

Recommended Recipes

Issue 2 / 2015




RAK
PORCELAIN

| MAKE SURE IT'S RAK |



| MAKE SURE IT'S RAK |



h tel show

Exhibiting at
HOTEL SHOW

September
28-30
Stand 5A 221



RAK PORCELAIN

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**Asian salmon
gavelax with banh
xeo rice wraps**
06-09



Lobster ravioli
22-23



**Duck breast, plum
and foie gras pâté**
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roasted pigeon
with risotto style
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magnolia leaf (Taraba-
gani hoba yaki)**
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**White chocolate
bavarois**
30-33





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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*Asian salmon
gavelax with banh
xeo rice wraps*





Range

Neo Fusion stone
29cm couple plate
Grey matt

Product Number

NFSPCP29GY



Asian salmon gavelax with banh xeo rice wraps

Serves 10



Mai Nguyen

Chef de Cuisine

Lao

Waldorf Astoria Dubai Palm Jumeirah

Born and raised in Vietnam, she started her culinary career in Germany, Thailand and Egypt. Her inspiration derives from her family and team, believing that cooking is not only about one experienced chef but is a result of an entire brigade working together as one in harmony. The quote that she lives by is 'Always smile no matter what happens'. Positive energy is the key to her food and life.

Ingredients

Rice wraps
85g rice flour
15g tapioca starch
1.5l coconut milk
500ml vegetable oil
1/2tsp turmeric powder
1/2tsp salt
200ml water
150g button mushrooms
100g red capsicum
20g shallots
20g bean sprouts
10g spring onions

1 tbsp oyster sauce
salt, to taste
ground black pepper, to taste
650g salmon fillet, skinless
1/2 cup sugar
1/2 cup salt
325ml light soy sauce
2tbsp dark soy sauce
100ml sesame oil
50g sugar
25g laksa leaves
salmon crisp, mint and dill to garnish

Method

Combine the rice flour, tapioca starch, coconut milk, vegetable oil, turmeric powder, salt and water.

Mix well. In a non-stick pan, ladle one ounce of mixture and cook until the sides brown. Turn the wrap over, brown the other side, remove from heat and rest.

For the filling, in a sauté pan on medium heat with one tablespoon of oil, cook shallots, red capsicum, button mushroom, spring onions and bean sprouts. After one minute, add oyster sauce and season to taste,

remove from heat and let rest and cool.

Finely chop all herbs and combine all ingredients for the marinade.

To cure the salmon, combine the sugar and salt. Liberally sprinkle the mixture over the raw salmon, wrap and place in the fridge for two nights.

After two nights, remove excess liquid and pat the salmon dry, add marinade and place back in the fridge for one night.

Assemble the dish.

*Duck breast, plum
and foie gras pâté*





Range

Marea (Circus)
30 cm round plate

Product Number

MRFP 30



Duck breast, plum and foie gras pâté

Serves 10



Sven Schmidt

Junior Sous Chef
Pure Sky lounge
Hilton Dubai The Walk

Chef Schmidt started his culinary career in 2007 when he started his apprenticeship in the Hilton Berlin, followed by a spell as a Commis. During this time, he entered many culinary competitions, not just in Germany but also Austria, the USA and South Africa, which prompted him to leave Germany to keep developing his experience and knowledge. He joined Hilton Jumeirah Resort as a Commis in Pastry, then moved to Pachanga before taking over Pure.

Ingredients

250g foie gras
20g salt
200ml cream
6g gelatin
1.2g duck breast
230g salt
150g sugar
60g cardamon
40g coriander seed

40ml olive oil
250g plums
100g sugar
4g agar agar
50g sakura
400g muesli

Method

Clean and cut the foie gras in small pieces, then cook it with cream and salt until it has melted. Add gelatine and pass it through a strainer, then pipe in the desired shape and set in the chiller.

