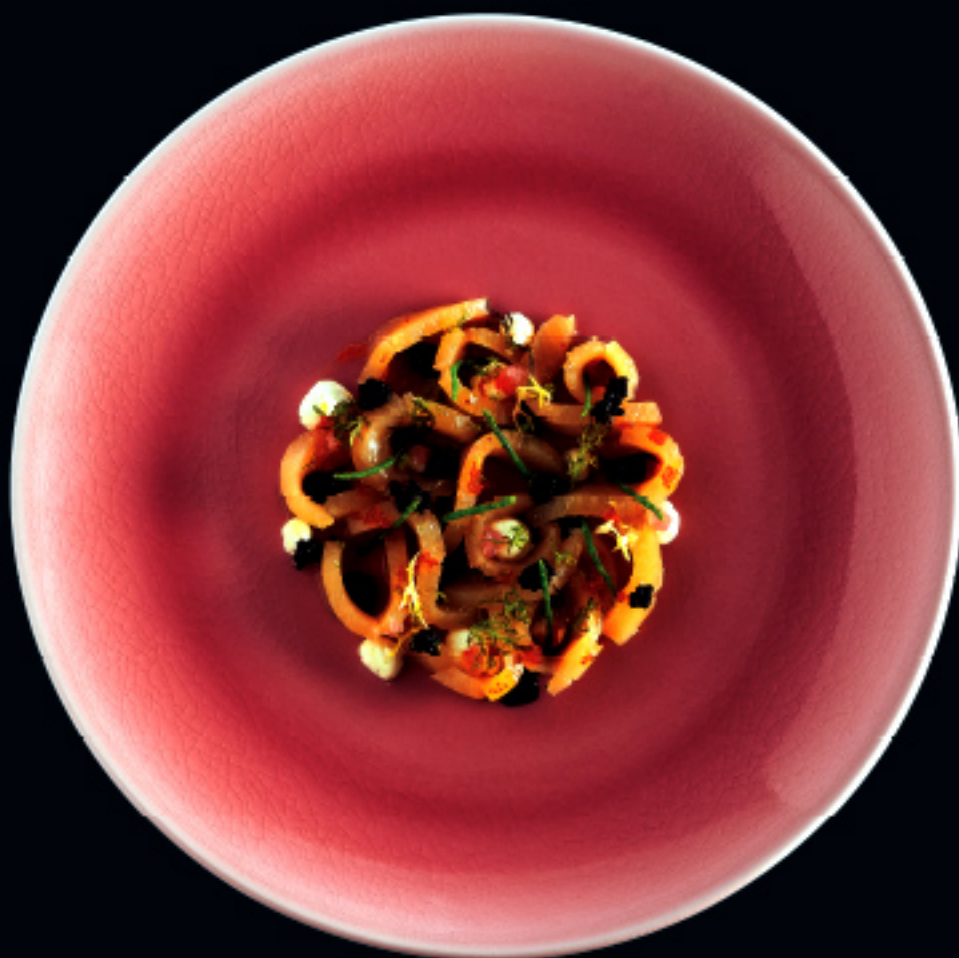




Recommended Recipes

Issue 6 / 2016



RAK
PORCELAIN

[MAKE SURE IT'S RAK]



| MAKE SURE IT'S RAK |



MOON



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21-25 February 2016
DUBAI WORLD TRADE CENTRE
ZABEEL HALL, Z1-C10

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.

Franciouse 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."



| MAKE SURE IT'S RAK |

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With over 100,000 sufferers across the region annually, breast cancer is the most common form of female cancer in the Middle East. Many women affected here do not seek immediate medical care, meaning that sometimes there is little that can be done for them. In line with our corporate social responsibility, we have designed a special range of pink plates to help raise awareness about this important issue and have featured some of the region's leading female chefs in these pages.

*Yellow fin tuna, salsa
verde, cucumber, crispy
brown rice*





Range

Vintage Pink
Flat Coupe Plate

Product Number

VNNNPR29PK

Yellow fin tuna, salsa verde, cucumber, crispy brown rice

Serves 10



Chef Rosalind Parsk

Head Chef at Pierchic,
Madinat Jumeirah

Rosalind trained under Marco Pierre White at his London fine dining restaurant, The Belvedere. She then worked for Gordon Ramsay at Michelin-starred Menu and The Grillroom. She moved to Dubai in 2007 as Chef de Partie at Rhodes Mezzanine by Gary Rhodes.

