

Gulf Gourmet

MARCH 2011

FROM US, FOR US.

Marching Ahead

Chef Daniel Brooker won the Cuisinier Of The Year trophy at Salon Culinaire 2011



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FROM THE
*President's
station*



Dear Fellow Chefs, Ladies and Gentlemen,

Welcome to the March 2011 issue of our Gulf Gourmet - the post-Salon Culinaire issue.

I am sure everyone is waiting for event photos, and I am sure the Gulf Gourmet team will not disappoint you.

Once again, I would like to thank all the competitors for their hard work and dedication towards our Salon Culinaire - you all are the real stars of the show.

As we say, there can be no competition without competitors, but the same counts for the organizers, judges, supporters and sponsors.

A big, big thank you to our WACS President Gissur Gudmundsson, Chef Otto Weibel and the Team of Judges, the Emirates Culinary Guild team for organising, planning and marshalling.

There would also be no show without our sponsors - thank you to Nestle Professional and Sadia, our long time key supporters; Toni Kaiser, John Holt Foods, Barakat, Churchill China, Magenta / Mitras and Gastronomic 34 Team from Spain.

We had another first this year with 16 individual competitive kitchens - thank you to Ginox, Convothem and Electrolux for that great support.

Our colleagues and visitors were very well looked after at the show by Ron Pilnik and the Emirates Snack Food team in the ever popular Café Culinaire, and by Mr. Ronnie and the Master Baker Team, and the Chef's Lounge. Not to forget the final evening, where our marshals and judges were hosted for dinner by Gastronomic 34 on behalf of various

Spanish companies, who introduced some really great products to us. We even had the honour of welcoming the Spanish Ambassador to the event. A special thank you goes to Oscar Julia and Lucia De Elera for putting everything together.

As in the past, Jumeirah Emirates Towers hosted the briefing and the welcome party for the judges - a big thank you for that.

I do apologize if I forgot anyone of our great supporters - there are many more, like the hotel hosts and the meal sponsors. Thank you again to all - without you, we would not be able to stage such a great show.

At this stage, I extend a special welcome to the new elected Emirates Culinary Guild Committee for Abu Dhabi. I am sure with this team, the Sial 2011 will get even bigger and better than 2010.

Please do not miss the company profiles of our corporate members, the long time supporters who have renewed their membership, and as well the new one. We really do appreciate your support - Transmed. Also, do look at the Friends of the Guild pages to check all our supporters, and make sure to visit them at the show and see their products.

And finally, a big thank you to Chef Poonsak and the Dusit Princess Team for hosting 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



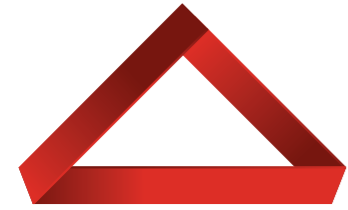
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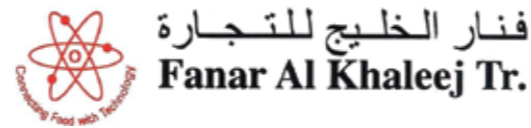
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DYNAMIC

Daniel



Daniel Brooker is the 27-year-old executive sous chef at Le Meridien Abu Dhabi who won three medals at the recently concluded Salon Culinaire 2011 and was adjudged the Cusinier Of The Year. With such a proud achievement at a relatively young age, Daniel, who is from New Zealand, is undoubtedly at the top of the world and has also been given a promotion by his hotel. We spoke to him about his newly won title, his desire and determination to achieve it and his plans for the future...

How does it feel to have won the Cuisinier Of The Year Award at Salon Culinaire 2011?

It's a great feeling to have won this prestigious award, I am deeply humbled by this and thankful for my blessings.

Were you expecting to win this award?

No. I was not expecting, with such a huge number of entrees and such high standards.

Has it been your dream to win this title?

Yes, it is indeed a dream come true.

How hard did you work towards achieving this dream?

I have been working towards this goal since I started my career back in the year 2000.

Could you tell us a bit about the preparations you made before your participation in Salon Culinaire 2011?

I started my preparation eight months before the competition as there were a lot of skills to hone in. With my schedule it's a little bit difficult to find time between work and training.

Is it a one off thing or will you work again towards achieving this goal?

It is a one off thing because I will leave it to the new people coming up. Once is enough for me. I have had my time.

How many medals did you win and in which categories?

I won three medals - a Gold for Australian beef dish (live cooking), a Silver for poultry dish (live cooking) and another Silver medal for the Gourmet Five Course Menu.

Your win in which of these categories gave you the maximum satisfaction?

Of all the categories, the Australian beef dish because the dish is one of my signature dishes and it felt great to receive the honour of winning a Gold medal for it.



Work hard and never give up on your dreams. Listen to the senior chefs as some of them know what they are talking about





My most challenging posting would have to be Kazakhstan as English is not widely spoken there and all my staff spoke little to no English. I had to learn the kitchen Russian language very quickly for me to survive in that kind of an environment



What would your advice be to other chefs participating in such competitions?

Work hard and never give up on your dreams. Listen to the senior chefs as some of them know what they are talking about.

What, according to you, were the deciding factors that went in your favour?

It was the perfectly cooked beef and a well-rounded balance of flavours which gave me the Gold plus good presentation over all the three categories I won in.

After this, which is the next milestone you wish to conquer?

