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THE MAGAZINE CHEFS LOVE TO READ

volume 16, issue 2



MOVER & BAKER

The remarkable story of how Chef **TK Khaleel** built a formidable baked goods company in the Middle East

CLOUD KITCHEN

Chef **Roberto Fortuno** tells us what it takes to run a state-of-the-art cloud kitchen platform



SWEET POWER

Pastry Chef **Ashik Mohsin** creates a dish that brings the best of West and (Middle) East together



YOUNG CHEFS

Four young chefs from Dubai's finest hotels compete at the Golden Chefs Hat Award Season 9



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president's station

email theguild@eim.ae

Dear fellow chefs, ladies and gentlemen,

Welcome to the February issue of our Gulf Gourmet. Your Emirates Culinary Guild team is keeping busy with events – both live and virtual – to support our colleagues and the industry. We just closed the virtual AI Baker challenge. The competition for professional and amateur chefs was held in partnership with IFFCO. The results will be published in the next issue.

On January 25, we had our first members meeting of 2021. Despite following all social distancing rules, it was great to see over 100 colleagues come together. I would like to thank our corporate partners for the continuous support.

Supporting each other, together we will get through this very difficult time.

At present we are working on a virtual pasta challenge together with the Italian Trade Office. This competition is open to all Italian restaurants in the UAE. We are finalizing all details now for our International Salon Culinaire and Virtual Expo Culinaire 2021. The registration for the Salon will open mid-February.

Dates for the actual competition are as follows. On April 4 and 5, all static classes and will take place in the Radisson Blu DDC, Zabeel Ballroom. April 6 and 7 are the dates for live cooking classes in the gardens of Jumeirah Creekside Hotel in Garhoud. On April 8, the UAE finals of the Chaine Des Rotisseurs young chefs will be held at ICCA in Dubai.

The ExpoCulinaire is virtual this year and we are looking forward to a great event. I am confident that this necessary new concept will be very successful like our previous salons.

We have received the certificates from the Guinness World Records for all our partners. See pictures of the certificate distribution in this issue. Thank you to all the partners who helped make this event a success.



We look forward to see many of you in April at our Salon Culinaire, and it includes all our popular classes like US Beef and US Poultry live cooking events. We even have new classes such as a vegan class.

2021 Entry Fee for this Competition is FREE. There is NO Entry Fee this year.

Please visit gulfgourmet.net to



browse through previous issues of this magazine. Visit emiratesculinaryguild.net to see latest happenings on the events calendar. And visit fb.com/wacsyoungchefs for young chefs to be in contact with over 4,000 chefs across the globe.

Please do not miss the company profile of our corporate members. We really do appreciate your support. Also do look at the Friends of the Guild pages to check out all our supporters.

Thank you to Chef Diyan Manjula De Silva and the Radisson Blu Dubai Deira team for hosting the January meeting.

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

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Goodbye added sugar!



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editor'snote

email editor@gulfgourmet.net

It's Valentine's Day this month and everything but love is in the air. From job security to sales targets and from coronavirus variants to work life balance it's all up in the air for many.

While some may have this pessimistic view of the world today, there are others who are extremely grateful for every moment they have.

For our regular columnist Rohit Bassi, the world is a beautiful place today. This is after he spent nearly a week in the COVID ICU last month, and needed the help of special apparatus to breathe.

Now that he is back on his feet, he has used this month's column talking about what kept him going during those long scary days.

This is a must read column, considering that you will come out of it feeling positive. More importantly, you will begin to have a whole new appreciation for what you have, as opposed to what you do not have.

There are many others, including some featured in this issue of the magazine, who have endured the suffering unleashed by this pandemic.

For all of them, the lack of a job or lower



sales are not all that significant anymore considering that life is full of possibilities.

Take a look at the cover story for example. When Chef Khaleel was starting out in his career, he would have never imagined that someday he would go on to build a formidable frozen baked goods company in the Middle East.

Similarly, our pastry chef of the month, would have never realized that he would move out of his home in Singapore to travel around the world and become a successful

dessert maker and culinary leader for a leading hotel chain. He too had his pitfalls and was unemployed for nearly a year because his job opportunity in Japan got canceled due to the pandemic.

But now he's back on his feet and is doing even better than what he had originally set out to do.

Over the years, I have been fortunate enough to interview hundreds of professional chefs who have been successful enough to be featured in this magazine.

What inspires me most about them is not the fact that they have become successful. It is the fact that they have become successful after having suffered major losses in their careers.

You too can fly and do extremely well in the years to come. All you need is hard work and perseverance.

This issue is filled with stories and images of people whose hard work and perseverance have paid off.

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

Aquin George
Editor

CREDITS



EMIRATES CULINARY GUILD

Uwe Micheel
President
+971 4 340 3128, theguild@eim.ae

EDITORIAL

Aquin George
Managing Editor & Publisher
Amaresh Bhaskaran
Associate Publisher & Photo Editor
Vahiju PC
Art Director

CONTRIBUTORS

Samaneh Naseri
Kirti Pandey
Miguel Máiquez

REGISTERED OFFICE

Vattacan Inc
243 Elgin Dr, Ontario L6Y2V2,
Canada. www.vattacan.com

MIDDLE EAST OFFICE

Smartcast Group LLC
PO Box 34891,
Dubai, Shams,
United Arab Emirates
www.groupsmartcast.com

SALES OFFICE

Middle East Alta Verba FZ-LLC, UAE
International Vattacan Inc, Canada
advertise@gulfgourmet.net

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February 2021 Gulf Gourmet

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newsbites

Chefs Social Responsibility Cambodia moved to 2022

World Chefs Without Borders (WCWB) has rescheduled its Chefs Social Responsibility event in Siem Reap, Cambodia. The event will now take place next year from March 16-20.

The humanitarian event has been postponed on several occasions earlier due to the pandemic, but WCWB says that it is determined to fulfill its commitment to the communities in Siem Reap, Cambodia.

WCWB Chairman Willment Leong says, "We thank the 105 Chefs from 32 countries previously registered to participate in WCWB CSR Siem Reap, Cambodia 2020. We invite those Chefs



that are still able to join us in 2022 and new Chef participants as well."

Worldchefs President Thomas Gugler

says, "We hope you join us in Cambodia as we share our global humanitarian efforts through cooking and caring for those in need."



Say Cheese

The demand for cheese from the USA in the UAE and the wider Middle East has increased. Cheese exports to the Middle East during 2020 is estimated at over 16,800 tonnes, worth US\$76 million. The UAE accounted for nearly 30% for this.

The United States produces nearly 6 million tonnes a year, which is more than France, Italy, and Switzerland combined. With more than 1,000 types of cheese on offer, the USA Cheese Guild has collaborated with ICCA Dubai and the Emirates Culinary Guild to create awareness.

The USA Cheese Guild also launched the USA Cheese Specialist Certification Programme, which saw 40 UAE-based chefs awarded global cheese certification this year.

Do you want to become a certified Master Chef?

The fourth installment of Worldchefs Global Hospitality Certification Webinars is set to take place on February 17 at 10 am EST.

John Clancy, Worldchefs Education Director will be doing the introduction to the Worldchefs Certified Master Chef and Worldchefs Certified Master Pastry Chef digital badges.

Those participating will be guided through the requirements and criteria for this level which are contained in the certification handbooks in order to help you become recognized as a Worldchefs Certified Master Chef / Master Pastry Chef.

The webinar will also introduce you to the online application platform Learning Assistant and be guided through the steps to uploading your evidence.

New Cluster GM at Hilton Yas Island

Irish national Matthew Mullan has been appointed Cluster General Manager to oversee operations across all Hilton properties on Yas Island. The cluster comprises of Hilton Abu Dhabi Yas Island, The WB™ Abu Dhabi, Curio Collection by Hilton, and DoubleTree by Hilton Abu Dhabi Yas Island Residences.

Matthew's experience in launching and leading key Hilton resort properties across the Middle East, Europe, and the Americas is what got him this role.

A Hilton career spanning more than three decades began in 1990 when he graduated from the Hilton Hotels Trainee Management Program and took on various managerial roles at

Hilton Hotels in Scotland. His first hotel opening project came in 1998 at the Hilton Templepatrick Hotel & Country Club, a championship golf resort development.

His tenure as Cluster General Manager Northern Ireland saw him oversee two US Presidential visits and receive the HCIMA General Manager of the Year award. A subsequent appointment to General Manager of the Hilton Glasgow in Scotland saw him host both Prime Ministerial and British Royal Family visits.

Matthew then took on the role of Cluster General Manager for Hilton in Sharm El Sheikh, shouldering the responsibility of resort hotels totaling 1,800 rooms.



This was followed by a geographic change to Barbados, further establishing Matthew's expertise for leading resort style properties. A six-year tenure at the iconic Hilton Malta preceded his arrival in Abu Dhabi this year.

Got milk?



A recent seven-day dairy contest saw dairy industries competing in a challenge of highest milk production in a cow. The winner was Al Rawabi Dairy, who clinched the title and a cash prize of AED 20,000. Marmum Dairy took second place, with an AED 19,000 cash prize, and Al Ain Farms took third place and AED18,000.

Al Ain Farms, the event organizer, say that

they are committed to animal welfare. The judging of the competition entries was under the expert guidance of Dr. Roula Shaaban, the first Emirati female veterinarian and counselor for the Middle East and North Africa region of the World Veterinary Association. She was supported by two more Emirati female veterinarians making this was the first all-female vet jury recorded in the Middle East.

Hamid Sidine is Millennium COO for MEA

Millennium Hotels & Resorts MEA has named Hamid Sidine as its new Chief

Operating Officer for the Middle East and Africa region. Sidine has been instrumental in cultivating success for the Millennium Hotels & Resorts MEA in the Kingdom of Saudi Arabia, Turkey and Africa and with this new position he will leverage his expertise in the regional operations of the company.

With more than 30 years of experience, Hamid Sidine is a seasonal hotelier and has held several leadership roles in renowned international hotel brands such as Accor and Sofitel.

MASTER OF THE CULINARY CLOUD

Chef **Roberto Fortuno** set out to be an engineer. And ended up engineering a remarkable culinary journey spanning countries and formats. The brand champion chef of Kitopi, a managed cloud kitchen platform, is a delightful bundle of enthusiasm and talent...




KITOPI
Roberto Fortino

He wanted to be an engineer. He even studied for it. Today, he is engineering culinary concepts, designing end-to-end gastronomic experiences at a world leading managed cloud kitchen platform.

When you meet him, you realise that Chef Roberto Fortuno is an outlier in the hospitality industry in many ways. He's a rare combination of technology- and media-savvy, creativity, perseverance and personality.

The brand champion chef of Kitopi, which helps more than 120 restaurants run their operations efficiently with its 'Smart Kitchen Operating System', has more than 10,000 followers on his Instagram handle @ChefRobertoFortuno alone.

And why not? After all, he does have umpteen vibrant 'stories' to tell, the greatest being his own.



I was so shy when I started but F&B requires you to talk to people and I started developing my social skills then.

Going from a modest background in the Philippines to becoming a successful culinary expert in the UAE, he shows us what the fruits of a never-say-die attitude really look like.

Meet the master of the cloud kitchen...

AN EARLY START

Although his professional culinary

journey began at the age of 16, Chef Roberto's very first encounters with a kitchen were at the age of seven, when he helped his grandmother run a small cafeteria in Manila in the Philippines.

"I was raised entirely by my grandmother, who was an excellent cook," says the now 42-year-old chef fondly. "She taught me how to cook Asian and Spanish cuisines."

Growing up, he spent a lot of time painting and drawing. "I was also fascinated by building structures and the idea of being an architect or an engineer was always attractive to me."

Later in his mid-teens, he took on a job as fast food crew and kitchen helper at a pizza company - Greenwich Pizza Corporation - to ease the financial burden of his education on his grandma.

