



Recommended Recipes

Issue 12 / 2016



| MAKE SURE IT'S RAK |



| MAKE SURE IT'S RAK |



MASSILIA
CUTLERY



BANQUET
CUTLERY



NANO
CUTLERY

RAK PORCELAIN

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cornichon, basil
and toast**
06-09



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hamachi and
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32-33





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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*Hand cut beef tartare,
black olive, cornichon, basil
and toast*





Range

METAL FUSION -
GOLD

Product Number

MRFP30MF

Hand cut beef tartare, black olive, cornichon, basil and toast



Chef Demas Latif

Chef De Cuisine at Brasserie
Quartier, Private Dining, Champagne
Lounge, The St. Regis Dubai

Responsible for menu engineering,
food costs, risk assessment,
directing a brigade of 20 culinary
staff, and more, chef Demas brings
skill and experience to the kitchen.
He manages communication with
the restaurant manager, chief
steward and staff to ensure the
highest level of product delivery, to
make sure diners at the restaurant
always leave happy and satisfied.

Ingredients

For the olive-cornichon dressing

4 egg yolks
240g pitted oil cured black olives
240g cornichons, drained
90g lemon juice
12g salt
540g grapeseed oil
180g olive oil
1.5g chili flakes
45g water

For the toast

Sourdough sliced thin on the slicer,
Olive oil
Salt and pepper
For the toasted panko:
60g panko
50g butter

For the tartare

X2 = main course portion
100 g small diced beef filet
pinch red thai chili, minced,
3g roasted Himalayan spice salt
4 sweet onions, (see in method)
½ egg yolk
2g chopped shallots
4g chopped cornichons
1g chopped capers
6g ketchup
4g Le Chateau d'Estoublon olive
oil

To serve

100g tartar mix above
4 pc toast
20g sauce
arugula cress
Toasted panko

Method

For the olive-cornichon dressing

Put the olives and cornichons in the robo coup and blend medium fine. Add yolks, lemon juice, water, salt and chili flakes and process. Drizzle in the oils until emulsified.

For the toast

Lightly oil and season both sides of the bread and place in the oven until toasted and crispy.

For the toasted panko

Melt butter in a pan until foamy and is hazelnut. Add the panko and toast until golden brown.

For the onions

Peel sweet onions and slice thin on the slicer leaving slices intact. Season with salt and white pepper and drizzle liberally with olive oil. Grill until well charred and tender. Remove from grill and mince with a sharp knife.

For the tartare

Put the sirloin in a bowl and add remaining ingredients and mix well. This should be done a la minute.

To serve

Spoon sauce onto plate inside the ring mould. Small or large depending on size ordered. Top with the tartare. Do not flatten the mix. Garnish with arugula cress and toasted panko.

*Pan roasted hamachi and
caramelised cauliflower,
buttermilk vinaigrette*





Range

METAL FUSION -
GOLD

Product Number

NOFP32MF

Pan roasted hamachi and caramelised cauliflower, buttermilk vinaigrette



Chef Daniel Ferreira

Chef de Cuisine at J&G Steakhouse,
The St. Regis Dubai

Chef Daniel brings to his role a wealth of eclectic experience in some of the world's finest restaurants, as well as a desire to push the boundaries of traditional cuisine.

Prior to his current position at J&G Steakhouse, Daniel worked as Chef de Cuisine at the Turquoiz Restaurant at St. Regis, Saadiyat Island in Abu Dhabi for two years. He delighted guests with his delivery of clean seafood using high quality local produce, and it was under his expert steer that Turquoiz was nominated for many awards, and became one of Abu Dhabi's most sought after culinary destinations.

