

The Luxury Recipe

SUPPLEMENT



Brought to you by





| MAKE SURE IT'S RAK |



RAK PORCELAIN

P. O. Box : 30113, Ras Al Khaimah, U.A.E, Tel : +971-7-2434683, Fax : +971-7-2434220
rakporcelain@rakporcelain.com, www.rakporcelain.com

Contents

October 2014 • Issue 05

Welcome to the *Luxury Recipe Supplement*, brought to you by RAK Porcelain. Compiled by *Hotelier Middle East*, the following pages celebrate culinary creations by UAE chefs beautifully plated on exquisite tableware

04



Atlantis The Palm's Yashantha Asiri makes an Asiette of seafood, avacado, and citrus

06



Waldorf Astoria Jeddah's Fieras Kouzaiha's recipe for Dover sole and seared scallops

07



Citrus sea bass ceviche demonstrated by Atlantis The Palm's Diego Saldivar Alcalá

08



Fairmont Dubai's Abegail Aperece prepares crushed pecan lamb chops with pea purée

09



Jumeirah Zabeel Saray's Umit Cilit show us how to make traditional Pilic Topkapi

10



Veal tenderloin in sesame tiger shrimps by Mövenpick JBR's Boris Meininger

12



Waldorf Astoria and Hilton Jeddah's Yvan Marclay prepares poached lobster salad

13



Aaron Gillespie from Atlantis The Palm creates pickled ox tongue with green sauce

14



Bateaux Dubai's Raydan Bou Mahdi shares his recipe for blueberry kunafa cheesecake

16



Waldorf Astoria and Hilton Jeddah's Mohammed Rizwan's deconstructed trifle

The RAK Porcelain story



▲ Renu Oommen, chief marketing officer, RAK Porcelain.

RAK Porcelain is a subsidiary of RAK Ceramics, world leader in the production of high quality ceramic wall, floor tiles and sanitary ware. Within a short span of time RAK Porcelain has left its mark in the Horeca industry by supplying high quality porcelain tableware which is now exported to more than 135 countries worldwide from its state-of-the-art production facility at Ras Al Khaimah, United Arab Emirates. Strategically located close to Jebel Ali port in Dubai, major destinations by sea are two to four weeks away ensuring fast reaction time and quick service for customers at a local level.

The factory produces 24 million pieces of tableware every year, meeting stringent US and European certifications. Alongside its aesthetic and functional aspects, the brand's quality-price ratio also constitutes one of its main characteristics. These products are made from premium raw materials using world class, state-of-the-art, modern machinery from Europe, manufacturing top-of-the-range porcelain. RAK Porcelain gives the perfect balance in providing a high quality product at a value for money pricing. The immense worldwide reach and acceptability of the products is due to the guaranteed quality and service levels at a pricing which is in line within allocated budgets.

Supported by a network of table art experts and advisors, and surrounded by a solid structure of professional distributors, RAK Porcelain creates collections that can withstand sustained handling both in the kitchen and on the table. A recognised expertise combined with precise firing temperatures, the vitrification of the material or composition of the porcelain elements all enable a

strengthening of the enamel, an increase in chip resistance and a greater resistance to repeated industrial dishwashing cycles. The products of RAK Porcelain collections are perfectly adapted to the constraints that accompany their use in the Horeca industry. The optimal resistance of the RAK Porcelain products ensures a greater longevity — a fact appreciated by professionals in the hotel and catering industry.

The world is currently focusing on eco-friendly solutions. RAK Porcelain uses eco-friendly materials and disposes of all the



Created in collaboration with chefs, table top designers and industry veteran technical teams, each product of RAK is manufactured with great attention to detail”

waste material that is generated during production in an environment-friendly way. RAK will be emphasising new improved shapes and designs in the



▲ RAK Porcelain can withstand sustained handling.

▼ Eco-friendly materials are used in production.



coming years, to ensure it meets customer demands and, at the same time, sets new trends in the industry.

Amongst the company's key designers are some of Europe's finest. Collonges-au-Mont-d'Or is a world famous village in France, close to Lyon and next to the international institution, the three-star Michelin restaurant of Paul Bocuse. Close friends of the famous chef, tableware designers Alain and Dominique Vavro continually create designs for the leading gastronomic destinations of Lyon and beyond.