Clean and cure the duck breast with salt, sugar, cardamon and coriander seeds. After eight hours, wash the duck breast and pan sear it on the skin side. Store in chiller and cut in thin slices.

Wash, cut and boil plums with sugar and water. When smooth, blend them and add agar agar. Spread half of the mixture in the dehydrator for 24 hours to get a chip; keep the other half in the chiller until it has set then blend with water until you get a smooth consistency.

Plate together with muesli and garnish with sakura.

NFOPSP35BK



Duck foie gras terrine with capsicum jam

Serves 10



Fernando Galbiati

Head Chef

Bice

Hilton Dubai Jumeirah Resort

Born in Milan, Chef Galbiati began his career watching his mom cooking to family and friends. He cooks with style and passion, while being dedicated to his craft and focusing on using the freshest and best regional ingredients. He holds the Diploma of Chef Patron from Collegio Ballerini in Milan and has wide experience working in celebrity restaurants in Milan, London, Atlanta and Dubai. He describes his cuisine as simple and authentic and his favourite ingredient is basil.

Ingredients

500g duck liver foie gras terrine
250g duck foie gras frozen slice
100g wild berries, frozen
1kg capsicum, red
200g sugar
100g salt
500g pepper
300g capsicum, yellow
10 eggs
200g sugar

Method

Peel and cube the red capsicum, put into a large pot with sugar and cook over a slow heat until soft.

Cut the terrine into a circle.

Mix the berries, eggs and sugar then cook on a tray in the oven at 160C for 25 minutes, then cool and make it into a powder.

Roast the yellow capsicum, peel and cream.

Sear the foie gras slice and cook in the oven.

Pass the terrine in the berry powder.

Make a line on the plate with the yellow pepper sauce and then arrange the two foie gras elements.

Range

Neo Fusion (Amber)
30cm Coupe bowl
Dark Red matt

Product Number

NFBUBC30BR



Gianduia ganache nougatine torte with poached pear

Serves 10



Nicole Vincent

Senior Chef de Partie

Bice

Hilton Dubai Jumeirah Resort

After her education in Kolkata and New Delhi, Chef Vincent began her career in Bangalore before moving to Dubai to work at Hilton Dubai Jumeirah Resort. She then moved to Kempinski Residences & Hotel Apartments, Palm Jumeirah Dubai and Meydan Beach JBR before returning to Hilton Dubai Jumeirah Resort to join the Bice team.

Ingredients

200g chocolate Gianduia
30g whole hazelnut
600ml whipping cream
40g pears
310g sugar
10 whole eggs
3 vanilla beans

Method

Prepare a sabayon, mixing egg yolk and sugar syrup. Melt the chocolate and mix into the sabayon.

Whip the cream and add to the mixture then pour into individual moulds and put in the freezer.

Peel and cut the pears into wedges. Make a syrup with sugar, water and vanilla beans then poach the pears in it.

Make a praline with caramelised sugar and the hazelnut. put it into a Silpat then crush when cold.

*Grilled king crab on
magnolia leaf (Taraba-
gani hoba yaki)*





Range

Neo Fusion (Stone)
31cm Rimless flat plate
Grey matt

Product Number

NFNNPO31GY



Grilled king crab on magnolia leaf (Taraba-gani hoba yaki)

Serves 1



Yukitaka Kitade

Chef de Cuisine

Umi

Waldorf Astoria Ras Al Khaimah

Chef Kitade trained in his native Japan before continuing his training in the USA. He has introduced Washoku, a traditional Japanese cuisine that has recently been added to UNESCO's Intangible Cultural Heritage list, to Umi. Fluent in English and Japanese, he enjoys frequenting the local fish markets in search of the freshest seafood for his Washoku dishes which are associated with an essential spirit of respect for nature that is closely related to the sustainable use of natural and local resources.

