



World Master Chefs Society

NEWSLETTER

June
2014

Please keep us updated with all your news in order that we can share it with your fellow Chefs and colleagues.

Greetings dear World Master Chefs!

News from Bahrain

Press Release from Bahrain Confidential Magazine -
Sylvester Rosario MWMCS



"As someone with a wealth of experience and a solid background in international hospitality, Executive Chef Sylvester Rozario understands the importance of detail in world-class cuisine. He is a native of the Indian subcontinent and appreciates the flavours that the southern states have to offer. Finding his inspiration during his initial training in Mumbai, Sylvester discovered his passion for culinary arts while stationed in Aramco, Saudi Arabia. In 1980 he received the title of Head Chef from Grandment Catering. In 2002 he received an award from the Guinness World Book of Records for making the world's largest khabsa. For culinary exposure he went to Hotel Villa d'Este, Lago Di Como, Italy in 1994 and Langham Hotel in Hong Kong in 2006. In February, 2014 he was awarded prestigious membership of the World Master Chefs Society. He also won Gold, Silver and Bronze medals in various categories of culinary competitions held at Mefex, Bahrain.

Having successfully launched their new steak menu, THE K HOTEL is ready to usher in the summer with its team of enthusiastic chefs and their mouthwatering creations. Executive Chef Sylvester Rosario gets candid.

Your favourite dish at The K Hotel?

Of course the spare ribs served at the K lounge; this dish is really good value for money and will tickle your taste buds!

Your list of ingredients for the summer?

Summer food should be cooked with light ingredients, not too spicy and without nuts. I recommend any kind of seafood slightly sautéed or grilled, served with fresh garden greens and accompanied by a vinaigrette.

As a child what did you hate eating?

Bitter Gourd! My parents always told me how healthy it is but it is too bitter.

Your dream restaurant?

A seafood restaurant with limited number of seats where the dishes will be prepared in an open kitchen; the guests will be able to directly interact with the chefs as they prepare food, discussing the cooking styles and ingredients used."

Your signature dish?

My key creation is honey glazed slow cooked beef ribs (see recipe below). I use a very special way of cooking, a combination of dry and moist heat methods and unique ingredients.

HONEY GLAZED SLOW COOKED BEEF RIBS

Makes 6 servings

Prep time : 1 hour

Ingredients

8 pounds ribs
2 onions, chopped
2 litres beef broth
1 cup tomato sauce
1 tbspn celery salt
1/2 tspn dry mustard
1/2 tspn cloves

4 tbsps olive oil
2 tspns garlic, minced
1/2 cup apple cider vinegar
2 cups honey
1 tbspn chilli powder
1/2 tspn allspice

Method

Brown the ribs with the olive oil in a large skillet. Set the meat aside. Combine the onions, garlic, water, beef broth, apple cider vinegar and tomato sauce in a large pot. Bring the mixture to the boil. While waiting for the boil, combine the celery salt, chilli powder, dry mustard, allspice and cloves. Dry rub the meat with the spices, and then add the excess spices into the pot. After the mixture is at a boil, add the ribs, and cover the pot. Reduce the heat to simmer, and cook for two hours. When the meat is tender, add honey and glaze the ribs gently.

News from the USA



Patrick Mitchell FWMCS reports that they held their induction ceremony for their newest member, Gianni Santini, on Monday, 31 March.

In the photograph from left to right are Chef Dave Sokol FWMCS, USA Chapter President, Chef Gianni Santini and Chef Patrick Mitchell.

News from Croatia

Ivan Buzolic MWMCS has been instrumental in setting up the the Croatian Master Chefs' Association. The Association has attended culinary competitions in Sarajevo and Istanbul and had the honour to be a part of the First World Congress of Culinary Traditions in Bucharest. They received an invitation from the President of Croatia, Ivo Josipović, to meet him at a Reception in his Chambers. Ivan's daughter, Marija Maja Mačković, who is also a CMCA member, reports –



"It was a Monday afternoon when we put on our uniforms and sat with the President having a coffee and almost an hour of pleasant talk, laughs and good company which went by in a heart beat. There was a little bit of bragging, a little bit of planning, and a lot of gastronomy stories that made both sides even more eager to learn, compete and want to teach our youngsters what we know. Together we concluded that the place of Croatian gastronomy, which is rich in its history and taste, needs to be even better presented, portrayed and enthroned in the place where it belongs. This will happen with a little help from our friends throughout the world and especially from the World Master Chefs Society. This is because in the end gastronomy is all about sharing the love, experience, ideas and art, not to hold on to it selfishly, but to create another cuisine and write a new page of culinary history."

