

PRESS CLIPPINGS

Mexican Wave

CONTRIBUTORS



Richard Sandoval, International chef, Maya

Describe yourself in one word?
Passionate.

What's the best decision you ever made?
Enrolling in a culinary school.

Do you have a style icon or hero?
Nobu.

What are the essentials in a home for you?
A grill and a family.

What's your all-time favourite film?
The Godfather.

If you could be a star for a day, who would you be?
Roger Federer.



Julie Renaudie, co-owner La Maison d'Hotes

How do you define your style?
It's natural full of different influences, stories and things I love with a real French base.

How is your personality reflected in your home?
It's filled with souvenirs from my travels and is practical as well as simple.

Intimate dinners or lots of people?
I prefer small dinners with four to six people.

What are you passionate about?
My guest house - it's a pleasure to work there.



Omar El-Nagdi, sculptor and artist

Where do you call home?
Alexandria but I also love to spend about three months a year in France.

What's the best decision you ever made?
Studying Fine Arts and going to the Academy of Art in Venice.

How do you stay so young in spirit?
I am inspired by colours and I find I need to get them down on paper.

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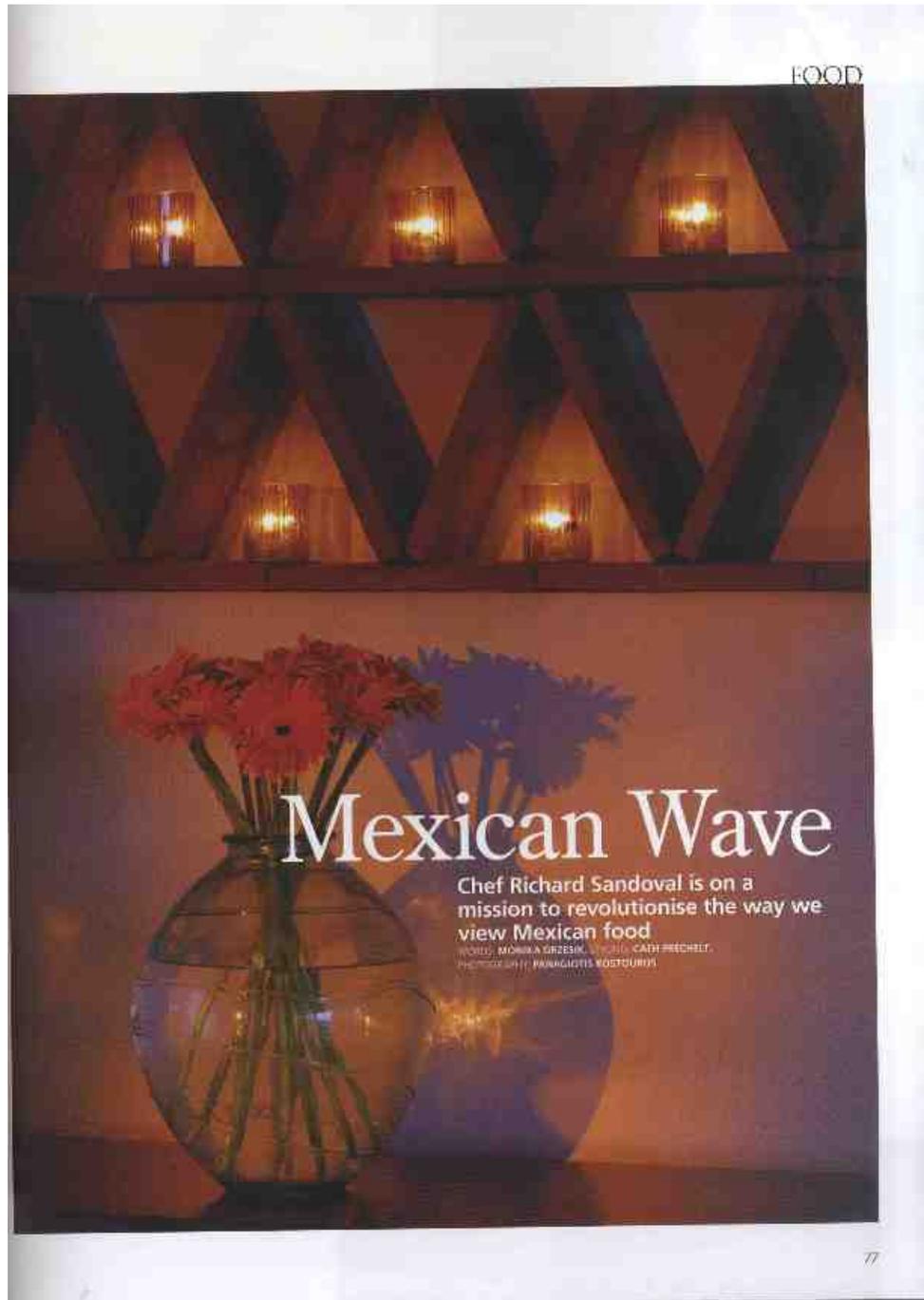
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Think Mexican restaurant and what springs to mind? Sombreros, ponchos and the obligatory tubs of gloopy luminous yellow cheese, chili and congealed dollops of refried beans? There's no doubt that Mexican food has got a bit of a bad wrap over the years. But Chef Richard Sandoval is here to change all of that. The self-proclaimed 'father of modern Mexican' is leading the charge to introduce diners to a new wave of Mexican cuisine, and enlighten us to the notion that it's not all about burritos and beans.