"I was so shy when I started but F&B requires you to talk to people and I started



developing my social skills then." It was also the time when Chef Roberto realised he quite enjoyed working in hospitality.

Over the next few years, he continued to work in junior jobs at several pizza and fast food joints such as Kenny Rogers Roasters, Jollibee Foods Corporation and Shakey's, all the while pursuing his formal education.

Unfortunately, Chef Roberto lost his grandmother towards the end of his educational years. Yet, he obtained a bachelor's degree in computer engineering in 2003.

The year was also when he started on his first full-time job - sushi sous chef at the Ichizen Japanese Food and Cafe in Quezon City. After working there for a couple of years, he moved on to the Congo Grill Bar as sous chef.

"However, I had been feeling for some time that I had to move out of the Philippines for more lucrative prospects. With my grandmother gone, I had no real reason to stick around when I could explore better opportunities abroad."

Initial applications to foreign recruiting agencies didn't yield desirable results. There were vacancies in Saudi Arabia but Chef Roberto wanted to be in a more international setting.

"My friends suggested that I try out the UAE. So I started applying to agencies that specialised in Dubai jobs." The effort bore fruit and in 2006, Chef Roberto finally caught a break in Dubai.

He joined Americana Kuwait Food Company, which ran KFC outlets. "I was employed at the KFC in Sheikh Zayed Road. Initially, I was unsure because I thought I had a good education and I deserved better opportunities but I was determined to stick it out."

By the time Chef Roberto left the job after four years, he had been promoted to supervisor. A chance meeting with



a British lady led to an opportunity at the Bakery Company, where he joined as a sous pastry chef. "I learnt some great pastry recipes from Italian and French chefs there."

A little over a year later, he came in contact with the Al Shamsi family, who offered him a position at their Mama Tani Coffeeshop as executive chef. "I really enjoyed that time. They are very nice and they treat me like family. When I left after two years to join Seventy-One Café in Abu Dhabi, they said I could always come back if I wanted to."

Chef Roberto's first experience with a corporate position followed shortly after his Abu Dhabi stint. As the corporate chef consultant at the Solterra Middle East, he learnt the finer details of business operations.

"Solterra was selling sunflower oil from Russia in the UAE and they needed someone to help them market it. But eventually, I started missing working in the kitchen." The assignment didn't last too long and Chef Roberto joined the Ritz-Carlton Hotel as senior chef de partie.

"The position was much lower than my last jobs but I didn't mind because I was still doing the part-time work for

Solterra. Also, I don't believe in chasing designations as long as the job teaches me something."

Juggling two demanding assignments, however, took a toll and just when Chef Roberto was about to give up, Ritz-Carlton asked him if he wanted to manage the club lounge.

"It had a VIP clientele and the tips were generous. I worked there for six months but the management changed suddenly and I ended up in the cold kitchen." As a result, Chef Roberto went back to being a sushi chef.

Then, Kitopi came calling. He joined the innovative business towards the end of 2019. "When I went for the interview, I was handed a three-page report from the kitchen. I read it and in just 30 minutes of being there, I signed the contract!"

His extensive experience across formats stood Chef Roberto in good stead. Currently, he handles several brands such as IHOP, Cali Poke, Little Bangkok, Hola Empanada, Pastel Cakes, Betty Bakes, Four Winters, Bondi Sushi, Gangnam Kitchen by Honest Food, Richy's Salad, and Old El Paso.

"I don't find it hard to juggle these



Chef Roberto with his wife Glory and daughter Nicole

because of all the extensive and varied training I had in the past. We did 40 brands in less than a year!"

The company, which was founded in 2018, is growing fast. From the UAE, it has expanded to Saudi Arabia and Kuwait. The plan is to strengthen its presence in the UK and the U.S. after the pandemic is over.

"Across our kitchens, we get between 7,000 and 10,000 orders currently. So it's a busy time for us."

Kitopi does everything from sourcing of ingredients to cooking, packaging and safe delivery for the clients. This leaves restaurant owners free to focus on their dine-in operations and their marketing and menu development.

As someone who has struggled long and hard to achieve his goals, Chef Roberto advises budding chefs to never give up.

"There is light at the end of every tunnel. Gain experience, learn from mistakes and keep moving forward. Sometimes, you might have to take a few steps back



Which one of us doesn't have our own struggles? To me, real failure is not picking yourself up after falling down.

to return to the right track but that shouldn't discourage you. The larger picture is what matters."

According to him, challenges and disappointments are good things that eventually help you build character and resilience.

"It's normal to have setbacks in life. Which one of us doesn't have our own struggles? To me, real failure is not picking yourself up after falling down."

It's these values that he also instils in his six-year-old daughter, Nicole. "Today,

god has blessed me with a happy family. But it wasn't a given. Frankly, I had never thought I would get married because of my never-ending hectic schedules and struggles. But I lucked out in the end.

"In fact, I met my wife in a church I used to go to. My wife, Glory, works in the government in senior administration."

As for the future, Chef Roberto hopes to launch his own consultancy someday. He is also an international culinary junior judge certified by Worldchefs and a member of the young chefs committee at the Emirates Culinary Guild (ECG).

"I encourage young chefs to participate in competitions and develop their personalities as much as their skills. Talent alone isn't enough. You also have to amplify the chances of being at the right place at the right time."

If you are currently not at the right place, keep looking long and hard until you find it. That's the overarching message of Chef Roberto's successful journey, isn't it?



KITOPi
Roberto Fontana



Nestlé
Golden
Chef's Hat
Award



TWO FOR THE WIN

Chefs **Bibu Ranjit** and **Rohit Surve** are neighbour's envy and employer's pride. The kitchen warriors from JW Marriott Marquis Dubai will take on rivals at the Golden Chefs Hat Award this month. Meet the dynamic duo...

BIBU RANJIT

In a way, a chef's job is a service to society. Through their emotional connection with food, you put smiles on people's faces. It's rather fitting then that Chef Bibu Ranjit studied social work before becoming a chef.

As someone who loves to make people happy, he's a natural in the industry. The 27-year-old chef from Nepal is the assistant sous chef of Prime68 steakhouse at the JW Marriott Marquis in Dubai.

Expertly dividing his workdays across tasks – from managing butchery to checking the ingredients to ensuring supplies - Chef Bibu is busy sharpening

his knives for the Golden Chefs Hat Award competition.

"Training for competitions is not new to me. When I was in Doha, I would compete regularly and I have also participated in the Salon Culinaire," he smiles when you marvel at his energy.

Watching cookery shows during his student days planted a love of cooking in Chef Bibu. When a friend working as a chef in Doha suggested that he consider a culinary career, a decision followed easily.

"I did a diploma in culinary arts from the Academy of Culinary Arts & Hospitality

Management, which has a partnership with an Australian institute," he says.

Leaving Kathmandu for greener pastures as soon as he finished the course, Chef Bibu got a job at the New York Steakhouse at Marriott Marquis City Center in Doha. "It all happened so fast. I didn't even have to do an internship!"

Studying culinary arts opened a door of wonders for the young chef. He learnt the nuances of French and Italian cuisines, which are starkly different from the Nepalese food he grew up eating. "I also started reading books and following chefs on Instagram. I would read about ingredients and



BIBU RANJIT



ROHIT SURVE



techniques. So when I had my first interview, I had enough confidence to convince them to give me the job."

His confidence and thirst for knowledge did not go unappreciated. Chef Bibu got several promotions in quick successions, finally leaving the Marriott Marquis City Center Doha after three years as chef de partie.

"I went back to Nepal to work for a French café," he says with the hope of combining his passion for French cuisine and to be close to his family."

The lure of Dubai was just too powerful to resist for the young chef. He joined JW Marriott Marquis's French cafe and bakery La Farine as senior chef de partie last year before being promoted to assistant sous chef at the Prime68 steakhouse.

Although he loves steaks and meat cuts, for the GCHA he's making smoked cod in chipotle sauce with clams, edamame and potato sponge.

"I like to learn different things and push boundaries."

In the future, he wants to go back to Nepal and start a business of his own. Until then, enjoy his tasty treats.

ROHIT SURVE

The Indian city of Mumbai is a melting pot of cultures. And its street food reflects this. This culinary vibrancy is embedded deep in Chef Rohit Surve, who hails from the city of Bollywood.

It is this eclecticism that the pastry chef de partie of JW Marriott Marquis Dubai hopes to bring to the plate when he serves up the sweet finale of his team's offering at the GCHA.

The 28-year-old chef has pastry in his genes. "My father is also a pastry chef," he replies, when you ask him where the inspiration came from. "Our home always had delicious cakes and my interest went from just eating them to actually making them."

Getting a hotel management degree from the Kohinoor College of Hotel & Tourism Management in Mumbai, Chef Rohit trained under his father during his internship. He then got a job at the well-known Palladium Hotel, which was earlier called Shangri-La Hotel, in the beginning of 2013.

"A couple of years later, I got an opportunity at the Sofitel Abu Dhabi Corniche. A sous chef who worked with me at Shangri-La offered me the job

and I was happy to accept a chance to work abroad."

His talent got him quick promotions at the Sofitel. After a little over four years, he secured a job at the JW Marriott Marquis as chef de partie. Chef Rohit admits that the job is both tough and enjoyable because he likes challenges.

At the GCHA, he is challenging the other team's pastry chef with a meringue dessert. "It is meringue with passion fruit puree and cream, served with coconut sorbet. It's not too sweet and not too sour."

A believer in simplicity, Chef Rohit likes to keep his plating minimalistic. "It's a trend now. On Instagram, Youtube and Pinterest, you see that minimalism in food is becoming very popular with foodies."

The Indian chef is no stranger to competitions. He has won several medals at competitions earlier, including the Salon Culinaire 2020 and SIAL Abu Dhabi.

Over the long term, Chef Rohit wants to see himself as a pastry chef at a five-star property. "I have that target for before I turn 40." And for 50? "My own pastry shop in India," he signs off.

Pan Seared Black Cod with Activated Charcoal infused Potato Sponge, chipotle cream and sautéed edamame and clams

FOR SMOKED COD

| | |
|------------------------------------|---------|
| Cod Fillet (cut into 180 gm steak) | 4 pcs |
| Sugar | 150gms |
| Rock salt | 150gms |
| Lemon | 3 piece |
| Lime | 2 piece |
| Fennel seeds | 15gms |
| Oil | 50 ml |
| Butter | 80gms |

Method

- ◆ Mix the sugar and salt and fennel seeds.
- ◆ Zest the lime and lemon and add the juice in the sugar and salt mix.
- ◆ Cover the cod fillets with the curing mixture and leave it in the chiller for 30 minutes.
- ◆ After the curing is done lightly wash off the fillets, pat dry and keep aside for searing.
- ◆ Heat a pan in a medium heat add the oil and sear the fish, display side up.
- ◆ Flip the steak after caramelized completely, add the butter and baste the steak.

FOR CLAMS AND EDAMAME

| | |
|-----------------------|----------------|
| Clams | 150gms |
| Shallot (chopped) | 40gms |
| Garlic (chopped) | 30gms |
| White wine | 90mls |
| Butter | 40gms |
| Tarragon | 4sprigs |
| Edamame Beans | 40gms |
| Dill leaves (chopped) | 5gms |
| Salt and pepper | (as per taste) |

Method

- ◆ Heat a sauce pot in medium heat and sweat the garlic and shallots with butter until translucent.
- ◆ Toss in the clams and cook for a minute.
- ◆ Deglaze with white wine and mix in the tarragon and cover until the clams are open and cooked.
- ◆ Drain the clams and keep separate.
- ◆ Simmer the cooking liquid and reduce it to half and toss in the edamame beans into the mix.



- ◆ Add the chopped dill and a touch of butter and mix in the clam meat and adjust the seasoning.

