

# *Recommended Recipes*

Issue 9 / 2016



| MAKE SURE IT'S RAK |





| MAKE SURE IT'S RAK |



RAK PORCELAIN

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**Omani kingfish,  
moilee sauce,  
green peas**  
06-09



**"Baplo" Omani  
fish soup**  
20-21



**Seared scallops,  
carrot, beetroot  
vinaigrette**  
10-11



**Beetroot soup with  
poached egg**  
22-25

**Shuwa crusted  
Wagyu beef, potato,  
garden vegetables**  
12-15



**Valrhona chocolate  
Omani Crunch**  
26-29

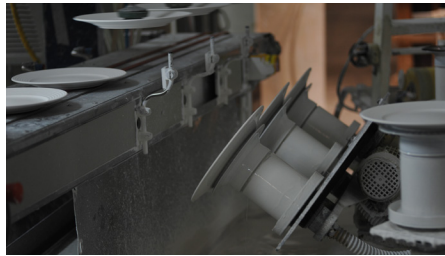


**"Zenisha style"  
potato masala dosa**  
16-19



**Omani coconut  
Khabiss**  
30-33





**Renu Oommen**  
Chief Marketing Officer

## The RAK Porcelain story

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

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

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

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

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





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

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

and inclinations showcasing the design's dexterity and originality.

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

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



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*Omani kingfish, moilee  
sauce, green peas*







**Range**  
MOON

**Product Number**  
MOFP27



# Omani kingfish, moilee sauce, green peas



**Chef Minas Madhu**

Born and brought up in Kerala, India, Minas started his career with Taj Hotels in Goa, India after finishing his education the Institute of Hotel Management India. After two years with Taj Hotels, Minas moved to Intercontinental Muscat in 2008, which became Al Busan Palace, a Ritz-Carlton Hotel in 2012. Throughout the years, Minas made his way up from a Commis 1 to Junior Sous Chef, and is still progressing.

## Ingredients

### For the moilee sauce

2g ginger  
3g garlic  
15g onion  
2g curry leaves  
3g turmeric powder  
120ml coconut milk  
Salt & pepper, to taste  
10ml olive oil

### For the fish

180g king fish  
15g green peas  
1g olive powder  
1g sea salt  
10ml olive oil



## ***Method***

**1** For the moilee Sauce: Heat the oil in a pan and add the julienne ginger and garlic, and then cook for 2 minutes, add the sliced onion and curry leaves and cook it for another 3 minutes and add the turmeric powder and mix it until well coated with the onion mixture. Add the coconut milk to it and cook in a slow

fire without letting it rapid boil. Season well and strain the mixture through a fine strainer. Keep aside.

**2** Cook the green peas in boiling water for 3 minutes and strain to ice water cool it down, strain. Peel off the skin and keep aside.

**3** Sear the fish in a hot griddle one side for 3 minutes in a slow fire. Finish it for 3 more minutes in the oven 180C.

**4** Pour the moilee sauce in the plate in a circle and place the fish on the center topped with olive powder. Add the green peas on the top of the sauce and garnish with green sakura leaves.



Range  
MOON

Product Number  
MOSP21





# Seared scallops, carrot, beetroot vinaigrette



**Chef Mofiz Ullah**

Born and brought up in Bangladesh. Mofiz started his career with Westin Hotel Jeddah Saudi Arabia, in 2000. He then moved to Dubai in 2004 with Madinat Jumeriah and then to Monarch Dubai until 2009. He then moved to W Hotels Doha until 2014. Mofiz joined Al Bustan Palace as a sous chef from Doha two years ago.

## Ingredients

3 scallops, cleaned and dried	80g Medium sized beetroot
Salt and pepper, to taste	10g Red wine vinegar
2tbsp Grapeseed oil	10g Sugar
3tbsp Butter	4g Salt
2 Large organic carrots	30g Olive oil
1tbsp Butter	
Salt and white pepper, to taste	

## Method

**1** Season the scallops on both side with salt and pepper. Heat the grapeseed oil in a medium pan until very hot.

**2** Sear the scallops until golden brown on one side, for about 2 minutes. Turn them over and cook 30 seconds longer. Add the butter to the pan and, using a spoon, baste the scallops with the foamy butter until glazed, about a minute longer.

**3** Peel the carrots and cut into chunks. Place in a pan and cover with cold water. Add salt and bring to a boil. Cook until tender. Strain reserving some of the cooking liquid.

**4** Place the cooked carrots in the bowl of a food processor, add a little of the cooking liquid, butter, salt and pepper. Process until light and fluffy. Adjust seasoning and keep warm.

**5** For the vinaigrette, blend together the beetroot, red wine vinegar, sugar, salt and olive oil. Drizzle on top to serve.



