

MARCH 2010

GOLF GOURMET

from us, for us.



GOING FOR GOLD

Chef Eranga Nanayakkara takes home the accolade

Now *in* Market



'BRING OUT THE BEST'



Salad Dressings



Caesar

2 liters x 6
50ml / 40 portions



Ranch

2 liters x 6
50ml / 40 portions



Thousand Island

2 liters x 6
50ml / 40 portions



Cole Slaw

2.2 liters x 6
75ml / 30 portions



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FROM THE

President's station



Dear Fellow Chefs, Ladies and Gentlemen,

Welcome to the March issue of our Gulf Gourmet, the post Salon Culinaire 2010 issue.

I am sure many of you are looking forward to the pictures from the event. I had the honour to guide HH Sheikh Mohammed Bin Rashid Al Maktoum through the salon on day three, and HH Sheikh Hamdan Bin Rashid Al Maktoum on the opening day. Both the highnesses were very pleased with our Salon Culinaire, and gave their encouragement for future salons.

At this stage, I would like to thank everyone who helped us to make the Salon Culinaire 2010 a big success. Please look at all our supporters on the special Thank You page.

Colleagues have been asking me about Black Box and JCY dates. The MLA Black Box will be held on May 30th and June 1st at Madinat Jumeirah. The team registration has started - please contact Josephine in ECG office or Rodney Sims

of MLA for more details. The JCY 2010 has still not been finalised. We will have a discussion beginning of next month, and keep you updated on the same.

Please look at our new corporate members, Aramtec, Fanar al Khaleej and the Hotel Show, as well as the Friends of the Guild pages for a list of our supporters.

With the Taste of Dubai being bigger than last year, we see that the culinary scene in Dubai is moving on.

Finally I would like to thank the whole team of the Coral Beach Hotel in Sharjah for hosting us for the February meeting.

Culinary regards,

Uwe Micheel

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

friends of the guild

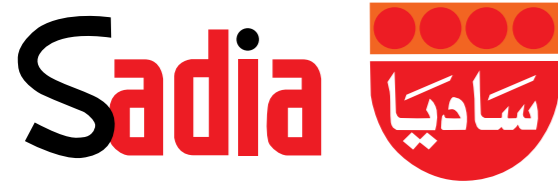
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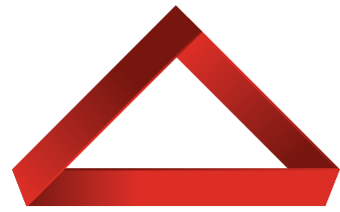


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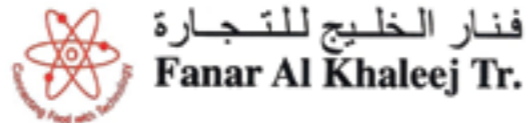


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GULF GOURMET

FROM US, FOR US.

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GULF GOURMET

FROM US, FOR US.

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BACK WITH A BANG

Salon Culinaire 2010 set new milestones for the culinary industry in the UAE, offering bigger displays, more participants, international teams, and prestigious awards. Gulf Gourmet brings you all the action.



From February 25, all roads in Dubai led to one single venue – The Dubai World Trade and Convention Centre, where Gulfood 2010 opened for the public. Preparations for the now legendary Salon Culinaire had been going on for a long time, and as the morning dawned, groggy-eyed chefs mingled with the sharp judges and disciplined marshals.

As the participants, who travelled from all over the emirates, and the international delegations, made their way to the registration counter, H.H Sheikh Hamdan bin Rashid Al Maktoum, Deputy Ruler of Dubai and UAE Minister of Finance, officially opened the exhibition to the public. Crowds thronged the various stands offering culinary delights and technical innovations in the food industry from all over the world.

This year though, things were a little different. Salon Culinaire had been set up in three

different areas of the venue, spanning the entire convention centre, starting from the main area in Zabeel Hall to the smaller venue in the newly-opened Sheikh Zayed hall, to the static displays on the massive concourse outside halls 5, 6, 7 and 8.

This enabled viewers to enjoy the various aspects of Salon Culinaire in comfort, giving more breathing space to participants as well as they went to work in their respective categories, eager to plate the perfect dish. As the team of international judges walked around jotting down points on their clipboards, the participants felt the heat of the competition rising by the second.

But as is the case with all competitions, there has to be a winner (please see table). As our very own senior chefs, led by Chef Uwe Michel, handed out the medals and trophies to the winners, all the ECG supporters gathered around to cheer them on, encouraging young and upcoming chefs to do better next year.



