from the city life. It sounded very exciting and different from what I was doing.

And I have loved every minute of my life since then! The pace, the different kinds of people you meet and work with. I love people too much to stay stuck behind a computer. So far, it's been an amazing journey.

How did your career progress from there?

I started out as a sales manager. After a couple of years, this large Nordic hotel company - Scandic Hotels - was looking for management trainees. It was a one-year programme and I signed up for it. After a year, I was appointed hotel manager at the age of 28. From there on, I have worked as director of sales and director of operations. I worked in three hospitality groups in Sweden. Later, I joined Scandic Hotels again as general manager. Just before going to India, I was district director at Scandic, responsible for 10 hotels in the Stockholm region.

During the time we spent in Bangalore India, my husband was the only one working while I took a break from work life. We had two wonderful years there. It was great experiencing a new culture. When we returned to Sweden, we decided to live outside the country again in the future sometime. But my condition for the next overseas stay was that it had to be a place where I could also work. I wasn't very good at being a stay-at-home mom.

So, on our return to Sweden, I looked for an employer that could offer me an international career. I found that in



In today's Dubai, where everything is new, our edge is that we are not. We are part of Dubai's hospitality history. There are some things you don't want to change. Nostalgia can be a powerful thing when it comes to customer loyalty

the Carlson Rezidor Hotels Group, the parent of Radisson Blu. Their values clicked with mine and that's important as you grow older.

I joined as general manager for two properties. I worked in Sweden for the next couple of years to allow our daughter, who's the eldest of our three children (the other two are boys), to finish her secondary school. We then moved to Dubai in May 2015.

What is your mandate for the current role?

I am responsible for managing and developing the hotel, with a focus on enhancing guest experience by continuously developing our offerings. I want this property to be the crown jewel of Deira Creek again. It is the first five-star property of Dubai. It has an amazing history. Over the years, it has undergone some wear and tear and it needs polishing to become that shining diamond again. We have taken the first step towards that with our new Emirati restaurant Aseelah, which offers guests both traditional Emirati cuisine as well as modern dishes made using locally sourced products.

We want to celebrate our heritage. Dubai is full of hip and trendy hotels. We are

not hip and we don't want to be. We are a hotel with a heart and soul, which we have to retain when we renovate.

How has the response to Aseelah been?

Overwhelmingly positive. We didn't really open at the best of times – it was Ramadan, just going into the low season. But that did give us the opportunity to iron out teething issues. When we get to fall, we will have everything sorted. The full deck will also be open by then. The outside terrace will be ready and there will be a grand opening.

How involved are you with food and beverage? And how important is F&B in the larger scheme of things?

My involvement is more from a strategic perspective than in day-to-day operations. How to develop and market our offerings, do we need any major menu changes, things like that. I don't get involved in the details. We have experts for that. Chef Micheel Uwe is an industry veteran, he has been here for more than two decades. I empower my people to do what they are employed to do.

To answer your second question, let me just say that food is everything in our industry. Every building has walls and windows but the soul of any restaurant or hotel is what is on the plate. It's what you remember about any place.

We talk a lot about food. Today, you engage with food on many levels instead of just eating it. Social media has changed how we consume food – it's no longer only with our palates but also with our and other people's eyes.

So how will you walk the fine line between keeping your food up to date with changing tastes and yet not 'fixing what is not broken'?

It's all about constantly making small changes, small adjustments and updates. The trend in Dubai is to change everything completely. Our image is different. Some of our outlets are iconic and therefore needs careful thought before changing. People come here to

get married because their parents also got married at our hotel. We are a part of tradition. Our focus is to keep fine-tuning what we have.

In today's Dubai, where everything is new, our edge is that we are not. We are part of Dubai's hospitality history. There are some things you don't want to change. Nostalgia can be a powerful thing when it comes to customer loyalty.

Is there any external concept you found interesting enough to adopt?

I have seen some really great concepts around Dubai. For example, the different grill concepts. But not every great concept fits our plans. We closed our grill because the concept didn't fit our clientele and our

heritage model. The iconic Fish Market, however, will get a new look and feel next year and we are also going to refurbish all our rooms. More mid-sized meeting rooms are what we need to bring more business to our outlets.

Other than Aseelah, what are you excited about?

Reopening of our pool and a pool bar is something I am looking forward to. It will complement our health club. Putting together that theme and bringing it all together seamlessly will be the next big challenge. As for the other outlets, there will be no drastic changes, just some tweaks. We won't tamper with any winning concept. Probably add what may be lacking and bring in some freshness.

In terms of talent, what is the difference you see between the UAE and Sweden?

The mix of people here is amazing. There are so many nationalities – you have chefs from India, Thailand, Ukraine, everywhere. Sweden is narrower in that sense.

Given your vast experience, what would be your advice to young chefs, who want to succeed in this industry?

Choose your employer carefully. Your employer's values have to resonate with you. Your employer's 'people development' track record should be the deciding factor, not its 'cool quotient'. A good employer can help you grow personally and professionally.

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MISSION ACCOMPLISHED!

And hungry for more...

The ICCA Dubai has set the culinary training industry afire with its **One Million Dirham Continuing Education Award** programme. And it's just warming up for much more ahead...

T rue talent always shines through. Some of the talented are like pearls, developing over time and taking shape on their own. Others are rough and uncut diamonds, in need of experts to shape them right, so their lustre comes forth.

This idea was the driving force behind the launch of the One Million Dirham Continuing Education Award programme by the International Centre for Culinary Arts Dubai (ICCA) last year.

A first-of-its-kind culinary scholarship program, the award is aimed at promoting budding chefs in the UAE. The goal is simple – give top-of-the-class training to promising young chefs who don't have the financial means to hone their skills.

This vision isn't new to the ICCA. A

decade ago, when the top school opened its doors, it vowed to give the UAE culinary industry the best chefs it could hope for. With this program, the ICCA is taking its dream forward by changing the lives of over 20 chefs annually. At the same time, it is building a strong workforce with international skills to support the industry's current and future needs.

The programme is aligned with the UAE government's goal to develop a knowledge-based economy. ICCA, with support from its strategic partners, is working towards making this vision a reality. These partners include the Emirates Culinary Guild, the World Association of Chefs Societies (WorldChefs) and City & Guilds London. Several celebrated chefs and industry leaders contribute their time to the

programme, supporting the initiative as guest trainers and sharing their secrets of success.

The training programme is a comprehensive one. There are no less than 620 guided learning hours, delivered one day a week over 52 weeks. Between them, the guest lecturers share several hundred hours of industry experience. And that is merely their tangible experience.

MUCH MORE THAN TRAINING

The scholarship is not just a training programme, it's the key to realising a million dreams. The selected candidates are put through an intensive 'ICCA International Chef Training Programme' and a City & Guilds London-accredited 'Vocational Qualification Level 2'. They also get training through a 'Day Release Programme'.

LEARNING FROM THE MASTERS

The deserving candidates for the training programme are chosen with extreme care. The selection panel has renowned names - Chef Andy Cuthbert, the chairman of the Emirates Culinary Guild and the Young Chefs Development Team for WorldChefs; Chef Uwe Micheel, the president of Emirates Culinary Guild; Chef Alan Pedge, the vice president of the Emirates Culinary Guild, Abu Dhabi; and Sunjeh Raja, the director and CEO of ICCA Dubai.

The list of guest lecturers is no less impressive - Sacha Triemer, from Atlantis, The Palm; Terry Styles, from The Conrad; Robbie Robertson, from ADN Compass; Michael Kitts, from the Emirates Academy of Hospitality

Management; Darren Velvick, from The Hilton; celebrity chef Osama El Sayed; Patrick Bischoff, from the Cleveland Clinic; Harald Oberender, from the Dubai World Trade Centre; Bobby Krishna, from the Dubai Municipality; Christophe Prudhomme, from the Rotana; KAC Prasad, from Miramar Al Aqah Beach Resort; Marco Torasso, from The Luxury Collection; Nugraha Wardhana, from the Banyan Tree; Masterchef Tarek Ibrahim, from Meat & Livestock Australia; celebrity chef and author Gary Rhodes, from Rhodes Mezzanine; Sebastian Nohse, from JW Marriott Marquis Dubai; Emiliano Bernsconi, from Armani Hotel Dubai; Michael Wunsch, from Barakat Quality Plus; Thomas Haller and Roger Frei, from Nestle Professional Middle East; Suriya Abeysekara, from Radisson

Blu Deira Creek; Dirk Steffen Haltentof, from Madinat Jumeirah Hotel; Antonio De Dominicis, from Armani Hotel Dubai; Raghu Pillai, from Cleveland Clinic; John Buenaventura, from Atlantis, The Palm Dubai; Kapila Amaratunga, from Sheraton Hotel; kitchen care expertise from Varun Asser; Dilantha Kumudu Asela Fernando and Achira Kularatne, from the Emirates Culinary Guild; Mike Borsdorf, from Emirates Kitchen Flight Catering; William Chabaan, from JW Marriott Hotel Dubai; Louay Saegh, from Hili Rayhan Al Ain; Fu Dejun, from China Club Radisson Blu; Amrish Sood, from Rang Mahal; and ICCA's chef instructors Daniel Hiltbrunner, Marco J. Morana, Ashwini Kumar, Francois Giussani, Aziz Rajab, Vrushali Jadav, Vinod Radhakrishnan and Mihaly Danyi.

The City & Guilds IVQ examinations are the final external assessment for the scholars of the scholarship programme to assess their readiness for meeting international standards. Several internal theory and practical exams during the course also keep checking the progress of each candidate.

