

Recommended Recipes

Issue 5 / 2016



| MAKE SURE IT'S RAK |



| MAKE SURE IT'S RAK |



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ACCESS

"Polaris" range of dazzling white porcelain from RAK. High zirconium body ensures resilient and durable premium quality white porcelain.

RAK PORCELAIN

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**Passion fruit curd,
mascarpone and
raspberry Florentine**
06-07



Paris-Brest
24-25



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with potato shrimp
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mashwi, grilled
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olive emulsion**
08-11



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Renu Oommen
Chief Marketing Officer

The RAK Porcelain story

In the 10 short years since its establishment as a new initiative by the world's largest ceramics manufacturer, in Ras al Khaimah in the UAE, RAK Porcelain has grown to become one of the world's largest and most accomplished tableware manufacturers. With a philosophy of excellence and vision of supplying the world's most discerning customers, RAK Porcelain has built a presence in more than 135 countries globally. Being a sister company of RAK Ceramics, the world's largest ceramic manufacturer, RAK Porcelain was able to draw on a core of professional talent in its drive to offer superior quality products to the HORECA segment at value for money prices.

As part of our vision, we have grown our production capacity to 25 million pieces per

annum. All our products meet stringent US and European certifications.

Alongside its aesthetic and functional aspects, the brand's quality/price ratio constitutes one of its main propositions. All RAK Porcelain products are made from premium raw materials using world class, state of the art machinery from Europe for the manufacture of top-of-the-range porcelain.

Supported by a team of table art experts and world-renowned designers and surrounded by a solid network of professional distributors, RAK Porcelain creates collections that can withstand sustained handling both in the kitchen and on the table. Recognized manufacturing expertise combined with precise firing temperatures, the vitrification of the material and the composition of the porcelain elements combine to strengthen the enamel, delivering increased chip resistance and a greater resistance to repeated industrial dishwashing cycles. Products in the RAK Porcelain collections are perfectly suited to the demands of the Horeca industry. The enhanced durability of RAK Porcelain



products ensures greater longevity – a fact appreciated by professionals throughout the hotel and catering industry.

Amongst the company's key designers are some of world's finest. Gemma Bernal is one such, and is one of RAK Porcelain's key designers. She spends her professional life in design, thinking of products in a different light. In her opinion, ideas and design proposals arise out of multidisciplinary conception and a close relationship with the right people. She splits her work life between design creation and design teaching, an endeavor that requires her to analyse, explain and communicate her own vision. Gemma has worked with various renowned chefs sharing a Mediterranean vision, and she has found inspiration in young chefs and professional reviewers seeking different approaches in culinary activities. Gemma designed two beautiful collections, named Marea and Giro, developed by RAK Porcelain. Marea is designed to enhance culinary presentation and Giro is based on geometric shapes and forms. The result is an appearance of different sizes, tilted planes

and inclinations showcasing the design's dexterity and originality.

Franciouse Boeur has an extensive track record in graphic design and is actively involved in creating designs for the top hotels in Europe and the Middle East. Francoise has always been guided in her work by producing unique and realistic art. She is active in creating and fully developing custom designs on porcelain tableware for prestigious clients around the world.

Renu Oommen, Chief Marketing Officer of RAK Porcelain, is proud of the company's achievements and excited about the future. "The success of RAK Porcelain is due to our ability to respond to evolving market demands and to offer a world class product using cutting edge technology. Created in collaboration with chefs, table top designers and industry technical teams, each piece of RAK Porcelain is manufactured with great attention to detail. We consider every aspect from reliability during use, Innovation in shape and quality of craftsmanship, to offer our customers a vivid and immersive dining experience."