CHECK OUT THE APRIL ISSUE FOR A WORD FROM OUR VALUED SPONSORS AND MORE MEMORABLE MOMENTS FROM SALON CULINAIRE 2010





SENIOR CHEFS AND
JUDGES WERE AT
HAND FOR ADVICE
AND GUIDANCE
AS THE TALENTED
YOUNG LOT TOOK
EACH OTHER ON IN
THE COMPETITION



A TEAM OF INTERNATIONAL JUDGES LED
BY CHEF OTTO WEIBEL WORKED LONG
AND HARD TO ENSURE THE MEDALS WERE
WELL-DESERVED AND NO TALENT WAS
IGNORED





HEAT, LIGHT, OR THE
RISING NOISE LEVELS
– NOTHING COULD
DETER THE INTENSE
CONCENTRATION
THESE CHEFS
DISPLAYED WHEN
DOING WHAT THEY
DO BEST





MEAT, CAKES,
BREADS OR SUGAR
– IT WAS DIFFICULT
TO DECIDE IF THIS
WAS A WORK OF
ART OR A CULINARY
DELIGHT



Sr No	Awards	Company	Winners
1	Johnson Diversey food Safety Hygiene Award Kitchen A	Dubai World Trade Center	Pradeep Kumar Das
2	Boecker Hygiene Award Kitchen B	Al Maha Arjaan Hotel AD	Maren Ibrahim
3	MLA Beef Class	Taiwan Chefs Association	Tony Chih-Teng Chang
4	MLA Practical Butchery	Dubai International Hotel	Prasanga Kalinga
5	Best Effort by an Individual Establishment - Emirates Salon Culinaire 2010	Dubai World Trade Center	Harald Oberender
6	Best Effort by a Corporation - Emirates Salon Culinaire 2010	Rotana Group	Mr. Helmut Arthold - Corporate VP F&B
7	Second Runner-up for Junior International Team - The Golden Buffet Pot Challenge 2010	UAE Culinary Team	
8	First Runner-up for Junior International Team - The Golden Buffet Pot Challenge 2010	Finnish Team	
9	Winner for Junior International Team - The Golden Buffet Pot Challenge 2010	Thailand Team	
10	Best Arabian Cuisinier - Emirates Salon Culinaire 2010	Beach Rotana Resort & Spa	Ahmed Al Daikh
11	Best Pastry Chef - Emirates Salon Culinaire 2010	Renaissance Hotel Dubai	Achala Sanjeewa Weerasindhe
12	Best Kitchen Artist - Emirates Salon Culinaire 2010	Dubai World Trade Center	Lifeng Dong
13	Best Gastronomist - Third Runner-up Emirates Salon Culinaire 2010	The Address Dxb Mall	Praveen Kumaresan
14	Best Gastronomist - Second Runner-up Emirates Salon Culinaire 2010	the Address Downtown burj	Daniel Edward
15	Best Gastronomist - Winner Emirates Salon Culinaire 2010	Dubai Marina Yacht Club	Eranga Nanayakkara



Overall Medals	
Gold	47
Silver	145
Bronze	282
Merit	321
Participation	139



THE WINNERS WERE HAPPY TO RECEIVE THEIR MEDALS AND CERTIFICATES FROM CHEF UWE MICHEEL, MAKING THEIR SENIORS AND MENTORS PROUD





BEHIND ALL THE GLITZ AND GLAMOUR IS A TEAM OF HARD WORKING YOUNG MEN WHO PUT IN HOURS OF WORK TO ENSURE EVERYTHING GOES SMOOTHLY. HEADED BY THE WELL-EXPERIENCED ZAHEER FROM JUMEIRAH HOSPITALITY, THE HELPERS GET THEIR MOMENT IN THE SUN



We thank all of our supporters for helping us to host a very successful Salon Culinaire 2010

Our main business partners and major supporters were:

- Nestle Professional*
- Sadia International*
- Federal Foods*
- Dubai World Trade Centre*

Souvenir chinaware and presentation plates for the judges and marshals:

Churchill China

Chef's jackets and buffet ware for the International Junior Team Competition:

Ronai

Total logistical support, maintenance and the hosting of the judges welcome and briefing:

Jumeirah Emirates Towers Hotel - Jumeirah Hospitality

Logistical support to the international junior teams:

*Dubai World Trade Centre Kitchens
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- Fruit & Vegetables through Barakat & Barakat Quality Plus*
- Callebaat & Cacao Barry Chocolate through EMF Company*
- Fish & Seafood through Mitras Trading*

Equipment supply, installation and maintenance:

*Electrolux
Mohamed Hareb Al Otaiba*

Hygiene inspection and hygiene trophies:

JohnsonDiversey - Boecker - Ecolab

Use of Combi ovens:

Convotherm



GOING FOR GOLD

Chef Eranga Nanayakkara has done it again – but this time, he has done it better. After taking home a bronze medal at the Emirates International Salon Culinaire 2009, this year he was determined to go for gold. He reveals to Gulf Gourmet how he bagged Gastronomist of the Year despite finalizing his winning recipe just two days before the competition.

by Tasneem Abdur-Rashid



The gleam in Chef Eranga's eye says it all. Still beaming from his recent win at the 2010 Emirates International Salon Culinaire, he is brimming over with passion and excitement, and despite the gruelling ordeal he has just endured, he is anxious to start competing again.

Born in Sri Lanka in the 1970s, unlike most successful chefs, he didn't always know that he wanted to become a chef. In fact, when he was at school, he was more interested in kicking a rugby ball around a field than stirring a pot of curry. However, as he grew older, and the time to make a defining decision about his future drew closer, the hospitality industry became more and more appealing. Anxious to leave Sri Lanka and travel the world, Chef Eranga believed that the hospitality industry was his only option.