Ingredients

230g king crab leg, including shoulder
2 shiitake mushrooms
25g yellow zucchini
25g green zucchini
2 green asparagus
1/2 dried magnolia (or bamboo) leaf
100g QP mayonnaise
15ml Japanese soy sauce
20g flying fish roe
15g shichimi pepper
15ml chilli oil
2g garlic, grated
30ml ponzu soy sauce
10g unsalted butter

Method

Prepare the gratin sauce (spicy mayonnaise) in advance. Mix well the QP mayonnaise, Japanese soy sauce, flying fish roe, shichimi pepper, chilli oil and garlic then chill for a time.

Ponzu, Japanese citrus flavoured sour soy sauce, goes well with sweet grilled king crab meat. Slowly heat and mix unsalted butter well with ponzu soy sauce - do not boil as you will lose the fresh citrus aroma.

Cut off the stems of the shiitake mushroom. Cut the bottoms off asparagus to remove strong fibre and adjust to the same length. Trim both

zucchini into a leaf shape, then precook them in salted boiled water.

Open the crab leg shell carefully with kitchen scissors then remove the thin bone from each joint. Preheat the oven to 200C.

Spread the gratin sauce on the naked crab meat evenly. Place the king crab on a porcelain magnolia leaf and baking tray. Cook in the oven for five to six minutes. Roast all garnishes you prepared together.

Serve the dish with butter ponzu to dip the meat into.

Range

All Spice (Cilantro)
29cm round flat
plate

Product Number

SPCP29



Lobster ravioli

Serves 1



**Janeth del V
Rodriguez de los Rios**

Sous Chef
Bocca
Hilton Abu Dhabi

Chef de los Rios comes from a family with wide gastronomic knowledge and has been involved with food since she was a small child. She started her career in the kitchen of a café in her home city of Caracas before obtaining a gastronomic diploma in Caracas and a Diploma for Peruvian cuisine in Lima. Her future plans are to study Japanese cuisine for decoration, plating and technicality and Thai cuisine for flavour. Her future goal is to become Executive Chef and get the chance to work in Ireland or Portugal to gain a better insight into European cooking.

Ingredients

80g Canadian lobster meat, cleaned	50g lobster shells
20g eggplant	10g tomato, chopped
5g sundried tomato	10g onion, chopped
1g garlic	1g garlic, chopped
1g sage	10g butter
2g basil	2g salt
2g salt	1g pepper
1g pepper	100g flour
5ml extra virgin olive oil	50g semolina
	1 egg

Method

Boil the fresh lobster for five minutes, then transfer into iced water and separate the meat from the shell, cutting the meat into small brunoise.

Peel the eggplant and then cut into small brunoise, same size as the lobster meat. Keep the eggplant skin for garnish. Sauté the eggplant with some olive oil and the chopped garlic in a pot until golden brown.

Sauté the lobster meat for no longer than two minutes, then put aside

Chop the sun dried tomatoes in the same size as the aubergine, add the chopped basil and sage. Mix the sundried tomatoes, the herbs, the lobsters and the aubergine all together. Flavour with extra virgin olive oil, pepper and salt.

For the lobster sauce, put the lobster shells in a large pot with a dash of olive oil, onions and garlic and cook gently for five minutes. Add the chopped tomatoes, salt, pepper and a little bit of water and cook for 10-15 minutes. Add the butter and continue to cook for another 20 minutes, then strain.

For the pasta sheets, mix the flour with the eggs and the semolina until you have a nice dough, let it rest for 20 minutes. Make raviolis in the shape you desire with each 50g filling with the lobster mixture.

To finish, reheat the lobster butter sauce on a low heat, boil the raviolis and add to your sauce then slice the aubergine skin in julienne and fry, then put on top as a garnish.