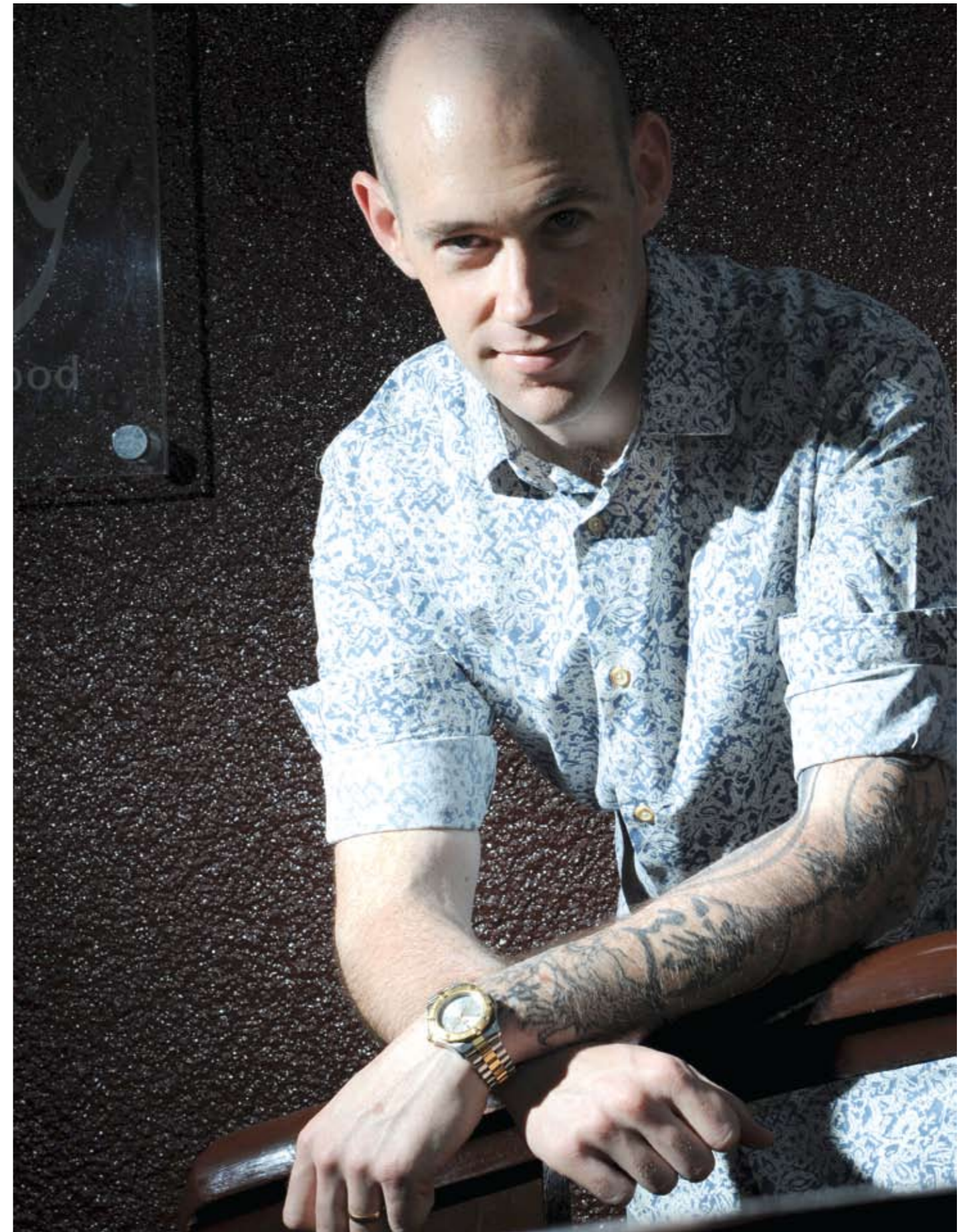
I have just been promoted and it is going to be a big challenge for me to fulfill the duties.

Could you tell us a bit about yourself?

As a youngster, I always had a passion for food. Having dropped out of school at the age of 17, I needed to get serious about my future. After looking around for a few months, I had the opportunity to apply for an apprenticeship at Skycity. I went for it and was successful. Being trained as a Skycity apprentice gave me the privilege of working with some of the most talented and knowledgeable chefs in New Zealand. As an apprentice I had the opportunity to enter many culinary competitions with the guidance of the Skycity staff. I did quite well and it became an addiction, I was hooked to the hospitality industry and what it has to offer.

Could you also tell us about your previous work experience?

After completing my apprenticeship with Skycity, I went on to work at some of Auckland's finest restaurants before heading overseas. My first posting was as a sous chef at a six star hotel and resort in the Sultanate of Oman. There my team went on to win the Mena Award for Best International Fine Dining in the Middle East. Then I moved on to Kazakhstan at the InterContinental Almaty as





a chef de cuisine and worked in the region's best hotel. After completing my time I headed back to the Gulf and landed in Abu Dhabi at the Le Meridien where I am working as the executive sous chef.

Which is your favourite cuisine and why?

I don't have a favorite type of cuisine, I just like good food.

Do you cook at home for your wife?

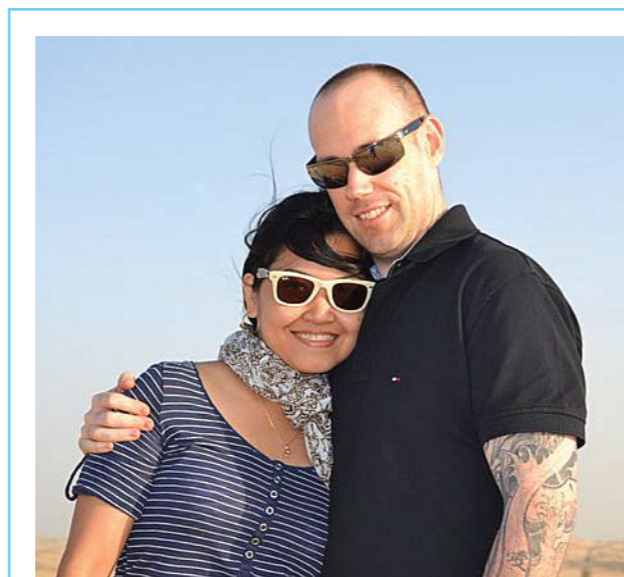
Yes, always! My wife enjoys my cooking.

