



Recommended Recipes

Issue 1 / 2015



RAK
PORCELAIN

[MAKE SURE IT'S RAK]



| MAKE SURE IT'S RAK |



NEO FUSION

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



Ginger green apple
06-09



**Noorani malai kofta
with daliya subzi**
22-23



**Greek yogurt
panacotta
with wild berry
consommé**
10-13



Poh-piah cup
24-25

**Halloumi
cheese salad**
14-15



**Scallop sausage
and smoked salmon
with lemon meringue
and cauliflower
vanilla mousse**
26-27



**Locally caught
halibut, asparagus,
herb gnocchi,
mushroom ragout,
saffron foam**
16-17



**Spring yellow fin
tuna tartare**
28-29

**Milk fed veal
tenderloin, grilled
rustic bread, spring
pea butter, green
garlic aioli, sunchoke
relish and bone
marrow jus**
18-21



**Trio of cacao
bean, green tea
chilli macaroon**
30-33





Renu Oommen
Chief Marketing Officer

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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RAK Porcelain
United Arab Emirates
PO Box 30113, Ras Al Khaimah
United Arab Emirates

T: (+971) 7 243 4683
F: (+971) 7 243 4220
E: rakporcelain@rakporcelain.com

www.rakporcelain.com

*Ginger
green apple*





Range

Neo Fusion
Black matte
round plate - circus

Product Number

NFMRFP30BKA

Ginger green apple

Serves 10



Chef Abhinav

Kaushik

Executive Pastry Chef

Mövenpick Hotel Ibn Battuta Gate

Chef Kaushik is originally from India and studied hotel management there before excelling in his career as a pastry chef. He has worked for the Oberoi Group, Taj Palace and Leela Palace in India before making the decision to move to Dubai to further develop in his career with Mövenpick Hotels & Resorts.

Ingredients

Marinated apple

100g Fiji apple
100ml ginger juice
25ml apple juice

Dark chocolate crumble

104g unsalted butter
180g granulated white sugar
8g salt
1 small whole egg
60g all-purpose flour
52g cocoa powder

Brownie biscuit

40g dark chocolate 70%
90g unsalted butter
20g all-purpose flour
7g cocoa powder
80g whole egg
60g brown sugar
60g granulated white sugar

Ginger confit

200g candied ginger
60ml ginger juice

Maracaibo and ginger cremeux

112ml milk
112g whipping cream 35% fat
45g egg yolks
23g granulated white sugar
105g Maracaibo chocolate
14ml ginger juice

Chocolate tuille

65g unsalted butter
65g icing sugar
68ml egg whites
50g all-purpose flour
9g cocoa powder

Microwave sponge

125ml egg whites
75g blanched almond meal
75g icing sugar
40ml apple puree
40ml egg yolks
20g cocoa powder
10g cornflour
10ml ginger juice

Green apple and sisho foam

20g sisho leaves
88ml apple juice
112ml green apple puree
4g granulated white sugar
2ml ginger juice
1.6g xanthan gum

Chocolate ginger ravioli

100ml milk
20g Maracaibo chocolate
12ml ginger juice
170ml water
10g vegetable gelatin
30g granulated white sugar
10g cocoa powder

Cress and Maracaibo ice cream

150ml milk
50g whipping cream
15g trimoline
2.5g cocoa powder
35g granulated grain sugar
2.5g ice cream stabiliser
28g Maracaibo chocolate
25g lemon cress

Silver sprinkle

Maracaibo chocolate, to taste
sparkling silver food colouring.

Method

Marinated apple

Brunoise the apple, then mix with ginger and apple juice. Infuse for six hours.

Dark chocolate crumble

Soften the butter, mix with sugar and salt, add the egg, sift in flour and cocoa powder to form a soft dough. Spread over a silicon baking paper lined tray and bake at 170C for 25-30 minutes. Cool then blitz to a fine crumble.

Brownie biscuit

Melt the chocolate with butter. Sift the flour and cocoa powder together. Whip the egg, brown and white sugar. All chocolate mix to egg mix, add the powders then spread on a silicon baking paper lined tray and bake at 180C for 15-20 minutes.

Ginger confit

Mix the candied ginger with the juice to obtain a smooth paste. Spread over the biscuit.

