

Recommended Recipes

Issue 8 / 2016



| MAKE SURE IT'S RAK |



| MAKE SURE IT'S RAK |

NEOFUSION



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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Peppered tuna nicoise





Range

LEA

Product Number

LEBUBC30BL

Peppered tuna nicoise

Serves 4



Chef Igor Meyer Erkoﬀ

Sous chef, Main Kitchen,
Waldorf Astoria, RAK

Meyer Erkoﬀ is truly part of a united nations family, born to Russian and Egyptian parents and grew up in Brazil, he recently got married to a Macedonian. He graduated Hotel Management University and also Executive Culinary Management University. Driven by his passion for food, he has had a long and distinguished career and has lived and worked in the UAE for almost 10 years.

Ingredients

For the vinaigrette

100ml white vinegar
50ml water
1tbsp smooth Dijon mustard
350ml extra virgin olive oil

For the black olive dressing

100g pitted black olives
10g capers
0.5 Garlic clove
50ml olive oil

For the salad

200g fresh tuna
100g French beans, topped but leaving the tail
8 cherry tomatoes on the vine, stems attached
4 quail eggs
4 new potatoes
300ml olive oil, plus extra for drizzling
8 anchovy fillets
3tsp vinaigrette (see recipe below)
50g cracked black pepper
1 handful mixed leaves

Method

1 For the vinaigrette: Gently warm the vinegar, 50ml water and garlic together in a pan. Remove from the heat and leave to infuse for 30 minutes. Strain into a bowl and whisk in the mustard. Slowly add the olive oil, whisking continuously. Set aside.

2 To make the black olive dressing: Place all the ingredients in a blender and whizz until smooth. Pour into a squeeze bottle and set aside.

3 Place the potatoes in a pan, cover with water, season with salt and bring to the boil. Gently simmer for about 10 to 15 minutes or until cooked. Refresh

under cold water. When cold, slice into 1 cm thick pieces and place in a bowl.

4 Bring a pan of water to the boil and cook the French beans for 5 to 6 minutes. Remove and plunge into iced water. Drain, add to the potatoes and dress with 2 tbsp of vinaigrette.

5 Place the tomatoes, with the stem still attached, in a pan and cover with the olive oil. Add the garlic and rosemary. Season and slowly bring to barely a simmer. Cook for 15 minutes, then leave to cool.

6 To cook the quail eggs boil a pan of water and cook for 2 and a half minutes

before removing them and plunging into iced water. Peel and set aside.

7 Season the tuna with salt, roll in the cracked pepper and drizzle with olive oil. Place on a hot griddle for 30 seconds, then flip over and cook for another 30 seconds. Slice into 2cm thick pieces.

8 To serve, draw a circle around the plate with the dressing. Place two pieces of tuna on opposite sides followed by two of each ingredient. Finish the circle by rolling the anchovies and topping each one with half a quail egg. Dress the mixed leaves with the vinaigrette and place on the top.

*Spicy tuna roll
& nigiri sushi*





Range
LEA

Product Number
LEEDSQ30OR

Spicy tuna roll & nigiri sushi

Serves Spicy tuna roll, 8 pieces/Nigiri sushi, 16 pieces



Chef Yukitade Kitade

Chef de cuisine, UMI,
Waldorf Astoria, RAK

Born in Yokohama and trained under various master chefs in Japan and the USA, Kitade has now been resident in the UAE for over 10 years where he has lived in three out of seven Emirates. Heading up a Japanese restaurant in Fujairah and then onto launch another restaurant in Dubai, he has finally found home in UMI in Ras Al Khaimah and already taken home some awards for the fine dining Japanese restaurant.