Once the candidates complete the programme, they get several certifications. These are:

- City & Guilds London-accredited certification, an International Vocational Qualification Level 2 Diploma in Food Preparation and Culinary Arts (8065-02). The City & Guilds International Vocational Qualification certification is recognised by the UAE government as part of an initiative to boost foreign vocational qualification in the country.
- WorldChefs Global Certification - WorldChefs Certified Professional Cook (Commis Chef). WorldChefs is a global body representing over 10 million chefs worldwide through its 100 chef association members.
- Certificate of Course Completion recognised by the Knowledge and Human Development Authority (KHDA), Government of Dubai.
- UAE National Statement of Recognition International Qualification, National Qualifications

Authority. National Qualifications Authority, together with KHDA, works towards developing talent and promoting the UAE's status as an international centre for education and vocational training.

- Certificate of membership as junior member of the Emirates Culinary Guild.

WIDER IMPACT

According to Andy Cuthbert, the programme is designed to share knowledge, experience, expertise and capabilities to develop a sustainable workforce and strive for excellence through innovation, developing a socially inclusive working environment for the long term. "It is a tangible step in bridging skill gaps across the industry. It recognises the importance of encouraging aspiring chefs to grow their skills to progress in the hospitality industry, and this will give many a chance to fulfil their dreams without having to worry about the financial burden of it," he says.

Sunjeh Raja, of the ICCA, believes that the industry is poised for explosive growth, with the Dubai Expo 2020 just around the corner. "The UAE tourism and hospitality sector will experience massive growth, with 139 new establishments, including 91 hotels and 48 hotel apartments to cater to the 25

million expected visitors. We need to show these visitors that our offerings are world-class, and this is where training makes a difference," he says.

Such programmes will help the UAE sustain even beyond Dubai Expo 2020. "Training programs should be aligned to the opportunities and economic needs of the future - this is a smart approach to education, one that ties back to the government's wider vision of developing a knowledge-based economy. At ICCA, we are making that a reality," says Raja.

WHAT THE SCHOLARSHIP STUDENTS HAVE TO SAY

A lucky 25 chefs won a place in the first batch of the ICCA's scholarship programme. In just five months - the first leg of the programme - their skills have grown leaps and bound. The scholars themselves feel the difference. "Every Tuesday, when I come to ICCA for class, I get to learn something new. I am more confident now when I am in the kitchen," says Chammika Perera, a young chef from Radisson Blu Hotel Deira Creek.

Some of the scholars see the programme as a way to further hone their skills, some others believe it's an opportunity of a lifetime. "The scholarship program has changed many things in my professional life. I was promoted at work after joining the course, and

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the best part is the senior chefs now have more trust in my work. They ask me to share my knowledge with my colleagues because they know what I am learning at the ICCA is invaluable," says Jennah Sanchez, from celebrity chef Gordon Ramsay's 'Bread Street Kitchen' restaurant at Atlantis, The Palm. "I feel fortunate that I was selected for this life-changing scholarship programme."

For Mithun Chamika, who won the 'Best Chef of the Year' title at the La Cuisine Du SIAL Abu Dhabi 2015, this opportunity is the best he has ever got. Chef Mithun sees the training as a tool to open many doors for him around the world.

Starting from the very basics, the programme covers everything from the simplest to the most complicated techniques. This has given the scholars a better understanding of the processes that make a top-class kitchen. "Learning while I am working is helping me a lot, especially when I am going through the basics again," says Pradnya Nikam from Radisson Blu Hotel Deira Creek.

What's interesting is that the scholarships are given mainly to those who do not have a formal education in the culinary arts. All they've had is a passion for cooking. Michelle Asiddao Gabay, from Emirates Flight Catering, is one such person. "I have never been to a culinary school before, and I started working in the kitchen by peeling potatoes and onions when I was a waitress. I have never had a chance to get a culinary qualification before. So this has been a great opportunity for me to educate myself in my favourite vocation without giving up my job," she says.

Some other scholars have the love for culinary arts rooted right into their childhood. The programme has helped turn their hobby into a strong formal education. "My mum's cooking inspired me to choose a career in the culinary industry. 'Chef' seems like a small, mild word but it packs a powerful punch. I feel really proud when someone calls me a 'chef,'" says Ajit Paste, the demi chef de partie at Media One Hotel.

The programme is a well-rounded

approach to the career, focussing on every aspect from commercial cookery skills, the ability to multitask and interpersonal and leadership skills to product creativity and presentation.

Abdul Hamid Raddawi, the sous chef at Marriott Courtyard Hotel, sums it up best. "When I started the scholarship programme, I thought I knew everything because I had worked with so many hotels before. Then I learnt the basics here all over again and realised there is so much more than I do not know," he says.

A CLASS APART

Since its inception in 2005, the ICCA Dubai has formed strong relationships and strategic global partnerships to impart top-notch industry training and exposure.

Having serviced more than 86 percent of the hospitality industry in the UAE, ICCA now ranks among the top ten culinary institutes of the world. It has the Worldchefs 'Recognition of Quality Culinary Education' honour and a 'fully accredited centre' status from the City & Guilds London.



Not content having one of the biggest training kitchen facilities in the world, it is further being enhanced to meet the growing global need for highly-skilled chefs.

Recently, the ICCA bagged two trophies at the City & Guilds Lion Awards Ceremony held in July at the Capel Manor College in London. Rightly called the 'Oscars of Skills Education', the ceremony is the grand finale to the Medal of Excellence Awards Programme, which has a proven 100-year track record. Under this programme, tutors and centres from across the world are recognised for their excellence in technical and professional education.

ICCA won two of the biggest honours for 2016 - 'International Centre of Excellence Award - Middle East' as well as the 'International Centre of the Year Award'. ICCA won the award by coming out on top from over 1,250 centres across 80 countries that were in the running!

There's much for the ICCA to look



There are no less than 620 guided learning hours, delivered one day a week over 52 weeks. Between them, the guest lecturers share several hundred hours of industry experience

forward to and watch this space to be in the know.

GIFT A DREAM

The One Million Dirham Continuing Education Awards programme is the realisation of a long-cherished dream of Chef Uwe Micheel, Chef Andy Cuthbert and Sunjeh Raja of the ICCA. Seeing the success of the pilot programme, the executive team has decided to

double the number of scholars for the upcoming semester. The ICCA will support 20 scholars through the programme. For the next 20 scholars, it is inviting the participation of sponsors, who stand to benefit from increased awareness about their products and services as well as from enhanced skill levels in the industry.

We all know the power of education. It's a life changer and a game changer, transforming the life not only of the recipient of education but also the lives of those who depend on him or her. In that, there's no nobler gesture than gifting education to someone. This programme is also more than a contribution to one person's life, it's a contribution to an entire industry. Other than the chefs who supported the first programme, many new names will join the movement this time around.

"Education is the most powerful weapon we can use to change the world," Nelson Mandela said. If that's true, the ICCA is set to unleash the strongest forces in the culinary universe.

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Creative Food & Beverage Solutions

The Winners RETURN

Having won last year's Nestle Professional Golden Chefs Hat Competition, the Movenpick Hotel Jumeirah Beach are back with another young team hoping to retain the title for Season 4

Two boys in their 20s with different backgrounds and upbringing have teamed up together to bring the best of East and West to this young chefs' competition. Read on to find out about them and their competition recipes.

Charith Nuwan Wanniarachchi

Chef Charith from Colombo Sri Lanka is a 27-year-old Chef de Partie – Pastry at the Movenpick. New to Dubai (he's been here just six-odd months), Chef Charith says he stumbled upon this path into the culinary world. "I have no family connection to the hospitality industry and cooking as a profession was never really something I had ever thought about. It was my friend who brought me into the industry and I came into this line with no expectations whatsoever." In fact, he began working in the main kitchen and, it was much later that he even studied pastry in detail.

He began his career in 2010 as a trainee at the Hilton Colombo after completing a Professional Cookery Certificate Course at Sri Lanka Institute of Tourism & Hotel Management. "I wanted to become an executive chef and so I worked in the main kitchen." Following the six-month training, he joined Baily's Colombo as a Commis.

Realising that he was constantly drawn by the creativity in the pastry section, he enrolled in the National Vocational Qualification for Baker Level 3 in Cake, Pastry, Bakery that is certified



Charith Nuwan Wanniarachchi

by Tertiary and Vocational Education Commission in Sri Lanka. He also completed a Diploma in Baking at the same time from another institute.

He says, "That was a tough period for me as I would work during night shifts and study for my diploma in the mornings. It was a painful one year but thankfully I am now reaping the benefits of the hard work." A few promotions and close to three years later he joined Grand Hyatt Qatar as Demi Chef de Partie. He worked there for close to two years before moving to Movenpick earlier this year.

He thanks his mentors across all his hotels including Chef Noel Fonseka, Chef Anna Marie and Chef Praveen



Nils Mock

Ramakrishnan for helping him be a better chef. He hopes to someday be a lecturer in this field as well as an executive pastry chef.

Nils Mock

In sharp contrast to Chef Charith, Chef Nils is still in his early 20s and grew up in a family of chefs in Switzerland. "My dad is a chef and so is my uncle and we would cook together a lot at home." He understood at a young age the nuances of what it takes to have an edge over the others. This was evident when he successfully made it to the top 20 out of 98 participants at the Clearwater challenge organised by this magazine earlier this year.

Chef Nils had an early start and spent



three years doing his apprenticeship at the Restaurant Eintracht in Switzerland. He then served in the army as a chef before coming to Dubai and joining the Movenpick as Demi-Chef de Partie.