Maracaibo and ginger cremeux

Bring milk and cream to a boil. Mix sugar and egg yolks together until pale. Combine the mixtures, cook at 82C then strain. Measure out 245ml and pour over chocolate. Add the ginger juice. Put this cremeux into silicon moulds and freeze, reserving a small amount for plating.

Chocolate tuille

Mix all items together until smooth. Transfer the mixture to a piping bag with

a narrow nozzle. Pipe in strips and bake for six minutes at 160C. Shape over a rolling pin when it is out from the oven and let cool.

Microwave sponge

Mix all ingredients until smooth. Place in a whipped cream siphon, charge with two cartridges and shake vigorously then store at room temperature until use. Microwave for 40-50 seconds in disposable coffee cups, each filled half way with three holes punched in base.

Green apple and sisho foam

Blend the sisho leaves with the apple juice, then slowly add the apple puree and blend until very smooth. Strain then mix in other ingredients and blend. Place in a whipped cream siphon, charge with two cartridges and shake well.

Chocolate ginger ravioli

Heat up milk and mix with melted chocolate. Add ginger juice and blend. Put in the freezer in a small square mould. When frozen insert a toothpick and freeze completely. In the meantime, make a dip by mixing water, vegetable gelatin, sugar and cocoa powder while cold, then bring to a boil and allow it to cool a little. Once the moulds are frozen, unmould the ravioli and dip in the hot dipping mixture, two or three times.

Cress and Maracaibo ice cream

Heat the milk and cream with the trimoline and cocoa powder to 40C.

Mix the sugar with the stabiliser, add to the saucepan and bring everything together to a boil. Pour little by little on the chocolate to obtain a smooth mixture. Cool down, then blend with lemon cress and strain. Churn the ice cream in ice cream churner.

Silver sprinkle

Melt the chocolate at 45C. Place into a piping bag with a Mont Blanc cream nozzle. Allow it to cool down to 32C and then pipe and roll in the sparkling silver food colour.

*Greek yogurt
panacotta with wild
berry consommé*





Range

Neo Fusion
Black matte rimless
oval plate 36 cm

Product Number

NFNNOP36BKA

Greek yogurt panacotta with wild berry consommé

Serves 4



Ha Supun

Lakmal

Demi Chef de Partie

Mövenpick Hotel Jumeirah

Lake Towers

Chef Lakmal, a young and flamboyant Sri Lankan chef, found a love of food at a young age. Throughout his time in his home country and then in Dubai, he has won competitions which have further intensified his passion, creativity and focus.

Ingredients

Greek yogurt panacotta

200ml cream

23g sugar

50g Greek yogurt

75ml milk

8g gelatin

Wild berry consommé

400ml strawberry purée

90ml raspberry purée

60g sugar

80ml lime juice

375ml water

13g gelatin

Rhubarb marshmallow

105g egg white

150g sugar

30g glucose

60ml water

7g gelatin

Raspberry sorbet

250ml raspberry purée

265ml water

100ml milk

65g glucose

120g sugar

Mango sphere

200ml mango purée

50 ml water

5g gluconolactate

2.5g alginate

500ml water

Coconut caviar

200ml coconut purée

10g sugar

2g agar agar powder

500ml olive oil

Hazelnut crumble

100g butter

100g demerara sugar

100g almond flour

100g cake flour

1g salt

Method

Greek yogurt panacotta

Boil together the cream, milk and sugar then remove from the heat.

Squeeze out excess water and add gelatin.

Wild berry consommé

Hull and quarter the berries. Put in a bowl with water and sugar, cover tightly with cling film then place over a pot of boiling water for one to two hours or until the juice is extracted. Strain through a fine sieve and allow to chill in the fridge until serving.

Rhubarb marshmallow

Beat the egg white and sugar.

Boil the glucose and water, add the soaked gelatin to the mixture and start whisking vigorously. Add the sweetened rhubarb purée and continue whisking till hard peaks. Set in freezer.

Raspberry sorbet

Boil all the ingredients then let cool until room temperature.

Transfer to pacojet container and freeze for 24 hours, then chunk.

Mango sphere

Mix mango purée and water with a blender. Add the gluconolactate and set in moulds in freezer.

Take the water and add the alginate powder blend and keep in chiller for approximately 20 minutes. Drop mango spheres in the solution then wash off with clear water.

Coconut caviar

Mix coconut purée and sugar. Cook well with aga aga.

Keep the olive oil in the chiller. then keep in chiller. Add the mix as drops into the olive oil. When the drops set, wash with normal water.