Ingredients

For the hamachi

170 g hamachi filet
Salt/white pepper as needed
Grapeseed oil, as needed

15g mustard oil
2g Xanthan
1 orange zested

For the spaetzle

150g water
6g micro planned lemon zest
300g peeled and micro planned horseradish
2g guar gum
5 eggs, blended
150g crème fraiche
460g flour, sifted
14g salt

For the orange oil

20g orange zest, peeled, pith removed, fine brunoise
60g grapeseed oil
20g olive oil
2g salt

For the cauliflower

60g Romanesco cauliflower florets, none to exceed 1/2' in diameter
40g spaetzle
8g olive oil
5g butter
1/2g thyme leaves
2g Chervil
1g lemon zest
1g salt
Pinch esepette pepper
30g pickled cauliflower
30ml chicken jus

For the vinaigrette

250 g buttermilk
5g Colemans mustard powder
30g Dijon
6g salt
24g Champagne vinegar
20g fresh lime juice
5g Tabasco
85g grapeseed oil

Method

For the hamachi

Heat a small sauté pan with the grapeseed oil until smoking hot and sauté the fish, skin side down until just cooked. Remove from pan as soon as the fish is cooked. Sprinkle the top of the fish with the herbs.

*Hamachi is best served medium rare to medium, it is best to bring the fish to room temperature first before cooking. Hamachi will also continue cooking once removed from the pan so be sure to take this into consideration.

For the spaetzle

In a mixing bowl combine water and micro planned horseradish and until smooth, allow steeping for 10 minutes. Strain through the chinos, pushing for total extraction add lemon zest and let stand 30 minutes in the fridge.

Combine eggs, salt and crème fraiche and mix well. Whisk into

the lemon mixture and transfer to the kitchen aid with the paddle attachment.

Put on speed two and gradually add the flour, then increase speed and let spin 9 minutes. Remove from kitchen aid and let rest 30 min at room temp. Meanwhile, bring a pot of water to a simmer. Place the mixture into either a spaetzle machine or into a ricer, slowly push through into simmering water. When the spaetzle floats let cook for 1 minute, then transfer to an ice bath. When cool, strain and place into a container and hold in the refrigerated until needed.

For the vinaigrette

In the blender combine the 1st set of ingredients and puree until smooth. Emulsify with the oils and reserve. Let sit at room temp for 30 minutes before using. Warm gently 56g as needed without boiling.

For the orange oil

Puree all until smooth, then combine in a pot and bring to 160 degrees. Remove from heat and let cool at room temp.

For the cauliflower

In a small sauté pan heat the evo and butter until foamy and add the cauliflower and the spaetzle. Sprinkle with salt and sauté until golden and cauliflower is tender. Add espelette and herbs.

To serve

Arrange cauliflower in a neat mound at the top of a narrow center bowl. Drizzle orange oil over, then lean fish vertically against the cauliflower. Spoon sauce in front of fish. Micro plane lime zest over all.

*Grilled Black Pepper
Octopus, Onions and Lime*





Range

METAL FUSION -
PLATINIUM

Product Number

FDGD26MF

Grilled Black Pepper Octopus, Onions and Lime



Chef Daniel Ferreira

Chef de Cuisine at J&G Steakhouse,
The St. Regis Dubai

Chef Daniel brings to his role a wealth of eclectic experience in some of the world's finest restaurants, as well as a desire to push the boundaries of traditional cuisine.

Prior to his current position at J&G Steakhouse, Daniel worked as Chef de Cuisine at the Turquoiz Restaurant at St. Regis, Saadiyat Island in Abu Dhabi for two years. He delighted guests with his delivery of clean seafood using high quality local produce, and it was under his expert steer that Turquoiz was nominated for many awards, and became one of Abu Dhabi's most sought after culinary destinations.

Ingredients

For the blanched octopus

3.5-4kg octopus, massaged with 15g of salt, rinsed and de-slimed
40g Japanese rice wine vinegar
80g rock salt
6lt water

For the sous vide octopus Legs

3.5/4kg blanched octopus legs
160g Sake
40g Spring onion, white part only char-grilled
200g low sodium soy sauce
20g Sichuan peppercorns
2g red Thai chilli, split
40g lime juice
40g sugar
300g julienne white onions
24g garlic cloves, char-grilled
50g olive oil
1lt water

For the black pepper condiment

907g Spring onions, washed, dried and sliced
283g ginger, minced
227g garlic, minced

113g fermented black beans, rinsed, squeezed and chopped
170g black peppercorns crushed
1360g sweet soy sauce (ABC)
340g low sodium soy sauce
454g sugar
283g lime juice
14g Malden sea salt
227g Grapeseed oil

