



# *Recommended Recipes*

Issue 3 / 2015



| MAKE SURE IT'S RAK |



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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.

Franciose 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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*Asian combo*





**Range**

30cm round plate  
Neo Fusion sand

**Product Number**

NFMRFP30WH

# Asian combo

Serves 2



## Dammika Herath

Pastry Chef

Radisson Blu Hotel, Dubai Deira Creek

Dammika has 17 years' experience in the hotel industry. He was named Best Pastry Chef 2014 by the association of the Emirates Culinary Guild. He won first place at the Dilmah Real High Tea Challenge in 2014 in the UAE and also came third at this year's competition, held in Sri Lanka. His inspiration is his brother in law, who makes carvings and has a passion for artisan sugar and chocolate work.

## Ingredients

### Coconut mousse

80g Coconut milk  
20g Sugar  
3 Egg yolks  
200g White chocolate  
200g Cream

### Fresh pineapple compote

1 medium fresh Sri Lankan pineapple  
120g Sugar (or less depending on type of liquid used)  
240ml Pineapple or orange juice or water  
1 tablespoon Lemon juice  
1 Vanilla bean, split  
Pinch of salt

### Pineapple glaze

50g Pineapple juice  
125g Cream  
120g Sugar  
35g Milk  
30g Glucose  
5g Cornstarch  
3g Gelatine  
15g Water  
Green colouring

### Chocolate tulip

300g Glucose  
200g Fondant  
200g Milk chocolate

### Passion fruit chocolate crunchy

80g Passion fruit purée  
100g Sugar  
200g Grated coconut  
100g Dark chocolate  
80g Feuillentine

### Coconut foam

250g Coconut purée  
3g Soy lecithin  
150ml Water

### Passion fruit glaze

250g Passion purée  
5g Agr agr powder

### Raspberry sphere

250g Raspberry purée  
200g Water  
50g Simple syrup  
15g Vegetable gelatine powder

## Method

### Coconut mousse

Bring the coconut milk to the boil. Cook to 83C with the yolk and sugar. Pour the mixture over the white chocolate. Mix in the blender at 35C and add the whipped cream.

### Fresh pineapple compote

Melt the chocolate with butter. Sift the flour and cocoa powder together. Whip the egg, brown and white sugar. All chocolate mix to egg mix, add the powders then spread on a silicon baking paper lined tray and bake at 180C for 15-20 minutes.

### Pineapple glaze

Heat the cream, glucose and sugar mix, corn starch and pineapple juice with the milk. Cook together until boiling and add the gelatine colour. Let the mixture cool.

### Chocolate tulip

Cook the glucose fondant, add the chocolate and mix. Once the mixture has cooled make it into a powder and sieve. Bake in a tray at 170C until cooked (approximately four minutes).

### Passion fruit chocolate crunchy

Heat the sugar and purée together, add the grated coconut and place in

the oven at 150C. Once cooked leave to cool and set aside. Add the dark chocolate and feuillentine to make the crunchy base.

### Assembly:

Place the layer of coconut mousse and frozen pineapple compote in two separate semi-dome moulds. Store in the freezer. Once set, remove the moulds and stick the two together to form a single unit. Dip in the yellow pineapple glaze and place on the crunchy chocolate garnish with chocolate tulip.

### Coconut foam

Emulsify all ingredients.

### Passion fruit glaze

Mix the purée and agr agr powder together. Bring to the boil, set in the chiller and emulsify with a hand blender.

### Raspberry sphere

Freeze the purée in a semi sphere mould. Mix the water, syrup and vegetable gelatine powder together and heat until boiling. Remove from the heat let the mixture cool to 85C. Take a thin needle to pick up the spheres and dip them in the gelatine mix. Set in the freezer.