Rosalind joined Pierchic as Chef de Cuisine in 2012 and began collaborating with three Michelin-starred chef Laurent Gras to create an entirely new menu. Now Head Chef, she leads a brigade of 28 chefs. A self-confessed perfectionist, Rosalind is fully committed to establishing Pierchic as the seafood standard in the city.

Ingredients

Tuna

700g tuna (70g per portion)
70ml light soy sauce
70ml lime juice
0.3g xanthan gum
10g coriander leaves
lime, for grated lime zest
seaweed flakes
Maldon sea salt

Salsa verde

200g tomatillo
75g avocado
40ml lime juice
20g jalapeño
20g coriander leaves and small stem
40g green onion
8g garlic
10g canola oil
0.4g xanthan gum
4g sea salt

Cucumber salad

400g cucumber meat (40g per serving portion)
20g chive
sea salt
olive oil

Crispy brown rice

100g brown rice
400ml water
sea salt
chilli powder
frying oil

Method

Tuna

Combine the lime juice and soy sauce. Hydrate the xanthan gum using a whisk. Pick up the coriander leaves, wash and pad dry. Finely chop. Cut the tuna into strips: cut the tuna loin into 0.5 cm slices and cut each slice into 0.5 cm strips, keeping the length of the slice. Portion at 70g and lay the portions out over a tray. Season each of the portions with the soy mixture, lime zest, seaweed flakes, coriander leaves and Maldon salt.

Salsa verde

Peel the tomatillo and quarter. Slice the jalapeño with the seeds. Peel the garlic. Cut both ends of the green onion, remove the first layer and slice finely. Blend all ingredients until a smooth texture is achieved. Cool down immediately over iced water. Pass through a fine sieve.

Cucumber salad

Chop the chives finely. Peel the cucumber. Cut into 12 cm pieces. Cut into a fine julienne over a mandolin. Place the julienne into a mixing bowl, season with sea salt and set aside for 60 minutes. Squeeze out the natural juices from the cucumber. Portion the cucumber julienne; season with olive oil and chopped chives as required.

Crispy brown rice

Simmer the water, season with salt and add the brown rice. Cook over a medium heat and strain the rice. Lay the rice out over a silpat: let dry for 3 hours in a dehydrator. Bring the frying oil up to 180C and deep fry the rice until it puffs. Season the rice with sea salt and chilli powder.

Plating the dish

Spread the salsa verde into the serving plate, lay the tuna out overlapping the sauce. Place the cucumber over the tuna, sprinkle the crispy rice over the dish.

Range

Vintage Pink
Oval Platter

Product Number

VNNNOP36PK



Roasted yellow tail, green apple, celery, truffle sauce

Serves 10



Chef Rosalind Parsk

Head Chef at Pierchic,
Madinat Jumeirah

Rosalind trained under Marco Pierre White at his London fine dining restaurant, The Belvedere. She then worked for Gordon Ramsay at Michelin-starred Menu and The Grillroom. She moved to Dubai in 2007 as Chef de Partie at Rhodes Mezzanine by Gary Rhodes.

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Ingredients

Yellow tail

200g red miso
500ml green apple juice
1800g yellow tail (180g per serving portion)
300g clarified butter
Murray sea salt

Seaweed water

30g kombu
1L water

Truffle sauce

30g winter truffle, peeled
100ml seaweed water
0.2g xanthan gum (0.2%)
60ml brown rice vinegar
40ml truffle juice
10g red miso
20ml soy sauce
50g browned butter
sea salt
chilli pepper mix

Method

Yellow tail

Combine the red miso and green apple juice. Remove the loin from the bone. Split the loin and remove the skin and blood line. Portion the fish to 180g. Place the fish in a container, pour the miso and let the fish brine sit for 6 hours. Pat dry. Sear the fish with clarified butter, over low heat, on all sides. Place the pan in a 350C oven and bake. Season with Murray salt before plating.

