

# Taste & flavors

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## RESTAURANTS DESERVE A TROPHY

In the F&B industry, the future of restaurants is under a very real threat.

Restaurants and cafés have been linked to the spread of Covid-19, with some findings suggesting that the movement of people in and out of venues could account for the majority of infections.

Most restaurants quickly responded to this news, rising to yet another challenge by adapting their operations, reducing their seating and opening hours, and implementing hygiene measures.

The virus has taken a heavy toll on outlets, leaving them struggling to pay what they owe, from taxes to running costs.

The year 2020 will undoubtedly be one of the most difficult that we've had to endure in our lifetime, but social interaction and the opportunity to visit a physical space are still of utmost importance to many, being a key part of human nature.

Restaurants who found the courage to continue offering their CATERING services, while showing CONCERN and CARE for their loyal customers deserve a TROPHY.

**Nouhad Dammous**  
Editor in Chief  
Docteur Honoris Causa

**Taste  
& flavors**

**Group Editor**  
Nouhad Dammous

**Managing director**  
Joumana Dammous-Salamé

**Publication manager**  
Zeina Dammous-Nahas

**Project & sales manager**  
Maha Khoury-Hasbani

**Sales & Client Servicing  
Deputy Manager**  
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**Publications executive**  
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Michel Ajjoub  
Rita Khalil  
Rita Nohra Kejjian

**Subscription coordinators**  
Houayda Haddad-Roumman  
Mirna Maroun

**Graphic design**  
**socialprise**

**Production & printing**



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Without a shadow of a doubt, 2020 has been the hardest year for Lebanon's hospitality sector. Like other restaurateurs and industry peers, I have had to navigate the unprecedented challenges of a deepening economic crisis, a massive explosion in the heart of our capital and a global pandemic. We have been forced to respond quickly, smartly and confidently to protect our businesses and the livelihoods of our employees. It has been stressful to operate in an arena of uncertainty, but we've managed to pull through, and 2021 is now on the horizon.

Although the effects of the coronavirus dominates our lives and our country continues to pass through one of the most painful chapters in its history, we have a lot to be grateful for. We have shown that we can unite and support one another. It was Charles Darwin who once said, "The most important factor in survival is neither intelligence nor strength but adaptability," and it is our adaptability that has shone through. The Lebanese have emerged as fighters, and this is how we will enter the new year.

I would like to take this opportunity to thank Hospitality Services and Apave for supporting the Syndicate of Owners of Restaurants, Cafés, Night-Clubs and Pastries in Lebanon. Together with Nusaned, a local NGO, we were able to rebuild 21 establishments in Mar Mikhael and Gemmayze following the devastating blast in Beirut. Our work is ongoing, but we are making progress — determination is driving us.

In a separate move, The Syndicate of Owners of Restaurants, Cafés, Night-Clubs and Pastries in Lebanon, together with our partner Nexty (part of Fawaz Holding), and Pernod Ricard Middle East and North Africa has decided to make available direct support to employees working in the F&B industry. Businesses that have been impacted by the blast and are willing to reopen will receive a financial contribution via a staff relief fund.

Our financial aid fund aims to support 800+ workers employed across 100+ bars and restaurants in Mar Mikhael and Gemmayzeh, with LBP 1 million to be made available for each employee. The distribution of the support will be overseen by the Syndicate, with the help of members of the Gemmayze and Mar Mikhael committee to ensure it reaches the appropriate members of staff.

So, it is with immense pleasure that I introduce this very special issue of Taste & Flavors. In the pages that follow, you will find a wonderful selection of recipes that have been shared by some of Lebanon's finest restaurateurs, many of whom you will recognize. We hope you enjoy preparing the dishes at home, and we look forward to seeing you at our restaurants — the ones we have worked so hard to keep alive.

Together, we will safeguard the future of Lebanon's hospitality industry.

**Tony Ramy**

President of the Syndicate of Owners of Restaurants,  
Cafés, Nights-Clubs and Pastries in Lebanon.

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European rice produced in Greece is the perfect base for almost any meal and can even be the star of your dinner. It is safe, delicious and affordable.

**Transform the simple ingredient that's almost always in your pantry into a delicious meal: from creamy chicken with rice to fried rice or homemade risotto!**

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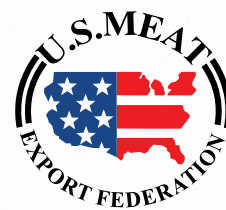
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A top-down view of a kitchen scene. In the center, a pair of hands is chopping green basil leaves on a dark, round wooden cutting board. To the left, a small white bowl is filled with bright red cherry tomatoes. Above the cutting board, a glass bottle of olive oil is visible, with a small jar of red spices or pesto resting on its rim. Several fresh basil leaves are scattered around the cutting board and the bowl of tomatoes. The background is a light-colored, textured surface.

# Savory recipes

# Jowel's Sensation

By Nada Aad



SERVES  
1



PREPARATION  
5 mins



COOKING  
45 mins



DIFFICULTY  
Moderate

## Ingredients

### For Jowel's Sensation

- 15 g salmon
- 40 g cooked sushi rice
- 5 g crispy
- 10 g avocado
- Togarashi
- 0.75 seaweed wrap

### For the sushi rice (500g)

- 500 ml vinegar
- 250 g sugar
- 150 g salt
- 1 pc dashi kombu

## Preparation

### Sushi rice

1. Fill a container with the amount of vinegar needed.
2. Add sugar to the vinegar and mix until the sugar melts, then add the salt and keep on mixing.
3. Heat the mix for 7-10 minutes. When it becomes warm, add to it the dashi kombu.
4. Then turn off the gas, put the mix in a shelled container and leave at room temperature.
5. Once it becomes cold, it's ready to use.

### Jowel's Sensation

1. Spread the rice on a 0.75 piece of Nori paper.
2. Spread the seaweed on the rice and turn it upside down.
3. Put the salmon, avocado, crispy and togarashi.
4. Roll it well and cut it into 4 pieces.



Nada had a dream of doing something extraordinary from a young age. Little did she know that her travels to the Far East would signal the start of a whirlwind adventure in the hospitality industry. Having graduated with an MBA from the Lebanese American University, Nada was on a business trip to Japan when she first developed a passion for the country's cuisine. Her experience in business gave her the confidence to open Mon Maki à Moi in Byblos, which quickly gained a reputation as one of the top sushi restaurants in the country. Two additional branches followed, in addition to Gustave Bouchon a Wine, Liquor & Cigar boutique lounge. Today, as the CEO and owner of Mon Maki à Moi Holding, Nada hopes to build on her success with further openings worldwide.

*Nada's motto*

**"When you can't find what  
you are looking for, create it"**



### SERVE WITH Korai Rosé 2019

Red fruits, cranberry and passion fruit on the nose, with a touch of herbal essence, fragrant with jasmine and oregano.



*Nadia's Tip*

Do not forget to add a little bit  
of Tobicco on top of each maki.

# Beef or Chicken Green Curry

By Rabih Bou Habib



SERVES  
2



PREPARATION  
15 mins



COOKING  
45 mins



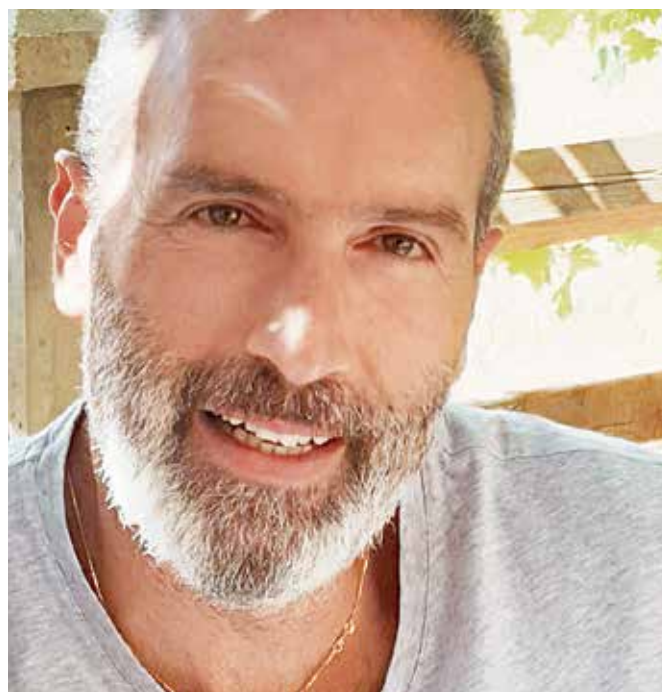
DIFFICULTY  
Easy

## Ingredients

- 400 g beef or chicken
- 3 tbsp green curry paste
- 2.5 cups of coconut milk
- 5 small eggplants, quartered
- 2-3 red spur chilies, sliced diagonally
- 2 kaffir lime leaves, torn
- 0.25 cup sweet basil leaf
- 1.5 tbsp fish sauce
- 1.5 tbsp palm sugar
- 1 tbsp cooking oil

### For the green curry paste

- 15 large green hot chilis
- 3 shallots, sliced
- 9 cloves garlic
- 1 tsp finely sliced galanga
- 1 tbsp sliced lemon grass
- 0.5 tsp finely sliced kaffir lime rind
- 1 tsp chopped coriander, root
- 5 peppercorns
- 1 tbsp roasted coriander seeds
- 1 tsp roasted cumin
- 1 tsp salt
- 1 tsp shrimp paste



Growing up, healthy eating habits were a pillar of Rabih's education. A passion for food meant that from the get-go, he knew he wanted to pursue a career in the F&B industry. Years of hard work during which he built up a wealth of experience, a love of connecting with people through food and travels to Japan enabled Rabih to broaden his horizons and paved the way for him to open his own Asian restaurant. Ginger and co was born in 2010 and operates in Lebanon and Cyprus, with more restaurants set to follow.

*Rabih's motto*

**"Work hard in silence,  
let your success be your noise"**

*Frank Ocean*

## Preparation

1. Slice the beef or chicken into thin pieces.
2. Sauté the curry paste in the oil over a medium heat until fragrant. Reduce the heat and gradually add 1.5 cups of the coconut milk a little at a time. Stir until a film of green oil surfaces.
3. Add the beef or chicken and kaffir lime leaves. Continue cooking for 3 minutes until fragrant and the beef or chicken is cooked through.
4. Transfer to a pot and place over medium heat. Cook until boiling.
5. Add the remaining coconut milk. Season with sugar and fish sauce.
6. When the mixture returns to the boil, add the eggplants. Cook until the eggplants are done.

Sprinkle sweet basil leaves and red chilies over, and then turn off the heat.

7. Arrange on a serving dish and garnish with sweet basil leaves and red chilies before serving.

### Green curry paste

1. Combine the coriander seeds, cumin and peppercorns in a mortar and pound well. Transfer to a bowl and set it aside.
2. Pound the hot chili and salt together well. Add all the remaining ingredients, except for the shrimp paste, and pound until well mixed.
3. Add the cumin mixture and shrimp paste. Continue pounding until smooth and fine.