FOR CHIPOTLE CREAM

| | |
|-----------------------|----------------|
| Buitoni Tomato Coulis | 250gms |
| Chipotle Paste | 50gms |
| Oil | 30ml |
| Shallots | 50gms |
| Garlic | 15gms |
| Vinegar | 30gms |
| Sugar | 25gms |
| Cream | 60ml |
| Water | 80ml |
| Salt | (as per taste) |

Method

- ◆ In medium heat sweat the garlic and onion with the oil.
- ◆ When translucent add tomato coulis and simmer it. After few minutes add in the chipotle paste and cook for another 5 minutes in low heat.
- ◆ Add the vinegar and sugar and let it cook off.
- ◆ Take the mix off the heat, add in the cream and mix properly.
- ◆ Transfer the sauce into a blender and puree it.
- ◆ Add the water to adjust the consistency of the puree.
- ◆ Adjust the seasoning of the puree and pass it through a fine strainer.

FOR POTATO SPONGE

| | |
|---------------------|---------|
| Maggi potato powder | 40gms |
| Milk | 300mls |
| Mashed Potato | 120gms |
| Eggs | 3 large |
| Sugar | 40gms |

| | |
|--------------------|-------|
| Wheat flour | 30gms |
| Activated Charcoal | 1 tsp |
| Salt | 3gms |

Nonstick spray

Method

- ◆ Whisk in the milk and potato powder and slowly cook it until a nice smooth runny mashed potato is obtained. Cool the mix and keep aside.
- ◆ Mix the mashed potato prepared previously with the eggs, sugar and flour and charcoal until you obtain a smooth batter.
- ◆ Pass through a fine sieve and pour into a Whip Siphon.
- ◆ Charge the whip with 4 N2O charges and shake each time and keep it aside.
- ◆ Prepare the paper cups by cutting 3 small slits on the base of the cups using scissors. This will allow the vapor generated while heating to escape.
- ◆ Spray the cups with a light coat of non-stick spray to make it easier to release the delicate sponge cake once cooked.
- ◆ Using the whip siphon, fill about 1/3 of the paper cup with foam.
- ◆ Place the filled cup in the microwave and cook for 40 seconds at maximum power.
- ◆ Remove from microwave and let it cool at room temperature. With the help of a small spatula, carefully release the sponge cake from the paper cup. Flip the cup and tap the top to release the sponge cake.

Equipment

- ◆ iSi Whip Siphon
- ◆ 4 N2O charges
- ◆ 4 paper cups

Tropical coconut meringue

MERINGUE SHELL

| | |
|--------------|-----|
| Egg white | 100 |
| Castor sugar | 100 |
| Icing sugar | 100 |

Method

- ◆ Cook egg white with castor sugar on double boiler till 50°C then whip it with the help of kitchen aid till hard peak, then fold the icing sugar gently. Pipe meringue with plain tip in round spiral shape, dust with coconut powder and allow it to dry in a hot cupboard for 6 hours.

PASSION CREAM

| | |
|----------------|------|
| Passion puree | 100 |
| Egg | 67 |
| Egg yolk | 60 |
| Sugar | 63 |
| Gelatin sheets | 1no. |
| Butter | 63 |
| Vanilla bean | ½ |

Method

- ◆ Soak gelatin in cold ice water. Heat passion puree with vanilla bean in saucepan and temper with eggs, yolk, sugar and cook like a pastry cream. Finish blending with soaked gelatin and butter. Keep for assembling.

PASSION AND MANGO CUBE

| | |
|---------------|-----|
| Passion puree | 300 |
| Mango puree | 200 |
| Sugar | 50 |
| Agar agar | 6 |

Method

- ◆ Cook both purees with agar. Take one fourth mixture to set in a small square ring and cut cubes as well as some of the blend to make gel drops. Use the remaining mixture for making caviar with the help of pipette in cold oil (rinse twice in cold water carefully to remove excess oil).

COCONUT CRUMBLE

| | |
|-----------------------|-----|
| White chocolate | 50 |
| Nestlé coconut powder | 150 |
| Sosa malto powder | 100 |

Method

- ◆ Melt chocolate and mix all together till a crumble texture. Keep for assembling.

COCONUT SORBET

| | |
|-----------------------|-----|
| Coconut puree | 150 |
| Coconut milk | 140 |
| Nestlé coconut powder | 100 |
| Invert sugar | 23 |
| Vanilla bean | 1 |
| Sugar | 40 |

Method

- ◆ Simmer coconut milk with both sugar and vanilla bean for 1 min. Remove from the heat and add coconut puree and coconut powder to cool. Strain and keep it freeze completely before spinning.

MANGO WHIP GANACHE

| | |
|-----------------|-----|
| Cream | 70 |
| Trimolin | 8 |
| Glucose | 8 |
| Mango puree | 100 |
| Cream liquid | 150 |
| White chocolate | 105 |

Method

- ◆ Boil cream and mango puree with trimolin and glucose, mix it in white chocolate. Finish blending with cold cream. Keep refrigerated for whipping.

COCONUT TUILE

| | |
|--------------------|----|
| Milk | 20 |
| Butter | 50 |
| Glucose | 20 |
| Sugar | 60 |
| Pectin NH | 3 |
| Desiccated coconut | 50 |

Method

- ◆ Mix sugar and pectin together. Boil milk, butter and glucose and pectin mixture; finally add desiccated coconut and sheet till desired thickness with the help of a rolling pin.
- ◆ Bake at 160°C till golden brown and fold it immediately with the help of two round cutters. Keep for assembling.

Assembling

- ◆ Sandwich the meringue shells with passion cream and stick it in the center of the plate. Pipe a drop of mango whipped ganache as well as passion gel. Place a coconut tuile, mint leaves and saffron strings. Add coconut sorbet on top of coconut crumble and finish with caviar and gold leave.





MOVER AND BAKER

Chef **TK Khaleel**, the managing director of Bakemart, is a man of few words. Not that it's a problem. For, his actions and achievements do a lot of talking on his behalf. From being a small-time salesman for a plastic homeware maker in India to building a formidable frozen baked goods company in the Middle East, this baker's story is nothing short of an inspirational blockbuster movie. And it's nowhere close to over...

Behind every successful man, stands a humble and hard-working attitude. If you're not quite sure this holds true, spend some time talking to Chef TK Khaleel.

The managing director of Bakemart, a bakery solutions company registered in the UK, is passionate about upholding the tradition of baking while promoting the modern way of bakery operations. And yet, despite building an award-winning business, he shies away from talking about himself – a rarity at a time when social media has made self-promotion all-pervasive.

A conversation with Chef Khaleel is inspiring to say the least. Emerging from a modest background in India to building a solid business in a foreign land, his story has all the trappings of a blockbuster movie.

But you have to patiently coax it out of him. A private person and a man of few words, he prefers to let his actions do the talking.

Born in Mahe in the south Indian state of Kerala, Chef Khaleel learnt the value of working hard early on. When he lost his father at the tender age of eight, his mother had to struggle to feed a family of nine children. Such childhood challenges discourage most people. Chef Khaleel, however, is not one of them.

Given the family's delicate financial situation, getting a formal education was not an option for him. But Chef Khaleel did not let this come in the way of seeking a career. Embarking on his professional life in his mid-teens, he began with the modest job of a salesman at a plastic homeware maker in Kochi.

Working there diligently for four years, he finally caught his big break in 1980. His brother, who worked in Qatar, sent him a visit visa for the Gulf country. On arriving there, Chef Khaleel secured a job of a bakery sales assistant at The Centre in Doha, the largest departmental store in



I came to Dubai in 2003 because I believed - and I still believe - that this is the city of luck

the region back then. "You can consider it my 'college education,'" smiles the now 61-year-old chef. "I worked there for 15 years and learnt from the finest bakers of Britain, Germany, France and Spain. In those days, it was a huge opportunity."

Bit by bit, Chef Khaleel climbed the career ladder. When he left The Centre, he had been elevated to bakery manager. "What was really special about that job was the exposure I got to international products and techniques. In the UK, you get to see mainly British products; in Germany, German products. But this store had products from so many countries that I got to experience a lot." Chef Khaleel also travelled to Europe and the UK for trainings. He wisely used the opportunities for doing some research on the baking requirements, preferences and techniques in Europe.

During his search for the next challenge, Chef Khaleel chanced upon a promising job in Bahrain. The Jawad Group of Bahrain was seeking a project bakery manager. It's here that Chef Khaleel got an opportunity to build his entrepreneurial muscles. "I started the Jawad Bakery project from scratch. We started two bakeries inside supermarkets and a centralised bakery for supplying to supermarkets. I would say we contributed a lot to changing the bread culture in Bahrain."

By the time he moved on three years later, Chef Khaleel had made quite a name for himself. "Even though I enjoyed my stint in Bahrain, the idea of starting the trend

of European-style cafes in the Middle East had not left my mind. So when an investor asked me to go back to Doha and start a cafe, I jumped at the chance."

Cafe Bateel was a game-changer. Designed to combine the traditions of the Middle East with the flavours of the West, the cafe served a range of delicious treats from pastries, breads, coffee and quick eats to homemade chocolates and Italian gelato. "The concept was successful and I realised that people don't really mind paying more, as long as the product matches in cost in terms of quality." The chocolates used in the desserts were of premium quality, imported from Switzerland and Belgium. Bateel chocolates also become really popular.

Three years later, Chef Khaleel decided to branch out on his own. "I came to Dubai in 2003 because I believed - and I still believe - that this is the city of luck." Inspired by the idea of introducing frozen baked goods in the Middle East, he found partners and investors to start a small factory in Dubai with about 20 employees. Like in most businesses, there were initial setbacks. Although the concept of frozen breads is well-established in Europe, hotels in the Middle East were hesitant to even consider it for fear of negative customer response. Ever the innovator, Chef Khaleel changed tactics to promote the idea. He approached a supermarket chain and founded Bakemart, which retailed all kinds of frozen breads and baked goodies.

Slowly but surely, hotels also came on board. Today, Bakemart counts more than 200 five-star hotels as its clients and nearly 1,500 people as its employees. Outside the UAE, it has expanded to Qatar and Bahrain.

"It was just a question of changing people's mindset. Truth is that bread that is kept longer in the right environment is tastier. It contains yeast, which needs time to develop. The



Europeans, who are heavily into breads, know this and that's why, they accept frozen baked items easily."

Bakemart's rise has been impressive. In 2013, it started its first cake boutique in Karama to offer gourmet French cakes and in 2014, its second factory was opened in Jebel Ali to produce every kind of bakes, from baguettes to ciabattas, crusty rolls, croissants, to Viennoiseries and cookies. The Bakemart Gourmet line of premium stores was launched in 2016.

Today, Bakemart is a household name in the region and it has won several prestigious awards, including at Gulfood.

Many entrepreneurs struggle for decades to get a business off the ground. In this backdrop, Chef Khaleel's rise seems rather fast. What's his secret for success? "I wouldn't say we didn't make mistakes. But we learnt from them. We had to tweak our way of marketing our products to hotels."

To convince hotels that frozen breads could actually lead to huge savings and much less wastage, he presented a compelling case. "Let's take the example



It was just a question of changing people's mindset. Truth is that bread that is kept longer in the right environment is tastier...

of any five-star hotel with say, 400 rooms. Breakfast is usually included in the room price. So they have to make 400 croissants, 400 muffins for all the guests occupying these rooms. However, not every guest will come for breakfast. So you have to toss out whatever was not used. With frozen breads, you will never be caught unawares on quantity. Plus, you don't need expensive skilled chefs for routine items. Even with inexperienced chefs, you can deliver top quality consistently."

It takes just 10-15 minutes to ready

another batch of baked items if needed and the process is hassle-free and not so labour-intensive. Considering the amount of potential waste that could be generated in hotels due to miscalculation of quantity, the savings could be huge.

Bakemart is in more than 60 supermarkets and has over six of its own stores. Despite the scale of operations, the company's culinary experiments haven't stopped. "We are trying za'atar croissant now. Croissant is a French recipe but za'atar is a Middle Eastern spice mix. We leave the field open for such fusion experiments and if the flavours work together well, then we add them to our range of offerings." Experimentation is strongly encouraged. On the other hand, any compromise on quality is strictly discouraged, asserts Chef Khaleel.

