



Recommended Recipes

Issue 3 / 2015



| MAKE SURE IT'S RAK |

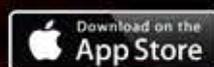


| MAKE SURE IT'S RAK |



RAK PORCELAIN

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Asian combo

06-09



Lamb knuckle with green rice (Bagali polo machicha)

20-21



Beef striploin roulade and mushroom wrap

10-13



Chiko roll with mixed greens and spicy chilli sauce

22-23

Spicy salmon salad

14-15



Tribute to chicken

24-25



Deep fried shiitake mushroom in light sweet and sour sauce

16-17



Pan fried hallwa with Thai mango salsa and kafir potato quenel

26-29

Seared lamb saddle

18-19



Emirati chicken roulade with dates and pistachio

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.

Franciose 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 combo





Range

30cm round plate
Neo Fusion sand

Product Number

NFMRFP30WH

Asian combo

Serves 2



Damnika Herath

Pastry Chef

Radisson Blu Hotel, Dubai Deira Creek

Damnika has 17 years' experience in the hotel industry. He was named Best Pastry Chef 2014 by the association of the Emirates Culinary Guild. He won first place at the Dilmah Real High Tea Challenge in 2014 in the UAE and also came third at this year's competition, held in Sri Lanka. His inspiration is his brother in law, who makes carvings and has a passion for artisan sugar and chocolate work.

Ingredients

Coconut mousse

80g Coconut milk
20g Sugar
3 Egg yolks
200g White chocolate
200g Cream

Fresh pineapple compote

1 medium fresh Sri Lankan pineapple
120g Sugar (or less depending on type of liquid used)
240ml Pineapple or orange juice or water
1 tablespoon Lemon juice
1 Vanilla bean, split
Pinch of salt

Pineapple glaze

50g Pineapple juice
125g Cream
120g Sugar
35g Milk
30g Glucose
5g Cornstarch
3g Gelatine
15g Water
Green colouring

Chocolate tulip

300g Glucose
200g Fondant
200g Milk chocolate

Passion fruit chocolate crunchy

80g Passion fruit purée
100g Sugar
200g Grated coconut
100g Dark chocolate
80g Feuillentine

Coconut foam

250g Coconut purée
3g Soy lecithin
150ml Water

Passion fruit glaze

250g Passion purée
5g Agr agr powder

Raspberry sphere

250g Raspberry purée
200g Water
50g Simple syrup
15g Vegetable gelatine powder

Method

Coconut mousse

Bring the coconut milk to the boil. Cook to 83C with the yolk and sugar. Pour the mixture over the white chocolate. Mix in the blender at 35C and add the whipped cream.

Fresh pineapple compote

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.

Pineapple glaze

Heat the cream, glucose and sugar mix, corn starch and pineapple juice with the milk. Cook together until boiling and add the gelatine colour. Let the mixture cool.

Chocolate tulip

Cook the glucose fondant, add the chocolate and mix. Once the mixture has cooled make it into a powder and sieve. Bake in a tray at 170C until cooked (approximately four minutes).

Passion fruit chocolate crunchy

Heat the sugar and purée together, add the grated coconut and place in

the oven at 150C. Once cooked leave to cool and set aside. Add the dark chocolate and feuillentine to make the crunchy base.

Assembly:

Place the layer of coconut mousse and frozen pineapple compote in two separate semi-dome moulds. Store in the freezer. Once set, remove the moulds and stick the two together to form a single unit. Dip in the yellow pineapple glaze and place on the crunchy chocolate garnish with chocolate tulip.

Coconut foam

Emulsify all ingredients.

Passion fruit glaze

Mix the purée and agr agr powder together. Bring to the boil, set in the chiller and emulsify with a hand blender.

Raspberry sphere

Freeze the purée in a semi sphere mould. Mix the water, syrup and vegetable gelatine powder together and heat until boiling. Remove from the heat let the mixture cool to 85C. Take a thin needle to pick up the spheres and dip them in the gelatine mix. Set in the freezer.