Could you tell us a bit about her, how the two of you met and what does she do?

Elsa and I met in the Sultanate of Oman. She is from Manila, Philippines and is now working as a pre-school teacher here in Abu Dhabi.

Among all the postings you have had so far, which one has been the most challenging and why?

My most challenging posting would have to



be Kazakhstan as English is not widely spoken there and all my staff spoke little to no English. I had to learn the kitchen Russian language very quickly for me to survive in that kind of an environment. I completed my two-year contract and I think I grew as a person and

developed much patience and understanding. I have also acquired a new found respect for the Kazakh culture.

Any dream destination where you wish to work in the future?

Tokyo, Japan, as it is a cosmopolitan city where the East meets the West and creates a harmony of authentic and new cuisine merging into one, which is very appealing to me. But with the current situation in Japan, I think I will put this on hold for now.

Which is your favourite holiday spot?

The warm tropical islands of Samoa in the Pacific Ocean for its friendly people, great hospitality and unbeatable water activities.

Name your favourite culinary destination where you forget about everything else but food?

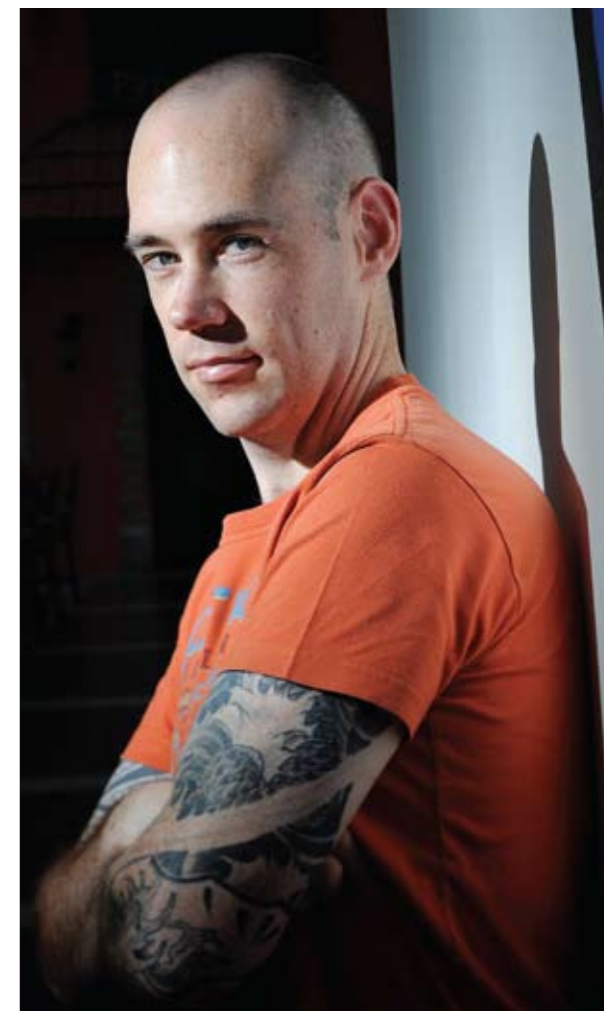
My homeland - New Zealand because of its endless coastline that provides the freshest seafood and the greenest pastures for its beef and lamb. Fresh, tasty and simply the best!

Apart from culinary pursuits, do you have any other interests like sports, movies, reading etc.?

When I have time, I like to go for 18 holes of golf even though I'm not that good. I also enjoy jogging around the local area and relaxing with a glass of wine with my wife and watching a good movie. We also enjoy eating out and discovering new things.

As a cuisinier, what is your ultimate dream?

To travel around the world and seek out new and exotic ingredients; to create new and innovative cuisine; to teach and pass on my knowledge to the younger generations and lastly, to be satisfied with what I have accomplished and to look back and smile at all the good times that I have experienced in the kitchens around the world. 🍷



Tokyo, Japan, is a cosmopolitan city where the East meets the West and creates a harmony of authentic and new cuisine merging into one, which is very appealing to me



Salon Culinare Judges

REVEAL THEIR FAVOURITE GASTRONOMIC
DESTINATIONS IN THE WORLD



There were 27 experts in Salon Culinare who judged the various contests and decided the fate of the participants. These renowned chefs came from many corners of the world as well as from within the UAE. Gulf Gourmet spoke to them to find out which was their favourite culinary destination in the world? The answers we got were varied ranging from the predictable to the unexpected; cautious to frank and even zany. Find out where these seasoned and widely travelled gastronomic trend setters forget about everything else except food, food and more food.

GISSUR GUDMUNDSSON

I love all the cities and cannot be seen as being partial to any one of them. You can learn from all the cuisine of the world.



THOMAS GUGLER INDIA

I like Indian cuisine due to its variety, flavours and herbs as well as the various regional influences.



MIKE LEE DUBAI

This city offers a diversified mix of cuisine ranging from Asian to Arabic to new ideas, which makes it very interesting.

RAMAN KHANNA

NEW YORK and SINGAPORE

New York, because I have worked there and it is home. It is also happening and known for its new concepts.

Singapore is the culinary capital of Asia. Many top European chefs are a permanent feature in that city.