It's been over a year and half since he began work here. His dream is to be an Executive Chef someday. Take a look at his recipe for cranberry glazed confit duck leg and seared duck magret with

Maggi mashed potato and coconut scones, pistachio coated foie gars parfait, citrus carrot puree and Nescafe honey jus, and you will see why he could reach his goal someday in the future.

Cranberry glazed confit duck leg and seared duck magret with Maggi mash potato and coconut scones, pistachio coated foie gars parfait, citrus carrot puree and Nescafe honey jus

(for 4 portions)

CRANBERRY GLAZED CONFIT DUCK LEG

Duck leg	1 small
Malden Salt	1tsp
Black Pepper	1 tsp
Clove	1
Garlic	1

Duck fat	500g
Bay leaves	10 g
MAGGI® Mashed potato	100 ml
Milk	20
Cranberry juice	100

Method

- ◆ Remove the skin of duck leg and reserve it for later. Marinade duck leg with Malden salt, peppercorn crush garlic, bay leaf and leave it in the refrigerator overnight. Next day pour the melted duck fat in to small baking tray with the duck leg. Slow cook it in 82 degrees for 14 hours.
- ◆ Make the mash potato according to package instruction. Remove meat from the fat. Shred the duck meat and mix with little mash potato just to bind it together. Take the duck skin and trim the excess fat. Lay cling film on the table and arrange the duck skin on top of it. Now neatly lay the duck mixture with small bone from the cooked duck and roll it neatly to get

an even cylindrical shape. Leave it in the chiller for an hour. Just before serving remove it from the cling film and stick 2 toothpicks to the joint of the roulade. Meanwhile reduce the cranberry juice to the syrupy consistency. Sear the duck leg in nonstick pan and cook it on pre heated oven for 10 min. when it ready to serve brush the reduced cranberry glaze on top of crispy duck roulade.

SEARED DUCK MAGRET

Duck breast	1
Thyme	20 g
Black pepper	20 g
Olive oil	1 g
Orange zest	1 g
Malden salt	2 g
Black pepper	1g

Method

- ◆ Season the duck breast with salt, pepper orange zest and 1 spring



thyme. Sear it in nonstick frying pan until skin get crispy. Flip it over, remove from heat and rest in the pan for 8 min. Cut eight slices of duck breast weighing 40g each.

PISTACHIO COATED FOIE GARS PARFAIT

Duck liver	200 g
Non-alcoholic cognac	10ml
Non-alcoholic port wine	20ml
Pink salt	2g
Black pepper	1g
Pistachio	50g
MAGGI® Coconut Powder	10 g
Parsley	20g
Panko bread crumbs	30 g

Method

- ◆ Devein the liver and marinate with port, cognac, honey, pink salt black pepper and keep it in chiller overnight. Arrange the mixture in terrine mould and steam it 58 c for 14 min in a combi oven. Once mixture cools down, pass the mixture using flour sifter. Slightly whip the cream and fold with the foie gars mixture. Then leave it in the chiller for few hours.
- ◆ Blend the coconut, pistachio in a robot coupe with parsley leaves and panko bread crumbs.
- ◆ When it's ready to serve quenelle the parfait using 2 teaspoons, and coat it with pistachio crumb.

MAGGI MASH POTATO AND COCONUT SCONES

MAGGI® Mashed potato	100 g
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MAGGI® Coconut Powder	15 g
All-purpose flour	200 g
Butter	75 g
Milk	100ml
Egg	1
Baking powder	20 g
Salt	2 g

Method

- ◆ In a large bowl, combine flour, mash potato powder, coconut milk, baking powder and salt.
- ◆ Blend butter, milk and sugar in separate bowl.
- ◆ Mix both mixture together just to foam it to dough.
- ◆ Roll the dough lightly floured surface about half inch thick and cut in to 3cm circles and bake in a pre-heated oven at 200 degrees for 12 min.

CITRUS CARROT PURE

Carrot	100g
Fresh orange juice	100g
Butter	20 g
Thyme	1 spring
Nestle® Cream	5 g
Salt	2 g
Pepper	2 g

Method

- ◆ Peel and cut the carrot into roughly small pieces. Heat the oil in a sauce pan add shallots and onion sauté it for 3 minutes. Add the carrot sweat it with butter, thyme for a while. Add orange juice and bring to a boil, and simmer until the carrot is very tender, then add the cream and puree until very smooth in a blender.

Season with pepper and salt.

GLAZED VEGETABLES

Baby zucchini	40 g
Baby beets	40 g
Baby carrot	40g
Baby turnip	40g
MAGGI® Chicken Stock	2 g
Butter	10g
WATER	20ml
SALT	2g
PEPPER	1g

Method

- ◆ Blanch the vegetables separately and toss with butter, chicken stock and water emulsion

NESCAFE HONEY JUS

Chef® Veal Jus	100ml
Honey	10g
Nescafe	2g
Butter	5g
Orange peel	10g

Method

- ◆ Boil everything together for 10 min except the butter. Then remove from heat and whisk the butter and correct the seasoning and strain the sauce.

To Assemble

- ◆ In a warm round plate, swipe the carrot puree middle of the plate.
- ◆ Then arrange the scone and place foie gars parfait on top of the scone. Place 2 slices of duck breast next to scone followed by duck leg. Then arrange all baby vegetables and spoon the Nescafe honey jus.



Bitter Chocolate Ganache with Yuzu Cream Brûlée and Dehydrated Mousse with Lemon Fromage Sorbet

BITTER CHOCOLATE GANACHE

Cream	300ml
Dark chocolate 70%	175g
Liquid Glucose	25g
Nestle® Condensed Milk	50ml
Cocoa powder	15g
Gelatin	4nos

Kit Kat® Mix In

Method

- ♦ Boil cream, liquid glucose, condensed milk, and mix with cocoa powder and dark chocolate.
- ♦ When the mixture is cold add melted gelatin and fold with Kit Kat mix

YUZU CREAM BRÛLÉE

Docello® Crème Brûlée	150g
Cream	200ml
Yuzu	5ml
Liquid Glucose	15g
Gelatin	6g

Method

- ♦ Boil the cream, glucose and add Yuzu.
- ♦ Add the crème brûlée mix
- ♦ Third, add the gelatin mix

DEHYDRATED CHOCOLATE MOUSSE

Docello® Chocolate Mousse	250g
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Milk	200ml
Egg Yolk	4nos
Sugar	25g
Cocoa Nibs	25g

Method

- ♦ Mix milk and chocolate mousse, boil the sugar and egg yolk sabayon.
- ♦ Mix the two mixes together.
- ♦ Once it is mixed put all into silica mat and keep it in a dehydrated oven 45°C 24 hrs

PISTACHIO MICROWAVE SPONGE

Eggs	5nos
Sugar	140g
Flour T55	90g
Pistachio Powder	10g

Method

- ♦ Whisk eggs and sugar until fluffy.
- ♦ Sift flour and pistachio powder together and fold with the above mixture.
- ♦ Fill in cups and bake at microwave oven for about 30 seconds.

PANNA COTTA FROTH

Milk	250ml
Docello® Panna Cotta	25g
Lecithin	3g

Method

- ♦ Warm the milk and panna cotta mix. Then add lecithin and mix well using hand blender.

CHEESE SORBET

Sugar	75g
Cream cheese	280g
Lime Juice	10ml

Vanilla Bean	1nos
Salt	2g

Method

- ♦ Beat cream cheese until soft
- ♦ Bring sugar, lime juice, vanilla and salt to high heat until sugar dissolved.
- ♦ Chill the mixture for a while and put the mixture with cream cheese in to the ice cream maker

COCONUT TUILLE

MAGGI® Coconut Powder	50g
Sugar	15g
Tempura Flour	50g
Olive Oil	10ml

Method

- ♦ Mix together the coconut powder, sugar tempura flour and olive oil.
- ♦ Make it a batter and fry it in the pan. Before drying dust dehydrated powdered raspberry

RASPBERRY AND PASSION FRUIT CURD

Puree	200ml
Simple syrup	50g
Liquid Glucose	15g
Gelcrem Cold	12.5g

Method

- ♦ Boil puree, sugar and liquid glucose
- ♦ Once mix boils, add gelcrem cold

ADDITIONAL GARNISHES

- ♦ Tempered chocolate branches
- ♦ Citric meringues
- ♦ Fresh berries
- ♦ Edible flowers and micro herbs

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Culinary **BLISS**

Chef **Thushara Fernando** holds a master key to cloud nine. Because for him, cloud nine lies in the kitchen. From one kitchen to another, the Sri Lankan-born **Group Executive Chef** of **Jais Invest LLC** has found bliss everywhere...

There are two kinds of achievers in the world – there are those who hang their hats the minute they reach their goals. And then, there are those who keep moving their goals forward every single time. Young or not, they're always restless.

Chef Chamil Jenison Thushara Fernando is one such person. There's nothing he's not willing to try, even if it means shifting out of his comfort zone time and again. The Group Executive Chef of catering services company owned by Jais Invest LLC left his comfortable life in Sri Lanka nearly two decades ago. And he hasn't looked back since.

Chef Thushara doesn't remember a time when he was not interested in food. "Even

when I was a child, I would be the first to volunteer when my mother asked who would like to help her cut up vegetables and peel potatoes," he says with his signature laugh.

Even as his sister and two brothers looked the other way, a young Chef Thushara had no qualms about helping his mother in the kitchen. "I guess I was the only one who was handed down the culinary genes from my grandfather. He was the head chef at a hospital in Colombo." As if to validate that, Chef Thushara remains the only professional chef in the family.