News from Brussels

The International Taste and Quality Institute (iTQi) is the leading independent Chef and Sommelier based organisation dedicated to testing and promoting superior tasting food and drink from around the world. Manufacturers, retailers and distributors use the Superior Taste Awards for their quality management as a sales tool for business negotiations and as a marketing tool for the promotion of their products. The two Managing Partners, Christian De Bauw and Louis Frere, specifically requested that the World Master Chefs' nominate judges to attend this year. They have added WMCS to their list of "most prestigious European culinary associations".



Daniel Ayton FWMCS, World Vice President and Vice Chairman of the London Chapter, led the World Master Chef team to the Superior Taste Awards in April in Brussels. The jury members selected this year were -

Chef Frank Bordonni FWMCS, Vice President

Chef Fikret Özdemir, FWMCS, Chairman of the Turkish Chapter



Daniel says,

"It was a great event with over 60 international Chef Jury Members, 'Europe's Top Chefs', who are opinion leaders and experts in taste, selected from the 13 most prestigious European culinary and s o m m e l i e r s ' associations. We were divided between five groups to independently taste ingredients and assign

a numeric score on an evaluation sheet reflecting the overall feeling of hedonic pleasure (the most important weight in the final mark) and also other criteria like vision, smell, texture, flavour and mouth feel."

We were entertained well whilst there with a dinner on the first night. On the second night we were taken to a culinary shop, divided into teams, and given recipes to prepare and cook a traditional Brussels meal. For the last night we were left to make our own plans and we decided to have the traditional mussels in the Brussels Grand Place.

The Juries of the International Taste & Quality Institute - iTQi - are unique in the world because they are selected in an exclusive partnership with prestigious culinary organisations. The iTQi, now in its tenth year, selects these jury members from those organisations who have been trained for many years to taste food products. They have exercised their profession in Europe, but also in countries as diversified as Japan, China, Thailand, Australia, North, Central and South America. They are passionate and enthusiastic about continuously discovering new flavours and unknown products, whatever their origin.

Judges are chosen for their:

- Extended practice in tasting
- Unanimously recognized talents as Chefs or Sommeliers by guides such as Michelin or Gault Millau
- Exceptional expertise
- Capacity to describe gustatory features of food and drink products
- Ability to suggest potential improvements within the framework of sensory analysis which is the essence of their profession.
- Organising large jury panels. iTQi is the organisation that simultaneously gathers the largest number of international professional tasters that have contributed to build the value and prestige of the Superior Taste Award worldwide.

A code is assigned to each product in order to ensure the most reliable tracking. Products are prepared, heated or cooked strictly according to producer's instructions and are presented as if they

were served at home in a specific sequential order. Each judge is dedicated to a sensory analysis of the tasted product and assigns a numeric score on an evaluation sheet reflecting the overall feeling of hedonic pleasure and also other criteria like vision, smell, texture, flavour and mouth-feel.

I will be looking to take ten chefs out with me next year. If anyone is interested in joining the World Master Chefs' team for next year's trials in April, 2015, in Brussels, please send your request and information to Kim as soon as you can in order to put forward the team for approval. Please include any supporting documentation relating to taste experience.

News from the UK

Jamie Whiteley, Executive Chef for Kudos, was presented with his World Master Chef regalia by Anthony Paul Pedder, Master Cutler, and Colonel G A Kilburn, Clerk to The Company of Cutlers in Hallamshire, at the Cutlers' Feast which was held in May in Sheffield and has been held annually since 1648.



Cyrus Todiwala named BBC Food Personality of the Year

Celebrity chef Cyrus Todiwala FWMCS has been named Food Personality of the Year at the BBC Radio 4 Food and Farming Awards.