*Beef striploin roulade
and mushroom wrap*





Range

30cm coupe bowl
Neo Fusion sand

Product Number

NFBUBC30WH

Beef striploin roulade and mushroom wrap

Serves 2



Elmer Mancera

Chef de Cuisine

Boulvar restaurant, Radisson Blu Hotel, Dubai Deira Creek

Elmer started his career in Philippines in a seafood restaurant. He moved to Dubai in 1991 and joined Radisson Blu Hotel, Dubai Deira Creek. In 2007 he won a silver and bronze medal in the live cooking category at Emirates Salon Culinaire. He has also participated in the Dilmah Real High Tea Challenge, held in Sri Lanka and won a bronze medal. Elmer is inspired by his father's cooking techniques and attributes his skill in the kitchen to him.

Ingredients

Beef striploin roulade with mushroom wrap

400g Striploin
100g Bresola (thinly sliced)
200g Porcini mushroom
3 Egg yolks
50g Breadcrumbs
50g Shallots

10g Olive oil
Salt & pepper as required

Smoked hanging tender

200g Hanging tender
Salt & pepper as required
30g Cherry woods chips
30g Fresh chopped herbs
1 tsp Dijon mustard

Braised beef blade

200g Beef blade
20g Olive oil
1 Carrots
1 stick Celery
2 Onion
2 Leeks
10g Garlic
1 piece Bay leaf
100g Tomato coulis
200g Veal stock
300ml Chicken stock
Salt & pepper as required

Soft shell crab

2 pieces Soft shell crab
1 litre Fish stock
100g Aromatics
Salt & pepper as required

Coconut and crab mash

180g Boiled potato
70g Coconut milk
100g Crab boiled
Salt & pepper as required
50g Butter

Crab Cake

150g Crab boiled with fish stock

100g Mash potato
50g Breadcrumbs
2 Eggs
30g Flour
Salt & pepper as required

Tomato basil coulis

100g Blanched tomato
1 Shallots
2 cloves Garlic
1 tsp Olive oil
10ml Lemon juice
2 leaves Sweet basil
3g Salt & pepper

Honey glazed pumpkin

100g Pumpkin
50g Honey
Salt & pepper as required
50g Butter
40g Vegetables stock

Baked turnip

2 pieces Turnip
Salt & pepper as required
1 tsp Olive oil

Glazed carrots and asparagus

8 pieces Baby carrots
8 pieces Asparagus
200ml Vegetable stock
50g Butter
Salt & pepper as required

Mushroom foam

100ml Mushroom stock
50ml Milk
Salt & pepper as required
5g Soy lecithin

Method

Beef striploin roulade with mushroom wrap

Cut Striploin into small loins. Lay Bresola in between, join it and wrap tightly with cling film. Use the trimmings to make a mushroom wrap. shallots in olive oil, dry the mushrooms as much as possible, cool it down and blend it with striploin trimmings. Add egg yolks and breadcrumbs along with it. Make a fine mousse and spread it on the striploin with bresola. Cover it with aluminum foil and cook it on slow heat till internal temperature is 62C.

Smoked hanging tender

Season the meat seared on a pan and cook it till medium. Put cherry woods chips in a smoking gun and smoke it for two minutes. Apply Dijon mustard on top and wrap it around with fresh herbs.

Braised beef blade

Season the beef blade and sear it till it becomes brown from all sides. Cut mirepoix of onion, celery, leeks, carrots and garlic. Brown it in a pressure cooker and add rest of the ingredients. Let it cook on high pressure for about 35 minutes. Season the jus.

Soft shell crab

Boil the crab in fish stock and cool it down with ice water.

Coconut and crab mash

Finely chop the crab and make coconut mash potato with boiled potato and coconut milk. Add chopped crab and finish with butter and season it as required.

Crab Cake

Mix boiled crab with fish stock and mix it with coconut mash potato and season it. Make round balls and crumb fry it.

Tomato basil coulis

Sautee the shallots and garlic in olive oil add blanched tomato and let it cook well. Add basil and lemon juice and blend until smooth. Season it.