Growing up in a small town about nine miles from Colombo, Chef Thushara was admittedly an average student. "School holidays and Christmas times were

special. Not only did I not have to go to school, I also got to cook for family and friends who would visit," he recalls.

Slowly as he entered his teens, Chef Thushara became aware of the opportunities that the tourism industry provided in Sri Lanka. "Working in hotels was quite a sought-after career at the time. For me, working in the front office was not an option. I did not want a career which lasts only as long as I am young. Older people don't really get front office roles much. But the older and more the experienced a chef gets, the more valuable he is." That kind of wisdom in his teens led to the right career choice eventually.

When his friend joined the Hotel Lanka Oberoi in Colombo, a vacancy popped up





for Chef Thushara too. He applied “without thinking much” and got a job as a trainee in the kitchen. The year was 1989. “Six months later, they offered me the option of working in front office, or as a waiter, or in banqueting. I chose to stay in cooking, working in the cold kitchen, hot kitchen, butchery, pastry, every section.” To say it was hard work is an understatement. And yes, there were times when Chef Thushara did consider giving up. “Especially when I was working in the butchery. There were this huge cows you had to debone. I was 19 years old and kind of lost.”

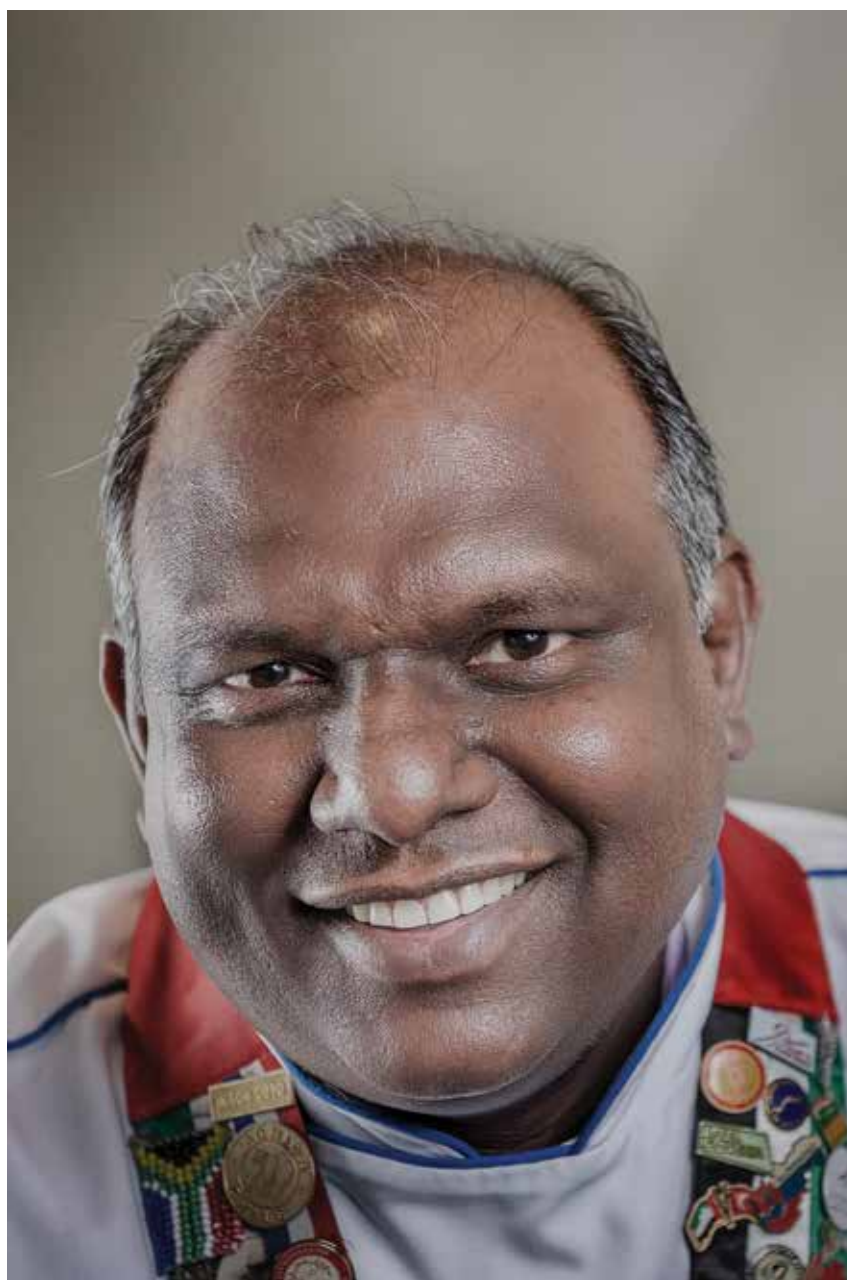
One day, when Chef Thushara was set to throw in the towel, a senior chef sensed his discomfort and pulled him aside for a chat.

“His name was Chef Titus. He told it was a learning curve. And then he transferred me to the soup section. He was the in-charge of the section and he was really good with soups. I learnt under him for three months. That laid the right groundwork for my career.”

After a couple of years at the Oberoi, Chef Thushara chanced upon an advertisement for vacancies in Dubai. He even overrode his need to consult his family for big decisions and went ahead with the application without asking anyone. “Then the Gulf War broke out and the hiring was put on hold. Later at the end of 1991, they called me again and I was hired.”

Joining Jebel Ali Hotel and Golf Resort in Dubai, Chef Thushara worked there tirelessly for five long years. “There was so much I did there. It was fantastic. Restaurant work, main kitchen, weddings, banqueting, events. Those years were a dream.”

There were 15 people from Sri Lanka who had joined Jebel Ali along with Chef Thushara. After all these years, just five of them stayed, with the rest going back home. “At the time, Dubai was not the big hospitality hub it is now. There were very few top hotels and the area after Jebel Ali was just desert all the way to Abu Dhabi.”



Nevertheless, Chef Thushara loved the newness of it all. The mix of nationalities, the work culture and the high standards, all appealed to him. “In Sri Lanka, there were just two-three Indians and that was the extent of diversity at the workplace. I learnt so much in Dubai working with people from different places.”

Around mid-1996, Chef Thushara joined the Hyatt Regency Hotel in Dubai, where he worked at the Focaccia Mediterranean restaurant. That stint turned out to be a relatively short one, with the chef moving out to Renaissance Hotel in about a year. Five years later, he left the Renaissance as a specialist in Italian food to join Ajman Kempinski Hotel.

“It was tough to move from Dubai to Ajman after six years. I worked there as sous chef for a year before I was approached to join the Sharjah Golf and Shooting Club as head chef.” His extensive experience with Italian cuisine made Chef Thushara the right candidate for the role.

He says, “They wanted to open an Italian restaurant. I helped them start from scratch, handling five restaurants and a catering division. This included ‘Sensi’ Italian restaurant and the ‘Grab and Go’ concept.” As executive chef, Chef Thushara learnt how to manage teams and organise tasks. He helped open three restaurants and oversaw many high-end events.

About three and a half years later, Chef Thushara was invited to join Landmark group's Citymax Hotels as corporate executive chef for properties at Al Barsha, Dubai and Sharjah. "I helped set up the kitchens, ordered equipment and utensils."

Three years later, he moved to the Royal Group, which owns several hospitality companies in the UAE. "I took care the Sheikh's family's meals, and also the catering for all their social events, state dinners and so on. That's where I also learnt how to make healthy foods using ingredients like quinoa, gluten-free and organic foods. We had really high-end clients there, mostly royal families. Money was never an issue."

A couple of years ago, Chef Thushara took up his current role at Jais Invest. Although he has worked across the culinary spectrum, he admits that catering is what excites him the most. "At Jebel Ali, I did catering for 5,000 guests! It was exciting. At hotels, you have to work 24 by 7. You never get a chance to sit back and enjoy your handiwork. But with catering, once everything is done and on the table, you get to enjoy the moments when guests appreciate what you have done."

Other than his day job, Chef Thushara has been actively involved with the Emirates Culinary Guild. It's been 10 years that he's been a member of the guild. "Joining the guild is a very good idea for young chefs. You get so much exposure and you find the right mentors." An active participant in competitions, Chef Thushara has notched up a total of 39 medals. "Once I won seven medals in one contest," he laughs at the memory.

While his career path has been full of twists and turns, Chef Thushara's personal life has been rather stable. A workaholic to boot, he did not look beyond work until his parents nagged him to settle down. "To the extent, that they even found me a girl to marry. My only condition was that they should like her. I had no problems with an



Working in hotels was quite a sought-after career at the time. For me, working in the front office was not an option. I did not want a career which lasts only as long as I am young. Older people don't really get front office roles much

arranged match. And when I met her, I knew my parents had chosen well."

Chef Thushara shares two daughters with his wife, Sandhamali. The older daughter, Himashi, is 13 and the younger, Shimali, is 11. "Himashi wants to be a chef. I have given her my consent but I have also told her it's not an easy profession. She will have to work hard and be ready for the challenges."

That is his advice not just to his daughter but also to the larger young chef

community. Learning constantly and evolving with the needs of the times is the way forward for anyone serious about making a career in hospitality. "You have to keep learning - every new technology, every new technique, new ingredients. Keep your basics strong. Learn to use your hands."

Chef Thushara is appalled to see that some young chefs can't even whisk an item for a few minutes. "They complain that their hands are aching! Move your body parts. Even if machines can do the same stuff, they can't put your signature on a dish." This is where participating in competitions can help. Performing before judges trains a chef to work fast and work smart.

Chef Thushara rues the lack of interest that most senior chefs display these days towards their juniors. "Guidance and mentoring is lacking in the wider community. Our senior chefs gave us so much attention and advice. They went out of their way to train us. It's a collective responsibility."