## SERVE WITH

*Chateau Musar Red 1998*

Deceptively powerful, with a vibrant acidity and fresh, soft red fruit flavors. Ideal with mushroom and game dishes.

# Raw Kebbeh Tartar with Arak Sorbet

By Chef Youssef Akiki



SERVES  
5



PREPARATION  
30 mins



DIFFICULTY  
Moderate

## Ingredients

### For the raw kebbeh tartar

- 500 g lamb meat
- 100 g bulgur
- 25 g mint
- 50 g onions
- 10 g marjoram
- 2 g salt
- 2 g sweet pepper powder

- 1 g cinnamon powder
- Avocado purée
- Garnish

### For the arak sorbet

- 250g liquid milk
- 10 g xantana
- 75 g Arak
- 3 g Maldon salt

## Preparation

1. Mix all the raw kebbeh tartar ingredients together.
2. Mix all the arak sorbet ingredients together and then put them in the sorbetière for 20 minutes.



Since first entering the culinary world at the tender age of 15, Youssef has acquired a worldwide reputation for his creative and purist approach to Lebanese cuisine, after working his way through the kitchens of renowned chefs such as Alain Ducasse, Joel Robuchon, Nicolas Le Bec and Bruno Goussault. Time spent at the Ecole Nationale Supérieure de la Pâtisserie saw him specialize in gluten and lactose-free pastry and go on to become the executive chef at Burgundy Beirut. Equipped with a wealth of experience and inspired by his travels, Youssef then opened brût in Hrajel, Lebanon, where French cuisine is combined beautifully with local ingredients. He also founded Kitchen Backstage, offering consultancy, advisory, training and development services to the F&B and hospitality industry.

*Youssef's motto*

**"Cooking is a reflection of passion"**



## SERVE WITH

**Chateau Musar Red 2014**

A soft, rounded mouthfeel with lots of flavor and fruit concentration, supported by soft, velvety tannins and a spicy finish.



# Macron Burger

By Walid Ataya



SERVES  
1



PREPARATION  
5 mins



COOKING  
5 mins



DIFFICULTY  
Easy

## Ingredients

- 180 g of beef
- 1 brioche burger bun
- Grilled onions
- 2 tbsp homemade chunky quince marmalade
- 50 g melted Gorgonzola
- 1 slice grilled speck
- Mustard

Serve with homemade French fries and without ketchup.

## Preparation

1. Cut and deep fry the French fries.
2. Make the beef into a patty and put it on a flat grill until medium cooked.
3. On the flat grill, put also the onions and the burger bun.
4. At the grill, turn the meat patty and add the marmalade, gorgonzola and the slice of speck.
5. Finally, build up the burger and serve it with the homemade French fries and no ketchup.



Schooled in Architecture and a self-taught baker and cook, Walid Ataya designs, builds and creates concepts from scratch. Drawing on an upbringing in design and a "terroir" philosophy, he masterfully marries tastes, flavors and aromas to ingredients. His latest endeavor is titled La Menagerie and, befitting the name, diners will find a touch of political and theatrical sarcasm, both on the menu and in the recipes, with comfort food providing a welcome moment of light relief, helping us to forget the everyday problems that life throws at us.

Walid's motto

**"Diversity creates beauty"**



**SERVE WITH**  
*Musar Jeune Red 2018*

Red and black fruits on the nose with a sweet spice aroma. Soft, fresh and juicy.



*Walid's Tip*

The Macron burger, as a remedy for depression.

# Salade d'Aubergine Papa Pchara

By Nicolas Audi



SERVES  
4



PREPARATION  
25 mins



COOKING  
10 mins



DIFFICULTY  
Moderate

## Ingredients

- 1000 g small eggplant
- 150 g white onion
- 500 g round cherry tomatoes
- 3 bunches purslane
- 1 pc *kaak* round bread
- 1 loaf Arabic bread (20 cm)
- 2 tbsp of pomegranate seeds

### For the sauce

- 40 g pomegranate molasses
- 25 g lemon juice
- 1 grated garlic clove
- 20 g water
- 35 g olive oil
- 6-8 g salt
- 1 pinch sweet pepper

## Preparation

### Montage

1. Begin by peeling the eggplant, keeping the stems green.
2. Fry in vegetable oil for a few minutes, until a beautiful golden color, and drain.
3. Cut into pieces 3 cm in size.
4. Cut the onion into julienne strips and the cherry tomatoes into 4, and remove the purslane leaves from the heads.
5. Cut the bread into small squares or rounds 3x3 cm and lightly toast in the oven.
6. Make an opening in the *kaak*.

### The sauce

Mix the grated garlic with lemon juice, pomegranate, water, salt, pepper and olive oil.

### To assemble the salad

1. Place the purslane leaves, eggplant and between each cherry tomato, round bread, thin slice of onion and purslane heads.
2. Spread the pomegranate seeds all over the salad.
3. Put the same ingredients in the *kaak*.
4. Pour the sauce over the salad and there you go.



Nicolas successfully transitioned into the world of gastronomy from an initial career as an interior architect.

Bound by family ties to the Lebanese and Mediterranean cuisines, he breaks down and reconstructs recipes from across the region, innovating and integrating various cuisines from around the world.

Bringing together contemporary and classical components, Nicolas offers foreign, yet familiar gastronomic experiences. While relying on flexibility and the acceptance of the industry's constant evolution, his fixation with product quality never falters. In 2014, he was the recipient of an award from the International Academy of Gastronomy.

*Nicolas' motto*

**"Sharing the family recipes from father to sons for the future of our country"**





## **SERVE WITH**

*Hochar Père et Fils Red 2018*

Fruity, fresh and elegant, this is most definitely a food wine. Characterized by a reasonably long finish.



# Mint & Labneh Omelette

By Chefs Nazira and Cynthia Bitar



SERVES  
1



PREPARATION  
5 mins



COOKING  
5 mins



DIFFICULTY  
Easy

## Ingredients

- 2 organic eggs
- 2 tbsp labneh
- Pine nuts
- Mint
- Olive oil
- Salt and pepper



## Preparation

1. Season the eggs with salt and pepper then whisk until the mixture foams.
2. Add the chopped mint.
3. Drizzle some olive oil in a pan and heat. Add the beaten eggs mixture.
4. Once cooked, put on a plate. Add the labneh and the pine nuts, and then fold.



## SERVE WITH

*Musar Jeune White 2019*

Characterized by tropical fruits, quince and lemon zest and a long fresh finish, with balanced acidity.



Nazira Bitar, who numbered among the first group of women to graduate from the Lebanese Hospitality School, teamed up in 1997 with her daughter Cynthia Bitar, a graduate of Lyon's Paul Bocuse Culinary Institute, to create Nazira Catering. Specializing in high-end catering services and elaborate wedding cakes, the venture is a winning combination that makes the most of Nazira's extensive experience and Cynthia's top-notch educational skills and knowledge. Together, they share their talent and showcase their expertise around the globe, from Sweden, France and Italy to Qatar, Saudi Arabia, Jordan and Lebanon.

*Nazira & Cynthia's motto*

**"Heritage is the key to constant evolution"**

*Nazira and Cynthia's Tip*

**Whisk the eggs for as long as you can; the more time you spend, the better the texture will be.**



# Pumpkin Sage & Pistachio Ravioli

By Chef Maroun Chedid



SERVES  
1



PREPARATION  
60 mins



COOKING  
30 mins



DIFFICULTY  
Difficult

## Ingredients

### For the pumpkin and pistachio filling

- 55 g cooked pumpkin
- 50 g ricotta
- 5 g pistachio paste
- 5 g grated grana padano cheese
- 3 g pistachio oil
- 5 g roasted, peeled and cracked pistachios
- Salt, to taste
- White pepper, to taste
- 8 g grated fontina cheese

### For the fresh pasta

- 225 g diamond flour
- 35 g egg yolk
- 65 g egg
- 15 ml white wine
- 2.5 g salt

### For the pumpkin and pistachio ravioli

- 335 g fresh pasta dough
- 20 g egg yolks
- 115 g pumpkin and pistachio filling

### For the pumpkin, sage and pistachio ravioli

- 40 g brown butter
- 20 g cracked pistachios, roasted with brown butter
- 10 pcs pumpkin and pistachio ravioli, boiled
- 2 g minced sage
- 0.5 g truffle oil
- 3 g sage chips
- 1 g shaved pecorino cheese



## Preparation

### Pumpkin and pistachio filling

1. Pass the cooked pumpkin through a meat grinder on a medium-to-small sieve.
2. Mix ricotta with pistachio paste until very smooth.
3. Put the ground pumpkin in a mixing bowl, along with the ricotta and pistachio paste mixture, grated grana padano, pistachio oil and roasted cracked pistachios. Mix till homogeneous and well incorporated.
4. Adjust seasoning to taste with salt and pepper. Add fontina cheese and mix very well.

### Fresh pasta

1. Combine together all ingredients in an electric mixer. Use the hook accessory. Knead for 10 minutes at low speed until the dough is smooth.
2. Shape into ravioli.

### Pumpkin and pistachio ravioli

1. Flatten the first half of the dough into the desired thickness on a pasta sheet, brush with eggs.
2. Spread out the pumpkin and pistachio filling.
3. Flatten the second half of the dough in the same way as the first half. Line over the dough and cut into 6 cm.
4. Press around the filling with the back of a cutter in order to ensure the top and bottom sheets of pasta dough stick firmly.

### Pumpkin sage and pistachio ravioli

1. Heat the brown butter, then add the roasted cracked pistachios and the boiled ravioli.
2. Add the minced sage. Dress on a plate. Garnish with truffle oil, sage chips and shaved pecorino cheese.

Garnish with cracked pistachio and crispy sage leaf.



## SERVE WITH

*Musar Jeune Rosé 2019*

Richly aromatic with vibrant fruit flavors. Nectarines, tangerines, and strawberries and cream dominate the palate, completed by a saline minerality.



Awarded the prestigious title of “Chef de l’année à l’international” in 2013 by the Toques Blanches du Monde, Maroun is known for creating cuisine that recognizes the authenticity of Lebanese food and its traditions, while enriching it with surprising combinations. He is also the founder of Maroun Chedid SAL, which offers culinary consulting services and specialty catering locally and internationally. In January 2016, Maroun launched a new Lebanese-Mediterranean gourmet product line inspired by his mother and celebrating the Middle Eastern heritage, named Georgette by Maroun Chedid. This was followed, one year later, by the opening of the Maroun Chedid Cooking Academy, and his signature restaurant, Ritage by Maroun Chedid. Maroun is also a popular TV personality, having been one of the main judges on MBC’s Top Chef Middle East for the past four years.