In 1996, the slightly headstrong Eranga set aside his childhood hobby of pummelling massive men on a grassy pitch, and went to hospitality school instead. Unsure of exactly what career would follow the hospitality training, but aware that it would undoubtedly give him the opportunity to travel, he entered the industry with slight wariness. His unease, however, came to an abrupt end the moment he entered a kitchen.

Enraptured by the passion with which the chefs deftly rustled up culinary delights, and slightly in awe of the fast pace and thrilling atmosphere, he watched all sorts of chefs run around the kitchen, shouting orders, chopping vegetables and preparing meat; while pots and pans clanged, steam hissed and swirled, and the tempting fragrance of herbs mixed with spices wafted in the air. In that brief moment, Chef Eranga knew exactly what he wanted to do.

"It was a sort of epiphany," he confesses with a laugh. "Up until that moment, I was half-heartedly trudging through hospitality with indifference. I wasn't in love with what I was learning. In fact, at best, I was only vaguely

interested. But when I witnessed the adrenaline, the excitement and the thrill of the kitchen, I knew exactly why I was drawn to hospitality in the first place. It wasn't to travel, it was to cook."

As soon as Chef Eranga graduated in 1999, he got his first job in a four star restaurant in Sri Lanka, followed by his second job at a Holiday Inn in Columbo a couple of years later. It was during his second job that the young Chef realised that his career growth in Sri Lanka would be extremely slow. High competition and slow staff turnover rates in most hotel establishments in Sri Lanka meant that promotions were few and far between.

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In 2003, Chef Eranga decided to kill two birds with one stone. He moved to Dubai for the same reason as everyone else moves to the bustling metropolis – to become successful – but he left Sri Lanka for his own personal reasons – to broaden his horizons. Extremely dedicated, motivated, and most importantly, ambitious, it wasn't long before he landed a job at the world renowned Hilton Dubai Creek. He didn't begin his career in just any restaurant either, but Verre, the prestigious restaurant overseen by the acclaimed, if somewhat infamous, Gordon Ramsay.

"I've learnt a lot from Gordon Ramsay, and even after working at Verre for two and a half years, I'm still very much in awe of him," Chef Eranga admits. "He is exactly as he is on television –



loud, fierce and demanding – but I’m extremely grateful for it because the experience I received whilst at Verre is priceless.”

Chef Eranga also explains that contrary to public opinion, Ramsay isn’t quite as brutal as people think. “He only shouts when you make the same mistakes over and over again,” he laughs. “I had the sense to learn from my mistakes the first time, so I rarely gave him the opportunity to get angry with me. His pedantic nature in the kitchen developed my desire to constantly better myself.”



DESPITE HIS THIRST FOR SELF IMPROVEMENT, CHEF ERANGA HAD NOT THOUGHT ABOUT ENTERING COMPETITIONS



In order to develop his knowledge of fine dining, Chef Eranga knew that he had to gain as much experience as possible, and so, after two and a half years at the Hilton, he moved to the Royal Mirage, where he claimed the position of Commis Chef. Almost two years later, he moved on to the Fairmont as Demi Chef, and 18 months following that, he progressed to Sous Chef de Partie at the Dubai Marina Yacht Club. Each step the ambitious Chef has taken has been a calculated move that has enabled him to develop his experience and progress in his career.

Despite his thirst for self improvement, Chef Eranga had not thought about entering competitions until the Executive Chef of the Dubai Marina Yacht Club, award winning Chef Thushan Don, encouraged him to do so. Realising that he had not yet released his full potential, he persuaded him to enter the 2009 Emirates International Salon Culinaire, the biggest and most prestigious industry competition in the region.

“That first competition allowed me to taste the true thrill, the energy and the adrenaline of competing,” Chef Eranga explains with uninhibited enthusiasm. “At first, I was incredibly nervous. I didn’t know what to expect, and although I was pleased with the medals I walked away with, I knew that I could do a lot better.”

Determined to go for gold, this year, Chef Eranga

threw himself into preparing for the 2010 competition. For the entire month preceding the event, he spent every spare second of his time practicing the recipes he had created together with Chef Thushan. With two live cooking events of beef and fish to prepare for, together with a five course menu, he definitely had enough on his plate.

“During that entire month, I would come into work on my day off and practice the recipes until I could create them with my eyes closed. I would also stay on in the kitchen until the depths of the night, refining my routine and timing myself to ensure that I was getting faster and faster, and that I could perform the entire routine – preparing, cooking and plating – within the timeframe of one, short hour.”

Anxious not to disappoint his Executive Chef, he confesses that he would taste every dish before he would present it to Chef Thushan, and should something fall short, he would dispose of it and start all over again.

Although it was a tedious job, he could see himself progressing with each day of practice, and soon, his techniques were refined to near perfection, and he was ready for the competition itself.

Despite the fervent practice, nothing prepared Chef Eranga for the sheer scale of the event. Bigger, more challenging and far more intense than the previous year, the international judges were on the lookout for originality more than anything else – and although Chef Eranga’s recipes were perfect – he was shocked to find that they were not as unique as he had hoped they would be.