*Beef striploin roulade  
and mushroom wrap*





**Range**

30cm coupe bowl  
Neo Fusion sand

**Product Number**

NFBUBC30WH

# Beef striploin roulade and mushroom wrap

Serves 2



**Elmer Mancera**

Chef de Cuisine

Boulvar restaurant, Radisson Blu Hotel, Dubai Deira Creek

Elmer started his career in Philippines in a seafood restaurant. He moved to Dubai in 1991 and joined Radisson Blu Hotel, Dubai Deira Creek. In 2007 he won a silver and bronze medal in the live cooking category at Emirates Salon Culinaire. He has also participated in the Dilmah Real High Tea Challenge, held in Sri Lanka and won a bronze medal. Elmer is inspired by his father's cooking techniques and attributes his skill in the kitchen to him.

## Ingredients

### Beef striploin roulade with mushroom wrap

400g Striploin  
100g Bresola (thinly sliced)  
200g Porcini mushroom  
3 Egg yolks  
50g Breadcrumbs  
50g Shallots

10g Olive oil  
Salt & pepper as required

### Smoked hanging tender

200g Hanging tender  
Salt & pepper as required  
30g Cherry woods chips  
30g Fresh chopped herbs  
1 tsp Dijon mustard

### Braised beef blade

200g Beef blade  
20g Olive oil  
1 Carrots  
1 stick Celery  
2 Onion  
2 Leeks  
10g Garlic  
1 piece Bay leaf  
100g Tomato coulis  
200g Veal stock  
300ml Chicken stock  
Salt & pepper as required

### Soft shell crab

2 pieces Soft shell crab  
1 litre Fish stock  
100g Aromatics  
Salt & pepper as required

### Coconut and crab mash

180g Boiled potato  
70g Coconut milk  
100g Crab boiled  
Salt & pepper as required  
50g Butter

### Crab Cake

150g Crab boiled with fish stock

100g Mash potato  
50g Breadcrumbs  
2 Eggs  
30g Flour  
Salt & pepper as required

### Tomato basil coulis

100g Blanched tomato  
1 Shallots  
2 cloves Garlic  
1 tsp Olive oil  
10ml Lemon juice  
2 leaves Sweet basil  
3g Salt & pepper

### Honey glazed pumpkin

100g Pumpkin  
50g Honey  
Salt & pepper as required  
50g Butter  
40g Vegetables stock

### Baked turnip

2 pieces Turnip  
Salt & pepper as required  
1 tsp Olive oil

### Glazed carrots and asparagus

8 pieces Baby carrots  
8 pieces Asparagus  
200ml Vegetable stock  
50g Butter  
Salt & pepper as required

### Mushroom foam

100ml Mushroom stock  
50ml Milk  
Salt & pepper as required  
5g Soy lecithin

## Method

### Beef striploin roulade with mushroom wrap

Cut Striploin into small loins. Lay Bresola in between, join it and wrap tightly with cling film. Use the trimmings to make a mushroom wrap. shallots in olive oil, dry the mushrooms as much as possible, cool it down and blend it with striploin trimmings. Add egg yolks and breadcrumbs along with it. Make a fine mousse and spread it on the striploin with bresola. Cover it with aluminum foil and cook it on slow heat till internal temperature is 62C.

### Smoked hanging tender

Season the meat seared on a pan and cook it till medium. Put cherry woods chips in a smoking gun and smoke it for two minutes. Apply Dijon mustard on top and wrap it around with fresh herbs.

### Braised beef blade

Season the beef blade and sear it till it becomes brown from all sides. Cut mirepoix of onion, celery, leeks, carrots and garlic. Brown it in a pressure cooker and add rest of the ingredients. Let it cook on high pressure for about 35 minutes. Season the jus.

### Soft shell crab

Boil the crab in fish stock and cool it down with ice water.

### Coconut and crab mash

Finely chop the crab and make coconut mash potato with boiled potato and coconut milk. Add chopped crab and finish with butter and season it as required.

### Crab Cake

Mix boiled crab with fish stock and mix it with coconut mash potato and season it. Make round balls and crumb fry it.

### Tomato basil coulis

Sautee the shallots and garlic in olive oil add blanched tomato and let it cook well. Add basil and lemon juice and blend until smooth. Season it.

### Honey glazed pumpkin

Cut cubes of pumpkin make glaze of honey, vegetable stock and butter. Season it and cook the pumpkin in it.