Hazelnut crumble

Mix all the ingredients together using a paddle. Set the mix on to a baking tray, bake at 180C for 15 minutes.

Range

Neo Fusion
Grey matte rimless
oval plate 36 cm

Product Number

NFNNOP36GYA



Halloumi cheese salad

Serves 1



Joseph Ibrahim

Executive Sous Chef
Spices Restaurant
Mövenpick Hotel
Apartments The Square

Chef Ibrahim started his culinary career in Syria in the year 1996. Soon after, he joined Le Meridian Hotel, Abu Dhabi as a Demi Chef then, five years later, became Senior Chef de Partie in Mercure Hotel Al Ain. He moved his way up to become the Oriental Sous Chef of Beach Rotana in Abu Dhabi and had a short stint with Damac Hospitality Canal View Hotel, Dubai before joining Mövenpick.

Ingredients

Marinated apple

200g halloumi cheese
100g pumpkin
50g tomato
50g asparagus
40ml yogurt
5g saffron
60g mixed lettuce
30g pomegranate seeds

Method

Mix saffron with yogurt.
Grill the halloumi cheese, tomato, asparagus and pumpkin.
On the plate, start with the saffron yoghurt then the grilled pumpkin, asparagus and tomato.
Add mixed lettuce and then the halloumi cheese. Finally, garnish with pomegranate seeds.

Range

Black matte
round plate
- circus

Product Number

NFMRFP30BKA



Locally caught halibut, asparagus, herb gnocchi, mushroom ragout, saffron foam

Serves 1



Baljith Kumar

Chef de Cuisine

Mövenpick Hotel Jumeirah Beach

Originally from India, Chef Kumar believes that becoming a chef was the best thing that happened to him as he can express himself to the world through his food. He recently joined the hotel and was inspired by his father.

Ingredients

380g halibut
50g mushrooms, mixed fresh and wild
100g potato
100g butter, unsalted
100ml cream
100g asparagus, green, jumbo
4g salt
3g black pepper, crushed
50ml lemon

Method

Fish

Heat a pan and sear the seasoned halibut, add chunks of hard butter and pour the melted butter from pan over the fish with a spoon until it is cooked. Blanch the asparagus tips. Cook the herb gnocchi. Make the wild mushroom ragout. Assemble the food on the plate and garnish with micro herbs.

Herb gnocchi

Mash boiled potato with the potato masher then combine with the flour and egg in a bowl and knead well until the dough forms a ball. Shape with a fork.

Wild mushroom ragout

Heat olive oil and 1 tsp of butter in a pan. Stir in the mushrooms with

a pinch of salt and cook until liquid evaporates. Then add 1 tsp butter and sauté the chopped shallots, cooking until the mushrooms are caramelised and almost tender. Drizzle in the vinegar and cook until the liquid evaporates, then stir in the cream. Add chicken broth, season and cook until slightly thickened.

Saffron sauce

Sauté onion in melted clarified butter then stir in a pinch of garlic when the onion turns translucent. Add halal white wine and let it simmer. Cook for a while then add cream to get the desired consistency. Add saffron threads into the cream and add to the sauce. Cook for a while and then add 1 tsp of lecithin to thicken. Season and remove from heat. Finally, foam with a hand blender.

*Milk fed veal tenderloin,
grilled rustic bread, spring
pea butter, green garlic aioli,
sunchoke relish and bone
marrow jus...*





Range

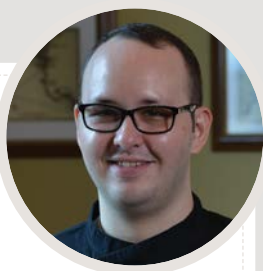
Black matte
rimless flat plate
27 cm

Product Number

NFNNPR27BKA

Milk fed veal tenderloin, grilled rustic bread, spring pea butter, green garlic aioli, sunchoke relish and bone marrow jus

Serves 6



Collin Kaskel

Chef de Cuisine
West 14th Restaurant,
Oceana Beach Club

Chef Kaskel works at Oceana Beach Club on the Palm Jumeirah, managed by Mövenpick Hotels & Resorts. He has been living and working in Dubai for five years. Originally from Texas, he began his career in a small family owned restaurant in Dallas before advancing on to bigger and better things with larger companies such as Fairmont and Hyatt.

