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JUNE-JULY 2017

**gulf**

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# gourmet

THE MAGAZINE CHEFS LOVE TO READ  
volume 12, issue 6

## COASTAL CHAMPIONS

MEET CHEF **LANEESH KK**, BEST GASTRONOMIST, AND CHEF **BUDDHIKAWEEERA SIRIWARDANA**, BEST PASTRY CHEF, AT THE EAST COAST SALON CULINAIRE 2017

### TRIPLE WIN

Chamika Perera wins three national chef competitions including the Nestle Professional Golden Chefs Hat Award



### WORLD BEST

Exclusive interview with **Joan Roca**, chef at the world's best restaurant El Celler de Can Roca



### BEING AGILE

A sneak peek at decision-making chefs from across Dubai coming together to discuss future trends



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# president'sstation

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Dear fellow Chefs, ladies and gentlemen,

Welcome to the June-July issue of our Gulf Gourmet.

I hope everyone enjoys healthy business during Ramadan as well as quality time to spend with family and friends. On behalf of the Emirates Culinary Guild Executive Committee, I would like to wish everyone Eid Mubarak.

The first six months of a very busy 2017 went by extremely fast. We closed the second quarter with our team's very successful participation at HOFEX in Hong Kong (mabrook to the team!) and the East Coast Salon Culinaire in Fujairah. Congrats and a big thank you to Chef Prasad and his team at Miramar Al Aqah Beach Resort. Very well-organised event enjoyed by all.

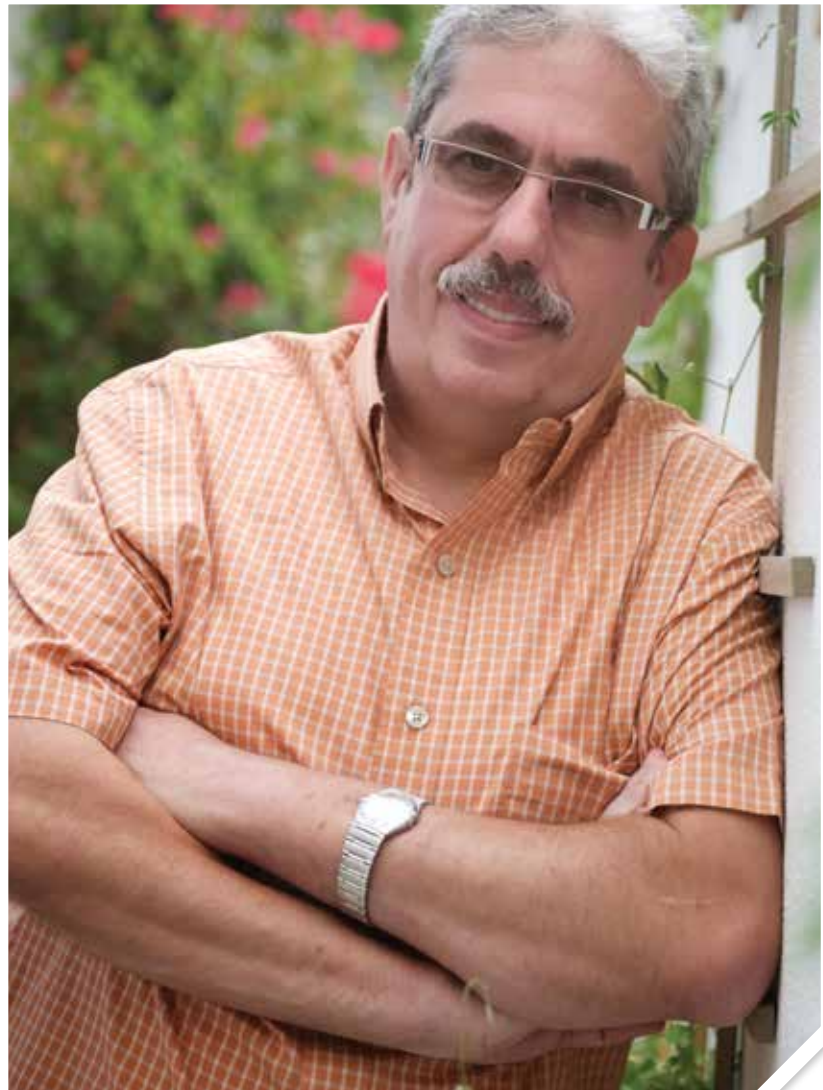
I also wish to thank our judges, congratulate competitors that won trophies and medals, and say well done to all the competitors who did not win this time. Remember, winning a gold medal is not the most important thing in life. If you enjoyed the competition, had a lot of fun, learned something new and met friends, then you had a successful event.

Fujairah even saw our Annual General Meeting where your complete Executive Committee was re-elected.

Our Young Chefs team have begun preparations for the trip to Mauritius in September, where they will represent the UAE in the African Cup. A great event for Young National team from our region.

If you have missed previous issues of Gulf Gourmet magazine please visit [www.gulfgourmet.net](http://www.gulfgourmet.net) for back issues.

I urge all members to check out the Guild website to know what's happening on the calendar at [emiratesculinaryguild.net](http://emiratesculinaryguild.net). Do visit [facebook.com/wacsyongchefs](https://www.facebook.com/wacsyongchefs) and encourage your



young chefs to join and stay in contact with over 4,000 chefs across the globe.

Please do not miss the company profiles of our corporate members. We really do appreciate your support. Also, do look at the Friends of the Guild pages to know who our supporters are.

And finally, thank you Chef Diyan De Silva and the team from Radisson Blu

Hotel Dubai Deira Creek for hosting the May Meeting as well as Chef Prasad and his team from Miramar Al Aqah Beach Resort for hosting the June meeting.

Culinary Regards,

**Uwe Micheel**

*President, Emirates Culinary Guild  
Director of Kitchens  
Radisson Blu Hotel Deira Creek*

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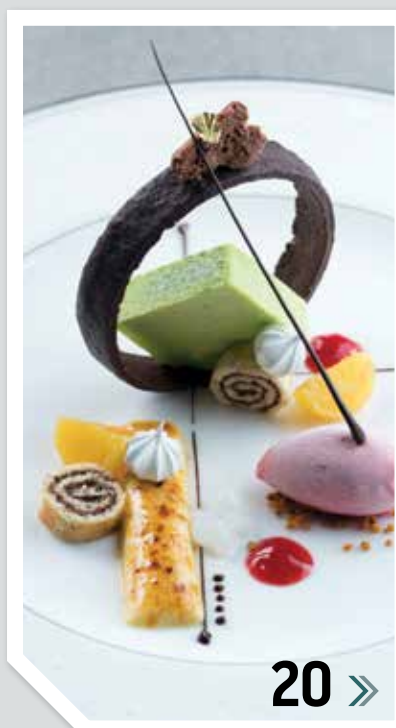
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What ingredients does a  
World Pizza Champion  
use for her pizzas?

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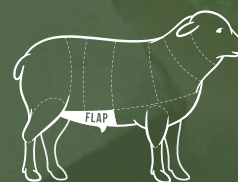


# HOW TO MAKE THE FLAVOUR SOAR **WITH THE** LAMB FLAP

Australian lamb flap, often known as lamb belly is a rich, underrated cut of lamb that is often forgotten but worthy of hype. Australian lamb flap is made up of layers of full flavoured meat and rich fat. It also contains a portion of rib bones which can be cut into individual ribs known as riblets. Global chefs favour Australian lamb riblets for their flavour profile and plate costs using creative spice combinations which delivers bite sized flavour bombs.



## FLAP



### Australian Lamb Flap

Australian lamb flap, also known as lamb belly, is prepared from a breast and flap by a straight cut between the fifth and sixth ribs consisting of the remaining caudal portion and abdominal muscles. This cut contains a portion of the rib bones. An alternative set of ribs found on the forequarter come from the square cut shoulder. These are known as riblets and are made up of a good amount of juicy meat perfect for grilling, roasting or braising.

### Cooking Preparation

**For riblets:** Cut into individual ribs, trim most excess fat, leaving some for flavour and juiciness. Score silver skin to assist the cooking process. Cook in a hot pan or grill basting with a sauce or dry spices. To ensure the fat and meat is cooked through, finish in an oven.

**To braise:** Australian lamb flap suits long slow wet cooking. Braise with bones in or remove beforehand for rich, sticky, sweet flavours.

### Hot Tip

Pan-fry Australian lamb flap to caramelise the outside, then roast to render down the fat. For a crispy finish, quickly fry in a hot pan. Alternatively, boil the ribs in an aromatic broth then finish in an oven or frypan basting with your favourite sauce.



### Cajun lamb ribs

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# editor'snote

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I love it when chefs push the boundaries of what is possible. This issue is filled with stories of chefs going above and beyond what they set out to do.

At one end, you have the world-famous Chef Joan Roca in an exclusive interview to this magazine talking about his mantra for success. He says their biggest reason for El Celler de Can Roca being regularly voted the best restaurant in the world is their lack of "strategy". He knows his brothers have the same values and when they come together they make a great team. So rather than fix what ain't broken, their focus is to excel at what they enjoy doing – which is to cook as well as they can and to constantly improve every step of the way.

At the other end, you have the 20-something Chamika Perera in Dubai who lost out on being the Best Gastronomist at Salon Culinaire during Gulfood to Chef Prasanna Kumar by a few points. This seems to have done a lot of good for young Chamika. He's busy bagging every national medal out there for professional chefs. This includes the Nestle Professional Golden Chefs Hat Award UAE, the Le Chaîne des Rôtisseurs competition UAE, and the US Beef Mini-plated competition. And these are just the awards he won last month.

The chefs within the Emirates Culinary Guild executive committee are not to be left behind either. You have Andy Cuthbert bringing together decision-making chefs under the WACS umbrella to discuss the future of kitchens on his day off. You have Chef Uwe Micheel winning the World's 2nd Best Chef Author award at the 22nd Gourmand World Cookbook Awards for his tribute to Dubai. The book is aptly titled 'Flavours of Dubai'. And finally, Chef Prasad, who single-handedly with the support of his team has led the miniscule East Coast Salon Culinaire



into a mega international event recognised by WorldChefs.

Remember, all the work done to achieve the accolades are completed outside of their regular work hours. It is both admirable and humbling at the same time. If you as a chef are looking for inspiration or just a little spark to snap you out of the daily mundane routine, just read the articles in this magazine. I promise, you will end up gaining the drive to work harder and enjoy it too.

As always, we have only 10 issues in a year. This is the June-July issue and we will be back after the summer break with the August-September issue. If you have any great chef stories to share, just email me. And if you would like to participate as a team in the Nestle Professional Golden Chef Hat Award, email my colleague Amaresh Bhaskaran. Our contacts are on the right side of this page.

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

**Aquin George**  
Editor

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## newsbites

# 'Flavours of Dubai' is World's Second-Best Cookbook by a Chef

Chef Uwe Micheel's latest book 'Flavours of Dubai' was awarded 2nd prize in the 'Best Chef Author' category at the 22nd Gourmand World Cookbook Awards 2017. The book published by Smartcast Group edged out other nominated books from Denmark, France, Poland, Singapore and Sweden to win the award. The cookbook brings together traditional Emirati recipes, modern recipes using locally sourced ingredients, and a historical insight into Dubai's culinary metamorphosis.

