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THE MAGAZINE CHEFS LOVE TO READ

volume 13, issue 7



GLORY THROUGH STRUGGLE

EAST COAST SALON CULINAIRE BRINGS TO LIGHT NEW STARS. EGYPT'S **AHMED MOHAMED HUSSEIN** IS BEST ARABIC CHEF AND SRI LANKA'S **KELUM SANDARUWAN SILVA** IS BEST PASTRY CHEF

BREWING STRONG

Radisson Blu's **Dammika Herath** wins special recognition at Global Pastry Chefs Challenge



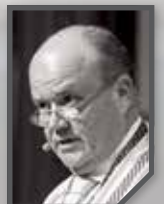
BRAND-NEW COMPETITION

ECG President **Uwe Micheel** to lead judging panel at 'Chefs Table', UAE's latest culinary challenge



CONGRESS IN MALAYSIA

All the images from the WorldChefs Congress held in Kuala Lumpur last month



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president's station

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Dear fellow chefs, ladies and gentlemen,

Welcome to the August-September issue of our Gulf Gourmet.

I hope you had – or are still having – a great summer break and were able to spend quality time with family and friends.

We had a busy July with the successful Annual General Meeting on July 2 and a good network meeting with our partners soon after.

The mini-plated competition hosted by USPEEC was of a very high standard showcasing some beautiful plates. The day ended on a high with the awards and cocktails event by our partner, the US Poultry team.

Our team then went in full force to Kuala Lumpur to attend the WorldChefs Congress 2018. With family members we ended up well over 60 in strength. We had a great Congress, with the Malaysian team making WorldChefs proud.

The Congress was so well organized from start to finish. Planned and structured perfectly in advance. A big mabrouk to our very own Congress Director Andy Cuthbert and the whole organizing team for pulling off this Herculean task.

“Well done team and thank you on behalf of the Middle East and Africa team.”

From the UAE, Chef Mohammad Raees and Chef Dammika Herath kept our pride at the Global Chefs finale and Global Pastry Chefs finale respectively. Congratulations and well done to the two chefs and their assistants.

We also had a very good Middle East and Africa (MEA) Continental Directors meeting before the Congress started. Our MEA team is getting stronger, which is great. We must grow further by supporting our neighbors in joining the WorldChefs family.

At the WorldChefs level, we had two



board meetings chaired by President Thomas Gugler. First with the outgoing board, and the day after the Congress with the new board. We have four new Continental Directors joining us. Welcome Alan Hostert, Mauricio Armendaris, Neil Abrahams, and Neil Thomson.

Moving on, right after summer we begin with a new competition, 'Chefs Table'. The ECG has partnered with DMG to support the event at the hotel show held during September 16-19 at the DWTC. This is a WorldChefs approved event with nine hotel teams competing over 3 days for the Chefs Table trophy. Teams have been invited.

In the meantime, our junior and senior teams are training in full swing for the Culinary World Cup to be held in Luxembourg this November. We will be travelling with pastry chefs and artists as individual competitors and both senior and Junior Teams.

On September 9 we have a US Egg Board seminar followed by a mini-plated competition the following day. There will

be two separate classes for sweet and savoury. Participants stand to receive certificates, trophies and cash prizes.

Please visit www.gulfgourmet.net to browse through previous issues of this magazine. Visit www.emiratesculinaryguild.net to see latest happenings on the events calendar. And visit www.facebook.com/wacsyoungchefs for young chefs to be 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 check all our supporters.

Thank you to Chef Diyan Manjula De Silva and the Radisson Blu Hotel DDC team for hosting the July meeting.

Culinary Regards,
Uwe Micheel
*President of Emirates Culinary Guild
Director of Kitchens
Radisson Blu Hotel Dubai Deira Creek*

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LET THE FLAVOUR SINK IN **WITH THE** SHIN

Nothing beats a perfectly slow cooked Australian beef shin for ultimate comfort food, the Italian classic, Osso Buco being a perfect example. The more time you take with beef shin, the better the result. Every country in the world prides itself on its own version of a rich, comforting stew and nearly every single one suits Australian beef shin down to the ground. The full picture may paint Australian beef shin as large and in charge, but when you break it down, there is limitless potential.



Beef Shin

Australian beef shin, also known as the beef shank, is taken from the lower leg (hindquarter or forequarter). The shin is a working muscle with a high degree of connective tissue, which breaks down through slow cooking.

Common cooking methods:



Braising



Stewing



Slow Cooking

Preparing the Cut

Australian beef shin is prepared from a forequarter or hindquarter leg. The foreleg is removed by a cut following the brisket removal line from the forequarter. The hindquarter leg is removed by cutting through the stifle joint and removing the tibia tarsal bones, including the surrounding muscle groups. Cutting Australian beef shin across the bone into disks produces Osso Buco and boned out meat from the shin is known as gravy beef.

Hot Tip

Well suited to stewing, slow cooking and braising, the beef shin takes all the aromatic flavours. Braise Australian beef shin slowly in a flavourful stock or sauce and once falling apart, remove and shred. Reduce the sauce or stock and return the shredded shin. Serve on a crusty bread roll or soft taco with a fresh, vinegary salad or pickles.



Tuscan beef stew

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editor'snote

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It's coming to Abu Dhabi! That's right. WorldChefs Congress 2022 will be held in the UAE capital and that's a big deal given how well the government worked to influence decision makers from around the world to vote for us. Grapevine has it that Sydney, Australia, our closest competitor, was edged out by a slim margin. More details in our next month's issue. Watch out for it.

I wasn't there at the WorldChefs Congress this year in Kuala Lumpur, but from what I hear, the event flow was so smooth from start to finish, you had to be there to believe it. Our very own Andy Cuthbert – Chairman of the Emirates Culinary Guild – was the Chairman of the event working in association with the Chefs Association of Malaysia (CAM) and the local Malaysian authorities.

We bring you the widest coverage of the WorldChefs Congress 2018 in this magazine. Enjoy the spread starting page 44.

Congratulations to Dammika Herath, Pastry Chef at Radisson Blu Dubai Deira Creek, for bringing home the honours of the best tea inspired dessert at the Global Pastry Chef Challenge held during the WorldChefs Congress. Winning anything while competing alongside the world's best is commendable.

In this issue we also bring you, local culinary news and interviews with some of our rising chef talent. Plus, competition recipes from young chefs wanting to win an all-expenses paid trip to Singapore next year. You too could be featured. Just check out the advert on page 2 or more details.

This is also a great time to introduce



new products to our chefs and our biggest advertisers including Nestle Professional, Unilever Food Solutions, and Meat Livestock Australia, have announcements to make through this platform.

Our influence working with senior and junior chefs is now so well entrenched in the minds of the industry that we are now the official chefs magazine at all the top HORECA events in the country. Next month, we support GulfHost as their official chefs magazine.

However, more important is our commitment to young chefs as the official mouthpiece for the ECG. We look to keep bringing you more of the hidden gems doing wonders within the four walls of professional kitchens.

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

Aquin George
Editor

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August-September 2018 **Gulf Gourmet**

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newsbites

WorldChefs launches WORLDCHEFS Academy!

WORLDCHEFS Academy was officially launched by the World Chefs Association of Chefs Societies (WORLDCHEFS) at its 38th Biennial Congress, held in Kuala Lumpur, Malaysia, in July.

The online portal and mobile app were established to offer culinary education to aspiring students that may not have the means, mobility or flexibility to attend full-time culinary school. It is free of charge and open to anyone, no matter what background or current skills-level.

The curriculum covers the basics of culinary professionalism, food service operations, culinary theory, food hygiene and sanitation, basic cooking, and culinary nutrition.

The program can be followed either as a complete curriculum or individual lessons can be used to compliment other existing courses or to provide the theoretical component to an in-service, kitchen apprenticeship. The online portal is currently in ENGLISH only. Other languages will be added soon to offer access to people from all over the world who want to expand their culinary knowledge and work in this industry.

Students can learn through the web-based platform or via the mobile app which offers an offline study mode. They will be able to complete the total course free of charge. By connecting to the internet when it is available they will be able to download the course that they are enrolled in via the mobile app and study at any time, with or without internet. They then simply need to go back online when ready to complete the final assessment.



WORLDCHEFS
Academy

"For us at WORLDCHEFS, it is important to give aspiring individuals in this industry the opportunity for a proper, well researched and developed learning system. And proper learning means from a-to-z, ensuring that this opportunity is available all over the world, allowing them to travel and really build on their career, from scratch" stated, WORLDCHEFS President Thomas Gugler.

Upon completion of its first course for the pre-commis chef, participants will have learnt the theory required to complete an online assessment and receive their WORLDCHEFS pre-commis chef certificate and badge – an important first step for anyone looking to apply for employment in a professional kitchen. The Program links to the Worldchefs Certification and is intended to be the first step on the culinary career path.