### Baked turnip

Season the turnip with salt and pepper

and olive oil. Cover it with aluminum foil and cook it for 30 minutes.

### Glazed carrots and asparagus

Blanch the baby carrots and asparagus in vegetable stock and glaze it with butter. Season it well.

### Mushroom foam

Mix all together, heat it up and make foam with help of hand blender.

**Range**

29cm coupe plate  
Neo Fusion magma

**Product Number**

NFSPCP29DR



# Spicy salmon salad

Serves 1



## **Naveen Madawa**

Demi Chef de Partie  
Minato restaurant, Radisson Blu  
Hotel, Dubai Deira Creek

Naveen studied professional cookery at Gateway International Hotel School, before working in Browns Beach Hotel, Negambo, as a Trainee Cook for two years. He then moved to Dubai in 2011 and worked at other hotels before joining Radisson Blue Hotel, Dubai Deira Creek this year as Demi Chef de Partie in an authentic Japanese restaurant – Minato. Naveen is inspired by the fresh and simple quality ingredients that characterize Japanese cuisine.

## **Ingredients**

100g Salmon (fresh)  
60g Avocado  
5g Beetroot (as garnish)  
30g Mix salad  
25g Japanese mayonnaise  
1g Schimitogarashi (or Japanese chilli powder)  
2.5ml Japanese chilli oil  
Pinch salt  
2ml Soy sauce  
2.5g Tobiko orange

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## **Method**

Clean and fresh salmon cut into small cubes. Mix everything gently together (make sure not to break the salmon) except the mix salad and avocado.

Place the avocado on the plate in the middle in a square shape, top with the mix salad. Then place the salmon mix carefully on top. Place three pieces of small crackers on top of the salmon and sprinkle with deep fried beetroot as garnish.

**Range**

Deep Plate 29cm  
Neo Fusion sand

**Product Number**

NFGDDP29WH



# Deep fried shiitake mushroom in light sweet and sour sauce

Serves 1



## Fu De Jun

Chef de Cuisine

The China Club restaurant  
Radisson Blu Hotel, Dubai Deira  
Creekt

Fu's career began in 1987 in his home country of China. He joined Radisson Blu Hotel, Dubai Deira Creek in 2003 and currently works in The China Club restaurant, preparing traditional and modern Chinese dishes. His inspiration is his sister, who used to cook for him every day.

## Ingredients

75g Shiitake mushroom (dry)  
25g Potato starch  
2g Salt  
10ml Chinese black vinegar  
15g Sugar  
350ml (use 10ml) Cooking oil  
1ml Sesame oil  
3g Ginger shredded  
3g Pepper red shredded  
1ml Dark soy sauce

## Method

Steam mushroom for four hours.  
Clean and shred. Add salt and potato starch. Add oil to a wok and heat to 180C. Fry the mushroom until crispy and remove. Add a little oil to the wok with the sugar and soy sauce. Once boiling add the mushroom. On a high heat add the Chinese black vinegar and sesame oil. When the mushrooms are shining set aside and plate up with shredded ginger and red pepper as garnish.

**Range**

29cm coupe bowl  
Neo Fusion sand

**Product Number**

NFBUBC30WH



# Seared lamb saddle

Serves 1



## Diyan De Silva

Executive Sous Chef  
Radisson Blu Hotel, Dubai Deira  
Creek

Chef Diyan is qualified from Ceylon Hotel School and holds four diplomas in F&B and hospitality. His career started in 1992 in the school itself, after which he joined Hotel Galadari Meridian in Sri Lanka as a Commis Chef. In 1996 he moved to Dubai, joined the Radisson Blu Hotel, Dubai Deira Creek and quickly rose to become Executive Sous Chef. His greatest inspiration is his mother, who ran a small catering business from her kitchen. She taught him numerous cooking and chefing techniques, which he now uses on a daily basis.