The star-studded culinary awards ceremony was held on May 27-28 in Yangtai, China and was the culmination of a year-long quest to find the best among thousands of new cookbooks from 211 countries across 88 categories. 400 authors, publishers, and distributors from around the world flew in for the awards ceremony. The first prize in the 'Best Chef Author' category went to the Scottish book 'Perceptions' by Chef Mark Greenaway and the third prize to the Polish book by Chef Suwala, Chef Baron and Others. The top three winners also received the right to use the Gourmand 'Best in the World' insignia on their books.

Flavours of Dubai's winning chef author Uwe Micheel has lived in the Emirate for nearly a quarter of a century and is the Director of Kitchens at Radisson Blu Hotel Dubai Deira Creek, the President of the Emirates Culinary Guild, and Assistant Vice President of the World Association of Chefs Societies. As an author, Chef Uwe is no stranger to awards. His previous book 'Chef at Home' had won a 2nd place Gourmand award in the 'best cookbook by a first-time author' category alongside two other awards.

Commenting on the honour of being recognised at the world's biggest cookbook awards, Chef Uwe Micheel said,



"Winning the award for second-best chef author in the world for 'Flavours of Dubai' is quite humbling given the size and quality of the competition. I would like to thank the organisers of the Gourmand World Cookbook Awards for recognising the best in culinary writing from around the world. During the holy month of Ramadan, this book will make for a great resource in the households of both UAE nationals and expatriates looking for a taste of local history and culture."

He adds, "'Flavours of Dubai' is my tribute to the city I have called home for 25 years. This book has been 20 years in the making. The traditional recipes have been meticulously collected by me over the years from local Emirati grandmothers. The modern dishes use ingredients such as camel meat which are locally sourced. I have also advised my readers to avoid ingredients that are no longer sustainable such as hammour and king fish. This is a perfect book for those who want to cook dishes that are local, modern, sustainable and full of flavour."

Aquin George, Managing Editor and Publisher, at Smartcast Group, said, "After turning 'Gulf Gourmet' from a

loss-making product into one of the world's most widely-read magazines for professional chefs, 'Flavours of Dubai' is our first venture into consumer book publishing. Chef Uwe's knowledge and influence in the culinary industry and his faith in us is what helped us produce this award-winning cookbook.

Aquin adds, "Dubai is on the world culinary map and His Highness Sheikh Mohammed bin Rashid Al Maktoum has clearly laid out his desire to see Emirati cuisine become more mainstream. 'Flavours of Dubai' by Chef Uwe Micheel is a qualitative step in that direction. Winning a global accolade for this book has taken us by surprise. However, what is even more surprising is that most copies of the first edition are sold out and this cookbook is profitable at a time when the print industry is perishing."

'Flavours of Dubai' by Chef Uwe Micheel is available for purchase on Souq.com, premium bookstores across the UAE, and Aseelah Restaurant at Radisson Blu Hotel Dubai Deira Creek.

**FULL DISCLOSURE:** *Gulf Gourmet* magazine is published by Smartcast Group



Chamika Perera and Girlie De Guzman with Chef Uwe Micheel

## Nestle Professional Golden Chef's Hat Award Winners Announced

Radisson Blu Hotel Dubai Deira Creek won the top prize in the UAE, while AlMashfa Hospital won top honours in the Kingdom of Saudi Arabia

The biggest Nestle Professional Golden Chefs Hat Award ever organised in the region took place last year with 40 chefs from 20 properties across three countries participating for top honours. The UAE competition was in its 4th year running whereas two other countries from the region (including Kingdom of Saudi Arabia) saw the inaugural competition in 2016.

The UAE winners were Chef Isira Chamika Perera and Chef Girlie B. De Guzman from Radisson Blu Hotel, Dubai Deira Creek. Chamika's winning recipe was a

braised beef short rib in Nestle jue and horseradish crusted beef oyster blade with foie grass tortellini. He paired it with a potato mash and butternut puree, mushroom foam, veal jue, and vegetable stew cooked in tomato coulis. His partner Girlie made a tantalising dessert named Nestle Tropicana which saw gluten free sponge, Docello KitKat chocolate mousse, Docello lime brulee ice cream, mango panna cotta, paired with mango glaze, coconut marshmallow, butter scotch sauce, chocolate KitKat crunchy, banana caviar, and passion jellified coulis with a sugar bowl.

The two dishes had everything going for it, from exceptional use of the Nestle, Maggi, Chef, and Docello ingredients provided to them, to amazing plating of the main course and dessert.

The KSA winners were Chef Zied Eddine Somrani and Chef Otmane Ghozlan. Zied created a Beef Tenderloin, with mashed potatoes flavoured with black olives, mushroom purée with chicken juice, spring vegetables, coconut foam and beef reduction. His partner Otmane created a Potpourri of creme brulee and panna cotta with chocolate mousse.



And the third winner Hospitality Development Company was made up of Chef Vishesh Kumar and Chef Dulanga Eroshana. Vishesh created Mandorlo Prawns in Thai coconut sauce with mashed potatoes, vegetables, mango coulis, wasabi mayo and tomato coulis. His partner Dulanga created a Nestle Sweet Trinity using the three Docello products for Crème Brulee, Chocolate Mousse and Panna Cotta.

All the UAE participants from 2016 received certificates and the three national winners took home 9.7" Apple iPads. The UAE prizes and certificates were handed out by Jagath Wedage, Food Business Manager, Nestlé Professional – Middle East Region and Sara Nasreddine, Brand Manager (Food), Nestlé Professional. The prize distribution ceremony took place at the Emirates Culinary Guild meet held last month and was witnessed by nearly 100 industry professionals including senior chefs and corporate food service partners.



**Chef Zied Eddine Somrani**



**Chef Otmane Ghozlan**



**Chef Vishesh Kumar**



**Chef Dulanga Eroshana**



**From left-right: Sara Nasreddine and Jagath Wedage of Nestlé Professional with the UAE participants of Golden Chef's Hat Award**

Do you want to participate in the Nestle Professional Golden Chef's Award this year? If yes, simply email us your details to [amareh@gulfgourmet.net](mailto:amareh@gulfgourmet.net)

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# The Real MASTERCHEF

Exclusive interview with **Joan Roca**, the chef behind the iconic 'best in the world' **El Celler de Can Roca** restaurant. **Zoja Stojanovic** flew down to Girona to find out the secret to his success, his life beyond the fame, and his advice to young chefs

**E**l Celler de Can Roca – a restaurant, an institution, a playground, a home. Twice ranked number one in the world, El Celler de Can Roca was opened in 1986 by the Roca brothers – Joan, Josep and Jordi, whose expertise and passion once united create a one of a kind trinity of food, wine and desserts.

The moment we entered their restaurant, the atmosphere felt breathtakingly different, carrying along a whole new melody. No, it was not the smell of food, neither the clinking sound of the pots. It was jasmine, birds

chirping, peacefulness, and warmth. A cosy oasis with no walls but plenty of greenery and natural elements spread in and around El Celler de Can Roca. After shaking hands with Joan, Josep and Jordi Roca we felt like family friends. Once the other guests trickled in, the positive feeling was passed on.

All of this is just the first impression. What followed was a feast for our palates and both emotional and exploratory journey around the world, without ever stepping away from our table. Here's an excerpt from the conversation with Chef Joan Roca

**?** **El Celler de Can Roca showcases the unity of three remarkable and at the same time very different individuals working towards a single goal...**

Yes, we are three completely different persons but we complement each other in a way to create something special. We were raised on the same values, yet there has been no overt strategy to what has been accomplished a result.

Being the oldest brother, it was somehow natural for me to go and help my parents with their restaurant. Since





the beginning I liked the kitchen so it didn't take me long to make cooking my profession.

For our middle brother Josep, his aspiration wasn't clear from the start. After he enrolled in the culinary school in Girona he discovered the world of wine and the world of service.

Being the youngest, Jordi had the longest time to decide where his passion is. After helping both of us and at the same time trying to realise where he belonged in the professional sense, he discovered the world of pastry.

After each of us discovered our own individual paths, the love towards the craft and mutual complementarity gave birth to everything else that ensued.

**? What is also impressive about Roca brothers is the ability to push the boundaries of creativity, while never moving out from Girona. How do you explain this?**

There is a simple answer to that – each one of us is a nonconformist. It is the way we are made and no one has ever forced it. Unlike our parents who haven't been that experimental but kept on doing what they have been already very good at, whether it is due to different generations or simply personalities, the three of us have always been intrigued by knowledge, new ideas, creativity, travelling, improvement.

Apart from our characters being the way they are, this kind of an attitude towards art, craft and life in general started from a simple goal to discover,

as well as let others enjoy. To give our best and better every single day all for the sake of giving pleasure to whoever walks into our restaurant.

**? Would you ever consider leaving Girona as a pursuit of new ideas?**

As strange as it may sound, this "barrio" is our universe. It is where we were born, where our parents have established their business and had us being part of it from the early age. It is where we have started, studied and continued improving. It is where the love for this work has been born and at the same time where the three of us have found individual passions while making it a winning match. No one could ever foresee that happening, neither did we know it will ever be this way. Right here – in Girona, on this street, surrounded by familiar



**Our menu is always a dialogue, a story, where each dish is a very personal chapter. The menu tells many things, such as where you are. It tells the landscape that surrounds you**

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smells, known faces and an everlasting curiosity in the air.

**? Speaking of Girona, being so close to Barcelona, not many tourists would come visit it if there was no El Celler de Can Roca. However, after people book their tables they get a chance to get to know Girona too. How do you feel about it?**

It gives us probably the same feeling as it would give to anyone else in our shoes – pride, gratefulness and happiness. Whether it is our food suppliers, fishermen, bakers, butchers or staff, these are people whom we know very well. The opportunity to showcase all the values of our city and the region, as well as give a chance to so many people to be part of this global affection is something that can only warm our hearts.

More than that, whoever comes to our restaurant would probably stay over night in the city and realise – in Girona, you actually eat very well. No matter the Michelin stars or any other kind of merit, to be able to offer people pleasure and open up one whole new world is simply fantastic.

**? How much easier does it get once you become famous?**

We have never felt like sacrificing our private lives over profession. Our profession has been a lifestyle that we love very much and without which we couldn't even imagine being.

Of course it gets easier once you become famous. Everyone wants to come and work for you. Guests arrive with their hearts open to see what you do and how you do

it. Where I definitely see a benefit of such recognition is that it allows you more freedom and more time to be creative.

**? In your dishes, many techniques are present. How important is the technology to you?**

In my opinion, the most important aspect while creating a dish is to preserve the taste. Apart from the aesthetics that also play a role, I believe the flavour is the one to evoke memories and provoke emotions. Of course, to conserve the taste the technique is often very important too.

Speaking of our kitchen here at El Celler de Can Roca, I am almost certain this is one of the most expensive and best equipped kitchens in the world. Starting from a very traditional wood-fired oven,







all the way to various thermostats, dehydrator, distillatory... All of this is crucial to extract and preserve the heart of any dish, as well as present a plate with different textures and cooking methods in one serving. I strongly believe that techniques, whether ancient or modern, are those to give us Chefs plenty of possibilities to express and play along.

**? Speaking of different techniques and your tendency to always stay away from your comfort zone, could you then define your culinary signature?**

In a few words, it is a local cuisine with global inspiration. It is a permanent dialogue that in its very essence is a traditional Catalan cuisine pervaded by this "barrio", its history, our memories, learnings, various techniques, our roots.

However, at the same time it is very open to the world and we embrace every piece of it during our travels.

**? How challenging is to please so many international tastes that come to dine at your restaurant?**

It is a very good question. Like everything we have done so far it hasn't assumed any kind of strategy. The same is with satisfaction we manage to create among our guests without even planning it beforehand. I guess the secret and at the same time our luck lies within our guests. After eleven months of wait, people come here with their hearts wide open. Almost in the sense "take my hand and guide me". For us this represents a great responsibility, but also gives us freedom to create and express while following our own gut feeling.



