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**Richard Sandoval**

ASK THE CHEF

# Richard Sandoval

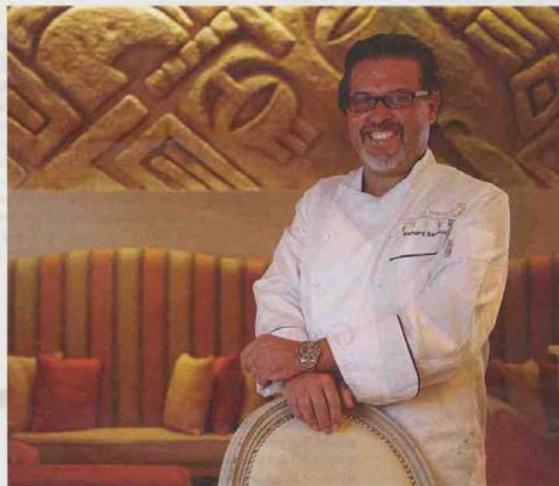
takes the stress out of entertaining

TEXT BEVERLEY ANN D'CRUZ

**A**t the tender age of 12, Richard Sandoval, the chef consultant of Maya at Le Royal Méridien Beach Resort +Spa, worked in his father's restaurants in Mexico, which further cemented his dream to become a chef.

Today, his Modern Mexican restaurant empire boasts locations across the US, Mexico and Dubai, in addition to several awards and multiple star ratings from critics. Credited for turning Mexican food into haute cuisine, he is recognised as a revolutionary in the culinary world and continues to promote the ingredients and flavours of his birthplace.

Here he shares a recipe that will be perfect while watching the rugby. For a more relaxed ambience, let people build their own taco.



## Q What recipe would you suggest when entertaining a crowd?

**A** Tacos de carne asada (grilled steak tacos) is one of my favourite taco recipes. They are not only delicious, but they are relatively inexpensive and fun to make. This has to be the perfect recipe for quick and easy entertaining.

The key to great tacos is to make sure that the proteins aren't overcooked. The fillings are simple so the proteins should be moist and well seasoned with salt and pepper. In addition, tortillas should always be hot so keep them warm in a covered basket and salsa should be made fresh from scratch.

Finely dice six ounces of flank steak and marinate it with two tablespoons of lime juice, lime and salt and pepper to taste for two minutes.

In a sauté pan heat two tablespoons of canola oil. When very hot add the steak. Move it constantly to avoid

sticking. Heat the three corn tortillas individually on a skillet. Keep warm. To serve divide the meat among the three tortillas. Top with some onion and coriander (you'll need two tablespoons of each for this recipe) and salsa roja.

For the salsa roja place the following ingredients in a blender: two tomatoes (cored and chopped), one small white onion, two serrano chillies (seeded and chopped), one teaspoon garlic, two tablespoons coriander, one teaspoon freshly squeezed lemon juice and salt and pepper to taste. Puree until smooth. ■

**Grilled steak tacos are not only delicious, but they are relatively inexpensive and fun to make.**

To sample some of Richard Sandoval's unique flavours, visit Maya at Le Royal Méridien Beach Resort +Spa. For restaurant, reservations call (04) 3165550.

Send in your cooking queries to [spinneyfoodletters@spinneys-dubai.com](mailto:spinneyfoodletters@spinneys-dubai.com)