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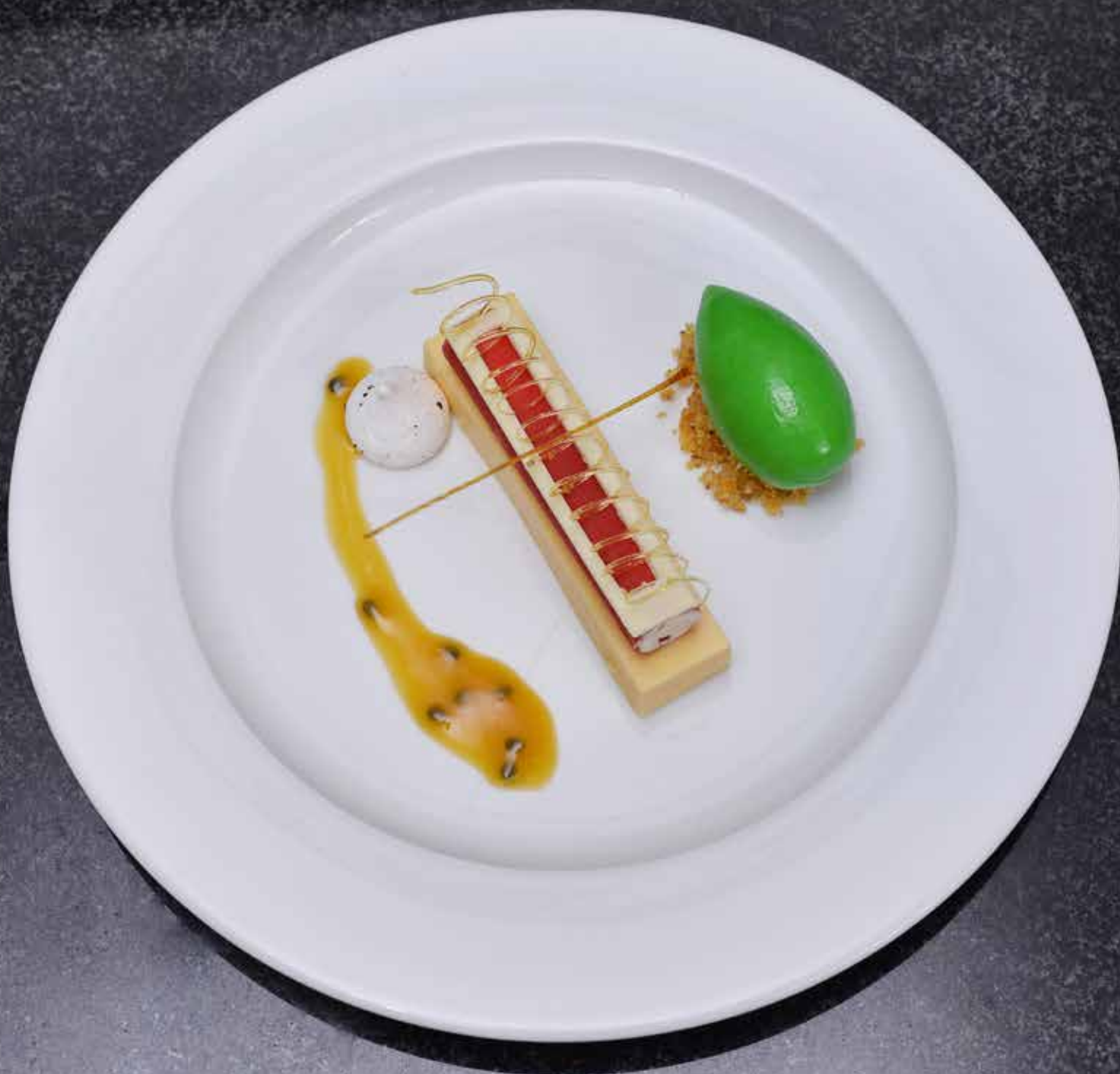
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Range

Access Collection
Flat Plate

Product Number

ASFP31



Passion fruit curd, mascarpone and raspberry Florentine

Serves 1



Ramij Salim Shaikh

Emirates Flight Catering First Class Lounge

Ramij is a very passionate young pastry chef, who dreams of opening his own restaurant and is keen to travel to Switzerland at least once. After completing his hotel management, he joined Chili's restaurant as line cook in 2011, then joined EKFC in December 2012 as a cook in Concourse A, Dubai International Airport. Here, he developed himself as a pastry resource and has been supporting the pastry section in the First Class Lounge. He won a Bronze medal in the Dubai Salon Culinaire and also won an EKFC inflight competition. His hobbies are playing chess and football.

Ingredients

Passion fruit curd

10g passion fruit purée
12g eggs, whole
10g castor sugar
28g diced butter
2g gelatine

Raspberry Florentine

5g butter, melted
6g icing sugar
15g raspberry syrup
5g flour

Mascarpone cream

10g mascarpone cream
1g cooking cream
3g vanilla beans

Passion fruit coulis

30g passion fruit purée
5g sugar
2g agar

Digestive biscuit base

75g digestive biscuits

12g sugar

10g butter, melted

Avocado basil ice cream

20g avocado cubes
5g fresh basil leaves
30ml custard sauce
15ml condensed skimmed milk

Garnish

1 passion fruit

Method

Passion fruit curd

Line the baking tray with a baking sheet. Bring passion fruit puree to boil. Whisk together eggs and sugar. Cook mixture over hot water bath until thickened. Stir in the passion fruit purée and butter with whisk. Once thickened pass through fine strainer and add bloomed gelatine. Pour mixture into insert. Set in chiller.

