

**STARWOOD**  
HOTELS & RESORTS WORLDWIDE, INC.

**MEDIA** Gulf News - Friday

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**DATE** 27 Feb. – 05 Mar. 2009

**PRESS CLIPPINGS**

**Serenading the senses**

**FOOD**

**PISCES, JUMEIRAH**

# Serenading the senses

**T**HE fourth EDITION ON THE SERIES ON TASTE OF DUBAI brings you is a glimpse of something sour, something sweet, something spicy ...

## Confit Grey Snapper Seafood Dumplings and King Crab Risotto

### Ingredients

For grey snapper confit:  
4 fillets grey snapper, with skin  
700 ml lemon-infused olive oil  
For king crab dumpling:  
70 gms crab meat, cooked and shredded  
70 ml crab stock  
10 gms diced roasted peppers  
1 gm chopped coriander  
Salt and pepper, to taste  
8 yellow wonton sheets  
Egg yolk, for brushing  
For king crab risotto:  
1 tsp olive oil  
10 gms chopped shallots  
100 gms arborio rice  
50 ml grape juice  
200 ml crab stock  
50 gms crab meat, cooked  
50 gms tomato concasse  
50 gms Parmesan cheese, grated

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SUPPLIED PHOTOS

Feb 27 - 05 Mar

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**MAYA, LE ROYAL MERIDIEN BEACH RESORT & SPA**

**RICHARD SANDOVAL**



Born in Mexico City, Mexico, Richard Sandoval grew up surrounded by Mexican culture and food. His father, a successful restaurateur, instilled in him a passion for Mexican cuisine and the art of hospitality. At the age of 12, Richard worked in his father's highly regarded Madieras and Villa Fiore restaurants, confirming his desire to be a chef. Sandoval later enrolled at the Culinary Institute of America, California. Upon graduation, Sandoval returned to his father's kitchens, and his efforts there won him the National Toque d'Oro, Chef of the Year. In 2005, Sandoval launched Maya in Dubai. Since then he is considered a pioneer who has brought refined Mexican food to this country.

**LE CLASSIQUE, EMIRATES**



**Sopa de Frijol**

**Ingredients**

100 gms each, diced avocado, crispy corn tortilla and diced fresh cheese	150 ml cooking cream	75 gms chipotle pepper puree	15 gms salt	10 gms white pepper	bring to rolling boil. Now add cream and keep stirring till the mixture reaches boiling point again. Add remaining ingredients, stir through and keep aside.
100 ml crema fresca					When ready to serve, pour out portions in individual bowls and garnish with avocado, tortilla, crema fresca and cheese. Serve immediately.

\*For the black bean soup:  
600 ml black bean puree  
250 ml chicken stock

**Method**  
Black bean soup: Pour black bean puree into a wide pan and bring to a boil. Add chicken stock and

**Ceviche de Hammour**

**Ingredients**

600 gms hammour ceviche*	700 ml lemon juice	50 gms sea salt	250 gms diced white onion	150 gms chopped cilantro	70 ml cholulu sauce (available in major supermarkets)	130 ml honey	350 gms diced tomato	900 ml ketchup	<b>Method</b> Hammour ceviche: Marinate hammour in a mixture of lemon juice and salt for about 3 hours, turning it in the marinade every 20 minutes. Add the remaining ingredients and serve with avocados and tortilla chips.
2 avocados, sliced									
500 gms tortilla chips									

\*Hammour Ceviche:  
600 gms hammour fillet, cut into small cubes



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**BEACH HOTEL**

Chopped basil, as required  
Salt and pepper, to taste  
Saffron foam:  
10 gms shallots, chopped  
10 ml olive oil  
30 ml fish or crab stock  
20 ml grape juice  
30 ml skimmed milk  
30 ml cream  
Saffron, a pinch

**Method**  
Confit Grey snapper: Heat the oil to 60°C. Remove from heat and place fish in it. Let it cook in the heat of the oil to your desired level of doneness. Once done, remove from the oil, drain well and keep aside. Remove the skin when ready to serve.

King crab dumpling: Cook crab meat in the crab stock till it turns to a paste. Add diced peppers, coriander, salt and pepper. Mix well and take off the heat. Cool the mixture. When cool, divide the mixture into 8 portions and spoon each on to a wonton sheet. Fold each sheet into a triangle and brush the edges with egg yolk. Seal well. Steam the wontons till cooked. Keep aside.