**Whoever thinks of pursuing gastronomy as his life call, it needs to make them happy. Whatever they do I advise them not to do it for the sake of being rewarded. Do it because you love it**

I strongly believe whatever in life is forced it creates no good. Same case is with our individual professions and our way of creating.



**? Being free to create, how do you develop a menu?**

Our menu is always a dialogue, a story, where each dish is a very personal chapter. The menu tells many things, such as where you are. It tells the landscape that surrounds you. It tells where my brothers and I have been recently. It also tells our roots, our memories. It explains our current obsessions, like it is the case with the wood-fired oven. Apart from giving us freedom to create and recreate, it causes an immense amount of happiness as while cooking we are telling an emotional and exciting story of our past and presence.

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### How do you see the future of gastronomy?

The future of gastronomy has to be in line with the future of our eco-system. We need to create a mutually sustainable way of progress. The gastronomy till his day has always been following preferences of the society. However, with so much knowledge about ecology and our need to maintain a system able to be indefinitely productive but not destructive, we as Chefs need to adapt our way of doing to this vital necessity.

That apart, I truly see gastronomy moving into a much more intimate direction. Nowadays, guests seek authenticity and honesty. They want to get to know the Chef. They want to feel special and approached with attention and care. All of this hopefully will lead to a more humanized gastronomy aligned with sustainable future by all means.



### What advice would you give to the next generation of Chefs?

Whoever thinks of pursuing gastronomy as his life call, it needs to make them happy. Whatever they do I advise them not to do it for the sake of being rewarded. Do it because you love it. Before becoming a cook, think five times in advance. This profession is not easy at all. It is a profession that requires dedication, patience and constant practice. Carried away by success of Chefs they see around, young people often tend to think the path to achieving that is easy. Absolutely not. But one thing is certain, love what you do and all the rest will follow as a response to a pure affection.







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# In search of their DREAMS

Two young ladies from two distinct backgrounds and upbringing come together as a team because of their mutual love for cooking

**T**his month's Nestlé Professional Golden Chef Hat Award challengers are the student-duo from ICCA Dubai. Joyce and Faranak create a sumptuous two-course meal using ingredients supplied to them. Here are their stories and their creations.

## Chef Joyce Anne Salterio

Joyce Anne Salterio, 28, is a Philippines national finishing her studies at the ICCA prior to making her foray into a culinary career at the J W Marriott Marquis in Dubai.

She always knew that her career path had to be in the hospitality sector. However, Joyce began by working at a hospital and two years later, moved

to work as a flight attendant for the opportunity to travel and find her true calling.

She soon realized that her passion – cooking – is a career-worthy path to pursue. She says, "Even as a kid, I loved cooking and I always harboured the thought of becoming chef and owning a restaurant. When I was a flight attendant I used the opportunity to save money so that I could go to a reputed culinary school like the ICCA and earn a culinary diploma and to be a certified chef.

"The job as a flight attendant gave me the added benefit of exploring cuisines of different countries. I would use my layover time trying out full-day cooking

classes in Italy, France and Thailand to name but a few. After more than 4 years of flying I decided to finally stop and pursue my dream." As Marco Pierre White says, "If you have a dream, you have a responsibility to yourself to make it come true. Because if you don't, you're just a dreamer".

With the efforts and guidance of her family and her friend Chef Idol Chamalou Talip, she's learnt how to immerse herself in work and love it. She says, "Chef Idol is my inspiration. She taught me that the secret to success is more than just technique and skills. Attitude plays a much more important role." Joyce took up this challenge because of her mentor Chef







Chef Joyce Anne Salterio



Chef Faranak Shafiei

Daniel Hiltbrunner, who guides her and believes she can do it.

### Chef Faranak Shafiei

Faranak Shafiei, 26, is an Iranian who grew up in Dubai and is completing two culinary diplomas at ICCA. Ask her what she loves most and she says, "Travel, cooking, and 'hunting' for food. Almost everyone will say they love food but for me it's different. For me food is art. It is passion that comes straight from heart of the chef who's making it. I saw that passion in my mom. You will see that passion in all moms that cook food for their families.

She particularly admires the cuisine from her home country. She says, "Iranian food is colourful, and the smell and taste can only be described as heavenly. The true test of good food lies in its ability to help you understand its origins and culture. For example, when you eat a good Indian biriyani the flavour of the spice will transport you to India, remind you of the Taj Mahal or the colours of the peacock.

It is this quest to search for cultures through its cuisine that made her a 'food hunter' at age 17. Throughout her travels

she would scout for the local, traditional and street foods. "This led me to watching TV shows on chefs and want to become one. I want to know more about food, spices and aromas, which is how I ended up at the ICCA," she says.

Faranak's next step will be to complete her course at ICCA and begin her culinary journey by opening a cafe or restaurant that showcases her art and passion. She thanks Chef Vrushali and Chef Sally for helping her from the beginning until the end as well as Chef Daniel "who believes in us although we're still students."

## PAN FRIED SEABASS, GREEN PEA PUREE, GNOCCHI WITH TOMATO SALSA, ZUCCHINI NOODLES, SHRIMP AND SWEET POTATO CROQUETTE AND VEGETABLES GARDEN

Qty: 4 portions

### PAN FRIED SEABASS

Seabass 600 g

Maggi Coconut Powder	20 g
Salt	5 g
Pepper	3 g
Lemon Grass	10g
Garlic	2 cloves

#### Method

- ♦ Slightly cut the skin of the seabass.
- ♦ Rub the seabass evenly with salt, pepper and Maggi coconut powder.
- ♦ Heat oil in a non-stick pan over medium heat.
- ♦ Add the seabass skin side down as soon as the oil begins to lightly smoke.
- ♦ Watch the seabass for colour change.
- ♦ When the 2/3 of the sea bass has turned opaque, flip onto the other side. Add crushed lemon grass, garlic and butter into the pan. Spoon the melted butter over the skin of the fish and cook until its done.

### GREEN PEA PUREE

Green Peas	250 g
Maggi Chicken Powder	150 ml
Nestle Milk	60 ml
Nestle Cream	30 ml
Shallots	30 g
Butter	20 g
Salt	5 g
Pepper	3 g
Bouquet garni	1 pc

#### Method

- ♦ Heat the pan then put olive oil.
- ♦ Caramelized the shallots, once it's done add the green peas.
- ♦ Add the nestle milk and Maggi chicken stock and bouquet garni. Let it simmer.
- ♦ Once it's done, remove the bouquet garni and put the rest directly into the blender and blitz until smooth. Adjust the puree using nestle cream



- and butter to make it smoother
- ◆ Season with salt and pepper.
  - ◆ Strain the puree to be sure its smooth and no lumps.

### GNOCCHI WITH TOMATO SALSA

Potato	200 g
Egg	2 pcs
Flour	60 g
Parmesan cheese	40 g
Salt	5 g
Pepper	3 g
Tomato coulis	50 ml
Fresh Tomato	80 g
Garlic	2 cloves
Shallots	30 g
Basil chiffonade	2 g

#### Method

- ◆ Bake the potato at 180 °C until its cooked.
- ◆ Let it cool down, then peel and grate the potato.
- ◆ In a big mixing bowl, mix the potato, egg, flour, cheese, salt and pepper until it reaches like dough.
- ◆ Roll it and cut into small cubes and shape into gnocchi.
- ◆ Prepare a pot with water and salt, when it comes to boil add the gnocchi.
- ◆ When the gnocchi starts to float, take it from the water and set aside.
- ◆ In a separate pan, put olive oil and sauté shallots and garlic.
- ◆ Add the tomato coulis, and diced tomato.
- ◆ Once the salsa is cooked, add the gnocchi and basil chiffonade and season it.

### TOMATO TUILE

Oil	100 ml
Water	110 ml
Flour	30 gm
Buitoni Tomato coulis	1 tbsp

#### Method

- ◆ Mix all the ingredients until it becomes properly combined
- ◆ Preheat a non-stick pan
- ◆ Pour some of your batter in a non-stick pan and wait for it to dry up.
- ◆ Gently remove your tuile from the pan using scraper
- ◆ Let it cool
- ◆ Use it as a garnish

### ZUCCHINI NOODLES

Green zucchini	40 g
Yellow zucchini	40 g
Olive oil	10 ml
Parsley	8 g
Salt	pinch
Pepper	pinch

#### Method

- ◆ Slice the zucchini into finely julienne.
- ◆ Prepare a pan and add olive oil then toss the vegetables with parsley and season it.

### SHRIMP AND SWEET POTATO CROQUETTE

Shrimp	150 g
Sweet potato	80 g
Parmesan cheese	30 g
Garlic	2 cloves
Shallots	10 g
Thyme	5 g
Scallions	2 spring

Egg	2 pcs
Flour	for crumbing
Egg	for crumbing
Bread crumbs	for crumbing

#### Method

- ◆ Peel the shrimp and chop.
- ◆ Peel the sweet potato and grate it.
- ◆ In a mixing bowl, mix all the ingredients. Season with salt and pepper.
- ◆ Shape it into small ball.
- ◆ Dip croquets into egg, flour and the roll in bread crumbs to coat.
- ◆ Heat oil in a heavy skillet over medium heat.
- ◆ Fry croquets, turning occasionally until golden brown

### VEGETABLE GARDEN

Baby fennel	8 pcs
Nestle milk	200 ml
Water	200 ml
Salt	5 g
Pepper	3 g
Bouquet garni	1
Edible flower (garnish)	1 pack
Micro herbs (garnish)	1 pack
Carrots (garnish)	

#### Method

- ◆ Clean and cut the baby fennel.
- ◆ In a small pot, add the nestle milk and water and bouquet garni.
- ◆ Season with salt and pepper.
- ◆ Let it simmer and once the baby fennel is cook, let it cool down.
- ◆ Cut the baby fennel into desired shape.
- ◆ Shave the carrots and put into dehydrator.



## FOAMY FROZEN NESTLE KIT KAT

Nestle KitKat 50 gm

Espuma gas bulbs

### Method

- ◆ Melt the KitKat. Pour into the Espuma gas bulbs and use.

## BRAZIL LEMON PANACOTTA

Basil 10 leaves

Docello Panna Cotta 50gm

Milk 100ml

Cream 100ml

Lime zest 1/4 tsp

Lime juice a/r

### Method

- ◆ In a pot, boil the milk and cream together. Remove from heat, add the powder mix with hand then bring back to boil. Add the basil, lime zest and juice. Fill the moulds, and let it cool in a refrigerator for around an hour.

## CREME BRULEE

Docello creme brulee 50gm

Milk 100ml

Cream 100ml

### Method

- ◆ Bring to boil the mix of milk and cream then remove from heat. Add powder in to mix with your hand. Whip, then bring back to the boil. Remove from heat, fill the moulds and let it cool in a refrigerator for around an hour.

## CALAMANSI JELLY

Calamansi puree 100 ml

Gelatin leaves 1 pcs

### Method

- ◆ Heat the calamansi puree in a pot. After switching off the heat, add the gelatin. Fill in to the mould and let it cool in a refrigerator.

## RASPBERRY SORBET

Raspberry puree 250 g

Sugar 100 g

Base fruit 17 g

Water 125 g

Lemon juice 5g

### Method

- ◆ Mix the sugar and base together. In a pot, add the raspberry and water and bring to boil. Add the sugar to the base and whip. Switch off the

heat and add the lemon juice. Fill in a mould and freeze.