---

*Maroun's motto*

***"Because cooking is a fine art!"***



# Goat & Thyme Tart

By Samer & Mayfrid Chehlaoui



SERVES  
4



PREPARATION  
15 mins



COOKING  
24 mins



DIFFICULTY  
Moderate

## Ingredients

### For the goat tart filling

- 140 ml fresh cream
- 2 eggs
- 1 g salt
- 1 g black pepper
- 1 g nutmeg
- 375 g goat's cheese
- 140 g emmental cheese

### For the dough of the tart

- 2 kg flour
- 1 kg butter
- 400 ml milk liquid
- 8 eggs
- 66 g sugar
- 16 g salt

### For the baked goat tart (makes one tart – repeat for each one)

- 140 g tart dough
- 7 g fresh local thyme
- 15 g sundried tomatoes
- 150 g goat tart filling

## Preparation

### Dough

1. Add the flour, eggs and sugar in a bowl and mix them together.
2. Add the butter, which has been allowed to reach room temperature.
3. Mix everything together very well.
4. Add the milk slowly, a little at a time.
5. Lastly, add the salt and sugar.
6. Bake the dough for 10 minutes at 200 - 220°C.

### Goat tart filling

1. Put the fresh cream, eggs, salt, black pepper and nutmeg in a large bowl and whisk.
2. Add the goat's cheese. Mix together by hand.
3. Add the Emmental cheese and mix by hand.

### Baked goat tart

1. Add the thyme to the previously baked dough (140 g) and then the sundried tomatoes.
2. Add the mixed goat tart filling.
3. Bake in the oven for 12 mins at 180°C.



Samer gained a keen interest in the F&B industry while living abroad, after graduating from ESCP business school in France. He launched Roadster Diner SARL with his brother-in-law and then returned to Lebanon, where he made the concept a successful chain and a benchmark brand in the market, before selling his shares and setting up the investment company, Schmid Holding. Mayfrid gained a Bachelor of Science degree in Business Administration (Marketing) from the American University of Beirut and later enrolled on a Master's in Management program at ESSEC business school (Grande Ecole). In 2013, when her family sold its shares in Roadster Diner, she returned to Beirut to continue her father's legacy. Less than four years on, they have opened 5 branches of the casual dining restaurant Divvy, with plans in the pipeline for new concepts.

*Samer's motto*

***"Believe in people, they are a company's greatest asset and the key to the success of any organization"***

*Mayfrid's motto*

***"Do one thing every day that scares you. Don't let the fear of losing be greater than the excitement of winning"***



**SERVE WITH**  
***Chateau Musar White 2011***

A powerful vintage full of yellow fruits and honeycomb, balancing an oily texture and fresh acidity.



*Samer & Mayfrid's Tip*

**Cooking is about creating something delicious for someone else, so cook with love.**

# Carrot & Thyme Soup

By Zeina El Eid



SERVES  
20



PREPARATION  
5 mins



COOKING  
40 mins



DIFFICULTY  
Easy

## Ingredients

- 200 g Anchor butter
- 20 g iodized salt
- 120 g chicken stock
- 6 g pepper white powder
- 30 g cumin powder
- 52 g basil
- 50 g garlic
- 4000 g carrots
- 300 g onion red
- 80 g green thyme



## Preparation

1. Sauté the garlic, red onions and peeled, diced carrots in butter on a medium heat.
2. Add all the spices and bouillon to 3 liters of water. Bring to the boil and boil for 5 minutes, then reduce to a low heat to allow to thicken (30 minutes).
3. Garnish with fresh basil or thyme.
4. Serve with toasted baguette or pain de champagne.



An accountant graduate, Zeina left the corporate world to pursue her combined passion for food and travel, and launch herself into the global hospitality industry. Since then, she has embarked on a successful career in the business, which has taken her to more than 30 countries and 100 cities across Europe, the US, Asia-Pacific, the Middle East and Africa. In the 10+ years since entering the world of hospitality, the mother of one has taken on the dual roles of founder and managing director for several F&B concepts, such as the popular Urbanista, YOU. eatery, as well as the beauty and wellbeing concept MIYU.

*Zeina's motto*

**"Whatever you do, do it with all:  
Head, Heart and Hands"**



**SERVE WITH**  
**Musar Jeune White 2019**

Characterized by tropical fruits, quince and lemon zest and a long fresh finish, with balanced acidity.

URBANISTA



# Spaghetti with Gorgonzola

By Michel Ferneini



SERVES  
2



PREPARATION  
10 mins



COOKING  
20 mins



DIFFICULTY  
Easy

## Ingredients

- 250 g spaghetti
- 3 tbsp of extra virgin olive oil
- 100 g plum tomatoes, halved
- 200 ml cooking cream
- 100 g creamy gorgonzola
- 1 bunch of finely chopped parsley
- Chili pepper and black pepper to season
- 2 tbsp of grated parmigiano reggiano

## Preparation

1. Bring a large pot of salted water to the boil and cook the pasta until al dente.
2. While the pasta cooks, heat the oil in a large frying pan over a low heat. Add the chopped tomatoes. Cook until mixture thickens, stirring occasionally, about 15 minutes.
3. Add the cream and the diced gorgonzola. Simmer for 5 minutes stirring occasionally.
4. Drain the pasta and add it to the pan, along with the parsley. Season with the chili pepper and the black pepper, and mix well.
5. Serve on a plate and sprinkle the parmigiano reggiano on top.



A successful Italian-Lebanese food connoisseur, Michel became captivated by his grandmother's cooking while growing up in Milan and spent much of his childhood learning to reproduce the rich flavors of her dishes. He fueled his passion for cooking by traveling, dining in starred restaurants and experimenting with different blends of ingredients and flavors. In 2001, he opened La Posta, his first restaurant, personally handpicking and importing the ingredients. Michel has several accolades to his name, including the Grand Officer of the Star of Italian Solidarity, awarded by the President of the Italian Republic in 2006. Today, he is a member of the culinary elite and a successful television personality thanks to his show, Mr Gourmet. He continues to travel in search of new ideas to create award-winning dishes and concepts.

*Michel's motto*

***"Spaghetti al gorgonzola is my 'good luck' recipe, with which everything began"***



**SERVE WITH**  
***Chateau Musar White 2006***

Rich and zesty, with long-lasting flavors. A great match with rillettes, baked apple pie and tarte tatin.



# Spaghetti Carbonara

By Mario Jr. Haddad



SERVES  
4



PREPARATION  
5 mins



COOKING  
15 mins



DIFFICULTY  
Easy

## Ingredients

- 500 g dried spaghetti
- 120 g guanciale (pork cheek) or pancetta (bacon) cut into 1cm slices
- 50 g parmigiano (parmesan) cheese
- 25 g pecorino
- 5 egg yolks
- 1 egg
- 60 g frozen peas
- Parsley chopped (handful), optional
- 4 tbsp olive oil
- Black pepper
- Salt

## Preparation

1. Place a large pot of lightly salted water (no more than 1 tbsp salt) over high heat and bring to the boil.
2. In a mixing bowl, whisk together the egg, yolks, pecorino and parmigiano. Season with a pinch of salt and generous amount of black pepper.
3. Meanwhile, heat half the olive oil in a large skillet over medium heat. Add the pork cheek and sauté until the fat just renders on the edge of crispness but doesn't harden. Remove from heat and set aside.
4. Add pasta to the water and boil until a bit firmer than 'al dente'. I usually cook it for a minute less than indicated on the pack. Just before the pasta is ready, reheat the guanciale in the skillet, if needed. Reserve 1 cup of pasta water, then drain pasta and add to the skillet over a low heat, along with the frozen peas. Stir for a minute or so.
5. Stir in the egg mixture whilst briskly whisking the pasta, adding some reserved pasta water for creaminess. Sprinkle with parsley and drizzle with the remaining olive oil. Serve immediately, dressing with a little additional grated pecorino and pepper.



Raised in an environment of film lovers and among people who had a passion for food, Mario Jr. Haddad blends his expertise in the cinema industry with a love for culinary art and a flair for both storytelling and creating unique experiences. Aside from managing the film distribution end of his family legacy – Empire – he is responsible for some of the most successful F&B concepts in Lebanon, namely: Le Sushi Bar; Mario e Mario; Mariolino; and Al Falamanki.

*Mario's motto*

**"Food to feed the soul"**



## SERVE WITH Korai White 2019

*Zesty and fresh, a full-bodied, slightly oaked wine, hinting at pear and peach, and finally, a touch of sweetness.*



# Roasted Grouper Sayyadieh

By Chef Hussein Hadid



SERVES  
12



PREPARATION  
45 mins



COOKING  
2 hrs 15 mins



DIFFICULTY  
Difficult

## Ingredients

### For the fish stock

- 2 L fish stock
- 4 large yellow onions sliced
- 3 bay leaves
- 1 clove garlic, cut lengthwise
- Frying oil for frying onions

### For the rice

- 1 L fish stock
- 1000 g Egyptian rice
- 2 cloves garlic
- 2 fresh bay leaves
- 1 lemon peel
- 2 tbsp ground cumin
- 400 ml dry white wine
- 200 g butter
- 100 ml olive oil
- Salt and pepper taste

### For the roasted grouper

- 12 x 200 g pieces of grouper with skin
- 200 ml vegetable oil
- Salt and pepper
- Lemon and lime zest to garnish

### For the taratour sauce

- 3 cloves garlic crushed and chopped
- 1 L tahini
- 2 cups lemon juice
- 4 cups water/fish stock
- 500 g tomatoes diced
- 0.5 bunch parsley chopped
- 5 tbsp toasted pine nuts
- Salt and pepper to taste

### For the brown sauce

- 100 ml olive oil
- 2 L fish stock
- Pinch black peppercorns
- 3 bay leaves
- 1 clove garlic cut lengthwise
- 2 tbsp cumin powder
- 1 tbsp cumin seeds
- 250 ml lemon juice
- Arrow root or cornstarch to thicken
- Salt and pepper for seasoning

## Preparation

### Brown sayyadieh fish stock

1. Boil the fish stock and simmer.
2. In a frying pan, fry the sliced onions gently until they become very dark in colour but do not let them burn.
3. Strain and place the brown onions in the fish stock.
4. Repeat the process with the remaining onions.
5. Gently simmer for an hour until the stock is dark brown.
6. Strain the fish stock, cool and use as required.

### Taratour sauce with tomato, parsley & pine nuts

1. In a blender, add all liquid ingredients, tahini, lemon juice and stock together and blend.
2. Add the chopped tomato, chopped parsley and pine nuts.
3. Season with salt and pepper.

### Brown Egyptian sayyadieh rice

1. Bring the fish stock to the boil and simmer.
2. Place the olive oil in a pot and add the Egyptian rice. Sauté with garlic, bay leaf, lemon peel and the ground cumin.
3. Deglaze with wine until it evaporates.
4. Add the fish stock. Mix and stir well.
5. Season with salt and white pepper.
6. Cook until the stock evaporates.
7. Taste and check seasoning.

### Brown sayyadieh sauce

1. Heat olive oil in a saucepan and add the black peppercorns, bay leaf, garlic and cumin seeds.
2. Add the brown fish stock and boil until the fish stock is reduced by half.
3. Add cumin and lemon juice.
4. Taste for seasoning.
5. Adjust the thickness with arrow root or corn starch.
6. Strain and place aside.