The Nestlé Pro Gastronomica Foundation, which has been promoting culinary education in emerging and developing economies for over 25 years,

funded the development of the Worldchefs Academy for young people that want to join the culinary profession. Through their generosity, a partnership with Nestlé Professional www.nestleprofessional.com was formed in consultation with a global faculty of WORLDCHEFS Academy Development advisors. This new online learning portal, the first of its kind, will open a channel of learning and communication for those looking to establish a career in a professional kitchen.

Rochelle Schaetzl, Business Capability Development Manager, Nestlé Professional stated, "Worldchefs Academy will make it possible for any person, anywhere in the world, that wants to enter the culinary industry, to get a solid professional foundation and apply for their first culinary job with more ease."

WORLDCHEFS Academy is available now for download on both the App Store and Google Play, and can be found at www.worldchefsacademy.com

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هذا المنشور يعكس آراء وجهات نظر كاتبه فقط وهو المسؤول الوحيد عن محتواه. المفوضية الأوروبية ليست مسؤولة عن أي استخدام للمعلومات الواردة فيه.



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Chef Cesar celebrates 10 years with Gordon Ramsay

To celebrate ten years since Chef de Cuisine, Cesar Bartolini began his gastronomic journey with the legendary Chef Gordon Ramsay, Bread Street Kitchen in Dubai is serving delicious daily specials from their past until September 12.

This includes the potted salt beef with wholegrain mustard, piccalilli and lavosh, a favourite across all of Gordon's restaurants globally, as well as the steamed seabass and lobster, served with courgette, smoke garlic mash and

lobster jus, which was created during Chef Cesar's time at Gordon's famous Plane Food at Heathrow Airport.

Their culinary friendship began when Chef Cesar joined Foxtrot Oscar as Sous Chef in 2008. The following year Chef Cesar moved to Plane Food at Heathrow Airport, quickly earning the title as Head Chef. It came as no surprise when Gordon asked his right-hand man to join Bread Street Kitchen at Atlantis, The Palm in 2015, to prepare the team for the grand opening.

Candice Walker appointed as Chef de Cuisine at Media One

Media One welcomed Australian Candice Walker to the team as Chef de Cuisine looking after the Qwerty and caféM kitchens and culinary teams.

Candice joined Media One from the Bull & Roo group having worked with Sum of Us, Common Grounds and Brunswick. A keen chef from an early age, Candice started her culinary career at the age of 14 working in cafés in her home town of Mornington Peninsula, Australia. After high school she attended a 3-year programme at the William Angliss Institute in Melbourne. Following her graduation from the institute she led culinary teams at various restaurants in Melbourne including The European and Kir's Wine Bar before moving to Dubai in 2016.

"I chose Media One because of the relaxed and laid-back vibe of the hotel and team," said Candice. "I love the idea of a fun, independent property with the freedom to adapt and change the menu as we get new ideas. So far the team has been incredibly enthusiastic and welcoming and I look forward to working with them."



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سلامة المواد الغذائية المنتجة شكلت وتشكل دوما الأولوية

تعاونية مزارعي الخوخ (الدراق) في منطقة إيماثيا، التي تشارك في تنفيذ هذا البرنامج، تقوم بإجراء فحوصات وإجراءات تدقيقية في مختبراتها الخاصة وذلك لضمان سلامة وجودة المنتجات المباعة

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SEAFOOD KING



This Black Pepper Crab is one of the signature dishes at Kim's Singapore Seafood, which opened in Dubai at the Al Seef promenade. The outlet brings to Dubai a culinary institution of Singapore which has been a go-to for residents and visitors alike for over 60 years.

Dubai's New Culinary Competition

A new competition called Chefs Table is taking place during the Hotel Show from September 16-18 and will see nine top hotel chefs and respective teams from the Middle East battling it out to offer exceptional guest experience and great taste all while adhering to a stringent set of rules.

Hotels already confirmed for the Challenge are The St. Regis Abu Dhabi, Ajman Saray, Miramar Al Aqah Beach Resort, JW Marriott Marquis Hotel Dubai and Radisson Blu Hotel, Dubai Deira Creek.

In the timed cooking competition, the ingredients won't be revealed until the countdown clock starts ticking. The nine competing teams will be judged on hygiene, kitchen skills, creativity in putting the ingredients together, cooking skills, and of course taste.

This exciting Challenge will be judged by a panel of four expert Chefs led by Chef Uwe Micheel, President of the Emirates Culinary Guild. Explaining the details of the contest, Chef Uwe said, "This is a Challenge designed for the competing teams to showcase what a diner can experience from the moment he or she steps into the hotel. So one barman, two service members, and three guys in the kitchen. The team should include one young chef and young waiter. This is to ensure the development of the young staff."

Talking about the food sector and evolved cooking talent in the UAE, Chef Uwe said, "We now have chefs from all over the world in the UAE. This diversity is not available in many countries. 20 years ago, the norm was to scope out the restaurant scene and food trends



in Paris, London and Singapore before starting an outlet in the UAE. Today, the country's diverse and palatable food scene serves as a reference point for food hubs from around the world".

Banks joins JRG Dubai

Emma Banks has assumed the position of Managing Director at JRG Dubai – a home-grown restaurant management company, part of Dubai Holding.

The British national assumes the position after consolidating JRG Dubai's portfolio of 23-plus venues and international franchises since being named General Manager in 2015. She has now been tasked with steering the group's ongoing expansion and spearheading its long-term commercial strategy.

In the last 12 months alone, Banks has overseen the arrival of Flow, the homegrown healthy eating and creative hub at Jumeirah Emirates Towers; guided JRG Dubai through the first major relaunch of its flagship The Noodle House brand; boosted the casual dining chain's commercial revenues by implementing a state-of-the-art delivery



hub and pioneering industrial kitchen; and championed the Group's 'plastic amnesty' initiative, which has effectively banished all non-essential guest-facing single use plastics across JRG Dubai.

Coca-Cola to acquire Costa for \$5.1 billion

The Coca-Cola Company announced in August that it will acquire Costa Limited. Costa chain of coffee stores was founded in London in 1971 and has grown to become a major coffee brand across the world.

The acquisition of Costa from parent company Whitbread PLC is valued at \$5.1 billion and will give Coca-Cola a strong coffee platform across parts of Europe, Asia Pacific, the Middle East and Africa, with the opportunity for additional expansion. Costa operations include a leading brand, nearly 4,000 retail outlets with highly trained baristas, a coffee vending operation, for-home coffee formats and Costa's state-of-the-art roastery.

Merrill J Fernando receives Lifetime Achievement Award

Sri Lankan Tea pioneer and founder of Dilmah Tea, Merrill J. Fernando, was honoured at the WorldChefs Congress 2018 with the prestigious Lifetime Achievement Award for his extraordinary commitment to tea, and for his unique philosophy of making business a matter of human service. The Award was presented by WorldChefs President Thomas Gugler at the biennial global Congress in Kuala Lumpur.



To get your chef or company related news featured in this section, email editor@gulfgourmet.net



DISCOVER THE PERFECT SERVE OF TEA

Unilever Food Solutions is brewing something unique with Pure Leaf

As new dining concepts continue to open across the UAE, there's increasing emphasis on being able to stand out from the crowd. However,

finding that point of differentiation can be challenging, particularly in the F&B sector, where it's not simply about a product or a service, but a winning combination of both.

Fortunately, Unilever Food Solutions is a brand experienced in delivering products and solutions that meet the needs of F&B operators. Its latest product launch in the tea sector, Pure

Brewing Tips for a Pure Leaf Perfect Serve

To achieve a perfect Pure Leaf serve and wow guests with a top tea experience, brewing temperatures and timings must be precisely followed.

Pure Leaf recommends:

- ◆ **Black tea:** Water temp. 100°C, brewing time 3 mins
- ◆ **Green tea:** Water temp. 80°C, brewing time 3 mins
- ◆ **Herbal tea:** Water temp. 100°C, brewing time 4 mins

Give control of the brewing process to guests by using hourglass timers that provide excitement and intrigue, while ensuring the tea is brewed for the correct amount of time.

Leaf, perfectly demonstrates this. Pure Leaf is a premium, sustainable tea brand that encompasses a range of high quality loose leaf and pyramid bag tea blends, and teaware. However, Pure Leaf isn't just about premium products, it's also about perfection in the art of serving tea.

"With Pure Leaf, we wanted to bring a completely new and unique tea experience to the UAE," says Lucass Dollfuss, Head of Marketing & Sales MENA region for The Tea Company by Unilever Food Solutions. "We understand for F&B operators that it isn't just the quality of products that matter, it's about how these products fit within their existing service offerings, and what



advantage or new guest experience these products can deliver.”

Memorable guest experiences

It's this commitment to guest experience that sets the Pure Leaf range apart. From the single-source origins of the tea leaves, to how they are picked, rolled and exquisitely blended with premium ingredients like Madagascan vanilla beans, everything is geared towards delivering an unforgettable guest experience.

“With Pure Leaf, the whole process is about creating a sensory guest experience, one that provides exceptional taste and aroma. Tea leaves are single-source and come from the finest tea estates globally, they are hand-picked at peak freshness, then gently dried and rolled. Every process is thoughtfully designed and executed to preserve the quality, freshness and aroma of the tea leaves,” says Dollfuss.

