

Recommended Recipes

Issue 7 / 2016



| MAKE SURE IT'S RAK |



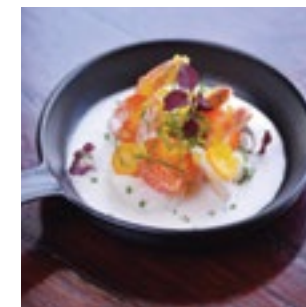
| MAKE SURE IT'S RAK |



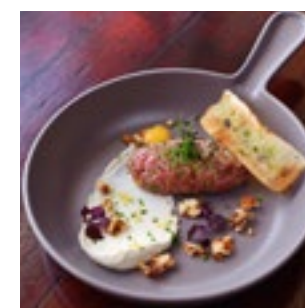
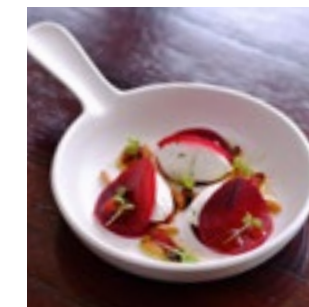
MOON



**Shrimp and
kumquat ceviche**
06-09



Beetroot carpaccio
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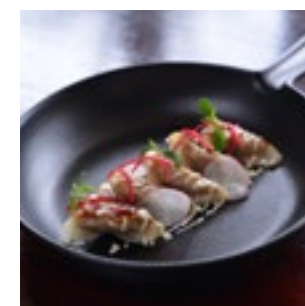
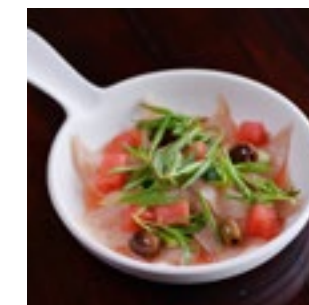


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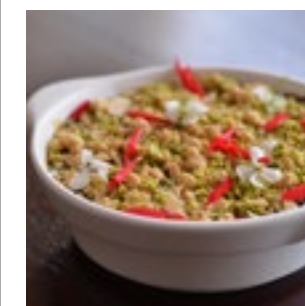
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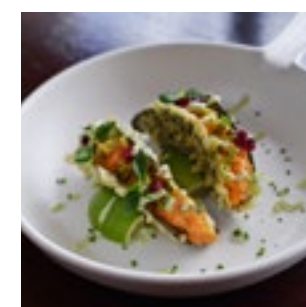


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Tom Yum soup
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Renu Oommen
Chief Marketing Officer

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."



[MAKE SURE IT'S RAK]

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*Shrimp and
kumquat ceviche*



Range
Chef's Fusion

Product Number
NFCKPN16BK

Shrimp and kumquat ceviche

Serves 2



Guilherme Reis
Sous Chef, Chamas Restaurant,
InterContinental
Abu Dhabi

Joining InterContinental Abu Dhabi from Brazil as Chamas Chef, Guilherme Reis has several years of experience on his shoulders when it comes to Brazilian Churrascarias. Working in various Churrascarias in different countries, such as Brazil, Canada, Bahrain and Jordan, Chef Reis’ culinary knowledge and skills will be yet another ingredient to Chamas’ continuing success!

Ingredients

- 4 pieces cooked shrimp
- 100ml coconut milk
- 30ml mirin
- 25ml yuzu juice
- 25ml lemon juice
- 1 piece kumquat
- 2 cherry tomatoes
- 5g wasabi tobiko
- 5g sakura mix

Method

Combine all of the liquid ingredients with a touch of salt in a bowl and mix well. Put the shrimp with the sauce and marinate it for around 12 hours. Slice the kumquat and cherry tomato, and mix with the shrimp. Place this in the middle of the plate. Then pour the ceviche sauce around the shrimp and put the tobiko on top with sakura and mix.