For the tarragon puree

300g shallots peeled and sliced
100g extra virgin olive oil
4g Malden sea salt
100g tarragon leaves, blanched, shocked and squeezed

To serve

125g braised octopus legs
20g black pepper condiment
20g tarragon puree
50g sweet white onion shaved
10g lime segments
5g olive oil
2g tarragon leaves
1g salt

Method

For the blanched octopus

Bring liquids and salt to boil. Dangle the octopus by the head and swirl the legs in the Blanching liquid for 30 seconds, then place the entire octopus in the liquid and simmer for 10 minutes. Take the octopus out and shock in ice water. When cool, cut the legs from the body and reserve.

For the sous vide octopus legs

Sweat onions in olive oil until tender, deglaze with Sake. Add the remaining ingredients except the octopus' legs and bring to a slow simmer. Remove from heat and cool over an ice bath. Place the octopus' legs and braising liquor into vacuum bags and seal. Sous vide at 83 degrees Celsius for 4 hours. Once cooked place vacuum

bags into ice water and allow cooling. Once cool remove the octopus' legs and discard the liquor. Peel away the skin from the legs.

For the black pepper condiment

Fry garlic and ginger until golden, then add scallions and cook over medium heat until soft; add pepper and cook until very fragrant. Add remaining ingredients and bring to boil. Simmer for 9 minutes or until the sauce coats the back of a spoon, remove from heat and puree to medium smooth.

For the tarragon puree

In a pot combine shallots, olive oil and salt and cook on medium heat, covered until shallots are completely

soft with no color. Cool in a bowl over ice, then put in blender with tarragon and puree until completely smooth.

To serve

Brush the grill completely clean and oil. Toss the octopus legs with salt and olive oil and char on grill until hot throughout. Add the onions to a small bowl and season with salt, pepper, olive oil, and lime segments. Place the hot legs in a bowl and toss with black pepper condiment until coated. Place a line of the onion salad on the left side of a plate and top with the octopus' legs in a row. Put a dollop of tarragon puree next to the octopus and swipe with a spoon. Garnish octopus with tarragon leaves and serve

Range

METAL FUSION -
GOLD

Product Number

GDFFP31



BQ sautéed branzino, herbal couscous and preserved tomato vinaigrette



Chef Demas Latif

Chef De Cuisine at Brasserie Quartier, Private Dining, Champagne Lounge, The St. Regis Dubai

Responsible for menu engineering, food costs, risk assessment, directing a brigade of 20 culinary staff, and more, chef Demas brings skill and experience to the kitchen. He manages communication with the restaurant manager, chief steward and staff to ensure the highest level of product delivery, to make sure diners at the restaurant always leave happy and satisfied.

Method

For the Swiss chard

Combine all in a bowl and mix well.

For the herb tea

Combine all but water and salt in a bowl then pour the hot water over. Cover with plastic wrap and let steep for 15 minutes. Strain through a chinois pushing for total extraction; for 1170 g tea season with the 15 g salt.

For the couscous

Rub cous cous with olive oil to coat. Heat tea to a simmer and pour over

Ingredients

For the Swiss chard

375g blanched, shocked and squeezed Swiss chard leaves, chopped
450g Swiss chard stems, 1' bias finely sliced, blanched and shocked
15g dill leaves
35g shallots, minced
45g extra virgin olive oil
7g salt
1g finely ground black pepper

For the herb tea

150g fennel scraps and fronds, chopped small
1g green thai chili, split
20g dill stems, chopped
5g thyme, broken last minute
5g rosemary needles, crushed last minute
10g mint, broken last minute
10g white mushroom, sliced
1200g tea water (from hot tea water dispenser)

30g salt

For the couscous:

300g herb tea
300g couscous
10g extra virgin olive oil

For the tomato vinaigrette

60g sundried tomatoes, med dice
185g hot tea water
50g Champagne vinegar
70g lemon juice
7g lemon zest
91g elderflower syrup
11g salt
75g Monini olive oil

To serve

1 ea 1# Branzino, cleaned into filets
65g Swiss chard
Salt/black pepper, as needed
Extra virgin olive oil, as needed
66g couscous
40g vinaigrette
3g mint, chiffonade
Chili flakes, finely ground

couscous; stir well, then cover with plastic wrap for 5 minutes. Remove plastic and fluff with a fork. Reserve at room temperature.