He takes this responsibility seriously. Someday, when he's ready to hang his apron, he plans to go back to Sri Lanka and train young chefs to reach for the sky.

For now, Chef Thushara's happy to enjoy his own culinary journey. And why not? This dream path has no immediate end in sight.



THE CLERK WHO LOVED DESSERT

Pradeep Kumar Sah, the **pastry chef** of **Radisson Blu Resort Fujairah**, believes in surrendering to your passion. He did and the result is exactly what sweet dreams are made of..

There are some sweet stories that deserve to be told. Pradeep Kumar Sah's is one of them. It's not every day that someone goes from being a purchasing clerk to a talented pastry chef. But then, not everyone has the tenacity that this Indian-born pastry chef at Radisson Blu Resort Fujairah possesses.

Chef Pradeep seems to have been born with an ability to go that extra mile. At age 10, when other school-goers spent their evenings reluctantly finishing homework, he would pop into the kitchen to make simple vegetables and rotis for family dinners. "I developed an interest in cooking because of my mother," says the 36-year-old chef, who grew up in Ranchi in the east Indian state of what is now Jharkhand.

When teenage years arrived, Chef Pradeep considered studying engineering. "Then, I happened to have a chat with a family friend who worked in Germany. He was a chef there." The family friend turned out to be an inspiration for Chef Pradeep to enrol for a three-year diploma at the Institute of Hotel Management Catering Technology and Applied Nutrition Chennai, a reputed institute in south India. During the course, he trained at Hotel Le Royal Meridien in Chennai. Later, after passing out from



I like to experiment. My favourite dessert has chocolate cherry fudge and it goes well with raspberry sauce and green tea jelly. There's something for everyone in this dessert

the institute in 2002, he interned at the Hotel Taj Ganges in Varanasi.

"Luckily, I got a job a couple of months later in Dubai at the Grand Hyatt. I joined there as a purchasing clerk in early 2003." Gaining a good knowledge of products, Chef Pradeep requested he be transferred to the pastry kitchen. "I went through all the sections, learning to make breads, biscuits and cookies, work with chocolate, bake cakes and desserts. I was passionate about pastry and in the four years that I spent there, I learnt a lot."

Chef Pradeep realised that his training in India had not fully prepared him for the needs of an international kitchen.

He set about learning the basics from the ground up, helped by an Austrian chef who took the raw culinaire under his wings. "Another German chef there, Michael Muhry, was fantastic at baking bread and his tips were invaluable."

In 2007, Chef Pradeep was given an opportunity to be a part of the pre-opening team of Hotel JAL Fujairah Resort & Spa at Fujairah, today known as Nikko Hotel International. Taking up the offer, he joined there as demi chef de partie and was promoted twice to the position of assistant pastry chef. He says, "It was his highly talented chef there, Beat Loeffel, who taught me almost 60 percent of what I know today."

Five years ago, Chef Pradeep joined Radisson Blu Resort Fujairah. Along the way, he evolved his own style. His signature dish is a combination of apricot, pistachio and chocolate temptation. "I like to experiment. My favourite dessert has chocolate cherry fudge and it goes well with raspberry sauce and green tea jelly. There's something for everyone in this dessert."

Being a pastry chef is a challenging job. Desserts mark the end of a meal and are much looked forward to. It's this memory that lingers in a guest's mind more than any other course. What are the challenges that Chef Pradeep faces as a pastry chef?

"To be honest, the biggest challenge working in the Fujairah area is the supply of ingredients. You have to be very organised. The supply comes only once or twice a week and if you miss something, you have to rely on what's available in the local market. The quality is not always the same," he rues. In markets like Dubai, the assortment of ingredients is phenomenal, right from fresh items to readymade products.

Chef Pradeep has his advice cut-out for young chefs and this to avoid taking shortcuts. "Learn the basics always. That is what separates your dish from someone else's. Don't be in a hurry to climb the ladder. The slower you go up, the steadier your growth will be," he advises budding culinaires. Chef Pradeep also cautions after chasing money. "Chase knowledge, money will follow."

Having notched up both knowledge and money in his long career, Chef Pradeep hopes to return home to India in the next four to five years with his now two-year-old daughter and his homemaker wife.

He dreams of opening a supermarket offering gourmet products or a food court serving up delightful dishes in Ranchi. "I would love to be my own boss and try my hand at entrepreneurship," he says.

That shouldn't be too hard. With a business degree in hotel and retail management, managing a business is not alien to Chef Pradeep.

But that will have to wait. At the moment, the pastry chef has his hands full – with sugar and spice and everything nice.



Chocolate-Apricot-Pistachio temptation, Mango yoghurt jello & chocolate cherry fudge

CHOCOLATE, PISTACHIO AND VANILLA BISCUIT



Anchor Butter	300 gm
Sugar	375 gm
Egg	300 gm
Egg yolk	120 gm
Flour	300 gm

Method

- ◆ Cream butter and sugar
- ◆ Add egg and egg yolk one by one
- ◆ Add flour and mix
- ◆ Divide the mixture equally into 3 parts
- ◆ For chocolate use cocoa powder, for pistachio use pistachio paste and for vanilla add vanilla essence
- ◆ Bake at 190°C for 10 mints

Assembling the layer



CHOCOLATE FILLING

Dark couverture	375 gm
Anchor Cream	250 ml
Anchor Butter	55 gm

Method

- ◆ Boil the cream
- ◆ Add dark couverture
- ◆ Mix chilled butter cubes



APRICOT FILLING

Anchor Cream	100 gm
White couverture	330 gm
Cocoa butter	65 gm
Apricot puree	100 gm
Gelatine	5 gm
Anchor Butter	67 gm

Method

- ◆ Boil the Cream
- ◆ Add gelatin
- ◆ Add white couverture and Cocoa butter
- ◆ Mix Apricot puree
- ◆ Add small chilled butter cube and mix

RASPBERRY JELLY



Raspberry puree	140 gm
Gelatine	5 gm
Sugar	27 gm

Method

- ◆ Boil the puree with sugar
- ◆ Add Gelatin

Raspberry jelly	Sixth Layer
Vanilla Biscuit	Fifth Layer
Apricot filling	Fourth Layer
Pistachio biscuit	Third Layer
Chocolate filling	Second Layer
Chocolate biscuit	First Layer

CHOCOLATE CHERRY FUDGE

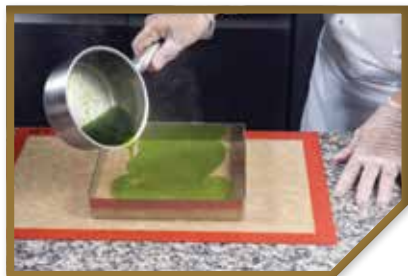


Dark chocolate	500gm
Condensed Milk	400gm
Anchor Butter	75gm
Fresh Dark cherry	50gm

Method

- ◆ Melt the Chocolate
- ◆ Add butter, condensed milk and Cherry
- ◆ Mix properly and put in mold

GREEN TEA JELLY



Water	200 ml
Sugar syrup	25 ml
Green tea powder	10 gm
Sosa vegetable Gelatin	12.5 gm

Method

- ◆ Boil the water
- ◆ Add sugar syrup
- ◆ Add green tea powder
- ◆ Mix Sosa vegetable gelatin

MANGO YOGHURT JELLO QUENELLE



Mango puree	150gm
Yoghurt	100gm
Gelatin	10gm
Sugar	50gm
Anchor Whipped cream	250gm

Method

- ◆ Boil the mango puree with sugar
- ◆ Add soaked gelatin
- ◆ Mix with yoghurt
- ◆ Fold with whipped cream
- ◆ Put the mix in Paco Jet container and freeze for at least 6 hours
- ◆ Use paco jet to make frozen jello

CHOCOLATE SUGAR CRACK



Sugar	150gm
Glucose	100gm
Milk Couverture	100 gm

Method

- ◆ Boil the sugar with glucose till 120 C
- ◆ Add milk chocolate and pour over silicon mat
- ◆ Grind it after cooling
- ◆ Sift in silicon mat with strainer
- ◆ Bake it 180C for 5-6 min

PISTACHIO MICROWAVE SPONGE



Whole egg	100 gm
Flour	25gm
Sugar	30gm
Pistachio paste	10gm

Method

- ◆ Mix all the ingredients together with the help of blender.
- ◆ Put inside the chiffon and use 2 charges, keep in chiller for 30 min.
- ◆ Put the mix in paper cup.
- ◆ Bake it in the microwave for 30 seconds

August-September 2016 **Gulf Gourmet**

Young ladies vie for **GOLDEN HAT**

ICCA has put forth two of their professional chef students to take on the Nestle Professional Golden Chefs Hat Challenge – Season 4

Our first ever all-girls team have taken it upon themselves to give the boys a run for their money in this season of the Nestle Professional Golden Chefs Hat Challenge. Two professionals – one formerly from the fitness sector and the other from a software/marketing background – have found an uncanny journey leading them to the world of food. Here are their stories and their creations

Lorraine Chivandire

Chef Lorraine is a 29-year-old from Zimbabwe who never bothered to enter the kitchen until a few years ago. That is because she had a hectic schedule working full-time as the Zimbabwe

National Men's team fitness trainer. A job she got following her Sports Nutrition and Supplementation Diploma and Exercise Science Specialist Coach certification in 2007. She had learned everything there was to in her field when she decided to take a break and come to Dubai to learn about cooking. It was an obvious progression if she had to push the boundaries of fitness and nutrition.