Amongst their work are collections for RAK Porcelain already widely used by the hotel industry and leading restaurants worldwide. These include the Allspice range with its unique and amazing pieces, Nordic with its 1960s inspiration, the neo-retro collection Ska, and the timeless but ever contemporary collections Fine Dine and Classic Gourmet.

Chefs seek innovative designs that serve the functionality of their recipes and cuisines. Patterns must be of high elegance as well as efficient in serving the purpose they were designed



“RAK Porcelain uses eco-friendly materials and disposes of all the waste material that is generated during production in an environment-friendly way”

for. RAK focuses on this matter and emphasises new collections by making sure to develop new concepts with various shapes and sizes every year.

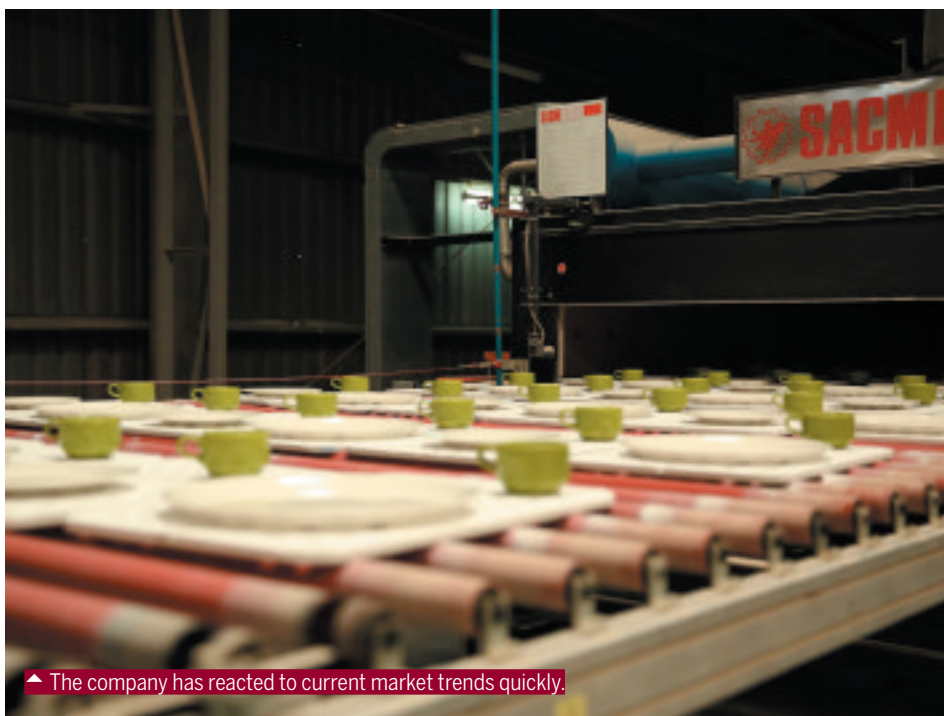
Mikaela Dorfel, another designer with a great reputation, develops each product line around a concept enabling its identification to the brand for which it is destined. RAK Porcelain charged her with the design of Lyra, a very elegant line that plays with the contrasts of heightened volumes and soft curves which underline with precision and fineness the contours of the object, and also with Mazza, a perfect set-up for today's culinary presentations. Her work is identified by high demands in a clear formal language. Together with an excellent functionality this ensures an outstanding longevity of the design. Working within the tradition of Scandinavian design, her shapes are inspired by nature delivering a modern and elegant signature range.

The market trend is currently shifting towards organic shapes and concepts. RAK Porcelain has therefore introduced Nabur, which is another very exquisite design of Dorfel. An ode to difference, shapes and matter, Nabur celebrates the audacity of leading chefs.

Renu Oommen, chief marketing officer of RAK Porcelain, is proud of the achievements of this young and vibrant organisation and says: “The success of RAK Porcelain is due to our ability to be flexible to market demands and to offer a world class product using cutting edge technology.