RALPH PORCIANI

MY HOME IN TRUNBERRY, SCOTLAND

My wife's kitchen is the best place in the world for me to have food. Her traditional British roast and steamed lemon pudding are simply amazing.



C SUDHASINGHE

FRANCE

I love Lyon for the traditionality of the cuisine there. You can also learn so much about gastronomy in France. People there eat in style and know the art of eating even in small bistros.



PAUL GAYLER
THAILAND

I love the culture, the food, the variety and the freshness of the ingredients found in that country.



OTTO WEIBEL

LYON - For its good restaurants ranging from bistros to three Michelin star.

NEW YORK - for its new concepts and restaurant designs.

SINGAPORE - for its fast changing culinary landscape; its different cultures and the huge variety, which is the best in the world.



FEDERICO MICHIELETTO

ITALY, JAPAN, FRANCE

In all these countries you get fresh, good and healthy food. They have four seasons and the cuisine varies seasonally. They also have a culture of eating.

**ALAN
ORREALL**

SINGAPORE - there their national pastime is eating. You shop and you eat. The food is fantastic and ranges from street fare to fine dining.



**ZAIN
SIDHU**
LONDON

It is the capital for all the cuisine of the world. The world's best chefs live in London; it is cosmopolitan, trend setting, energetic and has a buzzing ambience.



**TAREK
MOURIESS**
SWITZERLAND

I have lived there for nine years and I have learned that they are consistent, quality conscious and innovative. But I will still say that my mom's and grand mom's cooking comes first in the world.



**KARLHEINZ
HAASE**

Earlier it was SINGAPORE but now I would say DUBAI as it has grown tremendously, the standards are very high and there is international variety of cuisine available.



**HEINZ
KOHLER**

MY MOTHER'S COOKING
She is 92 yet prepares the most delicious food in the world. Nobody anywhere can compare to my mother's cooking which is simple yet tasty.



**BERND
MICHAEL UBER**
VIETNAM

I went there with my wife here years ago and we still talk about the food we ate there especially in the north of that country. Their simplicity amazes me and I still feel that I have had the best chicken meal in the world in the swamps a Vietnam's border with Myanmar.

**WOUTER
LAP**
DUBAI

for its variety, international aspect,
original flavours and authentic cooking.



**TONY
KHOO**
DUBAI

You get everything here if you
know where to find it.



**CYRUS
TODIWALLA**
MUMBAI

I am an Indian at heart and a Bombay
boy so the moment I land there, I want
to try out all the specialties like the
Bombay duck, ragda patties, wada pav
and the pomfret curry. Plus you get
every type of cuisine in Mumbai.



**ANDREW
BENNETT**
FRANCE

for the past 25 years we have been
holidaying in France and they do the
best cooking there. The variety, culture,
diversity, ingredients, products, the
regional specialties – you don't get
such freshness and quality of produce
anywhere else in the world.



**FLEMMING
SCHULTNESS**
THAILAND

I have lived there a couple of
years and love Asian cuisine
especially Thai and Japanese.



**PETER
HALLMANN'S**
THAILAND

I love the combination of flavours and
ingredients. I haven't experienced such
tastes and sensations in Europe.



**KARL
HEINZ NEY**

MALAYSIA

It is the melting pot of many cultures – Malay, Chinese, Indian – plus there are cross border influences and inter marriages of various culinary trends. I particularly like the Nyonya cuisine in Malaysia.



**ROBERT
OPPENEDER**

GERMANY – the culinary capital.

DUBAI – I like the Japanese, Lebanese, Turkish food here.

ITALY – the food and the women.



**GAVIN
DUTHIE**

SINGAPORE – love the seafood prepared in Asian style.

DUBAI – the Arabic and seafood influences are amazing.



**MARCO
BUSCHWEILER**

THAILAND

I've lived there for 20 years. Each dish there has a variation of three flavours – sour, spicy, salty – one of these dominates while the other two are supporting. The food is light and healthy.



**ANDREAS
KURFUST**

HONG KONG

Lots of influences – Chinese, Szechuan and Cantonese – plus the variety and freshness of ingredients.



**GERARD
MENDIS**

NEW YORK

I am fascinated by this city – New York is New York. The variety and amazing culinary experiences you get there are unparalleled anywhere else in the world.

In New York you will find 20 ethnic restaurants per sq. km. It is simple but it is all there.

Another year, another success

As Salon Culinaire 2011 drew to a close, sponsors, participants, supporters, marshals and visitors alike took home potfuls of memories and some interesting experiences. Gulf Gourmet brings you some moments.



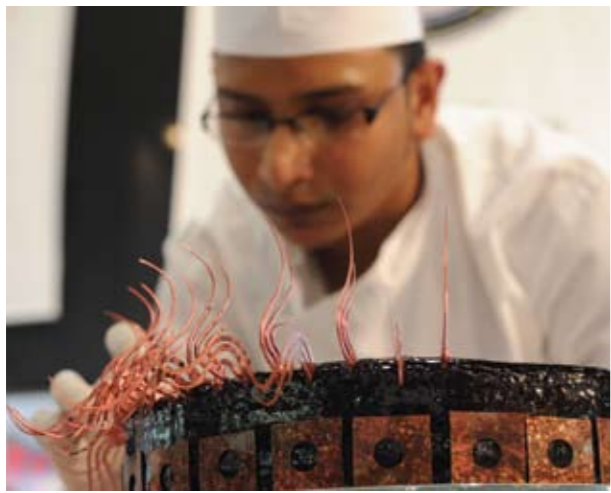
// The official opening of Gulfood 2011 was a grand affair as always, even as the competition was well on its way





Participants barely had the time to look up – so busy were they creating the masterpieces that they hoped would be good enough for a medal