The artistry in serving tea

Pure Leaf's dedication to the tea experience doesn't end once the tea is packaged and shipped either. Believing strongly that there is an art to serving tea, and to providing customers with a perfect serve of tea, it offers wealth of advice and instructions, covering



everything from creating anticipation and theatre among diners to brewing temperatures and times, to help operators achieve this.

“With Pure Leaf, we encourage operators to pique guest interest in the teas from the very beginning. With the loose teas, customers should be shown the tea leaves before making a selection; this allows them to see the freshness of the tea and smell their delicious aromas, stimulating their senses for the experience to follow,” explains Dollfuss.

Once a guest has selected a tea, operators are encouraged to ramp up the theatricality by using special Pure Leaf teaware that allows diners to see the tea steeping and to time the process to perfection. Watching the tea leaves gently dance through the water, releasing flavour, colour and aroma, only serves to heighten guest anticipation even further.

“Using Pure Leaf teaware you are able to create the perfect combination of

brewing temperature, steeping time and theatre. The result is a perfect serve of tea, and an experience that won't disappoint your guests,” comments Dollfuss.

Signature blends

Each Pure Leaf tea features a superb single-source tea blended with a carefully selected set of premium ingredients. The flavours are beautifully balanced, and the taste difference is evident from the first sip.

There are eight varieties of Pure Leaf pyramid bag teas available, including an Earl Grey, which is a delicate blend of Sri Lankan Ceylon black tea, bergamot, marigold and blue petals, that provides a smooth cup of tea with crisp and zesty citrus top notes. Black Tea with Berries, is one of six tea leaf varieties, and deliciously infuses a rich Kenyan tea base with a juicy medley of natural strawberries, raspberries, redcurrant and blackberries.

While the range is newly launched in the UAE, it is already making its mark on the world stage, with the Hilton Brussels one of the first hotels to introduce Pure Leaf. A Pure Leaf pop-up teahouse also went down a storm last year in New York, with tea mixologists demonstrating the theatrical art of serving tea, while creating a selection of unique and delicious tea beverages.

“We really believe the Pure Leaf range offers operators an opportunity to excite existing guests with a fresh, new serving experience. Pure Leaf will revitalize the appeal of an existing beverage menu or afternoon tea offering,” says Dollfuss.

For a free demonstration of the Pure Leaf range, contact Unilever Food Solutions on Info@unileverfoodsolutionsarabia.com.





FOOD SERVICE

STRAIGHT FROM OUR FARMS DAILY



GulfHost's second year expansion puts hospitality growth centre stage

DWTC serves up four shows in three days offering countless business opportunities. New dedicated zones seek to satisfy transformational trend demands. **Gulf Gourmet** is the Official Chefs' Magazine for the event

Following its successful 2017 launch, GulfHost – the hospitality equipment sourcing expo for the Middle East, Africa and Asia – returns in October with new industry-defining sectors and dedicated zones for Gelato & Bakery, Café & Bar and HORECA.

International, regional and local suppliers have rushed to grab a piece of the GulfHost action after the show's debut turned a searing spotlight on seemingly insatiable regional demand. The 2018 edition, which runs at Dubai World Trade Centre (DWTC) from 30 October – 1 November, will feature 2,500 brands and more than 8,000 products across six core sectors and is set to draw upwards of 25,000 buyers.

"GulfHost quickly established credentials as the home for hospitality equipment in an expanded region which takes in some of the world's fastest-growing hotel, restaurant, general and specialist catering and F&B segments," explains Mark Napier, Exhibition Director, GulfHost. "Its runaway success is largely a result of the vibrancy of the wider regional market but also of Dubai's ability to serve a region that takes in the world's biggest populations with dynamic air, transport and logistics links enabling simple and seamless travel, supply and distribution. GulfHost is now the destination of choice for buyers from the Middle East, Africa and Asia looking to connect with the world's biggest hospitality equipment suppliers."

With competition in the Foodservice industry on the increase, there is a hunger and demand for the latest solutions designed to improve efficiency, optimize kitchen space and reduce food waste, while increasing customer retention by revamping the overall dining experience. As guest expectations continue to evolve, the appetite for automated smart kitchen technologies and statement serving materials is exponential.

GulfHost 2018 will build on the success of its headline sectors of Front of House, Back of House and Tableware and unlock a slew of opportunities through its new zones which are key to driving a multi-billion-dollar combined hospitality market.

"The new zones will mirror rapidly evolving consumer landscapes in the wider region," explained Napier. "Whether it is technology-driven coffee shops, new artisan gelato and bakery products responding to a health and diet-conscious consumer base or demand for ready-to-go bakery snacks, innovation, change and competitiveness are spurring transformational concepts. The show will shine a spotlight on these trends enabling show-goers to fine-tune their plans and go-to-market strategies while seeking out the latest equipment enablers."

Running alongside GulfHost will be DWTC's trio of tightly-targeted food product trade shows: The Speciality Food Festival, yummex Middle East and SEAFEX Middle East.



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Has there ever been a more exciting time to be a chef?



Nestlé professional proudly announces the launch of its new scratch made quality range, CHEF®. The initial launch will include a chicken bouillon powder & demi-glace powder with plans to extend the range in the near future. The CHEF® Chicken bouillon powder has a boiled chicken note paired with a well-rounded balanced flavor of seasoning acts as base for chefs to make any chicken dish whether it is roasted, boiled or in a stew. While on another note, the CHEF® Demi-Glace meaty taste is delicately underlined by roasted onion and tomato to create the perfect taste combination for chefs to use as base for many beef dishes.

The new CHEF® range is a scratch quality ingredient that is a perfect complement to chefs and will act as a base on which they can build, harness, and create memorable dishes that will bounce off the consumers' taste buds in

to the ears of their friends and family as positive feedback and word of mouth.

Nestlé Professional is committed in becoming the growth partner for our customers to innovate & delight their consumers. Nestlé Professional always provides unique solutions for customers based on changing market needs and adapting to different operational challenges. Over the past years there has been increased consumer demand for chef pantry scratch made quality products that meet the guests' demands timely, all while maintaining the quality and food safety of the meals. To deliver on this commitment Nestlé Professional offers a select range of products through CHEF®, a brand of products made by professionals for professionals. CHEF® is a French brand that was created to up lift culinary standards in an increasingly demanding kitchen environment and has been delivering on that promise since 1976. CHEF® offers high standard scratch quality ingredients to meet the exquisite expectations that chefs demand. Due to this change CHEF® brand product range is designed to match the new health savvy consumers and the increased demand for healthier and tastier high quality food. The new products complement the existing CHEF® range with more products in the pipeline.





Nestlé
Golden
Chef's Hat
Award



Carnival TIME

The first team this month for the Nestlé Professional Golden Chef's Hat Award – Season 6 are the dynamic duo from **Carnival by Tresind**, Dubai

When you are a chef at one of the highest rated restaurants in one of the world's most buzzing culinary cities, you expect nothing but the best. And this duo from India do not disappoint. Meet the first of two teams this month trying to make an impression for a spot in the finale of the Nestlé Professional Golden Chef's Hat Award – Season 6.

Chef Mohammad Zeeshan

The newly promoted Executive Chef at Tresind restaurant makes up in experience and lineage what he lacks

in age. The 29-year-old was born in Lucknow adding to the culinary heritage of the legendary Qureshi family. The family is renowned in India for their unmatched ability to create the perfect Mughlai cuisine, especially the Lucknowi kababs.

But Zeeshan decided to stray away from tradition and venture into the ultra-modern. "I chose modern Indian cuisine because you merge Indian techniques with western flavours or vice versa. This is exciting to me, especially when you see how well it works. Since hospitality is a family business, I followed in my

brother's footsteps, who is a chef at Sofitel Mumbai. He knew I would do well and he explained how to go about modern Indian cuisine," says Chef Zeeshan, while explaining how he got into his career.

After completing his hotel management degree, he worked as management trainee chef at Vivanta by Taj, with a total of 3 years invested in Picadilly. He then worked at the luxurious Leela Palace Bangalore before coming to Dubai to be part of Tresind in 2014. He began as a Jr Chef and moved up the ranks here.





Chef Mohammad Zeeshan



Chef Love Gupta

Ask him about what excites him and his quick response is, "Take a dish you know and take it to the next level." As for his own taste buds, they yearn for home cooked food made by his elder brother."

Chef Love Gupta

Growing up was tough for this 26-year-old chef, especially with a name as unique as his. Little wonder then that younger son in the Gupta family prefers to let his work do the talking. Literally, he

is a man of few words and loves create modern Indian pastry.

So how did he find his calling? His family based in Delhi have no real connection to the hospitality sector. "I did a degree in hotel management. Life made me choose this course," he says nonchalantly.

