



# *Recommended Recipes*

Issue 4 / 2015



| MAKE SURE IT'S RAK |



| MAKE SURE IT'S RAK |



RAK PORCELAIN

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**Renu Oommen**  
Chief Marketing Officer

## The RAK Porcelain story

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

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

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

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

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





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

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

and inclinations showcasing the design's dexterity and originality.

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

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



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*Seared sea scallops with green pea puree, sautéed green peas, aerated pea velouté, homemade sun dried tomato and air dried bresaola.*







**Range**

Coupe bowl  
Neo Fusion

**Product Number**

NFBUBC30GY

# Seared sea scallops with green pea puree, sautéed green peas, aerated pea velouté, homemade sun dried tomato and air dried bresaola

*Serves 4*



**Rahil Rathod**

Demi chef de partie, Radisson Blu Hotel, Dubai Deira Creek

Rahil studied at Edinburgh Napier University, Scotland and completed a BA degree in Hospitality Management. After graduating, he began working as a trainee chef at Park Plaza Hotel, Jodhpur, India. In 2011, chef Rahil moved to Dubai and worked at an outlet in Dubai Mall before progressing on to Radisson Blu Hotel Dubai Deira Creek a year later and has won several awards and medals for his work to date.

## **Ingredients**

12 sea scallops (fresh)  
500ml vegetable stock  
6 cherry tomatoes  
1 shallot  
100g butter  
200g green peas (fresh)  
8 slices bresaola (thinly sliced)  
100ml shellfish stock  
100ml cream  
5g soy lecithin  
1 lime, juiced  
10ml olive oil  
10g sugar  
salt and pepper, to taste



## ***Method***

Clean the scallops, remove from the shell and pat dry with kitchen towel. Store in chiller. Boil vegetable stock and leave to the side. Blanch the tomatoes to remove the skin, cut it in half and season with salt, pepper and sugar.

Spread these on a silicon mat and place in the oven for 2 hours at 70C. Chop the shallot and sauté it in butter, add green peas, vegetable stock and cook until the peas are tender. Season this then blend it until it is a fine puree. Put the bresaola slices in a dehydrator

for 7 hours at 50C. Reduce the shellfish stock and cream together before adding two spoons of green pea puree and seasoning with salt and pepper. Add soy lecithin and blend this with a hand blender to form air bubbles.

Season the scallops and sear them in a smoking hot pan until they have caramelised nicely, regularly basting them with butter and lime juice as they cook. Arrange as desired, drizzle with olive oil and serve.

*White and dark chocolate  
layered cake with  
pistachio and passion fruit  
chocolate ganache*







**Range**

Round flat plate  
Neo Fusion

**Product Number**

NFSPCP29DR

# White and dark chocolate layered cake with pistachio and passion fruit chocolate ganache

Serves 2



**Janaka Dias**

Assistant pastry chef, Radisson Blu Hotel, Dubai Deira Creek

Following training in Sri Lanka at Asian Langka Hotel's International Pastry and Bakery course, chef Janaka went on to begin work as a Commi chef in at Taj Exotica Hotel in Sri Lanka. He moved to Dubai in 2003 and proceeded to work with the Grand Hyatt Hotel, Dubai World Trade Centre, Millenium Airport Hotel, Le Meridien Hotel Dubai, Sheraton Dubai Mall of The Emirates and now, the Radisson Blu Dubai Deira Creek. Chef Janaka has won several medals from the Salon Culinaire.

## Ingredients

### Chocolate cake

4 egg yolks  
112g sugar  
102g egg white  
36g cocoa powder

### Dark chocolate mousse

225g egg yolk  
110g sugar  
75ml cream  
50ml milk  
400g chocolate  
700g whipped cream

### White chocolate mousse

225g egg yolk  
110g sugar  
75ml cream  
50ml milk  
400g white chocolate  
700g whipped cream

### Passionfruit curd

500g passionfruit puree  
450g sugar  
10 eggs  
25g flour  
300g butter

### Pistachio cream

500ml milk  
50g sugar  
6 egg yolks  
250g pistachio paste  
250g whipped cream  
5 pieces gelatine

### Spicy chocolate ganache

250g dark chocolate, chopped  
250g cream  
chilli powder, to taste  
25g butter

### Raspberry soil

20g raspberry powder  
30g maltococ sosa powder  
5g cocoa powder



## ***Method***

### **Chocolate cake**

Beat egg yolks and sugar until fluffy, then beat egg whites before adding to the cocoa powder. Bake for 12 minutes at 200C.