Seaweed water

Rinse the kombu under running water. Soak the kombu in water for 48 hours in a refrigerated place. Place the kombu and water in a

saucepot; bring it up to 85C over low heat. Let it cool to room temperature and refrigerate.

Truffle sauce

Hydrate the xanthan gum into the seaweed water. Chop the truffle, peeling it finely. Sweat the truffle peeling with a 10g of brown butter. Pour over, brown rice vinegar, truffle juice, soy sauce, miso and seaweed water. Simmer slowly and reduce until the flavours balance and the sauce becomes richer. Emulsify the browned butter with a whisk. Season with sea salt and chilli pepper mix. Add a touch of brown rice vinegar at the end.

Range

Vintage Pink
Deep Coupe Plate

Product Number

VNBUBC30PK



Beetroot flan, wrapped in spinach leaves, leeks and black currant nage

Serves 2



Chef Gabriele Kurz

Executive Wellbeing Chef, Talise
Nutrition, Jumeirah Group

Chef Gabi first joined Jumeirah in 2007, when she took on the role of Chef de Cuisine in Madinat Jumeirah and developed the concept for a fine-dining restaurant specialising in wellbeing. Chef Gabi's cooking and educational classes, nutritional advisory, as well as her diabetic and obesity consultations are popular with Dubai residents and hotel guests alike.

Chef Gabi is also the author of several celebrated vegetarian cookbooks, one of which was honoured with the 'World Cookbook Award' in Paris in 2011. In November 2013 she was awarded 'Culinary influencer of the Year' by The Pro Chef Middle East and in 2015 'Sustainability Champion of the Year'.

Ingredients

400g beetroot	10g Acacia honey
300g carrots	2 egg yolks
350g leeks	1g spinach leaves
50g onions	Pepper, to taste
Salt, to taste	200ml vegetable stock
10g blackcurrants (frozen)	5ml olive oil

Method

Steam the beetroot, carrot and onion until very soft. Blend with egg and season with salt and pepper. Brush oven proof cups with olive oil, coat with spinach leaves and fill with beetroot egg puree. Place in deep oven tray with hot water, cover with aluminium foil and poach in the oven at 180C for around 40 minutes. Meanwhile prepare the nage and leeks: simmer vegetable stock with Acacia honey and blackcurrants. Season with salt and pepper. Slice the leeks and sauté in the remaining olive oil. Allow the flan to sit for 5 minutes before plating. Serve topped with herbs in a deep dish on leeks and blackcurrant nage.

Range

Vintage Pink
Deep Coupe Plate

Product Number

VNBUBC26PK



Chilled rose hibiscus consommé

Serves 10



Chef Gabriele Kurz

Executive Wellbeing Chef, Talise
Nutrition, Jumeirah Group

Chef Gabi first joined Jumeirah in 2007, when she took on the role of Chef de Cuisine in Madinat Jumeirah and developed the concept for a fine-dining restaurant specialising in wellbeing. Chef Gabi's cooking and educational classes, nutritional advisory, as well as her diabetic and obesity consultations are popular with Dubai residents and hotel guests alike.

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Ingredients

550ml apple juice or apple tea
500ml water
60g tapioca
5g hibiscus flower (dried)
50g pistachio
20g chia seeds
400ml Greek yoghurt
vanilla pod, half
1 organic lemon

180g Agave syrup or Acacia honey
15ml rose water
apple tea (highly recommended to make it fresh)
1L water
4 red or yellow apples
1 slice ginger
1 slice organic lemon
acacia honey or Agave syrup, to taste

Method

Prepare the apple tea: wash and rough cut the apples, simmer on low heat with the lemon slice and ginger for around 1.5 hours. Allow to chill before straining. For the quenelles open the vanilla pod and scrape out the pulp. Mix the pulp with yoghurt, season with some honey and place portion sized dollops on a cling filmed tray fitting your freezer. Freeze for around 30 minutes. Use the chilled apple tea or alternatively apple juice and water to prepare the consommé. Grind the tapioca using a coffee grinder or mortar and pestle. Bring the 1.5L of apple tea or juice with water to a boil. Stir in the tapioca, add the scraped vanilla pod and simmer for around 30 minutes, keeping the lid on. Once the tapioca has dissolved, remove from the heat, add hibiscus, season with honey and lemon juice. Chill, strain and finish with a dash of rose water. Serve the chilled rose tea with a half frozen vanilla yoghurt quenelle, and top it with crushed pistachio and chia seeds.