Following his studies, he joined a high-end restaurant called Indigo in New Delhi and spent over two years honing his skills

in the bakery section. His natural gift to create mouth-watering bread saw him gain two promotions in as many years. Carnival by TresInd got wind of his skills and hired him to do what makes him happy. Which in his own words is, "Seeing the guests happy." The Chef de Partie says of his dish for the competition, "What I created today is similar to Snickers." Check it out on the following pages and decide for yourself if he will get to his life's aim of becoming a world famous pastry chef.

MURGH ZAMIN DOZ

(Chicken Cooked Down to Earth)

Chicken boneless	500 gm
Kashmiri dried chillies (paste)	45 gm
Garlic paste	30 gm
Ginger paste	18 gm
Onion red	150 gm
Nestle Buitoni Tomato Coulis	90 gm
Yogurt	90 gm
Ghee (clarified butter)	150 gm
Degi chilli powder	15 gm

Turmeric powder	10 gm
Coriander powder	15 gm
Cumin powder	15 gm
Cloves	5
Cardamom green	5
Bay leaves	2
Cardamom black	2
Pepper black powder	2 gm
Cinnamon stick	3 gm
Garlic chopped	10 gm
Lemon	1
Coriander sprigs	1 gm
Garam masala (mix spiced powder)	10 gm

Maggi Chicken stock powder	50 gm
Maggi Mashed Potato powder	50 gm
Charcoal for smoke	1 piece
Salt	to taste
Maggi seasoning	5 ml
Whole Wheat	50 gm
Olive Oil	5 ml
Fresh pomegranate	30 gm
Pealed Pistachio	20gm
Almond	20 gm
Parsley	10 gm
Cooking Cream	15 ml
Butter Salted	10gm

Method

- ◆ Grind the soaked chillies to a fine paste in a blender.
- ◆ In a large mixing bowl, combine the chicken, yogurt, cumin powder, coriander powder, turmeric powder, black pepper powder, one tablespoon ginger garlic paste and the red chilli paste. Mix well and set aside to marinate in the refrigerator for an hour.
- ◆ Heat ghee in a heavy base wide sauce pan or non-stick pressure cooker. To that, add black cardamom, green cardamoms, cinnamon, cloves and bay leaf and sauté till it's fragrant.
- ◆ Add the onions and sauté till they turn light brown. Then add the remaining ginger garlic paste, degi chilli powder, tomato coulis, and sauté for a minute.
- ◆ Add the marinated chicken to the onions and sauté on high heat for three to five minutes.
- ◆ Add salt and sufficient Maggi chicken stock and water to cover all the chicken pieces. Cover with a lid and cook it for 45minute on a slow flame.
- ◆ Meanwhile light the piece of charcoal, place it in a small metal bowl and place the bowl in the center of sauce pan.



- ◆ Add two or three cloves and chopped garlic to the coal, pour some ghee and quickly cover with a lid and set aside for two to three minutes.
- ◆ Put the curry back on heat, add garam masala and give a quick stir before removing from heat.
- ◆ Take another heated pan and add salted butter and put 50 ml water and let it boil. Add potato powder, mix well, and add cooking cream to make a nice mashed potato puree.
- ◆ Boil soaked whole wheat till it is completely cooked. Drain well and keep it aside. In the meantime, make the dressing with olive oil, lemon juice, salt, and Maggi seasoning. Now, combine the cooked wheat, fresh pomegranate, parsley, pistachio, and almonds with the dressing in a deep bowl and mix well.
- ◆ Transfer the cooked chicken a serving bowl or plate, garnish with coriander sprigs. Serve with hot mashed potato puree and whole wheat salad.

MANJARI CREMEUX, MANGO & CHILI SALSA, PASSION FRUIT SORBET

MANGO CHILI SALSA

Mango (Chopped)	1
Thai Red Chilli (De-Seeded & Fine Chopped)	1
Mango Puree	50 gm
Liquid Glucose	25 gm

Method

- ◆ In a small saucepan, combine mango puree and Thai chili with liquid glucose. Simmer until liquid gets thickened. Add the chopped mango and leave aside to cool.

MANJARI CREMEUX

Valrhona Manjari	150 gm
Whipped Cream	200 gm

Method

- ◆ Melt the chocolate over double boiler and add whipped cream on it. Pour into half sphere flexi molds and fill the centre with the mango chilli salsa and cover it. Transfer into a freezer to set.

FOR COATING

Valrhona Manjari	200 gm
Cocoa butter	100 gm
Almond (toasted)	50 gm
Nestle KitKat crunch	50 gm

Method

- ◆ Melt the chocolate and cocoa butter together in a microwave. Add toasted almond and KitKat crunch in it. Coat the half sphere Manjari cremeux completely and place lemongrass sable (see below) on it.

FOR GLAZING

Water	75 ml
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Sugar	100 gm
Liquid glucose	100 gm
Nestle Condensed milk	66 gm
Valrhona manjari	100 gm
Gelatin sheet	08 gm

Method

- ◆ Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a heavy bottom saucepan bring water, sugar and glucose to a boil. Add the gelatin in it. Place chocolate and condensed milk in a medium size bowl; pour hot mixture to it and emulsify. Glaze the half sphere Manjari cremeux and place over the lemongrass sable (see below) and keep aside the final dessert for presentation.

PASSION FRUIT & BASIL SORBET

Passion Fruit Puree	100 ml
Water	80 ml
Liquid Glucose	40 gm

Sugar	30 gm
Ice Cream Stabilizer	1 gm
Fresh Basil	5 gm
Basil Seed (Soaked)	2 gm
Valrhona Manjari Chocolate	100 gm
Olive Oil	20 ml

Method

- ◆ Bring first six ingredients to a boil. Remove from heat and strain the mixture, chill the mixture and add basil seeds in to it. Process in an ice cream machine,
- ◆ Melt the chocolate in a microwave and add olive oil to it. Make a shell into half sphere mold and fill the sorbet in it. Keep in the freezer for assembly.

LEMONGRASS SABLE

Clarified Butter	25 gm
Ice Water	10 gm
Milk	5 ml
Flour	125 gm
Lemon Juice	1 no
Clarified Butter (For Frying)	500 gm
Water	25 ml
Sugar	25 gm
Lemongrass	1 stick

Method

- ◆ Cream together the clarified butter and ice water in a stand mixer fitted with paddle attachment, until light. Add milk and lemon juice to it and mix well. Add sifted flour and mix it to make smooth batter. Keep the batter at room temperature.
- ◆ Meanwhile in a non-stick pan, cook the sugar with water, stirring till the sugar dissolves. Add crushed lemongrass and cook till the syrup attains a one-string consistency. Remove from heat and keep warm.
- ◆ In a non-stick pan pour clarified butter and place a three-and-a-half-inch round, 2-inch high steel mold in the center, so that three-fourth of the height of the mold is immersed in the clarified butter. Heat the clarified butter on medium heat.
- ◆ Take the batter in a squeeze bottle and shake well, pour the batter into the center of the mold in a thin stream. When the froth settles down, apply the same method twice and thrice. Cook the sable till you get the golden-brown

colour.

- ◆ Carefully remove from heat and leave it to cool. Soak it in a lemongrass syrup when ready to assemble the final dessert.

KEFIR LIME CRÈME CHEESE

Kefir Lime Powder	1 gm
Philadelphia Cheese	100 gm
Icing Sugar	30 gm
Green Food Colour	1 gm

Method

- ◆ Place all the ingredients in a food processor. Blend until smooth and creamy, scraping the sides of the bowl as needed. Strain and fill in a squeeze bottle for assembly.

COCONUT SNOW

Coconut Oil	10 gm
Icing Sugar	5 gm
Maltodextrin	10 gm

Method

- ◆ Combine all ingredients in a food processor. Process, occasionally scraping down sides with a rubber spatula, until crumbly. Set aside for assembly.

MANGO GEL

Mango Puree	100 gm
Sugar	30 gm
Agar	1 gm

Method

- ◆ Bring all ingredients to a boil. Remove from heat and keep aside to set. Process in a food processor to make fine gel.

Assembly

- ◆ Spoon some coconut snow on the acrylic sheet.
- ◆ Place the final dessert on it. Unmold the sorbet and place next to the final dessert. Decorate the acrylic sheet with kefir lime cream cheese and mango gel. Garnish with 24 carat gold leaves and a dash of sea salt.



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GLORY THROUGH STRUGGLE

The two may have little in common in terms of culture or life experiences. Yet they bring to the table, a common thread in their journey to being recognised as masters in their domain... a struggle that they took on with open arms. Meet East Coast Salon Clunaire's Best Arabic Chef **Ahmed Mohamed Hussein** and Best Pastry Chef **Kelum Sandaruwan Silva**



We met up with two of the trophy winners from the culinary red-letter day event that is the East Coast Salon Culinaire held at the Miramar Al Aqah Fujairah this summer. Here are the stories of the two chefs, who until recently few had heard of. They tell us what it takes to be recognised as best in their profession.

