

Food
Club
Event

Observing *the masterclass*

Chefs Kevin Pohl and Lawrence Wallace from The Observatory, Dubai Marriott Harbour Hotel took to the *Good Food* kitchen stage recently to host a fantastic masterclass of international culinary delights

The scene was set once again at the beautiful Mark Wilkinson Furniture showroom along Sheikh Zayed Road Dubai, where almost one hundred food lovers gathered to learn to create three dishes from The Observatory menu with chef Kevin Pohl and chef Lawrence Wallace.

A chance for aspiring cooks and foodies to mingle, enjoy canapés and mocktails, ask questions and, of course, learn from the chefs; guests learnt to create seekh kebab for starters, followed by vegetable-inverted, risotto-style rice for mains, finishing off with a delicate panna cotta with a local twist.

While following recipes at home is a great way to learn, nothing improves your cooking skills more than watching chefs use their tried and tested methods. The inquisitive audience were constantly asking questions and watching closely as the chefs prepared each dish.

"We had lots of fun representing The Observatory and presenting our dishes to a compelling group of people. It's always lovely to see guests appreciating what we do and listen attentively to our advice. By demonstrating the right techniques, giving them direction, along with the recipes and instructions, I think that they will definitely improve their cooking

skills in their own kitchens. It's all about remembering the basics," says Pohl.

"The night was lively and entertaining... guests were very engaging and we felt that the response was overwhelming. The masterclasses are not just a good way to improve cooking skills but also a great way to learn from a fantastic mix of food-inspired people. While demonstrating, we were asked a range of questions which lead into many food discussions. By doing so, the topics that arose became very beneficial to not only the person who asked the question, but for everyone else in the room too," says Wallace.

A packed kitchen of food-lovers learnt to create three delicious international dishes



Chef Kevin Pohl at work creating the risotto-style rice wrapped in zucchini

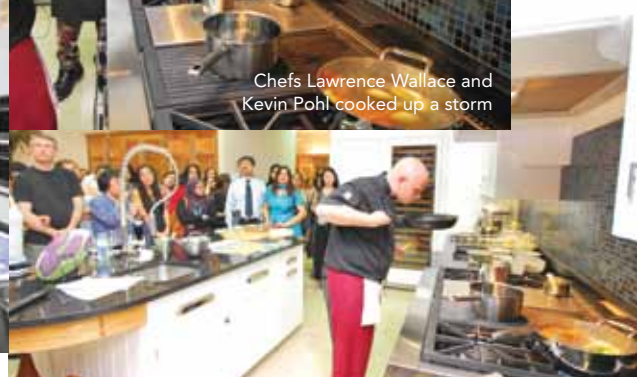


Food Club members savour the canapés



Chefs Lawrence Wallace and Kevin Pohl cooked up a storm

Guests asked many questions and interacted with the chefs to learn more



Now for you to try the dishes at home...



Starter

Seekh kebab with mint chutney and kachumber

PER PORTION ● Easy

SEEKH KEBAB

240g local, fresh lamb shank
10g local, minced lamb fat
2g fresh mint
2g coriander leaves
5g whole garlic
2g gharam masala
2g Kashmiri red chilli
1g coriander powder
1g cumin Powder
1g cardamom powder
5g salt

1 Mix all the ingredients together and form approx. 120g kebabs with your hands and skewer them. Grill them in a pan and finish off in the oven.

MINT CHUTNEY

40g plain yoghurt
3g fresh mint
15g coriander leaves
3g whole garlic
3g ginger
2g green chilli
3g salt
80g lemon juice

1 Put all the ingredients together in a blender and blend until smooth.

KACHUMBER

2g coriander leaves
30g red onion
30g tomato
2g green chilli
3g ginger
3g salt
2g Kashmiri red chilli
20g lemon juice
40g cucumber

1 Cut onion, tomato, chilli and cucumber into Julienne, then add lemon juice, chili powder and salt.

Chef's tip for success:

While blending the chutney together, remember to keep it cool and don't forget to add the lemon juice or the mint may turn black.