Range

Vintage Pink
Oval Platter

Product Number

VNNNOP36PK



Olive oil ice cream

Serves 4-6



Chef Dima Al Sharif

UAE-based chef and the author of Plated Heirlooms

Dima Al Sharif runs one of the most celebrated food blogs in the UAE, 'Back to Land and Home'. She is a sought-after chef and a respected culinary figure in the Middle East. Dima is the official blogger for the Italian Cuisine World Summit and the Italian Cuisine In The World Forum.

As well as having her own range of pickles and preserves, Dima Al Sharif's 'Organic Mooneh Essentials', Dima is also a published author. Her first cookbook, Plated Heirlooms, is a 500-page exploration of her native Falasteen (Palestine) and its rich culinary history as passed down through generations of cooking. The book is available in all good UAE bookstores.

Ingredients

125ml premium extra virgin olive oil
250ml heavy cream
375ml light cream or half and half
3 egg yolks
1 whole egg
125g caster sugar
scraped seeds of one vanilla bean
pinch of unrefined salt shavings

Method

In a small bowl, beat together the whole egg and the egg yolks. In a saucepan, mix together both creams, sugar, salt, vanilla and olive oil. Place over medium heat, and bring to a simmer, stirring continuously to dissolve the sugar. Once the sugar is dissolved, remove from the heat. Temper the eggs by drizzling one ladle full of the cream mixture in a steady stream over the egg mixture, stirring continuously. Once combined, add the egg mixture to the saucepan and keep stirring. Cook the mixture over low heat until it thickens and coats the back of a metal spoon in a custard-like consistency. Do not allow the mixture to boil or it will curdle.

Place the mixture in a glass bowl, cover with cling film (cling film must touch the surface of the custard to prevent a skin from forming). Chill at least 4 hours or overnight. The next day, whisk the custard thoroughly and churn in an ice cream machine. Place in an airtight container and store in the freezer.

To serve, slice some sesame kaek very thinly and toast until golden. Drizzle honey on the serving platter and form a quenelle with the ice cream. Place the quenelle in the middle of the serving plate. Drizzle lightly with honey and place a few drops of olive oil around the quenelle. Finally top with the toasted sesame kaek slices and add an edible flower for colour.

*Maqloobet beitinjan
a la mode*





Range

Vintage Pink
Flat Coupe Plate

Product Number

VNNNPR36PK

Maqloobet beitinjan a la mode

Serves 4



Chef Dima Al Sharif

UAE-based chef and the author of Plated Heirlooms

Dima Al Sharif runs one of the most celebrated food blogs in the UAE, 'Back to Land and Home'. She is a sought-after chef and a respected culinary figure in the Middle East. Dima is the official blogger for the Italian Cuisine World Summit and the Italian Cuisine In The World Forum.

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Ingredients

meat and broth of 1kg lamb meat on the bone
700g (3 medium) eggplants, peeled and thinly sliced
700g tomatoes, cut into disks
60g (3 cloves) garlic, crushed
30ml olive oil
625g short grain rice, washed and drained
1L meat broth
¼ tsp ground cinnamon
¼ tsp ground allspice
¼ tsp ground cardamom
salt and black pepper, to taste
5g toasted pine nuts, for garnish
micro herbs (parsley and mint), for garnish

Tahini salsa

250g (1 large) red tomato, finely chopped
150g (1 medium) green tomato, finely chopped
2 spring onions, finely chopped
200g (1 medium) red capsicum, finely chopped
200g (1 medium) green capsicum, finely chopped
50ml tahini
125ml fresh lemon juice
50ml water
salt and black pepper, to taste

Method

Prepare the broth using the 1kg lamb meat on the bone. Drain, saving the liquid. Pull the meat off the bone. Peel and slice the eggplants into long and thin sheets, then sprinkle generously with salt and leave them to stand for 10 minutes. Wash the eggplant slices thoroughly then pat them dry. Deep-fry or roast until golden. Drain on kitchen towels and set aside. Drizzle the tomato disks with olive oil and season with salt and black pepper. Roast them until cooked through.

