



Modern Chinese Cuisine...

**Monday to Friday
7pm to 11pm**

Dress Code: Smart Casual



RESERVATIONS

**T: 042-37338518 E: promotions@drgcc.com
www.clubhouse.drgcc.com**

DEFENCE RAYA GOLF & COUNTRY CLUB



**KITCHEN on FIRE
LESSON 9**

MIX CUISINE

Sunday

24th February 2019

Time 3:00pm to 4:30pm

Hi-Tea Included

Only Rs. 1000

per Person

Inclusive of Tax

at



**WITH
Chef Zaheer Hussain**

Shah

Live Demonstration

**SOCIAL
COOKING**

**FOR INFO & SIGNUP CALL: 042-37338518
www.clubhouse.drgcc.com**

RAYA PULSE

MONTHLY MAGAZINE

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Introduction

We are thrilled to see you this far in our cooking class as we progress into our 9th cooking class featuring tasty Mix Cuisine that will surely ignite your taste buds. It is our optimism that you will enjoy our live cooking demonstrations as well as having the opportunity to learn new culinary skills from some of our leading participating chefs, whom we are pleased to say are here to serve your appetite at Defence Raya Golf and Country Club.

During the course of our exciting monthly cooking progress, our goal is to cover many areas within the exciting field, from traditional Pakistani dishes to exotic creations, menu, planning, food preparation and knife skills are just some of the subjects we will include, but most importantly we hope you are entertained and have the opportunity to experience the art of preparing new cuisines from around the world.

Please let us know what would be of interest for next month class by filling in our comment card or email us at promotions@drgcc.com.

Your Host

Executive Chef Zaheer Hussain Shah is an award winning chef, and an industry veteran with many years of international experience. He has managed kitchen operations with some of the world's finest hospitality companies including Grand Belmond, Kempinski, Movenpick, Ritz Carlton and Norwegian Cruise Lines.

Chef Shah's passion is developing tomorrow's talent, and he has taught at Woo Song Culinary University in Korea.

With expertise in many genres of food he excels in his craft. He now leads the kitchen brigade at Defence Raya and he looks forward to sharing with you, his love for food over the coming months.

Today's Sizzling Agenda

Cooking
3:00Pm – 4:30pm

Hi Tea
4:30pm onwards

**Hi Tea will be served in Golfer Terrace
Menu will include the dishes prepared today.**

FOR ADVERTISING IN MAGAZINE CONTACT US:

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CRAB AND CORN SOUP

Looking for new soup ideas? Try this creamy and tasty crab and corn soup recipe, an easy Filipino-style soup prepared with sweetcorn and crab. Easy and yummy!

Ingredients

Egg white	1
Sesame oil	1 tsp
Chicken stock	1000 ml
Sweetcorn	400 g, canned, drained
Rice wine / VINEGER	1 tbsp
Soy sauce	1 tbsp, light
Ginger	thumb size piece fresh, grated
Chilli	1 red, finely chopped
Sugar	1 tsp
Cornflour	2 tsp
Crabmeat	250 g, finely chopped
Salt	to taste
Pepper	to taste
Scallion	2, finely chopped
Coriander	1 tbsp, chopped leaves

Method

To prepare the crab and sweetcorn soup recipe start whisking together the egg white and sesame oil. Bring the stock to a boil, add the sweetcorn and simmer for about 4 minutes. Add the rice wine, soy sauce, ginger, chilli, a little salt and pepper and the sugar. Mix the cornflour to a paste with 1 tbsp of cold water, stir into the soup and bring to a boil.



TOMATO MOZZARELLA SALAD WITH PINE NUTS AND BASIL

This salad resounds with the intense fragrances and flavors of southern Italy. It's a new take on an old favorite. Thick-sliced tomatoes with mozzarella and basil are spiced with a mixture inspired by the Arab influences in southern Italy. Spoon between the slices a blend of toasted pine nuts, onions, currants, and garlic spiked with fresh lemon juice and hot pepper. The tomatoes and mozzarella foil these new tastes beautifully.

Have the salad for supper and for buffets. Use a fresh milky-tasting mozzarella packed in liquid, along with good-tasting ripe tomatoes.

Ingredients

- 3 tablespoons fresh lemon juice
- 1 large clove garlic, minced
- 1/8 teaspoon freshly ground black pepper
- Generous pinch hot red pepper flakes
- 1/2 medium red onion, cut into 1/4-inch dice
- 1 tablespoon currants
- Salt to taste
- 2 tightly-packed tablespoons fresh basil, torn
- 7 tablespoons toasted pine nuts
- Tomatoes and Mozzarella:
- 6 medium-sized ripe tomatoes, sliced vertically about 1/2-inch thick
- 3/4 pound fresh mozzarella, packed in liquid, sliced 1/2-inch thick
- About 3 tablespoons extra-virgin olive oil



MIN COURSE CHICKEN BREAST WRAPPED IN BACON WITH SHALLOTS

if you're looking for a tasty main course: chicken breasts wrapped with bacon and served with shallots

Ingredients

- Potato 2 each, large, sweet variety
- Oil 1 tsp
- Stock 1 tsp, granules
- For the meat
- Chicken 1 breast fillets
- Bacon 8 thin slices, streaky
- Rosemary 4 sprigs
- Clarified butter 1 tbsp
- Shallot 500 g
- Butter 2 tbsp
- Icing sugar 1 - 2 tsp
- Cognac 2 cl
- Stock 100 ml, store bough
- Salt to taste
- Pepper to taste

Method

Peel and dice the sweet potatoes. Heat the oil in a wide pan and sweat the potatoes briefly. Then add enough water to cover the bottom of the pan and the stock granules, put a lid on the pan and cook over a low heat for 10-15 minutes. At the same time season the chicken breasts lightly with salt and pepper and wrap each in two slices of bacon. Heat the clarified butter and brown the bacon-wrapped chicken breasts on all sides with the rosemary. Then wrap each breast in aluminium foil with a sprig of rosemary and cook in a preheated oven (180°C) for 12-15 minutes, until done.

Peel and halve the shallots. Add the butter to the fat left from frying the chicken and fry the shallots. Dust with icing sugar and cook until lightly caramelised. Deglaze with cognac and stock, season with salt and pepper and simmer until reduced slightly. Take the meat out of the oven and add the cooking juices to the shallots. Mash the sweet potatoes and arrange attractively on warmed plates with the meat and shallots. Serve hot.



PISTACHIO CRÈME BRULEE

Ingredients

- Cream milk pack 2pkt
- Egg yolk 3 eggs
- Caster Sugar 70 grams
- Vanilla essence 3 drops
- Pista 25 gram
- Green Color 2 drops

Method

1. Preheat oven to 120 degrees Celsius.
2. Beat egg yolks, 70 grams of white sugar and vanilla extract in a mixing bowl until thick and creamy.
3. First add cream and caster sugar in saucepan and lightly warm on slow flame.
4. After 3 to 4 minutes, remove the saucepan with the cream and caster sugar from the slow flame and let it cool for 5 minutes.
5. Add egg yolk, pista, vanilla essence and few drops of food coloring into the saucepan with the cream and caster sugar and mix well with spatula into a creamy mixture.
6. Once in a creamy mixture form, pour into the rim kin and then place in preheated oven and bake for 20 minutes.
7. Take out from the oven and put little sugar on the top rim kin and let it refrigerate for at least 1 hour minimum or overnight.
8. Take out the rim kin with the mixture from fridge, add some caster sugar on top of mixture and use flame thrower to caramelize the sugar on top.
9. Serve cold.