"Mexican cuisine is one of the most varied cuisines in the world," insists Sandoval, in the highly elegant and sleek surroundings of his upscale Dubai venture, Maya (where there is not a sombrero in sight). "You have so many different types of chilies, you have various curries - as far as a chef is concerned, it's an incredible cuisine because there are so many different things you can do with it and so many different ingredients you can use."

Armed with these ingredients, Sandoval is revolutionising the way we perceive Mexican food. His 'modern Mexican' concept involves taking authentic dishes and giving them a contemporary twist. "It's the traditional recipes I grew up eating in my grandmother's house, but brought up to date." Since opening his first 'Maya' in New York in 1997, the craze for sophisticated Mexican cuisine has swept across America, with 14 restaurants and now with Maya in Dubai, Sandoval is going global with ambitious plans to open 7 more restaurants this year.

So how has he convinced a generation of diners reared on nachos and combos that this is the way forward? "It was a challenge to convince people and explain to them about what we are doing," admits Sandoval. "Before for Mexican restaurants, white table cloths just didn't exist, it was all enchiladas and newspapers. What people in the States were calling Mexican food was nothing like what I ate in

Mexico. I had to make people understand that if they came to my restaurant they are going to spend 70 dollars per person whereas if they went to 'Margueritaville' they would only spend 12 or 13 dollars. I wanted to show you can have a white table cloth Mexican restaurant."

Sandoval's fine dining concept elevates the status of Mexican cooking to that enjoyed by French and Italian cuisine. "I'm using all the same protein that the top French and Italian restaurants are using - the same lamb, the same halibut, the same snapper, except I'm incorporating real Mexican ingredients into the dish. So instead of thyme I'm using cilantro, instead of crème fraiche I'm using crema fresca." His sophisticated menu explores the exoticism of Mexican flavours with a creative modern twist. Signature dishes include his inventive lobster tacos, and a lamb shank in pumpkin curry.

Sandoval's also trying to educate people about Mexican style drinking too. The bar at Maya is fully stocked with an

Barbacoa

Ingredients

8 Pcs. Of lamb shank (about 5 kg.) | 200 Ml. Mole verde | 300 Grms. Black bean puree | 15 Grms. Butter | 150 Grms. Baby carrots | 120 Grms. Zucchini baby | 70 Grms. Baby squash | Salt to taste | Black pepper to taste | 5 Grms. Of sesame seeds

Method

Place the black bean puree in the center of a bowl, put the lamb shank on top of the puree and pour over the mole verde sauce.
Sauté the carrots, zucchini and baby squash and season, garnish the lamb with the vegetables and sprinkle with sesame seeds.