“Created in collaboration with chefs, table top designers and industry veteran technical teams, each product of RAK is manufactured with great attention to detail, considering each aspect from reliability during use, innovation in shape, and quality craftsmanship to offer our customers a vivid and immersive dining experience.”

▲ The company has reacted to current market trends quickly.



THE RECIPE

Assiette of seafood, seaweed, avocado and citrus

Serves one

THE INGREDIENTS

140g poached salmon fillet
2 prawns de-veined
140g cream dory
2 nori toasted sheets
60g fresh tuna loin
20g avocado
20g tomato jelly
5g red onion
1tsp chopped chilli
1 quail egg, poached
1 passionfruit
2 cherry tomatoes
Juice of 1 lime
Juice of half an orange

THE METHOD

1. Marinate the prawns with lime and orange juice. Season with salt, add the coriander and seal in a vacuum bag, chill overnight.
2. Layer the fresh salmon and dory mousse with the seaweed sheets and leave to set for four hours. Once it is set, slice as required.
3. Slice the onion and green chilli and keep in ice water until required.
4. Assemble tuna and beetroot in the tian and top with diced avocado and set with a little tomato jelly.





▼ **Yashantha Asiri** plated us-
ing the **Flat Plate** from the **Fine
Dine Collection**, product code
FDFP27.

THE CHEF

**Yashantha Asiri, sous
chef, Kaleidoscope, Atlan-
tis The Palm, Dubai**

Yashantha Asiri is an experi-
enced chef who learned his
trade in iconic hotels such as
Burj Al Arab and Shangri-La be-
fore joining the team at Atlantis
The Palm, Dubai. Asiri's passion
is the cold kitchen or in profes-
sional terms "garde manger"
and he hones his skills daily
creating Mediterranean fusion
cuisine for Kaleidoscope.





◀ Fieras Kouzaiha plated using the **Lavender Square Plate/Indent Oval** from the **Allspice** collection, product code **SPLV30**.



THE RECIPE

Dover sole and pan seared scallops with Cornish-style Mussel pot

Serves 10

THE INGREDIENTS

10 whole white onions
 1 white onion, finely chopped
 10g cloves of garlic, finely chopped
 200ml olive oil
 50g basil or parsley leaves
 20 sea scallops
 10 Dover sole fillets
 1kg fresh Dutch mussels
 300g beetroot
 300g butternut squash
 10g fleur de sel
 2g crushed black pepper
 1ltr fish or mussel velouté
 700ml non-alcoholic white wine
 200ml fresh cream
 100g butter
 200ml fish stock
 500g beetroot
 50g sugar
 50ml herb vinegar
 30ml water
 5g salt
 2 bay leaves
 3 black pepper whole
 30g lavender flowers

THE METHOD

1. For the mussel pot, peel and cook the onion for five minutes in salted water, cool in ice water and remove the middle part of the bulb to obtain a fountain-like shape.
2. Wash and clean the mussels and drain out in a strainer.
3. Heat up a cooking pot, add little olive oil, garlic, onions and let it glaze for a few minutes. Add the mussels, 300ml white wine and black pepper, and cover and let it cook for about five minutes until the mussels are cooked. Allow to cool for a few minutes. Strain the liquid and save to use for the velouté later. Remove the flesh from the mussel shells and keep them in a little cooking stock in a warm place.
4. For the velouté, heat up a cooking pot, add in little olive oil, add the chopped onions and let it sweat for a few minutes. Add the white wine and reduce by half, add the fish stock and let simmer for a while. Add in the mussel stock and reduce by half again. Add the cream and let it simmer until it thickens slightly; season to taste. Set aside in a warm place and whisk in with butter just before serving.
5. Season and roll the sole fillets and poach them in a sous-vide at 58°C for 45 minutes. Just before serving, season the scallops with pepper and little

THE CHEF

Fieras Kouzaiha, sous chef, Qasr Al Sharq Waldorf Astoria, Jeddah

Fieras Kouzaiha currently works at the Qasr Al Sharq Waldorf Astoria in Jeddah at the Aromi restaurant. As a young and very ambitious chef, he has now started an advanced culinary course at a famous university in Switzerland, where he will further develop his culinary knowledge and fine-tune his leadership as well as managerial skills.