The five-course meal competitions sailed smoothly, and his carefully constructed recipes received excellent feedback. The fennel consommé with carrots, stuffed king prawns and risotto tobico was both rich yet subtle; the char grilled baby leeks, crab meat terrine and octopus capaccio with sumac dressing was intense and bold; the poached tuna and hammour with quail eggs,

marinated beans, sweet potato and mixed beans with a creamy saffron sauce, was deliciously fragrant and inventive; and the main course of mint crusted baby chicken breast garnished with sumac, bresaola potato gratin, baby vegetables and blueberry juice was succulent and juicy, accented with the tiniest tang. The judges were duly impressed, and Chef Thushan felt his confidence soar.

However, things took a terrible turn during the live fish stage.

“For the live fish event, I made pan seared sea bream with apple veal bacon, scallion ragout beetroot, risotto marinated with artichoke puree, and spicy crispy apples. The preparation went smoothly, everything was as it was intended to be, yet the judges felt there was something lacking,” he explains.

CONFIDENT, SELF-ASSURED AND WELL-GROUNDED, HE IS A CHEF WITH A VERY DISTINCT VISION



After walking around the competition hall, Chef Eranga realised with a sinking heart exactly what the problem was. Every other chef was preparing something similar, and the dish he had painstakingly created and perfected over the past few weeks were not as unique as he had envisioned.

The judges’ response confirmed his fears. Although they liked his recipe and delivery, it wasn’t enough to give him an edge over his competitors, and he was awarded with a modest silver medal for his efforts.



That evening, Chef Eranga was faced with a difficult decision – to continue with his original plan for the live beef event, or to strive to be different by completely revamping his recipe to give it the X factor. A recreation however, meant that he had very little time to prepare and perfect his recipe, putting him at a disadvantage to all the other chefs that had been preparing for weeks.

“I spoke to Chef Thushan about my concerns with the original dish, and he told me to go with my gut instinct. His support and belief in me urged me to change the recipe and try something different. I only managed to practice five times in the one day I had between the fish event and the beef event, and I spent almost all night cooking and re-cooking the dish, and playing with various plating options.”

The new dish, inspired by the Middle East itself, consisted of pan seared beef rump, lentils, sauté Asian vegetables, carrot puree and the signature ingredient: pomegranate sauce with crispy sweet potato. The fusion dish was as unique as it was delectable, and the judges’ response was phenomenal.

“After the event, I had a look at what the other chefs had created, and no one had used Asian vegetables or such an interesting dressing. Despite pomegranate sauce being extremely popular in the Middle East, especially the Levant region, no one had dared to experiment with it,” he says proudly.

Chef Eranga’s gamble paid off and he was awarded with first place and the honour of ‘Best Dish’. His total marks, including the silver medal he received for the fish, pushed him ahead of his competitors, and much to his surprise, he was awarded with the coveted ‘Gastronomist of the Year’ award – a title he had previously only dreamed to acquire.

With such a prestigious accolade firmly pinned to his apron, Chef Eranga has even more ambitions for the competition next year. “The sudden

change of recipe did worry me,” he admits. “Although I knew it was the right decision, the lack of practice did concern me. With almost no sleep the night the before the event, I was also worried that that during the cooking process I would forget little things. It’s hard enough as it is to remember what’s in the oven and what’s on the hob, cooking an unfamiliar recipe with virtually no sleep, the challenge is even greater.”


This year’s competition, according to Chef Eranga, was harder than the previous year with the international judges setting extremely high standards for all competitors. And although he anticipates next year’s to be even tougher, he is differently ready for the challenge.

And after he has won a few more titles?

“I plan to be an Executive Chef in the next five years, and I definitely want to gain more international experience and exposure. I’d love to work for Gordon Ramsay again and I would love to have the opportunity to work in Europe. But after that, I eventually plan to settle in Sri Lanka and hopefully open my own restaurant.”

Despite his love for fine dining and the complex creations he has a tendency to concoct in the kitchen, Chef Eranga admits that his all time favourite dish – without a doubt – is a simple, traditional Sri Lankan curry.

No matter how many years he spends in five star hotels in Dubai, or what Michelin star restaurants he may work for in Europe, in his heart, he is a Sri Lankan through and through. Confident, self-assured and well-grounded, he is a chef with a very distinct vision. And if his recent win is anything to measure him against, we’re pretty sure he’ll achieve everything he sets out to do.

After all, how many chefs can truly say that not only did they create a unique recipe just two days before a competition, but they actually walked away with ‘Best Dish’ for the haphazard, yet heartfelt attempt? Not many, that’s for sure. 

MAKING OF A LEGEND

Juan Mari Arzak needs no introduction in the culinary world. A chef par excellence, he's witty, wise and offers a wholesome culinary experience at his restaurant, Arzak, in Spain. Gulf Gourmet chats with the prolific 68-year-old who admits one is never too old to cook.



Taking over the family business means being a chef was inherited. Did you ever want to be anything else though?

Actually, I did. I wanted to be an architect. I even studied architecture for a year and a half, but I soon realised I did not enjoy what I was doing. That's when I went to Madrid to join the only cooking school we had then. I loved cooking, and that's when I realised that was my true calling in life.

