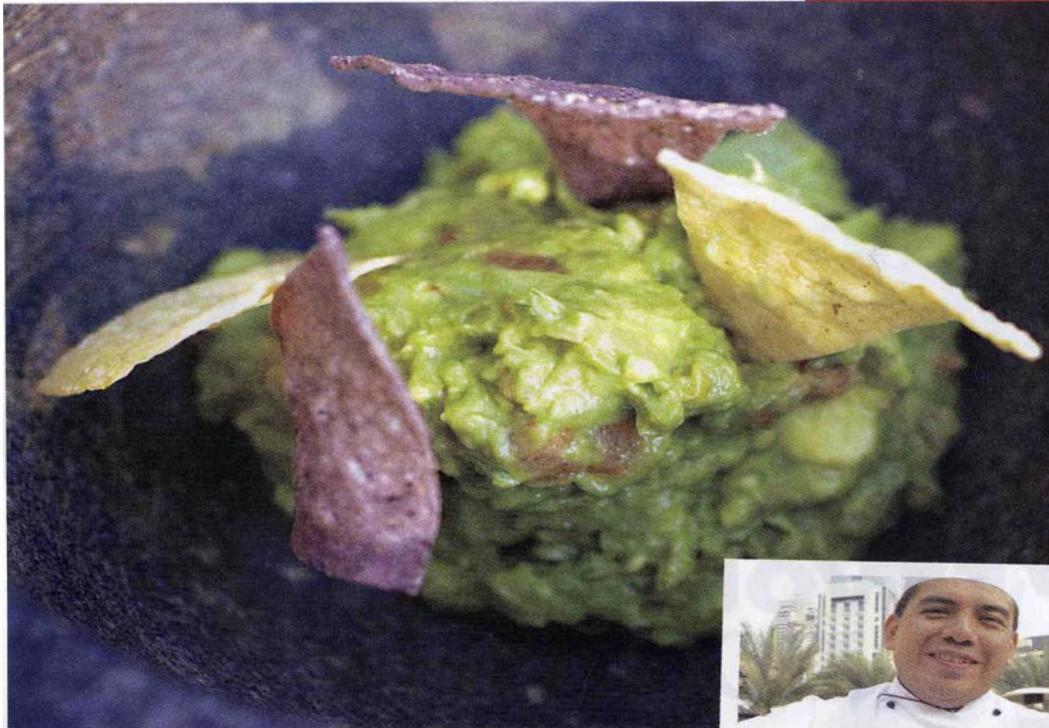


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 Page: 1 of 2

My Home On the Menu



Mexican Mood

Based on pre-Hispanic traditions of cultures like the Aztecs and Mayans, Mexican cuisine is known for its intense and varied flavours and is one of the richest diets in the world in protein, vitamins and minerals.