6. For the pickled beetroot, heat up a cooking pan, add the water, vinegar, bay leaves, salt, sugar and bring to a boil. Cut the beetroot into 1.5cm cubes, add to the stock and simmer until soft.
7. For the basil and parsley oil, blanch the parsley and basil in boiling water for five seconds, cool in ice water and strain. In a food processor, add 100 ml olive, the parsley and basil and blend until you get a smooth paste.
8. For the butternut squash purée cut the butternut squash into half, remove the seeds and the soft part. Heat up the oven to 160°C, and bake the squash until soft.
9. Remove the flesh with a spoon, pour into a food processor, add some salt, pepper, olive oil and combine into a smooth paste.
10. Pour this paste into a cooking pan, add a little cream and heat it up on a low flame. Season to taste and add in a little fresh butter.
11. To serve, heat up the mussels in the velouté and pour it into the onion. Remove the Dover sole fillet from the vacuum bag, cut the rolls into half to obtain a snail-like shape.
12. Take a RAK porcelain plate, using a painting brush, brush on the parsley and basil oil; arrange all ingredients on the plate and serve.



◀ **Diego Saldivar Alcala** plated using the **Flat Rectangular Plate** from the **Mazza** collection, product code **MZRP32**.



THE RECIPE

Citrus sea bass ceviche

Serves two

THE INGREDIENTS

- 150g scallops
- 120g Chilean sea bass
- 10g red onion
- 1tsp red chilli
- 1tsp fresh coriander
- 20g mango
- Juice of 1 lime
- Juice of 1 orange
- 50g avocado
- Olive oil
- Sakura sprouts

THE METHOD

1. Dice the fish, marinate with the lime and orange juice. Season with salt, add the coriander and seal in a vacuum bag and chill overnight.
2. Slice the onion and green chilli and put in iced water for five minutes.
3. Dice the mango, cut cherry tomatoes into quarters and reserve.
4. Blend the avocado with a little lime juice and a few drops of olive oil and season to taste.
5. Mix all ingredients together and serve.

THE CHEF

Diego Saldivar Alcala, sous chef, The Shore, Atlantis The Palm, Dubai

Diego Saldivar Alcala is a native Mexican with a wealth of experience in resorts and hotels in Dubai, the Maldives and Mexico. His approach is innovative with a flair for lifestyle cooking with South American touches and modern presentations.



◀ **Abegail Rempillo-Aparece** plated using the **Square Plate** from the **Classic Gourmet** range. product code **CLSP30**.



THE RECIPE

Crushed pecan lamb chops with pea purée, sweet potato, asparagus, cherry tomatoes, bacon snow and pomegranate yoghurt sauce

Serves one

THE INGREDIENTS

For the lamb chops:

198g lamb chops
14g crushed pecan
Salt pinch
Black pepper
Herb oil

For the pea purée:

178ml frozen peas
1tbsp white onion
Salt and pepper
5ml butter
5ml olive oil

For the crispy sweet potato:

28g sweet potato
42.5g brown sugar
355ml corn oil

For the roasted asparagus and cherry tomatoes:

3pcs asparagus
4 cherry tomatoes
Herb oil
Chopped thyme

For the bacon snow:

170g Maltodextrine
59ml bacon fat

For the pomegranate yoghurt sauce:

79ml demi-glace
30ml plain yoghurt
15ml pomegranate syrup

THE METHOD

1. Marinate lamb chops with salt, pepper and herb oil and cover with crushed pecan. Sear both sides.
2. Place the chops in the oven at 180°C for approximately six minutes and set aside to rest.
3. To make the pea purée, sauté the peas and onion in a hot pan, season with salt and pepper and olive oil.
4. Put in a food processor and blend until smooth. Set aside for plating.
5. For the sweet potato, place brown sugar, sweet potato and corn oil in a very hot sauce pan and stir continuously until the sugar sticks to the sweet potato. Once the sweet potato reaches a golden brown colour, drain and set aside.
6. In a baking tray, arrange and season the asparagus and cherry tomatoes with herb oil, chopped thyme and salt. Place in the oven at a temperature of 200°C for approximately four minutes. Set aside.
7. For the bacon snow, roast the bacon and take out the fat. Blend with maltodextrine in a food processor until it turns into a smooth powder. Set aside.
8. For the pomegranate sauce, combine the ingredients in a sauce pan and simmer.
9. Place all the components on a plate and serve.