Raspberry Florentine

In a mixing bowl, put all the ingredients for Florentine together and mix well. Spread on wax paper and bake for 10 minutes at 160C then roll.

Mascarpone cream

Blend mascarpone with vanilla. Fill piping bag with mixture.

Passion fruit coulis

Boil passion fruit puree with sugar, then thicken with agar.

Digestive biscuit base

Mix all ingredients. Spread on tray with wax paper and bake for five minutes at 160C.

Avocado basil ice cream

Cut avocado into cubes, blanch basil leaves and grind together. Add to custard mixture, then add condensed milk. Put in the ice cream churner and churn well. Keep in the freezer.

*Arabic royal salad with
potato shrimp balls,
rebyan mashwi, grilled
halloumi and black olive
emulsion*





Range

Access Collection
Oval Plate

Product Number

ASOP34

Arabic royal salad with potato shrimp balls, rebyan mashwi, grilled halloumi and black olive emulsion

Serves 1



Moustafa Ali

Sous Chef, Emirates Flight Catering
First Class Lounge

Born in Cairo, Egypt, Chef Moustafa achieved his diploma in Kitchen and Hotel Management with distinction in 2004. Moustafa started his career in the Möevenpick Hotel Cairo in 2005 and continued in the Ramada Hotel Dubai until 2009. He is very fond of using fresh and healthy ingredients for his dishes as he says that is the key for excellence and health. Chef Moustafa won several medals including a Bronze medal in Dubai World Hospitality Championship and a Silver medal in the Gulf Food championship. He is a very active sports person, especially in football, as he believes people should keep a healthy life style combined with a tasty diet.

Ingredients

Mashed potato

2 potatoes (medium size)
5g Pommery mustard
5g dill, fresh, chopped
5g Arabic parsley, chopped
2g salt and pepper

Creamy shrimp

5ml olive oil
2g garlic
2 shrimps (U\18), chopped
1g cumin powder
1g coriander powder
2g salt and pepper
5ml cooking cream
1g saffron

Rebyan mashwi

2 shrimps (U\18)
2g salt and white pepper
2g ginger-garlic paste
1g cumin powder
1g coriander powder
2g chopped coriander
5ml olive oil
5ml lemon juice

Black olive emulsion

15g Kalamata black olives, pitted
2ml lemon juice
5ml olive oil
2g salt and pepper
5g yoghurt

Grilled halloumi cheese

20g halloumi cheese
3ml olive oil

Garnish

3g red radish slices
3ml olive oil
1g edible flowers
5g mixed salad leaves
10g parsley powder

Method

Mashed potato

Place the potatoes on a baking tray with the salt and bake in the oven at 160C for 40 minutes. Remove the skin, place the potato into the food mill and mash finely. Cool down, place the mashed potato in a bowl and mix it with Pommery mustard, chopped dill and Arabic parsley, season with salt and pepper.

Creamy shrimp

Heat olive oil in a large skillet over medium-low heat. Add garlic and fry a few seconds to release the flavours. Add shrimp and cook stirring constantly until pink for about five minutes. Season with cumin powder, coriander powder, salt and pepper. Add cooking cream and saffron and cook until the cream is absorbed. Stuff this mixture in the mashed potato and make round balls. Roll the balls in the parsley powder and keep aside.

Rebyan mashwi

Marinate the shrimp with salt, white pepper, ginger-garlic paste, cumin powder, coriander powder, chopped coriander, olive oil and lemon juice. Keep it in the chiller for two hours then grill.

Black olive emulsion

Place the black olives in the blender add lemon juice, olive oil, salt and pepper. Blend until smooth and finish it by mixing with yoghurt.

Grilled halloumi cheese

Cut the halloumi cheese into circles, marinate with olive oil and grill on both the sides.

*Mixberry Pavlova filled
with pastry cream served
with lemon sorbet and
berry coulis*





Range

Access Collection
Oval Plate

Product Number

ASOP34

Mixberry Pavlova filled with pastry cream served with lemon sorbet and berry coulis

Serves 1



Harjap Singh

Pastry Chef, Emirates Flight Catering
First Class Lounge

Harjap was born in Punjab, India. After finishing college, he realised that he was very fond of cooking and decided to become a chef. Harjap did his diploma in food processing and preservation from St. Longowal Institute. Following this, he began his career with Sky Gourmet flight services in Mumbai as a trainee. After that, he never looked back. Harjap later moved on to ITC Grand Maratha Mumbai for an apprenticeship in bakery and pastry. He then strengthened his skills in pastry making and moved on to Hyatt Regency as a Cook. Harjap is currently working with Emirates Flight Catering as a Pastry Chef.