"I never came here out of passion but out of a sense of challenge," she says with a laugh. She enjoyed her stint and a new way of life so much, that she took it upon herself to learn the craft as a career and never returned to her old job. She worked as a chef at the Fairmont for two years before returning to ICCA, this

time as an assistant instructor teaching special diet and nutrition in cooking.

She hopes to someday write about fitness and health problems and how to use the right food to heal or improve the body.

Rashmi Motwani

27-year-old Chef Rashmi is a stickler for perfection on the plate. "During my teenage years I loved experimenting with food with a lot of focus on the presentation," she says. While cooking was always her passion, the lass from Udaipur in Northwest India did a degree in computer applications followed by an MBA in Bangalore.



Lorraine Chivandire



Rashmi Motwani



However, a job in software programming as well as a job in marketing made her realise that this was not the career she wanted. After marriage she moved to Dubai and helping her husband in the family business of marine equipment

did not catch her fancy either. It was her husband who realised that Rashmi's true passion lies in pastry making and he encouraged her to complete an Amateur Patisserie Program as well as a Diploma in Sugar Flowers at the ICCA.

"I now realise that this is what I want to do." She hopes to someday start a catering service followed by a specialised bakery/pastry shop in Dubai but wants to do that after practising her craft to perfection.

Honey glazed duck breast stuffed with crispy bacon and Nestle tomato coulis-apricot chutney, served with blue cheese flavoured Nestle mash potato, mild red jus, orange marinated tempura baby fennel, caramelised red onion and buttered French beans

BACON, TOMATO AND APRICOT CHUTNEY STUFFING

Tomato chopped	400g
Chopped dried apricots	400g
Beef bacon strips	400g
Red w. vinegar	60ml
Brown sugar	120g

Method

- ♦ Put the chopped tomato, apricots, red

w. vinegar and brown sugar into a sauce pan and at a low heat, allow it to cook well. Reducing until the sauce is of a syrup consistency.

- ♦ Place the beef bacon rashers on a hot sauté pan with no oil to allow all the fat to be extracted and the strips become crispy.
- ♦ Finely chop the bacon and mix into the tomato and apricot chutney.

DUCK

Duck breast	4 x 250g
Stuffing	480g
Honey	120ml
Soy sauce	80 ml
Sea salt	As required
5 spice	As required

Method

- ♦ Score the duck skin with a sharp knife and season both sides well with salt and 5 spice.
- ♦ Make an incision in the middle of the duck breasts creating a pocket for the stuffing.
- ♦ Fill the pocket with the stuffing and secure it with trussing thread or skewer.
- ♦ Place the duck breasts on a warm sauté pan, skin down and gradually increase heat as the fat begins to melt until the

skin is crispy, turn them over and sear the other side

- ♦ Drain off excess fat, add the honey and soy sauce and begin basting.
- ♦ Place the sauté pan in a 180 degree heated oven for 5 mins.
- ♦ Allow the meat to rest while coating it with the honey glaze before cutting.

BLUE CHEESE FLAVOURED MASHED POTATO

MAGGI® Mashed potato	400g
Milk	400ml
Butter	30g
Blue cheese	60g
Chopped chives	15g

Method

- ♦ In a sauce pan, warm up the milk and dissolve the blue cheese and butter.
- ♦ Whisk in the potato mash powder making sure it is smooth.
- ♦ Pass through a sieve to ensure smoothness.
- ♦ Season and add chopped chives.

BUTTERED FRENCH BEANS

French beans	200g
MAGGI® Chicken Stock	2tsp
Water	300ml
Ice cold water	200ml



Butter	15g
Sea salt	As required

Method

- ♦ Mix the chicken stock powder and water in a sauce pan.
- ♦ Bring to boil and blanch the green beans for 2 mins
- ♦ Strain out and put into ice cold water for 4 mins.
- ♦ Pat dry and sauté in butter, season

DEHYDRATED ORANGE AND TOMATO SLICES

Orange slices	30g
Organic cherry tomato slices	30g
Icing sugar	1 tsp
Sea Salt	As required
5 spice	As required

Method

- ♦ Place the orange slices on a tray and sieve some icing sugar over both sides.
- ♦ Place the cherry tomato slices on a tray with a silicon mat, season both sides of the slices with sea salt and 5 spice.
- ♦ Place in the in the dehydration machine at 65 degrees until all the moisture is dried out.
- ♦ Use the slices as garnish.

CARAMELIZED ONION

Sliced red onion	300g
Olive oil	20ml
Brown sugar	150g

Method

- ♦ Using slow heat, sweat the onion slices until translucent.
- ♦ Add the sugar and cook until all the sugar dissolves and turns into a syrup.
- ♦ Drain out the excess syrup before plating.

MILD RED WINE JUS

Jus from duck	40ml
Chef® Demi Glace	60g
Duck stock	200ml
Non-alcoholic red wine	40ml
Cloves	5no
Cinnamon stick	1 no
Star anise	2 no
Bayleaf	1 no
Peppercorn	10 no

Method

- ♦ Using the same pan that you cooked the duck, deglaze the pan with red wine and reduce.
- ♦ Mix demi-glaze and water separately and reduce.
- ♦ Combine both mixtures and add all the

herbs and reduce further.

- ♦ Adjust seasoning and strain

TEMPURA FENNEL

Baby fennel slices	80g
Tempura flour	80g
Cold water	120ml
Orange juice	30ml
Orange zest	10g
Salt and pepper	As required

Method

- ♦ Soak fennel slices in orange juice for 24 hours
- ♦ Remove the slices from the juice and pat dry,
- ♦ Mix the dusting flour with salt and orange zest and dust the slices with the flour
- ♦ Place the fennel slices in tempura batter made with tempura flour, orange juice and water
- ♦ Deep fry until crispy, dry off excess oil and season.

Jasmine Green Tea Crème Brûlée with Black Sesame Macarons and green tea caviar

KIT KAT BASE

Hazelnut paste	50g
Milk Chocolate Couverture	17g
Kit Kat® Mix In	30g
Soft (Unsalted) Butter	10g

Method

- ♦ Melt milk chocolate on baine marie.
- ♦ Take off the heat and add hazelnut paste. Mix until smooth.

- ♦ Add soft butter and mix it smooth.
- ♦ Fold in the Kit Kat mix in
- ♦ Spread on a silicon sheet of a size of two frame (size of 160 x 100 mm).
- ♦ Set in the chiller.
- ♦ Cut each sheet to four rectangular shaped pieces of 100 x 40 mm size and freeze them

JASMINE GREEN TEA CRÈME BRÛLÉE

Docello® Crème Brulee	31.2g
Milk	125ml
Cream	62.5ml
Jasmine Green Tea	4 sachets
Green Color	as required

Method

- ♦ Boil milk and cream in a sauce pan.
- ♦ Immerse green tea sachets in boiled milk and cream. Cover and keep aside for about half an hour to infuse the tea.
- ♦ Remove and drain the tea sachets, squeezing all the liquid out of it before removal.
- ♦ Top up the amount of total liquid as per the recipe by adding more cream as infusion results in reduction of the liquids.
- ♦ Boil (the infused) milk and cream again, add in crème brûlée powder and whisk it.
- ♦ Bring it to boil and add green colour

according to your taste.

- ◆ Pour the smooth and hot liquid to the frozen (prepared) frame and blast freeze it until set.
- ◆ Cut frozen crème brûlée frame to 4 equal pieces (90 x 40 mm) using hot water, paper towel and a large knife.
- ◆ Keep them in the storage freezer (covered or wrapped).
- ◆ Unwrap and transfer them into chiller on a wire grid 10 minutes prior to glazing/plating

CHOCOLATE MIRROR GLAZE

Water	70ml
Sugar	140g
Cream	40ml
Cocoa powder	40g
Milk Choc	20g
Gelatine	2 sheets

Method

- ◆ Soak gelatine sheets in cold water and let it bloom.
- ◆ Mix water and cream in a pan and bring to boil.
- ◆ Mix cocoa powder and sugar in a bowl dry and add to the hot liquid. Boil again and take off the heat.
- ◆ Add drained gelatin and mix until dissolved.
- ◆ Mix in milk chocolate until it melts.
- ◆ Allow the glaze to cool down to 35 C before glazing

BLACK SESAME MACARON SHELLS (50-70 MINI MACAROONS)

Base

Almond powder	120g
Icing sugar	120g
Egg White	42g
Black Sesame seeds	20g
MAGGI® Coconut Powder	10gm

Italian Meringue

Water	36ml
Caster Sugar	120g
Egg white	46g

Method

For Base

- ◆ Mix almond powder and icing sugar and sieve through a fine sieve.
- ◆ Add egg white, coconut powder and the black sesame seeds and mix until it forms a paste.
- ◆ Italian Meringue



- ◆ Cook water and caster sugar to 118-121 C.
- ◆ Pour egg white. In a mixing bowl and start to whisk, once sugar temperature is reached 115 C.
- ◆ Once sugar reaches 118 C, take off the heat and as soon as the egg white reaches medium peak stage, pour syrup into the egg white in a steady stream while continuously mixing.
- ◆ Keep whisking till the meringue cools down.
- ◆ Mix the meringue to the base in 3 additions and mix until it turns glossy.
- ◆ Scrape mixture into piping bag fitted with 6 mm nozzle and pipe small round shapes on baking sheets lined with baking paper about 2 cm distance from each other.
- ◆ Sprinkle the top of half of the shells with sesame seeds and allow them to stand aside until it forms a skin on the surface.
- ◆ Bake shells at 140 C for 8-10 minutes.
- ◆ Allow them to cool down on the tray.
- ◆ Match them by pairs and place the bottom upside down and the top next to each bottom.
- ◆ Pipe a generous amount of filling on the bottom and place the top on it.
- ◆ Set it in the blast freezer.
- ◆ When hard, transfer them into plastic container, wrap air tight and keep in the storage freezer.
- ◆ Transfer 20 pieces into the fridge covered 1-2 hours prior to plating/serving.