THE CHEF

Abegail Rempillo-Aparece, chef de partie, Fairmont Dubai

Abegail Rempillo-Aparece grew up in Bicol in the Philippines and graduated with a degree in management at Jose Rizal University, and completed courses in culinary arts at the International School for Culinary Arts and Hotel Management. She worked in various restaurants in the Philippines including the SugarNot Café, Zuppa Café and Northpark before moving to the UAE in 2008 to join the Fairmont Dubai as a commis chef. She was promoted to chef de partie in 2012.



◀ Umit Cilit plated using the Flat Plate from the Fine Dining collection, product code FDFP27.



THE RECIPE

Pilic Topkapi

Serves one

THE INGREDIENTS

5ml extra virgin olive oil
 5g pine seeds
 5g chilli powder
 3g salt
 280g boneless chicken thighs
 50g fresh spinach
 10g white onion
 3g black pepper
 20ml veal stock demi glace
 10g button mushrooms
 3g fresh thyme
 5g Brussel sprouts
 6g carrots
 6g green zucchini
 8g cauliflower
 10g tomato paste
 20g green pepper
 20g butter

THE METHOD

Spinach stuffing

1. Heat a pan and add butter, followed by chopped onions, and sauté until translucent in colour. Add pine nuts and continue sautéing for two to three minutes.
2. Add freshly chopped spinach to the pan and cook; add the salt and crushed pepper, and leave to one side to cool.

Chicken roll

1. Make a horizontal slit in the middle of the chicken and make a butterfly cut.
2. Season with salt and crushed black pepper. Place the spinach stuffing in the centre of the chicken and roll the chicken tightly so the filling is secured.
3. Make marinade for the chicken with olive oil and red chilli powder and coat the chicken with it.
4. Grease tray with butter and place the chicken roll on the tray; cook for 25 minutes in the oven at 200°C.

To serve

1. Cook the carrots, broccoli, cauliflower, and button mushrooms.
2. Place on the dish with the chicken roll and cover with the heated veal stock.
3. Serve with steamed rice.

THE CHEF

Umit Cilit, chef de cuisine, Lalezar, Jumeirah Zabeel Saray

Turkish chef Umit Cilit joined Jumeirah Zabeel Saray as chef de cuisine in Lalezar, the resort's signature Turkish restaurant after 20 years' extensive culinary experience. He now leads Dubai's first Anatolian restaurant where classic Turkish cuisine is captured in an ambience reminiscent of the Ottoman empire. Cilit focuses on fusing a multitude of Turkish flavours within dishes to create eclectic, mouth-watering, contemporary cuisine.

THE RECIPE

Veal tenderloin in sesame tiger shrimps, baby spinach, potatoes, pine seeds & truffle sauce



▲ Boris Meiningner plated using the **Flat Plate** from the **Fine Dining** collection, product code **FDFP27**.

Serves four

THE INGREDIENTS

For veal & shrimp

540g veal tenderloin, trimmed
200g black tiger shrimps, cleaned
50g chard, green
50g black and white sesame
Zest of one lemon
200g flour, white, No 1
2 egg whites, lightly beaten
20ml full fat cream,
Full fat frying oil
Salt, pepper and sugar

For baby spinach

200g baby spinach
100g tomato
50g onion, shallot
50ml veal stock
50g butter, cold
Frying oil
Salt/pepper/honey/nutmeg

THE CHEF

Boris Meininger, executive sous chef, Mövenpick Hotel Jumeirah Beach

Chef Boris started his career in 2001 at Hilton Hotel Berlin in Germany as an apprentice and continued working at the hotel until 2008. He then moved to Grand Hilton Seoul in South Korea for two years as sous chef. He decided to return to Germany in 2010 and worked at The Westin Bellevue Dresden as sous chef and was promoted to executive sous chef. In 2012 he joined Mövenpick Hotel Jumeirah Beach as executive sous chef.