*Shuwa crusted Wagyu beef,  
potato, garden vegetables*







*Range*  
MOON

*Product Number*  
MOSP29



# Shuwa crusted Wagyu beef, potato, garden vegetables



**Chef Anoob Ashraf**

Born and brought up in India, Anoob started his career with Le Meridien Cochin, India in 2002. He moved his way up to Kuala Lumpur Malaysia for two years in a luxury hotel environment, returned to India and joined Oberoi Hotels in 2006 for two years, and then moved with Rosewood Hotels in Jeddah, Saudi Arabia. In 2011, Anoob was offered an opportunity at The Ritz-Carlton, Doha, Qatar, where his experience and skills were noticed. Anoob joined Al Bustan Palace in 2015 as chef de cuisine in the Al Khiran Terrace restaurant, where he supervises the chefs and commis running the all-day-dining restaurant, adding innovation and creativity to the offer.

## Ingredients

### For the shuwa spice

2g crushed dried red chili  
2g coriander  
2g cumin  
1g cardamom  
4g Omani spices  
4g tamarind paste  
½ a lemon's juice  
1 chopped garlic clove  
1/4th chopped onion  
10ml vinegar  
5ml oil  
Salt & pepper to taste

### For the beef

200g Wagyu beef tenderloin  
100g potato  
15g butter  
10ml milk  
10ml cream  
2 baby carrots  
2 florets of romanesco  
5 Shimije mushrooms  
1 piece of truffle  
50ml veal jus



## ***Method***

**1** Mix all the Shuwa spice ingredients together in a bowl very well, and make a nice crust on the tenderloin with the spice and allow to rest overnight in the fridge.

**2** Cook the potato with milk, and butter with seasoning until the potato becomes very soft and mash it through a fine strainer and add the cream, mix well and keep aside

**3** Heat a pot of water and blanch the baby carrots, romanesco and Shimije mushrooms.

**4** Marinate the blanched vegetables with some salt, pepper and extra virgin olive oil, keep aside.

**5** Heat a sauce pan and sauté the finely chopped truffle and add the veal jus and reduce to  $\frac{1}{2}$ .

**6** Heat the griddle and seal the tenderloin turning each and cook it to the desired temperature.

**7** Place the cut beef tenderloin in the plate with the mashed potatoes and vegetables and the sauce as shown in the picture.



*“Zenisha style” potato  
masala dosa*







**Range**  
MOON

**Product Number**  
MORP42

# “Zenisha style” potato masala dosa



**Chef Zenisha Nora Nazareth**

Born and brought up in Muscat, Oman. She completed her Hotel Management Studies from IHM Mumbai and followed by an internship at Meydan Dubai (5-star luxury hotel) for six months. Freshly landed back from Dubai, Zenisha started her new career with Al Bustan Palace, a Ritz-Carlton Hotel three months ago.

## Ingredients

100g potato  
10g onion  
2g ginger  
2g garlic  
1g green chili  
1g curry leaves  
2g turmeric powder  
2g mustard seeds  
2g channa dal  
10ml corn oil

### For the coconut & mint chutney

20g grated coconut  
1g ginger  
1g green chili  
1g curry leaves  
5g mint leaves  
2g mustard seeds

### For the tomato chutney

10g onion  
2g garlic  
2g dried red chili  
1g curry leaves  
1g mustard seeds  
20g tomato  
2 channa dal

### For the dosa batter

50g white rice  
25g urdu dal  
Salt to taste  
5g sugar



## Method

**1** Soak the rice and the urdu dal for the dosa batter in water for 6 hours. Grind the soaked rice and lentils in a mixer with water until it becomes a fine paste. Keep it outside for 12 hours to ferment. Season it only before making it with salt and sugar.

**2** Cut the potatoes into small cubes and boil it in a pot with salt and turmeric until it becomes soft. Heat pan with corn oil and add the mustard seeds and channa dal to crackle and then add the ginger, garlic, green chili, curry leaves and onion and sauté

it for 10 minutes and then add the turmeric powder and add the cooked strained potato to it and mix it very well. Season it well and keep aside.

**3** For the coconut chutney: Grind all the ingredients except the mustard seed to a fine paste adding little water. Make a tempering with the mustard seeds and curry leave to it in the last to finish.

**4** For the tomato chutney: Heat a pan with oil and add the mustard seeds and channa dal to crackle and add

the onion, garlic, dried chili and curry leaves and cook it for 10 minutes and then add the roughly cut tomatoes and cook it for 20 to 30 minutes without adding any water. Blend the mixture in a blender to a fine paste.

**5** Heat a nonstick pan and make thin crispy dosa with the batter and plate with the dosa, potato mixture and chutneys.



**Range**  
MOON

**Product Number**  
MOBW23





# “Baplo” Omani fish soup



**Chef Salah Darwish Al Balushi**

Born and brought up in Muscat, Oman. Salah is one of the very few students selected and enrolled in the Al Bustan Culinary Academy, offering young Omani talents from various backgrounds a chance to learn and grow in a field of passion. The Culinary Academy is run by the culinary school NHI Muscat (National Hospitality Institute), in collaboration with Al Bustan Palace. Salah completed the first part of his certification at NHI and is now working full time at Al Bustan Palace before his final exam to take place in September. Salah will soon be officially a chef at Al Bustan Palace.