He is tight-lipped about his future plans for Bakemart. "I like to keep my plans low-profile and not talk about them until we have something concrete to show. One thing I can tell you, is that we are planning a bread festival for exhibiting breads from around the world." An





educational centre for baking is another thought playing around in Chef Khaleel's mind. "I want to pass on whatever I have learnt over the past four decades to the future generations. I would like to set this up in Dubai, as a tribute to the city that made my own dreams come true."

Seeing his achievements and energy, you can't tell that Chef Khaleel recently had a narrow escape from the dreaded Covid-19. "God has given me a second life. I hadn't thought I will survive. I think it was the prayers of my family of 1,500 members that saved me." The experience also helped him get closer to his own family. His wife Zeenath, who he usually barely gets to spend time with because of his hectic schedules, was by his side the whole month he was in hospital. "I want to spend more time with my family going forward." The couple shares three children - Suha, Nuha and Ali – who are in their 20s.

Chef Khaleel's bond with his team is as strong as his bonds with his own family. His understanding with his management team is so good that sometimes, he doesn't even have to



complete a sentence for them to get what is being requested. "When I was in the hospital, they ran the show independently and I did not have a single thing to worry about. We are an excellent team and we have each other's back in the toughest of times." A self-confessed workaholic, Chef Khaleel misses going to the factory these days.

Asked about the aspect of baking the baker in him is the most excited about, he immediately names 'sourdough' as a fascination. "We have added it to our ingredients. The taste, the aroma and the shelf life are fascinating. If you want a golden croissant, use some sourdough, same for baguette. In Belgium, there is a

sourdough library and I am very happy to tell you that a sourdough we developed is exhibited there! It's exhibit number 128." The library showcases an extensive collection of sourdough starters, which have to be minimum 10 years old.

With twinkling eyes, Chef Khaleel informs us that he is the only Asian to be featured in that list, which is dominated by European bakers.

Unlike most people, the humble leader of Bakemart saves information on this stellar personal achievement for last. Then again, maybe it's humility and quiet perseverance that have made him the remarkable success he is.





In Belgium, there is a sourdough library and I am very happy to tell you that a sourdough we developed is exhibited there!



**ARLA
PRO.**





I prefer creating a friendly atmosphere for my team to communicate with. We are adults and we are professionals, so it is my duty to keep the workplace open, respectful and fun.

SWEET SUCCESS

Meet **Ashik Mohsin**, the Pastry Chef at the JW Marriott Marquis in Dubai

When you take on the role of a Pastry Chef for a hotel with 1,608 rooms and 14 outlets, you have got to be a class apart. And this is exactly what Chef Ashik Mohsin is.

The Singaporean national was appointed Pastry Chef at the JW Marriott Marquis in Dubai just a few months ago. The 42-year-old tells us that his remit is to oversee all the pastry operations for what is one of the tallest hotels in the world.

He says, "After my previous stint at the Renaissance, I had the opportunity to go to Japan or South Africa. However, due to the pandemic neither plan materialized."

Japan's loss is surely UAE's gain as Dubai retained one of its more dynamic pastry chefs.

Chef Ashik's foray into the pastry arts was more by coincidence than design. "I never planned on becoming a pastry chef," he says. After completing a two-year mandatory national service in his country, it was Chef Ashik's uncle who helped him get his first job at the Raffles Hotel Singapore.

"I began my culinary career in the pastry section of the Raffles Hotel only because they were short staffed," he says with a smile.

The few first weeks of working with butter, flour and sugar to create stunning cakes made Chef Ashik fall in love with the artistic nature of the job.

Chef Ashik's passion-filled work ethic did not go unnoticed. His chef helped him get a full scholarship, that required him to work for the hotel for three years.

"I was enjoying what I was doing and did not bother with the long hours. I would study in school and then go back to work. Sometimes after school, my chef would say you don't need to come today but I would still go. That's



I would study in school and then go back to work. Sometimes after school, my chef would say you don't need to come today but I would still go. That's how much I liked working and the work environment.

how much I liked working and the work environment," he says.

Chef Ashik worked there for six years before moving from Singapore to Dubai to work for the One and Only Royal Mirage. A year later he joined the erstwhile Four Seasons Bahamas as assistant pastry chef. Two years later, he joined the Hyatt as Pastry Chef to help open the first five-star hotel in Tajikistan.

Despite the challenges with language (most of his colleagues spoke Russian) and most products being imported from Dubai, Chef Ashik stayed on for two years. "I could stay that long only because I liked seeing the development of the guys in my team," he says.

He returned to Dubai to work for the Ritz Carlton, followed by pre-openings for Damac and Renaissance Downtown as executive pastry chef.

Talking about his current role, he says, "The JW Marriott Marquis is a great place to work. I've never experienced such a large operation before and it is exactly the kind of role I have been looking for in my career."

While he sees himself working in this

industry for a while to come, he does hope to open his own enterprise in the future. "I need to save money to open a pastry shop in Singapore. It will allow me to be close to my parents, brothers and sisters," he says.

For our young pastry chef readers, Chef Ashik shares the recipe for a baklava cheesecake. He says, "I created this because we are in Middle East and people here enjoy a fusion of Middle Eastern and international cuisines. It includes a hibiscus and apricot compote and pistachio crumble. It's something we may introduce in one of our outlets."

Chef Ashik's food philosophy is to create simple and clean dishes that need not be too complicated. His motto is to keep things simple but do it well using the best ingredients.

His advice to young chefs is: "Given how hard things are right now,

I believe young chefs must work towards being the best in their field. They should focus on what company or which chef they are working for more than the money."

His own management style is straightforward. "I prefer creating a friendly atmosphere for my team to communicate with. We are adults and we are professionals, so it is my duty to keep the workplace open, respectful and fun."

A conducive workplace is what gets ideas flowing and creativity nurtured for Chef Ashik. It was, after all, such an environment that allowed him to flourish as a young Commis III and work his way to leading pastry chefs in various hotels around the world.

When we quiz him further on the future of pastry, he says he believes the trend for sweets and pastries is all about going back to the basics. Desserts made with high quality ingredients minus the over-the-top treatment is what will gain popularity he reckons.



Baklava Cheesecake

CHEESECAKE MOUSSE

| | |
|---------------|-------|
| Cream Cheese | 340gm |
| Sugar | 80gm |
| Icing Sugar | 15gm |
| Sour Cream | 15gm |
| Whipped Cream | 150gm |

Method

- ◆ Mix cream cheese and sugar until light and fluffy. Mix sour cream then with icing sugar and add sour cream mixture to cream cheese mixture. Fold in the whipped cream and reserve in chiller.

HIBISCUS JELLY

| | |
|----------------|-------|
| Water | 250gm |
| Sugar | 70gm |
| Dried Hibiscus | 10gm |

| | |
|----------|------|
| Gelatine | 9Pcs |
|----------|------|

Method

- ◆ Boil water and sugar. Once boiled add bloomed gelatine and dried hibiscus. Infuse for 30 minutes, then strain the mixture. Keep in chiller until set and once set cut jelly into cubes.

APRICOT COMPOTE

| | |
|--------------|---------|
| Apricot | 500gm |
| Water | 30gm |
| Sugar | 80gm |
| Vanilla Bean | 1pc |
| Cinnamon | 1 stick |
| Pectin NH | 3gm |
| Sugar | 3gm |

Method

- ◆ Cook the apricot with sugar, water, vanilla bean and cinnamon. Once

mixture boils add pectin and sugar mix. Cook until the juice thickens.

BAKED KUNafa

| | |
|--------------|-------|
| Kunafa Dough | 200gm |
| Icing Sugar | 80gm |

Method

- ◆ Mix icing sugar with kunafa dough and bake at 180°C for about 12 minutes or until golden brown.

PISTACHIO CRUMBLE

| | |
|------------------|-------|
| Butter | 100gm |
| Sugar | 100gm |
| Flour | 150gm |
| Pistachio Powder | 50gm |

Method

- ◆ Mix all ingredients together until crumble. Bake at 180°C for about 15 minutes.



Nestlé
Golden
Chef's Hat
Award



PLAYING TO WIN

Chefs **Nipun Sachira Silva** and **Namal Eranga Perera** have two things in common – both are Sri Lankans and both love gaming. But that's pretty much where the similarities end. One is vivacious and the other the strong, silent type. Together, they are set to challenge rivals for the Golden Chef's Hat Award...

NIPUN SACHIRA SILVA

'Food is music to the body, music is food to the heart', says Australian author Gregory David Roberts. Chef Nipun Sachira Silva has a talent for both music and food.

A reluctant entrant to the culinary industry, today he thrives in the kitchen. The aspiring DJ extends the same zeal to cooking that he does to creating music. And the result is a joy for both the body and the soul.

Like few people would to a hospitality

magazine, the 24-year-old from Sri Lanka candidly admits that he had no plans of being a chef. "My father, who is the executive chef of the Kingsbury Hotel in Colombo, forced me to take up a hospitality job. At first, I hated it but now I really enjoy what I do," says the young chef.

Chef Nipun had wanted to be a DJ or study further after finishing college. His father, however, insisted that he do a hospitality course and get into the industry. So Chef Nipun completed a

basic hotel management and cookery course at the International School in Colombo before joining his sister at the Dubai Marine Beach Resorts & Spa in 2016. "She was a bar captain there. She helped me get a job as a commis III chef."

In the first year, Chef Nipun struggled to get used to his new life. He came to work without any enthusiasm. But slowly, he started noticing the vibrancy of kitchen operations. Making friends with other chefs added a layer of fun to the job and lessons in cooking stimulated the culinary





NIPUN SACHIRA SILVA

genes in the rookie chef. "I was also promoted to commis II and it felt like I was finally on a path of progress."

After spending a year at the Dubai Marina, Chef Nipun moved to Bonnington Hotel JLT. There, he learnt Irish cuisine over a couple of years. "My older brother was working at the Hilton as a sales executive. With his help, I secured a position at the Hilton Dubai Jumeirah."

Chef Nipun has been at the Hilton for a couple of years now, working at the property's fine-dining restaurant. The Golden Chefs Hat Award is his first ever culinary competition. And he's excited! "I am making a seafood dish, using Nestle tomato coulis, potato powder and coconut powder. The dish is served with edamame beans, mushroom and baby fennel."

Having chosen food as his career, he indulges his love for music by creating and sharing tracks on YouTube. Another hobby is gaming. "I also started a gaming channel on Facebook."

In the distant future, Chef Nipun wants to walk in his father's footsteps and become a head chef. Life is a game he is determined to win!

NAMAL ERANGA PERERA

Unlike his teammate, Chef Namal Eranga



NAMAL ERANGA PERERA

Perera needed no encouragement to join the culinary industry.

Inspired by his pastry chef uncle, he had 'sweet dreams' of being a professional dessertarian right from his teen years. So after high school, he got a hotel diploma from the Matale Super International School of Tourism and Hotel Management and set out on his career path.

Just 28 years old, Chef Namal is already chef de partie and second-in-command of pastry kitchen at the Hilton Dubai Jumeirah and Hilton Dubai the Walk. "We do the pastry for all the outlets. We have Italian, Thai and Latin American menus," he elaborates. At the moment, there is a shortage of staff due to the pandemic. So Chef Namal has to work longer hours, at the same time preparing for the GCHA competition. "Yes, it is challenging but I enjoy it."

The Sri Lankan chef came to Dubai towards the end of 2013 on a visit visa and found a job as commis III at the Samaya Hotel Deira. Within a couple of years, his strong work ethic and affable nature won him a job at the Doubletree by Hilton. Moving to Hilton Dubai Jumeirah and Hilton Dubai the Walk in 2019, he was promoted to the current position of chef de partie in just a couple of years.