Chef Kelum Sandaruwan Silva

Best Pastry Chef

This year's Best Pastry Chef trophy winner, at the recently concluded East Coast Salon Culinaire in Fujairah, is a young 26-year-old hailing from Negombo, Sri Lanka. As per his peers, Chef Kelum is among those affable personas that makes him an absolute joy to work with.

The Demi Chef De Partie at Sheraton Dubai Creek Hotel & Towers has spent the last 18 months working for his current employer and has already proven his mettle – both in the kitchen and at local culinary competitions – during this period.

Not surprising given that his previous Executive Pastry Chef represents the



Working in the pastry kitchen made me realise I was working with all my heart. That's when I decided I wanted to be a professional in this pastry and bakery field. I immediately began my search for a good hotel school to boost my career

UAE at global culinary challenges and his current Pastry Kitchen head is a strong advocate too when it comes competing and ensuring that you learn from the best around the city and beyond.

But despite his early success, Chef Kelum had no desire in life beyond

just making money from a very early age. This is because while he was still in Grade 5, his father lost his job. He along with his sister and elder brother struggled to get through high school due to their dire financial situation.

"Soon after school I joined a 4-star hotel as a trainee cook. There was neither passion nor an urge to learn, all I wanted was to earn money for my family. I slogged it out for two years with just that one aim in mind, to ease my family's financial struggles and to make them happy."

What didn't dawn on him until much later was that the job he was engaged in for the paycheck, made him happy. "Working in the pastry kitchen made me realise I was working with all my heart. That's when I decided I wanted to be a professional in this pastry and bakery field. I immediately began my search for a good hotel school to boost my career."

He completed his diploma in baking from Prima Baking Training Center that offered him the opportunity to balance his work and studies, thereby ensuring he didn't lose out on his steady source of income. Two years later he understood the limitless possibilities of chocolate, sugar, and cake design.

His hard work paid off with a new opportunity to join the Cinnamon Lake Side as a trainee cook. While working there began his tryst with culinary competitions and medals. "I was the only trainee who got medals that year at the Chefs Guild of Sri Lanka culinary challenge."

Moving to UAE was a decision spurred by his friend who helped him get here. "My first job in this country was in Abu Dhabi at the City Seasons Royal Rose Hotel, where I worked for almost two years. During this period, I was introduced to Chef Kapila, the then Executive Pastry Chef here at Sheraton Dubai Creek and I applied for the role of Commis I. Lucky for me, I got the job that allowed me to





see him work from up close. It did not matter to me that I had taken a lower position and lower salary. The experience of working with Chef Kapila was worth more than what I was losing.

Thanks to that decision, he is now a Demi Chef de Partie at a 5-star Sheraton property, has added the coveted Best Pastry Chef title to his resume, and has even made it to the cover of this magazine.

Ask him about his specific professional interests and he admits it is the decorative stuff on cakes and stuff like that which makes him tick.

Since joining his current employer he won a gold medal at La Cuisine du SIAL in Abu Dhabi last year in the Live Cake Decoration category. Building on that success he decided to take part in this year's East Coast Salon. "I asked my chefs for help and everybody in my hotel willingly came forward. I invested 20 days of my paid leave on practising for the competition rather go on a holiday. I would come in early every morning and would leave at midnight or even later like 3am or 4 am. My hotel told me not to do any production work, just focus my time on preparing for the competition."

"On the competition day, I didn't even know how to go to Fujairah, my hotel provided the vehicle. It is this type of support that makes Sheraton such a great place to work. My baker colleague and I did the competition. First day we put up the cake and petit fours and the same evening we participated in the live cake decoration. I got the feeling I was going to win the best pastry chef trophy the minute I saw the work put in by my competition. As expected, I won two gold medals that day.

Those two gold medals, tallied with a silver medal the next day for his four plates of desserts, helped him clinch the Best Pastry Chef title.

The financial gloom suffered by his

family has since blown over, thanks to his parents who insisted that their kids complete their studies come what may. Today his brother runs his own business while his sister is in university studying foreign languages.

Even today, with no plans of getting married anytime soon, he continues to send all that he earns back home to his family.

He has a lot to be thankful for. "I will never forget Abu Dhabi, it's the place that changed my life. Most people I knew were Sri Lankans. Back in Sri Lanka, Chef Niranjana took care of me. He asked me to take a book and write down recipes, something we never did. He would ask me questions everyday to ensure I was cooking with precision. I will never forget him."

"People like him, Kapila and Dinu are the reason I have reached where I am. I intend to continue learning so that I can become a Pastry Chef in Sri Lanka in the coming six years. I say Sri Lanka because I would like to be home with my parents," says Chef Kelum.

Chef Ahmed Mohamed Hussein **Best Arabic Chef**

The Egypt-born chef, who currently works at Global Catering as Senior Sous Chef understands Arabic cuisine extremely well. It is the only explanation to how he won the coveted Best Arabic Chef trophy at the East Coast Salon with just 5 days of training. Or perhaps it is decades of training he had, given how he has lived and experienced Arabic cuisine and cooking for most part of his life.

"I have always loved the kitchen," says the 32-year-old with a smile. "In life there are times when you do what you like, and that is my story. My father is a teacher and he said to me, 'Ahmed, do what you like.'"

Though no one from his family has ever been in the business of cooking, they



A teacher told me if I want to get into the hotel industry just a degree is not enough, you need experience, and that will come by working in the town. So that's how I started. As a steward

stood by his decision to follow what he thought was his true calling. "I like tourism, I like travelling. I have visited all the places in my country Egypt. I didn't go to college, I started work when I was still in high school.

"A teacher told me if I want to get into the hotel industry just a degree is not enough, you need experience, and that will come by working in the town. So that's how I started. As a steward. I worked in the kitchen as a butcher, in the cold kitchen, in buffet, a la carte, you name it.

One interesting experience he narrates is about how at the age of 19 – just a newbie to the high pressures of a professional kitchen – he ended up cutting his hand while working on a fish. "I was so scared seeing that much blood. My chef rushed me to the hospital, and I ended up with 3 stitches, and then he tells me, 'Okay, now back to work,'" says Ahmed with a laugh. "It was peak season and there were a lot of guests and obviously lot of work. He couldn't afford to give me the day off."

"Now, whenever I think of that incident, I know how he felt about the kitchen. I cannot think of my life without the kitchen. When I enter the kitchen, I know



it's my space, my work. It is what I liked and wanted. And I have it."

His career in Egypt saw him work at properties like the Pyramisa Sahl Hasheesh Hotel Hurghada, Aldyana Makadi Bay Hotel Hurghada, Kskidz Golf Hotel Soma Bay Hurghada, and the Blue Nile Cairo Boat.

He made his way to the UAE as Sous Chef with Palma Beach Resort and almost two years later in 2016 made the move to his current place of employment.

The last time Chef Ahmed competed was almost a decade ago in Hurghada where he won a bronze medal at the first try and next you know, a decade later he wins a trophy.

All the years of hard work clearly paid off by the chef extends credit to his Executive Chef, Ahmad Al Fakir for his unwavering support. "I prepared for five days for the competition with my Executive Chef by my side. He transferred all his experience and knowledge of competitions to me. I even had three chefs to assist me.

"To win the trophy I had to compete in three classes, including Arabic gourmet, Arabic mezza and Arabic buffet. I liked gourmet and buffet the most. I usually work with western cuisine. This is the first time I put all of my effort into Arabic food. My executive chef has a lot of experience in Arabic Food and it is he who has won the best chef in this category," says the modest winner.

Does he have any advice for young chefs? He says, "The kitchen is not the same it used to be when I started. My executive chef was 60-years-old, chef de partie was 40, and they had a lot of experience. Today, all the chefs are so young. My advice to newcomers is, if you find someone who is old fashioned and with a lot of experience, stick to them. Don't go after money. If you like what you do, then stay with your chef for the experience. It will count in the long run."

On the personal front, he says, "I have been married for 8 years and have two kids aged seven and four. Like my father told me, I tell them too, to do whatever they like."



My advice to newcomers is, if you find someone who is old fashioned and with a lot of experience, stick to them. Don't go after money. If you like what you do, then stay with your chef for the experience. It will count in the long run





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SERVING A FEAST

This month's contestants for the Nestlé Professional Golden Chef's Hat Award – Season 6 are youngsters from **Al Jawaher Reception & Convention Centre, Sharjah**

Both the chefs teaming up from Al Jawaher Reception & Convention Centre, Sharjah have found their way through a culinary life after having waived earlier. But thanks to professional cooking both have found a purpose in life. Here are their stories and recipes.

Chef Anthony Buensalido

This 28-year-old from Philippines works as a Commis I inside JRCC's cold kitchen. The man, known for his consistency, says it is difficult to talk about the most exciting part of his job because he is "always happy with the things I do here." Over the past three and half years at his current place of employment, he says his

aim has been to cook wholesome food that is delicious and presentable.

Prior to venturing out to the UAE, he worked for Hyatt Regency and Marco Polo.

Chef Anthony's father was a professional chef too back in the Philippines, he says, and credits everything he has learnt to his father.