Mole verde sauce - sauce for the main course

Ingredients

30 Ml. Corn oil | 300 Grms. Tomatillos | 100 Grms white onions | 10 Grms chopped garlic cloves | 10 Grms. | Serrano peppers | 100 Grms. Pumpkin | 50 Grms coriander | 100 Grms. Almonds | 100 Grms peanuts | 500 Ml. Chicken stock | 10 Ml. Honey | Salt to taste
Pepper to taste

For the lamb shank

80 Ml. Of corn oil | 8 Pcs of lamb shank | 10 Grms of salt | 5 Grms of black pepper

Method

Put the oil into a saucepan, add the tomatillos, onion, garlic and serrano peppers. Add toasted pumpkin seeds, almonds and peanuts and cook until golden brown, before adding the chicken stock and bringing to the boil. Blend all ingredients together, adding a little water if necessary. Adjust seasoning with salt and pepper, and place to one side.
Place the seasoned lamb shanks in the pot and cover it with the sauce. Braise for 2 to 3 hours in a low heat.

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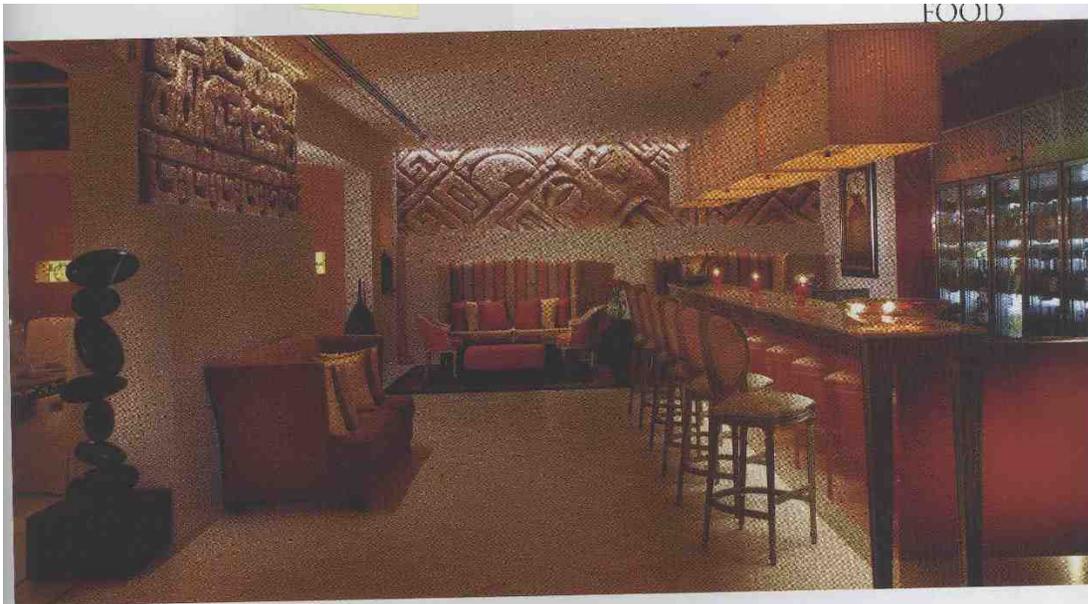
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extensive tequila selection, which includes añejo (vintage) and reposados (rested) both aged in oak barrels for varying lengths of time. "There's different oaks being used so each one you try there are different characteristics, some might be smokier than others. In Mexico we sip tequila, we don't shoot it." So licking salt off the back of your hand, throwing back a shot and finishing it off by sucking on a slice of lemon, that must be completely out of the question at Maya...? "Well, I still do it!" laughs Sandoval. "Of course we do it if we are at a party but in Mexico traditionally we sip it, we taste it, we don't shoot it like crazy. The lemon and the salt is more of a fun thing."

Sandoval's passion for Mexican flavours is never ending and he's constantly taking his chefs on trips back to Mexico for more inspiration for his menus. As for his favourite dish? "I love finger food, from the markets of Mexico. We have one well known dish which is kind of similar to a shawarma. It's pork which is marinated in 'adobo' which is a marinade made out of chilies, orange zest, lemon zest, tomato base, then you put in on the rotisserie to cook it and shave it off very thinly. You eat it with pineapple, cilantro and onions in a taco. I love tacos. If I had to chose my last meal it would definitely be some kind of tacos."