### **Dark chocolate mousse**

Mix the egg yolk with sugar, cream and milk and cook at 83C. Whip until cold with a stand mixer. Then melt the chocolate and gradually mix this with the whipped cream when it has cooled. Blend both mixtures together.

### **White chocolate mousse**

Mix the egg yolk with sugar, cream and milk and cook at 83C. Whip until cold with a stand mixer. Then melt the chocolate and gradually mix this with the whipped cream when it has cooled. Blend both mixtures together.

### **Passionfruit curd**

Boil the passionfruit puree. Mix all of the ingredients and the puree together and cook at 83C.

### **Pistachio cream**

Boil milk, then mix sugar and egg yolks and add into milk mixture to cook at 83C. Add pistachio paste, whipped cream and gelatine.

### **Spicy chocolate ganache**

Boil the cream and chilli. Pour this over the chopped chocolate and mix until it has melted. Add butter.

### **Raspberry soil**

Mix all ingredients in a bowl ready for use.

*Chocolaty hazelnut cake  
with lemon custard and  
fresh raspberry*







**Range**

Round Plate Neo  
Fussion Sand

**Product Number**

NFMRFP30WH

# Chocolaty hazelnut cake with lemon custard and fresh raspberry

Serves 4



**Ajantha Gamage**

Chef de partie

Radisson Blu Hotel, Dubai Deira Creek

Ajantha went to catering school in Sri Lanka and started as commis chef at Topas Kandy, Sri Lanka. To gain experience overseas, he initially moved to Intercontinental Hotel Dubai before joining Radisson Blu Hotel, Dubai Deira Creek. From childhood, chef Ajantha has had a passion to become a pastry chef, but his greatest inspiration is chef Uwe Micheel, Director of Kitchens in Radisson Blu Hotel, Dubai Deira Creek.

## Ingredients

### Hazelnut chocolate Dacquoise

290g egg whites  
250g sugar  
3g salt  
220g Valrhona dark chocolate  
110g almond powder  
150g hazelnut powder  
200g hazelnuts (half roast)

### Chocolate mousse

225g egg yolk  
110g sugar  
50ml milk  
125ml whipping cream  
400g Illanka Valrhona  
700g extra whipped cream

### Lemon custard

500ml lemon juice  
175g sugar  
4 egg yolks  
45g flour  
50g butter

### Chocolate glaze

150g sugar  
125ml cold water  
100g gelatine  
120g glucose syrup  
17pcs condensed milk  
150g milk chocolate

### Praline cream

20g sugar  
3g X58 pectin  
310ml milk  
115g hazelnut paste  
10g cocoa butter

### Chocolate crunchy

300g Manjari Valrhona chocolate  
100g cocoa nibs  
90g Satapata crisp  
180g feuilletine  
120g hazelnuts



## Method

### Hazelnut chocolate Dacquoise

Whip egg whites, sugar and salt together. In a separate bowl mix chocolate, almond and hazelnut powder before blending this with the egg white mixture. Spread on a mould and cover with broken pieces of hazelnut. Bake at 160C for 18 minutes.

### Chocolate mousse

Mix the egg yolk with sugar before adding cream and milk. Cook at 85C then cool by whipping this in a mixing bowl. Melt the chocolate and add half of the cream, then mix this with the extra whipped cream and combine all prepared ingredients together.

### Lemon custard

Boil the lemon juice. Mix the sugar, flour and yolk together before adding this to the lemon juice and cooking at 83C. Add butter at the end and mix.

### Chocolate glaze

Soak the gelatine leaves in the cold water. Make a syrup with sugar and water and add the glucose syrup to this. Melt the chocolate. Blend the mixture with the gelatine and remaining ingredients and heat. Use at 30-31C.

