

Recommended Recipes

Issue 11 / 2016



| MAKE SURE IT'S RAK |



| MAKE SURE IT'S RAK |

NeoFusion



**Seared scallops,
octopus bacon and
cauliflower**
06-09



**Beijing duck,
pancakes, hoisin
sauce**
22-23



**Foie gras parfait
with orange jelly**
10-13



**Roast baby chicken,
herbed cous cous**
24-25

**Chilli and garlic
mussels, sauce rouille**
14-17



**Smoked short rib,
jalapeno corn bread**
26-29



Lamb Navarin
18-21



Textures of chocolate
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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*Seared scallops, octopus
bacon and cauliflower*





Range
CHEF'S FUSION

Product Number
NFCKPN24BK

Seared scallops, octopus bacon and cauliflower



Chef Quinten Lauder

Executive sous chef, Anantara
the Palm Dubai Resort

Hailing from Australia, chef Quinten manages a brigade of 100 chefs, and oversees Banquets, Bushman's, Mekong, Lotus lounge, The Beach House, Mai Bar, Crescendo Restaurant and the In-Room Dining operations at Anantara the Palm Dubai Resort. With over 18 years of experience, he is an extremely skilled chef with expertise in coordinating management activities in 5-star hotel restaurants.

Ingredients

3 scallops
1 octopus tentacle
1 cauliflower head
100g broad beans
200ml milk
2 garlic clove
100g brown sugar

100g rock salt
2 bay leaves
4 sprigs of thyme
1lt corn oil
60g butter
1tbsp olive oil
Salt and pepper

Method

1 First the octopus bacon; wash the octopus really well in cold water, mix the rock salt and sugar together place the tentacle inside and let it cure in the fridge for 8 hours. Rinse after in cold water. Then cook in the corn oil with the thyme, 1 garlic clove and bay leaves. 100°C for 6 hours. When finished set aside to cool, smoke lightly, slice the octopus and lightly grill to finish.

2 Next is the cauliflower puree. Cut the cauliflower into small flowerets; leaving some to use as garnish later

on. Poach the cauliflower with 1 clove of garlic in the milk covered on a low temperature. Slide a sharp knife into the cauliflower to see if it is cooked all the way through. When it is soft set aside to come to room temperature. Drain off the milk, reserving some aside. Blend the mix with a touch of the milk, a little salt and adding a little butter at a time. When the puree is formed, pass through a fine sieve.

3 Dry the scallops; in a hot pan add a little oil, season the scallops and gently place in the hot pan. Sear until color

forms then gently turn, finish with butter and quickly remove from pan.

4 Gently sauté the broad beans in a little butter adding the cauliflower garnish.

5 Arrange on a warm plate, garnish accordingly and enjoy!

*Foie gras parfait with
orange jelly*





Range

CHEF'S FUSION

Product Number

NFCKPN12WH,
NFCKRM09WH,
NFCKRM11WH and
NFCKST10WH

Foie gras parfait with orange jelly



Chef Nikhil Das

Sous chef, Anantara
the Palm Dubai Resort

Hailing from India, chef Nikhil is an energetic and self-motivated chef with over 12 years of experience in the food and beverage department in various five-star hotels and has experience with six hotel pre-openings. He has the ability to work under high pressure and complete the task in the stipulated time efficiently.

Ingredients

For the foie gras parfait

100g foie gras
100g chicken liver
50g butter
50g cream
1 no's egg whole
1 no's egg yolk
20ml Taylor's port wine
20ml ognac
Pink salt

For the orange jelly

100ml orange puree
03 no's gelatine sheet
25g sugar

For the plum puree

50g black plums
25g sugar

For the garden salad

40g mixed leaves
1 nos red cherry tomatoes
1 nos yellow cherry tomatoes

Method

1 Marinate the foie grass with Taylors port wine, cognac and pink salt and keep for 12 hours. Keep the marinated foie grass and butter in room temperature until it is soft.

2 Place the foie grass, chicken liver, butter, cream and egg in food processor and blend until creamy. Sieve the mixture through a strainer and check the seasoning.