PANNA COTTA GANACHE

Docello® Panna Cotta	15g
Cream	100g
White Chocolate	140g

Method

- ◆ Boil cream.
- ◆ Add panna cotta mix while whisking continuously.
- ◆ Once the mixture boils, pour it over the white chocolate. Let it sit for a few minutes covered airtight and mix until smooth

DARK CHOCOLATE PLUG

Dark chocolate 55% 50g

Method

- ◆ Temper chocolate and spread it on an acetate sheet.
- ◆ Allow it to set and cut it to 100 x 25 mm pieces using a ruler and small knife.
- ◆ Cut into 2 sets of 5 plugs and 3 wholes with small plain nozzle.
- ◆ Cover the top with baking paper and press it down with a heavy tray or chopping board.
- ◆ Keep it on cool temperature.

PLATING

- ◆ Place cut Kit Kat base on plate.
- ◆ Glaze the crème brûlée pieces and transfer them onto the top of the base.
- ◆ Place a little chocolate ganache on the plate and pull it with a spoon.
- ◆ Place chocolate plug on the crème brûlée.
- ◆ Place 1 piece of macaron on the chocolate plug and pipe chocolate mousse next to it.
- ◆ Lid with 1 more chocolate plug on the way the macaron remains visible.
- ◆ Pipe a little ganache on top and place half a piece of raspberry on top.
- ◆ Place 3 spot of caviar on the plate and ½ a raspberry on top of it and 1 macaron into the ganache.
- ◆ Serve immediately.

August-September 2016 **Gulf Gourmet**

The Philippine Culinary Cup

Chef Uwe Micheel headed to Manila for the second time in as many years to be part of The Philippine Culinary Cup (PCC), which completed its seventh year and is the country's most prestigious culinary challenge. The PCC provides Filipino chefs an internationally-recognized platform to hone their skills and showcase their talents in the culinary field. The event is held in collaboration with the LTB Chefs Association Philippines, the Pastry Alliance of the Philippines and PEPGroup, Inc.

On his return, Chef Uwe said that this year was again a fantastic, energetic and fun competition. The judges team from WorldChefs did a great job. The organising team led by LTB Philippines Chefs Association President Fernando Aracama, and Competition Director James Antolin and former President J. Gamboa, managed what can only be called the most energetic competition. There was great food and show pieces. Here are images from the event.





August-September 2016 **Gulf Gourmet**

The Guild Meet

Members of the Emirates Guild met at the Radisson Blu Hotel Dubai Deira Creek last July to discuss plans related to chef competitions at WorldChefs Congress in Greece, IKA Culinary Olympics in Germany and the La Cuisine du SIAL competition in Abu Dhabi. Many of the leading corporate members of the Guild, including Unilever Food Solutions were in attendance. The senior and junior chefs – many of whom had turned up for the 4 plated competition – got the chance to network at the event and stay abreast what's happening in the chef community. Here are moments captured by our lensman.



Aspic workshop for young chefs

Aspic is a way of glazing hot food with gelatin for presentation. The aspic workshop was facilitated by Chef Rahil Rathod, who will be representing UAE in national competition; Chef Amilla Rupasinghe, who heads the Pub restaurant at Radisson, and Chef Don Thushan from the Address Hotel. Thirty-five chefs had participated from different hotels of Dubai and Abu Dhabi for the session.

The workshop was held at Palm Grill, Radisson under the supervision of Chef Uwe Micheel. The session was planned to show young chefs how aspic works

and the areas chefs should focus on. Chef Thushan showed the participants how different types of aspic can be used and their effect on the final product.

Chef Thushan also did a final presentation of the plate for better understanding of the chefs. This session will help young chefs in developing their confidence for upcoming competitions and career development. The session was very inspirational and informative and it was great to see so many young chefs coming together and giving their time to learning and making the workshop a success



Mini Plated Competition

The first competition post-Ramadan was held on July 11 at the Radisson Blu Hotel Dubai Deira Creek. Held immediately after the monthly Guild networking meeting, participants competed to create the most attractive '4 plated of underutilized US beef cuts static display'. Bassam Bousaleh of AMFI represented US Beef and the event saw a huge turnout of chefs. Here are images from the event.





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Brotherly Inspiration

Two of the big winners at East Coast Salon 2016 had eerily similar stories to tell. Both are from Sri Lanka and both of them joined the profession (and continue to grow in their careers) by following in the footsteps of their elder brothers who have already made their mark as chefs



Best Gastronomist Trophy
PRADEEP RUSHAN MUDALIGE
Radisson Blu Hotel, Dubai Deira Creek

29-year-old Chef Rushan from Sri Lanka was born and raised in the city of Galle on the southern west tip of the island country. Watching his brother enjoy his career as a chef made Rushan too, take up cooking as a profession. While his 35-year-old elder brother is now Executive Chef at Radisson Blu in Muscat, this Demi Chef de Partie too is looking to reaching similar heights in the future.

In an industry where chefs are known to jump ships every few months, Chef Rushan has been with Radisson Deira for 6 years and 9 months. He says, "Chef Uwe is an excellent mentor to have and I am constantly learning from him as well as my other seniors." He joined the hotel as a Commis I after finishing his studies and working for a year at a small restaurant in Sri Lanka. "I've always liked cooking and my parents were quite happy to see their two sons become chefs. Their only grouse is that despite spending long hours in the kitchen both me and my brother are yet to put on weight."

Chef Tushan is not new to competitions and has already garnered 28 medals including 5 gold medals over the years. This was his third attempt at East Coast Salon (last year he lost the title by a few points to his colleague and this year's Global Junior Chef finalist Rahil Rathod). To become the Best Gastronomist, he won a gold medal for three course meal, a gold medal for chicken live and a silver medal for beef live. Chef Rushan's future plan is to own a restaurant by the beach in Sri Lanka.



Best Pastry Chef Trophy
DINUM SANKALPA
Al Jawaher Reception & Convention Centre

At the young age of 25, Dinum is already an Assistant Pastry Chef thanks to his focused approach and advice from his 29-year-old elder brother, who works as pastry chef at Zero Gravity in Madinat Jumeirah.

Following his culinary studies, Dinum has spent two years each working for some of the finest hotels under the mentorship of the best pastry chefs. He worked at Cinnamon Garden in Sri Lanka, the Four Seasons in Saudi Arabia and the Rosewood Hotel in Abu Dhabi before joining Al Jawaher in early 2015.

He says, "Everything went as per plan on the day of the competitions and there were no hiccups thankfully. I won a silver medal for the three plated dessert, a gold for the petit four and another silver for the live cake competition." The finally tally saw him gain more points than all the other competitors making him the Best Pastry Chef. Ask him if he's content and he says, "I'm really looking forward to Gulfood next." As for his future plans he hopes to someday be able to run his own business in Sri Lanka.



East Coast List of Winners

HOTEL	Competitor Full Name	Best Category Name
Sharjah Ladies Club	Tessie Dalangin Cano	Best Arabic Cuisiner Trophy
Al Jawaher Reception & Convention Centre	Dinum Sankalpa	Best Pastry Chef Trophy
Miramar Al Aqah Beach Resort	Asanka Indrajitr Weerakon	Best Kitchen Artist Trophy
Radisson blu Deira	Pradeep Rushan Mudalige	Best Gastronomist Trophy
ICCA Dubai	Sheena Rose Villarias	Best Hygiene Practice Trophy
Al Jawaher Reception & Convention Centre	Ayesha Hemanthi Maheepala	Best Bread Loaves & Showpiece
Miramar Al Aqah Beach Resort	Asanka Indrajitr Weerakon	Best Tapas Finger Food & Canapes
Intercontinental Hotel Dubai Marina	Anushka Karunathilake	Best Wedding Cake Three Tier
Le Meridien Al Aqah Fujairah	Dilan Namal Rupachandra Suddha Hewage	Best Three-course Cheese & Vegetarian menu
Sharjah Ladies Club	Colabage Samitha Fernando	Best Three-plates of Desserts Arabic
Dubai Marine Resort	Pawan Kumar	Best Bartender Trophy

August-September 2016 **Gulf Gourmet**





August-September 2016 **Gulf Gourmet**





newmembers



Allwyn Rodrigues - Manager (ELFAB) receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.

ELFAB CO LLC was established in 1975 in Dubai, UAE. The company has nearly 35 years of hand on experience in the middle east region in Chilled and Frozen Meat, Poultry and Seafood products. Our head office in Dubai investment Park is a strategically central location to our distribution system.

We import Chilled and Frozen Meat, Poultry and Seafood mainly from Australia, New Zealand, USA, Brazil, Holland, Germany. Elfab has grown from a modest beginning to a leading

food importer and distribution company with strong focus on quality and service.

Elfab has its own state of the art HACCP and ISO CERTIFIED modern warehouse



facility and distribution system in DIP. Our trucks are equipped with GPS to ensure smooth delivery across the emirates everyday.

Our diverse range of products are distributed across the region to 5 and 7 star hotels, Palaces, Hypermarkets, Supermarkets, Airline Catering units and various high end Restaurants.

Customer service is extremely important and we are committed to meeting these needs on a daily basis.



Chef Marc Hayes Unilever Food Solutions receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.