For potatoes

400g new potatoes
75g butter
20g parsley, chopped
5g caraway seeds
Salt/pepper

For pine seed brittle

100g pine seeds
50g sugar, white

Truffle sauce

2 egg yolk
Juice of one lemon
130ml olive oil
20ml truffle oil
1g truffle, chopped
Salt/pepper/honey

THE METHOD

Veal & shrimp

1. Blanch the chard in boiling water and cool it down in ice water. Dry the leaves with a cloth, cut out the stem and build a sheet with them on a cling film line.
2. Chop half of the shrimps and make a smooth farce of the other half together with cream and a little bit of the egg white. Mix both together and season it to your liking with salt, pepper, sugar and lemon zest.
3. Put the mixture in a piping bag and make a thumb-thick straight line along the outer rim of the chard sheet, roll it in the cling film and close the ends by twisting the film. Poach the roll for six to eight minutes and cool it down.
4. Take the veal tenderloin and make a lengthwise, middle hole in it with a butcher knife. Fill this hole with the chard-shrimp roll and cut the tenderloin in four pieces.
5. Prepare one plate with flour, one plate with the egg white (seasoned with salt, pepper and sugar) and one with the sesame mix. Roll the stuffed tenderloin around all three plates — first the flour, then the egg white, then the sesame.
6. Preheat your circulating air oven at 120°C and leave the tenderloins in it for 15-20 minutes.
7. Take them out of the oven and fry them all around in a pan with shallow frying oil until a nice golden-brown colour of the white seeds.
8. Put the tenderloins back in the oven at the same temperature for not more than five to 10 minutes.
9. Cut each tenderloin, carefully and 50% diagonal and arrange it on the plate.

Baby spinach

1. Peel the tomatoes and cut them in quarters, take out the soft meat and cut the hard meat into fine cubes, as well as the shallot onions.
2. Heat a pan with frying oil; shortly before the smoking point, put the onions in it, add the spinach quickly and sauté all together until the spinach has lost 50% of its volume.
3. Add the tomatoes and pour a little veal stock in it.
4. Season it with salt, pepper, nutmeg and a little drop of honey; crumble the butter inside and serve it at a creamy consistency, when the butter is molten.
5. Arrange the spinach on the plate.

New potatoes

1. Bring the potatoes to the shape you want them and cook them in boiling and lightly salted water with caraway seed.
2. Melt the butter with salt and pepper in a pan, add the potatoes and fry them slowly until the butter reaches a nice golden brown colour.
3. Toss them with the parsley and arrange the potatoes on the plate.

Pine seed brittle

1. Melt the sugar in a pot and add the pine seeds shortly before the sugar gets brown. Stir continuously so that the seeds are coated with the sugar and the sugar can caramelize evenly.
3. When it reaches the perfect point of caramel smell and colour, pour everything out on a cold plate to cool down quickly.
4. When it is cold and hard, use a stand mixer to make a fine powder of it.
5. Arrange the powder on the plate.

Truffle sauce

1. Beat the egg yolk in a bowl over boiling water, together with the lemon juice, salt, pepper and a drop of honey to a foamy consistence.
2. Slowly pour in the olive oil first and then the truffle oil while consistently beating.
3. Take the bowl from the boiling pot and add the chopped truffle.
4. Arrange the sauce on the plate and serve.



Yvan used the **Square Flat Plate** from the **Classic Gourmet** range. product code **CLSP30**.



THE CHEF

Yvan Marclay, executive chef, Waldorf Astoria and Hilton Jeddah

Yvan Marclay has a total of 32 years of experience in the hotel industry and 22 of them with Hilton Worldwide with eight different Hilton hotels in around the world. Cooking and creativity have always fascinated Marclay and he believes that cooking and creating new dishes that follow today's trends and technology are the most exciting thing in the world.