Wash and drain the rice then place it in a bowl. Season it with salt, black pepper, spices, two crushed cloves of garlic and rub to coat. Cook the rice in the meat broth, along with a few slices of the roasted/fried eggplants and the pulled meat until the rice is cooked through.

Tahini salsa

Mix the tahini and lemon juice together until it forms a paste. Thin the tahini sauce with water until it is a good consistency for drizzling. Season with salt and black pepper then add all the finely chopped vegetables and mix to coat.

Serving

Place a cooking ring in the middle of the serving plate. Line the sides of the cooking ring with overlapping slices of the roasted eggplant and tomatoes. Fill the centre with the pulled meat and rice mixture and top with a larger piece of pulled meat. Drizzle some olive oil around the ring, and then line the front with the tahini salsa and small dollops of yogurt. Garnish with micro herbs (parsley and mint) and the toasted pine nuts.

Range

Vintage Pink
Deep Coupe Plate

Product Number

VNBUBC26PK



Scallops, mango and mandarin aioli

Serves 2



Chef Marta Yanci

Head Chef and Owner of Marta's Kitchen and Workshop

Marta is a celebrity chef and regularly appears on TV in both Spain and in the UAE. Time Out Dubai magazine describes her as "a master of under-dressing and matching dominating flavours with softer options, and flavouring them subtly."

In 2010 she founded Marta's Kitchen and Workshop, an award-winning culinary atelier that has quickly risen to become one of Dubai's gourmet hideaway. In 2015, the restaurant won the Dubai Restaurant Buzz Award for "Best Hidden Gem". It was shortlisted for the 2015 What's On Award for Best Modern European Restaurant under Dhs400.

Ingredients

6 king scallops
1 large mango
1 mandarin
1 lemon
1 small shallot, finely chopped
1 teaspoon of fresh coriander
2 garlic cloves
1 egg
extra virgin olive oil
salt and pepper

Method

Start by placing the garlic cloves in a small oven-safe container and cover with olive oil. Cook at 120C in the oven for 90 minutes (this can be done several days beforehand). Prepare a mango salad by chopping the mango into small cubes. Mix with the shallot and coriander. Season with salt and pepper, lemon juice and olive oil. Set aside. Prepare the aioli by mixing the soft garlic cloves and the egg, with the mandarin juice and mandarin zest. Carefully incorporate some of the oil used to cook the garlic cloves, and add some extra until the aioli emulsifies. Keep refrigerated. Now cook the scallops. To do so use a grill pan. Heat up a small amount of olive oil and cook the scallops at a high heat on both sides (they should be golden on the outside but not overcooked) Season with salt and pepper. Serve 3 scallops per person. Add some mango salad and decorate with the aioli.

Range

Vintage Pink
Rectangular
Serving Plate

Product Number

VNEDRG33PK



Berry Pavlova

Serves 2



Chef Marta Yanci

Head Chef and Owner of Marta's Kitchen and Workshop

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Ingredients

3 egg whites
200g white sugar
a few drops of lemon juice
1 teaspoon vinegar
1 teaspoon corn flour
fresh berries
whipped cream

Method

With an electric mixer beat the egg whites and lemon. When the whites start forming peaks, slowly add the sugar in stages. Finally add the vinegar and corn flour. Place the meringue in a piping bag and, on parchment paper, pipe individual Pavlovas. Bake at 140C until firm (around 30-40 minutes). Let the mini Pavlovas cool completely. Fill the Pavlovas with the whipped cream and decorate with the berries.

*Light chocolate mousse
with raspberry ice cream*





Range

Vintage Pink
Rectangular
Serving Plate

Product Number

VNEDRG33PK

Light chocolate mousse with raspberry ice cream

Serves 4



Chef Sanaa Katir

Pastry chocolate Sous Chef,
ChoCo'a

Moroccan Chef Sanaa comes from a family who are passionate about cooking. With a strong foundation from her parents, she became a professional chef at the age of 23 and gained experience working alongside prominent chefs in Casablanca and Dubai. She trained at various institutions, such as Valhorna, Fauchon and Cacao Barry.