### Roasted grouper

1. Pre heat oven to 200°C.
2. Season the fish well on both sides.
3. In a sauté pan, gently fry the fish skin-side down, until they are lightly browned and place in the oven.
4. Cook for 5 minutes or until water begins to release from the fish.
5. Remove and place on a paper towel.

### To Serve

1. Place the brown sayyadieh sauce on the bottom of the plate.
2. Add the sayyadieh rice in the middle.
3. Gently place the fish on top of the rice.
4. Garnish with lemon and lime zest.



A Lebanese-Iraqi chef, Hussein trained at the famed French culinary institute in New York after switching from a career in economics and finance. He then joined the Italian restaurant San Domenico NY, a popular destination for celebrities. Hussein returned to Lebanon and ventured into high-end catering with his Private Kitchen Table concept. He was invited to present a Lebanese menu at the award-winning Prince de Galles Hotel in Paris, in collaboration with their starred Chef Stephanie Le Quellec and, a year later, opened the Balila restaurant at the Hotel Longemalle in Geneva, serving refined Lebanese Cuisine.

Chef Hussein continues to oversee his restaurants in Beirut, The CO's & Ummi, and has recently began consulting, working to help restaurateurs create new viable concepts for the future.

*Hussein's motto*

**"Food should be all about simplicity  
and elegance"**

**Photo credit**  
Rudy Bou Chebel



## **SERVE WITH** *Chateau Musar Rosé 2017*

Offers a satisfying richness and refreshing saline minerality. Ideal as an aperitif or with seafood, charcuterie and mature cheeses.



# Not so Spicy Tuna

By Charbel Makhoul



SERVES  
1



PREPARATION  
1 hr



DIFFICULTY  
Moderate

## Ingredients

- 60 g tuna
- 10 ml soy sauce
- 4 ml sesame oil
- 8 g green onions
- 2.5 g nori gold (1 sheet)
- 100 g sushi rice cooked
- 2 g togarashi
- 2 g cabbage micro greens
- 1 g roasted white sesame seeds
- 1 g black cumin
- 10 g chives
- 5 g fermented chili pepper paste
- 5 g dill emulsion



## Preparation

1. Carefully cover the nori sheet with sushi rice.
2. Mix the tuna with the soy sauce, green onions, sesame oil and togarashi.
3. Place the mixture on the nori in a straight line.
4. Roll the maki. Coat it with the chives, roasted white sesame seeds and black cumin.
5. To assemble, slice the maki and add the cabbage micro greens on top.
6. Add the fermented chili paste and the dill emulsion on both sides of the maki.



Charbel studied at Cranfield School of Management in the UK, where he gained a Master's in Retail Management, specializing in Consumer Psychology and Behavior.

He comes from a family business spanning several food-related ventures, including a store and butchery. Described in his Myers-Briggs test as "introverted, intuitionistic, a thinker and judgmental person" and by himself as an "idealistic anarchist", Makhoul found himself drawn to F&B through a fascination with human nature and extensive travel abroad. Keen to offer something different, he set out to come up with an entirely new concept that was original, experiential and off-the-wall. SteakBarSushi is known for its quirkiness and diversity, in terms of menu offerings and décor, featuring new rules and in some instances none at all, with diners promised an unforgettable experience. Giving diners a memorable experience.

*Charbel's motto*

**"Be phenomenal or be forgotten"**



**SERVE WITH**  
**Chateau Musar White 2006**

Rich and zesty, with long-lasting flavors. A great match with rillettes, baked apple pie and tarte tatin.



*Charbel's Tip*

**Sprinkle with some freshly cut dill for more flavor.**

# Hash Brown Potato Heaven

By André and Ralph Malak



SERVES  
1



PREPARATION  
5 mins



COOKING  
20 mins



DIFFICULTY  
Easy

## Ingredients

- 1 pain de mie
- 100 g shredded potato
- 4 slices of bacon
- 2 eggs
- 1 tbsp salt
- 1 tsp pepper
- Lollo rosso, kalonji and sesame seeds for garnish

### For the curcuma sauce

- 50 g mayonnaise
- 5 g white vinegar
- 5 g curcuma
- 5 g The Three Brothers Gin
- 3 g salt
- 3 g black pepper

## Preparation

1. Part-fry the potato then place in the oven until crispy.
2. Fry the bacon in a small skillet until golden brown.
3. Boil the water, add 1 teaspoon of vinegar, salt and pepper to poach the eggs.
2. Cut the pain de mie in half and place it in the oven until crispy.

### Curcuma sauce

Mix all the ingredients and whisk until creamy.

### Plating

1. Place the pain de mie in the corner, add the lollo rosso and the hash brown potato. Place the bacon on top, then the poached eggs and add the sauce.
2. To garnish, place the kalonji seed and sesame seed on top of the sauce.



André began his career as a bartender, working the night scene since 2002 in Monot, Downtown Beirut and Gemmayze.

Ralph was 17 when he first started bartending, learning from his older brother and passing on the craft to their younger sibling.

Seven years later, by 2009, André, Ralph and Alain opened their first bar. Today, The Three Brothers own several high-profile concept bars in Beirut, where they provide a wide range of specialties that include cocktails, craft beers and spirits, along with their signature handcrafted libations: The Three Brothers Gin, Les Trois Maladroits wines and Arak Mtallat.

*André's motto*

**"Work hard and play hard"**

*Ralph's motto*

**"There's no failure, only feedback"**



# L' Ame



SERVES  
1



PREPARATION  
5 mins



DIFFICULTY  
Easy

## Ingredients

- 30 ml The Three Brothers Gin
- 100 ml fresh orange juice
- 15 ml Les Trois Maladroits red wine
- Lemon wedge for garnish

## Preparation

1. Dry blend The Three Brothers gin and orange juice, then pour in a glass.
2. Top with wine.
3. Garnish with lemon and enjoy.



# Sweet Chili Chicken

By Anthony Bitar & Nayla Mhanna Bitar



SERVES  
3



PREPARATION  
15 mins



COOKING  
15 mins



DIFFICULTY  
Moderate

## Ingredients

- 500 g boneless chicken breast, cut into small pieces
- Rapeseed oil
- 4 cloves garlic, minced
- 6 tbsp bottled Thai sweet chili sauce
- 1 tsp lime juice
- 2 tsp chili flakes
- 1 pinch salt/pepper for seasoning
- 1 tsp white sesame
- 1 tbsp chopped cilantro leaves



### For the frying batter

- 1 egg white
- 0.5 cup all-purpose flour
- 0.25 cup cornstarch
- 0.5 tsp baking powder
- 0.5 cup water, ice cold
- 1 tbsp cooking oil
- 1 pinch salt

## Preparation

1. Mix all the ingredients for the batter until well combined. Add the chicken into the batter.
2. Heat up some rapeseed oil for deep frying (about one cup). As soon as the oil is hot, deep fry the chicken until golden brown. Transfer the chicken out to a dish lined with paper towels to remove the excess oil.
3. In a separate wok, heat up 5 tbsp of rapeseed oil and stir fry the garlic until aromatic. Transfer the fried chicken into the wok, followed by the sweet chili sauce and lime juice, salt, pepper and chili flakes. Stir to coat the chicken well with the sweet chili sauce for about 4 minutes.

### Serving suggestion

Dish out and garnish with white sesame and chopped cilantro or chopped spring onions. Serve with boiled rice.



Partners in life and business, Anthony and Nayla recently launched a Japanese Street Food concept in the Kingston Upon Thames area of London, called Pokie and Roll. Offering dine-in or takeaway options, Pokie and Roll aims to dispel the myth that street food can't be healthy and its creators are always looking to rock taste buds! Customers can create their own customized bowl from an enticing mix of Japanese sushi and bento food, combining ingredients and topping off with a selection of sauces.

*Anthony & Nayla's motto*

**"Rocking the bowl"**



## SERVE WITH *Chateau Musar White 2001*

A buttery, honeyed palate and vibrant flavors, including nuts, vanilla, butterscotch and apples, this wine also has a long, honeyed finish.



# Whole-Roasted Cauliflower with Tahini Sauce

By Chef Riad Abou Lteif



SERVES  
4



PREPARATION  
10 mins



COOKING  
30 mins



DIFFICULTY  
Easy

## Ingredients

1 whole cauliflower

### For the ground spices

- 1 tsp garlic
- 0.25 tsp cayenne
- 0.5 tsp paprika
- 0.5 tsp turmeric
- 0.5 tsp cumin
- 0.5 tsp lemon pepper can be replaced with lemon zest and crushed peppers

### For the tahini sauce

- 0.5 cup sesame seeds
- 1/8 tsp salt or to taste
- 0.5 lemon juiced
- 3 tbsp olive oil
- 2 tbsp water

### For the topping (optional)

- 3 tbsp chopped parsley
- 1 tbsp pine nuts
- 1 tbsp pomegranate seeds, 0.25 pomegranate
- 1-2 whole white button mushrooms



A connoisseur in the restaurant and food industry, with a self-educating mindset and a background in architecture, Riad follows his own philosophy when it comes to food. As the owner of Ferdinand Gastrobar and Meats & Bread restaurant, he has gained global recognition for the way in which he turns simple ingredients into remarkable dishes. Having long managed leading bars in Lebanon and winning several awards in the process, Walid currently co-owns and manages Ferdinand Gastrobar, leads the beverage program in Baky Hospitality-Egypt and owns a consultancy firm abroad. By farming his own produce, he has used his culinary heritage, terroir and passion to create a unique style through which he celebrates Lebanon's seasons and legacy, making his name inseparable from the ever-evolving cocktail bar scene at home and abroad.

*Riad's motto*

**"Food on a plate will never be more important than the produce"**

## Preparation

1. Boil water in a big pot, put whole cauliflower, with florets facing downward, in a pot. Cook/steam on a medium heat for 10 minutes.
2. Using tongs, transfer the cauliflower to a baking dish, stem-side down. Allow to cool a little. Meanwhile, preheat oven to 200°C.
3. Mix all the ground spices together.
4. Drizzle cauliflower with olive oil, sprinkle with spice mix and rub with your hands, so until it is fully covered.
5. Bake cauliflower in oven for 20-30 minutes until soft and golden.
6. Sauté the mushrooms in a separate pan with a hint of butter
7. Meanwhile, prepare the tahini sauce. In a hot pan on medium heat, toast the sesame seeds, stirring with wooden spatula, until golden, but not brown! Transfer to a wide plate and allow to cool. Then transfer the seeds to a food processor. Add lemon juice, 1 tbsp olive oil and water. Process until smooth, gradually adding more oil. Add salt to taste.
8. Serve hot cauliflower, drizzled with tahini sauce, then top the sautéed mushrooms and sprinkle with pomegranate seeds, pine nuts or toasted almond nuts, chopped parsley and pickled beetroot.