You have a history, a legacy behind you. What is the most important message you would like to pass on to your fellow chefs and juniors?

No matter what you do, you should be passionate about it. Cooking is hard. Being a chef is not easy work, but it can be immensely rewarding if you love what you are doing. Then work is not work anymore. The trick is to have the passion for it.

You said at Madrid Fusion 2010 that you intend to continue to cook as long as your health allows it.

For me, life without cooking does not have much meaning. I am 68-years-old now. If I wanted to retire, I could have done it a long time ago, but I didn't. That says it all.

Tell us a bit about the new innovations at your restaurant.

We are working on many new things. Like trying to get more luminosity in our dishes. We are also working with Philips for freeze drying projects. Using more powders to enhance flavours. And experimenting with food fructose.

How important is culinary education for a chef? Your mother, who taught you everything you know, never went to culinary school. But you did, and so did your daughter Elena, right?

Going to cooking school is as important for a chef as

education is for an architect. It gives you the basics. Yes, Elena went to Switzerland to the Lucerne School of Hotel Management.

Do you see a difference in the cooking styles of your mother and your daughter? Elaborate.

Well, to begin with, Elena is more prepared for her position because of her education. She is more evolutionary in her thinking. But indeed, both have the same passion for cooking, and I see her doing her work with the same love that my mother had when she was here.

Elena is working with you, but your other daughter has chosen a different career path. How would you have reacted if Elena did not want to cook?

Elena is working with me, and she will take over some day. But even if no one in my family wants to continue in this field, I will hand my restaurant over to my employees. Most of them have been with me for 20-25 years now – they have built this restaurant with me. So in that sense, they too are like my family.

You are a chef, but running a restaurant is also a business. Do you consider yourself more of a creative chef or a shrewd businessman? How do you strike the balance?

I am definitely not a businessman. If I wanted to do business and make lots of money, I would have chosen another field. I chose cooking because this is what I love to do, and it is my passion that drives me, not the business.

There's always a debate among chefs about technique vs technology. What, for you, is more important?

Both. One must have some balance. Evolution is very important in life. A chef must do his thing, but it's important for him to get help on his technique, and

that help comes from technology. He must learnt to incorporate technology into his technique, and use the advantage of the things available to him today.

What, according to you, are the elements of a perfect dish?

It begins with a great product – the ingredients have to be the best. And then the chef who must know how to use it in the best possible way.

IF I COULD
CHANGE
SOMETHING ABOUT
MY LIFE, I THINK I'D
LIKE TO BE TALLER
AND CUTER!



If there was one thing you could change about your life, what would it be?

I would like to be taller, and cuter. But apart from that, I would chose to be a chef every time.

You have many accolades and achievements to your credit. Is there anything left for you to do?

I would love to meet a lot more of the people I admire, like Nobel prize winners, missionary workers, or simply beautiful women and wonderful people.

Juan Mari Arzak was an only child born to Juan Ramon Arzak and Francisca Arratibel in San Sebastián, Spain. He spent much of his childhood in his grandparents' restaurant. Later, Juan Mari Arzak's parents took over control of the restaurant. Juan Mari Arzak's father died in 1951, after which time his mother continued to run the restaurant until he took over control of the restaurant. Juan Mari Arzak has two daughters, Marta and Elena, with Maite Espina. Since he took over the restaurant, the restaurant has garnered much praise, and received 3 Michelin stars in 1989. In 2008, Arzak received the "Universal Basque" award for "adapting gastronomy, one of the most important traditions of the Basque Country, to the new times and making of it one of the most innovative of the world". He is currently grooming his daughter Elena to take over the restaurant.





Your Partner for Success

presents

FROM

prep

TO

PLATE

Hot or cold, those with a sweet tooth will hardly be able to resist the delectable desserts offered up by our top Dubai chefs.



UWE MICHEEL

DIRECTOR OF KITCHENS
RADISSON BLU, DUBAI DEIRA CREEK



Hot Toffee Pudding, Wild Fruits Cheese Cake And Chocolate-Orange Millefeuille

INGREDIENTS

For The Toffee Pudding

- 4 pcs yolk
- 8 tbsp (112gms) sugar
- 4 pcs eggs
- 15 tbsp (210gms) flour
- 200 gms butter
- **150 gms Carte d'or toffee topping**
- 100 gms white chocolate

For The Wild Fruit Cheese Cake

- 375 gms cream cheese
- 198 gms condensed milk
- 75 gms whip cream
- 3 leaves gelatin

For The Orange Mousse

- 2 pcs eggs
- 80 gms sugar
- 190 gms cream
- 2 leaves gelatin
- 20 gms orange zest
- 75 ml orange juice



METHOD

For The Toffee Pudding

- To prepare the Toffee Pudding – mix the egg, sugar and yolk till you get creamy texture. Melt the chocolate and butter, and pour the **Carte d'or toffee topping** in the egg mixture and mix carefully. Add the chocolate and flour, and mix all together. Pipe the mixture in a 4 cm diameter black mould, and bake for 10 to 12 minutes at 200°C. This makes 9 portions.
- To prepare the Wild Fruit Cheese Cake – soak the gelatine in cold water. Combine the cream cheese and condensed milk and mix together till soft. Add whip cream. Melt the gelatine, then add to the mixture, and pour in a 20 x 20 cm, 1 inch deep tray. Spread evenly and freeze.
- To prepare the Orange Mousse – soak the gelatine in cold water. Beat the egg, sugar and orange zest until fluffy. Add the cream, melted gelatine and orange juice to the mixture.
- Serve as shown.