Ingredients

Veal tenderloin
200g veal tenderloin

Grilled bread
1 loaf of bread

Spring pea butter
300g spring peas
150g whipping cream
200g butter, cold

Green garlic aioli
100g green garlic
300ml mayonnaise
juice of ¼ a lemon
salt and pepper, as needed

Sunchoke relish
200ml red wine vinegar
200g sugar, white granulated
200ml water
1 small knob of ginger
2-3 cloves
¼ small stick of cinnamon
3 garlic cloves
1/4 onion, finely diced
salt/pepper as needed
4 fresh sunchoke

Bone marrow jus
300ml of beef jus
1 shallot, sliced lengthwise
½ garlic clove, finely minced
20g of bone marrow, cold

Method

Veal tenderloin

Clean the veal tenderloin of silver skin and excess fats, cut into 225g portions and pan sear. Then slow cook in a 180C oven till medium and let rest for three minutes before serving.

Grilled bread

Slice a rustic style baguette and grill light just to get the grill marks, but not to become burnt.

Spring pea butter

Put the green peas and cream in a small pot and bring to a boil. Once the peas are soft, add into a blender and blend until smooth. Add in the cold butter in third portions and continue blending until smooth. Chill in the chiller - once cold it will be thick and set. Apply a layer of the cold pea butter to the grilled bread for final plating.

Green garlic aioli

Clean and blanch the green garlic, chop into small pieces. Add all other ingredients to the blender and blend until smooth.

Sunchoke relish

Combine the vinegar, sugar, water, spices and onion/garlic into a small pot and reduce slightly. Dice sunchoke and add to pickle liquid while still hot, cover and let steep. Cool in chiller.

Bone marrow jus

Brown shallot, add garlic and saute until slightly cooked. Add beef jus and reduce then slowly whisk in the bone marrow.

Range

Neo Fusion
Grey matte rimless
oval plate 36 cm

Product Number

NFNNPR31GYA



Noorani malai kofta with daliya subzi

Serves 6



Dayanand Prasad

Chef de Cuisine

Chor Bazaar

Mövenpick Hotel Ibn Battuta Gate

After completing his Diploma in Hotel Management in India, Chef Prasad worked with Four Seasons Hotels and Resorts in both the Maldives and in Malaysia before moving to Dubai. He began working for the Jumeirah Beach Hotel before joining the Chor Bazaar restaurant team at Mövenpick Hotel Ibn Battuta Gate in 2014.

Ingredients

Noorani Malai Kofta

250g paneer
80g potato, boiled
100g mawa
120g spinach paste
0.005g saffron
salt to taste
5g cardamom powder
100g cashew nut paste
50g butter
100g tomato puree
100g onion
4g fenugreek powder
10g green chilli
3g garam masala
10g cumin powder
5g chilli powder
30g ginger and garlic paste
50ml cream
50g flour

Daliya Subzi

40g beans
50g carrot
50g cauliflower
40g green peas
100g oats
salt to taste
5g turmeric powder
2g cumin powder
30ml ghee
20g coriander leaves

Garnish

25g sakura mix
10g pistachio, sliced
10g almond, sliced

Method

Noorani Malai Kofta

For the gravy, boil the onion and cashew nut together and make a fine paste. Heat the ghee, add the ginger and garlic paste, salt, cumin powder, chilli powder, fenugreek powder and half of cardamom powder. Now add the tomato puree and butter, cook for 20 minutes. Remove from heat and add the cream. Rub the paneer and boil together with the potato together. Add the salt and garam masala powder, then set aside. Mix the mawa and saffron together. Sauté the spinach paste and keep aside. Make a suitable ball in the paneer mixture with

spinach and saffron mawa stuffing. Dust the flour on top of ball (kofta) and deep fry at low temperature till golden brown.

Cut the small dice of cauliflower, beans, carrot and blanch. Heat the ghee, add cumin seed, turmeric powder, then blanch vegetables and oats together and sauté for a while. Now add a little water and keep stirring till it has a semi-dry consistency.

Garnish

To plate, first put the subzi then cut the kofta and arrange, adding the gravy. Then garnish.