# Dry Martini

By Walid Merhi

*Walid's motto*

*"You do not choose the industry,  
this industry chooses you"*



SERVES  
1



PREPARATION  
3 mins



DIFFICULTY  
Easy

## Ingredients

- 50 ml Jun Dry
- 15 ml Ksara Muscatel
- 5 ml St Thomas Obeidy
- Lemon peel
- 1 olive

## Preparation

1. Pour all the ingredients in a mixing glass.
2. Fill with ice straight from the freezer.
3. Stir with a spoon for a minimum of 2 minutes.
4. Strain in a chilled Martini glass.
5. Garnish with lemon peel and olive.



# Festive Chicken (Djejet El Eid)

By Kamal Mouzawak



SERVES  
6



PREPARATION  
45 mins



COOKING  
1 hr 15 mins



DIFFICULTY  
Difficult

## Ingredients

1 chicken – 2 kilos

### For the stuffing

- 80 g short-grain rice
- 50 g almonds, peeled and halved
- 50 g pistachios, peeled and halved
- 25 g pine nuts
- 200 g minced meat, coarse
- Vegetable oil
- Salt
- 1/3 tsp (each) of allspice, black pepper and cinnamon
- A pinch of saffron
- 1 tbsp orange blossom water



### For the soup

- 150 g finely minced meat for the *imma* meatballs
- 60 g short-grain rice
- 10 *kebbeh*, hollow
- 2 pieces of mastic, to crush in a mortar and pestle
- 2 sprigs of parsley
- Cinnamon



As the founder of Souk El Tayeb, Kamal created the first farmers' market in Beirut in 2004, with the aim of preserving food traditions and encouraging a culture of sustainable agriculture in Lebanon. Since then, the project has expanded to include: a weekly farmers' market; Talwet - five farmers' kitchens, featuring regional specialties from all over Lebanon; Beit guest houses; "Food & Feast" regional festivals, educational and capacity-building projects; and "Dekenet", a showcase of products and handicrafts from Souk El Tayeb. The latest addition is "Matbakh El Kell", Souk El Tayeb's community kitchen, launched as an emergency kitchen after the Beirut explosion in August. This traditional Beirut recipe is served on special occasions as a soup starter with hollow *kebbeh* and *imma* meatballs (shorbet el imam).

Kamal's motto

**"Make food not war"**

## Preparation

### Stuffing

1. Wash the rice, drain and soak in boiling water for 30 minutes (short-grain rice is better for stuffing, as it sticks together well).
2. Heat 3 spoons of vegetable oil in a pan and fry the almonds until lightly golden, then add the pistachios and pine nuts and continue frying for 2 minutes.
3. Add the coarse minced meat (you can use beef or lamb and choose the level of fat content). Mix well until the meat crumbles. Fry for 5 minutes.
4. Add the drained rice, salt, saffron and orange blossom water.

5. Add 0.5 cup of water and cook the mixture on a low heat. The rice will be half-cooked by this time.

### Chicken

1. Clean the chicken well. Stuff with the rice mixture after letting it cool.
2. Stitch the chicken with a needle and thread to prevent the stuffing from spilling out.
3. Put it in a pot and fill with enough water to cover the chicken.
4. Place on heat and bring to the boil, removing scum from the water when it forms. When the water is clear, add salt and leave on the heat for at least an hour, until the chicken and stuffing are cooked.

## Kamal's Tip

Larger-sized chickens are succulent and tasty when stuffed, so choose one that's at least 2 kilos for this dish.



## Soup

1. Form the finely minced meat into balls the size of an olive. Brush with vegetable oil and grill for 10 minutes in the oven under a hot grill.
2. Take the water used to cook the chicken and add it to the rice (washed and drained). Allow to boil for 15 minutes, until the rice is nearly cooked, and add 10 *kebbeh* (hollow), the *imma* meatballs and the ground mastic. Salt to taste and boil on a low heat for 10 minutes.
3. Serve the soup with the chopped parsley and cinnamon to taste, followed by the stuffed chicken.

## SERVE WITH *Hochar Père et Fils Red 2018*

Fruity, fresh and elegant, this is most definitely a food wine. Characterized by a reasonably long finish.



# Spicy Fried Feta

By Khaled Nazha



SERVES  
2



PREPARATION  
10 mins



COOKING  
5 mins



DIFFICULTY  
Easy

## Ingredients

- 250 g feta cheese
- 1 tsp of paprika
- 1 tsp of freshly ground green pepper
- 1 tsp of chili powder
- Virgin olive oil for frying

## Preparation

1. Shred the cheese 12 hours prior to preparation.
2. Warm 6-7 tbsps of the virgin olive oil on a low heat in a clay pot and carefully fry the feta until nicely colored, adding more oil if necessary.
3. When done, stack the peppers on top and sprinkle the paprika and chili powder on them.
4. Serve the spicy fried feta while still hot.



## SERVE WITH *Korai White 2019*

Zesty and fresh, a full-bodied, slightly oaked wine, hinting at pear and peach, and finally, a touch of sweetness.



Khaled is the co-founder of the Blue Note Café, which has become a landmark institution on the regional and international live music scene since opening in Hamra in 1987. As well as serving authentic Lebanese cuisine, the venue has welcomed countless renowned musicians from around the world, performing jazz, blues and oriental music to delighted audiences. Under Khaled's management, the Blue Note has assumed a pioneering role in supporting local talent and is regularly featured in the international press and travel guides to great acclaim. Khaled has also served as Vice-President of the Syndicate of Owners of Restaurants, Cafés, Night-clubs & Pastries in Lebanon since 1999.

*Khaled's motto*

**"Tough times never last, but tough people do"**

*Khaled's Tip*

**This delicious dish is best served hot with a baguette.**



# Mediterranean Ceviche

By Joe Njeim



SERVES  
1



PREPARATION  
7 mins



COOKING  
3 mins



DIFFICULTY  
Moderate

## Ingredients

- 140 g yellowtail fish
- 25 g lemon juice (to reduce)
- 20 g pomegranate juice
- 30 g olive oil
- 2 g salt
- 1 g black pepper
- 15 g grapefruit
- 10 g orange
- 5 g spring onion
- 2 g sumac
- 10 g pomegranate seeds

## Preparation

1. Place the serving plate in a freezer to keep it at a low temperature.
2. Boil the lemon juice to reduce it.
3. Cut the yellowtail fish into small pieces (like tartare).  
Add the salt, pepper, sumac and spring onions.
4. Mix the olive oil, pomegranate juice, reduced lemon, grapefruit and orange slices to create a citrus flavor for the fish.
5. Garnish with micro greens on the top and serve with lots of love.



## SERVE WITH

*Chateau Musar White 2003*

Best served at around 15°C with fine, rich foods, such as foie gras, spicy Asian dishes and goat's cheese.



Joe Njeim began his career as a part-time member of a kitchen back in 1987. He immersed himself in the industry, building expertise over the years, and eventually founded Leila restaurant in 2005. This was followed by the launch of Paname restaurant in Saifi Village, and, most recently, a new Lebanese restaurant named Kun (Loubnani) in Downtown Beirut.

*Joe's motto*

**"Cook with passion, eat with love"**





# Oven-Baked Salmon

By Aref Saade



SERVES  
6



PREPARATION  
6 mins



COOKING  
19 mins



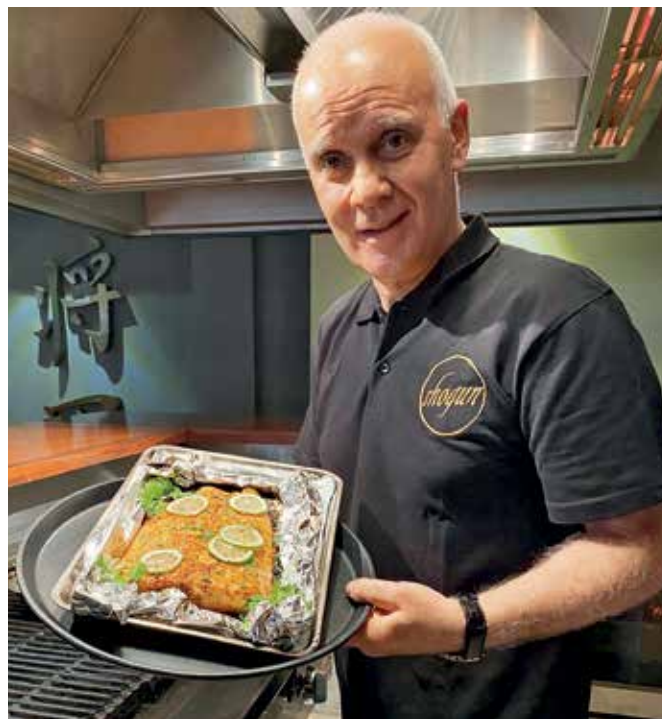
DIFFICULTY  
Moderate

## Ingredients

- 800 g fresh salmon
- 1 tbsp brown sugar
- 1.5 tsp chipotle chili powder
- 1 pc lime zest (of 1 lime)
- 1 tbsp lime juice
- 1.5 tsp kosher salt
- 1 tbsp extra virgin olive oil
- 3 tbsp chopped fresh cilantro

*Aref's motto*

**"The shogun way: washoku tradition and harmony."**



Aref Saade first entered the restaurant business in 1985 from Saudi Arabia, when he began supplying specialist staff and authentic Japanese and Chinese ingredients to the industry. In 1992 he launched a consultancy business, setting up an office in Beirut under the name "Tropical Bamboo", along with others in the Philippines and Japan. Aref opened the award-winning Shogun Lounge, a Japanese and Chinese restaurant, in Beirut in 1998, which gained him regional acclaim and popularity, on the back of its concept and diverse menu, and the "Best Restaurateur of the Year" award at the Grumpy Gourmet event in 2009. He has also been actively involved in the operation and supply-side of more than 42 restaurants, including Shogun, Fuji, ZN and Nippon.

In December, Prime Minister Shinzo Abe awarded him the Minister's Award for Overseas Promotion of Japanese Food in recognition for his contribution to raising the profile of Japanese cuisine overseas.

## Preparation

1. Heat oven to 190 °C. Place a piece of aluminum foil large enough to easily wrap all the way around the salmon in a large baking dish and seal it.
2. Coat the foil with nonstick spray or butter. With paper towels, lightly pat the salmon dry and place it in the center. In a small bowl, stir together the brown sugar, chipotle chili powder, lime zest and salt.
3. Brush the salmon with olive oil and lime juice. Sprinkle with the chipotle seasoning mixture and rubbing to coat the salmon evenly.
4. Fold the sides of the aluminum foil up and over the top of the salmon until it is completely enclosed.
5. Leave a little room inside the foil for air to circulate.
6. Bake the salmon for 16 minutes until the salmon is almost completely cooked through at the thickest part. The cooking time will vary based on the thickness of the salmon.
7. Remove the salmon from the oven and open the foil so that the top of the fish is completely uncovered.
8. Change the oven setting to broil, then return the fish to the oven and broil for 3 minutes until the top of the salmon is slightly golden and the fish is cooked through.
9. Remove the salmon from the oven.
10. Squeeze some lime juice on the salmon, sprinkle with fresh cilantro and serve.