Blueberry And Amaretto Parfait With Wild Fruits Topping And Toffee Cream

INGREDIENTS

For The Blueberry Parfait

- 25 gms blueberries (frozen)
- 5 pcs egg yolk
- 500 gms Elle & Vive cream
- 3 leaves gelatin
- 3 gms liquid glucose
- 25 gms amaretto cookies
- 5 gms sugar

For The Toffee Cream

- 50 gms whip cream
- **30 gms Carte d'or toffee topping**
- 50 gms mascarpone cream

METHOD

- Soak the gelatin in cold water. Combine the egg yolk, sugar and glucose in a small stainless steel bowl and place the bowl in a bain-marie and mix until fluffy.
- Then add the gelatin and allow to cool. Next, add the blueberry to the egg mixture, followed by the cream and crushed amaretto biscuits. Pipe the mixture in a 12 x 4 cm black mould and place in a freezer.
- To prepare the Toffee Cream – mix all the ingredients together in a bowl, and keep in a fridge for two hours to make it firm. Then scoop the mixture using a teaspoon.
- Serve as shown.



PATRICK LANNES

CHEF DIRECTOR
LE ROYAL MERIDIEN BEACH RESORT &
SPA AND GROSVENOR HOUSE



FROM
prep
TO
PLATE



Toffee panacotta with wild berry poached pear



INGREDIENTS

For toffee panacotta

- 100 gms cooking cream
- 20 gms castor sugar
- 1 pc vanilla pod
- 2 pcs gelatin leaves
- 100 gms whipped cream
- 20 gms Carte d'or toffee topping

For poached pears

- 4 pcs pears
- 200 gms Carte d'or wild fruit topping
- 1 litre water

METHOD

- In a sauce pan, warm the cream and sugar with the split vanilla pod. Add the 2 gelatine leaves and stir until the sugar and the leaves are dissolved. Let the mixture cool slightly and fold in the **Carte d'or toffee topping** and the whipped cream.
- Place into a suitable container of glass and fill to the top. Place in a fridge overnight for the panacotta to set.
- Peel the pears and cut the base so that they are able to stand. Bring the water and **Carte d'or wild fruit topping** to a simmer, and add the pears into the pan, making sure the pears are covered. Gently simmer the pears until tender, but not too soft. This should normally take around 45 minutes, but will vary depend on the size of the pears.
- When the pears are cooked, the cooking liquor can be reduced to make a wild berry sauce for the dessert.
- Remove the panacotta from the mould by warming it in hot water or leave it in the glass and serve like this. Arrange the pear onto the plate and set next to the set panacotta. Drizzle a small amount of the wild berry sauce around the pear. Garnish with wild berries.

Pomme-Grand- Mere with fruit filling and crumble



INGREDIENTS

For the crumble

- 100 gms sugar
- 150 gms flour
- 200 gms soft butter
- 2 gms baking powder
- 1 gm salt
- 1 egg

For the Pomme-Grand- Mere

- 3 pcs Granny apple
- 3pcs red apple
- **90 gms Carte d'or toffee topping**
- **90 gms Carte d'or wild berry topping**
- 100 gms melted butter
- 50 gms granulated sugar
- 180 gms digestive biscuit
- 60 gms fresh blueberry

METHOD

For the crumble

- Blend everything together and rest for maximum one hour in the fridge. Roll into 3mm and cut into small cubes.

For the Pomme-Grand- Mere

- Wash the apple and core in the middle. Prepare a ceramic dish for baking the apple, and brush on the side with melted butter and sprinkle a little sugar.
- Fill the apple with biscuit crumb, fresh blueberries, **Carte d'or wild berry topping** and Carte d'or toffee topping. Sprinkle with the crumble on top. Place on the dish and bake at 130 degrees Celcius for 35 minutes, until the apple has slightly colour to golden and is tender. Remove and top with a little more of the topping. Serve.

AMGAD ZAKI

EXECUTIVE CHEF
RENAISSANCE DUBAI HOTEL



Waffle with mixed berry sauce



INGREDIENTS

- 170 gms all-purpose flour
- 2 tsp baking powder
- ½ tsp salt
- 1 tbsp granulated sugar
- 3 eggs
- 300 ml whole milk
- 160 ml vegetable oil
- ½ tsp pure vanilla extract (optional)
- **100 ml Carte d'or wild berry topping**
- Fresh fruits of your choice

METHOD

- Pre-heat your waffle iron to its hottest setting. Placing a cookie-sheet under it can help catch any batter drips during cooking.
- Sift together flour, baking powder and salt. Beat eggs thoroughly. Whisk in sugar, milk and oil. Add liquid ingredients to dry ingredients, and mix gently until combined. Don't over mix. Spray both surfaces of your waffle iron with cooking spray. Ladle a spoon of batter (100 g) on the iron and close it.
- It's not unusual for a bit of batter to seep out of the edges of the iron. If there's excessive leakage, use less batter for the next waffle. Cook until the waffle iron's indicator light shows that cooking is complete, or until no more steam comes out. The finished waffle should be golden brown and crispy.
- Lift the waffle out of the iron with a pair of tongs and either serve right away, or transfer it to the oven to keep warm. Pour **Carte d'or wild berry topping** on the plate and garnish with fresh cut fruits.