### Praline cream

Mix the sugar with pectin. Heat the milk and add it to the sugar and pectin

mixture, then whisk together. Boil for two to five minutes and pour a little bit of the mixture onto the hazelnut paste. Add the cocoa butter and use a rubber spatula to mix vigorously to create an emulsion. Gradually add the milk mixture and take care to preserve the glossiness and texture. Use at 30-35C.

### Chocolate crunchy

Melt the chocolate, add the rest of the ingredients to a big bowl and mix. Set this on parchment paper and keep in the freezer to set. Cut and insert it into the cake.

**Range**

Oval plate Giro

**Product Number**

GIOP30





# Ma wagyu beef teriyaki

Serves 2



**Lakmal Viraj Wickramathunga**  
**Palliyagurude**

Commis chef  
Radisson Blu Hotel, Dubai Deira  
Creek

Chef Lakmal joined Radisson Blu Hotel, Dubai Deira Creek last year as the commis chef and works in Minato Japanese kitchen as a Teppanyaki chef. He began his career by studying hospitality in Taj Samudra Hotel, Colombo under the National Austerity Board in Sri Lanka and later joined the Jet Wing Group where he worked in the Pavillion Hotel and Resort in Negambo before moving to Dubai.

## Ingredients

100g ma wagyu beef striploin  
40g Japanese potato salad  
10g asparagus  
10g carrot, diced  
20g shitake mushroom, diced  
10ml wasabi horensa puree  
30ml teriyaki sauce  
Salt and black pepper, to taste  
Fried beetroot strip and micro crest, for garnish

## Method

Use 70g of the striploin to make as a round roulade and the other 30g cut as into a strip. Marinate both with salt and pepper and pan fry until it is cooked to medium. Boil the diced carrot and asparagus, sprinkling with a little salt. Use a mould to make the Japanese potato salad into a tower shape and place it on the plate garnishing it with the fried beetroot strips. Pan fry the diced shitake mushrooms and the beef with teriyaki sauce. In the centre of the plate, add wasabi horensa as it is then cut the beef roulade into three pieces and arrange beef on the plate. To finish, add the carrot, asparagus and micro crest on the plate and serve hot.

*Braised lamb shank served  
with mashed potato  
quenelle, mint carrot purée,  
steamed broccoli and  
asparagus with lamb jus*







**Range**

Square flat plate

**Product Number**

NFMZSP32BK



# Braised lamb shank served with mashed potato quenelle, mint carrot purée, steamed broccoli and asparagus with lamb jus

Serves 2



## Amila Rupasinghe

Senior chef de partie

The Pub, Radisson Blu Hotel, Dubai Deira Creek

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 his current position. His greatest inspiration is his mother, who taught him traditional Sri Lankan recipes to ignite his passion for cooking and helped to develop his career.

## Ingredients

### Braised lamb shank

2 lamb shanks  
100g fresh rosemary  
100ml cooking oil  
50g carrots, sliced  
50g onions, sliced  
40g celery, sliced  
20g tomato paste  
Bouquet garni  
800ml lamb jus  
salt and black pepper, to taste

### Carrot purée

20g onions, chopped  
300g fresh carrots  
10g garlic, chopped  
30g butter  
100ml milk  
100ml vegetable stock  
salt and black pepper, to taste

### Asparagus and broccoli

40g fresh asparagus  
40g fresh broccoli  
salt and black pepper, to taste

### Mashed potato quenelle

200g potatoes, peeled and cut  
1g nutmeg powder  
100ml fresh cream  
80g butter  
salt and black pepper, to taste

## ***Method***

### **Braised lamb shank**

Preheat a thick pan. Season the lamb shank with salt, pepper, fresh rosemary and seal quickly on all sides with hot oil. In a small braising pan, place the lamb with all of the vegetables, tomato paste, Bouquet garni and add lamb jus until the lamb shank is covered. Then cover with the lid and cook in the oven at 150C (or higher) for two hours. Strain the same jus with a fine strainer and season with salt and pepper.