Ingredients

Pavlova

1 egg white
40g castor sugar
15g icing sugar
1g salt
5g corn starch
5ml white vinegar

Pastry cream

30ml milk
1 vanilla pod
15g sugar
1 egg yolk
1 whole egg
10g corn starch
10g butter

Berry coulis

15g strawberry
15g raspberry
10g cranberry
10g sugar
1g agar

Lemon sorbet

50ml water
20g sugar
5g liquid glucose
2g gelatine
10ml lemon juice

Method

Pavlova

Whip the egg white to medium, gradually adding castor sugar. Finally, add salt, corn starch and white vinegar. Bake at 100C for 40 minutes.

Mixed berries

Cut the mixed berries into round slices and preserve for plating.

Pastry cream

In a sauce pan, boil milk with the vanilla pod and 40g of sugar. Whisk the egg yolk, whole egg and the rest of the sugar together until you get a smooth texture. Add this to the boiled milk, along with the corn starch, and cook until thick. Finish with butter. Cool and put in a piping bag.

Berry coulis

Cook all the berries together with sugar for 10 minutes on a slow flame. Add agar to thicken the coulis then blend. Strain to form a smooth texture of coulis.

Lemon sorbet

Boil the water, sugar and glucose all together in a saucepan, add gelatine and lastly add lemon juice. Let it cool. Pour the mixture into a churning machine or let it set in the freezer.

Seafood paella





Range

Access Collection
Deep Plate

Product Number

ASDP30

Seafood paella

Serves 1



Tamer Taher

Sous Chef, Emirates Flight Catering
First Class Lounge

Born in Cairo, Tamer achieved his diploma in Food and Beverage in Egypt. He started his career in Ritz Carlton Sharm El Sheikh in 1999 and continued at the One & Only Royal Mirage in Dubai until 2010. Tamer then moved to Emirates Flight Catering as a Cook in 2010 where he was promoted to Senior Cook in 2012 and finally to Sous Chef in 2014, where he is now able to work and participate with some of the greatest chefs in the world. Tamer is striving for the extravagant and strong flavours of Arabic and Italian cuisine. He won a Gold medal during the Salon Culinaire 2013 and a Silver medal in 2014. Tamer likes travelling to discover new flavours around the world.

Ingredients

Seafood stock

10ml olive oil
30g onions, chopped
5g garlic, whole
20g prawn shells
200g water
1g star anise

Paella rice

30ml olive oil
10g onions, chopped
5g garlic, chopped
50g Bomba rice
3g paprika
1g saffron
30g tomato, peeled, seeded and chopped
100ml seafood stock
20g prawns, peeled

10g mussels
15g squid
5g frozen peas
5g frozen baby broad beans
5g salt
2g black pepper
15g octopus
15g scallops
10g king crab leg medallion

Assemble and garnish

40g scallop shell
50g rock salt
3g edible flowers
2g coriander leaves
1g micro herbs sakura
5g lemon chips
parsley

Method

Seafood stock

Heat oil in the pan, then add onion, garlic and sauté it for two minutes. Next, add prawn shells and sauté for three more minutes, then pour the water and add the star anise. Bring to the boil and simmer it for 10 minutes. Once stock reduces to half then strain and keep aside.

Paella rice

Heat oil in a paella pan. Add onion and garlic and sauté it for four to five minutes until softened, add the rice and continue stirring for 30 seconds to toast, then add paprika and saffron. Cook for another 30 seconds, then add the tomatoes and seafood stock, bring to the boil then turn down to simmer

and cook, stirring for about ten minutes.

Add the prawns, mussels, squid, peas and broad beans. Season with salt and pepper. Cover the pan with a large baking tray or foil and cook on a low heat for 10-15 minutes until the mussels and the prawns are cooked through. Sauté the octopus, scallops, king crab leg medallion in butter, season with salt and pepper and arrange it on the rice.

Assemble and garnish

Arrange the paella rice in the scallop shell, along with the seafood, and place it on a bed of rock salt in the dish. Garnish dish with edible flowers, coriander leaves, micro herb leaves, lemon chips and parsley before serving.

*Crispy quail leg with
braised red cabbage,
compressed apple and
parsnip purée*





Range

Access Collection
Oval Plate

Product Number

ASOP34

Crispy quail leg with braised red cabbage, compressed apple and parsnip purée

Serves 1



Tushar Mhatre

Sous Chef, Emirates Flight Catering
First Class Lounge

Born in Mumbai, India, Tushar gained early culinary inspiration from his mother - an excellent cook with a fantastic imagination. He finished his diploma in Hotel Management from the institute of the American Hotel and Lodging Association, then began his career with the Queens Hotel in Leeds, UK, where his senses were exposed to the world's flavours. After three years he moved to the US to further explore his career with the Ritz-Carlton group. He was a pre-opening member of Sofitel Luxury Hotel and Marriott Hotel in Mumbai. Tushar is a huge fan of Chef Joel Robuchon and his cooking.