Range

Neo Fusion
Black matte
round plate - circus

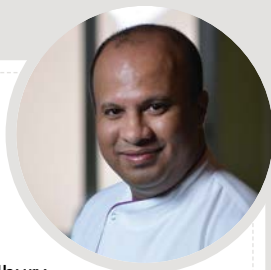
Product Number

NFMRFP30BKA



Poh-piah cup

Serves 1



Bipul Chowdhury

Chef de Cuisine

Mistral

Mövenpick Hotel Ibn Battuta Gate

Chef Chowdhury studied hotel management in Calcutta and upon graduating made the decision to pursue his dreams of working abroad and moved to Qatar to begin his culinary career. He later moved to Dubai where he worked for Madinat Jumeirah, Westin and Le Meridien until joining Mövenpick Hotel Ibn Battuta Gate.

Ingredients

Noorani malai kofta

3 wonton skins
50g shitake
30g carrot
50g water chestnut
30g sweet bean peas
50g bok choy
yellow capsicum
1g salt
1g sugar
1ml sesame oil
leek, white part, julienned
sweet and sour sauce
affila

Method

Take wonton skins, deep fry until crispy, set aside. Cut shitake, carrot, water chestnut, sweet bean peas, bok choy, yellow capsicum into small cubes then put it in one bowl. Heat the wok, when hot add the cooking oil then stir-fry all the items above and add some salt, sugar, sesame oil. When the vegetables are cooked, take the crispy wontons, put the cook food inside, add the garnishes of leek, sweet and sour sauce and affila, then serve.

Range

ALL SPICE
Lavender square plate,
1 oval indent

Product Number

SPLV30



Scallop sausage and smoked salmon with lemon meringue and cauliflower vanilla mousse

Serves 6



Tanka Nath

Guragain

Junior Sous Chef

Mistral

Mövenpick Hotel Ibn Battuta Gate

Chef Guragain was born in Nepal and completed a culinary training course in his hometown of Kathmandu before moving to Dubai to begin his culinary career. He worked at the Al Qasr Hotel at Madinat Jumeirah before moving to Mövenpick Hotel Ibn Battuta Gate in 2012.

Ingredients

Scallop sausage

30g scallop
10ml cream
15ml egg whites
10g white bread
5g salt and pepper

Lemon meringue

3g lemon powder
20ml egg whites
3g sugar

Cauliflower vanilla mousse

25g cauliflower
0.2g vanilla
50ml cream
5g butter
3g salt and pepper

Avocado gel

200g avocado
3g agar-agar
3g sugar
5g cucumber comprised
5g carrot, sliced
6g cherry tomato

Smoked salmon tartare

120g smoked salmon
3ml Worcestershire Sauce
3g Dijon mustard
3g parsley
5g shallots

Method

Scallop sausage

Blend 20g of scalloped and all the ingredients until smooth then chop the rest of the scallops through and mix. Pipe in moulds and steam at 80C for 20 minutes.

Lemon meringue

Whip the egg white and bit by bit add the sugar. Mix at the end the lemon powder. Shape into a pie and dry for 12 hours at 60C.

Cauliflower vanilla mousse

Cook and chill cauliflower, then

blend other ingredients together and put through a fine mesh sieve.

Avocado gel

Blend all ingredients together until smooth.

Smoked salmon tartare

Chop salmon roughly and mix together with rest of the ingredients. Season to taste with sea salt and fresh ground pepper.

Range

Neo Fusion
Brown matte
deep plate 30 cm

Product Number

NFBUBC30BWA



Spring yellowfin tuna tartare

Serves 10



Stefano Ligori

Chef de Cuisine

Sicilia

Mövenpick Hotel Ibn Battuta Gate

Chef Ligori grew up in Bergamo, Italy and discovered his passion and love for cooking from his father, a chef. Stefano worked for a number of establishments in the Bermudas and Italy, including the Michelin star restaurant La Brughiera, before moving to Dubai to pursue his career.

Ingredients

Green peas granita

525ml water

500g peas

20g mint

xanthan gum

salt

35g sugar

Horseradish cream

160g mayonnaise

125g horseradish sauce

105ml vegetable stock

Mint oil

300ml grapeseed oil

150g mint

Blueberry pickled onion

10 small onion, or shallots

200ml blueberry juice

110ml apple balsamic vinegar

45g honey

3g thyme

3g bay leaf

Syrup for sugar snap peas

100ml syrup (50% water and 50% sugar, boiled until syrupy)

150ml water

20ml lemon juice

Tuna tartare

800g fresh yellowfin tuna tartare

100ml extra virgin olive oil

300g sugar snap peas

salt, lemon and black pepper to taste

Method

Green peas granita

Boil water with sugar and salt. Add green peas and continue to boil for three minutes. Strain the peas and cool down in ice, reserving the syrup. When the peas are cold, add to the syrup and blend, Add 0.1 % of xanthan (for 500g, add 0.5 g xanthan) to a small quantity of mixture and blend. Add to the rest and freeze.