## Ingredients

Drizzle of olive oil	15g dry lemon
150g Hammour fish	20 coriander leaves, chopped
1lt fish stock	15g celery
50g potato	10g turmeric powder
25g onion	Salt & pepper, to taste
10g ginger	3 fresh lemon wedges
10g garlic	40g chopped tomato
5g green chili	

## Method

- 1** Heat a pot with a little olive oil and sauté the chopped ginger, garlic and onion for 10 minutes.
- 2** Add the small cube cut fish and the vegetables and sauté for another 5 minutes.
- 3** Add the turmeric powder, chilies and tomatoes, cook until all the fish and vegetable is well coated with the spices.
- 4** Add the fish stock to it and cook it for 30 minutes on a low heat.
- 5** Take the inside black segments of the dry lemons and add to the soup together with the seasonings and the lemon juice and coriander leaves.



*Beetroot soup with  
poached egg*







*Range*  
MOON

*Product Number*  
MOBW23



# Beetroot soup with poached egg



**Chef Ali Khalfan Al Busaidi**

Ali was born and raised in Barka, Oman. In 2015, at the age of 19, he found out he was selected to be part of the hotel's Culinary Academy and started his studies at NHI Cooking School with part-time training in the kitchens of Al Bustan Palace, where he patiently acquired all the technical and creative skills transmitted by executive chef Joergen Sodemann and his culinary team. Ali is now working full-time at Al Bustan Palace.

## Ingredients

### For the beetroot

1/2 lb. small or medium beets (trimmed)  
4 cloves garlic,  
3 sprigs fresh thyme  
Kosher salt and freshly ground white or black pepper

2tsp honey  
2tbs red wine vinegar

### For the poached egg

1tsp vinegar  
4 fresh large eggs  
Water, for poaching



## ***Method***

- 1** Peel beets, chop coarsely and sauté very gently in butter for 1/2 hour or until tender. Add water, bring to a boil and skim.
- 2** Simmer for about 15 minutes. Purée soup with handheld blender. Season to taste.
- 3** Split the eggs into boiling water with vinegar and poach for around 3 minutes.
- 4** Ladle the soup into heated bowls and serve with poached egg on top.



*Valrhona chocolate  
Omani Crunch*







**Range**  
MOON

**Product Number**  
MOFP33



# Valrhona chocolate Omani Crunch



**Chef Amar Roy**

Amar has over 8 years of experience in the baking and pastry industry, including positions in some of the finest five-star hotel brands like Taj hotel and resorts, Marriott International, Hilton, Novotel and The Ritz-Carlton. Amar Roy joined Al Bustan Palace, a Ritz-Carlton Hotel in 2015, where he has had several opportunities to bring forth innovation and a playful precision as a Pastry Chef. He overlooks all the pastry and baking divisions in the kitchens of Al Bustan Palace, and creates refined desserts, pastries and confectionary for the hotel's outlets, VIP events and catering.

## *Ingredients*

### **For the ganache**

350g Single cream (35% fat)  
25g Glucose  
0.5g Vanilla pods  
160g Valrhona Caramelia 36%  
35g Sugar  
375g Single cream (35% fat)  
Salt, to taste

### **For the apricot moose**

70g Milk  
60g Egg yolk  
55g Caster sugar  
10g Gelatin  
250g Cream cheese  
0.5g Vanilla pods  
350g Whipping cream  
250g Apricot puree



## ***Method***

**1** For the ganache, bring the small quantity of cream and glucose to boil, add vanilla pods and set it aside. Make a dry caramel with caster sugar and stop cooking with the infused hot cream mixture.

**2** Add the chocolate and salt when the milk mixture reaches 60C. Mix

until smooth. Add the chilled cream and refrigerate overnight. Whip the mixture until achieves smooth texture.

**3** For the apricot moose, boil the milk with sugar, infuse with vanilla pods and add to the yolk. Cook same as pastry cream.

**4** When cold fold in the softened cream cheese. Mix the whip cream with the apricot puree and gelatin. Finally mix the cheese and the apricot mixture together.



*Omani coconut Khabiss*







*Range*  
MOON

*Product Number*  
MODP21



# Omani coconut *Khabiss*



**Chef Khamis Gharib Al Sulaimi**

Khamis started his career working in the kitchens of Radisson Blu Hotel in Muscat and later joined Al Bustan Palace, an Intercontinental hotel, which was later overtaken by The Ritz-Carlton group. At Al Bustan Palace, A Ritz Carlton hotel Khamis has refined his skills in the art of balancing creativity with technical excellence. As part of the pastry team, Khamis spends many hours researching and experimenting to provide a constant stream of fresh ideas.

## *Ingredients*

1 cup flour  
¼ cup or as desired of sugar  
1 coconut  
3 cups water  
1tbsp ground cardamom  
3tbsp rose water  
¼ cup ghee



## ***Method***

**1** Heat up the ghee. Add flour and fry until it becomes brown. Add water and sweetened coconut syrup, whipping continuously until dough is firm.

**2** Simmer, stir and add cardamom. Stir until dough is rolled. When cooked, sprinkle rose water. Leave for five minutes before serving.



# The RAK Porcelain Ranges

## MOON

P6 - 33



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