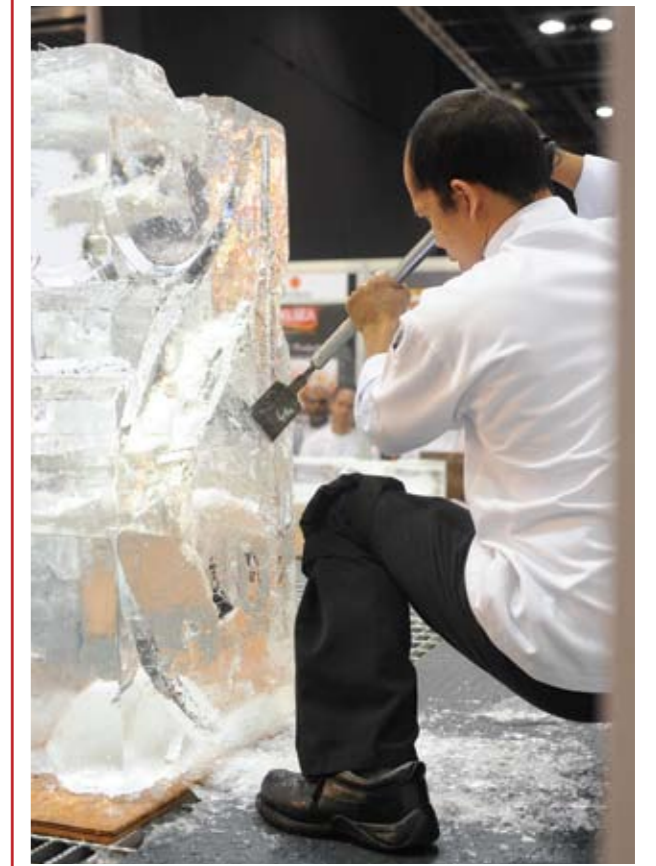




But our judges were not so easy to please. Thankfully, our marshals were there for help and support



//
Culinary creations took centrestage as the competition became more intense with every passing day





Judges checked for the most important elements in every dish – presentation, compilation and most importantly, taste





// The days may have been grueling for one and all, but it was well worth it, and we are looking forward to a bigger and better Salon in 2012













Austrian

TASTE, TRUST AND TRADITION

Frisch & Frost, Austria's leading frozen goods specialist offers specialities made to traditional Austrian recipes under the Bauernland and Toni Kaiser brands.



During this year's Salon Culinaire held recently in Dubai, top chefs of the region and countries far afield used Frisch & Frost products to create award-winning desserts. "The Dessert Class category saw international chefs go head to head as they created their delicious desserts using Toni Kaiser's strudel dough," said Hans Böttcher Managing Director Germany, Switzerland and Middle East.

Emphasis on exports

With exports accounting for 40 per cent of its revenue, Frisch & Frost has a thriving export operation and its products are available in the Arabian Peninsula, Europe, UK and CEE countries. But the company has remained true to its Austrian roots.

Salon Culinaire tradition

Maintaining its time tested tradition of participating in the Salon Culinaire in Dubai since the past many years, once again Toni Kaiser strudel pastry was at the heart of many of the mouth-watering creations. "We have worked with the Toni Kaiser brand on numerous occasions in the past and are very pleased that it was a part of the Salon Culinaire again this

year," said Emirates Culinary Guild President, Uwe Micheel.

Strudel specialist

Toni Kaiser is synonymous with premium Viennese pastries made to traditional recipes and using natural ingredients. It is all about creating high quality and great tasting products that are reminiscent of home cooking. And thanks to practical preparation methods and ease of use – for cooks in household and industrial kitchens alike – Toni Kaiser has the right solutions to satisfy every need. The Vienna strudel pastry is a perfect example of this philosophy.

Original Viennese

Pulled strudel dough is an indispensable part of Viennese pastry baking. In fact, it is a key ingredient in countless Austrian desserts, from classic Viennese apple strudel to quark strudel. Toni Kaiser's Viennese strudel dough is lovingly manufactured according to traditional recipes. With just 5 per cent fat, pulled strudel dough is a far lighter alternative to filo pastry, which has a fat content of about 30 per cent. Another key advantage is that the dough is pulled so thin that the filling accounts for around 85 per cent of the overall weight of the strudel. Toni Kaiser pulled strudel dough is also ideally suited for savoury varieties.

Environmentally friendly

All Frisch & Frost products contain the very best Austrian ingredients, many of them sourced from regional suppliers. The environment, employees and suppliers are at the heart of Frisch & Frost's corporate philosophy. This also demands the efficient use of raw materials and a focus on environmentally friendly, energy-efficient production technology. The company's own biogas plant converts biological waste from the production process into electricity and any surplus is fed back into the public grid. As a result, Frisch & Frost makes a significant contribution to cutting CO2 emissions and protecting the environment.

Extensive range

The Frisch & Frost range not only includes speciality pastries and cakes from Toni Kaiser. It also covers the Bauernland-branded potato products made from premium Austrian ingredients. With consumers placing greater emphasis on the traceability of the products they buy, Frisch & Frost became the first Austrian company to introduce the Bauernhof Garantie (farm guarantee) seal, which helps customers to identify the source of the ingredients from the product packaging. This promotes food safety and cultivates consumer trust while at the same time supporting Austrian farmers and suppliers. ■



Americans IN DUBAI

A group of young and budding American chefs participated in the live cooking competition at the recently concluded Salon Culinaire. Many of them were travelling out of the US for the first time. We asked them about their experiences...