Range

Neo Fusion (Volcano)
29cm Round flat plate
Black matt

Product Number

NFSPCP29BK



Oriental spiced roasted pigeon with risotto style freekeh and orzo

Serves 4



Nour Almokdad

Chef de Partie

Al Maeda

DoubleTree by Hilton

Dubai Jumeirah Beach

Nour Almokdad is a young talent from Damascus, with eight years of extensive experience in Arabic Cuisine, who completed Hotel and Tourism Management and started his career with Armani Hotel in Dubai, then moved to Ethihad Towers, Abu Dhabi and eventually made a career progress with Hilton Worldwide joining DoubleTree by Hilton Jumeirah Beach.

Ingredients

4 pigeon leg and breast
250g freekeh
125g orzo
100g labneh
30g parsley
45ml olive oil
15g zaathar, fresh
10g cardamon powder
20g garlic, chopped
salt and pepper, to taste
80g shallots
40g brown sugar
30g butter
zaathar sprig for garnish

Method

Marinate the pigeon with garlic, olive oil, cardamom powder, fresh zaathar then slow roast in a wood oven.

Prepare orzo and freekeh by sautéing in olive oil then adding labneh spoon by spoon, continuously stirring to get a creamy texture. Add chopped parsley and season.

Sauté shallots in the butter and caramelise with brown sugar.

Plate freekeh and orzo then place the cooked pigeon and caramelised shallots and garnish with a fresh sprig of zaathar.

Range

Neo Fusion (Stone)
31cm Flat couple plate
Grey matt

Product Number

NFNNPR31GY



Pistachio mousseline cream with white chocolate and cookie crumb

Serves 1



Raj Kumar

Pastry Chef

DoubleTree by Hilton Resort and Spa, Marjan Island

Chef Kumar has worked for Hilton since the start of his career in 1995 and he remains loyal to the company. He won the prestigious Merit Award for Plated Dessert in 2003, Silver Medal for plated dessert in the Chef Culinary Challenge held in the Hilton Hotel Dubai and has achieved a certificate for menu engineering work shop from Emirates Academy of Hospitality Management as well as being a Certified Hilton Departmental trainer.

Ingredients

70g whipped cream	30g granulated sugar
8g sugar	2 egg yolks
10g caramelised sliced pistachio	7g corn starch
40g white chocolate (4 pieces of thin square bar)	35g unsalted butter (cold)
100ml milk	20g pistachio paste
1/2 vanilla bean	35g unsalted butter (diced - room temperature)

Method

Whip up the cream with sugar and keep aside.

Heat the milk with half of the sugar and the vanilla bean in a saucepan. In a bowl, whisk together the egg yolks, sugar and corn starch.

When the milk is boiling, pour it in three times over the egg mixture through a strainer and mix every time to prevent the yolks from curdling. Put back the liquid mixture into the saucepan and cook on medium heat whisking continuously.

Allow the pastry cream to boil for two minutes then remove from the

heat, add the cold, diced butter and whisk again until it is fully incorporated.

Chill and bring down the temperature. When the cream is at around 25C, whip it at medium speed in the bowl of a mixer with the pistachio paste.

Incorporate the soft, diced butter little by little and keep on whipping for around five minutes until the cream is soft and airy.

Fold the heavy cream into pistachio mousseline. Pipe the cream for each chocolate layer and spread the caramelised pistachio.

Range

Minimax
35cm Sandwich
tray

Product Number

OPSP35



Sicilian cannoli

Serves 10



Francesco Dimonte

Chef de Cuisine
Ballaro
Conrad Dubai

Born in Barletta, Chef Dimonte moved to Dubai after gaining his hospitality degree as part of the opening team of the Four Seasons Golf Club in 2007, then to the opening of Armani Hotel Dubai in 2009 where he was head chef. He joined Conrad Dubai in February 2014.

Ingredients

250g T45 cake flour
35g sugar
0.4g cinnamon powder
25g butter
5 eggs
8 egg yolks
10ml lemon juice
20ml water
5g egg whites

300g ricotta
40g icing sugar
160g candied lemon
120g dark chocolate couverture
75g sugar
7g pectin
170g raspberries, fresh
150g blueberries, fresh
75g mint leaves

Method

In a medium bowl, mix together the flour, sugar and cinnamon. Cut in the butter until it is in pieces no larger than peas. Make a well in the centre and pour in the eggs, egg yolks, lemon and water. Mix with a fork until the dough becomes stiff, then finish it by hand, kneading on.