For the tomato vinaigrette

Pour water over tomatoes and hydrate for 10 minutes. Drain well and discard water, then combine tomatoes with remaining ingredients. Warm gently, without boiling, as needed.

To serve

Stuff fish with Swiss chard and tie well

with twine. Season fish with salt and pepper and rub with olive oil. Grill on a medium hot grill until fish is nicely marked, then transfer to a sizzle tray and put in oven. Turn every 30 seconds until fish is cooked and Swiss chard is hot.

Reheat the couscous in a sauté pan with a little herb tea as needed, add half the mint chiffonade. Arrange the couscous on a hot plate and place fish on top. Spoon vinaigrette on and around the fish. Scatter the rest of the mint over all, season with the chili powder and drizzle with olive oil.

Range

METAL FUSION -
GOLD

Product Number

NOFP32



Shrimp briwat with vandouvan spice



Chef Sofiane Kaced

Chef de Cuisine of Le Patio,
The St. Regis Dubai

Sofiane is a creative and passionate chef with a constant stream of new ideas, and brings to Le Patio an eclectic fusion of contemporary flavours from the Mediterranean and Middle East. Sofiane grew up in picturesque Antibes in the South of France, where he immersed in the colourful culture of authentic Mediterranean cuisine. At the age of 17, Sofiane enrolled at the L'Ecole Hôtelière in Cannes, and following his graduation two years later, began his professional career as Commis Chef at the luxury five star hotel, Cannes Hôtel Martinez. Here, he gained immense knowledge working for esteemed chefs; Christian Sinicropi, Christian Weller and Jean-Yves Leuranguer at Canne's only double Michelin starred restaurant, La Palme d'Or. Two years later, he was Chef de Partie at Le Mas Candille in the luxury Relais and Chateau, and helped the restaurant achieve Michelin star status by the end of the year.

Ingredients

0.500kg black tiger prawn size 16/20
5g vandouvan spice
15g pine seeds Pakistan
15g panko breadcrumb
3g seven spice ground
20g butter, unsalted
5g table salt
2g black pepper
5 sheet brick sheet
Harissa to serve on the side

Method

- 1** Clean the prawns, remove all the shell and cut the meat in small cubes.
- 2** Mix all spices and condiments all together.
- 3** Cut the brick sheet in half and add the garniture, with a broche spray the melted butter in the brick sheet

to make it sticky, roll them and keep in the fridge and deep fry them just before to serving.

- 4** To serve: With hot oil 170c deep-fry the Briwat until they become golden brown, serve with a side of harissa, and serve it when it's hot.

Range

METAL FUSION -
GOLD

Product Number

FPDP33MF



Quinoa falafel



Chef Sofiane Kaced

Chef de Cuisine of Le Patio,
The St. Regis Dubai

Sofiane is a creative and passionate chef with a constant stream of new ideas, and brings to Le Patio an eclectic fusion of contemporary flavours from the Mediterranean and Middle East. Sofiane grew up in picturesque Antibes in the South of France, where he immersed in the colourful culture of authentic Mediterranean cuisine. At the age of 17, Sofiane enrolled at the L'Ecole Hôtelière in Cannes, and following his graduation two years later, began his professional career as Commis Chef at the luxury five star hotel, Cannes Hôtel Martinez. Here, he gained immense knowledge working for esteemed chefs; Christian Sinicropi, Christian Weller and Jean-Yves Leuranguer at Canne's only double Michelin starred restaurant, La Palme d'Or. Two years later, he was Chef de Partie at Le Mas Candille in the luxury Relais and Chateau, and helped the restaurant achieve Michelin star status by the end of the year.