King crab risotto: Heat olive oil in a saucepan and sweat shallots till transparent. Add rice and toss till it acquires a glaze. Add grape juice and cook till the rice absorbs the juices. Then add crab stock in batches, stirring continuously until rice absorbs all stock. Finally add tomato concasse, Parmesan, crab meat and chopped basil. Season with salt and pepper, stir through gently and keep aside.

Saffron foam: Heat olive oil in a frying pan and sweat shallots till transparent. Add grape juice and deglaze the pan. Now add the fish stock and cook till it reduces to a sauce-like consistency. Add the remaining ingredients and simmer mixture till the saffron dissolves. Whisk with a kitchen blender till foam forms.

To serve, spoon a portion of the risotto on a plate and top it with fish. Then place the dumplings over it and a portion of foam on the side. Serve immediately.

**WILLIBALD REINBACHER**



**Chef Willibald** embarked on his culinary journey when he was 15 years old. Three years later, he received his catering diploma in Bad Gleichenberg, Austria.

At the beginning of his career, he worked in many leading hotels and restaurants in Austria. In 2002, he was appointed Sous Chef

at Der Keller at Jumeirah Beach Hotel and was later promoted to Chef de Cuisine in the Apartment Restaurant where he was the creator of the Modern European fine dining concept. He received great reviews for his culinary talents.

In 2006, Reinbacher moved to Banqueting in Jumeirah Beach Hotel. Reinbacher was the team captain who led Jumeirah Beach Hotel to their win in 2006 for the Middle East Black Box – a competition held every year by the Australia Meat and Livestock Corporation.

In February 2007, Reinbacher joined Pisces. Since then, he has been offering foodies highly creative menus and a dining experience that is rich on luxury.

**Thai Spiced Lemongrass Gazpacho with Barramundi Ceviche**

SERVES 4

**Ingredients**

Gazpacho:  
350 gms ripe tomatoes, peeled, seeded and coarsely chopped  
75 gms green pepper, seeded and coarsely chopped  
75 gms coarsely chopped onion  
100 gms cucumber, peeled, seeded and coarsely chopped  
60 ml red vinegar  
2 tsp finely chopped garlic  
1 cup tomato juice  
1/2 cup + 1 tbsp olive oil  
1 stalks lemon grass  
1 gm Kaffir lime leaves

1/1-2 tsp Tom Yam Goong paste  
1/2 cup V8 Juice  
Barramundi Ceviche:  
100 gms cleaned and trimmed barramundi fillet, skinned and thinly sliced  
20 ml lemon juice  
20 ml peanut oil  
1 medium size red chilli cut into fine stripes  
20 gms julienne carrot  
20 gms julienne spring onion

**Method**  
Place tomato, green pepper, onion, cucumbers, vinegar, half the garlic, tomato juice and 1/2 cup olive oil in a bowl and mix. Blend the soup in batches on high speed for 4 minutes until very smooth.

Heat 1 tbsp olive oil in a frying pan and saute the remaining garlic. Add lemon grass, lime leaves and Tom Yam Goong paste and sauté. Add the pureed items and V8 juice and bring to the boil. Reduce to required consistency, (it will take approximately 15 minutes) and season to taste.

Remove from the stove, rest the mix for 30 minutes, then pass contents through a fine sieve.

Adjust seasoning and refrigerate till well chilled.

Barramundi ceviche: Slice the Barramundi as thin as possible. Marinate in the mentioned ingredients for approx 20 minutes. While serving, pour gazpacho in a soup bowl and top it with pieces of ceviche.



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**GOLF CLUB**



**Pancakes with Citrus Sauce**

**Ingredients**

8 homemade pancakes  
For the sauce:  
175 gms castor sugar  
Juice of 4 oranges  
60 gms unsalted butter  
Grated zest of 1 orange  
Vanilla ice cream, optional

**Method**

Put sugar in a frying pan and heat gently. Keep stirring until the sugar dissolves and caramelises. Remove the pan from heat and stir in orange juice, butter and orange zest.

Place the pan back on heat and bring to a boil. Once it reduces to a sauce-like consistency, reduce heat to low.

Fold the pancakes in half and place them in the warm sauce to coat. Then fold again to form triangles and allow the sauce to coat again. Remove and serve with vanilla ice-cream and a drizzle of leftover sauce (optional).

**CHEF FRANCOIS PORTE**



As a founder-member of the culinary guild, Chef Porte's fun-loving personality and dedication to his craft has earned him a reputation of a father figure. The respect and affection the UAE community of chefs have for him is legendary.