## SWISS ROLL / CHILI CHOCOLATE MOUSSE

Egg yolk 1 pc

Egg white 1 pc

Sugar (1) 15 gm

Sugar (2) 35 gm

Vanilla extract 1 tsp

Flour 40 gm

Corn flour 10 gm

### Method

- ◆ Sift flour and corn flour together. Whisk egg yolk, vanilla essence and sugar 1 with electric mixer until light and fluffy. Whisk egg white with electric mixer until medium firm peak add the sugar 2 little by little. Add little egg white to the egg yolk and fold together mix the rest of the egg white smooth with a spatula until creamy but still firm. Start folding together and add the flour continuously while folding mix until just compiled. Spread mixture to a half tray size baking paper. Bake it in an oven at 180°C for 5 to 6 minutes. After baking, turn the cake over in a rectangular sheet of baking paper add the filling (see below) and roll it. Then rest it in a fridge.

### Filling

- ◆ Docello chocolate mousse

◆ Milk

◆ Chili powder

### Method

- ◆ Put the appropriate amount of cold milk into a high bowl. Mix chocolate mousse powder with milk. Add little chili powder using a whip until a homogenous mixture has been obtained. Whip with mixer for 2 minutes at low speed and 5 minutes at high speed and let it cool down.

## NESTLE COCONUT POWDER TAPIOCA WITH LEMONGRASS

Maggi coconut powder 50gm

Tapioca 50gm

Water A/R

Stick of lemon grass 1 pc

Palm sugar

### Method

- ◆ Boil water in sauced pan with tapioca until soft drain and rinse with cold water set side. Add water with coconut powder and lemon grass with palm sugar to boil in another sauced pan add stirred tapioca and boil again. Reduce the heat and simmer uncovered until it thickens and reduced. Cool and pour in serving dishes.



# ICE CREAM MAN

From doing odd jobs in Indonesia to running the pastry show at the JW Marriott Marquis in Dubai, Chef **Rury Koswara** has traced a sweet journey of success. Here's another true life story that shows nothing is impossible...

Chef Rury Koswara doesn't know what the insides of a hospitality school looks like. You see, his bosses were his teachers, his baking utensils were his books, and every promotion was his mark sheet.

Today, the Indonesian-born chef enjoys the coveted position of Pastry Chef at the JW Marriott Marquis in Dubai, the tallest hotel in the world. He oversees the operations of nothing less than 13 restaurants and bars, events catering, 1,600 room service and executive lounge.

He's risen the ranks through hard work, starting out with a temporary job in a supermarket. You can't help but marvel at his story of sweet success. It's true – where there is a will, there is indeed a way.

Born in Jakarta, Chef Rury had never imagined that the pastry kitchen was his calling. There were no chefs in the family - his father was an executive in the private sector and his mother was a homemaker. A brother and three sisters completed the family.

Chef Rury's academic journey ended early. "I did not graduate. After finishing high school, I did a technical course and started looking for a job when I was



**Once I was told to make raspberry puree. I didn't even know what raspberry was!**

around 18," says the now 41-year-old chef.

It was 1994 and there were plenty of odd jobs available. The next two years were spent doing this and that on a contractual basis. Around 1996, the pipeline of odd jobs dried out. "A friend of mine asked me if I would like to work in a mid- to high-segment supermarket. There was a temporary position available in the bakery section." Chef Rury applied and got the job. Three months later, a one-week training won him a permanent position at the supermarket. "It was a proud moment for me. From doing odd jobs, I went to doing work I really enjoyed." A year went by before Chef Rury started thinking about what he wanted from his career. "I wondered if I should change jobs to find a workplace where I can learn a lot. The first thing I needed was English skills."

He took a three-month course and checked newspaper ads for vacancies. An ad from a five-star hotel stood out. "There were several jobs advertised but I did not know the difference between the Commis and Sous Chef positions. Commis III sounded right," he says and laughs. When Chef Rury headed to the hotel with a CV in hand – the Dharmawangsa Hotel under the Rosewood Group – he was overwhelmed by how big and plush it was. "The guard didn't let me go inside. I left my CV with him at the gate." Chef Rury hadn't expected a call-back. So, when his parents unexpectedly turned up at the supermarket to pass on the hotel's message, it was a pleasant surprise. "I went for the interview the next day but I still didn't expect to get the job. There were so many applicants at the interview and many had hotel management experience and diplomas. What chance did I stand?"

The recruiters didn't quite see it that way. Even before Chef Rury reached home, there was a call asking him to attend the second round of interview, which resulted in a job offer. "As soon as I finished the interview, the salary was negotiated and the contract was drawn. I went home with a good job."

His father was eagerly waiting outside



the house. "When he asked me how it went, I said 'not so good'. But my father caught me out. He said, 'You're smiling. That means you got the job.' We were all very happy." The salary at the hotel was four-five times what Chef Rury earned at the supermarket.

He worked at the Dharmawangsa Hotel for two years, learning painstakingly how to juggle flavours and make pastry. "I hadn't seen so many ingredients before. In supermarkets, it's just about the taste but at hotels, quality and presentation also matter. Once I was told to make raspberry puree. I didn't even know what raspberry was!"

In a year, an opportunity presented itself when a chef resigned and his position opened up. "The head chef was happy with my work and flexibility. I was promoted to demi chef de partie within two years."

Chef Rury's big career step came shortly after. A sous chef from Dharmawangsa hotel had moved to Dubai and asked him if he would consider moving. "I told him I had no money to pay the agents to take me to Dubai. He said all they needed was my CV and passport."

The job was in the pre-opening team of the Jumeirah Emirates Towers Hotel. The hiring managers came to Jakarta and an interview turned into an offer. "It was a commis III role and the salary was more or less the same. But it was an opportunity to work abroad. I took it."

When Chef Rury arrived in Dubai in 2000, the hospitality scene here was yet to pick up. "There were few hotels and so, there was a lot to do. In the two years that I worked at the Emirates Tower, I did catering for air show, horse races, royal weddings - I was working from 7 AM to 9 PM most of the times."

Around mid-2002, Chef Rury returned to the Rosewood fold with a job at The Globe restaurant in Al Faisaliah Hotel, Riyadh. "I joined as chef de partie and



worked there for one and a half years. Later in 2003, I moved back to Emirates Tower as chef de partie."

Many promotions followed. By the time Chef Rury left the hotel towards the end of 2008, he was assistant pastry chef. "Then, I joined The Edge fine dining restaurant at the Dubai International Financial Centre as pastry chef. At the time, it was a very popular place. Although it was a great concept restaurant, The Edge shut down eventually."

But Chef Rury left before that happened because The Atlantis, the Palm had an opportunity for him. "I joined the main production kitchen of The Atlantis in February 2010. There were 55 people in total and I had four sous chefs working under me." That stint also lasted two years, with a call from a chef from Emirates Towers turning into yet another career opportunity. The Jumeirah Creekside Hotel was opening near the Aviation Club. Chef Rury worked there until 2014 before returning to The Atlantis. Earlier this year, he moved to JW Marriott Marquis Hotel. "This is one

of the busiest hotels in the city and they needed someone with experience of running a big operation. We are a team of 37 in the pastry section. It's a strong and talented team."

The journey has been challenging but also deeply satisfying. "Other than running the operations and managing teams, I enjoy working with chocolate and plated desserts. Designing buffets is also a lot of fun."

Such hectic schedules must leave little time for family. How do his wife and his two daughters cope? "My wife understands because she has also worked in the hospitality industry. She worked at the Burj Al-Arab when we met in 2003. My family lives in Bali. My older daughter, Indira, is five years old and Ishana is one-and-a-half years old."

And what tickles this pastry chef's sweet tooth? "Ice cream! I absolutely love chocolate ice cream and eating out is incomplete without it."

Having his desserts and eating them too, Chef Rury lives right!

# BABA AU PINEAPPLE WITH EXOTIC VANILLA SYRUP

## BABA DOUGH MIXTURE

### Ingredients

Bread Flour	77.5 gm
Cake Flour	235 gm
Honey	6.5 gm
Caster Sugar	15 gm
Fresh Yeast	17 gm
Salt	7 gm
Orange zest	0.5 pc
Lemon Zest	0.5 pc
Mineral Water	35 ml
Eggs	275 gm
Soft Butter	94 gm

### Method

- ♦ Bring the flour, honey, sugar, salt, and mineral water with the fresh yeast and the eggs in the mixer bowl
- ♦ Mix all these ingredients with the palette on low speed for 2 minutes
- ♦ Add in the soft butter in the first two minutes
- ♦ Rest for 60 minutes

- ♦ Grease the savarin mould, pipe the mixtures and prove outside for about 45 minutes
- ♦ Cook at 180 C for 12 to 15 minutes
- ♦ Remove from the mould, and freeze it till needed
- ♦ Soak with warm baba syrup

## BABA SYRUP

### Ingredients

Water	1 ltr
Caster sugar	500 gm
Lemon zest	0.5 gm
Orange Zest	0.5 gm
Vanilla beans	3 pcs
Pineapple puree	100 gm

### Method

- ♦ In a pan, boil all the ingredients together

## EXOTIC VANILLA SYRUP

### Ingredients

Passion Fruit puree	200 gm
Mango puree	100 gm
Caster sugar	70 gm
Vanilla Bean/stick	2 pcs
Cinnamon stick	2 pcs
Cardamom seed	4 pcs
Star anise seed	3 pcs

## Method

- ♦ Boil all the ingredients together and strain.

## PINEAPPLE FRUIT CURD

### Ingredients

Fresh pineapple juice	400 gm
Egg yolk	120 gm
Eggs	150 gm
Caster sugar	120 gm
Unsalted Butter	150 gm

### Method

- ♦ Cook all ingredients except the butter to a small boil
- ♦ Cool the pineapple fruit curd on ice until 35-45 C
- ♦ Add the butter as emulsion (hand blender)
- ♦ Reserve in the fridge for a minimum of 3 hours until needed

## Assemble

- ♦ Soak baba with pineapple syrup, chill it
- ♦ Place baba at the centre of the plate or bowl
- ♦ Pipe pineapple curd atop the baba
- ♦ Cut pineapple in cubes and place on top of the baba
- ♦ Pour the exotic vanilla syrup on the side
- ♦ Quenelle whipped cream and serve



**STEP 1**

- ◆ Bring the flour, honey, sugar, salt, and mineral water with the fresh yeast and the eggs in the mixer bowl

**STEP 2**

- ◆ Add orange and lemon zest. Mix all these ingredients with the palette on low speed for 2 minutes

**STEP 3**

- ◆ DSCF0923.jpg
- ◆ Add soft butter for the first 2 minutes.

**STEP 4**

- ◆ Grease the savarin mould and pipe the mixtures, and prove outside for about 45 minutes
- ◆ Rest for 60 minutes

**STEP 5**

- ◆ Cook at 180°C for 12 to 15 minutes.
- ◆ Remove from the mould and freeze it until needed

**STEP 6**

- ◆ Mix all ingredients, passion fruit, mango pure, sugar, vanilla stick, cinnamon, star anise, and cardamom in a pan. Bring to boil and strain.

**STEP 7**

- ◆ Cook all ingredients except the butter to a small boil.
- ◆ Cool the pineapple fruit curd on ice until 35-45°C.

**STEP 8**

- ◆ Add the butter as emulsion (hand blender)
- ◆ Reserve in the fridge for a minimum of 3 hours until needed.

**STEP 9**

- ◆ Soak a baba into hot syrup let it absorb the syrup.