Mariscada

Ingredients

400 Gms. Large shrimp | 350 Gms. Squid | 300 Gms. Bay scallop | 350 Gms. Octopus | 70 Gms. Roasted garlic puree | 500 Gms. Cilantro rice | 200 Gms.

Achiote coconut sauce

70 Gms. Butter | 40 Ml. lime juice | Salt to taste | Pepper to taste

Method

In a pan melt the butter, cook the seafood with the roasted garlic puree and season with salt and pepper. Add the lime juice and reduce. Be sure not

to over-cook the seafood.

Place the rice in a middle of the plate and arrange seafood around before pouring over the achiote-coconut sauce.

For the cilantro rice

Ingredients

70 Gms. spinach | 90 Gms. Fresh coriander | 1.2 Lt. | Chicken stock | 25 Ml. Corn oil | 340 Gms. Par-boiled rice | Salt to taste | Black pepper to taste

Method

Blend spinach with cilantro and chicken stock until smooth, season well and mix. In a hot pot, heat the oil, add

the rice, sauté for few minutes, before adding the liquid.

Cover the pan and cook on a medium heat for 30 minutes or until the rice is done.

For achiote-coconut sauce

Ingredients

2.5 Lt. Coconut milk | 110 Gms. Achiote paste | 45 Gms. Ginger | 15 Gms. chipotle pepper | 15 Ml. Honey | Salt to taste | White pepper to taste

Method

Place all ingredients in a pan, mix and reduce 1/8 of the pot. Strain the sauce and season with salt

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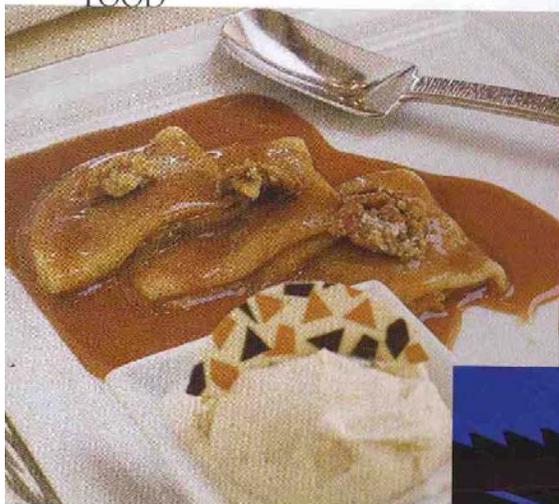
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Dessert - crepas con cajeta
Ingredients
 200 Grms. Regular flour | 75 Grms. Sugar | 500 Ml. Fresh milk | 5 Pcs. Eggs | 75 Grms. Hazelnut butter | Salt to taste | 1/2 Vanilla stick

Method
 Mix all the ingredients and sieve until a smooth texture is obtained

Cajeta sauce – sauce for the crepas con cajeta
Ingredients
 200 Grms condensed sweet milk | 100 Grms. Sugar | 25 Ml water | Caramelize sugar with water, add the condensed milk combined and strain

For filling - sauce for the crepas con cajeta
Ingredients
 1 Pc. Banana | 100 Grms sugar | 5 Grms butter

Method
 Prepare the crepas and add a little of the cajeta sauce. Place the sauté banana in the middle. Fold into quarters and place on a plate (4 pc in total) and cover with the cajeta sauce. Serve with cinnamon ice cream on the side.





CHEF RICHARD SANDOVAL
 As the son of a well-known Mexican restaurateur, Richard grew up surrounded by the food and flavours of Mexico. From the age of 12 he worked in his father's restaurants Madeiras and Villa Fiore. After graduating from the Culinary Institute of America he returned to Mexico, where he was ultimately awarded the National Toque d'Oro, Chef of the Year. In 1997 he opened his first Maya in New York City to widespread acclaim, introducing New Yorkers to the exciting, bold and flavourful foods that have become known as 'Modern Mexican'. He then set on a mission to redefine Mexican cuisine. He's since launched his concept around America and taken it to an international arena with the opening of Maya in Dubai. Seven more are planned for this year including one in Qatar.