## Ingredients

### Sousvide lamb saddle

200g Lamb saddle  
Salt/pepper as per taste  
2 sprig Thyme  
1 tsp Butter

### Braised Veal Blade

150g Lamb shoulder (or cheeks)  
1/2 tsp Mirepoix  
500ml Lamb jus

### Sweetbread Ragout

50g Lamb sweetbread  
100ml Cream  
1 Shallots  
1 sprig Tarragon  
Salt/pepper to taste

### Green peas puree

100g Cauliflower  
150g Onion  
400ml Butter  
500ml Chicken stock

## Method

### Sousvide lamb saddle

Season the lamb saddle and vacuum pack it. Cook it in a water bath at 54C. Once it is cooked, sear it on a pan.

### Braised Veal Blade

Sear shoulder/cheeks until brown. Mirepoix add jus and lamb to small pressure cooker at high pressure for 30 minutes.

### Sweetbread Ragout

Sauté shallots and cook sweet bread along with it. Add cream and reduce. Season and finish with tarragon.

### Seasoned Vegetables

8 pcs Carrots  
8 pcs Asparagus  
100ml Chicken stock  
100g Butter  
Flavoring to taste  
Salt/pepper to taste

### Brie Cheese Croquettes

10 ounces Brie cheese (rind removed)  
1 ½ ounces Butter  
6tbsp Flour  
10 ounces Milk  
¼ tsp White pepper  
¼ tsp Cayenne pepper  
1 Egg yolk  
1 beaten Egg  
2 ounces Dry breadcrumbs  
Vegetable oil

### Roast Potato

1 Potato  
2 sprig Thyme  
Salt/pepper to taste  
1 tsp Oil

### Green peas puree

Sauté onion and peas in butter, add chicken stock and cook until tender. Blend it into a smooth puree.

### Seasoned Vegetables

Make emulsion and cook vegetables in emulsion.

### Brie Cheese Croquettes

Mix everything with the cheese and coat it with bread crumbs. Fry it in vegetables oil.

### Roast Potato

Cut potato into desired shape, season and bake it.

**Range**

26cm Extra deep  
round plate  
Neo Fusion sand

**Product Number**

NFCLXD26WH



# Lamb knuckle with green rice (bagali polo machicha)

Serves 1



## Heider Shirazi

Sous Chef

Shabestan, Restaurant in Radisson Blu Hotel, Dubai Deira Creek

Heider started his career in Emperial Hotel, Iran, as a cook. He later moved to the Hilton in Iran as a senior cook for 10 years. In 1992 he joined Radisson Blu Hotel, Dubai Deira Creek as a Sous Chef in the Persian Restaurant, Shabestan.

## Ingredients

1 tbsp Tomato paste  
100g Onion (whole)  
50g Garlic whole  
50g Celery  
100g Whole tomato  
Salt to taste  
Pepper to taste  
(300g – 400g) Lamb knuckle 1 piece  
1 tsp Turmeric powder

## Bagali polo

150g Basmati rice  
50g Broad beans  
25g Dill  
1 tsp Turmeric powder  
100g Salt  
100ml Oil (corn)  
50ml Butter

## Method

### Method (lamb knuckle)

Wash the lamb knuckle. Put the thick bottom of the knuckle in the pan and add hot water to cover the lamb knuckle. Boil once to blanch it. Skim and scum out. Add all washed vegetables and the rest of the ingredients to the lamb knuckle. Allow to boil and then simmer for two hours until cooked. Correct the seasoning.

### Method (bagali polo)

First wash the rice twice, soak it in salt water (50g salt and 150g rice) and cover. Allow it to soak for two hours. In a pot of boiling water

add the remaining 50g salt and the strained rice. Add dill/turmeric powder. Allow the rice to cook 80%. Add the broad beans and allow to cook for five minutes. Drain the water. Cooking tip: If the rice is too salty, rinse with hot water to remove excess salt.

Take a pot and add a little water and oil. Cover the bottom with a layer of aluminum foil, then add the rice, 50ml of corn oil, butter and cover with aluminum foil. Cook in the oven at 180C for one hour. On a plate arrange a bed of rice for the lamb knuckle and serve.