Ingredients

SPICY TUNA ROLL

You'll need a sushi roll Bamboo mat

For the spicy mayonnaise

100g mayonnaise QP
15ml Japanese soy sauce
4g Tabasco
15g shichimi pepper
15ml chili oil
3g grated garlic

Other ingredients

40g fresh tuna
10g spring onion
15g spicy mayonnaise
1 nori sheet
100g sushi rice
1tsp sesame seed

NIGIRI SUSHI

Main ingredients

16g gizzard fish
16g tuna belly
16g tuna akami (lean meat)
14g Ika (allow squid)
20g prawns, boiled
10g wasabi paste
60g sushi rice
Ginger pickles, as desired
Sushi vinegar, as desired
200ml water
2tsp rice vinegar

For the soy sauce

100ml soy sauce
50ml mirin
50ml water
10g dried bonito flake

Method

SPICY TUNA ROLL

1 Prepare spicy mayonnaise in advance. Mix together all ingredients of spicy mayo mix well and allow to sit for a while in the chiller.

2 Chop fresh sashimi grade tuna then mix with spicy mayo well. Remove hard fibre strings if tuna contains for better texture.

3 Cut nori sheet in to two and place on top of Bamboo mat. Spread the amount of sushi rice on the nori sheet evenly.

4 Sprinkle roasted sesame seeds on the rice either black or white or mix.

5 Flip over the nori sheet (you will see the empty surface of nori sheet, rice is down), spread mixed tuna chunk on the centre horizontally.

6 Rolling up from the bottom to the top, make sure the ingredients sit tight in the middle. Cut into 8 pieces and decorate on the plate with pickled ginger and wasabi paste.

NIGIRI SUSHI

1 Cook Japanese rice and mix with sushi vinegar.

2 Before you start slicing fish, wipe excess moisture off fish with paper towel. Slice tuna diagonally and prepare other fish. Place a cup of vinegar water (200ml water with 2tsp of rice vinegar) for a sterilising effect and moistening hands when you're moulding the sushi rice and to prevent sticking.

3 Make a ball with adequate amount of sushi rice with your right hand. Pick the rice up gently to create layer of air

between each rice grain. At the same time, pick up a sliced fish by your left hand. Before place the rice on the fish, pick small amount of wasabi paste by your right pointing finger then spread it on the slice of fish (rice is still in your right palm).

Put the rice on the sliced fish exactly the same spot where you spread wasabi (fish and the rice should be in your left palm). Flip it over on the left palm then start moulding process. 1: make U-shape to hold side of sushi by your right index finger and thumb. 2: hold top of sushi by your left thumb, at the same time place your right index finger covering sliced fish. 3: turn it 180 degrees clockwise. 4: repeat action 1 to 3 couple of times more to make your sushi as a signature shape.

Range

LEA

Product Number

LENNPR31GY



Steamed salmon fillet

Serves 1



Chef Rudolf W. Segers

Executive chef,
Waldorf Astoria, RAK

Award winning Segers has enjoyed a long and distinguished career with over 20 years in some of the world's finest kitchens in Germany, England, United States of America, New Zealand, United Arab Emirates and Saudi Arabia. Although a classically trained chef, he likes to think out of the box, be creative and bold yet meet the highest and consistent standards expected of the first Waldorf Astoria in the UAE. He is passionate about his team and drives them through intensive and motivating training program's encouraging them to be the best they can be.

Ingredients

160g fresh salmon, cleaned and filleted	10g fresh lemon grass	20g mixed cress (if not available used normal salad and pick it into smaller pieces)
10g shitake mushrooms, dried	40g fresh mixed vegetables	1 lemon
30ml yoghurt	30g potatoes, peeled	10ml avocado oil
100ml orange juice	60g green peas	
2 cherry tomatos	10g butter	
5g fresh coriander	20ml milk	
10g oyster sauce	Sea salt, white pepper and nut meg, to taste	