GUACAMOLE

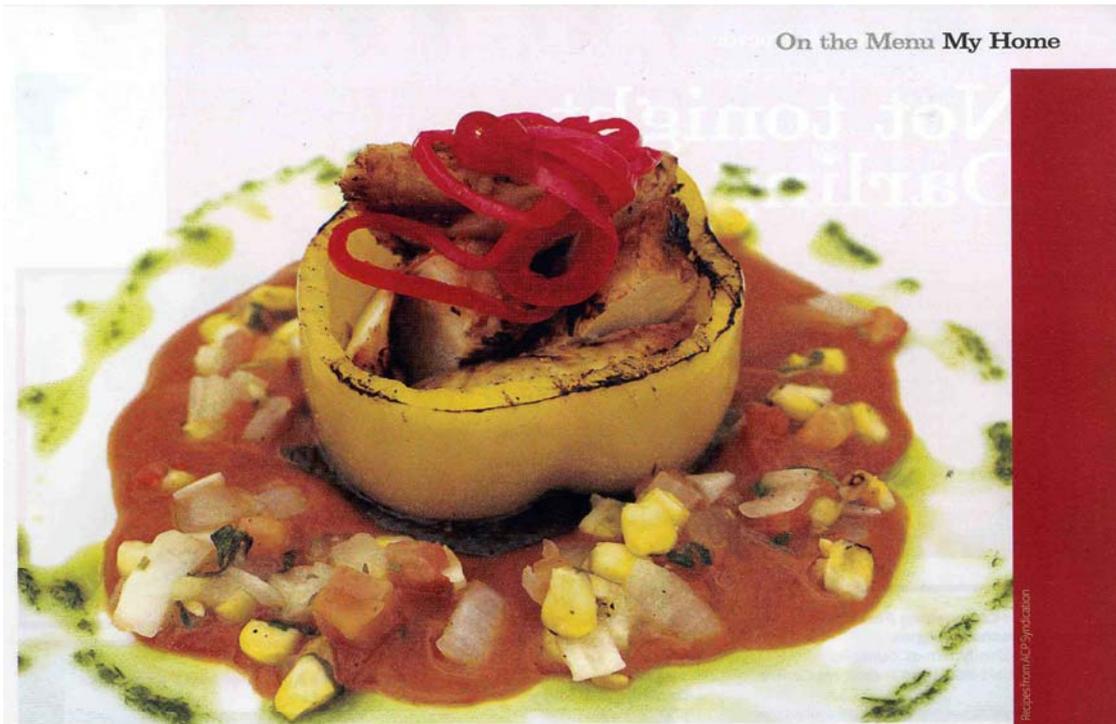
Makes 4kg
 Preparation 30 minutes
 Cooking 5 minutes

- | | |
|-------|------------------------------|
| 3kg | avocado hass, clean & pitted |
| 25gm | serrano chilli, chopped |
| 250gm | white onion, chopped |
| 500gm | tomatoes, chopped |
| 50gm | coriander, chopped |
| 20gm | salt |

1. Mash the avocado until a chunky paste forms.
2. Add the remaining ingredients, mix it through and season with salt.

Maya Chef de Cuisine
 Ruben Herrera Aguilera is the Chef de Cuisine for Maya restaurant in Dubai's Le Royal Meridien hotel. Ruben was born June 16, 1972 in Cocoyoc, Morelos Mexico. His first job was in the kitchens of Mexico at the age of 21. In 1993 he moved to the US to work in a small kitchen in Edgewater New Jersey. Ruben moved to New York in 1999 to work in Richard Sandoval's Maya, he now looks forward to bringing Maya flavours to Dubai.

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On the Menu My Home

PECHUGA PIBIL

Serves 4
Preparation 30 minutes plus one day marinating time
Cooking 20 minutes

1.8 kg	chicken breast, corn fed, skinless salt and black pepper to taste
500ml	pibil marinade
70ml	corn oil
450ml	pibil sauce
500gm	pico de gallo
400gm	roasted corn
300ml	black bean puree
200gm	pickled onion
400gm	roasted red pepper

1. Season the chicken breast with salt and pepper, brush with the pibil marinade, cover the bowl with plastic wrap and marinate in fridge overnight.
2. When ready to serve, grill the chicken breast until cooked, then slice in 4 parts.
3. Slice the peppers in half then brush them with olive oil. Grill the pepper until slightly charred and place in the middle of the plate.
4. Pile the chicken on top of the grilled pepper.
5. Sauté the pico de gallo for five minutes and garnish the plate with pico de gallo.
6. Pour the sauce around the chicken.
7. Pour black bean puree around the sauce.
8. Garnish chicken with pickled onions.

CHURROS MAYA

Makes 12
Preparation 10 minutes
Cooking 5 minutes

250gm	milk
100gm	butter
	pinch of sugar
	pinch of salt
1Pc	vanilla beans
200gm	rice flour
3	eggs
2 litres	vegetable oil

1. Make a dough using milk, butter and flour.
2. Set aside for four hours then pipe into the vegetable oil heated in a saucepan at 170°C. Dust with cinnamon and sugar

CHOCOLATE COFFEE SAUCE

1125gm	chocolate chips
4 litres	water
1530gm	sugar
360gm	cocoa powder
120gm	corn starch
1 litre	espresso coffee

1. Make a syrup with water and the sugar then add the chocolate chips. Mix coffee, cocoa powder and corn starch.
2. Boil the syrup and chocolate chips then add in the cocoa powder mix and boil again.