Our products and services are created by 300 professional chefs, covering 50 cuisines in 200 million dishes a day. We strive to bring chefs great flavors that also save time or money. We know it's the small things that can make a big difference to help your business thrive.

We know food service:

We've been in food since the 1880s, and home to some of the world's favorite brands: Knorr®, Hellmann's®, Lipton® and more. We work closely with businesses of all sizes, from independent restaurants through to hotels, chains and contract caterers, in 74 countries. So we understand that critical balance



between impressing your guests and making a profit.

For chefs by chefs:

As part of Unilever, we understand consumers, your guests. We use this knowledge to help chefs and caterers keep up with people's changing tastes. With our team of highly skilled chefs and nutritionists, we help our customers to find the right balance of great tasting

and nutritious food served up to the same consistently high standards. Through our widespread presence we can make cuisine ideas travel.

Growing for the future:

We always care about putting healthier and more nutritious food on the table, but we also care about our impact on the earth. Using ingredients and packaging that are sustainably sourced, generate less waste and consume less energy is all part of our environmentally responsible way of doing business.

Food matters to us:

That's why you can trust us to help you satisfy your most discerning guests.



Rana Al Malki- Marketing Manager receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Mischeel.

The total solution provider for your foodservice needs

With a 70-year strong regional presence in the FMCG industry and a successful reputation earned across the GCC over the last 15 years, Transmed's Food Service division offers a selection of quality brands to different sectors within the food service market.

The company internationally sources over 5,000 products from 60 countries and is well known for its logistical expertise. With state-of-the-art software designed for optimal planning and inventory management, along with well-trained teams of sales and quality assurance specialists, Transmed places a clear emphasis on providing customers with reliable, 100% product availability and is committed to exceptional food safety and quality standards.

Transmed – delivering quality, consistency and service excellence

As one of the region's most successful full-service distributors, Transmed services cover supply chain management,



logistics, distribution and sales and promotion efforts for a wide selection of world-renowned quality brands within the FMCG industry and food service markets.

Established in Lebanon in 1946, Transmed grew into a well-reputed industry name and successfully expanded operations across the region, opening in markets in Africa and the Middle East, including UAE, Saudi Arabia, Jordan, Cote d'Ivoire, Senegal and beyond.

The Transmed Food Service division has maintained a constant focus on delivering service excellence through comprehensive solutions and best-in-class customer service standards to consumers and partners alike. With global brands like Sysco, McCain, Lactalis, Unilever Food Solutions and more, advanced operational frameworks and the latest technology, service

quality and safety certifications, the company prides itself in its ability to cater to the needs of food operators at every level of the industry, from major international restaurant and hotel chains to casual eateries.

Transmed believes in fostering partnerships based on concepts of collaboration, customer centricity and transparency, so as to best cater to business needs in a timely, effective and profitable manner. By doing so, this further helps develop distribution networks conducive to ensuring end users receive consistently reliable quality products.

With over 5,000 products sourced from 60 countries around the world, Transmed not only deals in high quality ingredients and food products, but also offers a variety of cost-effective solutions and third party logistics management, warehousing and product sourcing services. In short, it's your one-stop shop for the industry – a total solution provider for your foodservice needs.



World Pizza Champion, Chef Floriana Pastore and Sales Manager Food Service and Rodica Olaru from ESF receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.

Established in 1996, Emirates Snack Foods (ESF) quickly developed into a prominent player in the marketing and distribution of premium food products in both the Retail and Food Service markets in the UAE. ESF has aggressively diversified its product range and is now the sole representative in the UAE of a multitude of top international brands.

Established in 1996, Emirates Snack Foods (ESF) quickly developed into a prominent player in the marketing and distribution of premium food products in both the Retail and Food Service markets in the UAE. ESF has aggressively diversified its product range and is now the sole representative in the UAE of a multitude of top international brands.

ESF's direct distribution in the UAE to its Retail and Food Service customers



is supported by two large distribution centers in Dubai and Abu Dhabi, backed by smaller regional warehouses in Al Ain, Ras Al Khaimah and Fujairah. Modern temperature-controlled storage facilities and vehicles allow handling of temperature sensitive products from frozen to ambient.

ESF's Retail Team consists of over 150 salesmen, merchandisers, in-store marketing and delivery personnel, operating a nationwide fleet of trucks and vans for direct delivery to approximately 6,000 outlets. The van sales cover approximately 85% of the country's lower trade (groceries), and the Modern Trade team, which besides salesmen includes merchandisers and in-store sampling crews, have a

100% coverage of all Supermarkets, Hypermarkets and Convenience Stores.

ESF's dedicated Food Service Team covers the entire UAE's high end Horeca sector including catering companies and independent outlets. It counts on its own fully equipped demo kitchen which the team's support personnel such as corporate chefs, barmen and baristas use for product demonstrations, training, recipe formulation etc.

ESF also has a separate Out Of Home (OOH) Team, which covers everything else that the Food Service and Retail Teams do not cover, eg smaller Horeca establishments, caterers, ship handlers, clubs, canteens, educational institutions, police, army, hospitals, etc. They of course also count on the professional expertise and assistance of the company's support personnel.



Mr. Rabih Al Aaraj (Business Development Manager) and Mrs. Elssy Zeini (Office Manager) receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Mischeel.

MKN is the German specialist for the design, production and worldwide sales of professional cooking technology with a history of 70 years. It is a strong medium-sized company which is still owned by the family of its founder Kurt Neubauer. The factory is located in Wolfenbüttel, Germany where more than 460 experienced specialists develop and produce in an area of about 80.000 m² a whole thermal product range.

The main parts of this product range are the FlexiCombi and SpaceCombi combi steamers, the modular appliance range, the individual designed KÜCHENMEISTER and the multifunctional FlexiChef.

FlexiChef convinces chefs especially when it comes to running a kitchen in a fast, flexible and efficient manner. Cooking or frying or pressure cooking or deep frying – with this multi-talented appliance it is possible, separately from one another of course, on a small surface. The pan



Master of Performance

can even be divided in up to four zones. This means, when frying, that a complete meal can be prepared, e.g. with different temperatures in only one pan. In addition, the heating system Turbo PowerBlock has a resource-saving effect as energy is only directed where it is absolutely required. And with SpaceClean, the first automatic cleaning system for pans, the days of tiresome and time-consuming cleaning of pans by hand are over.

The latest product by MKN is called FlexiCombi. FlexiCombi is the MKN combi steamer and simply fun to use. Operated intuitively similar to a smartphone, the MKN FlexiCombi offers a wide range of applications. The intelligent, technical

features guarantee top cooking results, capacity benefits and outstanding energy and water consumption levels. The consumption display GreenInside provides transparency here.

MKN is certified according to ISO 9001 and 14001 which shows the high quality standard of MKN products and its sustainability for which MKN has been repeatedly awarded prizes. Customers from all over the world value the outstanding practicality of innovative professional cooking technology from MKN, in catering, the hotel industry, gastronomy and community catering. Each and every product in the extensive MKN product portfolio fulfils highest demands. Freely combined, multi-function and special appliances, including the efficient energy system from MKN, melt into a functional integrated answer to all professional cooking needs.



Angus Winterflood/General Manager/FOOD SOU receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.

Food Source International is a UAE based food import, export, marketing and distribution company.

We are dedicated to sourcing premium quality food products for Hotels and Restaurants with a focus on product consistently and reliability.

Food Source International is a Dubai based food import, export, marketing and distribution company dedicated to sourcing and selling premium quality food products for the hospitality industry in the UAE and throughout the region.

Food Source International was



founded in January 2005 and has since established itself as a reliable distributor of premium Meat products, Seafood, Cheeses and Chocolate.

Our philosophy is to ensure we supply world class products with first class service to a wide range of customers and maintain consistent standards. We are strongly committed to food safety standards, we have been a fully HACCP certified operation since 2011,

maintaining a modern temperature controlled warehouse and a fleet of temperature controlled vehicles.

Food Source International services major hotels, fine dining restaurants and catering companies throughout the UAE. In addition to servicing the UAE, Food Source International has established an operation in the Sultanate of Oman, while also re-exports to markets such as Maldives, Africa and countries in the region.

We aim to increase our customer base and maintain customer loyalty through confidence in our products and continued quality service.



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Application Membership

Date of Application:

Family Name: (Mr./Ms./Mrs.)		
First Name/s:		
Nationality:	Civil Status:	Date of Birth: dd/mm/yy
Name of Employer:	Address in Home Country:	
Work Address:	Tel:	
Web Address:	Email:	
Telephone Office:	Professional Title:	
Fax Office:	Type of Membership Required: (Please tick one)	
Tel. Home:	Corporate <input type="checkbox"/> Senior Renewal <input type="checkbox"/>	
Fax Home:	Senior <input type="checkbox"/> Junior <input type="checkbox"/>	
Email:		

Declaration to be Signed by all Applicants

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

Signed:.....

Proposed By:

Sig:.....

Seconded By:

Sig:.....

FOR OFFICIAL USE ONLY

Remarks:

Payment received?

Certificate Given.

Pin Given.

Medal & Collar Given

Approved

Approved

President.....

Chairman.....

Fees:

Young Member: Junior members will receive a certificate.

Senior Members: Above the rank of chef de partie (or senior chef de partie on executive chef's recommendation).

Dhs.350/=joining. Includes certificate; member-pin, member medal and ECG ceremonial collar. Dhs.

150/=per year thereafter.

Affiliate Member: Dhs.350.00 for the first year. Dhs.300 per year thereafter.

Corporate Member Dhs. 20,000 per year



Dairy for life



A Super Chef's secret weapon!

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