Interestingly, Chef Namal's uncle is also a pastry chef at the Hilton in Sri Lanka. So it took him a very short time to achieve his aim of being like his uncle. "I do believe that passion and hard work never go unrewarded. This is my passion and work doesn't feel like work to me."

Someday, he hopes to open his own restaurant, where he plans to serve international cuisine. For now though, all his attention is focused on the competition. "I made a gluten-free chocolate mousse with raspberry sorbet. I love to have different colours on the plate without complicating the dish too much. Creativity and simplicity can go hand-in-hand."

When he's not in the kitchen, you might find Chef Namal glued to his PlayStation or playing volleyball. "I haven't been able to play volleyball because of the pandemic. But I can't wait to get back on the field."

He also can't wait to see his one-year-old niece – his sister's daughter - back in Sri Lanka. "My parents and my sister all live there and several of my cousins are also chefs."

As is clear, the love for food runs in the family. For Chef Nipun, it is his first love!



PAN FRIED SEA BASS & BEETROOT MANGO PICKLE, ORANGE TOMATO SAUCE, POTATO CROQUETTES, SAUTEED SPINACH WITH EDAMAME COCONUT FOAM (INTO THE OCEAN)

PAN FRIED SEA BASS

| | |
|-----------------------|-------|
| Sea bass | 180g |
| Garlic oil | 5g |
| Finely chopped ginger | 2g |
| Butter | 10g |
| Salt & Pepper | Touch |

Method

- ♦ Cut the 180g sea bass fillet and season with finely chopped ginger, salt & pepper with garlic oil.
- ♦ Lightly coat the base of a non-stick frying pan with butter then place the pan over a medium-high heat once the pan is hot sea bass place in the pan skin side down cook for 3 to 4 minutes until the skin is nicely golden and crisp

then carefully turn the fillets over to cook for 1 minute.

- ♦ Remove the pan from the heat and leave the fillets to finish cooking in the residual heat before serving.

ORANGE TOMATO SAUCE

| | |
|--------------------------|-------|
| Nestle tomato coulis | 150 g |
| Seafood stock (homemade) | 100ml |
| Orange juice | 30ml |
| Salt & Pepper | Touch |

Method

- ♦ Into the pan add tomato coulis, seafood stock & orange juice and start to boil high heat until sauce getting thick.
- ♦ Then sauce blend with salt and pepper until sauce getting smooth to serve.

EDAMAME COCONUT FOAM

| | |
|----------------------|-------|
| Maggi coconut powder | 20g |
| Edamame beans | 45g |
| Ginger | 2g |
| Lemon grass | 2g |
| Water | 100ml |
| Salt & Pepper | Touch |

Method

- ♦ 100ml water to add mashed ginger

& lemon grass and start to boil while boiling add coconut powder and start to whisk.

- ♦ Then strain to remove ginger and lemon grass aging coconut milk put into the pan and start to boil and add edamame beans.
- ♦ Beans get cooked remove from fire pan and add to blender and add salt & pepper start to blend finely and get the foam gun and fill it with foam to serve.

POTATO CROQUETTES

| | |
|------------------------------|--------|
| Maggi potato powder | 50g |
| Maggi coconut powder | 20g |
| Dill leaves (finely chopped) | 1g |
| Orange zest | Touch |
| Egg | 1no |
| Water | 25ml |
| Salt | Touch |
| Oil | Frying |

Method

- ♦ Boil the water take out of fire add the potato powder and finely chopped dill leaves, orange zest and season with salt mix well.
- ♦ Shape it into a sphere. Dust it with

coconut powder then eggs then again coconut powder.

- ◆ Deep fry till it turns golden brown in colour.

BEETROOT MANGO PICKLE

| | |
|---------------------|---------|
| Beetroot | 20g |
| Mango (small cubed) | 4pc |
| Vinegar | 2tspoon |
| Sugar | 3g |
| Kosher salt | 1g |

Method

- ◆ Beetroot pilled it and ruff cut blend it finely.

- ◆ Get a small container add finely blend beetroot and add vinegar, sugar, kosher salt and cubed mango.
- ◆ Let cool to room temperature and refrigerate for about 30 minutes before opening to allow flavors to develop.

SAUTEED SPINACH

| | |
|-----------------------|---------|
| Olive oil | 3tspoon |
| White onion (Chopped) | 20g |
| Minced garlic | 3g |
| Soy sauce | 1tspoon |

| | |
|----------------|-------|
| Enoki Mushroom | 10g |
| Fresh spinach | 50g |
| Salt & Pepper | Touch |
| Butter | 2g |

Method

- ◆ In a small skillet, heat up olive oil add onion and enoki mushroom saute for 4 minutes add garlic and butter and saute until the onion is starting to brown.
- ◆ Add soy sauce and stir well add spinach and gently toss to mix with sauteed onion.
- ◆ Cook until spinach is wilted season with salt and pepper and serve.

GLUTEN-FREE CHOCOLATE MOUSSE WITH WILD RASPBERRY SORBET AND VANILLA CREAM BRULEE

GLUTEN FREE PECAN NUT SPONGE

| | |
|--------------------|------|
| Whole egg | 73g |
| Pecan nuts | 49 g |
| Sugar | 40 g |
| Unsalted butter | 20 g |
| Dark chocolate 53% | 20 g |
| Egg white | 16 g |
| Sugar | 10 g |

Method

- ◆ Pre-heat oven to 180°C
- ◆ Use a food processor to chop the pecan nuts with the sugar.
- ◆ Then add the eggs and beat together.
- ◆ Add the melted butter and the melted chocolate at the end of the mixing process.
- ◆ Whip the egg whites with the sugar.
- ◆ Gently combine the two mixtures and spread on a baking tray.
- ◆ Bake at 180°C for 20-25 minutes.

CHOCOLATE MOUSSE

| | |
|--------------------------|------|
| Docello Chocolate Mousse | 100g |
| Milk | 200g |
| Gelatin sheet | 9g |

Method

- ◆ Soak the gelatin sheet into ice water and set aside.
- ◆ Put the cold milk in a bowl together with the mousse powder.

- ◆ Mix with whisk until a homogenous mixture has been obtained.
- ◆ Squeeze the excess water from the gelatin sheet and put it in a bowl and melt.
- ◆ Whip with a mixer for 2 minutes at low speed and 5 minutes at high speed.
- ◆ Mix a little amount of mousse mix into the melted gelatin to temper, and add the tempered mix into the main mousse mix.
- ◆ Portion and cool for at least 90 minutes in the chiller.

CHOCOLATE SABLE

| | |
|-----------------|-----|
| Almond Flour | 50g |
| Cocoa Powder | 10g |
| Unrefined Sugar | 10g |
| Unsalted Butter | 25g |
| Salt | 1g |

Method

- ◆ In a bowl, mix the almond flour, cocoa, sugar and salt. If there are clumps, crush them out carefully with a fork.
- ◆ Add the butter and mix with a fork until the mixture comes together.
- ◆ Rest the dough in the chiller for half an hour.
- ◆ Sheet the dough into 5mm thickness and cut with the round cutter.

CHOCOLATE GLAZE

| | |
|---------------------|-------|
| Water | 55 g |
| Cream | 55 g |
| Non-fat milk powder | 13 g |
| Glucose syrup | 25 g |
| Sugar | 175 g |
| Coco powder | 70 g |

| | |
|---------------|-------|
| Gelatin sheet | 16 g |
| Neutral glaze | 120 g |

Method

- ◆ Soak gelatin in ice water until softened. Squeeze out excess water and set aside. Place the water and glucose in a medium size pot and cook to a temperature of 40°C. Add the cream, milk powder, sugar and cocoa powder and bring to a boil.
- ◆ Stir in the gelatin to dissolve, strain over the neutral glaze and blend with a hand blender. Set aside to cool. Glaze at 35°C.

WILD RASPBERRY SORBET

| | |
|----------------------|------|
| Glucose syrup | 20g |
| Sorbet stabilizer | 3g |
| Granulated sugar | 75g |
| Juice of 1 lemon | 23ml |
| Water | 165g |
| Wild raspberry puree | 490g |

Method

- ◆ In a medium-sized pot whisk together glucose, stabilizer
- ◆ Sugar, lemon juice and water until combined. Bring to a boil.
- ◆ Remove from heat and stir in the puree. Cover and refrigerate before processing in an ice cream machine.

COCOA BUTTER COTING

| | |
|------------------|------|
| Cocoa Butter | 100g |
| White Chocolate | 100g |
| Bright Red Color | 3g |

Method

- ◆ Melt cocoa butter in a pan.



- ◆ Mix the chocolate until melted.
- ◆ Add color and blend until it reaches a bright red color.

CHOCOLATE CRUMBLE

| | |
|-------------------|-----|
| Butter | 50g |
| Sugar | 50g |
| Gluten Free Flour | 50g |
| almond powder | 50g |
| Cocoa Powder | 10g |

Method

- ◆ In a bowl, mix together butter, gluten-free flour, almond powder, and cocoa powder until crumble.
- ◆ Add the sugar and mix until incorporated.
- ◆ Place in a baking tray and bake for 10 minutes at 180°C
- ◆ Remove and mix, and bake again for another 5 minutes.

VANILLA CREAM BRULEE

| | |
|----------------------|--------|
| Docello Crème Brulee | 100g |
| Milk | 400ml |
| Cream | 200 ml |

Method

- ◆ Bring to boil the mix of milk and cream.
- ◆ Remove from heat, add powder and mix with hand whip, then bring back to the boil.
- ◆ Portion and chill (minimum 1 hour).
- ◆ Before serving, sprinkle with brown sugar and caramelize with a blow torch.

RASPBERRY COULIS

| | |
|-----------------|------|
| Raspberry Puree | 100g |
| Sugar | 20g |
| Agar Agar | 3g |

Method

- ◆ In a saucepan, heat the puree until 80°C
- ◆ In a bowl mix the sugar and agar agar.
- ◆ Add the sugar mix in the simmering puree and cook until dissolved.
- ◆ Transfer in a container and place in the blast chiller to cool down.
- ◆ When set, blend in a food processor until gel texture.

MERINGUE

| | |
|-----------|------|
| Egg white | 100g |
| Sugar | 175g |

Method

- ◆ Mix the egg white and sugar in bowl and cook in a double boiler until the sugar is melted.
- ◆ Transfer to a mixing bowl and whip until double the volume.
- ◆ Pipe a drop with a round shaped nozzle.
- ◆ Put in a hot cabinet with 40°C temperature and let it dry overnight.

COMPRESSED STRAWBERRY

| | |
|------------------|------|
| Fresh Strawberry | 100g |
| Sugar | 20g |
| Strawberry Puree | 100g |

Method

- ◆ Boil the puree and sugar, until the sugar is dissolved.
- ◆ Put in the fresh strawberries cut in half and mix.
- ◆ Let it cool down and transfer to a vacuum pack and vacuum for 20 seconds until the air has gone out.
- ◆ Place in the chiller overnight or until the color of the strawberry has become translucent.
- ◆ Store in a freezer for a up to a month.

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FOR HELPING US CHEFS BREAK THE
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LONGEST LINE OF PIES!



**THE EMIRATES
CULINARY GUILD**







Chefs Create Guinness World Record

Chefs from across Dubai joined hands with USA Pears to break the Guinness World Record for the longest line of pies.