Ingredients

250g cooked quinoa
1kg chickpeas
50g fresh coriander
200g red onion
8g peeled garlic
2g soda powder
15g cumin powder
250g green capsicum
30g salt

Method

- 1** Soak the chick peas in water over night before operation.
- 2** The day after cook the quinoa in bowling water. Cook until they became soft but not overcooked, rinse the chickpeas and remove all water.
- 3** With a mixer add all ingredient and mix until it becomes a paste, with 2 spoons make a nice quenelle to give nice shape to the falafel, keep the falafel in the freezer for 1 hour and deep-fry them.
- 4** Serve with labneh and some mix leaves salad.

Range

METAL FUSION -
GOLD

Product Number

GDFFP31



Caramelised beef tenderloin, charred favas, fresh jalapeno and Parmesan



Chef Sachin Anant Masurkar

Sous chef, J&G Steakhouse,
The St. Regis Dubai

Chef Sachin works at the J&G steakhouse, a classic American steakhouse with a modern flair serving elegant cuts of meat from exclusive cattle bred specifically for St. Regis and a range of the best of seafood. He works closely with the Chef de Cuisine to produce diversified menus in accordance with the restaurant's policy and vision, as well as producing high quality dishes that follow up the established menu and level up to location's standards, as well as to clients' requirements.

He's responsible for training the auxiliary kitchen staff in order to provide best results in minimum time and using at the maximum the available resources – plus much more, to ensure food standards are always as high as they can possibly be.

Ingredients

For the beef

220g portions of Hanger steak
Caramelised garlic chips
For the marinade:
160g olive oil
112g shallots, sliced thin
8g rosemary, broken
11g thyme, broken
7g kaffir lime leaves, chopped
56g orange peel, no pith, chopped
27g nam pla (fish sauce)
84g soy
7g dried Thai chili, chopped

For the favas

450g Favas, blanched, shocked and peeled, then halved

35g olive oil
3g salt

For the vinaigrette

5g butter
2.5g shallots, minced
1.25g salt
10g lemon juice

To serve

2g Parmesan shaved
2g pickled Jalapenos
1g jalapenos, sliced
1g spring garlic, sliced very thin, caramelized in olive oil, seasoned
0.5g tarragon leaves
Chicken jus, deglaze
Garnish

Method

For the beef

Stud beef with garlic chips, then marinade for at least 12 hours.

For the marinade

Scrunch together wearing gloves, and marinate the beef. Put beef in small vacuum bags with some marinade and poach at 130 for 45 minutes. Shock in an ice bath and put in a 54 degrees water bath for 10 minutes to reheat. Remove from bag, dry, season with salt and white pepper and caramelize in a smoking hot pan with clarified butter. Rest for 2 minutes. Serve on side to be sliced at table.

For the favas

Toss well. Heat heavy bottom pans until extremely hot, add fava in an even layer and let char until smoky but not burnt.

For the vinaigrette

Remove beef from the pan and let rest in a small hotel pan. Degrease pan and add butter, cook, stirring until black, add shallots and salt, stir and add lemon juice. Reduce to achieve a shiny emulsion. Serve on side.

Range

METAL FUSION -
PLATINIUM

Product Number

MRFP31MF



Sautéed foie gras, green apple puree, dashi-yuzu foam



Chef Sachin Anant Masurkar

Sous chef, J&G Steakhouse,
The St. Regis Dubai

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Ingredients

For the foie gras

85g piece of foie gras cut on a bias to maximise surface area

For the apple puree:

80g butter

800g green apple, 2 pieces, no core

6g salt

For the dashi

1568g water

12g konbu

100g bonito flakes

29g salt

For the ponzu

448g dashi

84g soy

48g yuzu

For the foam

588g ponzu

4g lecithin

For the crackling

1 Granny Smith apple

Drizzle of simple syrup

Method

For the apple puree

Combine all and cook in a rondeau covered over a low heat until the apples begin to soften, but are still slightly hard. Place in a blender and puree until completely smooth. Put in a bowl and whisk a little with a bit of guar, then cool over ice.

For the dashi

Combine stock, water and konbu and bring to the boil. Add bonito flakes and stir well. Let it rest and keep uncovered for 20 minutes, before straining. Season with salt.

For the ponzu

Mix all ingredients and reserve.