THE RECIPE

Poached lobster salad, Somerset apple jelly, garden pea mousse, sour cream and fresh sprouts

Serves 10

THE INGREDIENTS

Poached lobster

5 whole French lobsters
5ltr water
500ml vinegar
50g salt
200g mirepoix

100ml fresh cream
50ml fresh whipped cream
100ml vegetable stock
5g salt
1g white pepper
1g gelatin leaves (soaked and drained)

Somerset apple jelly

100ml Somerset apple juice
100ml alcohol-free white wine
5g salt
1g black pepper corn
5g gelatin leaves (soaked and drained)
Sugar
Zest of one lemon

Olive oil rocks

100 ml extra virgin olive oil
50g maltodextrin

Garnish

30g sakura and sweet corn cress
20g Beluga caviar
100g brown sugar
60g sour cream

Green pea mousse

300g fresh green peas, blanched

THE METHOD

1. For the lobster, bring all ingredients except the lobster to the boil and let it simmer for about 10 minutes. Add the whole lobster to the boiling stock and simmer for about four minutes. Remove and cool in ice water.
2. Separate the tail and claws from the head of the lobster. Cut the tail length-wise into half, cut the claws and remove the flesh.
3. Heat up a cooking pan, add all ingredients except the lobster and butter. Let it simmer for a few minutes, then whisk in the cold butter, season to taste and add in the lobster and poach at a temperature not above 60°C for 20 minutes.
4. For the jelly, heat up all ingredients except the gelatin and season to taste, add the gelatin and let it dissolve. Allow to cool to 30°C.
5. Pour the liquid jelly into 10 cocottes and add one of each lobster tail and claw in every cocotte and allow to cool in the fridge until jelly is set.
6. For the mousse, heat up the vegetable stock to about 50°C; add in the gelatin to dissolve. Pour all ingredients into a food processor, except the whipped cream and process into a smooth cream-like paste. Strain this paste through a fine strainer, add in the whipped cream and let it set in the refrigerator.
7. Once set, pour the mousse into a squeezing bottle until service time.
8. For the olive oil rocks, mix the olive oil with the malto to a thick paste.
9. Heat up a sauté pan add the mixture and stir until small balls begin forming. Remove them from the team and allow to cool at room temperature.
10. To serve, draw green pea mousse lines on the plate, arrange the lobster jelly in the centre and decorate the plate.



◀ Aaron Gillespie plated using the Coupe Bowl from the Nano collection, product code BUBC30.



THE RECIPE

Pickled ox tongue with beetroot and green sauce

Serves one

THE INGREDIENTS

- 83g egg yolk
- 1pc ox tongue
- 175g beetroot
- 35ml sweet vinegar
- 5g chives
- 10ml olive oil
- 5g capers
- 20g mint
- 15g tarragon
- 15g parsley
- 2 cloves of garlic
- Juice of 2 lemons
- 25g anchovies
- 15ml white wine vinegar

THE METHOD

1. Brine the ox tongue in sugar, salt, water and leave for five days in the chiller.
2. After five days, remove from the brine and vacuum pack.
3. Cook in a water bath at 78°C for 18 hours.
4. To make the beetroot salsa, steam beetroots until tender; peel and dice. Then add sweet vinegar, chives and olive oil, season and leave to the side.
5. For the green sauce, pick all of the herbs and place in the Thermomix. Add garlic, lemon, anchovy, capers and white wine vinegar; slowly add olive oil until combined and smooth. Should taste minty with an acidic balance.
6. Arrange on a plate and serve.

THE CHEF

Aaron Gillespie, chef de cuisine, La Brasserie, Atlantis The Palm, Dubai

Aaron Gillespie joined La Brasserie in April 2014 and is responsible for the day-to-day operations of the French restaurant. Prior to joining Atlantis The Palm, Gillespie was a key member of Daniel O'Connell Pub & Dining in North Adelaide, successfully turning a 'run down' pub into a dining destination. Gillespie previously gained extensive understanding of cuisine when he took over as head chef for Grace the Establishment in Norwood effectively leading it to win 'best new restaurant' in 2011.