Ingredients

Crispy quail leg

20g veal, finely ground
5g pecans
5g chestnut, toasted and chopped
2g sage, chopped
1g salt
1g pepper
5ml olive oil
60g quail leg
10g flour
1 egg, beaten
30g panko bread crumbs

Braised cabbage

30g red cabbage
5g butter
10g onions
5ml cider vinegar
10ml balsamic vinegar
10g brown sugar

Parsnip purée

30g parsnip (small)
20ml chicken stock
10ml cream
1g salt
1g pepper

Cep mushroom crisp

20g rice
50ml water
20g cep mushroom
5g black sesame seed
1g salt

Garnish

20g orange reduction
20g compressed apple
5g sea salt
5g micro greens

Method

Crispy quail leg

In a bowl, mix together ground veal, pecans, chestnut, sage, salt, pepper and olive oil. Mix well. Stuff the quail legs with the above mixture. Keep flour, beaten eggs and breadcrumbs in three different bowls. Dust the quail legs in flour, then dip in egg wash and roll in the bread crumbs. Keep aside.

Braised cabbage

Quarter the cabbage, remove the tough stem and then thinly slice. Heat butter in a saucepan, add onions, cabbage and sauté. Next, add cider vinegar, balsamic vinegar and sugar. Cook until the cabbage is tender and sauce is reduced and thickened. Let it cool and keep aside.

Parsnip purée

Add the parsnip to a pan and cover with the chicken stock and cream, season with salt and pepper and bring to boil. Then simmer until tender. Drain the parsnip reserving the cooking liquid. Blend parsnip in a food processor, adding the cooking liquid until you have a smooth purée and pass through a sieve. Keep aside.

Cep mushroom crisp

Soak mushroom in water for one hour. Use this liquid, along with water, to cook the rice. Cook the rice until it is mashed completely. Using the help of a hand blender, blend the rice into a fine paste. Add black sesame seeds and spread it on a silpat or a silicone baking mat.

Keep this in an Alto-Shaam or low-heated oven for four hours. Remove and keep aside.

Compressed apple

Take scoops out of Granny Smith apple and put in a vacuum pack bag. Vacuum pack to the highest air vacuum range and keep aside.

Orange reduction

Reduce orange juice by 1/3, add sugar and agar. Once this is set, blend it to liquid and keep aside.

Range

Access Collection
Oval Plate

Product Number

ASOP34



Paris-Brest

Serves 1



Benoit Cart

Executive Sous Chef, Emirates Flight Catering First Class and Business Class Lounge

Benoit's passion for cooking came when young. He began discovering ways of cooking with local produce, with influences from the southwest of France, plus some Asian and Indian cuisine influences. After graduating from a Culinary Arts course, he worked at Le Vieux Logis (1 star Michelin) in Perigord for four years then travelled all over France and Scandinavia and also stayed in England for two years. Finally, he came to Dubai and spent eight years working at Atlantis Hotel (Michel Rostang), Grand Hyatt and Emirates Golf Club.

Ingredients

Choux pastry

10g sugar
250g water
80g butter
150g flour
4 eggs

2 tbsp cornflour
250ml milk, warm
150g butter, softened
75g praline paste

Praline cream

3 egg yolks
50g sugar

Craquelin

40g butter
50g flour
50g brown sugar

Method

Choux pastry

In a sauce pan add sugar, water and butter and bring to the boil, then add the flour in and mix with the spatula until the dough becomes dry and compact. When the mixture is just warm incorporate the eggs one by one. Pipe the choux pastry onto parchment paper, brush with some egg yolk and add shaved almond on top. Cook at 200C for 30 minutes. When it is cooked, keep it in the oven for 10 minutes to make the choux pastry dry and crispy.

Praline cream

Blanch eggs and sugar together, then add cornflour and mix well before adding hot milk. Cook for two minutes and reserve the crème pâtissière in the chiller. Whisk the soft butter with praline paste. Blend together the butter and praline mix with the crème pâtissière.