**STEP 10**

- ◆ Place baba in the centre of the plate or china bowl
- ◆ Pipe pineapple curd on top of the baba
- ◆ Cut pineapple in cubes and place atop the baba
- ◆ Pour vanilla syrup on the side
- ◆ Quenelle whipped cream and serve





# TWO OF A KIND

Chef **Buddhikaweera Siriwardana** and Chef **Laneesh KK** have little in common. The former is Sri Lankan and the latter is Indian. One is a pastry chef, the other specialises in the hot kitchen. The former is shy and humble and the latter is far from it. One worked his way up painstakingly, the other had the network to get a great start.

But they both hold a lot of promise. And they are both winners at the East Coast Salon Culinaire, held at the Miramar Al-Aqah Beach Resort at Fujairah last May.

Their tales may be different but the spirit is the same. Here's celebrating their success and their stories...



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## CHEF BUDDHIKAWEEERA SIRIWARDANA

**"Adversity introduces a man to himself"**

— *Thomas Edison*

Chef Buddhikaweera Siriwardana can vouch for that. A difficult childhood introduced him to the habit of working hard without expecting too much. With this winning attitude, he has traced a path from a quiet village in Sri Lanka to Dubai, the global hub of culinary activity.

The 34-year-old junior sous pastry chef is yet to reach his full potential but he's well on his way. At the East Coast Salon Culinaire, he won the 'Best Pastry Chef' award, impressing the

audience and the judges with his petit fours, cake decoration and desserts. He won silver medals in the live cake decoration and four-plated desserts round, taking a gold in the petit fours round. These wins are a result of years of hard work.

Chef Buddhika came face-to-face with adversity early on in life. "My father passed away when I was just six years old and we were four brothers. My mother was forced to work in a rubber company to take care of us. It was a difficult childhood," he recalls. His mother's strength kept the family going, a strength that Chef Buddhika has inherited.

"Two of my brothers joined the army and one worked as a barman. Growing

up, I had no particular ambition. I enjoyed cooking and my brother nudged me in that direction." So, Chef Buddhika obtained a diploma in pastry and bakery from the National Apprenticeship Board in Sri Lanka and started on his culinary career. "The hotel was called Sea Sand and I joined as commis III, working there for two years. Later, I briefly worked at the Hibiscus Hotel before joining the Blue Water Hotel, which turned out to be my training ground." At the Blue Water, Chef Buddhika trained under Chef Senawirathna, extensively learning the basics and techniques of pastry.

But his big break came in 2009, when a close friend helped him secure a job in Dubai at the Emaar Hospitality Group. "It was a whole new world for







**At competitions, it's the small things that count. Moving the dishes around carefully so the decoration is not disturbed, ensuring the chocolate doesn't melt and so on. But that comes with practice**

me - the ingredients, the techniques, the equipment. Things are a lot more advanced here than in Sri Lanka." Chef Buddhika made the most of the opportunity. For more than two years, he picked up the nuances of good cooking from his seniors, a training that would prove invaluable in the years ahead. Later in 2011, when Al Bustan Rotana Hotel offered him a position as the demi chef de partie in the pastry kitchen, he took it. In the next couple of years, he learnt to manage teams, control costs and work under pressure.

When another opportunity knocked on his door in 2014 – this time in the form of a chef de partie position at the Sheraton Mall of the Emirates Hotel – he did not hesitate to take it. "It was a huge property with 480 rooms. It was also where I participated heavily in culinary competitions. The executive pastry chef, Kapila Amarathunga, encouraged me to participate and hone my skills." The stint at the Sheraton Mall of the Emirates lasted nearly three years.

By the time Chef Buddhika joined Le Meridien Dubai Hotel, a five-star hotel with 580 rooms and 18 restaurants, he had climbed the ladder to junior sous pastry chef. "It's a very big operation and there is a lot of work to do. Even



though the pace is rather hectic, I enjoy it because what I do is fun."

Someday, Chef Buddhika hopes to be an executive pastry chef. He also dreams of representing his adopted country by being a member of the UAE culinary team.

It's not impossible. He has already worked with people who have made it to the team.

Chef Buddhika is determined to further sharpen his skills and find ways to deal with challenges that usually come up in competitions. "At competitions, it's the small things that count. Moving the dishes around carefully so the

decoration is not disturbed, ensuring the chocolate doesn't melt and so on. But that comes with practice." He enjoys making wedding cakes the most because "they are elaborate and they give you a chance to test your creativity".

Today, Chef Buddhika is in a position to enjoy the fruits of his hard work. "I have my mother to thank for that. She is my rock. She gave us her best and although she doesn't know much about my work, she is very proud of my every achievement."

His mother does know that Chef Buddhika's best is yet to come. We know it too!

## CHEF LANEESH KK

**Most chefs learn the art of cooking from their mothers. Chef Laneesh KK's story is a little different.**

Actually, a lot different. It was his armyman father that not only taught Chef Laneesh the importance of discipline but also lit the love of the culinary arts in him. "He would come home from his posting for holidays and cook up a storm. To date, I love eating the biryani that was my father's signature dish," laughs the 36-year-old chef.

Coincidentally, Chef Laneesh was a member of the team that set a world record for the biggest biryani event in 2009 at the Global Village in Dubai. How's that for a fitting tribute?

The senior chef de partie at the Radisson Blu Dubai Deira Creek won the 'Best Gastronomist' honour at the East Coast Salon Culinare, with silvers in the live cooking beef and chicken rounds, a gold in live sandwich and a bronze in the three-course meal. There's a lot more to come and Chef Laneesh is up to the challenge.

Born in a village called Kannur in the southern state of Kerala in India, Chef Laneesh loved hanging out with his father in the kitchen. "He used to be away a lot. I liked spending time with him whenever I had a chance." Perhaps this is why he ended up being the only chef in the family. "My brother is an engineer and my sister is a homemaker." Helping him decide on this career was also a relative who

owned a restaurant. A teenaged Chef Laneesh would help the relative in exchange for some pocket money. "I enjoyed the work immensely and it didn't hurt that I got some money to spend."

When it was time to get serious about his career, Chef Laneesh got busy obtaining a diploma in hotel management from an institute in Kannur. It was a three-year course than ended in 2003. Soon after, he got his first job as a kitchen helper at the Intercontinental Hotel in Dubai through an uncle who worked in the purchasing department of the five-star hotel. "That's when my real culinary education began. I trained in different sections and within two years, I was made commis II."



Working across the hotel, Chef Laneesh trained also at the Fish Market restaurant and a Thai restaurant. Then, he was moved to the banquet kitchen. In total, Chef Laneesh stayed at the Intercontinental for three years.

When he joined Radisson Blu Dubai Deira Creek as commis I in 2007, he hadn't realised many more opportunities were going to come his way. Within a year, he was promoted to demi chef, then chef de partie and then senior chef de partie. "I also participated in competitions. There are time pressures but here, Chef Uwe Micheel encourages us to do as much as we can to build our career and our skills."

His daily schedule is rather packed. Chef Laneesh checks the menu, trains staff, ensures that the food meets quality standards and wastage is minimised. He also manages ingredient purchase lists for the kitchen, hoping to leverage these valuable learnings to achieve his dream of being an executive chef.

As far as cooking is concerned, he is not partial to any particular ingredient or cuisine. "I like everything. That goes for my own palate too. I eat everything," he smiles.

What does he consider his greatest strength as a chef? "I can taste a dish and easily tell what is missing from it. That's why even other chefs ask me to taste their dishes and give feedback."

And what does his father have to say about his achievements? "He hadn't imagined I would get so far. My every win makes him happy."

Someday, Chef Laneesh will also be an inspiration to his son. And we hope to tell that story too.





June-July 2017 **Gulf Gourmet**

# DEFYING TRADITION

Two young men from the Indian sub-continent working at the JW Marriot Hotel Deira are the second team this month vying for the Golden Chefs Hat award

**T**he second team at this month's Nestle Professional Golden Chefs Hat Award challengers are the duo from JW Marriott Hotel. Dinesh and Ranga have created two superb dishes using ingredients supplied to them. Here are their stories and their creations.

## Chef Dinesh Kumar

This Demi Chef de Partie at JW Marriott Dubai is among the new crop of youngsters who have chosen the profession by falling in awe of celebrity chefs on TV. Fortunately for Chef Dinesh, he found the real-world lifestyle

of chefs even more exhilarating and loves every moment of it.

Born and raised in the north Indian state of Himachal Pradesh, he moved out of his hometown soon after schooling to make his own livelihood. A few years down the





Chef Dinesh Kumar

line he realised that his true passion – cooking – can also be a career by looking at celebrity chefs on television.

Already having moved to the capital city Delhi, he joined a string of small restaurants. A move that his parents were more than happy with. And four years of hard work later, he got his big break at Hotel The Grand in Delhi in 2012. As luck would have it, their Italian outlet won the best Italian restaurant award the following year.

That year also saw him get his first international job offer from JW Marriott Hotel in Dubai. I began as a trainee and now I am the Demi Chef De Partie at Cucina Italian restaurant.

Ask him about his future plans and he says, he wants “to become a celebrity chef on TV, just not like Gordon Ramsay though”. For this challenge, he created

a slow cooked beef cheek (Ossobuco style) and he thanks his senior chefs “for helping me think out of the box”.

### Chef Ranga Prahat

Ranga Prahat, 30, is also a demi chef de partie but working in the JW Marriott's pastry kitchen. What is surprising about his career choice is that like his colleague, he too did not start out to become a chef. He, in fact, worked as a barman at a nightclub in Colombo for six years. “I was always attracted to the kitchen. I knew a senior executive at the Radisson Blu in Abu Dhabi and through him managed to get a role as a kitchen steward with the pre-opening team.

“Cooking comes easy to me. I began cooking at home at age 12 because my parents were out working. After two years I moved to another pre-opening, this time the Ramada Jumeirah Dubai.” He spent two years here before moving

to Radisson Blu Deira, which he describes as “home” and the “the biggest learning experience” of his life thanks to Chef Uwe, Chef Dammika and Chef Sudo.

He moved to his current employer two and a half years ago and is loving his role in pastry more and more with each passing moment. He thanks his senior chefs “for pushing me to be more creative with my dishes”. For this challenge, he created a Raspberry Panacotta, Pineapple & Coconut Ice Cream with Kitkat Praline.

This December, Chef Ranga is planning to leave the JW Marriott for the pre-opening of another hotel. This is his own hotel in Sri Lanka which has been built with the support of his parents. “It is a 25-room boutique property and I am looking forward to being a decision-making part of its operational launch early 2018,” he says.



Chef Ranga Prahat



## SLOW COOKED BEEF CHEEK (OSSOBUCO STYLE)

Saffron potato gnocchi  
spinach and mushroom terrine  
(Serves 4)

### FOR THE SLOW COOKED BEEF CHEEK

Beef cheek	1200gm
Onion	100gm
Carrot	50gm
Celery	50gm
Garlic	3gm
Tomato pulp Buitoni	150gm
Beef stock powder Maggi	1gm
Bouquet garni	1no.
Demi-glace powder Chef	30gm
Lemon zest	10gm
Chopped parsley	10gm

### FOR THE POTATO GNOCCHI:

Potato flakes Maggi	100gm
Saffron	0.5gm
Plain flour	20gm
Egg yolk	1 no.
Water	QB

### FOR THE SPINACH AND MUSHROOM TERRINE:

Fresh baby spinach	150gm
Button mushroom	100gm
Butter	10gm
Onion finely chopped	3gm
Garlic finely chopped	3gm

### FOR THE TOMATO SAUCE:

Garlic	4gm
Bay leaves tomato pulp Buitoni	300gm
Onion	30gm
Carrot	30gm
Celery	15gm
Bay leaves	15gm
Chicken stock powder Maggi	1 No.