The annual Salon Culinaire held in Dubai attracts many chefs from different corners of the globe. This time was no exception. During our rounds of the culinary competition venue, we came across an enthusiastic man named Felix Sturmer, who is the Culinary Instructor Hospitality Program, Apprentice Chair at the Johnson County Community College in Kansas, USA. He was attending the Salon Culinaire along with six of his students aged between 21-25 years, who were all taking part in the live cooking competition. Felix told us that he had heard about this event from one of the Dubai-based chefs when the two of them met in Chile. It was then that he decided to bring along his students on this long voyage to compete with many other chefs of different nationalities. "It was very difficult to come here all the way from Kansas as it is very costly and we had to spend around US\$20,000 on the journey. Plus the sets of rules guiding this competition are very different from the US and the students had to undergo tremendous practice before they arrived here."

But why did he choose to come to Dubai? "I chose Dubai because I want these young chefs to be exposed to different cultures and cuisine. I want them to not be afraid to leave the US and

travel anywhere in the world."

And were his student nervous about their trip? "They were apprehensive but are leaving with a positive impression."

We then asked the six youngsters about their experience in participating in the Salon Culinaire. Here is what they had to say:

Anne Springer - It has been a very educational experience as the approach here is different and our exposure to the varied cultures has been very interesting.

Jennifer Kolm - It is my first trip out of the US and I've never been to a show so big.

Michael Olsen - I like the overall atmosphere and openness around here. Plus there is a massive amount of food from all regions and the set-up is amazing.

Brandon Leonard - It is a big culture shock and a mind-opening exposure to other cultures and people of different nationalities. I think the Salon Culinaire is a great opportunity to come together to represent our nations and present new ideas. The networking with other contestants and chefs is really important.

Thuan Bui - I think it is a different culture but nice and diverse.

Michael Pennington - I think the diversity and networking is amazing with lots to see, do and learn. This is also an opportunity to meet people from different parts of the world. ■



Black IS BEST



One of the highest accolades for a young chef is when his boss feels that he is the rising star of the team.

Chef Hassan of Radisson Blu Hotel, Dubai Media City has selected his sous **Chef Bihui Li** aka **Chef Black** for this honour. We spoke to both of them to find out the reason and the reaction to this choice

EXECUTIVE CHEF HASSAN MASSOOD

Could you tell us why you have nominated Chef Black for this coveted title?

Black played a big role when we changed the theme nights in our all day dining restaurant. He came up with new ideas and fusion recipes which combine Asian and Western dishes. His positive attitude and willingness to help whenever needed makes him stand out from the rest.

What are his strong points and which are the fields he still has to master?

He is very strong in Asian cuisine but still can learn when it comes to Mediterranean cuisine.

Ten years from now, where do you see him going?

Chef Black has the ability to become a specialty chef in Asian cuisine and he will be able to lead a team of international chefs.

Being an executive chef, what are the qualities you look for first and foremost before including anyone in your team?

The experience and skills are of course very important but at the same time I look at how eager the chef is to improve his own knowledge as well as the reputation and quality of the restaurants.

CHEF BIHUI LI AKA CHEF BLACK

How do you feel being nominated by your EC for this coveted title?

First of all I would like to take this opportunity to thank my Executive Chef Hassan for his trust and believe in me.

I definitely feel very good and even more motivated for the future.

Could you tell us a bit about yourself?

My name is Bihui Li but I like to be called Black – everyone knows me as Chef Black. I was born in Shaan'xi province, Xi'an city in China on 19 December 1983 and I studied at Xi Xian high school. After my graduation I decided to



Executive Chef
Hassan Massood

become a chef and specialised in Asian cuisine. I started as commis and was promoted as demi chef de partie at the Sheraton Hotel in Chengdu, getting more interested in different kitchen fields I wanted to work for a better known hotel chain so I moved to the Shangri-La Hotel in Chengdu as chef de partie. Having worked in China with some great Asian chefs and getting influenced with some of the international cuisine I met Chef Hassan as my expatriate executive sous chef who inspired me to learn more about international cuisine. So I flew to Dubai to gain more knowledge and experience as a professional chef.

What made you choose a career as a chef?

From the very beginning I was very passionate about food prepared by my mum and dad at home. After visiting many restaurants with my family and friends, I started to get more interested in food and its preparation. So I decided to attend a cooking school in China to gather more expertise in the food preparation industry.



What, according to you, are your strengths and weaknesses as a chef?

Strength: I'm very passionate about my work. My first priority is to make sure we deliver good international quality food to our customers. Then managing a brigade of chefs also makes me more confident.

Weakness: There is no weakness as such but I believe I need to work more on my administration skills.

How are you trying to overcome the weakness?

On a weekly basis I perform an 'on the job skills' training with my kitchen administrator to improve my administrative knowledge.

What kind of food do you love preparing?

To be honest, as a chef, I believe that I should love all kinds of food, as I am working with passion and dedication to ensure that all the food tastes better and is well presented and as per the liking of our guests. But I can also say that my favorite is Chinese dishes.

What, according to you, is essential to be a successful chef?

First of all you should love and like what you are doing. If you work with passion, dedication, willingness and are eager to learn, you will be successful as a chef. At the same time, creativity and good knowledge of technical cooking is a definite advantage.

Your EC has placed a lot of trust in you and has shown high expectations from you, how will you endeavour to fulfill these?

I promise to ensure 100 per cent guest satisfaction by making good food, managing my team professionally, increasing the profitability and making sure that my regular guests keep coming back to the restaurant.

What is your dream professionally?

To become an internationally renowned executive chef. 🍳



THE EXTRA Touch

Chef Joseph Gomes. Executive Sous Chef at City Seasons Suites Dubai, tells us why Italian cheese plays an important role in his cooking...



What is your specialty?

Italian cuisine and ingredients

Could you tell us a bit about your previous experience?