**SERVE WITH**  
*Korai Rosé 2019*

Red fruits, cranberry  
and passion fruit on  
the nose, with a touch  
of herbal essence,  
fragranced with jasmine  
and oregano.



# Daoud Bacha

By Liza Souhayer



SERVES  
2-3



PREPARATION  
10 mins



COOKING  
30 mins



DIFFICULTY  
Easy

## Ingredients

### For the caramelized onion sauce

- 5 onions, thinly sliced
- 2 tbsp peanut oil
- 30 g walnuts
- 2 tbsp pomegranate molasses
- Salt and pepper

### For the lamb meatballs

- 500 g ground lamb
- 10 g salt
- 5 g pepper

### For the bulgur with vermicelli

- 150 g brown bulgur
- 30 g vermicelli
- 30 cl chicken stock
- Salt and pepper

## Preparation

### Caramelized onion sauce

1. Heat the peanut oil in a pan and add the onions. Season with salt and pepper and cook on a low heat, stirring often.
2. 30 minutes later, once the onions start to soften and caramelize, add the nuts and the pomegranate molasses. Mix well and allow to simmer for 15 minutes, until the sauce thickens.

### Meatballs

1. Season the meat with salt and pepper and mix well.
2. Form the meatballs, trying to make them all the same size, weighing around 10 g.
3. Bake the meatballs in the oven at 180°C for 13 minutes. Add the meatballs to the sauce.

### Bulgur

1. Heat some oil in a pot and fry the vermicelli until golden. Add in the bulgur and mix well.
2. Add in the chicken stock and bring to the boil, then lower the heat, cover and allow to cook for 15 minutes.
3. Serve everything together with some fresh pomegranate seeds.



Liza enrolled at the École hôtelière de Lausanne and graduated in 1997, after which she worked at the Intercontinental Paris and then did a five-year stint at Prince de Galles until 2005. She opened Liza Paris in the same year and launched her second restaurant, Liza Beirut, in 2013. This was followed by a pop-up concept in 2014, located in Galeries Lafayette, named Café Libanais. Her most recent project is an online delivery platform launched in Paris three months ago, titled Liza chez vous.

*Liza's motto*

***"I consider the ability of the Lebanese to adapt quickly to any situation and make the best out of it to be one of our strengths! I'm sure better days are coming - let's stay alive to enjoy them!"***



## SERVE WITH

***Hochar Père et Fils Red  
2017 or 2018***

Complex nose of red cherries, sweet smoked and cinnamon spice aromas, with subtle earthy characters on the palate.



# Salmon Bowl

By Chef Rita Yazbeck

*Rita's motto*

**"We all have an unsuspected reserve of strength  
that emerges when life puts us to the test"**

*Isabel Allende*



SERVES  
1



PREPARATION  
35 mins



COOKING  
10 mins



DIFFICULTY  
Moderate

## Ingredients

### For the dressing

- 26 g soya sauce
- 4 g honey
- 26 g apple cider vinegar or rice vinegar
- 12 g Japanese toasted sesame oil
- 34 g neutral oil (canola, avocado or sunflower)

### For the salad

- 30 g kale
- 30 g romaine lettuce
- 50 g broccoli
- 30 g cucumber
- 20 g radish
- 80 g avocado
- 40 g mango
- 35 g quinoa uncooked
- 2 g coriander
- 100 g raw salmon
- 1 pc lemon

## Preparation

### Dressing

1. In a mixing bowl, combine the honey, apple cider vinegar and soya sauce using a whisk.
2. Combine the Japanese roasted sesame oil and the neutral oil.
3. Slowly pour the combined oils over the first mix, while stirring constantly with the whisk. Once the dressing is homogenous, pour it into a bottle and set aside for later. Don't worry if the dressing breaks again, simply re-whisk.

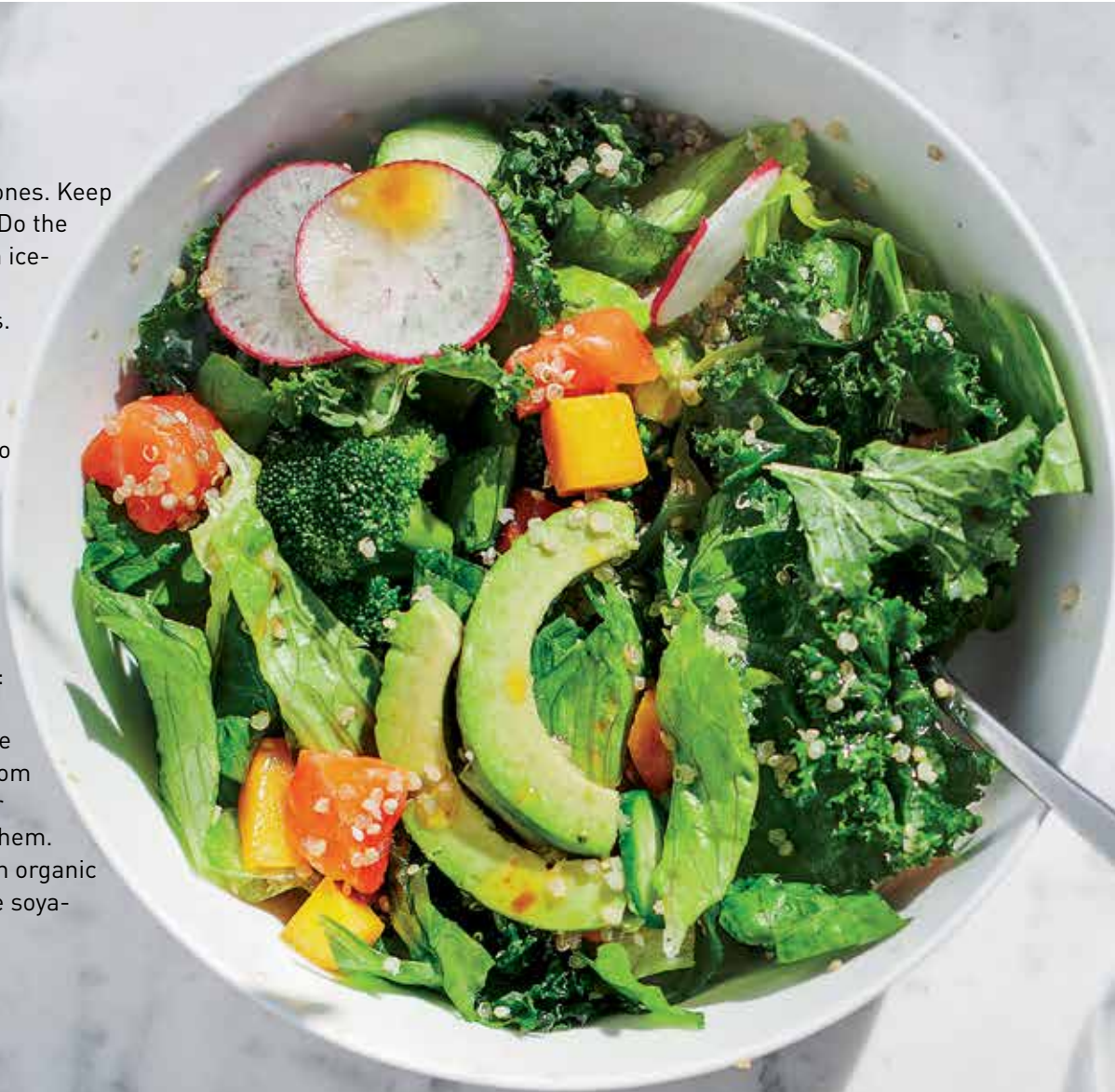
### Salad

1. Sanitize all the vegetables. Start by cooking the broccoli; set water and salt to boil (3 L water and 20 g salt). Cut the broccoli pieces by separating them naturally from the stem. Once the water is boiling, add the broccoli pieces and cook for 4-5 minutes. Then quickly drain the water and place the broccoli in a bath of ice and water, to stop the cooking and ensure it keeps its green color.
2. Prepare the kale by removing the hard stem and shred it with your hands, then massage with your fingers by squeezing it for about 2 minutes until soft and tender.
3. For the romaine lettuce, remove the green leaves and keep the yellowish ones, which are crispier. Then cut the lettuce into medium size squares.



Rita is the co-founder at SUD restobar. She graduated from Université Saint-Joseph (USJ), Beirut, with a degree in Hospitality Management, having been taught cooking there by Chef Maroun Chedid. She was involved in creating the concept for SUD Restobar with its founder, Michel Yazbeck, and, a few years later, traveled to Paris and worked with Chef Adrien Trouilloud at the Rech - a renowned restaurant owned by Alain Ducasse. This was followed by time spent at the Michelin-starred Le Jules Verne. Intensive training in the Culinary Arts at the Alain Ducasse Institute followed and, having earned her diploma, Rita spent several months at Laserre restaurant in Paris. She also founded the contemporary café, La Petite Table Beirut.

4. For the cucumber, choose organic ones. Keep the skin on and cut into thin slices. Do the same for the radish and set aside in ice-cold water.
5. Slice the mango into medium cubes. For the avocado, cut it into two and remove the kernel, then cut off the skin and place it flat-side down on the cutting board and slice it (not too thick, not too thin). Clean the coriander by removing the stem from the leaves and set them aside in cold water.
6. Cook the quinoa as written on the bag.
7. Cut the salmon filet into 2X2 cm " " : cubes.
8. Mix the kale and the romaine lettuce together and place them in the bottom of the bowl. Then place all the other ingredients on top, without mixing them. Using a zester (micro plane), zest an organic lemon on top of the salad. Serve the soya-sesame dressing on the side.



## SERVE WITH

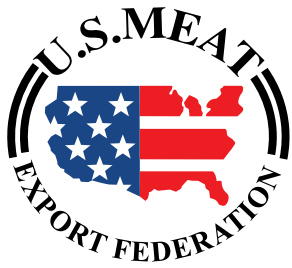
*Chateau Musar Rosé 2017*

Offers a satisfying richness and refreshing saline minerality. Ideal as an aperitif or with seafood, charcuterie and mature cheeses.

### *Pita's Tip*

Buy your veggies on a daily basis and from trusted sources. Prepare them an hour before serving. Store your vegetables at the bottom of the fridge where the temperature is higher (around 6 degrees), covered with a cotton towel.





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With an unparalleled passion for meat sciences and especially for U.S. beef, The Butcher & The Chef share a rich history and experience in bovine anatomy and culinary applications, in particular, their applications in hot smoking and American BBQ. With a marriage of interior design, culinary arts and quantitative analysis, Ziad Muasher & Lubna Alamat currently consult in the F&B industry with a focus on U.S. beef chefs' trainings, recipe development and menu engineering to assist their clients improve the workflow and stay on top of current industry trends.