Chocolate & caramel mousse with walnut toffee and toffee ice cream



INGREDIENTS

For the chocolate mousse

- 4 egg whites
- 110 gms sugar
- 140 gms hazelnuts, finely ground
- 2 tablespoons unsweetened cocoa powder
- 250 g dark semi or bittersweet chocolate (60-70%)
- 4 egg yolks
- 70 g sugar
- 60 + 240 ml whipping cream

For the caramel mousse

- 165 g sugar
- 10 g butter
- 25 ml water
- 250 ml milk
- 12 egg yolks
- 5 g cornstarch
- 5 leaves gelatine
- 250 ml whipping cream
- For the walnut toffee
- 100 g walnut
- **200 g Carte d'or toffee topping**
- 2 pcs gelatine leaves

For the toffee ice cream

- 225 ml milk
- A pinch of salt
- 200 g sugar
- 1 vanilla bean
- 5 egg yolks
- 450 ml cream
- **100 ml Carte d'or toffee topping**

METHOD

For the chocolate mousse

- Preheat oven to 180 deg C). Line a 23 cm cake tin with grease proof or other non-stick paper, and grease the tin. Whisk the egg whites until stiff and peaks form by using an electric mixer. Gradually add the sugar and whisk well each time sugar has been added. Mix with finely ground hazelnuts and cocoa powder. Bake for 15 minutes, or until a wooden pick inserted in centre comes out clean. Cool the cake.
- Melt finely chopped dark chocolate over hot water. Beat the egg yolks with 70 gms sugar until white. Heat 60 ml whipping cream to the boiling point, and whisk in beaten egg yolks. Fold in melted chocolate. The mixture will immediately thicken. Cool to approximately 38 degrees Celcius.
- Whisk the 240 ml whipping cream. Fold with the egg and chocolate mixture, one tablespoon at a time, until the filling becomes soft, then add the remaining cream. Transfer to the cake tin, and place in the refrigerator for several hours. If served cold, the filling appears more like chocolate truffle than mousse. If you prefer a sweeter flavour for the filling, you can use semisweet chocolate (40-45%) instead of the recommended type.

For the caramel mousse

- Soak the gelatine in cold water. Prepare a dry caramel with 125 gms sugar. Add the butter, cook with water. Boil again for few minutes to dissolve the caramel completely in the water. Set aside.
- Prepare some custard with the

milk, remaining sugar, egg yolks and cornstarch. Add the drained gelatine and caramel to the warm custard. Stir well. Leave the custard to cool at room temperature.

- Whip up the cold whipping cream. Combine it gently with the cold custard. Mould and let it set in the fridge for a few hours. Decorate as you please.

For the walnut toffee

- Chop the walnuts and soak the gelatine in cold water. Warm the **Carte d'or toffee topping** and add the soaked gelatine. Stir until gelatine is well dissolved. Then finally add the chopped walnut.

For the toffee ice cream


- Heat the milk, salt, and sugar in a saucepan. Split the vanilla bean lengthwise and scrape the seeds into the milk with the tip of a paring knife. Add the bean pod to the milk. Stir together the egg yolks in a bowl, and gradually add some of the warmed milk, stirring constantly as you pour.
- Pour the warmed yolks back into the saucepan. Cook over low heat, stirring constantly and scraping the bottom with a heat-resistant spatula until the custard thickens enough to coat the spatula. Strain the custard into the heavy cream. Rinse the vanilla bean and put it back into the custard and cream to continue steeping.
- Chill thoroughly, then remove the vanilla bean and freeze in your ice cream maker according to the manufacturer's instructions. Then, when you remove from the machine, add the **Carte d'or toffee topping**.
- Assemble and serve as shown.