Steak tartar



Range
Chef's fusion

Product Number
NFCKPN24GY

Steak tartar

Serves 1



Chef Jost Christoph Schapper

Sous Chef (Belgian Beer Cafe),
InterContinental Abu Dhabi

Joining InterContinental Hannover in 1987 and graduating as a Chef in 1990, Chef Christoph Schaper is a well-known personality in the Middle East.

Before joining InterContinental Abu Dhabi, Chef Christoph was Chef de Cuisine at the Belgian Cafe Doha, where he won several dining awards. He has also previously made menus for Oktoberfest in other InterContinental Hotels, one of the biggest worldwide event celebrating German beers and food (three times in London, twice in Doha and once in Abu Dhabi).

Ingredients

Steak tartar

- 140g Angus beef tenderloin
- 5g shallots
- 5g capers
- 5g spring onions
- 5g gherkins
- salt and pepper, to taste
- Dijon mustard
- Worcestershire sauce

Blue cheese cream

- 20g blue cheese
- 20g cream
- salt and pepper, to taste

Crusted walnuts

- 15g walnuts
- 10g sugar
- 40ml water
- salt

Garnish

- sliced baguette
- micro herbs
- quail egg
- lemon zest

Method

Steak tartar

Chop all the ingredients finely and mix them in a bowl. Season with salt, pepper, mustard and a dash of Worcestershire sauce.

Blue cheese cream

Mix the blue cheese and cream with a hand blender and season with salt and black pepper. Add some water until the desired consistency is reached.

Crusted walnuts

Roast the walnuts in an oven at a high heat. Melt sugar with water in a pan and cook until it begins to caramelize. Sprinkle with some salt.

Serving

Assemble to items on the plate and garnish with quail egg, sliced baguette and herbs.

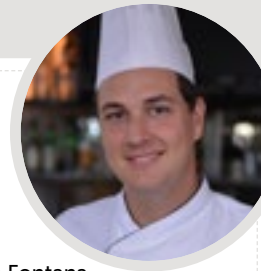


Range
 Chef's fusion

Product Number
 NFCKOD31BR

Spaghetti with fresh sardines

Serves



Chef Matteo Fontana
 Sous Chef (Circo restaurant),
 InterContinental Abu Dhabi

Matteo Fontana's experience began when he joined the Institute Carlo Porta in Milan. Once his studies ended, he moved to Ragusa Ibla in Sicilia to work with the 2-Michelin-Star-Chef Ciccio Sultano at Duomo Restaurant.

In 2010 he contributed to Sultano the Abu Dhabi Gourmet in 2013, along with a number of VIP events in Italy. He joined Aimo e Nadia to work with the 2-Michelin-Star-Chefs Negrini and Pisani who made Matteo a Sous Chef.

In November 2014 Circo Abu Dhabi opened and Matteo was asked to join the new team for the opening of this New York Restaurant in Abu Dhabi.

Ingredients

100g fresh spaghetti
 50g butter (French ideally)
 2 anchovy fillets (in olive oil)
 5g parsley
 4 fresh sardine fillets
 10g bread crumbs with
 garlic and parsley
 extra virgin olive oil
 garlic

onion
 black pepper

Herb sauce

5g potato base sauce with
 basil
 5g spinach
 5g lettuce leaves

Method

Sauté the onion and garlic with olive oil, then add the anchovies and butter to thicken the sauce. Marinate the fresh sardines with olive oil, black pepper and salt, and put it in the oven for 3 minutes. Cook the spaghetti for 2-3 minutes and sauté with butter and anchovy sauce before adding chopped parsley. Plate the dish with the herb sauce underneath the pasta, then put the baked sardines on top and garnish with bread crumbs.

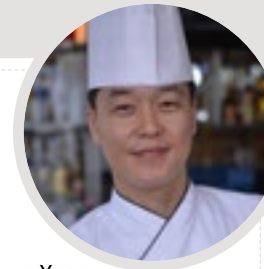


Range
Chef's fusion

Product Number
NFCKPN248KA

Lobster and shiitake gyoza

Serves 2



Chef Sunghyun Yoon

Sous Chef (The Yacht Club),
InterContinental Abu Dhabi

Sunghyun Yoon, hailing from Korea, realised his love for food and the dream to pursue a culinary career at the early age of 18. He joined a Japanese Izakaya as Chef and later graduated in culinary management from Switzerland. Over the years he learned skills from various restaurants around the world.