I have over 19 years cooking experience and started my career right here in Dubai at Abel Emirates. From there I moved to the Al Bustan Rotana Hotel as a commis chef where I learned a lot from the executive chef there at the time. I have been fortunate to work in fabulous hotels such as the Grand Hyatt in Muscat, Shangri-La Bar Al Jissah and the Yas Island Rotana.

While cooking, what is your favourite ingredient?

I love to work with Italian cheese.

Why do you like Italian cheese so much?

Italian cheese adds a rich depth of flavour to most savoury dishes. But, because there are so many varieties of Italian cheese we can create many dishes both savoury and sweet.

How does this enhance the dishes you create in terms of flavour, colour and taste?

Most cheese is made from cow's milk, sheep's milk or goat's milk and will taste

different according to the area where the animal was raised. The handling, storing and ageing process will also have a significant impact on the taste of the dish so it is important to know your cheese and choose it according to the flavours you want.

How were you first introduced to Italian cheese?

I first started experimenting with Italian cheese whilst I was at the Al Bustan Rotana Hotel having learned about the different types during my apprenticeship.

Is this ingredient easily available and from where do you get the best quality in this product?

There are hundreds of varieties of Italian cheese, but most people are familiar with just a few, namely parmesan, mozzarella and mascarpone. Many varieties are readily available in supermarkets in the region so it is fairly easy to recreate authentic Italian dishes here.

How versatile is this ingredient and in how many different kinds of dishes and cuisine can this be used?

Italian cheese is incredibly versatile. Apart from the obvious sauces and risottos it can also be used in sweet dishes such as cheesecakes and tiramisu. Cheeses like the sharp tasting Gorgonzola work beautifully with sweet fruits particularly pears while Romana is liberally sprinkled over pizzas and in pasta sauces. There are also some cheeses that are just delicious when eaten on their own. Mozzarella, for example, with tomato and basil on a Caprese salad makes a great starter or simple lunch dish.

If, for some reason, you cannot get this ingredient, then is there a substitute available?

Italian cheese is readily available in most



supermarkets in the region and we adapt our recipes to accommodate the particular type of cheese that is available.

How important or indispensable is this ingredient in your culinary scheme of things?

Italian cuisine requires Italian cheeses. We cannot create authentic Italian dishes without this ingredient. One of my favourites to work with is Parmigiano Reggiano because it just finishes off pasta dishes with its rich, sharp flavour. 🍴

Californian CHUTZPAH

Executive Chef Gus Moustakas of Grand Millennium Al Wahda Abu Dhabi comes from the sunny and unconventional state of California. Maybe that's the reason his creations too stand out from the rest. He shares these off-the-beaten-track recipes with our readers...

Executive Chef Gus Moustakas of Grand Millennium Al Wahda Abu Dhabi is from the Bay area of California. He was active during the California cuisine era and has been in the Gulf since 25 years. Chef Gus' endeavor is to, "bring a culture to food and encourage a celebration of eating." Since tomatoes are Chef Gus' favourite ingredient, he demonstrates how these can be used in different recipes including salads, main courses and even desserts. Gus' joie de vivre and spirit of adventure is evident even in the recipes he has selected for our readers.



Medley of Garden Tomato

The first course is a medley of garden tomatoes and Gus explained why he selected this particular recipe for our readers, "I chose this because it offers a variety of textures, flavours and colours of tomatoes. I then touched it with pumpkin seed oil, which is very different from olive oil, which is normally used by many chefs. I am sure pumpkin seed oil will become very prominent in the culinary scene very soon. I then hit the salad with dry 24-year-old Pecorino cheese, which is once again different from mozzarella and parmesan."

Medley of Garden Tomato

INGREDIENTS PER PORTION

75gms	tomato selection vine ripened
50gms	Mesclum lettuce and oregano - washed, dried and chilled
25gms	24 month old aged Pecorino cheese - shaved
30ml	fine pumpkin seed oil
10ml	Italian vinaigrette
15gms	almonds - roasted and slivered

METHOD

Slice and crush tomato selection.
Toss Mesclum lettuce with Italian vinaigrette.
Place on plate.
Arrange almonds and shave aged Pecorino cheese.
Perfume with fine pumpkin seed oil



Canadian Deep Diver Scallop

Staying with the light and healthy theme, Gus chose scallop for the main course. "Take dry scallop and pan sear it medium rare. Then fuse herbs with the crushed tomatoes. This is a beautiful way of complementing the sweetness of scallop. The baby spinach adds colour and vitamins while the tapenade adds a contrast. The Tom Yum paste lends the dish flavour and added taste."



Canadian Deep Diver Scallop

INGREDIENTS PER PORTION

100gms	diver dry scallop
75gms	vine ripened tomato essence
50gms	sautéed baby spinach
80gms	Thai tomato emulsion
40gms	Tapenade
	Salt & pepper

Vine Ripened Tomato Essence

100gms	very ripe vine tomato
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Thai Tomato Emulsion

75gms	vine ripened tomato -peeled and seeded
50ml	grape seed oil
10gms	Thai Tom Yam Kung paste

Tapenade

40gms	Kalamata olives ground
5gms	capers in olive oil
5gms	garlic
5gms	parsley

METHOD

Scallop - Add salt and pepper according to taste and then pan sear it medium rare

Vine ripened tomato essence

Split tomato
Oven dry for two hours at 80 Degrees.

