

# ON YOUR MARK, GET SET, COOK!

TWO CHEFS, A CLOCK AND SIX INGREDIENTS - WILL THE CHEFS OF DUBAI RISE TO THE CHALLENGE?

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## THE CONCEPT

Two chefs from competing hotels participate against the clock and each other to create the most inspirational and imaginative dish possible using six main ingredients. They have 35 minutes to complete the task and the emphasis is on fun!

## THE COMPETITORS

This month saw Chef Oliver Skopp of Ajman Kempinski Hotel compete against Chef Silvan Kraemer of Madinat Jumeirah.

## THE JUDGE

Executive Chef Michael Kitts of Emirates Academy.

## THE STOCK

In addition to the main ingredients the chefs have access to a store cupboard containing sugar, salt, pepper, olive oil, vinegar, flour, dates, spices (cinnamon, cumin, turmeric, nutmeg), herbs (basil, mint, tarragon) chilli, ketchup, garlic, mustard, milk and butter.

## THE INGREDIENTS

300g beef strips  
½ cauliflower  
4 potatoes  
100g Gruyere cheese  
250g green beans  
½ chestnut puree



## THE LOCATION

The Emirates Academy of Hospitality and Management. Opened in 2001, the establishment is a place of higher education, offering degree-level courses and is the first major academy to focus on tourism and hospitality.

## THE COMPETITION

The team of *Grumpy Gourmet* were in for a surprise this month when one of the chosen competitors lost his nerve and bowed out of the competition. Chef Nidal of Dusit Dubai Hotel was keen to participate but, when shown the ingredients he was unable to visualise a creation using them. This left us in a bit of a pickle but, to the rescue came Michael Kitts who mustered Chef Kraemer of Madinat Jumeirah. After losing valuable time, the competition finally got underway. Having been called in at short notice, Kraemer was at a slight disadvantage as Skopp had already seen the ingredients and had more time to envisage his dish. But, under the circumstances, both chefs performed exceedingly well and created delicious dishes.

## THE RESULTS

**Chef Oliver Skopp,**  
Ajman Kempinski Hotel  
**Timing:** 10/10  
**Creativity/Presentation:** 9/10  
**Taste:** 9/10

**What the judge said:** "This is probably the best dish created so far in the competition."

**Chef Silvan Kraemer,**  
Madinat Jumeirah  
**Timing:** 10/10  
**Creativity/Presentation:** 7/10  
**Taste:** 8/10

**What the judge said:** "Under the circumstances, Kramer delivered a dish of good quality."