He continues to follow his passion and refine his craft, learning something new every day in the kitchen. He recently joined InterContinental Abu Dhabi and is the Sous Chef of The Yacht Club serving Japanese cuisine.

Ingredients

50g chopped lobster
5 gyoza wraps
15g shiitake mushrooms
3g sesame oil
3g soy sauce
2g oyster sauce
20ml cooking oil
5g beetroot, sliced
5g Holland radish
5g yuzu skin
salt and pepper, a pinch

Citrus ponzu sauce

10ml soy sauce
5ml lime juice
5ml lemon juice
3ml mirin

Wasabi cream

20ml sour cream
2g wasabi paste
10g mirin

Method

Combine chopped lobster, chopped shiitake mushrooms, sesame oil, soy sauce and oyster sauce in a bowl. Mix all of the ingredients well and fill the gyoza wrappers with them before forming it into a triangular shape. Heat 2 tablespoons of cooking oil in a pan over a medium-high heat and place 5 pieces of the gyoza parcels in rows. Cook until the bottom is golden brown. Pour ½ cup of water around the gyoza and put a lid on the pan until it is cooked. Pour a touch of ponzu sauce and wasabi cream on top of the gyoza.

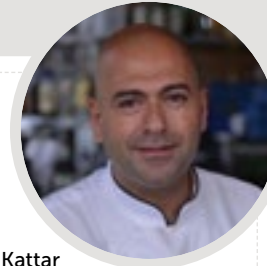
Range
Chef's fusion

Product Number
NFCKPN24WH



Nori taco and salmon poke

Serves 2



Chef Danny Kattar

Executive Chef, InterContinental
Abu Dhabi

Chef Danny joined InterContinental Abu Dhabi in 2012, anticipating a new twist for the culinary experience at the capital's iconic hotel.

Danny has over 16 years of experience in the hospitality industry, having worked in numerous hotels around the world before his arrival in the UAE. He joined InterContinental Hotels Group (IHG) in 2000, as part of the pre-opening team at InterContinental Phoenicia Beirut, he then moved to Malta, and later to Doha where he held the position of Executive Sous Chef.

His first position as Executive Chef was in Kuwait, then at InterContinental Mzaar, Lebanon he earned the title Executive Chef of The Year at Levant's biggest cooking event Horeca, granting him to be one of the six international jurors in the 2008 Horeca Salon Culinaire. The following year, Chef Danny joined the pre-opening team at Crowne Plaza and Staybridge Suites, Yas Island prior to his current position at InterContinental Abu Dhabi.

Ingredients

60g salmon
2 pieces crispy nori
200g Japanese sushi rice
10g sushi rice vinegar
20g Boston lettuce
2g jalapeno
10g red onion
1g chives
15g deep fried onion
10g chilli garlic sauce
20g wasabi mayo sauce
50g tempura flour
200ml cooking oil

Wasabi mayo
3g wasabi powder
50g mayonnaise
5g green tobiko

Sushi rice vinegar
20g vinegar
20g sugar
5g salt

Method

Cut the salmon into cubes (1x1) and mix it with chopped jalapeno, chives and red onion in a bowl. Mix well with chilli garlic sauce. Place Boston lettuce into Julienne. Cut the nori into a round shape, deep fry it with tempura flour until crispy and fold in a taco style. Boil the sushi rice vinegar mixture until it has melted. Cook the Japanese sushi rice and mix it with the sushi rice vinegar. Put sushi rice at the bottom of the nori taco, then add Boston lettuce, salmon, deep fried onion and wasabi mayo on top.