Peel, deseed, crush, drain

Sautéed Baby Spinach

Clean and sauté in olive oil and garlic

Thai Tomato Emulsion

Peel and seed vine ripened tomato,
Add grape seed oil and Thai Tom Yam Kung paste- Cook together and then blend for three minutes at high speed

Tapenade

Ground Kalamata olives with capers in olive oil with the garlic and parsley

Rosemary Grilled Pear

This is a farmer's type dessert with the flavour and colour of saffron. "The poached pear and rosemary are grilled to caramelise the sugar. Then this is paired with saffron ice cream. Add basil coulis and a touch of spinach to keep it green."

Rosemary Grilled Pear

INGREDIENTS PER PORTION

Tomato preserve

75gms	vine ripened tomato - peeled, seeded and sliced
25gms	honey

Basil Coulis

25gms	fresh basil
25ml	sugar syrup

Rosemary Grilled Pear

75gms	red pear
30gms	fine granulated sugar
1	fresh rosemary sprig
60gms scoop	saffron ice cream

METHOD

Sweet Tomato Preserve

Peel, seed, slice and simmer the vine ripened tomato in honey till water evaporates

Basil Coulis

Blend the basil and sugar syrup till completely emulsified

Rosemary Grilled Red Pear

Core and simmer the red pear in rosemary syrup. Cool and cut 1/2 lengthways.

Coat in granulated sugar

Grill atop rosemary sprig



RELAXING *Thyme*

The rather casual and laid back ambience at Thyme makes you feel as if you are dining in your aunt's cosy but rather large kitchen.

As you enter Thyme at the Oasis Beach Tower, you realise that it is a rather large and spread out eatery with one wall lined up with sections of an open kitchen. Here you can see the chefs giving finishing touches to meals being

prepared a la minute. As you sit down at the wood and granite table and wooden chairs, the serving staff greets you with warm and welcoming smiles. Although it is almost time for the last order, they are pretty accommodating and tell us not to worry too much about that.



The live band adds an extra touch to the ambience.

The eatery is obviously Mediterranean and is open for breakfast, lunch and dinner. During breakfast and lunch times they have buffets but at dinnertime they have an a la carte menu.

A cursory look at the menu tells you that they serve all the Mediterranean favourites including Arabic mezzeh.

We start off by sharing a veggie pizza, which is one of the better ones I have savoured in Dubai. It is thin crust, crisp and terribly light. I loved it and also the fact that even after eating half of it, I did not feel heavy and still had space in my stomach for some more culinary delights.

In the main course, I tried the pappardelle with mushroom embellished with capers, pine nuts, olives, rocket and a herb butter emulsion. Once again, this was some of the best pasta I have enjoyed in Dubai. It was soft and offered a variety of textures with crunchy nuts, soft rocket and tasty black olives.

My dining companion chose the grilled sea bass fillet served with Du Pey lentil, green asparagus and tomato lime vierge. It was so delicious that he could not stop raving over it. What he found amazing was the rare combination of lentils with fish, which he claimed he had never tried elsewhere. So this proved to be quite a novelty for him.

After such a hearty treat, it was time to conclude the meal with dessert. I went for the panna cotta with strawberry and raspberry sorbet. The milk pudding tempered with the double berry sorbet provided a rich tapestry of sweet and tangy tastes that proved to be the right climax to a simple yet tremendously delicious dinner.

The home-like atmosphere; the aromatic smells of fresh delicacies being cooked in front of your eyes; the yummy food and the friendly service with wide smiles make Thyme worth not just one but many visits. 🍴



AMAZING Anil

Anil Bhati is a commis at Radisson Blu Hotel Dubai Media City. He is attractive and unattached, footloose and fancy-free, romantic and ready to please. He tells us a bit about himself and what he is willing to do to woo the woman he might fancy...



Age: 26 years
Nationality: Pakistani
Height: 5'11"
Waist: 32"
Your favorite holiday destination: Paris and Switzerland
Your favorite pastime: Reading cookery books
Your favorite sport: Football
Your kind of music: Soft
Status - married/single/attached: Single
What kind of girls do you fancy: Sexy

Any famous personality whom you would like to romance if you were given the opportunity to do so:
Salma Hayek
What do you like in her?
Her sexy style and glamorous personality
With whom do you dream of being marooned on Paradise Island?
My soulmate

You specialise in which cuisine:
Continental
If you've invited your girlfriend for a candle light dinner at home - what will be on the menu?
Beef carpaccio, duck confit and chocolate fondant.
If you want to take your woman out for dinner, where would it be?
On a candle-lit dinner cruise



What, according to you, is the best gift to give to a woman?
Honesty and true love
Favorite fragrance for yourself:
Playboy, Davidoff
Favorite fragrance for your woman:
Bench, Lacoste

Gulf Gourmet



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Bob Green, Transmed, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild



Transmed is a complete Broad Line Food Service Distribution Company servicing the UAE and the neighboring GCC countries. Transmed has embraced advances in technology to improve the operational systems we use to serve our customers. These make it possible to provide the best service levels in the UAE.

We are committed to our customers' success and helping them achieve their goals. Our mission is to provide a total solution for our customers food service needs.

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THE EMIRATES CULINARY GUILD

APPLICATION FOR MEMBERSHIP

Date of Application:

Family Name: (Mr./Ms./Mrs.)

First Name/s:

Nationality: Civil Status: Date of Birth: dd/mm/yy

Name of Employer: Address in Home Country:

Work Address: Tel:

Web Address: Email:

Telephone Office: Professional Title:

Fax Office:

Tel. Home: Type of Membership Required: (Please tick one)

Fax Home: Corporate Senior Junior

Email:

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

Signed:.....

Proposed By: Sig:.....

Seconded By: Sig:.....

FOR OFICIAL USE ONLY

Remarks:

Payment received?

Certificate Given.	Pin Given.	Medal & Collar Given
Approved President.....	Approved Chairman.....	

Fees:
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