Assemble

Slice the choux pastry horizontally, place the upper half to the side and pipe lower half with the praline cream, then cover it with the second side of choux pastry and sprinkle with icing sugar

*Stuffed turkey with
caramelised onion, bread
dumpling, honey-glazed
sweet potato, parsnip
purée and cranberry jus*





Range

Access Collection
Flat Plate

Product Number

ASFP31

Stuffed turkey with caramelised onion, bread dumpling, honey-glazed sweet potato, parsnip purée and cranberry jus

Serves 1



Ashok Goud

Sous Chef, Emirates Flight Catering
First Class Lounge

Born in India, Ashok Goud finished his Bachelor's Degree in Catering Technology and Culinary Arts from the Indian institute of Hotel Management and Culinary Arts in India. Ashok started his career with Jumeirah Beach Hotel in Dubai. He also won the Bronze medal in Dubai Hospitality, The Emirates Culinary Guild Salon and later joined Emirates Flight Catering. He is always eager to learn more and try new things.

Ingredients

Stuffed turkey breast

50g onions
35g bread crumbs
2g thyme
2g parsley, chopped
125g turkey breast

Bread dumpling

40g French baguette
25g clarified butter
15ml cream
15ml milk
3g parsley, chopped
2g nutmeg
1 egg

Parsnip purée

35g parsnip
2g thyme
salt and pepper, to taste
15ml cream
10g butter

Honey-glazed sweet potato

30g sweet potato
15g honey
3g rosemary
salt and pepper, to taste

Cranberry jus

50g fresh cranberries
20g sugar
1 star anise

Garnish

10g chestnut
10g Brussel sprouts

Method

Stuffed turkey breast

Make a mixture of onion, breadcrumb, thyme and chopped parsley. Stuff the turkey breast with this mixture and make a roulade, then poach it. Heat oil in a pan and sear the turkey roulade to get a nice golden colour.

Bread dumpling

Cut bread into cubes, sauté in clarified butter until golden in colour. Add rest of the ingredients, put into cling wrap and roll it. Then steam it for 25 minutes and put in an ice bath.

Parsnip purée

Roast parsnip in the oven with thyme, salt and pepper and make a purée with cream and butter.

Honey-glazed sweet potato

Cut the sweet potato in brunoise then roast with honey, rosemary and season with salt and pepper.

Cranberry jus

Cook the cranberry with the sugar and star anise and simmer until it has a sauce-like consistency.

Chestnut and Brussel sprouts

Melt butter over a medium heat in a large pan, add blanched chestnuts and Brussel sprouts. Keep aside.

*Quail in pigeon, confit tart,
marinated beets, coffee
and raspberry*





Range

Access Collection
Oval Plate

Product Number

ASFP31

Quail in pigeon, confit tart, marinated beets, coffee and raspberry

Serves 1



Jihun Kim

Executive Sous Chef, Emirates Flight Catering First Class Lounge

After working as a bus boy for a summer, Chef Jihun wanted to become a chef. After graduating from the California Culinary Academy in San Francisco, he started in the Japanese restaurant Narita and became a sushi chef at a small local restaurant in California. Wanting to improve his skills, he worked with Chefs Michael Voltaggio and Frank Stegerwald in Dining Room at the Ritz-Carlton Hotel, Naples in Florida, then moved to Singapore and also spent a winter break under Chef Sven Elverfeld at 3-star Aqua in Germany. He now enjoys cooking an amalgamation of French haute cuisine techniques, Japanese simplicity and Korean flavours.

Ingredients

Quail and pigeon

1 quail breast
1 pigeon breast

Brussel sprouts

10g butter
15g Brussel sprouts
1g salt
1g pepper

Salsify

50g salsify
150ml water
1g salt
10ml lemon juice
10g flour
1g pepper
20ml olive oil
5g butter

Marinated beetroot

20g red beetroot
25g baby red beetroot
5g sugar
2g salt
20ml water
10ml raspberry vinegar

Sauce

20g shallot
1g juniper berry
1g bay leaf
100ml game or chicken stock
10ml beetroot marinated vinegar (from above)
1g black pepper
5ml lime juice, fresh

Garnish

10g duck bacon
1g coffee powder

Raspberry pâté

50g raspberry
1g juniper berry
1g cinnamon powder
1½g agar

Confit tart

100g leg of pigeon and quail
30g duck fat
5g sea salt
2g sugar
1 tart shell

Method

Quail and pigeon

Season the breasts from two birds, pierce the pigeon breast with a small knife from the neck down. Stuff with the quail breast meat. Vacuum and cook in a water bath of 60C for 25 minutes.

Sautéed Brussel sprouts

Prepare beurre fondue with a teaspoon of water and cold butter. Peel Brussel sprout leaves and blanch in salted boiling water, then refresh. Drop into prepared beurre fondue, season with salt and pepper, lightly warm it up.