The secret behind Sanaa's artisan chocolates and pastries is combining ingredients that create the best fusion of flavours. Chef Sanaa will travel any distance to attend an interesting food exhibition or festival and she dreams of building her own house out of chocolate one day.

Ingredients

Raspberry ice cream

900g fresh raspberries
400g sugar
150ml fresh lemon juice
1g salt
200g cream

Chocolate ganache

100g dark chocolate
80g whipping cream

Light chocolate mousse

100g dark chocolate
80g cream
120g whipped cream

Chocolate brownie

400g caster sugar
225g butter, melted
60g cocoa powder
4g vanilla extract
4 eggs
225g plain flour
5g baking powder
2g salt

Method

Raspberry ice cream

Coarsely mash the raspberries with the sugar, lemon juice and salt using a potato masher in a large bowl. Let stand for 10 minutes, stirring it occasionally. Transfer half the raspberry mixture to a blender and purée with the cream until smooth. Place this mixture in a bowl with remaining raspberries and chill, stirring occasionally, until very cold. This should take between three to six hours. Freeze the mixture in ice cream maker. Transfer to an airtight container and put in freezer for it to firm up.

Chocolate ganache

Place the chocolate into a medium bowl. Heat the cream in a small sauce pan over medium heat. Bring just to a boil and pour over the chopped chocolate, and whisk until smooth.

Light chocolate mousse

Make a ganache with the cream and chocolate. Once it is set to 35C add it slowly to the whipped cream.

Chocolate brownie

Mix all ingredients in the order given. Bake at 180C for 20-25 minutes in a rectangular 23x33 cm greased baking tin. Cool, and slice into equal square portions.

*Caramel panna cotta with
mascarpone cream*





Range

Vintage Pink
Square Plate

Product Number

VNEDSQ33PK

Caramel panna cotta with mascarpone cream

Serves 4



Chef Sanaa Katir

Pastry chocolate Sous Chef,
ChoCo'a

Moroccan Chef Sanaa comes from a family who are passionate about cooking. With a strong foundation from her parents, she became a professional chef at the age of 23 and gained experience working alongside prominent chefs in Casablanca and Dubai. She trained at various institutions, such as Valhorna, Fauchon and Cacao Barry.

The secret behind Sanaa's artisan chocolates and pastries is combining ingredients that create the best fusion of flavours. Chef Sanaa will travel any distance to attend an interesting food exhibition or festival and she dreams of building her own house out of chocolate one day.

Ingredients

Caramel panna cotta

520g caster sugar
500ml cream (35%)
500ml milk
¼ vanilla bean
2 gelatine leaves

Cinnamon crumble

10g flour
10g brown sugar
10g almond powder
10g butter
½g salt
1g cinnamon powder

Chocolate macaroon

100g icing sugar
100g almond powder
60g egg whites
100g sugar

Mascarpone cream

100g whipping cream
50g mascarpone cream
30g sugar
2g vanilla beans

Caramelised almond

80g roasted almond
30g sugar

Method

Caramel panna cotta

In a heavy based pan, combine 400g of the sugar with a little water. Make a caramel by bringing the mixture to 173C. Add a small amount of water (40ml) to stop the caramel cooking further. Pour into moulds, coating the sides and the bottom. In another heavy based pan, combine the remaining 120g of sugar with the cream and vanilla bean. Bring to simmer, and cook for approximately one minute. Remove from the heat and add the soaked gelatine leaves. Stir until completely dissolved. Pour the mixture into the moulds over the caramel. Allow to set in refrigerator overnight.

Cinnamon crumble

Mix all of the ingredients together and bake at 170C for 15 minutes.

Chocolate macaroon

Make an ordinary meringue from the sugar and egg whites. Add it to the dry ingredients and mix together. Bake at 150C for 13 minutes.

Mascarpone cream

Whip all of the ingredients together.

Caramelised almond

Caramelise the sugar and add the almonds.

The RAK Porcelain Ranges

Vintage Range

P6 - 36



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EVOLUTION



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21-25 February 2016
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