### **Carrot purée**

Heat the pan and sauté the onion, carrot and garlic in butter. Add milk and vegetable stock and bring to the boil. Once cooked, blend with mint leaves until it is a smooth puree and season.

### **Asparagus and broccoli**

Cut the vegetables and blanch with salted water until cooked. Drain and sprinkle with seasoning.

### **Mashed potato quenelle**

Boil the potato in salted water until fully cooked and strain. Then add it to the food processor with all of the remaining ingredients until the potato is mashed.

**Range**

Coupe Bowl  
Nano Sand

**Product Number**

NFBUBC30WH





# Braised beef brisket with winter vegetables, mashed potato, parmesan and chives

Serves 1



**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 Radisson Blu Hotel, Dubai Deira Creek. He has also been the 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

750g beef brisket  
3tbsp beef drippings  
2 carrots, peeled  
1 swede, peeled  
2 onions, peeled  
1 garlic  
1 leek  
1tsp tomato paste  
450ml beef stock  
1 sprig of thyme

2 potatoes  
100g butter  
1tbsp parmesan, grated  
1tsp chive, chopped  
6 baby carrots  
6 Brussel sprouts  
6 asparagus  
150ml vegetable stock  
salt and freshly ground black pepper

## Method

Season beef brisket with salt and black pepper. Melt beef dripping's in a cast iron pan and sear the brisket until it is golden brown. Once it has browned, remove from the pan and put it in a tray along with caramelized cubes of carrots, swede, onion, garlic and leeks. Add tomato paste and cook. Put beef stock in a pan and deglaze pan. In a casserole dish put everything already prepared together – vegetables, meat, beef

stock and thyme. Cover casserole with aluminium foil and cook in oven for 3 hours at 150C. Boil potato, mash it and whip it with cream before folding in butter and adding parmesan cheese and chives. Season to taste. Make an emulsion of vegetable stock and butter, then cook all vegetables in it. Once brisket is cooked allow to rest in stock for 30 minutes. Strain sauce and finish it with a knob of butter.

*Steamed boori fish roulade  
stuffed with zucchini and  
carrot, kafiya potato quenelle,  
pan fried hallwa with plum  
sauce and steamed broccoli  
with creamy lemon butter  
sauce*







**Range**

Rectangular flat plate  
Neo Fusion

**Product Number**

NFCLRP33BR



# Steamed boori fish roulade stuffed with zucchini and carrot, kafiya potato quenelle, pan fried hallwa with plum sauce and steamed broccoli with creamy lemon butter sauce

Serves 1



**Sombon Phongsri**

Chef de cuisine

Fish market restaurant, Radisson Blu Hotel, Dubai Deira Creek

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

## Ingredients

### Pan-fried Hallwa with plum sauce

150g Hallwa fish  
10g corn oil  
salt and pepper, to taste

### Plum sauce

150ml oyster sauce  
300ml vegetable stock  
20g sugar  
2 tbsp soya sauce  
30g prunes, pickled  
30g garlic, pickled  
20g shitake mushrooms

### Steamed roulade fish stuffed with carrot and zucchini

150g Boori fish  
3g carrot julienne  
3g zucchini julienne  
salt and black pepper, to taste

### Kafiya potato quenelle

150g potato  
200ml milk  
50ml fresh cream  
50g butter  
20g Kafiya leaves  
salt and pepper, to taste

### Steamed broccoli and creamy lemon butter sauce

80g broccoli  
200ml cream  
50g butter  
20g lemon juice  
salt and black pepper, to taste

## Method

### **Pan-fried hallwa with plum sauce**

Season the hallwa with salt and pepper. Take one non-stick pan and add oil, place over a high heat. Put the fish into the pan skin-side down and when it gets nice and brown, flip it to cook the other side.

### **Plum sauce**

Heat a pan and add the stock and oyster sauce, let this boil and simmer. Reduce in half, then add the sugar and soya sauce. In a separate pan, sweat and combine the pickled prunes, pickled garlic and shitake mushroom then add this to the sauce. Mix well and simmer for 10 minutes.

### **Steamed roulade fish stuffed with carrot and zucchini**

Take the fish fillet and season it with salt and pepper, then bind with carrot and zucchini. Roll with cling film and steam until done.