"Some people told me I was good at cooking that's how I started. I did my 4-year bachelor's in hospitality management, and a year in culinary school."

The chef, who is no stranger to winning medals at culinary competitions, says, "My dish today is steamed sea bream with lots

of vegetables. It is very popular among Asians and among people who are on diet. There is quinoa, which a lot of people prefer these days especially the ones that go to the gym as it is good for eating and has a lot of protein. I named this dish Sushi Quinoa. Then there is ravioli pasta which I made using black olives. I used a diffuser and the filling is seafood."

Talking about his personal life, he says, "I am still single and looking out. My sister works with the sister company of my employer - the ladies club. We are a family of 6. My elder brother works in the UK. My mother and 2 sisters are the only ones in the Philippines. My father passed away few years ago."





Chef Anthony Buensalido



Chef Danushka Don

Talking of his future aspirations, he says, "My only dream is to provide my family with a good life. No culinary dreams as such, just ask God for a good life."

Chef Danushka Don

Partnering with the Filipino chef is this 29-year-old from Sri Lanka. The Chef de Partie has been working JRCC's pastry kitchen for six months and works with a team of eight overlooking all things sweet.

"I enjoy my job here, especially the competitions," says chef Don, who too is no stranger to winning medals at culinary challenges. And why not! His

cousin, who helped him land his first job in the UAE is himself the winner of Best Pastry Chef title a few years back at the East Coast Salon.

He says, "I began my career in Sri Lanka in 2011 where I did a year's course in pastry. I worked in my home country with two different properties before coming to Dubai. I was scared initially. Chef Mahesha Dinakara taught me a lot and inspired me."

He credits his senior executive chefs Rami Aljebraiel and Arvinda as well as chefs Buddhika and Roise with helping him prepare for competitions. For this

competition he used Docello Creme Brûlée, Panna Cota, Maggi coconut powder and KitKat crumble. Unlike Anthony, Don has big dreams including becoming an Executive Pastry Chef, learn many things, and teaching others. That's not all. "I want a nice house and a nice car," he adds.

Like Anthony, Don's dad too has passed away and no one in his family works in hospitality. He had no desire to join the hospitality industry at the outset. In fact, he had no real aspirations whatsoever at one point. But with his cousin's advice he studied hard, and now having tasted culinary success through competitions, he is focused on the path ahead.

STEAMED SEABASS, OCTOPUS AND SWEET POTATO PUREE WITH GALANGAL LEMONGRASS AND LIME FOAM

STEAMED SEABASS

Seabass	200 gm
Octopus	80 gm
Lemon Juice	6 ml
Tarragon	3 gm
Fish Stock	100 ml
Thyme	3 gm
Salt	4 gm

Pepper 3 gm

Method

- ◆ Marinate the seabass with salt, pepper and lemon juice.
- ◆ Roll the fish and steam it at 100°C for about 10 minutes.
- ◆ In a bag, put tarragon, lemon, thyme, salt, pepper, fish stock and octopus.
- ◆ Steam bath for 15 minutes at 80°C.

GRILLED OCTOPUS ARMS

Octopus Arms	50 gm
Beetroot	50 gm
Vinegar	10 ml
Sugar	5 gm
Salt	5 gm
White Pepper	6 gm

Method

- ◆ Boil the beetroot and blend.

- ◆ Make puree or juice.
- ◆ Soak the octopus arms for 24 hours.
- ◆ Then grill.

SWEET POTATO & FENNEL PUREE

Sweet Potato	100 gm
Fennel	70 gm
Nestle Cream	30 ml
Maggi Coconut Powder	10 gm
Butter	30 ml
Garlic	5 gm
White Onion	10 gm
Rosemary	3 gm
Water	100 ml
Salt & Pepper	40 gm

Method

- ◆ Peel and cut the sweet potato into cubes.
- ◆ Cut and trim fennel into dice; bring

to boil and bring to simmer in heavy cream until soft and translucent.

- ◆ Sauté garlic, white onion, and rosemary in butter until translucent and add the sweet potato.
- ◆ Add water and cook the potato until it gets mushy.
- ◆ Add cream and coconut powder into that blend and strain for getting a smooth paste before adding the seasoning.

TERIYAKI QUINOA SUSHI ROLL

White Quinoa	20 gm
Nori Sheet	2 sheets
Baby Marrow	10 gm
Yellow Zucchini	10 gm
Green Zucchini	10 gm
Red Capsicum	5 gm
Yellow Capsicum	5 gm
Green Capsicum	5 gm
Dried Oregano	2 gm
Vinegar	50 ml
Sugar	30 gm
Salt	10 gm
Pepper	5 gm
Water	150 ml
Soya Sauce	50 ml
Ginger	10 gm
Spring Onion	10 gm
White Radish	15 gm
Olive Oil	50 ml
Balsamic Vinegar	50 ml
Maggi Seasoning	20 ml

Method

- ◆ Wash and boil white quinoa at 100°C for about 30 minutes.
- ◆ Marinate with vinegar, salt and sugar, then let it rest.
- ◆ For teriyaki, mix soya sauce, vinegar, sugar, ginger, spring onion and white radish. Bring to boil, bring to simmer, and then wait until mixture becomes thick.
- ◆ Mix the zucchinis, baby marrow, capsicum, salt and pepper, dried oregano, olive oil and balsamic vinegar.
- ◆ Place the mixed items in an oven at 170°C for 10 minutes.

RASPBERRY PUREE

Raspberries	60 gm
Sugar	10 gm
Salt	2 gm
Olive Oil	15 ml



Agar-agar	5 gm
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Method

- ◆ Bring to boil the raspberries with agar-agar powder.
- ◆ Add the olive oil, salt and sugar.
- ◆ Blend together with a hand mixer and cool it down in an ice-bath and pipe

PISTACHIO HERB CRUST

Pistachio	5 gm
Chopped Parsley	2 tbsp
Chopped Basil	2 tbsp
Parmesan Powder	2 tbsp
Bread Crumbs	3 tbsp
Maggi Coconut Powder	3 tbsp
Salt	to taste
Pepper	to taste

Method

- ◆ Blend all the ingredients together.
- ◆ Cook in an oven at 170°C for about 7 minutes.

GALANGAL LEMONGRASS & LIME FOAM

Galangal	10 gm
Lemongrass	10 gm
Lime Juice	5 ml
Garlic	2 gm
Fish Stock	50 ml
Shallots	10 gm
Olive Oil	10 ml
Sosa Lecithin	4 gm
Salt	4 gm
Pepper	2 gm

Method

- ◆ Sauté galangal, chopped lemongrass, garlic and shallots in a pan.
- ◆ Add fish stock and bring to a boil.
- ◆ Strain the stock and add lemon juice, salt, pepper and sosa lecithin.

- ◆ Blend with a hand mixer to get the foam.

HOMEMADE BLACK OLIVES MIX SEAFOOD PASTA

Black Olives, sliced	50 gm
Mix Seafood	30 gm
Water	120 ml
Corn Oil	100 ml
Flour No. 1	50 gm
Garlic	3 gm
Onion	4 gm
Egg	1 pc
Salt	to taste
Pepper	to taste

Method

- ◆ Put black olives in a dehydrator at 70°C at least 24 hours.
- ◆ Sauté garlic and onion in corn oil.
- ◆ Add the minced mix seafood and season.

BETROOT CRISP

Betroot	100 gm
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Method

- ◆ Slice the beetroot as thin as possible.
- ◆ Keep inside the dehydrator at 70°C for 24 hours

GLAZED VEGETABLES

Broccoli	30 gm
Asparagus	2 pcs
Purple Potato	90 gm
Butter	5 gm

Method

- ◆ Dice the purple potato, cut and trim the asparagus and broccoli.
- ◆ Blanch the vegetables with salt and water until tender.
- ◆ Take out the vegetables mix it with the butter.

PINEAPPLE CINNAMON SAUCE

Fresh Pineapple	100 gm
Chef Demi Glace	90 ml
Garlic	2 gm
Shallots	3 gm
Olive Oil	25 ml
Cinnamon Stick	3 gm
Rosemary	2 gm
Salt	to taste
Pepper	to taste

Method

- ◆ Cut and mince the pineapple.
- ◆ Sauté the garlic and shallots.
- ◆ Add in the minced pineapple and stock.
- ◆ Bring to a boil, then let it simmer together with the cinnamon stick.
- ◆ Strain and bring to deglaze

NESTLE PARADISE

MAGGI COCONUT CHOCOLATE CRUMBLE

Nosa Malto Seg Powder	63 gm
Maggi Coconut Powder	13 gm
Dark Chocolate	34 gm

Method

- ◆ Mix the coconut powder and malto seg powder.
- ◆ Melt the dark chocolate.
- ◆ Blend the mixed powder and melted chocolate by hand.

NESTLE INDONESIAN LAYER CAKE

Sugar	150 gm
Egg	7 pcs
Flour	90 gm
Vanilla Extract	1 tsp
Unsalted Butter	150 gm
Condensed milk	20 ml
Spice Powder	2 gm

Method

- ◆ Beat sugar and egg, then add in the flour and mix well. Add vanilla extract, softened butter and condensed milk.
- ◆ Bake in layers one by one in a grill oven.