### FOR THE POTATO CHIPS:

Potato flakes Maggi	50gm
Water	QB
Full fat milk	QB

### PREPARATION AND COOKING

- ◆ In a deep pot, with a little oil, brown the meat trimmed from the fat and tied. Once browned, put it aside add the vegetable and the herbs on the pot and brown them, then add the meat a little of the broth, obtained diluting the powder with a little bit of water, and the tomato pulp. Then pour over with a lid and cook for about 3 hours on slow fire, checking every once in a while that the liquid does not shrink too much and also turn the meat over. Once cooked put aside the meat then filter the sauce and thicken it further by making it boil again and adding the demi-glace adjust the salt.
- ◆ Meanwhile in another pot prepare the tomato sauce by roasting the vegetables with a bit of extra virgin olive oil and with the aromas until the vegetables are soft, then add the tomato pulp and boil for 50 minutes at moderate heat. At this point with a whipping blender whisk well all over.
- ◆ For the dumplings color the water with the saffron and combine with the potato flakes until you get the consistency of a boiled mashed potato, then add the flour and egg yolk knead quickly and then take small amounts roll it over a fork making a slight pressure in the center thus obtaining the typical shape of the potato dumpling, cook in salty and boiling water until they come to the surface, drain and season.
- ◆ For the terrine, slice the mushrooms and fry them in a frying pan with little oil and garlic, then put them on a tray with absorbent paper so the liquids emitted by the mushroom will be absorbed.
- ◆ Skip the spinach with the onion and butter and, once cooked, drain them into a scoop, then form layers by alternating the two items, trimming them and baking for a few minutes in the oven.
- ◆ For potato chips dilute the potato flakes with milk and water in equal parts till obtain the consistency of a cream. Lay on a silicone mat and with the help of a spatula give a thickness of a few millimeters. Put it in a warm place but not hot to dry (It could be in the oven at a temperature of 60 degrees Celsius for a few hours).
- ◆ To finish slicing the meat in slices of the thickness of one centimeter, taking care to leave the shape initial.
- ◆ Place on the plate, top with its sauce and finish with the lemon zest and the parsley.
- ◆ You can arrange around the mushroom and spinach terrine, the dumplings, a little tomato sauce and chips than serve it.



## RASPBERRY PANACOTTA, PINEAPPLE & COCONUT ICE CREAM WITH KITKAT PRALINE

### NESTLE KITKAT PRALINE

Nestle KitKat Crumble	200gm
Milk chocolate	100gm
Praline paste	30gm
Oil	20gm

### PREPARATION AND COOKING

- ◆ Melt the milk chocolate
- ◆ Add praline and oil and 1 KitKat crumble to the melted chocolate
- ◆ Set the mixture on mold and rest until set

### RASPBERRY PANACOTTA

Raspberry puree	200gm
Docello Panna Cotta powder	200gm

Full cream milk	750gm
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### PREPARATION AND COOKING

- ◆ Heat pan and add full cream milk, cream raspberry puree
- ◆ Strain the mixture to pan and add panna cotta powder and cook
- ◆ Pour the mixture into tube to mold and set freeze

### CHOCOLATE GUAZE

Nestle condensed milk	120gm
Water	120gm
Sugar	100gm
Cocoa powder	40gm

### PREPARATION AND COOKING

- ◆ Boil water and sugar until 111C
- ◆ Add condensed milk and cocoa number after turn off the flame
- ◆ Oven the mixture reached (below 60°C Celsius) add the soaked gelatin and blend the mixture and strain

### DOCELLO CHOCOLATE MOUSSE

Semi whipped cream 35%	250gm
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Docello chocolate mousse powder	300gm
Full cream milk	550gm
Gelatin	30gm
Orange purée	100gm

### PREPARATION AND COOKING

- ◆ To the chilled full cream milk and add chocolate mousse powder
- ◆ Add whipping cream and gelatin to the mousse mixture
- ◆ Finished with orange puree
- ◆ Pour the mixture to the mold

### PINEAPPLE AND COCONUT ICE CREAM

Nestle coconut powder	300gm
Water	100gm
Full cream milk	200gm
Egg Yolk	2pieces
Vanilla pot	

### PREPARATION AND COOKING

- ◆ Boil the mixture of water and coconut powder
- ◆ Add vanilla pot
- ◆ Transfer the egg and put in the freezer
- ◆ One the mixture frozen, its ready to blend





## The Agile Kitchen of the FUTURE

Evolving technology, changing customer preferences, environment and labour behaviour are all contributing to a change in how a kitchen operates. What are the challenges facing the industry in designing the kitchen of the future?

It's the age of technological evolution. Artificial intelligence and digitalisation are changing the way we do everything. Can the kitchen stay immune? No way!

The kitchen of the future is agile, versatile, flexible and efficient. On May 20, experts from Worldchefs and Electrolux came together at the ICCA in Dubai for the 'Art & Science Seminar' to discuss the Agility of the Kitchen of the Future.

Why do kitchens need agility? Because

the industry is changing rapidly, in every aspect from customer demands to the nature of the workforce to the competition. This is where advanced technology comes into play, helping save time, energy and labour, believe industry experts.

The roundtable, headed by **Andy Cuthbert**, saw **Uwe Micheel**, Director of Kitchens, Radisson Blu Hotel Dubai Deira Creek; **Atim Suyatim**, Culinary Consultant; **Reif Othman**, Chief Culinary Officer, RAW Galadari Holdings; **Harald Oberender**, Director of Kitchens, Dubai

World Trade Centre; **Winfried Helmetag**, Executive Chef, Millennium Airport Hotel; **Dirk Haltenhof**, Resort Executive Chef, Madinat Jumeirah; and **Sunjeh Raja**, CEO, ICCA Dubai coming together to discuss some of the challenges the industry faces and the way forward.

### ON TECHNOLOGY

So, what will the kitchen of the future look like? Will it be completely automated, eliminating the need for humans? Or will there be push-button solutions for everyday chores and well-trained chefs to do the rest?

According to Chef Harald, the evolution will not end just with automation but it will also need trained hands to operate the equipment. "You have to think in terms of 10 years, not a couple of years. Who will be the people operating these machines? Today, everything is quickly moving to touchscreen systems. But is everyone comfortable with touchscreen? These are among the many questions we have to answer," he says.

In 30 years, equipment such as an automatic egg cooker to fry eggs or make omelettes or have your eggs runny, soft and so on will be commonplace, imagines Chef Harald.

Chef Andy illustrated the power of automating routine operations with an example. "We invested in a dishwashing system to wash and polish glasses and cutlery. It was a heavy investment but I would say it's the best investment I have made. When we do events with 4,000

or more guests, the number of glasses used easily goes up to 16,000. The dishwashing system saves us time and labour, leaving us free to give the guest a fantastic banqueting experience."

The Chef representing the equipment manufacturer believed that simplifying the operations of the kitchen is the first step towards improving efficiencies. In that context, the kitchen of the future needs to be compact and conscious of consumption. After all, expenditure is at the heart of any business and spending on technology must get adequate returns.

He said that Electrolux offered solutions such as Speedelight, Pressure braising pan and its Cook & Chill system to help chefs keep pace with the changes, minimising stress while still allowing them to produce great quality dishes.

The speed with which technology is

evolving brings the need to tap concepts in advance, otherwise there is the danger of them becoming obsolete before they show any results.

Training senior chefs in using newer technologies is a necessity - good cooking is also a function of a chef's comfort with the equipment used. Chef Uwe warns, "Today's generation is more comfortable with technology. But if I give my senior butcher a new equipment, he will quit. So, adopting newer gadgets is not enough if there are no takers for it."

#### ON MINIMISING WASTAGE

Talking about money, wastage in the kitchen is one of the big bugbears for the industry. The more the wastage, the higher the costs, not just of the ingredients but also of disposal. It begins with tracking how much waste comes out of a hotel or restaurant, says Chef Andy. That runs into thousands





of kilos daily. "Unlike environment-conscious countries like Germany, which segregate and recycle garbage, here everything goes into the landfill. The more the hotels, the more the waste that goes into the desert landfill."

While sharing his experience, Chef Uwe talks about a composting project he had started at his hotel. "We don't have a garden. So we had to first spend on composting our waste and then on hiring companies to take it away. Eventually, it turned unviable and we had to stop as we had to pay to have the ready compost taken away."

Although a bigger conversation is required to make the landscape recycle-friendly, hotels can do their bit by devising innovative methods to make the best use of ingredients. "Take a carrot for example: are there ways to use all of it for salads, desserts, main course, etc? How can portions be optimised? Can less sought-after cuts of meat be sold for a lower price and premium cuts at higher price? These require creativity," says one of the chefs.

### ON SUSTAINABILITY

All industries are under pressure to reduce their carbon footprints as climate change threatens to play havoc with



our lives going forward. The hospitality industry is also not unaware of the need to minimise its energy consumption. But that's not the job of only the architect. These days, chefs have to be aware of every aspect of the operation to achieve energy efficiency.

Cooling the kitchen is a big challenge for hotels. "Heat and noise are among the biggest problems in the kitchen. Putting a lot of equipment in there won't be enough. An ideal kitchen should be a comfortable experience for the chefs working there – which would be around 25 degrees Celsius. A good idea is to have automation that reuses the heat produced for other processes," says Chef Harald.

Chef Uwe also suggests encouragement

from local bodies. "Back home in Germany, I have solar panels in my home. The German government has given me a 20-year guarantee that it will buy the solar energy I produce. After the initial investment, now I actually earn money from that. It's a great incentive to go green," says the German-born chef.

Consulting a design specialist can play an important role in putting together an energy-efficient operation. The consultant usually has an overview of every aspect – from the storage to the dishwashing area to ventilation and kitchen operations – and is aware of best practices.

### ON THE CHANGING CUSTOMER

A big question in the hospitality industry is whether good food is enough for today's rapidly changing customer. Should the chef remain behind the scenes or should he reach out to the guest at every opportunity? Is it important to put a face to a chef? "These days, the younger generation is stuck to its smartphones. They don't even talk to the people they are having dinner with. So, in the next 30 years, they might even say – 'What do I care about the chef?'," says Chef Winfried.

Andy points to the death of the dress code culture in the hospitality industry. "You might have a guest walk through the lobby wearing a bikini, or another wearing an Armani t-shirt and Jimmy Choo shoes that cost 3,000 dollars or more. These people can afford to pay the





exorbitant room rate. They don't want to be told what to wear."

Chef Uwe recalls the days when no jacket and no tie meant no entry into a five-star event. "If mobile phones were not allowed inside, people just left them outside. Now those days are gone," he says.

With private islands coming up for high net worth individuals, spending power will be the driver of the customer culture ahead.

### ON MENU

Experts agree that the trend is more towards multicultural cuisine and fusion foods. Healthy foods are also gaining favour, with pressure on the industry to go beyond just salads in its healthier offerings. Flexibility is key here as fads come and go faster than hotels and restaurants can catch up. But consistency in taste and quality will never go out of style.

### ON INDUSTRY TALENT

Perhaps the biggest debate going on in the industry is the management of talent. The hospitality industry is expanding rapidly and cut-throat competition means a shortage of talent. Here, it's not just hiring but also training that needs to be optimised. Chef Uwe admits that training is a big challenge for the industry. "I do short trainings but it's true that there is not enough to do adequate training. We are no longer

allowed to get chefs to sign binding contracts in exchange for paying for their course," he says.