Vegetable inverted rice

PER PORTION ● Moderately Easy

30g green zucchini
30g yellow zucchini
5g red onion
2g fresh mint
5g butter
5g parmesan cheese
20ml olive oil
50g bomba rice (Spanish short-grain rice used for risotto)
2g salt
1-2 pieces black pepper
100g vegetable Stock

1 Slice the length of the zucchini very thin and blanch the slices. Reduce water and dry in paper tissue. Dice the rest of zucchini into small pieces.

2 Cut onions into small dice and sauté in oil until transparent. Add rice and stir.

3 Little by little, add the stock as you cook the risotto.

4 Add Zucchini, butter, ground pepper, parmesan cheese and mint. Roll the rice into zucchini Rice.

Chef's tip for success:

Only use risotto rice as other rice such as Basmati or Jasmine rice will not give you the same results.

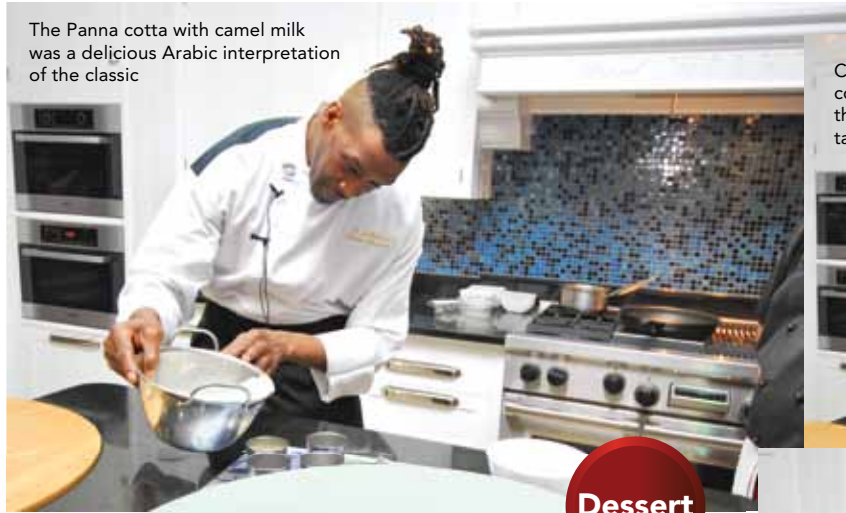


Main

CHEF'S BITES

THE OBSERVATORY

The Panna cotta with camel milk was a delicious Arabic interpretation of the classic



Chef Lawrence Wallace's contagious energy kept the food-lovers entertained all evening



Dessert



Panna cotta with camel milk custard and sautéed mixed berries

SERVES 4 • Moderately Easy

PANNA COTTA

125ml milk
350ml liquid cream
55g sugar
2 leaves leaf gelatine
pinch saffron
½ pod vanilla

- 1 Warm milk, while adding sugar, saffron and vanilla.
- 2 Add the gelatine, which has been soaked in cold water until soft.
- 3 Take the warm liquid mix from the heat and stir in the liquid cream. Pour the mixture into the mould, place in fridge and leave to set.

CAMEL MILK CUSTARD

60ml camel milk
60ml cream
31g sugar
1 egg yolk
2 drops vanilla essence for taste

- 1 Boil milk and cream together in a pot with a little vanilla essence.
- 2 Cream the yolks and sugar, and add a little of the milk and cream mixture. Stir in, and add back to pot. Warm the mixture, but do not boil, as it will split.
- 3 Pass through strainer into container. Place in chiller

SAUTEED MIXED BERRIES

40g strawberries
40g raspberries
40g blueberries
40g blackberries
5g sugar

- 1 Caramelize the sugar, add berries and cook until tender.

Chef's tip: The best tip I can give you when creating your dessert is to remember the basics. This leads to understanding the ingredients better and gives you confidence to create your dish perfectly.

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