**Range**

Dinner plate 2 basins  
Neo Fusion ember

**Product Number**

NFNBF32BR



# Chiko roll with mixed greens and spicy chilli sauce

Serves 2



**Amila Rupasinghe**

Senior chef de partie  
The Pub

Amila started his career in his hometown Sri Lanka, after completing an advanced international cooking course from 1995 to 1998. After receiving his diploma he joined Browns Beach Hotel. Within a year Amila progressed and moved to Galadari Hotel Colombo. He joined Radisson Blu Hotel, Dubai Deira Creek in Dubai in 2002. Amila held the position of Commis 2 before progressing to Senior Chef De Partie. His greatest inspiration is his mother, who taught him traditional Sri Lankan recipes to ignite his passion for cooking and help develop his career.

## Ingredients

### Chiko roll

100g Lamb (fine strips)  
80g Carrots - julienned  
60g Cabbage - julienned  
40g Celery - julienned  
70g Spring onions - julienned  
3 tbs Fresh ginger - grated  
20g Cooked barley  
1 tbs Grated lemon zest  
3 tbs Light soya sauce  
2 tbs Oyster sauce  
1 tbs Five spices powder  
2 Whole egg  
100g Flour  
120g Bread crumbs  
4 tbs Sunflower oil  
3 Large spring roll wrappers  
Cooking oil for frying  
Salt and pepper to taste

### Chilli sauce

10g Onion - chopped  
10g Garlic - chopped  
10g Ginger - chopped  
10g Sambal olek  
20g Tomato ketchup  
10g Chilli sauce  
1 piece Lemongrass  
20ml Oil  
Salt and pepper to taste

### Mix salad

100g Mixed salad leaves  
1 tbs Olive oil  
1 tbs Balsamic vinegar  
Salt and pepper to taste

## Method

### Chiko roll

Heat the pan with oil, stir fry shredded lamb, season with soya sauce and five spices powder and set aside to cool. Heat a pan and add a little oil, all the vegetables, barley, lemon zest, soya sauce, oyster sauce and combine with the lamb. Season with salt and pepper to taste.

Take a spring roll sheet and place the lamb mixture and roll. Coat roll with flour then dip in egg wash and coat with bread crumbs. Deep fry the ready roll in 200C temperature

until golden brown, remove from oil, drain on a kitchen towel.

### Chilli sauce

Heat the pan, sauté onion, garlic, and ginger with lemon grass and add tomato ketchup, chilli sauce and sambal olek. Mix gently, simmer and season with salt and pepper to taste.

### Mix salad

Dress the mixed lettuce with olive oil, balsamic vinegar and season to taste. Fry half a spring roll wrapper to make a basket.

**Range**

Square flat plate  
Neo Fusion volcano

**Product Number**

NFMZSP32GY



# Tribute to chicken

Serves 2



**David Amirtharaj**

Banquet Chef

Radisson Blu Hotel, Dubai Deira Creek

David started his career in 2004 in India as an Apprentice Chef. Now Demi Chef De Partie and Banquet Chef, his greatest inspiration is Uwe Micheel, Director of Kitchens for Radisson Blu Hotel, Dubai Deira Creek. He credits Chef Uwe with teaching him professional chefing skills. David's specialty is Indian cuisine and continental food. In the world of culinary achievement, he proudly holds eight gold medals, six silver medals and twelve bronze medals.

## Ingredients

- |                          |                     |
|--------------------------|---------------------|
| 250g Chicken thigh       | 10g Grated coconut  |
| 90g Chicken drumstick    | 80g Cauliflower     |
| 80g Minced chicken thigh | 20g Onion           |
| 20g Dry mango            | 100g Tomatoes       |
| 10g Cashew nuts          | 10g Ginger          |
| 1 Egg yolk               | 250g Yam            |
| 3g Coriander powder      | 40g Pumpkin         |
| 3g Chilli powder         | 40g Red bell pepper |
| 5ml Mustard oil          | 10g Salt            |
| 100g Watermelon          | 8g Pepper           |
| 10g Curry leaves         |                     |

## Method

### Chicken Roulade

Mince the chicken thigh. Add the egg yolk, chopped dry mango, cashew nuts, salt and pepper. Stuff the mixture inside the deboned chicken thigh and tie it with a thread. Pan fry the chicken and cook it in oven at 160C for 10 minutes.