3 Pour the mixture into a pot and bake in the oven for 90 c for 10 minutes.

4 Leave the baked parfait in chillier to set.

5 Make the plum puree by cooking the plums and sugar in low temperature and blend the mixture.

6 Soak the gelatine in ice water.

7 Warm up the orange juice add the gelatine to it and heat up until the gelatine is dissolved.

8 Pour the cold orange mixture on top of the parfait and allow it to set inside refrigerator.

9 Serve the parfait with grilled brioche.

*Chilli and garlic mussels,
sauce rouille*





Range

CHEF'S FUSION

Product Number

NFCKST10GY and
NFCKRM11GY

Chilli and garlic mussels, sauce rouille



Chef D. Buddhika Jeewantha Perera

Junior sous chef, Anantara
the Palm Dubai Resort

D. Buddhika Jeewantha Perera hails from Sri-Lanka and has been cooking in Dubai since 2012. He has worked his way through the ranks to become junior sous chef at The Beach House restaurant in Anantara the Palm Dubai, where he concentrates on Mediterranean cuisine with a touch of modern influence. Buddhika enjoys cooking seafood the most as it's challenging and delicate nature has to be precise to be right.

Ingredients

For the mussels

500g black mussels
20g carrot, finely diced
20g celery, finely diced
30g leek, finely diced
20g shallot, finely diced
5g garlic, chopped
1tsp sambal, to taste
60ml white wine
60ml cooking cream
Corn oil
Parsley for garnish

For the grilled bread

Focaccia
1 garlic clove
Corn oil

For the sauce rouille

1 red pepper
2 cloves garlic
1 slice white bread, torn
1 egg yolk
1tbsp Dijon mustard
1 lemon, juiced
118ml olive oil
Salt, to taste
Pepper, to taste

Method

For the chilli and garlic mussels

- 1** Rinse the mussels in clean water and discard any that do not close when you squeeze them.
- 2** Place 2 tbsp of oil in a medium pot on medium high heat. When the oil starts to shimmer add the shallots and cook for 1-2 minutes. Add in the carrots, celery, and leeks and cook for 1 minute more.
- 3** Add the mussels and garlic to the pot. Deglaze with the white wine and quickly put the lid on the pot to trap the steam. Allow to cook for 1-2 minutes. Open the pot and add the cream. Bring to a boil

4 Reduce heat to medium low and let the cream reduce by half. Add the sambal and the salt and pepper.

5 Carefully check the mussels and discard any that did not open.

6 Serve

For the sauce rouille

- 1** Roast the red pepper in a 200C Oven for 10-15 minutes. Remove from the oven and place in a sealable container for 5 minutes to steam. Remove from the container and peel the skin and remove the seeds.
- 2** In a food processor, place the red pepper, garlic, torn bread, egg yolk,

mustard, lemon juice, and salt and pepper. Blend on a low setting and slowly drizzle in the olive oil. (This process is similar to making Aioli, Hollandaise, or a Vinaigrette).

For the grilled bread

- 1** Take the focaccia and cut into desired strips.
- 2** Cut the garlic in half and rub on the focaccia. Apply oil and salt.
- 3** Place on a hot grill for 30 seconds or sear in a pan or under your broiler. Turnover and repeat.

*Lamb Navarin with
crushed turnip*





Range
CHEF'S FUSION

Product Number
NFCKOD31GY

Lamb Navarin with crushed turnip



Chef Quinten Lauder

Executive sous chef, Anantara
the Palm Dubai Resort

Hailing from Australia, chef Quinten manages a brigade of 100 chefs, and oversees Banquets, Bushman's, Mekong, Lotus lounge, The Beach House, Mai Bar, Crescendo Restaurant and the In-Room Dining operations at Anantara the Palm Dubai Resort. With over 18 years of experience, he is an extremely skilled chef with expertise in coordinating management activities in 5-star hotel restaurants.

Ingredients

300g lamb belly, rolled
1 medium carrot, diced
1 medium onion, diced
½ medium celery, diced
1 medium turnip, diced
1 parsnip, cut into batons
1 baby turnip head
1 sprinkle of nutmeg
1 baby carrot

5 pear onions
50g green peas
200ml lamb stock
5 sprigs thyme
3 sprigs rosemary
2 bay leaves
60g butter
2tbsp olive oil
Salt and pepper, to taste

Method

1 In a large based pot, season the lamb and sear in olive oil until brown and caramelised; remove and set aside. Next add the carrots until brown color develops, then the onions and continue cooking and caramelizing. De-glaze with the lamb stock and add the thyme, rosemary, bay leaves and celery. Return the lamb to the pot; cover and cook in the oven at 140C for 3 hours.

2 Blanch the baby veg and parsnip in salted boiling water until tender. Roast the pearl onions in a hot pan with some oil. Boil the turnips until tender, strain off the water and lightly mash with a fork, adding butter, a little seasoning and the nutmeg.

3 Once the lamb is ready set aside in a cool place to rest for 10 minutes. While this is happening toss the

parsnip, peas, pearl onions and baby veg into a pan with some butter and a little salt to finish.