The chef-patron of London restaurants such as Café Spice Namaste, Mr Todiwala's Kitchen at Hilton London Heathrow T5, the Park Café in Victoria Park and Assado in London Waterloo, was recognised for achievements in the industry as well as on the TV screen.

"Cyrus is as passionate about the catering industry as he is about curry. His approach to teaching and sharing his passion on and off the screen is undoubting ... He epitomises what a celebrity chef should be" said the judges' panel.

Public votes came in from viewers of BBC1's Saturday Kitchen, where Todiwala is a regular guest, as well as viewers of BBC 2 food series The Incredible Spicemen.

Todiwala, who has made his mark on the food industry in the capital and in his hometown of Mumbai, draws on his Parsee culinary heritage and from his travels. His latest venture, Assado, focuses on the fusion between East and West.

News from Tom Bridge FWMCS

Tom starts filming his Pie Society cookbook in September. Take a look at www.piesocietybook.co.uk

Below is one of his recipes which he calls "a taste of the North" -

Tom's Crispy Black Pudding Potato Cake Topped with a Softly Poached Duck Egg and a Tarragon Mustard Mayonnaise

I created this recipe with fellow chef Robert Owen Brown for an "Evening with Tom Bridge", a dinner at the Mark Addy in Manchester for a Taste of Lancashire in August 2011. Dee Ludlow who is Proprietor of Hintlesham Hall (Robert Carriers Cookery School) in Suffolk, a dear friend, attended the dinner with three



"It was great to see you again and we had a wonderful evening. The food was everything that I expected and indeed the black pudding starter has got to rank in my top three of the best starters I have ever tasted. As I have been in the industry for 32 years and worked in some of the best hotels in the land and eaten in the best restaurants in London and around the world, then it is praise indeed! Robert will indeed go far and please pass on our thanks to him again."

Ingredients

450g / 1lb Black Pudding, skin removed
225g / 9 oz mashed potato with butter
1 free range egg yolk
50g / 2 oz seasoned flour
2 free-range eggs, whisked with a little milk
100g / 4 oz fresh breadcrumbs
Cooking oil
4 duck or Free range eggs, softly poached
15ml freshly chopped tarragon
15ml mustard seeds
15ml English mustard
150ml / 5 fl oz thick mayonnaise
225g / 9 oz rocket or watercress
Freshly milled black pepper

Method

Thoroughly blend together the black pudding, mashed potato and egg yolk and divide the mixture into 4 and with floured hands shape into 5 cm / 2 inch depth and into 15cm / 6 inches in diameter. Dip into the beaten egg and then coat generously with breadcrumbs. Heat the oil in a frying pan and fry until the cakes are golden brown on both sides and keep warm in the oven.

Meanwhile poach the duck eggs and keep warm. Put the tarragon, mustard seed and mustard into a bowl and blend thoroughly with the mayonnaise. Place a little rocket or watercress onto each plate, top with a black pudding potato cake, poached egg and sprinkle the mayonnaise over the top.

Finish with freshly milled black pepper.

New Members

Congratulations and welcome to:

Thomas A Gugler, Saudi Arabia, who is a qualified Executive Master Chef and Continental Director of WACS Africa and Middle East.

Tsuchiya Naofumi, Romania, who is Master Chef and CEO at Tokyo Group. He is a Sushi and Japanese Cuisine Chef.

Martin Kobald, South Africa, who is Executive Chef and Owner of MLK Food & Beverage Consulting. He is the Honorary President of the SA Chefs Association.

Aranit Brace, Albania, who is a Professor at the Royal Culinary Institute, Tirana.

Frank Leake, USA, who is Professor of Culinary Arts at University of Hawaii at Kapi'olani Community College.

Jean Nassar, Turkey, who is currently working as Executive Chef in Jeddah and Riyadh, Saudi Arabia.

Soon Pau Voon, Malaysia, who is a Lecturer and Teaching Fellow at Sunway University in Selangor.

Michael Edwards, San Diego, USA, Senior Enlisted Aide, Commander Naval Air Forces and Deputy US Fleet Forces.