Honey glazed pumpkin

Cut cubes of pumpkin make glaze of honey, vegetable stock and butter. Season it and cook the pumpkin in it.

Baked turnip

Season the turnip with salt and pepper

and olive oil. Cover it with aluminum foil and cook it for 30 minutes.

Glazed carrots and asparagus

Blanch the baby carrots and asparagus in vegetable stock and glaze it with butter. Season it well.

Mushroom foam

Mix all together, heat it up and make foam with help of hand blender.

Range

29cm coupe plate
Neo Fusion magma

Product Number

NFSPCP29DR



Spicy salmon salad

Serves 1



Naveen Madawa

Demi Chef de Partie
Minato restaurant, Radisson Blu
Hotel, Dubai Deira Creek

Naveen studied professional cookery at Gateway International Hotel School, before working in Browns Beach Hotel, Negambo, as a Trainee Cook for two years. He then moved to Dubai in 2011 and worked at other hotels before joining Radisson Blue Hotel, Dubai Deira Creek this year as Demi Chef de Partie in an authentic Japanese restaurant – Minato. Naveen is inspired by the fresh and simple quality ingredients that characterize Japanese cuisine.

Ingredients

100g Salmon (fresh)
60g Avocado
5g Beetroot (as garnish)
30g Mix salad
25g Japanese mayonnaise
1g Schimitogarashi (or Japanese chilli powder)
2.5ml Japanese chilli oil
Pinch salt
2ml Soy sauce
2.5g Tobiko orange

Method

Clean and fresh salmon cut into small cubes. Mix everything gently together (make sure not to break the salmon) except the mix salad and avocado.

Place the avocado on the plate in the middle in a square shape, top with the mix salad. Then place the salmon mix carefully on top. Place three pieces of small crackers on top of the salmon and sprinkle with deep fried beetroot as garnish.

Range

Deep Plate 29cm
Neo Fusion sand

Product Number

NFGDDP29WH



Deep fried shiitake mushroom in light sweet and sour sauce

Serves 1



Fu De Jun

Chef de Cuisine

The China Club restaurant
Radisson Blu Hotel, Dubai Deira
Creekt

Fu's career began in 1987 in his home country of China. He joined Radisson Blu Hotel, Dubai Deira Creek in 2003 and currently works in The China Club restaurant, preparing traditional and modern Chinese dishes. His inspiration is his sister, who used to cook for him every day.

Ingredients

75g Shiitake mushroom (dry)
25g Potato starch
2g Salt
10ml Chinese black vinegar
15g Sugar
350ml (use 10ml) Cooking oil
1ml Sesame oil
3g Ginger shredded
3g Pepper red shredded
1ml Dark soy sauce

Method

Steam mushroom for four hours.
Clean and shred. Add salt and potato starch. Add oil to a wok and heat to 180C. Fry the mushroom until crispy and remove. Add a little oil to the wok with the sugar and soy sauce. Once boiling add the mushroom. On a high heat add the Chinese black vinegar and sesame oil. When the mushrooms are shining set aside and plate up with shredded ginger and red pepper as garnish.

Range

29cm coupe bowl
Neo Fusion sand

Product Number

NFBUBC30WH



Seared lamb saddle

Serves 1



Diyan De Silva

Executive Sous Chef
Radisson Blu Hotel, Dubai Deira
Creek

Chef Diyan is qualified from Ceylon Hotel School and holds four diplomas in F&B and hospitality. His career started in 1992 in the school itself, after which he joined Hotel Galadari Meridian in Sri Lanka as a Commis Chef. In 1996 he moved to Dubai, joined the Radisson Blu Hotel, Dubai Deira Creek and quickly rose to become Executive Sous Chef. His greatest inspiration is his mother, who ran a small catering business from her kitchen. She taught him numerous cooking and chefing techniques, which he now uses on a daily basis.