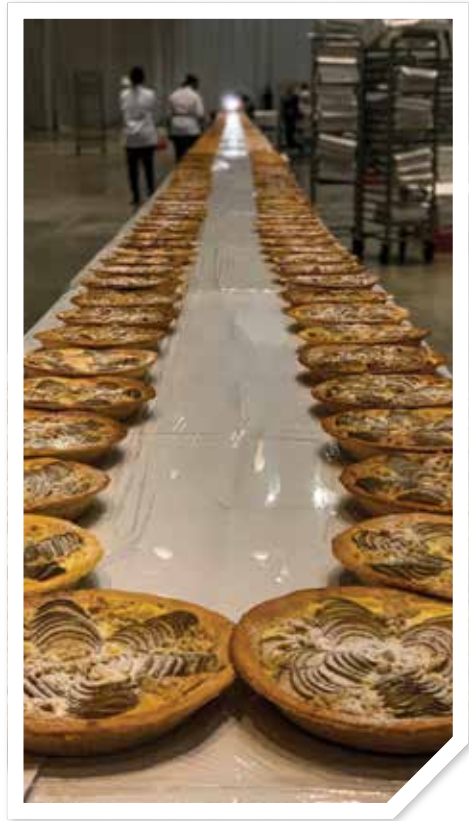
The record was created to celebrate the 15th anniversary of the Accession Day of His Highness Sheikh Mohammed bin Rashid Al Maktoum.

The previous record was 1,608 apple pies in Australia and the new record is 2,209 pear pies in the UAE. The record event took place at the Arena in Madinat Jumeirah.

To make this delicious feat possible, USA Pears, Emirates Culinary Guild and 120 chefs joined in from Jumeirah

Creekside, Radisson Blu Hotel DDC, Madinat Jumeirah, Le Meridien Airport, JW Marriott Marquis Hotel Dubai, Crown Plaza Sheikh Zayed Road, Waldorf Astoria DIFC, Double Tree by Hilton JBR, Bakemart, Emirates Flight Catering, Caesars Bluewaters Dubai, Sarood Hospitality and International Centre for Culinary Arts Dubai (ICCA).

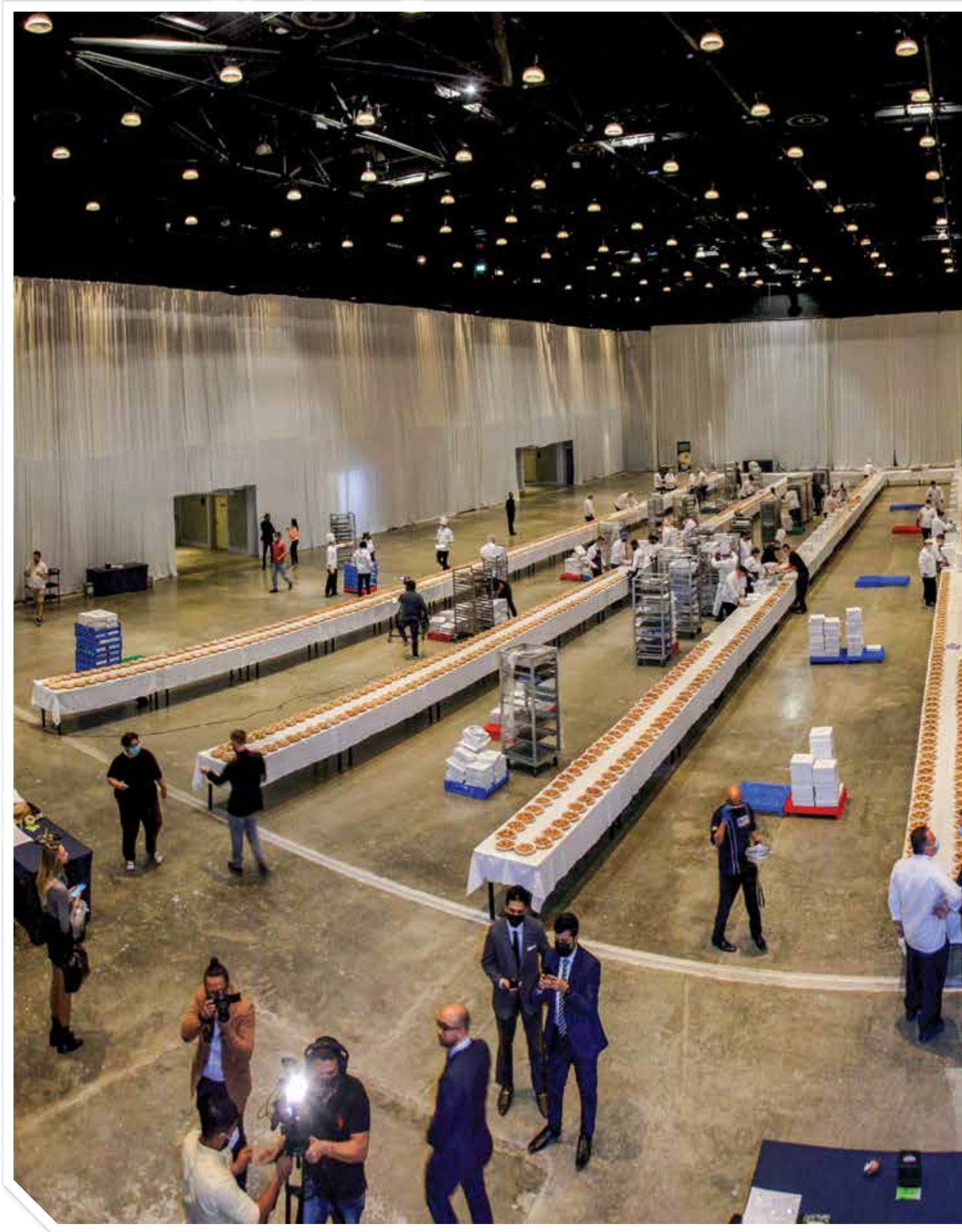


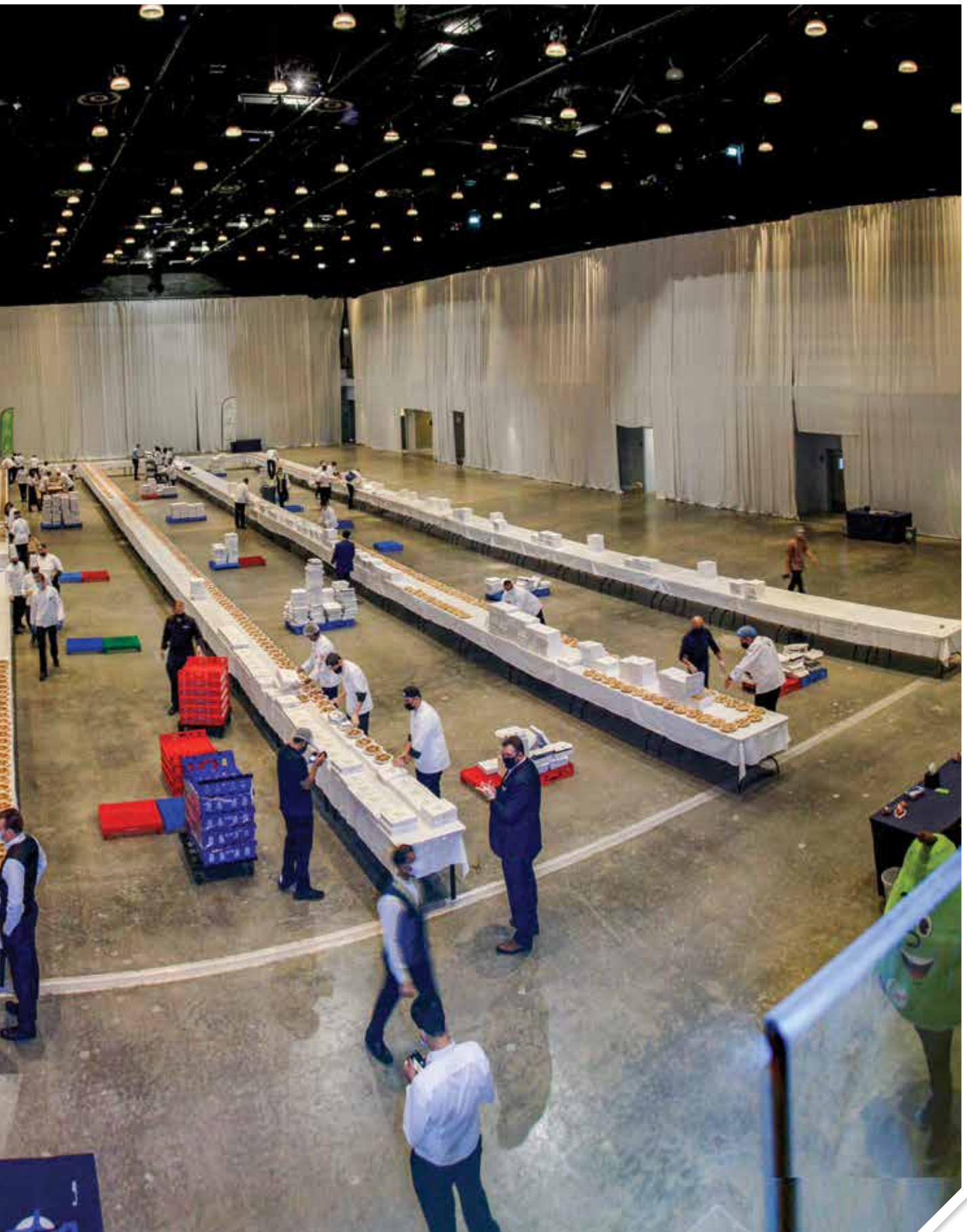


February 2021 Gulf Gourmet









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GUILD MEETING

The Emirates Culinary Guild held its first meeting of the year last month at the Radisson Blu Hotel Dubai Deira Creek. The gathering was hosted by Chef Diyan Manjula and his team and saw over a 100 chefs and corporate members attend. The hotel did a great job at ensuring all social distancing measures were followed. Here are images from the meet.





Perfect Eggsample

Over 120 chefs from Fujairah, Ajman, Umm Al Quwain, and Dubai attended an engaging workshop that highlighted 15 recipes using US Poultry and US Egg products at the Miramar Al Aqah Beach Resort on the 8th of December 2020. It was followed by a question and answer

session about the proper cooking of US poultry items, the poultry inspection system in the United States, poultry feed, size, and Halal certification. An exciting quiz at the end ensured prizes for chefs with the right answers. This event was supported by the Emirates Culinary Guild.







Supporting Chefs

Met the region's leading foodservice professionals of organizations that supported the successful Guinness World Record attempt last month. The Emirates Culinary Guild held a special ceremony where corporate partners who helped make the event successful were given the Guinness World Record certificate. Here are the images of the event.





newmembers



Rea Abarintos, Key Accounts Manager and Ashraf Majeed, Area Sales Manager receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

Arla Foods is the 4th largest dairy company in the world and the world's largest producer of organic dairy products. We are a cooperative with 11,900 farmer owners from Denmark, Sweden, United Kingdom, Germany, the Netherlands and Luxembourg. We work continuously on the farms, at the dairies and in our administration to improve our footprint in these areas. We have more than 19,000 employees globally, and we work together with our customers, scientists, suppliers, NGOs and other stakeholders. Our brands include Arla®, Lurpak®, Castello®, The Three Cows® and Puck®, which are sold in more than 100 countries.

With more than a century of dairy experience, Arla Foods launched its Arla Pro brand across the world and in the UAE as the first market in the Middle

ARLA PRO.

East. Arla Pro is a foodservice brand that caters to the F&B professionals of the industry. Arla Foods used the deep insights it gained from its global, regional and local customers and the best of culinary practices across different nations and cultures, to continually innovate and evolve its products and services. Arla Pro range of products are high-quality products that function in the professional kitchen with full traceability and the

highest possible standards. Arla Pro completely understands that foodservice professionals, whether top chefs running a high-class establishment, pastry chefs or baristas, are creative souls who see themselves as artisans in creating the best in taste experiences. Therefore, that identification is at the core of Arla Pro's business philosophy as a complete partner, rather than just a supplier. Arla Foods launched their new brand - Arla Pro in an event held in April 2018 at The Farm Restaurant Al Barari in the presence of more than 125 industry professionals. During the event, Arla Pro joined the Emirates Culinary Guild as a corporate member in order to stay closer to the chefs' world, to better understand their needs and to be able to support them delivering the means to better food, the means to better business and the means to mastery.



i.V. Thomas Hofer, Managing Director, RATIONAL Kitchen and Catering Equipment Trading FZCO receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

For more than 46 years it has been our mission to provide our customers with the best tool for cooking. Our company has never just been content with being a mechanical engineer. We see ourselves as an innovative solutions provider. Above all else, our utmost priority is to satisfy our customers.