### Chicken Lollipop

Make a tandoori marination from the yoghurt, mustard oil, salt and pepper, coriander powder and chilli powder. Then marinate the chicken lollipop and cook it in the oven at 160C for 10 minutes.

### Curry leaves infused chicken sausage

Chop the curry leaves and add it to the minced chicken, egg yolk, salt and pepper. Make a roulade, cook it in the oven at 160C for 10 minutes. Cut the watermelon into cubes. Make a hole inside each cube and

insert the pan seared curry leaves with the chicken sausage mix.

### Coconut & cauliflower puree

Melt the butter, add the grated coconut, chopped onion and cauliflowers. Sautee it well until it starts changing texture, then add milk. Cook until tender and blend it into a fine puree.

### Ginger flavoured yam, glazed pumpkin and bell pepper Makhan

Cut the yam into small cubes, boil and keep set aside. Melt the butter and add the onions, ginger cooked yam, spring onion, salt and pepper. Sautee the pumpkin with butter and honey. Glaze it and cook it until tender.

Melt the butter and add red pepper, cashew nuts, chilli powder, coriander powder and tomatoes. Blend and strain. Finish it to good sauce consistency.

*Pan fried hallwa with Thai  
mango salsa and kafir  
potato quenel*





**Range**

Oval plate 30cm  
Giro

**Product Number**

GIOP30

# Pan fried hallwa with Thai mango salsa and kafir potato quenel

Serves 1



## Sombon Phongsri

Chef de Cuisine

Fish market restaurant in Radisson Blu Hotel, Dubai Deira Creek

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

## Ingredients

### Pan fried hallwa with Thai mango salsa

150g Hallwa  
10g Corn Oil  
Salt and pepper as required

### Thai mango salsa

50g Mango  
20g Tomato  
10g Coriander  
10g Sugar  
10g Lemongrass  
10g Galangal  
20g Tomato  
10g Lemon Juice  
10g Salt and pepper

### Kafir potato quenel

150g Potato  
200ml Milk  
50ml Fresh Cream  
50g Butter  
20g Kafir Leaves  
Salt and pepper as required

### Poached peach fish with lemongrass crust

150g Peach fish  
300ml Fish stock

20g Roast almond flakes  
20g Fried with onion  
20g Roast lemongrass  
10g Oil  
Salt and pepper as required

### Buttered vegetables

5 pcs Baby corn  
5 pcs Asparagus  
5 pcs Carrot  
20g Butter  
Salt and pepper as required

### Oyster sauce

150ml Oyster sauce  
300ml Vegetable stock  
20g Sugar  
Salt Pepper As required  
2 tbsps Soya sauce

### Hot coconut foam

50g Coconut milk powder  
150 ml Vegetable stock  
2 pcs Bay leaves  
Salt As required

## Method

### Pan fired hallwa

Season the hallwa with salt and pepper. Take one non-stick pan and add oil and make it very hot. Put the fish into the pan skin side down. When it gets nice and brown, flip it over to cook the other side. Bring the heat down and add a lid to the pan to slow cook the fish. At a nice medium heat this should take approximately seven to eight minutes.

### Mango salsa

Cut the mango into small cubes. Add the sugar, galangal, tomato ketchup and lemon juice. Finally add salt and pepper as per your taste.

### Kafir potato quenel

Cut and boil the potato until it's easy to mash. Set aside and boil the milk separately. Mash the potato until it forms a paste. Mix the potato, milk,

butter and cream together. Heat a pan with little oil. Add the chopped kafir leaves and cook for a few minutes on a low flame until the kafir juice comes out. Mix the kafir into the mashed potato and add salt and pepper as per your taste. Before plating the potato, use two spoons to make a quenel.