### **Kafiya potato quenelle**

Cut potato into small cubes and boil them in milk until they are soft enough to mash. Take the potato and mash it until it can pass through a sieve. Add butter, cream and kafiya leaves, season well.

### **Steamed broccoli and creamy lemon butter sauce**

Steam the broccoli. In a separate pan, heat the cream and add butter. Mix well. Add lemon juice, salt and pepper and simmer for 10 minutes.

*Grilled sturgeon with tomato  
rice, cheese croquette,  
poached shrimps and  
cauliflower purée*







**Range**

Neo Fusion

**Product Number**

NFNAOP30DRA

# Grilled sturgeon with tomato rice, cheese croquette, poached shrimps and cauliflower purée

Serves 1



**Elmer Mancera**

Chef de cuisine

Boulvar restaurant, Radisson Blu

Hotel, Dubai Deira Creek

Elmer started his career in the 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

### Tomato rice

3 tomatoes, finely chopped  
1 onion, finely chopped  
1 green chilli, chopped  
1½ tsp ginger garlic paste  
½ tsp mint leaves, chopped  
¼ cup coriander, chopped  
1 cup basmati rice, soaked  
2 tbsp oil  
½ tsp mustard seeds  
4-5 fenugreek seeds  
½-inch cinnamon stick  
2 green cardamoms  
2-3 cloves  
6-7 curry leaves  
¼ tsp turmeric powder  
½ tsp red chilli powder  
½ tsp crushed black pepper  
½ tsp coriander powder  
1 tsp cumin powder  
1¾ cups water  
salt, to taste

### Grilled sturgeon

½ pound Sturgeon fillets  
2-3 tbsp extra virgin olive oil  
salt and black pepper, to taste

### Cheese croquettes

2 large eggs  
3 cups cooked potatoes  
2 tbsp parmesan cheese  
2 tbsp unsalted butter  
3 tsp chives  
2 tsp parsley  
cayenne powder, a pinch  
salt and black pepper, to taste  
3 ounces gorgonzola  
½ cup bread crumbs  
vegetable oil

### Butter poached shrimps

2 tbsp water  
2 sticks butter cut into 12 chunks  
1 pound shrimps, peeled and deveined

### Cauliflower purée

250g cauliflower  
3 tbsp butter  
Salt and black pepper, to taste

### Seasoned vegetables

30g pumpkin  
30g asparagus

## Method

### Tomato rice

Chop the tomatoes, onions and green chilies finely. Peel and crush the ginger and garlic in a pestle and mortar. Chop the mint and coriander leaves. Keep aside all the spices required for the rice. In a pan heat oil. Add mustard seeds and crackle them then add fenugreek seeds and just lightly sauté them for a couple of seconds. Add finely chopped onion, cinnamon, green cardamoms and cloves. Stir and sauté until the onions turn translucent. Add ginger garlic paste, chopped green chili and curry leaves. Stir and sauté until the raw aroma of ginger-garlic goes away. Now add the tablespoon of chopped mint leaves and chopped coriander. Add the finely chopped tomatoes, turmeric powder, red chili powder, crushed black pepper, coriander powder and cumin powder. Stir well and sauté the tomatoes. Once tomatoes soften and become pulpy, add the soaked rice. Stir the rice with the tomato mixture and add water. Season with salt as per taste. Cook for about 10-11 minutes to get a softer rice and gently fluff it.

### Grilled sturgeon

Lightly coat fish with vegetable oil, season and place on grilling surface. Do not move or disturb once on grill and leave for 3-4 minutes per side. Remove from the heat, cover and let rest.

### Cheese croquettes

Whisk 1 egg in a medium bowl. Press the potatoes through a ricer into the bowl. Add the parmesan, butter, chives, parsley, cayenne, salt, and black pepper. Mix gently until evenly combined. Form the potato mixture into ovals a bit smaller than the size of an egg, then flatten slightly. Press a cube of gorgonzola into the centre of the oval and pack the potato mixture around the cheese until it forms a smooth, egg-shaped ball. Continue until all of the potato mixture is used up. Beat the other egg in a shallow plate. Put the breadcrumbs in another shallow dish. Roll a croquette in the egg until coated, then in the breadcrumbs, and place it on a clean plate. Repeat with the remaining croquettes. Refrigerate for at least an hour and then fry until golden brown.