We want to offer maximum benefits to those preparing hot food in large and commercial kitchens, as well as the best solutions for their daily kitchen routines and the best cooking support.

RATIONAL AG is a worldwide market and technology leader in the thermal preparation of food for commercial catering and haute cuisine, global market share of around 50%. Since the company was established back in 1973, the principles of responsible and sustainable activity have been firmly



rooted in the RATIONAL ethos. This extends from product development, via production through to the planning of sales visits and disposal logistics. It also applies to the choice of energy-conscious materials in our buildings through to regular eco-audits.

It all began with the idea of combining steam and convection into a single appliance. In 1976, we therefore developed our first combi-steamer and have since been constantly working on continuously improving it. But we wouldn't be RATIONAL if we were satisfied with just that. We are not simply a mechanical engineering company, but a solution provider who

develops its appliances focusing on customer benefit first and foremost. The company's overriding aim is to offer maximum benefit to those using heat to prepare food in professional kitchens around the world. This vision has transformed us into a global market and technology leader and brought our products to large kitchens.

We focus on cooking, and only on that. We are now setting ourselves this challenge with two appliance lines, which have made us worldwide specialists in the transfer of heat energy to food of all kinds. The iCombi Pro and the iCombi Classic work with the combination of steam and heat, while the iVario Pro transfers the heat through contact heat. All the appliances together generate gains in flexibility, efficiency and sustainability in the day-to-day challenges in the professional kitchen.



ECG Corporate Member directory

Abu Dhabi Farmers' Services Centre

Martin Aguirre, Commercial & Operations Director
P.O. Box 62532, Abu Dhabi, UAE
Direct Line: +971 2 813 8400.
Phone: +971 2 813 8888, Fax: +971 2 813 9999
Mobile: +971 56 685 4836

Advanced Baking Concept LLC (Probake)

Syed Masood, Mobile: +971.55.220.1475
Email: masood@abc baking.com
Anna Petrova, Mob 050 9121337,
anna@abc baking.com
Vivek Jham, Mob: 055 4498282,
vivek@abc baking.com

Agthia Consumer Business Division

Dinusha Gamage, Brand Manager - Food category
Consumer Business Division
Agthia Group PJSC, P.O Box 37725, Abu Dhabi.
Mail: dinusha.gamage@agthia.com
www.agthia.com

Al Halal Meat Factory LLC

Sheikh Yasir, Operations Head
Mob: +971 55 8893131, Off: +971 6 5584474
Email: yasir@yesmeat.ae, www.yesmeat.ae

Al Maya Hospitality

Mohamad Hajj Ali, Sales Manager
Mob: +971 50 1550998, Off: +971 4 3473500
Email: mohamadh@almaya.ae, www.almaya.ae

Almarai Company

Ayman Arnous, General Sales Manager
Mob: +971 50 159 2594, Tel: +971 4 4269600
ayman.arnous@almarai.com, www.almarai.com

Al Safi-Danone

Ashlea Daniel, Channel Development Manager,
Tel: +971 4 340 6895, Mob: +971 50 568 6150
Ashlea.Daniel@alsafidanone.com,
www.alsafidanone.com

American Garden

Manika Saxena, Food Service Manager
Mob: +971 56 6441578, +971 55 6008704
Email: manika@globalxport.com
web: www.americangarden.us

Anchor Food Professionals

Rami Doumani, Channel Development Manager
Tel: +971 4 338 8549, Mob: +971 52 737 7266
Email: rami.doumani@fonterra.com
web: www.anchorfoodprofessionals.com/me

Arab Marketing and Finance, Inc. (AMFI)

Simon Bakht
Tel: +961-1-740378 / 741223 / 751262
Email: SBakht@amfime.com

Arabian American Technology (ARAMTEC)

Syed Iqbal Afaq, General Manager,
Tel: +971 4 380 8444, Mobile: +971 50 624 9761,
Email: syediqbal@aramtec.com
Web: www.aramtec.com

Arla Foods

Marc Hayes, Application Manager - MENA,
Tel: +971 6 5346767, Mobile: +971 56 417 3310,
Email: marc.hayes@arlafoods.com
Web: www.ArlaPro.com, www.arlafoods.com

Bakemart FZ LLC

Fasil Shalu, Project & Branding Manager
Mob : +971 55 609 7525, shaluart@bakemartplus.ae,
www.bakemartgourmet.com

Barakat Quality Plus

Rajesh Desai, Group Managing Director
Neil Ranasinghe, Production Manager
Tel: +971 4 880 2121

Barilla Middle East FZE

Hadil Chaaya, FS Professional AME
Tel: +971 4 882 0488, Mob: +971 50 906 6132
hadil.chaaya@barilla.com, www.barillagroup.com

BAYARA - Gyma Food Industries LLC

Haroon Moeen, Division Manager - Foodservice
Mobile. +971 50 6586546, Tel: +971 4 8867478
Email. haroonm@bayara.ae, www.bayara.ae

Baqer Mohebi

Radwan Mouselli, Sales Manager
Mobile No: 0558001551, office No: 043237272
mazen.marakebji@baqermohebi.com
www.baqermohebi.com

Benchmark Foods Trading LLC

Nicholas Campos, Director Business Development
Mobile No: 056 9955814, office No: 04 2573838
nicholas@benchmarkfoods.ae
www.benchmarkfoods.ae

Blenders

Diarmaid Greene, Export Manager
Mobile No: +971 52 956 9451
diarmaid.greene@ucdconnect.ie, www.blenders.ie

Casinetto Trading LLC

Giacomo Bernardelli, Managing Director
Tel: +971 4 3419230, Mob: +971 50 4537712
giacomo.bernardelli@casinetto.com

Ceylon Tea Services Pvt. Ltd

Suren Atukorale, Food Service Manager
Tel: 114822000, 114822342
suren.atukorale@dilmahtea.com
www.dilmahtea.com

Chef Middle East LLC

Joanie Dall'anese, Marketing Manager
Tel: +971 4 8159880, Mob: +971 55 9949297
Email: joanie@chefmiddleeast.com
Web: www.chefmiddleeast.com

Corona

Ana Sorina Suliman, Export Manager
Tel: 40373784343, sales@coronaitalia.it
Web: www.coronaitalia.it

Cuisine Solutions

Tim Whitehead, General Manager
Tel: 04 208 6983, Mob: +971 50 269 2081
Email: twhitehead@cuisinesolutions.ae
Website: www.cuisinesolutions.ae

Danube Hospitality Solutions

Joe Thomas, Business Head (OS&E)
Twhitehead@cuisinesolutions.ae,
www.cuisinesolutions.ae

Del Monte Foods (U.A.E) FZE

Adel Shaban, Business Development Manager
Tel: (+971) 4 3333801, Mob: +971 56 8286967
mail: ashaban@FreshDelmonte.com
web: www.delmontearabia.com

Dilmah Tea

Vivette, Mob +971 508181164,
viv@proactiveuae.com, Marketing@dilmahtea.com

dmg events

Hassan
Tel: +971 4 4380355, Mob: +971 56 8360993
aysehassan@dmgeventsme.com,
www.thehotelsme.com

East Fish Processing LLC

Sunil George, Head of Sales & Marketing,
Tel:- 06 7455350, Mob: 055 151 2125,
sunil@eastfish-uae.ae, Web: www.eastfish.com

Ecolab

Sadi Amawi, Tel: 04 8014 444, www.ecolab.com

Elfab Co LLC

Allwyn Rodrigues, Manager - Beef and Veal
Tel: +971 4 8857575, Email: allwynr@elfab.ae,
web: www.elfabco.com

Emirates Snack Foods

Marwan Hussein, HORECA Division Head
Tel: +971 4 285 5645, Mob: +971 56 526 7181
Radwan Mouselli, HORECA Sales Manager
Tel: +971 4 285 5645, Mob: +971 56 413 2050
www.esf-uae.com

Faisal Al Nusif Trading Co. L.L.C

Thomas Das, Managing Director
Tel: 04 3391149, Email: thomasdas@fantco.net,
Web: www.fantco.net

Fanar Al Khaleej Tr

Nazarii Zubovych, Sales Manager,
Mob: +971 55 894 01 69, nzubovych@fanargroup.ae
Martin Wathew, Sales manager,
Mob: +971 50 263 83 15, mmathew@fanargroup.ae
Brajju, Food Technologist, Mob: +971 55 467 87 42,
Email: brajju@fanargroup.ae, www.fanargroup.ae

Farm Fresh

Feeroz Hasan, Business Development Manager
Al Quoz, P.O Box 118351, Dubai, UAE
Office No : +971 4 3397279 Ext: 253
Fax: +971 4 3397262, Mob: +971 56 1750883

Fonterra Brands (Middle East) LLC

Hany El Saigh, Food Service Manager - Lower Gulf
Tel: +971 4 3388549 EXT. 225 (Direct)
Mob: +971 50 650176
hany.el-saigh@fonterra.com, www.fonterra.com

Food Freshly AFC GmbH

Sukhdev Singh, CEO, Tel : +49520691525,
+491608024720, info@food-freshly.de

Food Source International

Angus Winterflood, General Manager
Tel : +971 4 2998829, sales@foodsource.ae,
www.foodsource.ae

Golden Star International

Emie Dimmeler
Mob: +971 50 3797164, Office: +971 04 3402492
Email: emie@goldenstarinternational.com

Greenhouse

Soula Baroudi, Regional Marketing Manager
Mob: +971 55 5633397, Tel: +971 4 8170000
soula.baroudi@greenhouseuae.com
www.greenhouseuae.com

Hamid and Kumar Enterprises LLC

Sunil Ahluwalia, General Manager,
Tel: +971 4 3474712, +971 4 3474571
Mail: dry@hkfoodgroup.com, www.hkfoodgroup.com

Hi Foods General Trading L.L.C

Ismail Dalli, Deputy General Manager,
Tel: +971 4 8829660, Mob: +971 55 2445368
Mail: ismail@hifoods-uae.com, www.hifoods-uae.com

HUG AG

Riyadh Hessian, 6102 Malters / Switzerland,
food-service@hug-luzern.ch, www.hug-luzern.ch,
www.facebook.com/hugfoodservice
Distribution UAE and Oman: Aramtec, PO Box 6936,
Al Quoz Industrial Area No. 1, Near Khaleej Times
Office, Mob +971 507648434, www.aramtec.com

IFFCO

Stuart Murray, General Manager,
Food Service S&D, Tel. : + 971 6 5029000 (B),
Mob: +97150 862 4097, Fax: +971 6 5546950,
sjmurray@iffco.com, Web: www.iffco.com

Intelligent Foods LLC

John White, General Manager,
Tel. : + 971 04 2633113, Mob: +971 50 862 4097,
John@intelligentfoods.ae, www.intelligentfoods.ae

Italian Food Masters

Corrado Chiarentin, General Manager
Tel: +971 4 882 9791, gm@italianfoodmasters.com
www.italianfoodmasters.com

JM FOODS LLC

Rajan J.S. / Maikel Cooke / Grace Renomeron
Management, Mob : +971 50 551 6564,
Tel: +971 4 883823, Email: sales@jmfoodgulf.com,
Web: www.jmfoodgulf.com

Johnson Diversey Gulf

Marc Robitzkat
Mobile No: 050 459 4031, Office No: 04 8819470
marc.robitzkat@johnsondiverseymc.com