4 Slice the lamb for presentation. Finish the dish with the crushed turnip, some sauce from the braising and garnish with the baby vegetables. Bring a large pot of water to a boil and salt it. Serve and enjoy!

Range
CHEF'S FUSION

Product Number
NFCKOD37GY



Beijing duck, pancakes, hoisin sauce



Chef Jia Liu

Asian Sous Chef, Mekong Restaurant,
Anantara The Palm Dubai Resort

Originally from China, chef Jia has been involved in the restaurant industry for the past 15 years. In his current role he responsible for food production for the entire restaurant, and helping to design menus and promotions that will attract new customers to Mekong.

Ingredients

For the marinade

2.4kg fresh whole duck
1 leek
1 spring onion
2 cucumbers
3 garlic cloves, peeled
1 knob ginger
50ml oyster sauce
50ml Hoisin sauce
Salt, pinch
1tbsp Chinese 5 spice powder
1 red onion

For the duck skin

300ml Chinese red vinegar
100ml honey

Ingredients for hoisin sauce

100ml Hoisin sauce
50g white sugar
20g sesame paste
60ml oyster sauce
50g black soya bean paste
10g wheat flour
10g red bean curd
Sesame oil, a dash
Cooking oil, a dash
100ml water

Ingredients for the duck pancake

400g wheat flour
5g salt
100ml boiling water

Method

1 For the hoisin sauce, mix up the hoisin sauce, oyster sauce, sesame paste, black soya bean paste, white sugar and red bean curd with water and put in the wok until the sauce is boiling. Set aside.

2 Combine the wheat flour and cooking oil and whisk together. Add this to the boiling sauce to make a thick sauce.

3 Add the sesame oil in the sauce and transfer in the bowl.

4 For the duck, clean and wash the duck.

5 Cut the vegetables and mix up with oyster sauce, hoisin sauce, salt, Chinese 5 spice powder put in the duck from back side for marinade. And use the bamboo skewer closed; keep it the chiller 4 hours.

6 Boil 200ml water with red vinegar and honey. Put the duck in the water for 2 minutes.

7 Switch on the duck oven temperature (60C – 65c) and hang the duck in the oven until skin becomes dry (2-3 hours)

8 Turn on the heat to temperature 180C for 10 minutes, and turn down the heat

temperature to 100C for 30 minutes.

9 For the duck pancake, put the salt and wheat flour in the bowl.

10 Use the wok to boil the water, add in wheat for the dough, mix until combined. Remove from wok and knead by hand until the dough is formed. Set aside to rest for 1 hour.

11 Cut the dough in 5cm pieces and pin roll the dough to 10cm in diameter, put in the hot until cook.

12 Slice the duck and arrange on a nice platter with the pancakes, sauce, julienne cucumber and leek.

Range
CHEF'S FUSION

Product Number
NFCKOD31GY



Roast baby chicken, herbed cous cous



**Chef Mohamed Ibrahim
Abdel-Moneim Khalil**

Junior sous chef, Anantara
the Palm Dubai Resort

Originally from Egypt, chef Mohamed is known for being a team motivator. He supervises the preparation of food for the different subsections of the kitchen, observes and tests food being cooked, supervises preparation of dishes for the buffet and more.

Ingredients

2300g baby chicken
100g cous cous
5g chives
½ tsp salt
60g butter
2 tbsp corn oil
10ml extra virgin olive oil
1 orange zest

30 baby turnip
30g baby leeks
30g baby carrot
30g baby asparagus
30g new potatoes
30g Brussel sprout
30g thyme
10g green peas

Method

1 Rinse the chicken with cool water, inside and out, then pat it dry. Season the cavity with salt, pepper and herbs. Slide cubes of butter underneath the skin above the breast of the chicken. Place the chicken, breast-side up, in a roasting pan. Tie the legs of the chicken together.

2 Cook chicken in oven on 160C until the inside reaches 75C then set aside to rest.

3 Boil 100ml water with a little salt add the cous cous and remove from heat. Seal the pot with an air tight lid, set aside to cool. When cool fluff the cous cous with a fork adding the virgin oil, orange zest and chopped chives.