DOCELLO PASSION CRÈME BRÛLÉE WITH BRANDY SNAP

Cream	115 gm
Milk	230 ml
Passion Puree	45 gm



Docello Crème Brûlée 65 gm

Method

- ◆ Boil cream, milk and puree together.
- ◆ Add the crème brûlée powder and mix well.

VANILLA BRANDY SNAP

Flour	100 gm
Icing Sugar	100 gm
Egg White	100 gm
Melted Butter	100 gm

Method

- ◆ Mix all the ingredients together very well.

MINT FOAM

Sugar	30 gm
Water	102 gm
Gelatin	3 pcs
Mint Flavor	2.5 gm

Method

- ◆ Boil sugar and water, then add gelatin.
- ◆ Remove the gelatin and add the mint flavor.

RASPBERRY COOLEY

Fresh Raspberry	75 gm
Raspberry Puree	50 gm
Gelatin	2 pcs
Corn Flour	12 gm
Water	7 ml
Sugar	30 gm
Hot Glaze	23 gm

Method

- ◆ Cook raspberry puree, fresh raspberry with sugar. Add gelatin, corn flour and water together. Cook well and add hot glaze.

CHOCOLATE MOUSSE

Milk	100 ml
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Docello Chocolate Mousse 50 gm

Method

- ◆ Mix the milk and mousse powder together and beat well

PANNA COTTA

Milk	125 gm
Cream	250 gm

Docello Panna Cotta 62.5 gm

Method

- ◆ Boil cream and milk.
- ◆ Pour the panna cotta powder on the mixture and mix well.
- ◆ Reduce the fire.

VANILLA MAGGI COCONUT SPONGE

Whole Egg	320 gm
Sugar	200 gm
Flour	150 gm
Maggi Coconut Powder	40 gm
Desiccated Coconut	30 gm

Method

- ◆ Beat the egg and sugar together.
- ◆ Mix the flour, coconut powder and desiccated coconut.
- ◆ Bake at 180°C for 10 minutes.

PEACH ICE CREAM

Peach Puree	100 gm
Milk	100 ml
Cream	100 gm
Egg Yolk	3 pcs
Sugar	40 gm

Method

- ◆ Boil milk, cream and puree. Reduce the fire.
- ◆ Add egg yolk and sugar together.
- ◆ Mix and cook a little bit before letting it cool down.

UAE Chef Dammika Herath wins special recognition at Global Pastry Chefs Challenge

Chefs Dammika Herath and Tharindu Ganihiarachchi of Radisson Blu Hotel, Dubai Deira Creek, were presented with the Award for the Best use of Tea at the Global Chefs Challenge

The competition recognizes the most innovative and respectful use of tea in dessert and is judged by a panel of culinary judges that includes Chefs Gilles Renusson, Otto Weibel, Chern Chee Hoong, Kenny Kong, Rudy Muller & Florian Guilleminot.

The floating Dilmah Earl Grey tea chocolate mousse with chocolate crumble with passion fruit sorbet and strawberry sensation was selected by the judges for the best use of tea and the award presented at the Gala Dinner event that concluded the 4-day Global Chefs Congress in Kuala Lumpur.

WorldChefs President Thomas Gugler and Continental Director Rick Smith were joined by Dilmah Founder Merrill J. Fernando in presenting the Award to the winning team. Total of 70 countries took part at the Global Chefs challenge of which eight countries competed in the final competition that is amongst the most prestigious culinary challenges in the world and involved several months of preparation and fine tuning.

The Dilmah Tea Gastronomy initiative first started in 1998 with the use of tea in soup, and has since evolved into a pioneering, global initiative that

involves Chefs, Bartenders and tea aficionados. The concept builds on the ancient Chinese principle of using tea in food for medicinal purposes, to add the dimension of taste indulgence.

Chef Dammika Herath was amongst the national winners of the Dilmah Real High Tea Challenge and is in the Real High Tea Hall of Fame for his outstanding performance at the Real High Tea Challenge UAE in 2014 and Real High Tea Global in 2015. The winning team will visit Sri Lanka for the Dilmah School of Tea in 2019, for six days of tea inspiration and an all-expenses paid visit to Sri Lanka.





August-September 2018 **Gulf Gourmet**

Worldchefs Congress & Expo 2018 A RESOUNDING SUCCESS!

UAE represents with largest contingent outside of home country at the Congress



The Worldchefs Congress & Expo 2018 rounded up with a resounding bang on Saturday, 14 July at the Kuala Lumpur Convention Centre.

A landmark event in the 90 years of Worldchefs history, the bi-annual event in the city of Kuala Lumpur welcomed 1053 delegates (that included 114 young chefs) across 80 nationalities for the Congress. Chairman Andy Cuthbert, lead the organizing team and did a fantastic job.

During the 4-day event, delegates had the opportunity to learn from world-renowned speakers such as Andre Chiang and Alvin Leung, get the latest culinary trends and topics such as how to reduce food waste and experience the final round of the Global Chefs Challenge.

THE FULL RESULTS

GLOBAL CHEFS CHALLENGE

Champion - **Jimmi Eriksson, Sweden**
 1st runner - **Kristian Vuojarvi, Finland**
 2nd runner – **Kare Andre Hjartholm, Norway**

GLOBAL YOUNG CHEFS CHALLENGE HANS BUESCHKENS TROPHY

Champion - **Niall Larjala, Finland**
 1st runner - **Shayne McCrady, USA**
 2nd runner - **Aleksander Vartdal, Norway**

GLOBAL PASTRY CHEFS CHALLENGE

Champion - **Lim Wei Hrn, Singapore**
 1st runner - **Loi Ming Ai, Malaysia**
 2nd runner - **Marco Deidda, Italy**

SPECIAL AWARDS

Best Fish Award
Kare Andre Hjartholm, Norway - Global Chefs Challenge

Best Meat (Veal) Awards
Aleksander Vartdal, Norway - Global Young Chefs Challenge
Rahil Rathod, Canada - Global Chefs Challenge

Best Use of Tea
Dammika Herath, UAE - Global Pastry Chefs Challenge

Continental Director Medals
Jasmine Marie Nadres, Guam - Global Young Chefs Challenge
Raymond Fung, Macau – Global Pastry Chefs Challenge

For the third time, the Congress introduced the accompanying Expo. The 2018 edition proves to also be the biggest in history, welcoming 7,000 visitors in just three days.

Says Thomas Gugler, President of Worldchefs, "The Congress has always been the bi-annual event for the Worldchefs family to gather. This year, it is clear that it is more than a family reunion – it is also a must-go platform for learning about what the world is doing and what you can do as a chef. See you all in 2020 in St Petersburg, Russia!"

Global Chefs Challenge 2018 - Results

After two years of exciting national and Continental selections, the finals of the Global Young Chefs Challenge, Global Chefs Challenge and the Global Pastry Chefs Challenge took place at the Worldchefs Congress & Expo from 12 – 14 July at the Kuala Lumpur Convention Centre in Malaysia.

The winners who emerged from the days of intense competition are: Jimmi Eriksson from Sweden (Global Chefs Challenge), Niall Larjala from Finland, (Global Young Chefs Challenge), and Lim Wei Hrn from Singapore (Global Pastry Chefs Challenge).

The format of Global Chefs Challenge

The Global Chefs Challenge featured 18 countries, where competitors prepared a four-course menu, each with 12 portions over two sessions. Invited



guests were invited to taste the dishes at the competition arena, which was transformed into a pop-up restaurant.

At the Global Young Chefs Challenge, ten teams from all over the world each prepared a 3-course menu, each with 4 servings.

At the Global Pastry Chefs Challenge, 10 top patissiers created a chocolate centerpiece with a minimum height of 60cm, 6 portions of plated desserts based on a summer theme and a gateau of their choice.

Says chief judge, Gert Klotze, "The competitors were put through a very stringent test. They had to be creative and use the stipulated range of top quality ingredients provided by our sponsors. It was a good test of the culinary techniques, discipline and also creativity. The standards were all



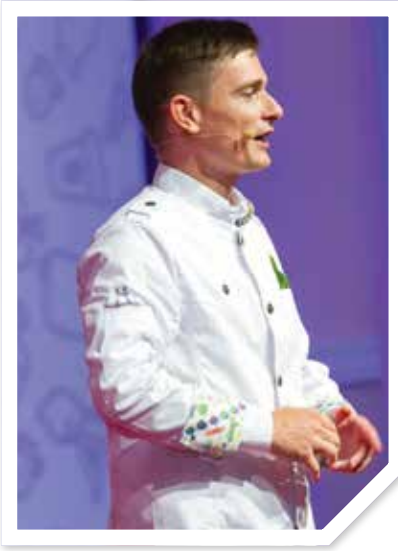
very high, and for each Global Chefs Challenge, we can see competitors continually pushing themselves and exploring new boundaries."