Range

Chef's fusion

Product Number

NFCKPN16WH



Beetroot carpaccio

Serves 2



Chef Abdul

Azeez Hajamydeen

Junior Sous Chef, InterContinental
Abu Dhabi

Chef Abdul Azeez Hajamydeen started his career in the food industry in 1998 as Commis 3. He joined InterContinental Abu Dhabi in 2002 and has been a part of large gatherings, VIP events and special occasions that happen within the hotel.

His passion for food drives him and motivates him to learn new skills in the kitchen each day. He has been an integral part of InterContinental Abu Dhabi for the past 15 years.

Ingredients

1 beetroot
300g goat cheese
50g fresh cream
200g chives, chopped

Dressing

200g olive oil
50g raspberry
50g blueberry

Garnish

mixed cress
pine nuts

Method

Boil the beetroot at a low heat and cook until it has softened. Once it is soft, cut it into thin circles. In a separate bowl mix goat cheese, fresh cream, chopped chives and shape into quenelles. In another bowl, mix the olive oil, raspberry and blueberry to make the dressing. To plate, first place the sliced beetroot, then put the goat cheese on top and cover this with beetroot again before garnishing.

Prawn dog



Range
Chef's fusion

Product Number
NFCKPN16BK

Prawn dog

Serves 2



Chef Jaehak Lee
Executive Sous Chef,
InterContinental Abu Dhabi

Born in South Korea, Jaehak Lee soon immigrated to New Zealand to chase his culinary dreams, where he was honored with many awards in a variety of culinary competitions. He joined InterContinental Abu Dhabi as Restaurant Head Chef in 2008 and played a crucial role in opening The Yacht Club, one of Abu Dhabi's most happening venues. In 2011, he later moved to Beirut to join another InterContinental Hotel as Executive Sous Chef. Chef Jaehak Lee rejoined InterContinental Abu Dhabi in 2012 and since then, he has been involved in many successful new projects as well as helping with the opening of the Lebanese restaurant Byblos Sur Mer, Italian Restaurant Circo and The Bay Shore.

Ingredients

- 80g shrimp
- 20g white fish
- 15g shiitake mushroom
- 15g round cabbage
- 5g ginger, chopped
- 1 egg white
- 5g sesame oil
- 3g soy sauce
- 3g oyster sauce
- 5g potato starch
- 5g flour
- 25g tempura flour

- 200g cooking oil
- 3g Japanese curry furikake
- 5g jalapeno
- 2 wooden sticks
- salt and pepper, to taste

- Spicy mayo**
- 30g mayonnaise
 - 10g chilli garlic sauce
 - 5g Thai sriracha
 - 1g tougarashi
 - 5g sugar

Method

Blend the shrimp and white fish with salt and pepper. Chop the shiitake mushroom, round cabbage and ginger. Put all of the ingredients in a bowl and mix well. Mould the blended ingredients into a hot dog shape and insert a wooden stick in the middle. Deep fry with tempura flour until it is golden brown. Put spicy mayo, Japanese curry furikake and jalapeno on top of the hot dog and serve.

Range

Chef's fusion

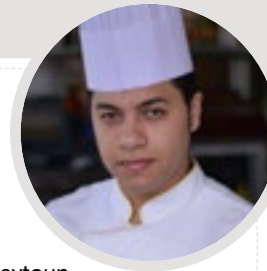
Product Number

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Abu sinn bil arak

Serves 1



Chef Raed Zeytoun

Sous Chef (Byblos Sur Mer),
InterContinental Abu Dhabi

Born in Syria, Chef Raed discovered his passion for Arabic food at a very young age. Creative and curious, he shared his passion for food in the Middle East in countries such as Qatar and the United Arab Emirates (Dubai, Abu Dhabi).

With 15 years of experience, Chef Raed joined InterContinental Abu Dhabi in 2013 and is in charge of all the Arabic food at the hotel, as well as Byblos Sur Mer's kitchen.