Method

- 1** Cut the salmon lengthwise and make sure there is not brown meat on the fish.
- 2** When using dried mushrooms make sure to soak them in warm water for a few minutes before usage. Cut the mushrooms in thin slices lengthwise (make sure to remove the stalk).
- 3** Twist the salmon inside out to have the nice looking side on the outside. Tie the salmon fillets up with string and make 5 cuts on the top of the fillet to insert the mushroom slices. Cut the lemon grass and place the salmon fillets on top of the lemon grass. Marinate with the oyster sauce. Season with salt and white pepper.
- 4** Cook the small cut potatoes until tender. Add the green peas just before the potatoes are fully cooked. Purée the mix and season to taste with salt, pepper and nutmeg. Add a little milk and butter if needed.
- 5** Cook the orange juice until reduce by $\frac{3}{4}$. Set aside to cool down. When cooled add the yoghurt and coriander finely chopped (season to taste with salt and pepper).
- 6** Prepare the vegetables and cut them to your liking. Blanch the vegetables until tender. Place directly into a bowl and mix with a little bit avocado oil and season to taste.
- 7** Place the fish into a boiling steamer pot and steam for 5 minutes. (Don't forget to put the lid on the pot). Cut the string and remove it.
- 8** For plating: pipe the warm peas purée in the centre of a warm plate. Place the steamed salmon on top of the purée after removing the lemon grass from the bottom. Garnish with the cold orange and yoghurt sauce by drizzling around the purée with a little space in between. Add the warm vegetables by placing them on the plate as per your liking. To finish the plate put the marinated cress on the plate. Drizzle a bit of avocado oil around the plate and on the top of the garnish.

Range

LEA

Product Number

LEEDSQ30LG



Lexington Grill BBQ beef ribs

Serves 4



Chef Lij Heron

Chef de cuisine, Lexington Grill,
Waldorf Astoria RAK

Heron studied for an Associate Degree in Culinary Arts Culinary Institute of America in New York before starting his successful global career in home country Jamaica. He has since successfully run numerous kitchens in Florida, Dubai and Ras Al Khaimah. He was awarded the prestigious recognition as 'Meat Chef of the Year' from the Pro Chef Awards 2014 and 2015.

Ingredients

For the dry rub

280g Spanish paprika
300g brown, light sugar
100g onion powder
140g salt
30g cumin powder
25g mustard
100g smoked paprika
80g garlic powder
100g freshly ground black pepper
3kg beef short ribs

For the bbq sauce

180g Heinz ketchup
114g water
114g garlic power
152g brown, light sugar
50g smoked paprika
6g onion powder
3g chili powder (optional)
3tsp salt
82ml cider vinegar

Method

1 For the rub used to marinate the ribs: Keep the mustard separate in a bowl. Combine all the dry ingredients in different bowl. First rub the mustard on the ribs. Making sure the mustard covers the ribs. Then wrap with aluminum foil, then place in chiller for 24 hours if you don't have time the ribs can be marinated for three hours. For best results I recommend to marinate for 24 hours.

2 For cooking the BBQ sauce and beef ribs: preheat oven to 130C. Combine all the ingredients for the sauce in a pot. Mix all ingredients well. Place pot on medium heat and bring to boil then reduce and simmer for 10 minutes. Place ribs in the same pot as the BBQ sauce making sure the ribs are covered. Place in oven at 130C and cook for two hours. Remove them and enjoy the goodness.

*Parcel of baked
linguine pascatore*





Range

LEA

Product Number

LEBUBC26LG

Parcel of baked linguine pascatore

Serves 2



Chef Aung Zaw Moe

Sous chef, Lexington Grill,
Waldorf Astoria, RAK

Moe, originally from Myanmar has experienced a lengthy journey around the Middle East in Dubai, Doha and Abu Dhabi before arriving in Ras Al Khaimah in 2013. He joined the pre-opening team in Qasr al Bahar, the all day dining restaurant and has since been promoted to sous chef in award winning Lexington Grill. With over 16 years varied experience in the kitchen, Moe enjoys life enrichment and development experienced whilst moving from country to country.