### Poached peach fish

Cut the fish into cylinder shapes, season with a little salt and pepper and use cling film to lightly seal into something like a roulade. Heat the fish stock between 70C to 85C. Put the roulade in the stock for 7 to 8 minutes; control the heat of the stock. When it is medium cooked, remove it from the stock and set aside to rest.

### Lemongrass crust

Roast the almond flakes and lemongrass in a salamander. Fry the white onion until golden brown and set aside to dry

under a hot area. Combine altogether to form a crust and season it. Finally remove the poached fish from the cling film, roll it in the crust and cut into shape.

### Buttered vegetable

Blanch the vegetables in vegetable stock. Glaze with butter in a hot pan and season.

*Emirati chicken roulade with  
dates and pistachio*





**Range**

Coupe bowl 30cm  
Neo Fusion stone

**Product Number**

NFBUBC30

# Emirati chicken roulade with dates and pistachio

Serves 4



## Uwe Micheel

Director of Kitchens  
Radisson Blu Hotel, Dubai Deira  
Creek

Hailing from Germany, Chef Uwe has had a long and illustrious career. Since 1993 he has been working in Dubai as Director of Kitchens at the Radisson Blu Hotel, Dubai Deira Creek. He has been President of Emirates Culinary Guild since 1999. After more than 30 years of cooking experience, he still hasn't selected a favourite dish: he cooks depending on his mood. That said, Chef Uwe is always ready for a good German sausage or packet of Haribos any time of the day or night!

## Ingredients

### Chicken roulade

4 pcs Chicken thigh  
50g Dates  
50g Pistachio  
150g Chicken mince  
Salt/pepper to taste  
1 Egg yolk  
30g Breadcrumbs  
15g Mustard

### Smoked eggplant puree

1 big Eggplant  
50g Olive oil  
10g Tahina paste  
Salt/pepper to taste  
20g Cooking cream

### Crispy chicken crackling

1 whole Chicken skin  
Salt/pepper to taste

### Freekeh risotto

150g Freekeh  
30g Shallots (chopped)  
10g Garlic (chopped)  
10g Ginger (chopped)

50g Tomato (chopped)  
1 dry lemon  
20g Laban  
15g Bezar  
20g Coriander (fresh)  
30g Olive oil  
200ml White chicken stock  
Salt/pepper to taste  
10g Butter  
2 sprig Thyme  
Salt/pepper to taste  
1 tsp Oil

### Roasted bell pepper

Three colour bell peppers (one of each colour)  
Salt/pepper to taste  
20g Olive oil

## **Method**

### **Chicken roulade**

Debone the chicken thigh and make it flat. Make a mixture of chicken mince, dates, pistachio, breadcrumbs, egg yolk, mustard and season it to taste. Season the chicken thigh and roll it with the chicken mince mixture. Tie the roulade with a butcher's thread and sear it on a hot plate. Cook it in the oven until the internal temperature is above 78C.

### **Smoked eggplant puree**

Wash the eggplant and roast it over a charcoal grill till it's cooked through. Remove burnt peels and reserve the flesh. Put it in a thermomixer, add rest of the ingredients and blend until it's a silky smooth puree and season it.

### **Crispy chicken crackling**

Trim the chicken skin of excess fat and season it. Put the skin between two silicon matts with some weight on top and roast it oven at 130C for 80 minutes. Allow it to rest and put it in airtight container. Reserve for service.

### **Freekeh risotto**

Soak the freekeh overnight, drain the water and wash it twice. Sautee the shallots in olive oil and cook the onion until it becomes translucent. Add the garlic and ginger. Cook until golden brown, add chopped tomato and dry lemon. Cook till the tomato becomes mushy and starts to break down. Add the freekeh and bezar. Cook the chicken stock on a low heat for 30 minutes and season. Finish with laban, butter and coriander. Cover it for five minutes with aluminium foil for the flavour to infuse.

### **Roasted bell pepper**

Cut the bell pepper into cubes and season. Roast it in an oven till cooked.



# The RAK Porcelain Ranges



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Grey (Stone)**

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(Ember)**

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Black (Volcano)**

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**Giro**

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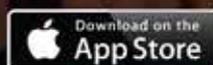


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