KRBL DMCC

Krishnakumar Sukumar,
Regional Food Service Manager
Mob: +971 50 953 9344, Tel: +971 4 445 03681
rsmfoodservice@krbldmcc.com, www.krblrice.com

Koppert Cress

Paul Da-Costa-Greaves, GCC Counties, Middle East
and United Kingdom
Mobile No: 447956976413, Tel direct: 31174242819
paul@koppertcress.com, www.koppertcress.com

La Patissiere LLC

AKil YAssine, BDM
Tel: +971 4 3407021, Mob: +971 50 3034038
akil@la-patissiere.com, www.la-patissiere.com

Lowe Refrigeration LLC

Mark Wood, General Manager
Tel: +971 4 8829440, Mob: +971 52 8693695
mark.wood@lowerrental.com, www.lowerrental.com

MAM FOOD Factory LLC

Mohamed Aaly Maghrabi Wa Awladh Food Factory LLC
Anthony Kerbage, Head of Marketing
Tel: +971 4 510 2230, Mob: +971 55 622 4918
anthony@mamfoodco.com, www.mamfoodco.com

Masterbaker

Sagar Surti, General Manager – Operations
Mob:- 00971 50 5548389, Phone:- 04 3477086
Email :- sagars@uae.switzgroup.com

Meat Livestock Australia (MLA)

Sam Gill, Business Development Manager,
Tel: +971 4 433 1355, sgill@mla.com.au,
www.mla.com.au

MEIKO Middle East FZE

Tim Walsh, Managing Director
Tel: +97143415172, Mob: +971509895047
Email: wat@meiko.de, Website: www.meiko.ae

MHP Food Trading LLC

Eugene Levterov, Sales Director
Tel: +971 4 5570622, Mob: +971 52 8754823
Email: e.levterov@mhpmet.com, www.qualiko.ae

MKN Maschinenfabrik Kurt Neubauer GmbH & Co.KG

Elias Rached, Regional Vice President
Middle East & Africa, Mob: +971505587477
rac@mkn-middle-east.com, www.mkn.com

Modern General Trading LLC

Khalidoun Alnouisser, Senior Sales Manager
Tel: +971 4 3059999, +971 50 4812067,
email: khalidoun@mgtuae.com, www.mgtuae.com

Muddle ME

Mr.Craig Burns, Director, Tel: +971 4 517 8111,
Mob: +971 50 2281207, info@muddle-me.com,
www.muddle-me.com

Nestlé Professional Middle East

Anuj Singh, General Operations Manager
Nestlé Professional UAE & Oman
T +97 144 088 100, Direct +97 144 088 101
Email: anuj.singh@ae.nestle.com

NRTC Group

Soula Baroudi, Marketing Manager
Tel: +971 4 320 8889,
marketingmanager@nrtcgrou.com
www.nrtcgrou.com

One Foods

Ayman Akram Arnous, Food Service Manager
Mob: +971 50 1592594, ayman.arnous@brf-me.com

Palux AG

Stephan Köhn, Sales Manager
Tel: +971 4 979 31550, Mob: +971 50 9971026
stephan.koehn@palux.de, www.palux.de

Pascal Clair Sweets Café & Bakery LLC

Pascal Clair, Chef & Partner
Tel: +971 4 813 5898, Mob: +971 55 576 2441
pascal@pascalclair.com, www.pascalclair.net

Pear Bureau Northwest

Bassam Bousaleh, (TEL) 961.1.740378, (FAX)
961.1.740393, Mobile: 050.358.9197,
AMFI, Beirut Lebanon, BassamB@amfime.com

Potatoes USA

Victoria Hassani, (TEL) +971 50 101 3541
potatoesusa@gmadubai.com, www.usapotatoes.com

Prokids Trading F.Z.C - Flavoi

Denys Baranevych, Mob: 971 58 9703597
Email: denys.b@flavoi.com, www.higholeic.ae

RAK Porcelain

Raphael Saxod, Managing Director,
Tel: 97172434960, 97143285951
Email: restofair@rakporcelain.com
Web: www.rakrestofair.ae

Rational Kitchen & Catering Equipment Trading FZCO

i.V. Thomas Hofer, Managing Director,
Office 2218 Building 2, Gold & Diamond Park,
Sheikh Zayed Road, P.O.Box 126076
Tel: +971 4 338 6615, Mob: +971 50 557 6553
Fax: +971 4 338 6673,
Mail: t.hofer@rational-online.com,
Web: www.rational-online.com

Restofair RAK

Raphael Saxod, Managing Director
Tel: +971 7 2434960, Email: rsaxod@ecf.fr
Web: www.restofair.ae

Robot Coupe

Aditya Kanumuri, Area Manager-UAE
Tel: +971 50 2044920, kanumuri@robot-coupe.com
Web: www.robot-coupe.com

Safco International Gen. Trdg Co. Llc

Ajit Singh Sawhney, Chief Executive Officer,
Tel: +971 4 8702000
Email: ajit@safcointl.com, www.safcointl.com

Shoppex Trading Est.

Charbel Khalil, Marketing & Sales Manager
Tel: +971 6 5340841, Mob: +971 56 6066967
www.shoppex@eim.ae

Skinny Genie

Elouise Byrne, Sales Manager
Mob: +971 50 8005208, elouise@skinny-genie.com,
Web: www.skinny-genie.com

SKYTOWER GENERAL TRADING LLC

Sai Ravikanth, Manager - Sales
Tel: +971 6 885 7000, Mob: +971 55 513 862,
sm@skytowerme.com, www.thecandh.com

TECHNICAL SUPPLIES & SERVICES CO. LLC (TSSC Dubai)

Eden Nebreja, Marketing Manager
Tel: +971 4 3431100, Mob: +971 56 2123282
email: eden@tssc.ae, Web: www.tsscubai.com

Transmed Overseas

Rana Malki, Mob: +971 50 5592771,
rana.almalki@transmed.com,
www.transmed.com/foodservice

Truebell Marketing & Trading

Bhushant J. Ghandi
Mobile: +971 50 6460532, Email: fsd@truebell.org

United Foods Company

Mr Rudyard Torres Nano, Marketing Manager
Mob: +971 4 338 2688, rtorres@unitedfoods.ae
Web: www.unitedfoods.ae

Upfield Middle East Limited FZCO

Melanny Lopez, Marketing Manager
Tel: +971 4 2342071, Mob: +971 56 6812914
melanny.lopez@upfield.com, www.upfield.com

US Dairy

Nina Bakht El Halal, Mobile: 050.358.9197,
Beirut: 961-740378, email: halal@cyberia.net.lb

US Meat Export Federation

Bassam Bousaleh, Tel: +961-1-74038 / 741223
Fax: +961-1-740393, Mobile: 050.358.9197
AMFI, Beirut Lebanon, BassamB@amfime.com

USAPEEC (USA Poultry & Egg Export Council)

Sana Makkani,
Tel: +1-770-413-0006, Mob: +1-770-413-0007
mail: usapec@usapec.org, Web: www.usapec.org

US Poultry

Berta Bedrossian
(TEL) 961.1.740378, (FAX) 961.1.740393
Mobile: 050.358.9197, BettyB@amfime.com

Vitamax Trading LLC

Vitaly Seyba, General Manager
Mobile: +971 50 7013054, +971 50 5004375
email: info@vitamax.com, Web: www.vitamax.com

Vito Kitchen and Restaurant Equipment Trading U.A.E.

Sascha Geib, Sheikh Khalifa Bin Zayed Street,
P.O.Box 2257 Ajman, M:+971509664620
Mail: uae@systemfiltration.com

Welbilt

Rakesh Tiwari,
Mobile: +971.56.406.1628, rakesh.tiwari@welbilt.com

Winterhalter Middle East BFC

Sean Moore, Managing Director
Mob: +971 56 6103900, +971526226877
Email: sean.moore@winterhalter.ae
Web:www.winterhalter.biz

Winterhalter ME

Saju Abraham, Sales Manager
Mobile: +971 505215702
Email: sabraham@winterhalter.ae



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| Tel. Home: | Corporate <input type="checkbox"/> | Senior Renewal <input type="checkbox"/> |
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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:.....

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Remarks:

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Young Member: Junior members will receive a certificate.

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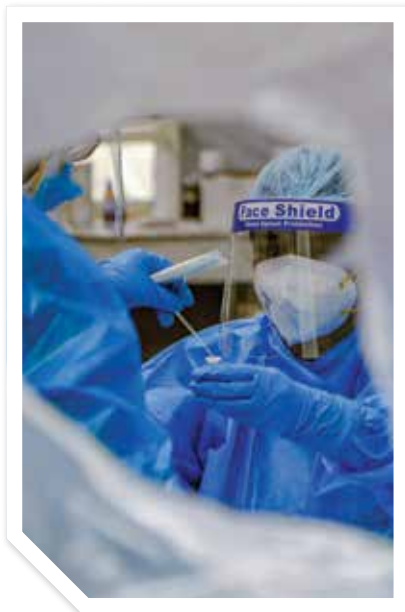
THE FOUR NOBLE TRUTHS

When talking about the big picture, many forget about the small elements without which the big picture means nothing.

Here's an example. Close your eyes and focus on your breath. The act of breathing rarely registers in our minds as being important. But you do know, the day you stop breathing, everything else you are trying to accomplish will amount to diddly squat.

Last month I realized this more than ever. On January 10, I was rushed into emergency room of a hospital and the following day transferred into the ICU for COVID-19 patients. For several days I could see with clarity that "death is only a breath away".

I was one among millions overwhelmed by the serious symptoms of COVID: difficulty in breathing, shortness of breath, chest pain, jaw and throat being clenched and constricted, slurry speech



MORE THAN A CHEF
ROHIT BASSI



and a barely audible voice. I lived for days with dangerously low oxygen levels and severe pneumonia.

I was in a complete state of vulnerability, and the only choice I had was to place my trust in the hands of the medical fraternity for whom I now have even more respect.

I recall getting messages from well-wishers saying you have to fight this, conquer this, beat it, dominate this, crush this.

But I never did that.

Instead, the path I chose was to embrace it. Yes, embracing the truth that I could either die or live. That required me to have *jigra*, which means to be brave of heart and know whatever will be, will be.

I embraced my situation with joy, love and compassion and allowed the four noble truths to take over.

For centuries, the four noble truths have been practiced in countries like India, Vietnam, Japan, Thailand and Sri Lanka.

What are the four noble truths?

1. There Is Suffering. Cognitive-behavior therapy such Mindfulness-based Stress Reduction (MBSR) and dialectical behavioral therapy (DBT) that are used for psychological treatments takes inspiration from this truth. In my world I translate this suffering into "Courage". Because

you must realize that your life is not suffering. You just have suffering in life like everyone else.

2. Cause of Suffering. Our intensity of suffering/ dissatisfaction is directly proportional to our perception, experience, beliefs and childhood conditioning. Dr. Garbour Mate research shows, we carry our ancestors' expressions in our DNA. I translate this cause of suffering into "Clarity". Ask yourself, are you willing to gain clarity to clear the suffering?
 3. Cessation of Suffering – We play a major part in our difficulties; thus we are also the solution to our dissatisfaction. We may not be able to change the things that happen to us or what others do upon us, but we can transform our responses. I translate this cessation of suffering into "Conviction", being free from doubt. Ask yourself, can you convince yourself that the suffering will end?
 4. Walk The Path – The only way to discover the solution to your suffering is by passing through it. Not fight or crush it but embrace it. I look at this as "Compassion". Ask yourself, are you willing to be compassionate whenever you encounter suffering?
- As I laid in the ICU COVID ward for days being grateful for every breath, I took refuge in the four noble truths. This gave me the faith to rise above my suffering and let go. The bigger picture is pointless, powerless and purposeless without the minuscule, minute and microscopic elements.

Que sera, sera whatever will be, will be.

Rohit Bassi is a corporate trainer and TedX speaker, who specializes in getting employees to perform better at work. You can reach him at rohit@in-learning.com



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