Ingredients

- | | |
|---|--------------------------------|
| 4 large tiger prawns, peeled | 50g white onion, chopped |
| 120g Scottish salmon | 5 large Roma tomatoes, chopped |
| 120g fresh calamari | 1tbsp tomato paste |
| 120g fresh sea bass | 6ml dry white wine |
| 10 pieces of green shell mussel | 200g linguine pasta |
| 6ml olive oil | 50g Parmesan cheese |
| 1tsp of crushed chilies | 1tbsp oregano fresh |
| 1tsp of Italian flat leaf parsley, finely chopped | 100ml double cream |
| 8 fresh basil leaves | 1 tsp brown sugar |
| 5 garlic cloves, chopped | Salt & pepper, to taste |

Method

1 Clean the shells of the mussels and cut the large shrimps in 2-3 pieces and slice the calamari in 1/4 inch rings making sure you cut the tentacles in two. Clean salmon and sea bass.

2 In a large skillet pan heat the oil on medium heat and carefully sauté all your shellfish and fish with some of the garlic, onion. Add white wine and Let it cook until 70% done. In a large skillet pan heat the oil on medium heat and add the garlic, onion, tomato and tomato paste, cook for 5-10

minutes and add the seafood, fresh basil, oregano chilies and the parsley. Add cream, Season with sugar, salt and pepper to taste. Cook linguine as per instructions on package. Once cooked combine with the seafood sauce Then transfer into baking paper and add parmesan cheese and close like parcel tie with butcher string. Place in the 180C preheat oven. Let it cook for about 5 minutes and place on the serving plate open it and garnished with basil and parmesan, as shown in the picture.

Range

LEA

Product Number

LEBUBC26GY



Braised beef brisket with potatoes and carrots

Serves 2



Chef Ramanathan Subramanian

Sous chef, Qasr Al Bahar,
Waldorf Astoria, RAK

Subramanian started working as an intern for the Taj group group before moving to Dubai to join Hilton Worldwide International as a chef de partie. He has worked for over 12 years in various kitchen and as a sous chef in the all-day dining restaurant at Waldorf Astoria Ras Al Khaimah, he is innovative and takes pleasure in creating new and exciting dishes on the buffet each day.

Ingredients

1 kg beef brisket (cut into large steaks, 2 inch thick)
2lt beef stock
300g carrots (peeled and cut into cubes)
400g potatoes (peeled and cut into cubes)
100g onions (peeled and diced)
10g rosemary sprig
5g dry whole coriander seeds
2 no star anise
Salt & pepper, to taste
2 tsp butter
1 tsp all-purpose flour

Method

- 1** Heat a heavy bottom skillet and add the butter and beef, cook for around 2 to 3 minutes or until golden brown color is achieved, then turn the brisket and color the other side.
- 2** Remove the beef and add the onions, spices, seasonings and rosemary and stir for a couple of minutes; add the stock and get it to a boil.
- 3** Add the browned beef to the liquid and reduce the heat to simmer, cover with a silver foil and let it cook for one and half hour or until the beef is almost tender.
- 4** Open the foil and add the potatoes and the carrots to the pot and cook for a further 20 minutes.
- 5** When the beef, potatoes and carrots are cooked, remove them carefully and reserve and plate.
- 6** In another pan cook some flour and butter for around 3 mins and strain the stock from the skillet and reduce to half or until the stock is thickened.
- 7** Arrange the beef on the plate, with the carrots and potatoes on the side, pour the sauce on top of the beef and serve.

*Moutabel al marjan –
moutabel 4 ways*





Range
LEA

Product Number
LEEDRG33LG

Moutabel al marjan – moutabel 4 ways

Serves 10



Chef Mounir Al-Khatib

Chef de cuisine, Marjan,
Waldorf Astoria, RAK

Al-Khatib has had a colourful career in the UAE since graduating from the Damascus Hotel Management Training Institute in 1998. His luxury experience has spanned over several hotels in Dubai, before joining the pre-opening team of Waldorf Astoria Ras Al Khaimah. He has led an award winning team, created eccentric menus and has achieved the enviable reputation of being one of the preferred Middle Eastern restaurants in the UAE.