**Chef Lubna & Ziad**

## GRILLED TRI TIP WITH CHIMICHURRI SAUCE



**SERVES 4 - 6 people**

### INGREDIENTS

This recipe is developed for a whole, untrimmed 1.00kg U.S. Beef Tri Tip roast, or about 2.20lbs.

#### Protein

1kg U.S. Beef Tri Tip  
(untrimmed)

#### Dry Rub

- 1 Tbsp Olive Oil
- 1 tsp Coarse Sea Salt
- 1 tsp Garlic Powder
- ½ tsp Ground Cumin
- ½ tsp Black Pepper
- 1 tsp Smoked Paprika

#### Chimichurri Sauce

- 2 tbsp Red Wine Vinegar
- ½ Cup Cilantro/Coriander leaves (packed)
- ½ Cup Italian Parsley leaves (packed)
- 1 Garlic cloves
- ½ tsp Coarse Sea Salt
- ½ tsp Ground Cumin
- ½ tsp Dry Red Pepper Flakes
- ½ Cup Olive Oil

### METHOD

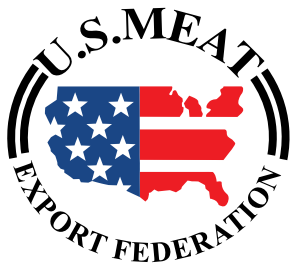
#### Preparation

1. Wipe your Tri Tip dry with a paper towel, and transfer it to a sheet pan;
2. Add the Dry Rub ingredients (excluding the Olive Oil) into a small bowl and mix well by hand;
3. Coat the Tri Tip with Olive Oil then rub the meat well with the Dry Rub mixture;
4. Place your Tri Tip roast in a pan or wire rack and allow to stand at room temperature for up to one hour.

#### For Gas or Propane Grill

1. Prepare your grill for direct heat (hot) on one side and indirect (low) heat on the other;
2. Grill your Tri Tip (fat side up) over direct heat for about 4 minutes, then flip it fat side down for another 4 minutes. When grilling fat side down, rotate your Tri Tip over the grill halfway through the cook. This will help achieve the desired grill marks on your roast;
3. Remove the Tri Tip from the grill and cover loosely to rest for about 5 minutes;





#### For Stovetop/Oven

1. Preheat the Oven to 170°C and heat a cast iron (or any heavy-duty) pan over the stovetop;
2. Sear the Tri Tip for about 2 minutes fat side down to render the fat, then flip it over and cook the other side for another 2-3 minutes;
3. Transfer the Tri Tip to an oven-safe pan and finish cooking it in the oven for about 20 minutes uncovered or until the Internal Temperature of the Tri Tip reaches 50°C for medium-rare or 55°C for medium;
4. Once the Tri Tip reaches the desired internal temperature, remove it from the oven and let it rest, loosely tented in aluminum foil, for about 10 minutes.

• **Note:** This roast is best served medium-rare to medium. After resting, plate and carve against the grain into 2cm thick slices, top generously with Chimichurri Sauce and serve.

#### Chimichurri Sauce

1. Add all ingredients (except the Olive Oil) into a blender or food processor, and blend for about 20 seconds to break down the leafs;
2. Slowly add Olive Oil into the opening of the lid in a thin and steady stream while the machine is still running. Do this until the mixture is smooth and slightly thickened;
3. This sauce can be stored in a refrigerator for up to 1 week and goes great with any steak cut or even for dipping with breads like Focaccia or Ciabatta.

- >>> 4. Return the Tri Tip to the grill over indirect heat, close the grill top/cover, and finish cooking until you achieve an Internal Temperature of about 50°C for medium-rare, or 55°C for medium. This should take about 20 to 25 minutes.

• **Note:** once removed from the grill, the Tri Tip will experience "carry-over cooking," and the Internal Temperature could rise about 5°C more.

5. Remove the Tri Tip from the grill and let it rest, loosely tented with aluminum foil, for about 10 minutes.

## GRILLED FLANK STEAK AND CHERRY TOMATO SALSA

SERVES 2 people

### INGREDIENTS

This recipe is developed for a whole U.S. Beef Flank Steak, about 1.00kg or about 2.20lbs.

#### Steak Seasoning

- 1kg U.S. Beef Flank Steak
- 1 Tbsp Olive Oil
- 1 tsp Coarse Sea Salt
- ½ tsp Black Pepper

#### Cherry Tomato Salsa

- 1 tsp Fine Salt
- 1 Cup Cherry Tomatoes (sliced)
- ¼ Cup White Onions (fine dice)
- 1 Hot Pepper (fine dice)
- ¼ Cup Parsley (chopped)
- ¼ Cup Olive Oil
- 2 Tbsp Red Wine Vinegar



## METHOD

### Cherry Tomato Salsa

Slice Cherry Tomatoes in half while being careful not to crush them. Small dice the Onions, Hot Peppers and chop Parsley. Transfer the fresh chopped vegetables into a mixing bowl and add Olive Oil, Red Wine Vinegar and Salt. Mix well and set aside until ready to serve.

### The Steak

1. Coat the steak with Olive Oil, then season it well with Salt and Pepper. Set aside until ready to cook;
2. Heat a cast iron pan (or grill), then grill the Flank Steak for 5 minutes per side. Remove from heat and loosely cover to rest for about 5 minutes.
3. Plate and carve against the grain, and top with Cherry Tomato Salsa.

## GARLIC, THYME & ROSEMARY OVEN ROASTED PRIME RIB

**SERVES 8 - 10 people**

## INGREDIENTS

This recipe is developed for half a Ribeye Roast, about 3.00 – 4.00kg or about 6.50 to 9.00lbs

- 3-4kg U.S. Beef Ribeye Roast
- 1 Cup Fresh Thyme
- Garlic cloves (1 whole head)
- Coarse Sea Salt
- 1 Cup Fresh Rosemary (stems)
- Black Pepper

## METHOD

1. Season your roast heavily with Salt and Pepper, transfer to a wire rack and refrigerate (uncovered) for up to 2 days. This will allow time for the salt to penetrate and season more deeply, and this is going to dry out the surface and lead to better browning when roasting;
2. On the day of your cook, preheat the oven to 200° C, and remove the roast from the refrigerator to allow it to come to room temperature;
3. Rub the roast with chopped garlic and herbs, and tie it with butchers' twine. This will help maintain the shape of your roast and ensure even and consistent doneness;
4. Place the roast in the oven uncovered for 30 minutes to sear the meat, then lower the oven to 140° C and let it cook for about 2.5 to 4 hours, depending on the desired doneness.  
  
•**Note:** Measure the internal temperature of your meat using a meat thermometer in the fattest part of the roast.
5. Remove your roast from the oven, cover it loosely with aluminum foil, and let it rest for at least 30 minutes and up to 1 hour before carving.
6. To serve, slice the meat across the grain into 1cm thick slices.





Funded by the Beef Checkoff

Chef Youssef Akiki has been known to offer culinary consulting services through Kitchen Backstage. After years of experience and travelling, Youssef opened brût, a child born from a marriage of inspirations from his travels around the world.



**Chef Youssef Akiki**



## INGREDIENTS

- 80 g. U.S. beef tenderloin
- 10 g. shallots
- 4 g. capers
- 10 g. parsley
- 1 egg yolk
- 50 g. olive oil
- 6 g. Dijon mustard
- 1 tsp. Xeres vinegar
- 50 g. strawberry
- 50 g. cherry tomato
- 2 pieces rolled crispy bread
- Salt & Pepper

## AMERICAN BEEF TARTAR WITH “MARKOUK” BREAD CHIPS

### PREPARATION

1. For the tartar sauce, emulsify egg yolk using a whisk;
2. Add mustard and olive oil slowly.
3. Chop meat, shallots, capers and parsley.
4. Combine with tartar sauce, vinegar, salt & pepper.
5. Place beef tartar in a circular mold, garnish with chopped tomatoes and strawberries.
6. Dress with olive oil, salt, pepper, parsley & lemon zest.

# AMERICAN PRIME BEEF BURGER WITH FOIE GRAS



## INGREDIENTS

- 1 burger bun
- 1 egg
- 180 g. U.S. beef chuck roll
- (70% lean ground beef)
- 1 foie gras escalope
- 10 g. crispy onions
- 1 tsp. Worcestershire sauce
- 50 g. mayonnaise
- ½ avocado, thinly sliced
- Salt & Pepper

## PREPARATION

1. Prepare the patty by mixing ground beef with Worcestershire sauce, half the crispy onions, salt and pepper.
2. Shape into beef patty & chill for an hour.
3. Grill beef patty and foie gras in a non-stick pan until golden brown.
4. Toast the bun, top it with grilled beef patty, foie gras, a fried egg and the rest of the crispy onions.

# AMERICAN GRILLED STRIPLOIN WITH GLAZED MUSHROOMS

## INGREDIENTS

- 300 g. U.S. beef striploin steak
- 100 g. white mushrooms
- 25 g. butter
- 20 g. shallots
- 500 ml beef stock
- Salt & Pepper

## PREPARATION

1. Temper striploin steak on the counter for 30 minutes before grilling.
2. Add salt & pepper on both sides, grill to desired doneness and carve.
3. In a pan, add some butter, shallots and quartered mushrooms.
4. Reduce beef stock by half, deglaze mushroom mixture with beef stock.
5. Serve with carved striploin steak.




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# DELICIOUS RECIPES MADE WITH U.S. TURKEY

## Traditional Roasted U.S. Whole Turkey

Ingredients (8 servings):  
1 (3.5 to 4.5kg) U.S. Whole turkey,  
neck and gizzards removed  
Pinch of salt  
Freshly ground black pepper  
120g unsalted butter, melted



*"the perfect recipe for family dinners and gatherings"*

### Directions:

- Preheat the oven to 170°C.
- Dry the bird well with a paper towel, inside and out. Season with salt and pepper.
- Set the bird on a roasting rack, breast side up, brush generously with half of the butter and cover with foil.
- Roast the turkey for 2 hours. Remove the foil and baste with the remaining butter and some of the pan drippings. Increase the oven temperature to 220°C and continue to roast for 45 minutes.
- Remove from the oven and set aside to rest for 15 minutes before carving. Carve and serve with gravy.