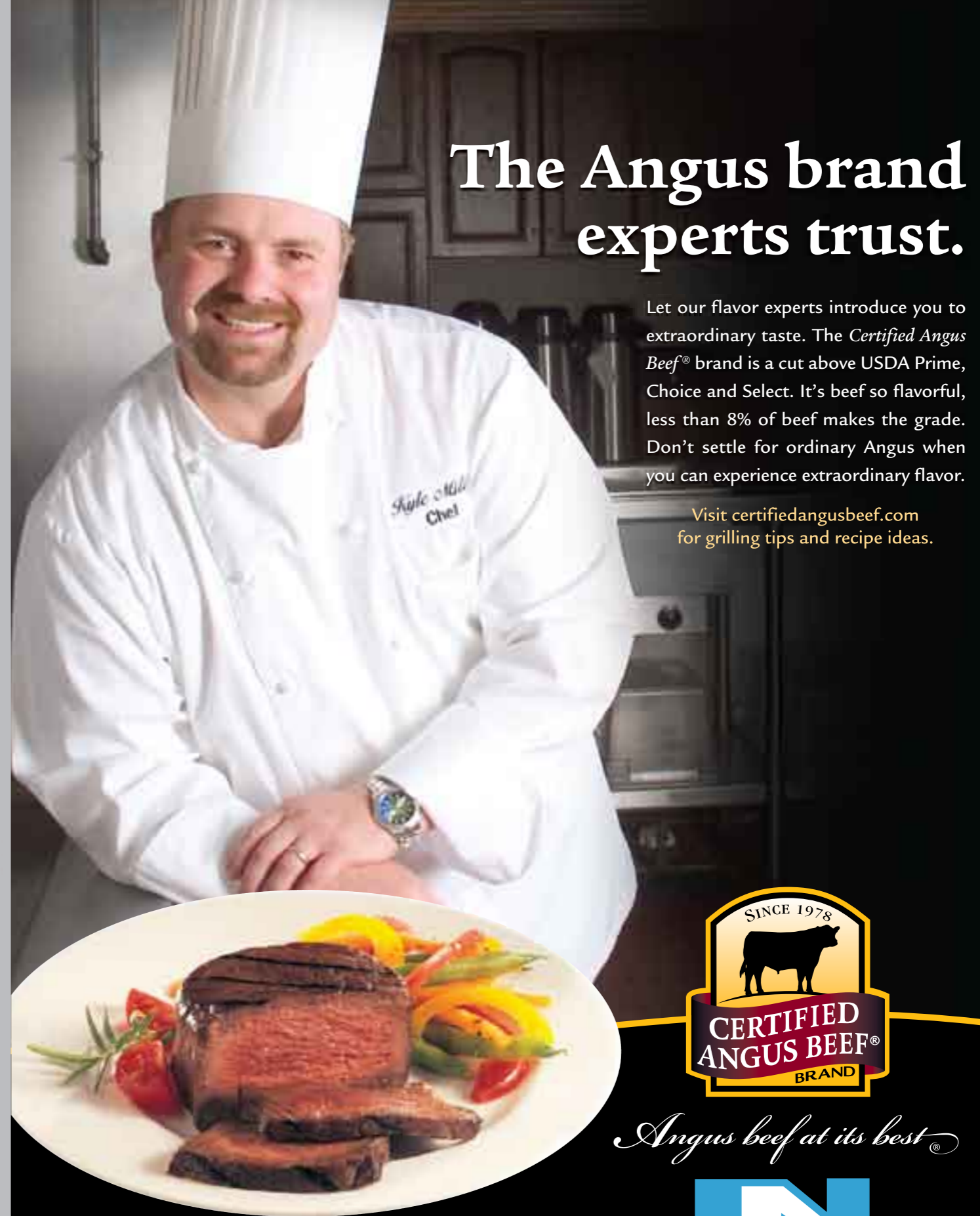
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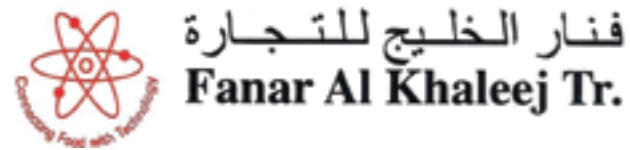


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Mrs. Sujatha Dube, Executive Director, Fanar al Khaleej, receiving the membership from Chef Uwe Micheel, President, Emirates Culinary Guild



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Fanar Al Khaleej is 20-year-old company that prides itself on being a premier service provider to the food processing companies of the GCC, in the areas of Food Engineering, Refrigeration and Ingredients.

Fanar Al Khaleej is now concentrating on helping chefs in the use of innovative ingredients that confer enhanced health benefits to the culinary creations – We blend health with taste. Our culinary range includes: spices, marinades, spice mixtures, soups, flours, premix, pastry mixes and batter mixes - liquid and powder smoke flavours, probiotic cultures, natural colours and flavours.

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The Fanar Food Ingredients Division, with warehouses in the UAE and in Dammam (KSA), is devoted to providing a wide range of fine and bulk food ingredients to the food processing industry in the GCC, accompanied by the best possible service. This division considers itself as the customer's partner in product development and customer satisfaction is the primary goal. This division has a production facility in the name of Al Fanar Food Industries LLC which was set up in the beginning of the year 2003, with the objective of enhancing our capabilities in product development, research and training.

It is a HACCP certified firm involved in production and distribution of powder blends. Our product range includes seasonings, marinades, brines, bakery mixes, and yoghurt and beverage stabilizers. The company is constantly in the process of developing new products to meet national and international demands.



Mr. Daya De Silva, Food Service Sales & Marketing Manager, Aramtec, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild



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We are always up for the challenge of the rapidly growing UAE, with a fleet of 31 temperature controlled delivery trucks we are capable of serving our customers very efficiently.

Aramtec has witnessed many stages of expansions, but the past six years marked its peak growth so far, tripled in both size and sales revenues.



Mr Ray Tinston, Sales Director, The Hotel Show, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild

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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:.....

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