Ingredients

1,500g carrot
1,500g beetroot
1,500g cauliflower
1,500g eggplant, grilled
500g garlic, peeled and chopped
1,200g tahini oil
200g salt
100g lemon juice
300ml olive oil

Method

1 Moutabel carrot: Peel the carrot and boil until cooked, then allow to cool. Put in to a mixer and add 25g of garlic, 300g of tahini, 50g salt, and 25g lemon, and mix until well combined.

2 Moutabel beetroot: Peel the beetroot and boil until cooked, then allow to cool. Put in to a mixer and add 25g of garlic, 300g of tahini, 50g salt, and 25g lemon, and mix until well combined.

3 Moutabel cauliflower: Cut the cauliflower into pieces and boil until

cooked, then allow to cool. Put in to a mixer and add 25g of garlic, 300g of tahini, 50g salt, and 25g lemon, and mix until well combined.

4 Moutabel eggplant: Grill the eggplant until cooked, then allow to cool and peel. Put in to a mixer and add 25g of garlic, 300g of tahini, 50g salt, and 25g lemon, and mix until well combined.

5 Serve all Moutabel with olive oil and Arabic bread for dipping.

Range

LEA

Product Number

LENNPR31LG



Beef tenderloin

Serves 1



Chef Absar Mallick

Chef de cuisine, Main kitchen,
Waldorf Astoria, RAK

Mallick has had over 20 years of experience as a chef, many of which in prestigious UAE hotels and also a short term in the UK. With international experience and running award winning kitchens Mallick's overview and understanding of kitchen management affords him the number two position when the executive chef is away. He is a proud team member and always has a smile on his face.

Ingredients

300g beef tenderloin	60ml veal jus
80g baby beetroot	5gm salt
60g baby turnips	5g pepper
80g white asparagus	50ml whipping cream
100g Idaho potato	100g butter
5g pink pepper corn	2g of affilia cress

Method

- 1** Prepare the mash: peel and cut the potatoes placed in the pan and allow the potato to cook until is done. Once is done make a fine mash potato.
- 2** Boil the baby beetroot and make a fine puree passing through the sieve, keep it aside
- 3** In a cooking tray place the beef season it with salt and pepper. Heat the grill pan, once is heated give an even grill mark on both of the sides. Place it in the oven at 200C for 12 minutes.
- 4** Boil the baby turnip and baby carrot in a pan, blanch the asparagus. Sauté in a pan giving even color for the vegetables.
- 5** In a separate pan add butter and mash potato add the cream, season it, finish adding the beetroot puree and mixing gently.
- 6** Heat the jus, add butter stir it add pink pepper corn, mix it well.
- 7** For plating: gently place the mash on the plate using a large spoon, arrange the plate with the beetroot, turnip and carrot on the side of the plate. Remove the tenderloin from the tray and place on the bottom of the mash. On the side of the plate line up with the pepper corn jus and place the asparagus on the top of the beef. Finish with affilia cress.

Range

LEA

Product Number

LENNPR31BL



Roasted lamb noisette Dijon

Serves 2



Chef Midhun Radhakrishnan

Chef de cuisine, Qasr Al Bahar,
Waldorf Astoria, RAK

Radhakrishnan originally hails from India and is a true explorer. He has spent many years traversing the oceans on a cruise liner and lived in many different parts of the world. Radhakrishnan has over 16 years of experience and has worked for many luxury hotels during his travels. A dedicated fan of classical music.