Salsify

Peel salsify and drop it in the mixture of water, salt, pepper, lemon juice and flour. Cook over medium heat until tender. Cool down and cut into sticks. Sauté on the pan with nob of butter.

Marinated beetroot

Slice beetroot to 1mm-thick slices and blanch in salted boiling water, then refresh. Place the baby beetroots in a different pot of salted water over a medium heat and cook until they are tender. Peel the cooked baby beetroot with your fingertip, and cut it into wedges. Dissolve sugar and salt in water and whisk in raspberry vinegar. Marinate both the beetroot slices and baby beetroot wedges for four hours.

Sauce

Sweat the shallot and add the juniper berry, bay leaf and game juice. Reduce to 1/3 and strain. Mix in the marinated liquid from above with pepper and correct acidity with lime juice.

Garnish

Slice duck meat lengthwise, place between sheet tray and bake for 12 minutes at 180C.

Raspberry pâté

Put raspberry with spices in sauce pan and simmer while stirring once every five minutes until fully macerated. Put agar powder and bring to the boil. Pour onto a sheet tray and set in the chiller. Once fully hardened, place it in a blender and run through until you get a paste-like consistency.

Confit tart

Cure the meat for thrtree hours and rinse with cold water. Place with duck fat and slowly braise for three hours over low heat. Cool down completely and pull out all of the meat, then discard the bones and skins. Stuff the tart with confit meat. Garnish with raspberry pâté on top.

*King crab salad, pickled
shimeji mushroom,
seaweed and shiso dressing*





Range

Access Collection
Deep Plate

Product Number

ASDP30

King crab salad, pickled shimeji mushroom, seaweed and shiso dressing

Serves 1



Jihun Kim

Executive Sous Chef, Emirates Flight Catering First Class Lounge

After working as a bus boy for a summer, Chef Jihun wanted to become a chef. After graduating from the California Culinary Academy in San Francisco, he started in the Japanese restaurant Narita and became a sushi chef at a small local restaurant in California. Wanting to improve his skills, he worked with Chefs Michael Voltaggio and Frank Stegerwald in Dining Room at the Ritz-Carlton Hotel, Naples in Florida, then moved to Singapore and also spent a winter break under Chef Sven Elverfeld at 3-star Aqua in Germany. He now enjoys cooking an amalgamation of French haute cuisine techniques, Japanese simplicity and Korean flavours.

Ingredients

King crab salad

1 king crab leg, frozen

Garlic and shiso purée

100g garlic

20g spinach

10g shiso leaf

2g salt and pepper

Chestnut confit

15g chestnut

1g turmeric powder

10g glucose

45ml water

2g salt

10g sugar

Tempura

50g flour

50ml water

1 shiso leaf

1 zucchini flower

Crab oil soya dressing

30g crab shell

2g garlic

5g tomato paste

10ml grapeseed oil

5ml tamari/soya sauce

Yuzu soya jelly

10ml yuzu juice

10ml soya sauce

½g xanthan gum

½g agar

30ml bonito stock

Garnish

6g salmon roe

6g pickled ginger shoot

1g powdered nori

3g sliced radish

2g rocket leaf

Method

King crab leg

Defrost the king crab leg and remove the meat out of the shell. Roll the legs with cling film, tightly securing the end, steam for about 15 minutes at 62C then place in ice water.

Garlic and shiso purée

Cut garlic in half place it in a saucepan with cold water, then bring to the boil. Strain and refresh. Repeat this step three times. Blanch the spinach leaves and squeeze all of the water out. Blend squeezed spinach, blanched garlic, shiso leaves and seasoning in an electric bar blender. Pass through tamis.

Confit chestnut

Peel chestnut completely, prepare the syrup with the remaining ingredients and vacuum with peeled chestnut. Cook in a water bath at 70C for 18 hours.

Crab oil soya dressing

Roast the crab shell in the oven, place with garlic, tomato paste and grape seed oil in sauce pan. Simmer for 30 minutes. Strain and carefully collect the fat floats on top. Whisk with the soya sauce.

Yuzu soya jelly

Boil all of the ingredients together and pass through a fine sieve, then pour it over a flat plate. Set jelly in the chiller then cut it into small diced pieces.

Assemble

Place the shiso purée on the plate, arrange the king crab and the rest of the garnish. Dress shiso leaves and zucchini flower with the tempura batter, deep fry at 180C for two minutes until crisp. Garnish around the king crab, then drizzle the dressing around it.