Horseradish cream

Remove the mint leaves from the stem then, with the oil, put in the thermo mix. Blend for 14 minutes at

10 speed to 60C. Keep in the fridge for 24 hours. Strain with a cheesecloth and press for two hours.

Blueberry pickled onion

Peel the onion and cut in half then boil for three minutes and soak in ice and water. Cut the onion base and separate the layers. Boil the rest of the ingredients and add the onion. Keep for one week before use.

Syrup for sugar snap peas

Just mix all together and keep in the fridge.

*Trio of cacao bean,
green tea chilli
macaroon*





Range

Neo Fusion
Black matte sandwich
platter 35x15 cm

Product Number

NFOPSP35BKA

Trio of cacao bean, green tea chilli macaroon

Serves 1



Willi Seime

Pastry Chef

Mövenpick Hotel Jumeirah Beach

Just 23 years old, Chef Seime comes from Berlin, the capital of Germany. from Germany, the capitol Berlin. He began his career with Mövenpick Hotels & Resorts in Germany and had the chance to learn so many things related to pastry and so developed his career as a pastry chef. His biggest inspiration was his previous Executive Pastry Chef in Germany and his primary aim is to put a smile on the guest's face with his sweet ending.

Ingredients

White mousse

45g white chocolate
9g egg yolk
15g whole egg
1 leaf gelatin
90g whipping cream
1 vanilla bean

Milk chocolate mousse

45g milk chocolate
9g egg yolk
15g whole egg
1 leaf gelatin
90g whipping cream
1 vanilla bean

Marquise

40g butter
40g sugar
48g egg yolk
100g dark chocolate
100g whipping cream

Blueberry

pickled onion
10 small onion, or shallots
200ml blueberry juice
110ml apple balsamic vinegar
45g honey
3g thyme
3g bay leaf

Macaroon

13g icing sugar
22g egg white
1g dry yeast
5g green tea powder
25g almond powder
37g icing sugar

Chocolate sponge

90g flour
10g cacao powder
5g baking powder
70g sugar
50g whole egg
75g milk
10g Golden Syrup

Method

White mousse

Put the gelatine into ice water. Melt the chocolate. Put the egg over steam, whip and let cool. Melt the gelatine and put little bit of the whipped egg inside at the same temperature. Mix the remaining gelatine with the egg then fold the egg into the chocolate and finally fold the whipped cream into the mix.

Milk chocolate mousse

Repeat method for White mousse.

Marquise

Melt the butter and sugar then slowly add the egg yolk into the butter mix. Whip the mix so it becomes fluffy then fold the melted chocolate into the mix and finally fold the whipped cream into the mix.

Macaroon

Mix the icing sugar, egg white and dry egg white to make a meringue. Add the tea powder. Mix the almond powder and icing sugar and fold into the meringue. Pipe onto a tray then put it in the oven for five minutes 200C.

Chocolate sponge

Mix all ingredients together and put on a tray then cook at 200C for ten minutes.

Filling for macaroon

Boil the cream with the cut fresh chilli, then add the chocolate.

RAK Porcelain Ranges

Black Matte

P06-07
P10-13
P16-17
P18-21
P24-25
P30-33



Grey Matte

P14-15
P22-23

Brown Matte

P28-29



Lavender

P26-27



Head Office:
PO Box 13700, Dubai, UAE
Tel: +971 4 440 9100
Fax: +971 4 447 2409

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Paul Godfrey
Group Director of Editorial

Editor
Dave Reeder
dave.reeder@cpimediagroup.com
+971 4 440 9163

Deputy Editor
Jonathan Castle
jonathan.castle@cpimediagroup.com
+971 4 440 9167

ADVERTISING
Business Development Director
Elaine McCarrick
elaine.mccarrick@cpimediagroup.com
+971 4 440 9112

DESIGN & PRODUCTION
Graphic Designer John Magno
Production Manager James Tharian

Printed by
Printwell Printing Press

MANAGEMENT
Dominic De Sousa
Chairman

Nadeem Hood
Group CEO

Georgina O'Hara
Publishing Director



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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





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