Ingredients

For the lamb noisette

300g lamb loin
Salt & pepper, to taste
15g Dijon mustard
15ml olive oil

For the vegetables

30g butternut squash
6 pieces of spargus
6 pearl onions
6 pistachios

For the vanilla goat cheese:

30g goat cheese
10g cream cheese
1 vanilla bean

For the sauce:

30ml demi glaze
1 sprig of mint leaves

Method

1 Marinate the lamb loin with salt, pepper, and Dijon mustard. Allow resting for 30 minutes.

2 Cut the butternut squash into rounds of 2cm thickness, blanch and refresh them and set side.

3 Blanch the asparagus and pistachio nuts as well.

4 Blend the goat cheese and cream cheese together and add the vanilla bean and mix well, mould them in a timbale shape.

5 Heat in a non-stick skillet, sear the

lamb loin on all sides making it nice color, and cook in a preheated oven at 275C for 10 minutes.

6 Pan fry the butternut squash, asparagus and season them, along with pearl onions and pistachios.

7 Heat the demi glaze and infuse with mint leaves.

8 Serve the lamb loin as shown in picture, along with timbale of goat cheese and spring vegetables and sauce, garnished with micro greens.

Range

LEA

Product Number

LENNOP26LG



Smoked chocolate mousse, poached pear, chantily-raspberry log

Serves 4



Chef Budi Setiono

Executive pastry chef,
Waldorf Astoria, RAK

Setiono has been involved in all things sweet for over 18 years and is the executive pastry chef at Waldorf Astoria Ras al Khaimah. A well-travelled individual, he has lived and worked throughout the Middle East, Asia and North America where he has collected different ideas and techniques.

Ingredients

For the smoked chocolate mousse

210g 38% milk chocolate
60g sugar
120ml double cream
90g egg yolk
440g whipped cream
2 pieces of gelatin
3g sosa liquid smoked

For the milk chocolate spray

70g milk chocolate
70g cocoa butter

For the chocolate base

110g feuilletine
30g hazelnut paste
60g melted milk chocolate

For the spiced poached pears

10 mini pears, peeled and cored
220g granulated sugar
5 pieces of star anise
5 cloves
2 cinnamon sticks
2 vanilla pods
450 water

For the white chocolate log

110g white chocolate
90ml whipping cream
4 pieces of gelatin
350ml whipping cream
80g sugar

For the wrapped raspberry

110g raspberry puree
40g sugar
1 piece of gelatin
3g agar agar

Method

1 For the smoked chocolate mousse: Heat the double cream, whisk the yolk and sugar, pour into the cream and cook till a bit thicken. Melt the chocolate, mix into cream anglaise and liquid smoked, soak the gelatin in ice water and heat it up until melted and add into chocolate mixture. Fold the mixture into whipped cream, pipe then into desired mold.

2 For the milk chocolate spray: Melt both ingredients in double boil and apply in to spray gun.

3 For the chocolate base: Melt the milk chocolate in double boil. In large bowl, place the feuilletine, pour the melted chocolate and hazelnut paste. Spread in

baking paper, and refrigerate for one hour. Cut at the same shape as the mould of chocolate mousse.

4 For the spiced poached pears: Peel the pears without cutting the stem. Boil all the rest of the ingredients. Once the syrup boils, add the pear into it, and simmer for one hour. Let them rest overnight in the fridge to let the pears infused all the spiced flavour and aroma.

5 for the white chocolate log: Melt the white chocolate in double boiler, heat the first amount of whipping cream and mix with the melted white chocolate. Soak the gelatin till soft and

melt, mix into white chocolate mixture. Whip the second whipping cream with sugar until soft peak, fold into white chocolate mixture. Mould it into long log and cut as desire size.

6 For the wrapped raspberry: Heat the puree, sugar and agar-agar, add the soften gelatin, pour into stainless steel tray, so it becomes very thin layered jelly kind of sheet. Keep the tray in refrigerator, and keep in the chiller for one hour.

7 To plate: Cut the jelly at the size to wrap the white chocolate log. Arrange all element of the desserts same as shown in the picture.

The RAK Porcelain Ranges

LEA

P6 - 33



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| MAKE SURE IT'S RAK |



CHEF'S FUSION

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