4 Roast the vegetables with a little butter and seasoning.

5 Place the cous cous on the bottom of the plate, arrange the vegetables next and then the chicken. Enjoy!

*Smoked short rib,
jalapeno corn bread*





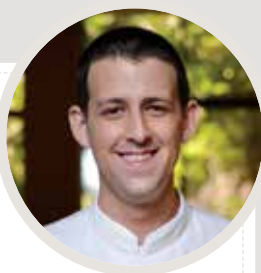
Range

CHEF'S FUSION

Product Number

NFCKPN12BK and
NFCKOD31BK

Smoked short rib, jalapeno corn bread



Chef Juston Williams

Sous chef, Anantara
the Palm Dubai Resort

Hailing from the United States of America, chef Juston is in charge of Bushman's Restaurant and Bar at Anantara the Palm Dubai, where he sees the production of high-quality steaks and seafood. He oversees an a la carte dinner service, plus a successful Saturday brunch, and under his management, Bushman's has risen from 148 to 51 on Tripadvisor.

Ingredients

For the short rib

1 whole short rib (with bone)
Salt, to taste
Black pepper, to taste
Wood chips for smoking (optional)

For the bbq sauce

2 tbsp Butter
1 small white onion, chopped
2 cloves garlic, crushed
490g ketchup
118ml cider vinegar
78ml rice vinegar
78ml molasses
3tbsp Worcestershire sauce
2tbsp brown sugar
2tsp yellow mustard
1tsp got sauce
1tsp salt
1tsp black pepper
¼ tsp Cayenne Pepper

For the brussel sprouts

60g Brussel sprouts, halved
10g shallot, finely diced
30g milk fed veal bacon
5ml corn oil

Ingredients for the onion rings

1 white onion, sliced into rings
155g AP flour
5g baking powder
6g salt
1 egg
235ml buttermilk or as needed
80g panko bread crumbs
Salt, to taste
900ml oil, for frying

Ingredients for jalapeno corn bread

125g AP flour
120g corn meal
80g sugar
20g honey
6g salt
15g baking powder
235ml milk
80ml vegetable oil
2ea jalapenos

Method

For the smoked sous vide short ribs

1 Remove the Short Rib and clean off the silver skin on the top. Flip it over and make one slice down the length of each bone. Season the Short ribs with Salt and Pepper and sear on all sides. Place in a vacuum bag and vacuum the air out and seal the bag. Place in a sous vide machine at 70C for 12 hours.

2 After the Short Ribs are cooked, remove from the bag and into a container with cling film over the top. Using a smoking gun, place your smoking chips and light a flame to begin the smoke. Place the hose into the container and allow the smoke to flow over the short ribs for 15 minutes.

3 Place veal bacon in a cold sauté pan over medium high heat. Allow the bacon the render off some fat and caramelise, about 4-5 minutes. Add the onions to the pan and sauté until translucent. Add the Brussel

sprouts and sauté until they turn bright green and begin to brown around the edges. Season with Salt & Pepper

For the BBQ sauce

1 Melt butter in a thick bottom pot on medium heat. Add onions and sweat for 2-3 minutes or until translucent. Add the crushed garlic and sweat for another minute.

2 Add the remaining ingredients (Ketchup, vinegars, molasses, Worcestershire sauce, hot sauce & spices) and bring to a boil. Reduce heat to a simmer and allow to cook for 20 minutes.

3 Place the contents in a blender and blend until smooth. Cool and reserve or serve straight away.

For the Jalapeno corn bread

1 Take the 125g flour, corn meal, sugar, honey, salt, and baking powder

into a bowl. In a separate bowl mix the milk and oil.

2 Combine the two bowls and mix well.

3 Pour the batter into your greased container and bake at 200C for 20 minutes. Remove from the oven and allow to cool before slicing

For the onion rings

1 Create a three stage breading station with the Flour, Baking powder and salt first; buttermilk and egg second; and panko breadcrumbs last.

2 Take the onion rings and dredge in the flour

3 Coat in the buttermilk. Remove and allow to drain excess liquid.

4 Finish with the bread crumbs by burying inside and pressing.

5 Remove and fry in 185C vegetable oil. Season to taste

Textures of chocolate





NFCKPN16WH

Textures of chocolate



Chef Janitha Rangana Pothupitiyage

Pastry chef, Anantara
the Palm Dubai Resort

From Sri Lanka, chef Janitha is an experienced pastry chef and baker. His career so far has seen in work across all areas of the pastry kitchen in fine dining restaurants and 5-star hotels. He is known for working well with others and keeping up with new trends on the culinary market.