Ingredients

180g snapper fish 'sashimi'
20ml arak
10g fresh zaatar leaves
15g watermelon
5ml watermelon juice
10g cucumber
5g Kalamata olives

Method

Slice the snapper fish and arrange it on the plate. Place the diced watermelon, cucumber and olives on top of the fish. Mix the arak with the watermelon juice and pour it into the fish plate. Garnish with fresh zaatar leaves.

Range
Chef's fusion

Product Number
NFCKST10WH



Rice pudding

Serves 2



Chef Razzak
Pastry Chef, InterContinental
Abu Dhabi

Chef Razzak began his career as a Commis Chef in a pastry kitchen at InterContinental Hotel Taif, Saudi Arabia in 1980. He has 35 years of experience in the hospitality industry having worked with InterContinental Hotels in Saudi Arabia, Zambia and Austria.

He has been with InterContinental Abu Dhabi for the last 12 years and has played an instrumental role in VIP events such as Royal family weddings, GCC Conference and Abu Dhabi Film Festivals, to name but a few. He has learned his skills mostly by keenly observing and learning from his superiors. His passion for baking and preparing artistic designs on cakes has brought to him recognition and awards from the InterContinental family. He believes baking is all about the right measurements, skills and passion.

Ingredients

50g Egyptian rice
500ml water
350ml fresh milk
150ml fresh cream
1tbsp rose water
125g sugar

Garnish

10g salted caramel
10g almond short bread crumbs
5g pistachio powder

Method

Rinse the rice and keep aside. Boil the water then stir the rice and cook on a low heat for 15 minutes or until the rice has softened. Add the milk and cream, stir continuously for about 15-20 minutes as the pudding thickens. Then add the sugar and rose water. Continue to cook on a low heat. Pour the mixture into heat-resistant serving cups or plates and let it rest for a few minutes in the refrigerator before garnishing.

Tom Yum soup



Range
Chef's fusion

Product Number
NFCKST10WH

Tom Yum soup

Serves 4



Chef Sawai Jampakaew

Sous Chef (Fishmarket restaurant),
InterContinental Abu Dhabi

Thai-born Sawai Jampakaew joined InterContinental Abu Dhabi's award-winning Fishmarket as a Chef De Partie in 1992.

With previous career experience in Saudi Arabia and Thailand, Sawai brought with him years of culinary expertise and knowledge, and quickly grew into the position of a Sous Chef.

With his Thai origins, Sawai has added an authenticity to this Thai-style market restaurant, which has contributed to its long-running popularity and loyal customers over the last 30 years.

Ingredients

600g tiger prawns
1L shrimp stock
100g straw mushrooms
70g galangal
5 lemon leaves
70g lemon grass
10g coriander leaves

6 green chillies
1tbsp sugar
1tbsp salt
2tbsp fish sauce
1tbsp red chilli paste
2tbsp lime juice
1tbsp cream

Method

Prawns

Peel the prawns. Keep the head and peel for the stock.
Clean the prawns and keep aside.

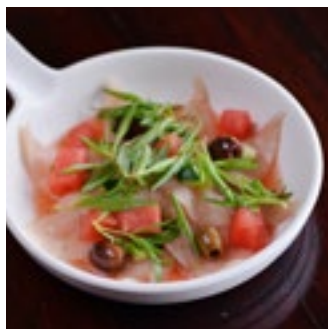
Soup

Bring the shrimp stock to the boil. Add the prawn peel and heads. Infuse for a few minutes and strain. Cut the straw mushrooms into halves and chop the coriander leaves. Slice the galangal finely, along with lemon leaves, lemon grass and green chilli. Bring the stock to the boil and add the chilli paste before stirring. Add the sugar, salt and fish sauce. Add all of the chopped vegetables and herbs, and allow this to infuse for a few minutes. Add the shrimps and simmer gently until cooked. Put the lime juice and cream on the soup.

The RAK Porcelain Ranges

Chef's fusion range

P6 - 34



ZAMMA



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| MAKE SURE IT'S RAK |



CHEF'S FUSION



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