*Pan fried seabass and
sesame crested scallop
served with sautéed green
vegetables, fennel salad
and pepper sauce*





Range

Access Collection
Flat Plate

Product Number

ASFP31

Pan fried seabass and sesame crested scallop served with sautéed green vegetables, fennel salad and pepper sauce

Serves 1



Mohamed Ali Naina

Sous Chef, Emirates Flight Catering
First Class Lounge

Chef Mohamed completed his BSc Catering in 2005. Upon graduating, he joined the SRM Royal Southern hotel in Chennai, India before moving to Dubai. Currently holding a Sous Chef position in Emirates flight Catering, Mohamed works to maintain a high standard of service at the First Class lounge at Dubai Airport. He believes the quality of ingredients is the key success factor of good food and enjoys cooking simple dishes with his daughter at home.

Ingredients

100g seabass fillet	1g black pepper
60g scallop	1g basil
1g Carolina mustard	60ml vegetable stock
½g white sesame	30g spinach
½g black sesame	80ml water
1g thyme	4g salt
	1g white pepper

Sautéed vegetables

60g green asparagus tips
50g green beans
50g zucchini

Fennel salad

30g fennel bulbs
½g chives
5ml lemon juice

Pepper sauce and spinach purée

90g red bell pepper
10g shallots
25ml olive oil
1g star anise

Garnish

10g Sakura cress
5g caper berry
3g yellow bell pepper, diced

Method

Fish and scallops

Clean and score the fish, add salt and thyme in each score and set aside. Season the scallops with salt and white pepper, heat the pan and add the scallop. Allow it to cook until it turns a golden colour and remove. Let it rest for a few minutes. Start to cook the sea bass in a hot pan, skin-side-down, and cook until the skin gets crispy. Turn to the other side once the fish colour changes to golden brown and remove from the pan. Take the scallops, apply a little mustard on the sides and sprinkle black and white sesame seeds, then roast it in the oven at 180C for two minutes.

Sautéed vegetables

Cut the asparagus tips lengthwise and other vegetables into diamond shapes. Boil the water and add salt. Blanch the vegetables and cool them in ice cold

water. Take a pan, add olive oil and sauté the vegetables before seasoning with salt and white pepper.

Fennel salad

Thinly slice the fennel and put it in ice cold water to make it crispy. Chop chives. Remove fennel from the water add it to the mixing bowl, add chopped chives, lemon juice, a drizzle of olive oil, salt and pepper.

Pepper sauce and spinach purée

Slice the red bell pepper and shallots. Add olive oil to a pan and once it is hot add star anise, black pepper and shallots. Cook for a few minutes, then add the red bell pepper and sauté for another five minutes. Add basil leaves, stock water and salt and cook until the bell pepper has softened. Once it has softened, remove from the pan and allow it to cool. When it has completely

cooled, add it to a blender and blend it until it is smooth before passing it through a fine chinois. Blanch the spinach and keep it in ice cold water, then remove from the water and add it into blender with salt, pepper and vegetable stock and make a fine purée before passing through a fine chinois.

Assemble

Pour the spinach purée in a side plate that will allow a wide round cutter to fit inside. Keep the round cutter in the spinach purée for a few seconds before removing and keep it in the top centre of the plate, add sautéed vegetables on the right side. Place the seabass and scallop. Next, add pepper sauce, the sautéed and diced yellow bell pepper, Sakura cress and caper berry. Finally, add the fennel salad on top of the seabass and serve.

The RAK Porcelain Ranges

Access Range

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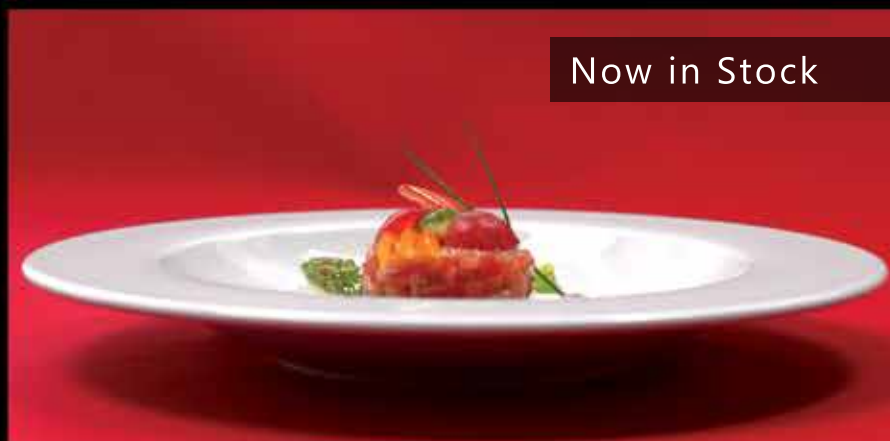


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