### Butter poached shrimps

Heat the water in a medium saucepan and bring to a simmer. Add a chunk of butter and whisk it continuously as the butter melts. Once the butter has begun to melt and emulsify into the water add three more chunks and continue to whisk. Gradually add the remaining butter chunks, constantly whisking, stirring the pan. When all the butter is incorporated, add the shrimp. Keep the heat at medium-high so the butter heats up again. Cook for 3 to 5 minutes, stirring the shrimp frequently.

### Cauliflower purée

Break the florets and put them in the steamer and cook for about 15 minutes. Add cauliflower into a food processor purée until smooth add in the butter, salt, and pepper.

### Seasoned vegetables

Blanch in salted hot water and toss with butter in a pan. Season well.



**Range**

Round flat plate

Neo Fusion

Ember - Bright Red Matt

**Product Number**

NFSPCP29BR



# Roast lamb chops with fountain potato and grilled vegetables set on lamb jus

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 a 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 cheffing skills. From the hotel's chef Diyan, he learnt how to plan and organise within a kitchen environment. David's speciality 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

1kg lamb bones	15g green peppers
100g brown onions	15g yellow peppers
100g celery, washed and roughly chopped	15g baby corn
100g carrots, peeled and roughly chopped	15g zucchini
6 garlic cloves, crushed with the back of a knife	60g potatoes
100g Roma tomatoes, roughly chopped	½ bunch thyme, washed
160g lamb chops	¼ bunch rosemary, washed
1g rosemary	5lts water
1g thyme	4g salt
10g red peppers	4g black pepper, crushed

## Method

Pre-heat the oven to 180C, place the bones into a roasting tray and roast until the bones are golden brown in colour. In a stockpot gently fry the onions, celery, carrots and garlic until lightly browned in colour, add the tomatoes and cook out, stirring continuously until most of the moisture has evaporated, then add thyme and rosemary and cook until the mix is syrupy. Add the bones and the water to the stock pot, bring to the boil, reduce the heat and gently simmer for four to five hours, continue to skim off any scum or fat that rises to the surface. Remove stock pot from the heat, pass the stock through a fine sieve into a suitably sized saucepan (discard the solids reserve the liquid), skim off any fat and over a moderate heat, slowly reduce the stock, once the stock has reduced to sauce consistency, pass the jus through a cheesecloth, reserve and keep warm. Marinate the lamb chops with salt, pepper, herbs and roast it in oven at 160C for 10 minutes. Cut the vegetables into roundels, marinate with salt and pepper and grill it. Cut the potato into a cylindrical shape, season and cook it in steam roast at 160C for 12 minutes.



**Range**

Round flat plate  
Neo Fusion  
Sand - White Matt

**Product Number**

NFSPCP29WH





# Herb-crusted duck and pan seared duck breast served with saffron potato, carrot purée, sautéed vegetables and tomato and dill salsa

Serves 2



**Diyan De Silva**

Executive sous chef

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 cheffing techniques, which he now uses on a daily basis.

## Ingredients

200g duck breast	1 medium cucumber, peeled and diced finely
3g rosemary	2g dill
3g thyme	2g butter
5g bread crumbs	1 lemon
20g asparagus	15g Kenya beans, for garnishing
40g carrots	4g salt
70g potatoes	3g pepper
saffron	
5g tomatoes	

## Method

Season the duck with rosemary and thyme then sear it, cook it in oven for ten minutes at 150C. Cut the duck into a thin slice and another as a rectangular shape. You will make the crust for this out of bread crumbs, chopped herbs and cheese and top it above the duck and gratin. Boil the vegetables and sauté them in butter and season. Boil the carrot, strain it and make a fine puree out of it. Boil the potato along with salt, pepper and saffron. Make a fine salsa out of chopped tomato, cucumber, dill leaves and lemon.

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