Sunjeeh Raja proposed longer internships and fast kitchens in schools to ready the workforce for the real world. Chef Uwe also rues the fact that many chefs who have passed out of hospitality schools in the past three years have to be pushed to upgrade their skills. "They lack initiative and that's disheartening."

Money and fancy designation being the drivers of today's career decisions is another problem. "Once a commis came to me and said he wanted to be a chef de partie. I told him he needs to change the way he works, else he will never be one. He got a job in Sharjah as chef de partie and four years later, he was the

executive pastry chef of a five-star hotel. As more and more hotels open, jumping jobs is no longer difficult and there is no pressure to upgrade your skills before moving up," Chef Uwe says.

Versatility is also a gap in today's workforce. It's not rare that a hand hired from, say a sushi restaurant, knows to make only sushi and nothing more. So, the onus of grooming chefs is on the hiring hotel. "As a workaround, I try to hire attitude, not knowledge. Those who have the right attitude will do well. But you can't always get the hiring right. Sometimes, you end up recruiting the wrong ones," Chef Uwe finishes.

Change may be the only constant but embracing it is not always easy. What can ease the pain is flexibility. The agile kitchen of the future is closer than you think!



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WORLD  
ASSOCIATION  
OF CHEFS  
SOCIETIES



**PLATINUM**



ساديا  
Sadia





**GOLD**



**SILVER**



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Chef KAC Prasad with the organising committee of the East Coast Salon Culinaire

## ‘This was the best year for East Coast Salon Culinaire’

Q&A with Chef KAC Prasad, Director of Culinary at Miramar Al Aqah Beach Resort, and the man leading the East Coast Salon Culinaire for six years

**2017 East Coast Salon Culinaire has been a tremendous success. Tell us more about it.**

As expected this was the best year for East Coast Salon Culinaire. The most important thing this year was we had the approval of WACS (WorldChefs). It is a privilege for our East Coast Salon to be recognized as world culinary event by the world body. This gives far more value to our event for the supporters, our judges and participants, and the organising committee.

Another major milestone for us this year was that Fujairah Tourism agreed to go hand in hand with us for this great event as partners. This brought the local authorities involvement for the

event. This was sweet success for us considering one of our main goals is to get the world to come taste the local cuisine, culture, and to explore Fujairah. We wanted a culinary event worth mentioning on the UAE event calendar.

This year we had the competition across two days but with more workshops, trainings and seminars for all the young chefs to gain knowledge and experience. We also organised, for the first time, a beach BBQ with lots of fun activities to all local and international judges, marshals, international teams, vendors & VIPs. This was a memorable experience.

Miramar Al Aqah yet again offered

over 130 rooms in the resort at very attractive rates to live and enjoy every moment.

This year we made some changes to the classes by adding new and relevant classes such as the live Arabian wedding feast (aimed at reducing food waste) and a live Sandwich class which increases live cooking to six classes this year apart from the one cocktail class.

**Who have been your support system towards making this event successful?**

I would like to thank our GM Mr. Ashraf Helmy and the Miramar management for their continuous support throughout these six years.

Also, special thanks to the ECG President Chef Uwe Micheel, ECG Chairman Andy Cuthbert for their visionary support and advice since we took baby steps for this event back in 2001.

Another round of thanks to the support of the organising committee for making this a prestigious event.

I am extremely glad that Chef Thomas Gugler, President, WorldChefs was part of this event.

#### Could you give us some numbers related to the participants this year?

This year we had 425 participants from 47 hotels both from within the UAE as well as countries from around the world on May 22-23, 2017.

As I mentioned earlier, this includes the President of WorldChefs (WACS) the umbrella body for over 105 national and regional chef associations. We had in total over 135 local and international judges, marshals and decision-making chefs.

Over 180 medals and 20 trophies were presented across 18 categories, the overall winner in the 6th edition for the 5th time was Miramar Al Aqah Beach Resort with a mammoth tally of 2830 points.

#### How different was the Salon last year compared to this year?

Last year too we had nearly 400



Chef Prasad with his trusted chef Nishanta

participants with international counters of Slovenia, Sri Lanka, KSA and Oman. 135 Executive chefs/Directors and senior chefs graced the event for marshalling, judging and supporting us.

We had marshals and judges (including 10 from around the world) bringing their experience with the local WACS-certified judges. It was an amazing 48 hours with intense sharing of knowledge, fun, experience and friendship. There were 18 mouth-watering classes, 17 culinary (including four live cooking classes) and one live cocktail class.

Miramar Al Aqah won the champions trophy and Le Meridien Al Aqah won the runner-up trophy. We had awards for Best Gastronomist, Best Pastry Chef, Best Artist, Best Hygiene and Best Arabic Chef. This was in addition to all the medal winners across 18 classes.

Another great achievement also the support and the interest of our corporate partners and vendors which continued this year. All the gold and platinum sponsors also received a special frame chef jacket celebrating our 5th year which was a memorable appreciation of token for them.

#### What is your message to chefs who missed participating this year.

Over the past 6 years we had tremendous trust and support from all our chef colleagues for this event. Every year our numbers have risen. This event is aimed and ensuring our young culinary talent and other young chefs to showcase their talents and the same time learn from one another. This year, we even reached out to all the small restaurants in the town so that they too can learn something from this great event.

## LIST OF WINNERS AT THE 6th EAST COAST SALON CULINAIRE 2017

CATEGORY	ESTABLISHMENT	
Highest medal tally (Winner)	Miramar Al Aqah Beach Resort	
Highest medal tally (Runner-up)	Radisson Blu Hotel Dubai Deira Creek	
Highest medal tally (2nd Runner-up)	Le Meriden Al Aqah	

CATEGORY	WINNING CHEF	ESTABLISHMENT
Best Gastronomist (Alen Thong Trophy)	Laneesh K. Kunnil	Radisson Blu Hotel Dubai Deira Creek
Best Pastry Chef	Buddhika Weerasiriwardhana	Le Meriden Dubai
Best Kitchen Artist	Thusitha Uduwage Don	Le Meriden Al Aqah Beach Resort
Best Arabic Chef	Feras Al Hamadi	Miramar Al Aqah Beach Resort
Best Bartender	Ni Luh Sri Apriani	Miramar Al Aqah Beach Resort



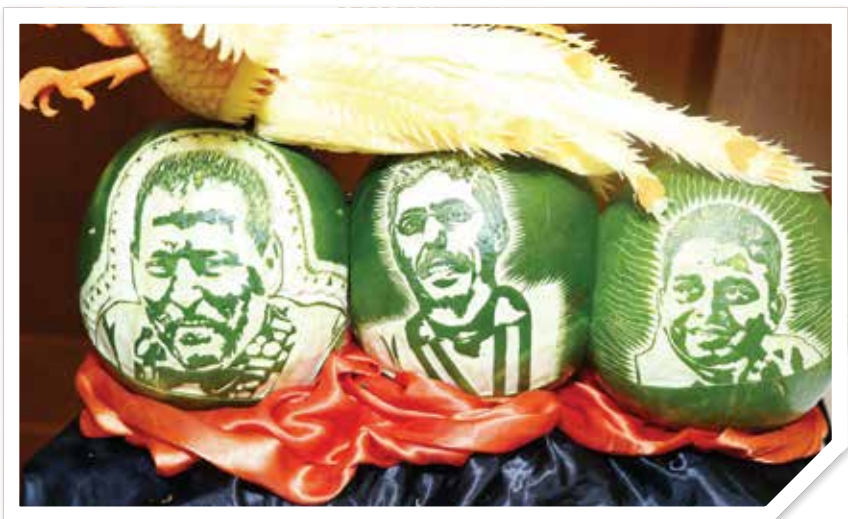
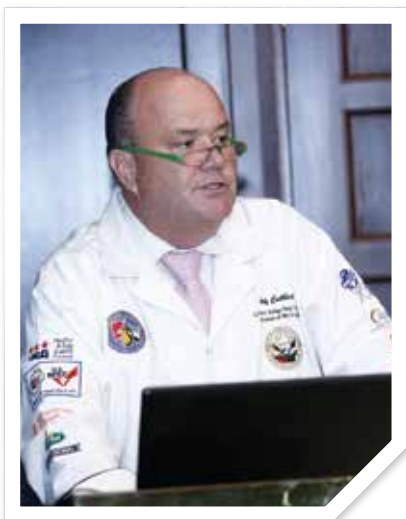
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## East Coast Salon a huge success

We bring you the latest images from last month's East Coast Salon Culinaire held at Miramar Al Aqah Beach Resort over two amazing days

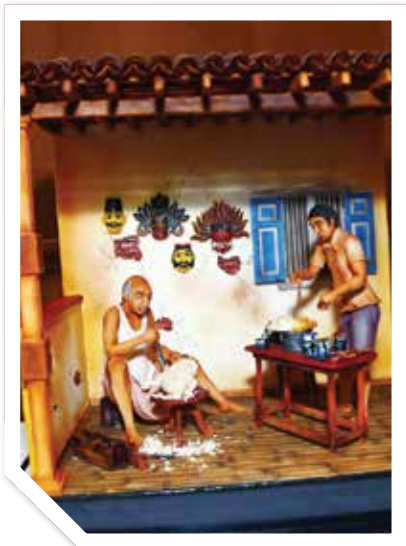








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## US Beef Competition

**C**hef Chamika Perera of Radisson Blu Hotel Dubai Deira Creek, who you must have seen earlier in this issue as the winner of the Nestle Professional Golden Chefs Hat Award, was adjudged the winner of the US Beef mini plated competition held last month.

The competitors had to create four main course plates with US Beef parts as the only protein. No Tenderloin, Rib eye or Striploin was allowed. The static display were to be glazed with Aspic. Main course had to be suitable for a 3-course meal for restaurant service.

The competition was held at Radisson Blu Hotel Dubai Deira Creek and the prize distribution awards was followed by a cocktail party.



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## The Guild Meet

Last month's Guild meeting was held at the Radisson Blu Hotel Dubai Deira Creek and was hosted by Chef Diyan De Silva and his team. The monthly networking event saw close to 100 industry professionals come together. Chefs discussed various events that took place and the events that were being organised in the near future. The event also saw the winners of the ongoing Nestle Professional Golden Chef's Hat Award being announced. Chef Chamika and Chef Girle from the host hotel won the top prize from the UAE. The meeting was followed by a cocktail event by US Beef who had organised a mini plated event earlier in the day.





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Sara Nasreddine, Brand Manager (Food) and Jagath Wedage, Food Business Manager, Nestlé Professional





## Chamika is third time lucky this month

**A**s surreal as it sounds, this is the third article in this month's issue of *Gulf Gourmet* that sees Chef Chamika Perera as a culinary competition winner. In addition to winning the Nestle Professional Golden Chef Hat Award (UAE) and US Beef Mini Plated Competition, he has also won the La Chaine des Rotisseurs Competition (UAE). He will be flying to Frankfurt, Germany in September for the Chaine finals.

In second place came Aprian Herlambang from Atlantis the Palm and the third spot was clinched by Ali Salleh from the W Dubai Al Habtoor Hotel.

This year 13 chefs took part in the 3rd UAE La Chaine des Rotisseurs Competition. Hostel last month by ICCA Dubai, the chefs had to cook using



a mystery black box competition put together by Daniel Hiltbrunner.