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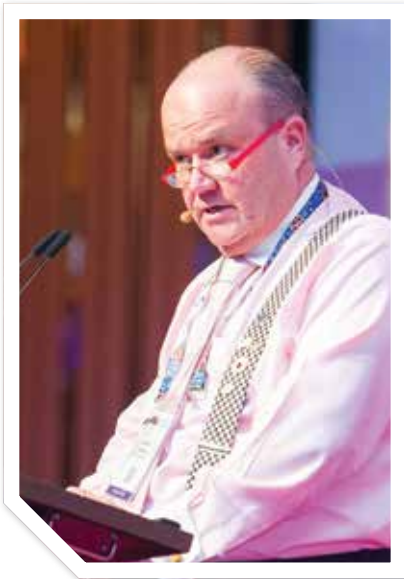


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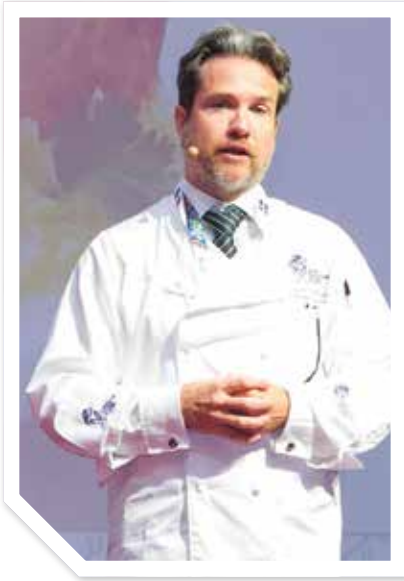


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August-September 2018 **Gulf Gourmet**

newmembers



Mr. Mohamed Yussr Essawi, Commercial Manager Lower GCC & Levant Al Safi Danone receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

Since 2001, **Al Safi Danone** has been providing consumers across the region with delicious fresh dairy goodness. Our products are made from 100% fresh cow's milk, offering a deliciously nutritious experience to consumers, full of calcium & vitamins for a healthy lifestyle.

The Al Safi Dairy Farm was initiated with the goal of enriching our consumer's lives and looking after their families nutritional needs. And we have been committedly doing this with dairy products that are



not only wholesome but also very delicious.

Our products form an integral part of the community's diet. Dairy foods are an important complement to every meal, whether it's breakfast, lunch, snack-time or dinner.

Since our beginning in 1981, we have

made significant changes in the dairy industry. Today we are one of the most respected companies in the world, and one of the few organizations worldwide that specializes in manufacturing, marketing and distribution of dairy products.

Today, we are proud to say that we are preferred supplier to majority of channels in MENA region, including – but not limited to: retail, food service & airlines, and the biggest point of contact with consumers of dairy products.



Raphaël Saxod, Managing Director receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

Restofair RAK is a joint venture between RAK Porcelain and ECF Group France which is a € 300 M company with 1300 employees, serving 80,000 customers in the HORECA industry supplying the small equipments and consumables.

Many years of know how and expertise in Europe, facilitated the opening of Restofair RAK in the Middle East 10 years ago offering quality services to the HORECA industry. Central warehouse



in Ras al Khaimah with Dubai Cash & Carry outlet, offices in Ras al Khaimah, Dubai, Abu Dhabi and direct sales agents all over UAE to serve faster. Our latest 600 pages 2018 catalogue with 7000 items ex-stock in UAE related to

Chinaware, Glassware, Cutlery, Table Accessories, Buffet, Disposables, Menu & Signage, Barware, Kitchen Utensils, Plug-in Machine, Pastry, Housekeeping & Stewarding, Uniforms, Hotel Apartments, In-Room items etc. we dedicate a specialized team to offer our customers personalized service. All the products are displayed in our 20,000 sq. feet Dubai factory outlet. To get a free copy of 2018 catalogue contact : restofair@rakrestofair.ae



Ajit Sawhney, CEO, Safco, (right) receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheal

Since its inception in 1994, **SAFCO** has continued to grow to become a leading importer, exporter and distributor of both food and non-food products.

Built on foundation and hard work, word spread quickly that they were capable of delivering the goods with highest level of service and uncompromised quality.

Products and services, second to none, are first and foremost in the minds of the company and their commitment to customer is to serve with impeccable standards. SAFCO endeavor to become the number one company for the



supply of top quality products with a focus on prompt deliveries and personalized services.

Moreover, it has been successful in establishing a long-term business with overseas companies through the share and practice of Quality and Consistency. These relationships have allowed SAFCO to become an active

importer, exporter and distributor in the Industry.

SAFCO comprises with the following services and divisions:

- ◆ Foodservice & Distribution (Frozen , Dry , Bakery and Dairy products)
- ◆ Gourmet specialties
- ◆ FMCG trade
- ◆ Hotel Supplies
- ◆ Ship Chandling
- ◆ Disposables and packaging products
- ◆ Logistics and container consolidation

In-house brands :

- ◆ Super touch
- ◆ Super chef



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 President.....	Approved 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

What Ken Eder taught me about Executive Presence?

“Be in your own skin, as an act of self-loving” — H. Raven Rose

Why did he enter my thoughts? Why after so many years did I remember him while manoeuvring my bicycle through the chaotic traffic of Hai Phong in Vietnam?

I speak of Ken Eder, and his “executive presence”. Executive Presence is a subject I get paid to talk about to professionals in hospitality, banking, and technology among other industries.

And if I could think of one man who has it in spades, it is Ken.

Before you turn the page, let me tell you, this is not a subject just for senior management. It is for young chefs too. It is a strength needed at all levels – from the janitor to the CEO – to advance in your career or future business or even life in general.

It is like the x-factor, except you can develop it. If you get it right, it is the difference between being an egotistical tyrant and someone who is respected for his or her integrity. It is about how you listen to others. And when you speak how others listen to you. You get the gist.

You are probably already picturing



in your mind, a smart chef that you know, who is respected for the way he conducts himself. Getting more respect than chefs that are senior or can cook better.

Ken is like that chef for me, even though he was in his early 20s when I met him.

Bates Executive Presence Index™ calls it a three-dimensional model of character, substance, and style. My mentor Andrew Bryant calls it the ability to project confidence and gravitas under pressure. And Sylvia Ann Hewlett’s book title says it all: ‘The missing link between merit and success’.

Allow me to make it simpler, for you to take baby steps towards your executive presence.

- ♦ Listen – As Epictetus, a Greek Stoic philosopher, one said, “We have two ears and one mouth so that we can listen twice as much as we speak.”
- ♦ Think – The ability to think clearly requires your heart and mind to stop

fighting with each other. Work towards making both feel the same way.

- ♦ Speak – Aristotle talked of ethos (credibility & trust) pathos (emotions & values) and logos (logic & proof). So, don’t keep quiet. Speak, and make it credible, valuable and logical.
- ♦ Emotional Wisdom – People you respect are always compassionate. They can be so because of their emotional wisdom. Emotional wisdom it is NOT complex. It is the ability to identify and manage your emotions, especially anger and frustration.

It does not matter if you are an introvert or an extrovert. Both labels can ooze ‘Executive Presence’.

You could be like Ken. To you it may not matter who he is. But to those that have met him, like I did, he is hard to forget.

You too could be remembered positively by people around you. And as you have already read, the path to achieving it simple, if you can be consistent.

Rohit Bassi is the founder of In Learning and works across industries to help employees outperform themselves. You can contact him on rohit@in-learning.com



**WITHOUT
BORDERS**

WORLD CHEFS WITHOUT BORDERS

MYANMAR TOUR FOR HUMANITY



10,000
MEALS TO PREPARE
10,000
INGREDIENT RELIEF PACKS

8 LOCAL CHARITY GROUP CASH
DONATIONS (AFTER EXPENSE)



PROGRAM AGENDA

- 09 JUNE 2018** VIP FUND RAISING GALA DINNER FOR 200 IN YANGON
- 10 JUNE 2018** GROUND COOK OFF OF 5000 MEALS AND 5000 RELIEF PACKS
- 11 JUNE 2018** BOAT COOK OFF OF 5000 MEALS AND 5000 RELIEF PACKS
- 12 JUNE 2018** APPRECIATION COCKTAIL PARTY FOR ALL CHEFS AND CONTRIBUTORS

CHEF FUND RAISING DONATION : PARTICIPATING CHEFS TO DONATE 1000 EUROS + OWN FLIGHT EXPENSE
CHEF PACKAGE INCLUDES : 4 NIGHTS ACCOMMODATION, AIRPORT TRANSFERS, GROUND TRANSPORTATION, MEALS, 2 EVENT CHEF JACKETS,
2 EVENT T-SHIRTS, 1 BACKPACK, MEDAL OF PARTICIPATION, CERTIFICATE OF PARTICIPATION AND E-COPY OF HIGH RESOLUTION GROUP PHOTO

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LEAF®

Exceptional tea
starts with the leaf.

And ends with
the perfect serve.



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Food
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