Ingredients

Sousvide lamb saddle

200g Lamb saddle
Salt/pepper as per taste
2 sprig Thyme
1 tsp Butter

Braised Veal Blade

150g Lamb shoulder (or cheeks)
1/2 tsp Mirepoix
500ml Lamb jus

Sweetbread Ragout

50g Lamb sweetbread
100ml Cream
1 Shallots
1 sprig Tarragon
Salt/pepper to taste

Green peas puree

100g Cauliflower
150g Onion
400ml Butter
500ml Chicken stock

Method

Sousvide lamb saddle

Season the lamb saddle and vacuum pack it. Cook it in a water bath at 54C. Once it is cooked, sear it on a pan.

Braised Veal Blade

Sear shoulder/cheeks until brown. Mirepoix add jus and lamb to small pressure cooker at high pressure for 30 minutes.

Sweetbread Ragout

Sauté shallots and cook sweet bread along with it. Add cream and reduce. Season and finish with tarragon.

Seasoned Vegetables

8 pcs Carrots
8 pcs Asparagus
100ml Chicken stock
100g Butter
Flavoring to taste
Salt/pepper to taste

Brie Cheese Croquettes

10 ounces Brie cheese (rind removed)
1 ½ ounces Butter
6tbsp Flour
10 ounces Milk
¼ tsp White pepper
¼ tsp Cayenne pepper
1 Egg yolk
1 beaten Egg
2 ounces Dry breadcrumbs
Vegetable oil

Roast Potato

1 Potato
2 sprig Thyme
Salt/pepper to taste
1 tsp Oil

Green peas puree

Sauté onion and peas in butter, add chicken stock and cook until tender. Blend it into a smooth puree.

Seasoned Vegetables

Make emulsion and cook vegetables in emulsion.

Brie Cheese Croquettes

Mix everything with the cheese and coat it with bread crumbs. Fry it in vegetables oil.

Roast Potato

Cut potato into desired shape, season and bake it.

Range

26cm Extra deep
round plate
Neo Fusion sand

Product Number

NFCLXD26WH



Lamb knuckle with green rice (bagali polo machicha)

Serves 1



Heider Shirazi

Sous Chef

Shabestan, Restaurant in Radisson Blu Hotel, Dubai Deira Creek

Heider started his career in Emperial Hotel, Iran, as a cook. He later moved to the Hilton in Iran as a senior cook for 10 years. In 1992 he joined Radisson Blu Hotel, Dubai Deira Creek as a Sous Chef in the Persian Restaurant, Shabestan.

Ingredients

1 tbsp Tomato paste
100g Onion (whole)
50g Garlic whole
50g Celery
100g Whole tomato
Salt to taste
Pepper to taste
(300g – 400g) Lamb knuckle 1 piece
1 tsp Turmeric powder

Bagali polo

150g Basmati rice
50g Broad beans
25g Dill
1 tsp Turmeric powder
100g Salt
100ml Oil (corn)
50ml Butter

Method

Method (lamb knuckle)

Wash the lamb knuckle. Put the thick bottom of the knuckle in the pan and add hot water to cover the lamb knuckle. Boil once to blanch it. Skim and scum out. Add all washed vegetables and the rest of the ingredients to the lamb knuckle. Allow to boil and then simmer for two hours until cooked. Correct the seasoning.

Method (bagali polo)

First wash the rice twice, soak it in salt water (50g salt and 150g rice) and cover. Allow it to soak for two hours. In a pot of boiling water

add the remaining 50g salt and the strained rice. Add dill/turmeric powder. Allow the rice to cook 80%. Add the broad beans and allow to cook for five minutes. Drain the water. Cooking tip: If the rice is too salty, rinse with hot water to remove excess salt.

Take a pot and add a little water and oil. Cover the bottom with a layer of aluminum foil, then add the rice, 50ml of corn oil, butter and cover with aluminum foil. Cook in the oven at 180C for one hour. On a plate arrange a bed of rice for the lamb knuckle and serve.