THE RECIPE

Blueberry kunafa cheese cake

Serves two

THE INGREDIENTS

- 250g dark chocolate (66%)
- 150ml milk
- 225g sugar
- 250g cream
- 300g cream cheese
- 10g gelatin sheet
- 125g blueberry compote
- 100g digestive biscuit
- 50g butter

THE METHOD

1. Mix the digestive biscuit and butter together for two minutes.
2. Place on a dish and refrigerate until the base holds together. Keep aside.
3. Warm 150g milk and 225g sugar together, until they reach 40°C.
4. Add 10g gelatin sheet.
5. Beat 250g cream with 300g cream cheese.
6. Whisk for 10 minutes and add to the warm mix of the milk, sugar and gelatin sheet.
7. Place your cheesecake carefully on top of the base once set.
8. When moulding, add 30g blueberry compote to each portion with rose water for that extra zing.
9. Top the cheesecake with chocolate and/or blueberries and serve with your favourite ice cream.





▼ **Raydan Bou Mahdi** plated using the **Flat Plate from the Yasmeen** range, product code **BAFP31D98**.

THE CHEF
Raydan Bou Mahdi, chef de cuisine, Bateaux Dubai

Born in Bater, Lebanon, Raydan Bou Mahdi, chef de cuisine of fine dining dinner cruise Bateaux Dubai, began his career at the young age of 14. Over the course of his career, he has helped cater various royal weddings, major events and worked with various reputable hospitality institutions. Mahdi has had the opportunity to cater to local dignitaries from Sheikh Mohammed Bin Rashid Al Maktoum and Princess Haya Bint Al Hussein to international starlets such as Naomi Campbell and Michael Jackson. At the end of 2013, Raydan Bou Mahdi joined Bateaux Dubai; he brings passion, dedication and determination to his new position and promises guests a world-class culinary experience as soon as they step onboard.





◀ **Mohammed Rizwan** plated using the **Peppermint Square Plate/Indent Oval** from the **Allspice** collection, product code **SPS030**.

THE CHEF

Mohammed Shafee Rizwan, pastry chef, Waldorf Astoria and Hilton Jeddah

Presently working at the Waldorf Astoria and Hilton Jeddah as a pastry chef, Mohammed Rizwan constantly keeps himself up to date with trends and technologies. He recently visited Paris, Strasbourg, Dubai and Kuala Lumpur where he attended pastry and chocolate seminars led by some of the best pastry chefs in the world. Rizwan also attended several food competitions, where he won different medals in many categories.



THE RECIPE

Deconstructed British trifle with berries, Devonshire clotted cream, Scottish shortbread rocks

Serves 10

THE INGREDIENTS

Devonshire clotted cream

110g cream 35% fat
305g mascarpone cheese
5g gelatin leaves (soaked and strained)
30g sugar
Zest of one lemon
Vanilla pod
60ml milk

Shortbread/brand snap

105g sugar
100g glucose
90g butter
100g flour

Raspberry sorbet

300g raspberry purée
50g sugar
56g glucose.

Crumble

100g flour
110g almond powder
100g brown sugar
90g butter

THE METHOD

Clotted cream

1. Warm up the milk, add in the sugar and vanilla.
2. Add gelatin and lemon zest.
3. Mix the mascarpone cheese.
4. Add to the whipping cream.

Brand snap

1. Boil the sugar and glucose.
2. Add the butter.
3. Mix flour.
4. Spread on a flexipan tray 60x40.
5. Bake for 10 minutes at 160°C.

Raspberry sorbet

1. Heat the purée and sugar to 45°C.
2. Add the glucose and cook at 85°C.

3. Cool down and leave it to mature for 24 hours.
4. Pour into ice cream machine.

Crumble

1. Mix all ingredients with the paddle attachment in the Kitchen Aid till it becomes crumble-like, and bake in an oven preheated to 180°C. Allow to cool before using.

1. To serve, using a piping bag with an 8mm size nozzle, pipe clotted cream onto the plate.
2. Arrange the remaining items wand serve.



| MAKE SURE IT'S RAK |



RAK PORCELAIN

P. O. Box : 30113, Ras Al Khaimah, U.A.E, Tel : +971-7-2434683, Fax : +971-7-2434220
rakporcelain@rakporcelain.com, www.rakporcelain.com



| MAKE SURE IT'S RAK |



RAK PORCELAIN

P. O. Box : 30113, Ras Al Khaimah, U.A.E, Tel : +971-7-2434683, Fax : +971-7-2434220
rakporcelain@rakporcelain.com, www.rakporcelain.com