Cut in the shortening until it is in pieces no larger than peas. Add a bit more water if needed to incorporate all of the dry ingredients. Knead for about ten minutes, then cover and refrigerate for one to two hours.

Divide the cannoli dough into thirds and flatten each one just enough to get through the pasta machine. Roll the dough through successively thinner settings until you have reached the thinnest setting. Dust lightly with flour if necessary. Place the sheet of dough on a lightly floured surface. Using a form or large glass or bowl, cut out four to five inch circles. Dust the circles with a light coating of flour - this will help you later in removing the shells from the

tubes. Roll dough around cannoli tubes, sealing the edge with a bit of egg white.

Heat the oil to 190C in a deep-fryer or deep heavy skillet. Fry shells on the tubes a few at a time for two to three minutes, until golden. Use tongs to turn as needed. Carefully remove using the tongs and place on a cooling rack set over paper towels. Cool just long enough that you can handle the tubes, then carefully twist the tube to remove the shell. Using a tea towel may help you get a better grip. Wash or wipe off the tubes and use them for more shells. Cooled shells can be placed in an airtight container and kept for up to two months. You should only fill them immediately or up to one hour before serving.

To make the filling, stir together the ricotta cheese and confectioners' sugar using a spoon. Fold in the chopped citron and chocolate. Use a pastry bag to pipe into shells, filling from the center to one end, then doing the same from the other side. Dust with additional confectioners' sugar and grated chocolate for garnish when serving.

*White chocolate
bavarois*





Range

Neo Fusion (Volcano)
31cm Rimless flat plate
Black matt

Product Number

NFNNPR31GY



White chocolate bavarois

Serves 1



Budi Setiono

Executive Pastry Chef
Waldorf Astoria Ras Al Khaimah

Chef Setiono has enjoyed a long and distinguished career in the creative field of pastry. He has been with Waldorf Astoria since December 2013 where he was part of the opening team for Waldorf Astoria Dubai Palm Jumeirah and now heads up the award winning team in Ras Al Khaimah. He began his career almost 20 years ago in his home country of Indonesia and has traversed the globe with his creative skills and worked in Oman, Canada, St Lucia and the Caribbean. He was silver medallist in the uncompromising Air Berlin 'Battle of the Kitchens' competition 2012 and was the pastry 'face' behind Dubai Air Show and Dubai World Cup.

Ingredients

170g soft butter
200g white sugar
2 eggs
5ml vanilla extract
320g all purpose flour
salt - a pinch
120g white chocolate
110g vanilla sauce
20g cocoa butter
9g gelatine
280ml whipped cream
250g raspberry puree
60g sugar
9g gelatine leaf

Method

To make the sugar dough, beat butter and sugar with a paddle attachment, add the eggs one at a time, then salt and flour until just combined. Rest in the fridge for at least one hour, then roll, cut into the same size and shape as your preferred mold and bake at 170C for 12-14 minutes.

To make the white chocolate bavarois, melt the white chocolate, fold into the vanilla sauce, add the melted cocoa butter and gelatin then fold into the cream.

For the raspberry jelly, heat the puree and sugar, soften the gelatine then add into it, then pour into a small mold.

To assemble, place your upside down mold, pour 1/3 of the mold, then place the raspberry jelly, then pour until almost full, then place the sugar dough. Put the left over mousse into the piping bag and pipe into small dot formation, place raspberries and a sprig of mint leaf randomly.

The RAK Porcelain Ranges

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Neo Fusion Grey Matt (Stone)

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Neo Fusion Amber (Dark Red Matt)

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Marea

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