Chefs were given 30 minutes for menu writing before cooking was allowed. The mystery box sponsored by Barakat Quality

Plus, Mitras International Trading, and Elfab included chicken quarters, chicken liver, king prawns, Asian sea bass, baby leek, tarragon, yams, risotto pasta, golden beetroot, raspberries, mangos, star anise and white chocolate.



Judges kept an eye on the chefs' cooking skills, product use, wastage, hygiene and work flow. The tasting judges marked every dish based on presentation, flavour and taste.

The competition for Chaine UAE was organised by Chef Uwe Micheel, Director of Kitchens at Radisson Blu Hotel Dubai Deira Creek, President of the Emirates Chefs Guild and Conseiller Culinaire of the Chaine in the UAE, and Chef Daniel Hiltbrunner Conseiller Culinaire Honoraire from ICCA.



# newmembers



Malika Khalfallah – Key Account Manager receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.

**Del Monte Fresh Produce Company** is one of the world's leading vertically integrated producers, marketers and distributors of high-quality fresh and fresh-cut fruit and vegetables, as well as a leading producer and distributor of prepared fruit and vegetables, juices, beverages, snacks, and desserts in Europe, the Middle East and Africa. Del Monte Fresh Produce Company markets its fresh products worldwide under the Del Monte® brand, a symbol of product quality, freshness and reliability since 1892.

2017 is a special year for Del Monte



as we are celebrating our 125-year anniversary. We have come a long way, focusing always on quality, product innovation & Freshness. During all those years, Del Monte kept its promise serving a meaningful cause: the health of its consumers by providing nutritious,

convenient & affordable fresh products.

After many years of being present in the Middle East, Del Monte opened in 2007 its Regional Headquarter in Dubai, fortifying the proximity with its consumers and partners.

Del Monte in the MENA region is the successful combination of the expertise of a 125-year multinational along with the local presence and understanding of the market. Our strategy remains firm on diversifying our product offering and expanding geographically.



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Gourmet Classic's Managing Director, Angus l'Anson receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.

**Gourmet Classic** are the experts and market leaders in cooking condiments for use in the kitchen. Operating since 1998, we have grown year-on-year and, as market leaders, we supply 90% of the Food Service industry in the UK. We also supply the biggest buying groups in the UK with 'own-label' products.

Gourmet Classic's expertise in reduced alcohol products is so advanced that we can produce an alcohol free product less than 0.1% ABV, which equals any cooking wine in the world. We ensure all our products have been created with the Chef in mind and we retain top quality by using nothing but the very best ingredients.

Watch us in live action, in our new multi-million pound premises in Ringwood, Hampshire, UK – stream us



on-line at our website: [gourmetclassic.com](http://gourmetclassic.com), Richmond Enterprises represents Gourmet Classic in the Middle East.

#### HALAL COOKING CONDIMENTS

Gourmet Classic is proud to introduce two new condiments:

Cooking Airen Blanco and Cooking Tempranillo

Cooking Airen Blanco and Tempranillo are produced to the highest standard

and are recognised as containing less than 0.1% ABV. They are created from some of Spain's finest single grapes. Airen Blanco is used in the production of the finest Spanish Blanc de Blanc sparkling exports and Tempranillo is the dominant grape in Spain's most famous red – Rioja.

These condiments offer consistent high quality and great value, and complement any signature dish by adding value to your menu when named.

Cooking Airen Blanco and Tempranillo are sold in the United Arab Emirates and countries that do not acknowledge alcohol relief from Customs & Excise. As well as for religiously sensitive restaurants and hotels, these products are suitable for Colleges, Prison Service and Oil Rigs.



**Soheil Majd, Director – MEH GCC FZCO receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.**

**MEH GCC FZCO** Is a leading International General Trading Company with 45 years of experience in the Food Industry with focuses on Ingredients and Consumer Products, as for

Fresh Dairy products, Natural and Processed Cheese, Yoghurt, Yoghurt Drinks, Dairy Dessert, Milk Powders, Butter, Ice Creams, Fresh cream, Processed Meat (cold cuts and sausages), Frozen Meals, Drinks & Beverages, Frozen fruits and vegetable, Sauces, Chocolate. (Almost 1,800 sku's)

Our resources financial and human; are fully dedicated in attaining High Quality, Healthy and Affordable Range of Products for Consumers across the Globe.

Our Food Service Division provides HORECA - Hotels, Restaurants, Coffee



Shops, and Catering Companies; their major food requirements with intuitive punctual mode. Our Research and Development team scan the HORECA market to Maintain and Amilorate the Quality in accordance to the Standard Norms of the Market and The Consumer Requirements.

Our Reputable and Professional Head Chefs, call for all products to pass the "Panel Test."

They monitor with scrutiny and

determine the eligibility of the products for Receiving

"The Head Chef Validation".

Our logistic teams; equipped with modern Logistic Systems warrant "Punctual Timing of Supplies" from Warehouses to the End Consumers. A 24/7 Service for the Region is provided

Keeping Conditions are the safeguards to ensure the Standard Norms of the Quality. Thus "Cold Chain" has to be monitored with severity which our Company attains it through Temperature Controlled Warehouses, Vans, Trucks and a fully dedicated Professional Logistic Team.

Our objective is solely on "Quality Products and Consumer Satisfaction".



Rabih Al Aaraj, Export Department, Business Development Manager And Application Chef, Middle East and North Africa and Elias Rached, Export Department, Regional Director, Sales Middle East and Africa receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Mischeel.

**MKN Germany** – professional cooking technology made in Germany. 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 m<sup>2</sup> 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 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.





**Simon Parke-Davis, Managing Director receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.**

**RATIONAL** is the worldwide market and technology leader in thermal preparation of food for commercial catering and haute cuisine, with a 54 % world market share. In 1976 RATIONAL invented the first combi-steamer which fundamentally changed the way large-scale and professional kitchens operate. The units are still manufactured in Germany and over 70,000 are manufactured per year.

Today more than 600.000 RATIONAL combi-steamers are in use worldwide, this means practically every second unit installed is made by RATIONAL. Approximately 120 million meals are produced with RATIONAL units every day.

We set a new standard in 2016

with the introduction of the new SelfCookingCenter®, which once again significantly increases customer benefit. This is the result of 40 years of research into cooking at RATIONAL. With even more intelligent cooking processes, even greater conservation of resources and even greater ease of operation, it meets the needs of international cuisine in the most optimal way. In addition, we introduced the first professional compact appliance with a fresh steam generator onto the market in the form of the SelfCookingCenter® XS. Despite

its extremely small dimensions, it delivers the full RATIONAL performance and possesses the same cooking intelligence. Another innovation is the VarioCooking Center® 112L, which fills a gap in the existing range and meets our customers' wish for a powerful, space-saving multifunctional model with 50-litre capacity that can be installed without the need for conversion work. Our appliances are able to deal with practically all cooking processes. They can grill, steam, gratinate, bake, proof, roast, braise, simmer, stew, poach, blanch, deep-fry, cook at low temperatures and much more. Because of this they are able to replace virtually all conventional cooking equipment in the professional kitchens of the world.



Reji Thomas (Sales Executive - Foodservice), Himanshu Kothari (Head of Foodservice), and Joel Dcoutho (Sales Executive – Foodservice) receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.

**Gyma Food Industries** was formed in 1992 and is one of the prominent and celebrated names in the UAE food industry. Gyma has built its reputation with a strong presence in the local Retail, Souk and HoReCa market as well as a wide export domain in the region.

In 2012, Bayara has been chosen as the new Arabic trademark of Gyma Food Industries. Bayara, a Arabic word meaning 'orchard or plantation', brings its natural ingredients from around the world to every table, building relationships with families through the love of genuine good food flavored with life.

Encouraging modern mums to nurture the traditional family values of cooking, eating and enjoying time together, with good value, quality, integrity and innovation.

Bayara is a starter for delicious food and happy moments, loved and cherished by all the family.

Bayara has more than 1,400 products in its portfolio and is continuously striving for the development of new



ranges and categories based on the market requirement. Products are cleaned, processed, grounded, roasted, flavored, graded and packed in our state of the art factory.

Bayara has been able to successfully build on the expertise and heritage of Gyma Food Industries, in manufacturing and distributing FMCG products across the Middle East and North Africa region.

Today, inspired by our corporate values, ethics, people and enthusiasm, we strive to provide the very best, by manifesting wellness in our consumer's lives. Our performance is well-balanced between social and financial perspectives, as we continue to be involved in social and environmental

responsibility. This is guided by our strong corporate ethics of having a deep respect towards the world we live in. We also link our success to the prosperity of the communities who live around us. One of our strong commitment for the future is to reduce waste and carbon footprint. Hence, we drive our efforts towards responsible sourcing of our raw materials, while our manufacturing and production processes assure proper waste recycling methods.

The success of our company is due to the harmonious enthusiasm of our team, the trust from our partners and the love for our customers.

Our effort in prosperity of our communities is also harnessed within our company through substantial investment on skillful training programs for our employees, provided at Bayara Academy. Our core values continuously encourages us to invest in our 'People of Tomorrow' programme, where employees are trained on product knowledge, communication and leadership skills in dynamic business scenarios.



## 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





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# Chef please take a **Walkabout In Life**

If you have not read the book *Kitchen Confidential: Adventures in the Culinary Underbelly* by Anthony Bourdain then I strongly recommend you do so.



Apart from being one of the most influential chefs in the world, Anthony Bourdain is a traveller. His quote says it all "Travel changes you. As you move through this life and this world you change things slightly, you leave marks behind, however small. And in return, life—and travel—leaves marks on you."

In fact if you look at the likes of Chefs Cameron Stauch, Simon Orviss or Eddie Huang they are known for travelling in the search for culinary delights.

I personally define this as "walkabout". There are several meanings to this, some being:

- A short period of wandering bush life engaged in by an Australian aborigine as an occasional interruption of regular work
- Something of a journey
- An informal stroll among a crowd conducted by an important visitor

In other words, if you are a chef, it's time you travel to master your art in the culinary world. It is time for you to take a "walkabout".

I prefer to think of a "walkabout" as

travelling to open your mind and expand your thoughts to different cultures, languages, foods, religions, traditions and much more. It allows you to grow from the inside out thus teaching you to manage and handle yourself more effectively in the hectic world we live in.

Throughout the years I have been very fortunate and privileged to travel extensively to many parts of the world. In my years in the UK, I travelled up and down the country numerous times. Also, I have gone to places such as Congo and Afghanistan at one extreme.

On the other end, I have visited places such as Australia, America, Switzerland, Ireland, Scotland, France, Italy and Spain and who can forget the paradise island of Barbados. I have lived for several years in India. Being in the UAE has allowed given me immense pleasure to visit countries such as Singapore, Malaysia, Thailand, Philippines, Hong Kong and Vietnam. Then within the Middle East, I have visited most of the Arab countries in the Gulf region.

I still have so many countries to visit. I would strongly recommend every person to get out and explore the world. Travelling simply develops you as an individual and has many positive influences to your whole life. In simple terms it allows you to:

1. Expand your creative and innovative skills, especially when you are in a foreign land away from the usual environment of life
  2. Experience things that develop your communications skills, appreciate other languages, adapt to different types of food and people personalities
  3. Evolve in compassion, in others words, expand your comfort zone that in essence allows you to see different perspectives of the world and be in harmony with them
  4. Relax, a perfect way to unwind yourself and switch yourself off from the mundane day to day living in a box
  5. Discover, reflect and develop your "why", in simple terms the purpose of your life, what is that you want to do while being on planet earth
- Enjoy your journey in life, travel or shall I say "Chef, it's your time for a walkabout in life".

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