Born in the picturesque village of Valentine, France, Chef Francois discovered at an early age the pleasures of French cuisine. After completing an apprenticeship in his home country, his talents soon led him around the world via the Caribbean and England, where he opened his own highly acclaimed restaurant 'Le Provençal'.

In 1990, he joined the now world-famous Emirates Golf Club. It is home to his highly acclaimed 'Le Classique' restaurant. Le Classique is his passion and the work and development he undertakes there keeps him young at heart.

He has been witness to many chefs leaving Dubai to go on to achieve great things. They all still remember him with great respect.

His dedication to the betterment of the community of chefs, his commitment to the guild and the unstinting support and good advice he is always willing to offer has earned him the honorary title of 'Father of the Guild'.



**Braised Lamb with Mashed Potato**

**Ingredients**

1 shoulder of lamb  
4 tbsp olive oil  
140 gms each, carrot, celery, leek and onions, roughly chopped  
1/2 head of garlic, crushed  
4 ripe tomatoes  
1 bouquet garni  
600 ml lamb stock or chicken stock  
Mashed potatoes, to serve

**Method**

Preheat oven to 160°C.

Bone lamb, removing as much excess fat as possible.

Shape the meat into a cylinder and tie it tight with butcher string.

Seal the meat all around in a

heated casserole with olive oil, chopped vegetables, garlic, bouquet garni, tomatoes and cover with lamb or chicken stock and season.

Braise lamb for about 2 hours. Leave lamb in the stock to cool. When cool enough to handle, carefully lift the shoulder and place on a piece of cling film or foil and roll to get a tight cylinder shape. Keep in a warm place.

Strain the cooking juice through a fine sieve into a bowl pressing down on the vegetable to extract as much of their juices as possible.

Adjust the consistency of the sauce and taste for seasoning.

To serve, cut the warm lamb into equal portions; drizzle hot sauce over and serve with mashed potatoes.

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**Chicken Dumplings in Sweet and Sour Sauce**

**Ingredients**  
200 gms boneless chicken leg, diced  
75 gms each, potato starch and wheat flour  
3 eggs  
50 gms sliced pineapple  
20 gms peppers in assorted colours, cut into large cubes  
150 gms sweet and sour sauce  
For the marinade:  
15 gms minced garlic  
3 gms each, salt and white pepper powder  
10 ml sesame oil  
2 gms baking powder;  
5 gms chicken stock cube, crumbled

**Method**  
Add chicken to the marinade and refrigerate for 12 hours.  
Add eggs and potato starch to the chicken and mix well.  
Divide the chicken into marble-size balls and coat each dumpling with wheat flour.  
Refrigerate for 40 minutes and then deep-fry in medium-hot oil till golden brown and cooked through.  
Drain and keep aside.  
In a wok, heat sweet and sour sauce with pineapple and peppers.  
Add chicken dumplings and cook till the sauce thickens and the dumplings soften.  
Serve immediately.



**Steamed Siew Mai with Crab Roe**

**Ingredients**  
4 wonton wrappers  
75 gms boneless chicken legs, diced  
50 gms shrimp meat  
30 gms sugar  
25 gms corn starch  
6 gms salt  
White pepper, a pinch  
5 ml sesame oil  
5 gms crab roe  
4 coriander leaves

**Method**  
Marinate chicken and shrimp in a mixture of corn starch and 25 gms sugar. Refrigerate for 30 minutes. Then rinse prawn and chicken under cold running water.  
Drain well. Mix chicken and shrimp with remaining sugar, salt, pepper and sesame oil. Cut each wonton wrapper into round shapes of 3 cm-diameter. Divide the filling into four portions and place each portion on a wrapper. Bring the edges together to form a round parcel and seal edges with corn-starch solution. Garnish each with crab roe and a coriander leaf. Place them in a bamboo basket and steam for 7 minutes. Serve hot.

**CHINA CLUB, RADISSON SAS HOTEL**

**SHIYANG XU "SUNNY"**



Sunny has been in charge of China Club since 2005. Sunny grew up in a family where everybody enjoyed cooking. Soon Sunny realised that he wanted to pursue cooking seriously.

That's how, after high school, he joined Nanjing Tourism School and majored in Chinese cooking. He then started his career by working for a famous Chinese hotel chain. Sunny's first experience in the Middle East was in Saudi Arabia in 2003, where he lived for a year. He then went back to China to work for a restauration institution that also compiled recipe books and Chinese cuisine dictionaries and personally took part in over 10 publications.

*Next week: Rhodes, Sukothai, Ottomanians and Minato*

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