For the crackling

Brunoise Granny Smith apple and toss lightly in simple syrup. Lay out and dry in 93C oven until crisp (around 2 hours).

For the foam

Puree in a blender until lecithin dissolves and strain.

To serve

Season the foie gras and sautee. Warm the puree and put into a bowl. Top with foie gras. Spoon foam around and put crackling on top of foie gras.

*S'mores chocolate fondant
with seasonal berry compote*





Range

METAL FUSION -
TITANIUM

Product Number

MORP25

S'mores chocolate fondant with seasonal berry compote



Chef Rusly Ahmad

Pastry chef, The St. Regis Dubai

Chef Rusly's career began as a waiter in Sri Lanka, where he would watch the chefs working with pastry every day, baking croissants and Danishes. This is where he fell in love with pastry and decided to pursue a career as a pastry chef.

He has since progressed up the ladder and has worked at various resorts include The Westin Mina Seyahi as part of the opening team.

Chef Rusly is very passionate about all things in the pastry kitchen, and this shows in his cooking.

Ingredients

For the fondant mixture

220g whole eggs
140g egg yolk
100g Castor sugar
Pinch of salt
50g all-purpose flour
250g butter
250g 70% dark chocolate

For the marshmallow ganache

300ml cooking cream
240g 40% milk chocolate
120g 70% dark chocolate
36g butter
25 no mini marshmallows

For the mixed berry compote

250ml raspberry puree
30g sugar
1 lime zested
10 raspberries
20 blueberries
10 blackberries
Pinch of fresh mint leaves

Method

For the fondant mixture

Melt chocolate and butter over bain-marie, set aside. Mix whole egg, egg yolk and sugar together. Pour the egg mixture in the melted chocolate, stirring continuously. Finally fold the flour and salt in the above mixture.

For the marshmallow ganache

Heat the cream to 35 degrees Celsius in a saucepan. Melt the chocolate at 34 degrees Celsius, once melted add the cream mixing gently. Add soft butter and emulsify the mix with a hand blender. Cut the marshmallows into half and add to the mixture. Freeze the mix into small silicon spherical molds.

For the fondant assembly

Preheat the oven to 180 degrees Celsius. Grease dariole molds. Half fill the fondant mixture, put the frozen marshmallow ganache and tip in the rest of the fondant mix into the mold. Bake for 12 minutes. Remove from oven, run a knife around the edges and tip over the fondant onto the plate.

For the mixed berry compote

Bring the puree, sugar and lime zest to a boil. Remove from heat until slightly thicker in consistency. Toss in the fresh berries. Finish with mint leaves

Range

METAL FUSION -
GOLD

Product Number

FDFD26MF



Sumac orange crème brulee



Chef Rusly Ahmad

Pastry chef, The St. Regis Dubai

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Ingredients

For the crème brulee mixture

1lt cooking cream
2 vanilla pods
20g sumac powder
210g egg yolk
100g castor sugar

For the orange flavoured sugar:

1 fresh orange
50g Castor sugar

To serve:

Fresh orange segments
1 Fresh Orange
Crème Fraiche

Method

For the crème brulee mixture

Preheat the oven to 270 degrees F. Sit ramekins in a deep roasting pan at least 5cms deep. Add cream, sumac powder into a saucepan. Slit vanilla pod lengthways using tip of the knife, scraping out the seeds and adding to the cream along with the pod as well. Stir over low heat until it almost comes to a boil. Set aside for 15 minutes.

Mix egg yolk and sugar in a mixing bowl until slightly pale and fluffy. Pour the cream mixture into the egg yolk mixture slowly, whisking continuously.

Sieve the mixture, discarding any pale foam sitting over the mixture once sieved. Pour hot water into the roasting tin, enough to cover about 1.5cm of the ramekins. Bake for 30-35 minutes, until the mixture is softly set.

For the orange flavoured sugar

Preheat oven to 80 degrees Celsius. Take out the zest of the orange and put it in the oven for 2 hours for drying. Once dried, coarsely blend the sugar with the zest. Sprinkle the orange sugar over the cream mixture and brulee till golden brown.

The RAK Porcelain Ranges

METAL FUSION

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