Ingredients

For the chocolate brownie

300g whole eggs
550g sugar
600g dark chocolate (52%)
450g butter
150g flour
15g baking powder
150g pecan nut

For the hazelnut chocolate truffle mousse

500g bitter chocolate
250g liquid cream
375g whipped cream
35g hazelnut praline paste

For the ivory chocolate cremeux

500g ivory chocolate (38%)
250g liquid cream
375g whipped cream
10g milk powder

For the tanariva madagascarmilk choco cremeux

500g Tanariva Madagascar milk chocolate (33%)
250g liquid cream
375g whipped cream
10g cocoa butter

For the majari madagascar dark choco cremeux

500g manjari Madagascar milk

chocolate (33%)
250g liquid cream
375g whipped cream
25g cocoa powder

For the raspberry chocolate ganache

250g raspberry puree
500g manjari Madagascar milk chocolate (33%)
250g Liquid cream
50g Trimoline
50g butter
10g gelatine

For the chocolate meringue

100g egg white
200g sugar
15g dark cocoa powder
5g vanilla

For the passion fruit coulis

350g Passion fruit puree
100g passion fruit pulp with seeds
80g sugar

For the garnish

1 chocolate cubes (white, milk, dark)
2 chocolate sticks (white, dark)
3 chocolate meringues
4 passion fruits sosa, raspberry sosa
5 edibles flowers

Method

For the chocolate brownie

- 1** Preheat the oven to 150°C and line a 24 cm square baking tin with greaseproof paper.
- 2** Bring a large bowl over some simmering water, melt the butter and the chocolate and mix until smooth. Beat the whole eggs and sugar in a mixing bowl until fluffy and double volume (silky consistency).
- 3** Sift the flour and baking powder together and leave a side with chopped pecan nuts. Add the chocolate mixture into the fluffy eggs mixture and stir together.
- 4** Finally add flour and pecan nut into the chocolate mixture and combined well. Pour brownie mixture into the baking tray and place in the oven for around 30mts the brownies should be slightly springy on the outside but gooey in the middle.
- 5** Allow to cool in the tray, then carefully transfer to a board and cut in to round (8cm).

For the hazelnut chocolate truffle mousse

- 1** Bring a thick bottom pan and pour into the liquid cream and warm it. And after warm the liquid creams remove from the fire adds into the chocolate and praline mixture. Mix it well and leave a side till get cool the chocolate mixture around 15mts.
- 2** Finally add the whipped cream into the chocolate mixture and mix well till creamy and fluffy. Pour into the mould or mousse prams and store in a freezer overnight.

For the ivory chocolate cremeux

- 1** Bring a thick bottom pan and pour into the liquid cream and warm it. And after warm the liquid cream remove from the fire adds into the chocolate mixture. Mix it well and leave a side until get cool the chocolate mixture around 15mts and add the milk powder.
- 2** Finally add the whipped cream into the chocolate mixture and mix well till creamy and fluffy. Pour into the piping bags and use.

For the Tanariva Madagascar milk choco cremeux

- 1** Bring a thick bottom pan and pour into the liquid cream and warm it. And after warm the liquid creams remove from the fire adds into the chocolate mixture. Mix it well and leave a side until get cool the chocolate mixture around 15mts and add the cocoa butter.
- 2** Finally add the whipped cream into the chocolate mixture and mix well till creamy and fluffy. Pour into the piping bags and use.

For the Majari Madagascar dark choco cremeux

- 1** Bring a thick bottom pan and pour into the liquid cream and warm it. And after warm the liquid cream remove from the fire adds into the chocolate mixture. Mix it well and leave a side until get cool the chocolate mixture around 15mts and add the cocoa powder.
- 2** Finally add the whipped cream into the chocolate mixture and mix well till creamy and fluffy. Pour into the piping bags and use.

For the raspberry chocolate ganache

- 1** Bring a thick bottom pan and pour into the liquid cream, raspberry puree together and warm it then add soak gelatine leaves. And after warm the liquid cream remove from the fire adds into the chocolate mixture. Keep and a side and add trimoline. Butter and mix well, the mixture will smooth and combined well keep around 15mts to get thick and pour into the rubber mould.
- 2** Keep overnight to get set properly in the freezer and remove from the freezer keep around 1 hour before serve to the guest.

For the chocolate meringue

- 1** Preheat oven to 100 C in a large bowl with an electric mixture beat the eggs white until frothy. And add the sugar one tablespoon at a time beat until the eggs whites are stiff and shiny and the sugar granules cannot be felt in the whites.
- 2** Beat in the vanilla reduce speed to low and add cocoa powder until combined. With a spatula put the egg white mixture into a pastry piping bag fitted with the small hole nozzles and pipe

For the passion fruit coulis

- 1** In a medium saucepan combines the passion fruit puree, pulp and sugar. Bring to a boil over medium-high heat, simmer for 3-4 minutes.
- 2** Strain if you prefer smooth texture and without seed set aside to cool. Store in a sealed container in the refrigerator.

The RAK Porcelain Ranges

CHEF'S FUSION

P6 - 33



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