Range
Dinner plate 2 basins
Neo Fusion ember

Product Number
NFBFP32BR



Chiko roll with mixed greens and spicy chilli sauce

Serves 2



Amila Rupasinghe

Senior chef de partie
The Pub

Amila started his career in his hometown Sri Lanka, after completing an advanced international cooking course from 1995 to 1998. After receiving his diploma he joined Browns Beach Hotel. Within a year Amila progressed and moved to Galadari Hotel Colombo. He joined Radisson Blu Hotel, Dubai Deira Creek in Dubai in 2002. Amila held the position of Commis 2 before progressing to Senior Chef De Partie. His greatest inspiration is his mother, who taught him traditional Sri Lankan recipes to ignite his passion for cooking and help develop his career.

Ingredients

Chiko roll

100g Lamb (fine strips)
80g Carrots - julienned
60g Cabbage - julienned
40g Celery - julienned
70g Spring onions - julienned
3 tbs Fresh ginger - grated
20g Cooked barley
1 tbs Grated lemon zest
3 tbs Light soya sauce
2 tbs Oyster sauce
1 tbs Five spices powder
2 Whole egg
100g Flour
120g Bread crumbs
4 tbs Sunflower oil
3 Large spring roll wrappers
Cooking oil for frying
Salt and pepper to taste

Method

Chiko roll

Heat the pan with oil, stir fry shredded lamb, season with soya sauce and five spices powder and set aside to cool. Heat a pan and add a little oil, all the vegetables, barley, lemon zest, soya sauce, oyster sauce and combine with the lamb. Season with salt and pepper to taste.

Take a spring roll sheet and place the lamb mixture and roll. Coat roll with flour then dip in egg wash and coat with bread crumbs. Deep fry the ready roll in 200C temperature

Chilli sauce

10g Onion - chopped
10g Garlic - chopped
10g Ginger - chopped
10g Sambal olek
20g Tomato ketchup
10g Chilli sauce
1 piece Lemongrass
20ml Oil
Salt and pepper to taste

Mix salad

100g Mixed salad leaves
1 tbs Olive oil
1 tbs Balsamic vinegar
Salt and pepper to taste

until golden brown, remove from oil, drain on a kitchen towel.

Chilli sauce

Heat the pan, sauté onion, garlic, and ginger with lemon grass and add tomato ketchup, chilli sauce and sambal olek. Mix gently, simmer and season with salt and pepper to taste.

Mix salad

Dress the mixed lettuce with olive oil, balsamic vinegar and season to taste. Fry half a spring roll wrapper to make a basket.

Range

Square flat plate
Neo Fusion volcano

Product Number

NFMZSP32GY



Tribute to chicken

Serves 2



David Amirtharaj

Banquet Chef

Radisson Blu Hotel, Dubai Deira Creek

David started his career in 2004 in India as an Apprentice Chef. Now Demi Chef De Partie and Banquet Chef, his greatest inspiration is Uwe Micheel, Director of Kitchens for Radisson Blu Hotel, Dubai Deira Creek. He credits Chef Uwe with teaching him professional chefing skills. David's specialty is Indian cuisine and continental food. In the world of culinary achievement, he proudly holds eight gold medals, six silver medals and twelve bronze medals.

Ingredients

250g Chicken thigh	10g Grated coconut
90g Chicken drumstick	80g Cauliflower
80g Minced chicken thigh	20g Onion
20g Dry mango	100g Tomatoes
10g Cashew nuts	10g Ginger
1 Egg yolk	250g Yam
3g Coriander powder	40g Pumpkin
3g Chilli powder	40g Red bell pepper
5ml Mustard oil	10g Salt
100g Watermelon	8g Pepper
10g Curry leaves	

Method

Chicken Roulade

Mince the chicken thigh. Add the egg yolk, chopped dry mango, cashew nuts, salt and pepper. Stuff the mixture inside the deboned chicken thigh and tie it with a thread. Pan fry the chicken and cook it in oven at 160C for 10 minutes.

Chicken Lollipop

Make a tandoori marination from the yoghurt, mustard oil, salt and pepper, coriander powder and chilli powder. Then marinate the chicken lollipop and cook it in the oven at 160C for 10 minutes.

Curry leaves infused chicken sausage

Chop the curry leaves and add it to the minced chicken, egg yolk, salt and pepper. Make a roulade, cook it in the oven at 160C for 10 minutes. Cut the watermelon into cubes. Make a hole inside each cube and

insert the pan seared curry leaves with the chicken sausage mix.

Coconut & cauliflower puree

Melt the butter, add the grated coconut, chopped onion and cauliflowers. Sautee it well until it starts changing texture, then add milk. Cook until tender and blend it into a fine puree.

Ginger flavoured yam, glazed pumpkin and bell pepper Makhan

Cut the yam into small cubes, boil and keep set aside. Melt the butter and add the onions, ginger cooked yam, spring onion, salt and pepper. Sautee the pumpkin with butter and honey. Glaze it and cook it until tender.

Melt the butter and add red pepper, cashew nuts, chilli powder, coriander powder and tomatoes. Blend and strain. Finish it to good sauce consistency.

*Pan fried hallwa with Thai
mango salsa and kafir
potato quenel*





Range

Oval plate 30cm
Giro

Product Number

GIOP30

Pan fried hallwa with Thai mango salsa and kafir potato quenel

Serves 1



Sombon Phongsri

Chef de Cuisine

Fish market restaurant in Radisson Blu Hotel, Dubai Deira Creek

Chef Sombon has started his career in Holiday Inn Hotel, Thailand as a Commis Chef in 1981. He then moved to InterContinental Hotel in Muscat, Oman, where he worked until 1989. He first started cooking as a child. His family owned a small restaurant and he loved to help out in the kitchen. He likes to use fresh ingredients for his dishes as he finds it makes a real difference to the taste.

Ingredients

Pan fried hallwa with Thai mango salsa

150g Hallwa
10g Corn Oil
Salt and pepper as required

20g Roast almond flakes
20g Fried with onion
20g Roast lemongrass
10g Oil
Salt and pepper as required

Thai mango salsa

50g Mango
20g Tomato
10g Coriander
10g Sugar
10g Lemongrass
10g Galangal
20g Tomato
10g Lemon Juice
10g Salt and pepper

Buttered vegetables

5 pcs Baby corn
5 pcs Asparagus
5 pcs Carrot
20g Butter
Salt and pepper as required

Oyster sauce

150ml Oyster sauce
300ml Vegetable stock
20g Sugar
Salt Pepper As required
2 tbsps Soya sauce

Kafir potato quenel

150g Potato
200ml Milk
50ml Fresh Cream
50g Butter
20g Kafir Leaves
Salt and pepper as required

Hot coconut foam

50g Coconut milk powder
150 ml Vegetable stock
2 pcs Bay leaves
Salt As required

Poached peach fish with lemongrass crust

150g Peach fish
300ml Fish stock

Method

Pan fired hallwa

Season the hallwa with salt and pepper. Take one non-stick pan and add oil and make it very hot. Put the fish into the pan skin side down. When it gets nice and brown, flip it over to cook the other side. Bring the heat down and add a lid to the pan to slow cook the fish. At a nice medium heat this should take approximately seven to eight minutes.

Mango salsa

Cut the mango into small cubes. Add the sugar, galangal, tomato ketchup and lemon juice. Finally add salt and pepper as per your taste.

Kafir potato quenel

Cut and boil the potato until it's easy to mash. Set aside and boil the milk separately. Mash the potato until it forms a paste. Mix the potato, milk,

butter and cream together. Heat a pan with little oil. Add the chopped kafir leaves and cook for a few minutes on a low flame until the kafir juice comes out. Mix the kafir into the mashed potato and add salt and pepper as per your taste. Before plating the potato, use two spoons to make a quenel.

Poached peach fish

Cut the fish into cylinder shapes, season with a little salt and pepper and use cling film to lightly seal into something like a roulade. Heat the fish stock between 70C to 85C. Put the roulade in the stock for 7 to 8 minutes; control the heat of the stock. When it is medium cooked, remove it from the stock and set aside to rest.

Lemongrass crust

Roast the almond flakes and lemongrass in a salamander. Fry the white onion until golden brown and set aside to dry

under a hot area. Combine altogether to form a crust and season it. Finally remove the poached fish from the cling film, roll it in the crust and cut into shape.

Buttered vegetable

Blanch the vegetables in vegetable stock. Glaze with butter in a hot pan and season.

*Emirati chicken roulade with
dates and pistachio*





Range

Coupe bowl 30cm
Neo Fusion stone

Product Number

NFBUBC30

Emirati chicken roulade with dates and pistachio

Serves 4



Uwe Micheel

Director of Kitchens
Radisson Blu Hotel, Dubai Deira
Creek

Hailing from Germany, Chef Uwe has had a long and illustrious career. Since 1993 he has been working in Dubai as Director of Kitchens at the Radisson Blu Hotel, Dubai Deira Creek. He has been President of Emirates Culinary Guild since 1999. After more than 30 years of cooking experience, he still hasn't selected a favourite dish: he cooks depending on his mood. That said, Chef Uwe is always ready for a good German sausage or packet of Haribos any time of the day or night!

Ingredients

Chicken roulade

4 pcs Chicken thigh
50g Dates
50g Pistachio
150g Chicken mince
Salt/pepper to taste
1 Egg yolk
30g Breadcrumbs
15g Mustard

Smoked eggplant puree

1 big Eggplant
50g Olive oil
10g Tahina paste
Salt/pepper to taste
20g Cooking cream

Crispy chicken crackling

1 whole Chicken skin
Salt/pepper to taste

Freekeh risotto

150g Freekeh
30g Shallots (chopped)
10g Garlic (chopped)
10g Ginger (chopped)

50g Tomato (chopped)
1 dry lemon
20g Laban
15g Bezar
20g Coriander (fresh)
30g Olive oil
200ml White chicken stock
Salt/pepper to taste
10g Butter
2 sprig Thyme
Salt/pepper to taste
1 tsp Oil

Roasted bell pepper

Three colour bell peppers (one of each colour)
Salt/pepper to taste
20g Olive oil

Method

Chicken roulade

Debone the chicken thigh and make it flat. Make a mixture of chicken mince, dates, pistachio, breadcrumbs, egg yolk, mustard and season it to taste. Season the chicken thigh and roll it with the chicken mince mixture. Tie the roulade with a butcher's thread and sear it on a hot plate. Cook it in the oven until the internal temperature is above 78C.

Smoked eggplant puree

Wash the eggplant and roast it over a charcoal grill till it's cooked through. Remove burnt peels and reserve the flesh. Put it in a thermomixer, add rest of the ingredients and blend until it's a silky smooth puree and season it.

Crispy chicken crackling

Trim the chicken skin of excess fat and season it. Put the skin between two silicon mats with some weight on top and roast it oven at 130C for 80 minutes. Allow it to rest and put it in airtight container. Reserve for service.

Freekeh risotto

Soak the freekeh overnight, drain the water and wash it twice. Sautee the shallots in olive oil and cook the onion until it becomes translucent. Add the garlic and ginger. Cook until golden brown, add chopped tomato and dry lemon. Cook till the tomato becomes mushy and starts to break down. Add the freekeh and bezar. Cook the chicken stock on a low heat for 30 minutes and season. Finish with laban, butter and coriander. Cover it for five minutes with aluminium foil for the flavour to infuse.

Roasted bell pepper

Cut the bell pepper into cubes and season. Roast it in an oven till cooked.

The RAK Porcelain Ranges



**Neo Fusion
Grey (Stone)**

P30-33



**Neo Fusion
(Ember)**

P22-23



**Neo Fusion
(Magma)**

P14-15

**Neo Fusion
White (Sand)**

P06-09
P18-19



**Neo Fusion
Black (Volcano)**

P24-25



Giro

P26-29



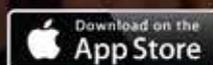


| MAKE SURE IT'S RAK |



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