*"a healthy and easy-to-make sandwich  
that is great as lunch"*

## U.S. Turkey Breast Sweet Pepper Sandwich

Ingredients (4 servings):  
8 U.S. turkey breast slices  
1 red sweet pepper, roasted and seeded  
1 red onion, cut into rings  
8 bran bread slices  
3 tbsps. light mayonnaise  
1 tsp. mustard  
Dash of black pepper  
Escarole leaves

### Directions:

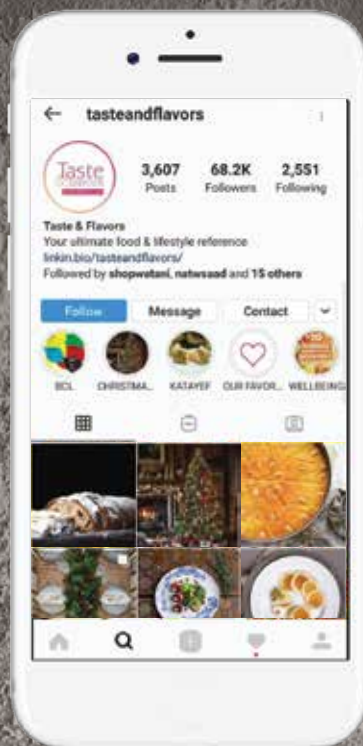
- Mix mayonnaise with mustard. Spread over 4 bread slices. Top with lettuce, sweet pepper, onion and U.S. turkey breast slices.
- Sprinkle black pepper. Top with remaining bread. Serve at once.

For more recipes, visit: [www.usapeecme.com](http://www.usapeecme.com)

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Beirut  
WHISKY LIVE

A rustic still life composition on a textured, light brown surface. In the top left, a wooden bowl is filled with white flour. To its right, a glass bowl contains a smooth, white liquid, likely milk. Below the flour bowl, a single white egg and a brown egg are visible. In the bottom left, a wooden bowl holds two brown eggs. A wooden rolling pin with two dark bands lies diagonally across the bottom right. Several stalks of wheat are scattered around the scene, adding to the rustic feel. The text "Dessert recipes" is overlaid in the center in a white, elegant script font, with "Dessert" in a larger, more decorative script and "recipes" in a smaller, simpler sans-serif font.

# Dessert recipes

# Tulakalum Sablé

By Chef Pierre Abi Haila



SERVES  
10



PREPARATION  
15 mins



BAKING  
15 mins



DIFFICULTY  
Moderate

## Ingredients

### For the cocoa sablé

- 128 g flour
- 32 g almond powder
- 12 g cocoa powder
- 80 g butter
- 1 g salt
- 36 g icing sugar
- 1 egg

### For the ganache

- 435 g cream
- 25 g inverted sugar
- 320 g Valrhona Tulakalum chocolate
- 50 g extra dry butter
- Vanilla pod

### For the dark chocolate soft glaze

- 500 g Valrhona Tulakalum dark chocolate
- 160 g chopped almonds
- 75 g grapeseed oil

## Preparation

### Cocoa sablé

1. Beat the butter and the icing sugar.
2. Add the egg.
3. Add the powdered ingredients.
4. Bake at 150°C.

### Ganache

1. Boil the cream, inverted sugar and vanilla pod.
2. Add to the chocolate and mix well, using a hand-mixer at 40 °C, add the butter.

### Dark chocolate soft glaze

1. Melt the chocolate and add the grape seed oil and the almonds.
2. The glaze is ready to use when it reaches 40°C.

### Dipping

Dip the sablé, cut in half and already filled with the ganache, piece by piece into the dark chocolate soft glaze.



A renowned pastry chef and chocolatier, Pierre joined Le Vendôme Intercontinental, Beirut after completing his studies, aged just 21. He was able to build up his expertise, while also benefiting from the knowledge of world-renowned chefs hosted there and at the Phoenixia Intercontinental. Eager to learn more about the art of chocolate, Pierre traveled to Paris's finest Houses to train, mastering the art of chocolatemaking and feeding his imagination. Back in Lebanon, he participated in numerous gastronomy weeks and won a host of prizes at Horeca, including the chocolate dress presented at the Salon Du Chocolat (2014). He has since acted as a consulting pastry chef to many businesses. In 2015, Pierre left Le Vendôme to pursue his dream of opening his own chocolate atelier. Today he runs Le Noir with his brother, Pascal.

*Pierre's motto*

**"Take your pleasure seriously"**





# Double Chocolate Crackle Cookies

By Wissam Atallah



SERVES  
16



PREPARATION  
50 mins



BAKING  
12 mins



DIFFICULTY  
Moderate

## Ingredients

- 150 g plain flour
- 30 g raw cacao powder
- 1 tsp baking powder
- 200 g caster sugar
- 60 g unsalted butter chilled and diced
- 20 g raw cacao nibs
- 2 eggs, lightly beaten
- 1 tsp vanilla extract

## For the crackle topping

- 50 g icing sugar
- 50 g raw cacao powder



## Preparation

1. Sift the flour, cacao powder, baking powder and caster sugar into a large bowl. Rub the butter into the flour mixture with your fingertips until it clumps together and resembles coarse breadcrumbs, then stir in the cacao nibs.
2. Whisk together the eggs and vanilla extract, then add to the flour mixture. Mix until combined, then cover and allow to rest for 30 minutes.
3. Meanwhile, preheat the oven to 190°C and line two baking trays with greaseproof paper.
4. For the crackle topping, sift the icing sugar and cacao powder into a bowl. Shape the cookie dough into walnut-sized balls and drop into the crackle topping mixture, tossing until well coated. Place on the lined baking trays, leaving space for the cookies to spread.
5. Bake for 10-12 minutes, or until just set when lightly touched.



With far-reaching aspirations and ideas that pushed boundaries, Wissam was always going to develop into a designer that not only makes dream houses a reality, but also gives them souls. His visionary and artistic insight are reflected in various areas of life, and that includes a clear manifestation in his career shift from designer to chocolatier. Through his company Bold Chocolatier, Wissam creates a delightfully indulgent and luxurious range of chocolate and related treats that combine the mysterious bitterness of chocolate with an unforgettable sweetness.

*Wissam's motto*

***"If your dreams do not scare you,  
they aren't big enough"***





Photo credit  
Georges Daya

# Buche Ô Bois

## Yule Log

By Chef Charles Azar

*Charles's motto*

*"The good doesn't interest me at all...  
the sublime does!"*



SERVES  
10



PREPARATION  
90 mins



BAKING  
15 mins



DIFFICULTY  
Difficult

## Ingredients

### Irish cream liquor ice cream

- 1 kg milk
- 150 g UHT cream
- 100 g egg yolks
- 130 g sugar
- 4 g stabilizer
- 175 g of Irish cream liquor

### Chocolate ice cream

- 1 kg whole milk
- 120 g UHT cream
- 200 g sugar
- 5 g stabilizer
- 100 g egg yolks
- 125 g dark chocolate (70 %)



Having gained his baccalaureate and a degree in Hotel and Restaurant Management in Beirut, Charles left for France to put his passion for pastry and chocolate into practice. He has honed and used those skills over the years in roles that have included executive pastry chef positions at several esteemed hotels in Beirut and abroad. Instruction was a natural area for Charles to explore and in 2005, he began tutoring students from around the world. Today, he remains an instructor at Université Saint-Joseph (USJ), Beirut. Charles co-founded Le Flocon Artisan Glacier, the first artisanal and all-natural-ingredient ice cream concept in the region, in 2017. He is currently a master consultant chef at Charles Azar Consultancy Services and has guested on several TV programs, including Top Chef Middle East.

## Preparation

### Irish cream liquor ice cream

1. Heat the milk and the heavy cream.
2. Blanch the egg yolks with the mixture (sugar and stabilizer).
3. Cook everything at 85°C.
4. Mix and cool as quickly as possible to 3° C.
5. Add the liquor and leave to mature for 4 hours minimum.
6. Mix again and turbinate in an ice cream machine.

### Chocolate ice cream

1. Boil the milk and heavy cream.
2. Blanch the egg yolks with the mixture (sugar and stabilizer).
3. Add the milk and hot cream, and cook at 85°C.
4. Strain and pour on the chopped chocolate.
5. Mix for 1 minute and cool quickly to 3°C.

6. Leave to mature for a minimum of 4 hours, mix again and turbinate in an ice cream machine.

## Montage

1. In a stainless steel, rectangular frame (dimension 12 cm x 30 cm and 10 cm height), place a base of almond dacquoise garnish with the Irish cream ice cream and the chocolate ice cream.
2. Place in the freezer. Take out the ice cream cake, spread the chocolate cream on a plastic sheet of "faux-bois" and cover it. Place again in the freezer.

## Finishing

Unwrap the ice cream cake and spray with chocolate. Decorate with chocolate leaves.



# Rich Chocolate Truffles

*for the festive season*

By Hala Audi Beydoun



SERVES  
**25-30**  
truffles



PREPARATION  
**30 mins**



CHILLING/  
FINALIZING  
**3 hrs**



DIFFICULTY  
**Moderate**

## Ingredients

- 240 g high quality, semi-sweet chocolate, chopped
  - 0.5 cup heavy cream
  - 1 tsp vanilla extract
  - Cocoa powder or chopped nuts (to roll the balls)
  - 150 g melted tempered chocolate (optional)
- Optional flavorings  
(choose 1 and drop the vanilla if using)
- 2-3 tbs cognac
  - 1-2 tbs Amaretto
  - 1 tsp cinnamon powder
  - 0.5 tsp cardamom powder

## Preparation

1. Place chopped chocolate in a heatproof bowl. Set aside.
2. Heat cream in a small saucepan until it begins to boil. Add flavoring.
3. Pour hot cream over chocolate and leave for a few minutes, then whisk well until all the chocolate has melted and you are left with a shiny, smooth, dark ganache.
4. Spread the ganache in a shallow pan and refrigerate for 1 hour till hard.
5. When chilled, using a teaspoon, roll out small balls between your palms, working quickly, and lay them on a tray covered with parchment paper. Refrigerate for at least 1 hour and preferably overnight.
6. Remove from fridge and roll balls in cocoa powder or chopped nuts. Return to fridge and consume within 5 days.



Founder and creative director of Cocoa & Co, Hala has been designing customized desserts for every occasion since 2000. Guaranteed to stand out, her cakes and cookies have been the highlight of all types of events, from birthdays, weddings and baby showers to corporate events. Hala has won several awards and participated in many shows, including Le Salon du Chocolat Beirut, where her eye-catching chocolate dresses always make their mark.

*Hala's motto*

**"Baking happiness!"**





### *Hala's Tip*

Dip the cold truffles in melted, tempered chocolate before rolling them in cocoa powder; it holds them together and gives them a nice “snap” when biting into them.

# Chocolate Gelato

By Jocelyne Gemayel Tchopourian



SERVES  
6-8



PREPARATION  
2 hrs



DIFFICULTY  
Moderate

## Ingredients

- 500 g fresh whole milk
- 25 g cream, 35%
- 160 g sugar
- 45 g unsweetened cocoa powder
- 40 g dark chocolate, 72%

## Preparation

1. Using a small casserole dish, heat the milk until 40°C, add the cream and heat until 45°C.
2. Mix together the sugar and cocoa and add them to the milk and cream mixture. Make sure the cocoa powder is smooth and without any lumps. If necessary, use a sieve.
3. Heat until the mixture reaches 90°C, while constantly stirring to avoid burning the milk.
4. At 90°C, add the chocolate pieces and continue stirring. When the temperature reaches 95°C, remove from heat and put the casserole dish in a deep bowl filled with ice, while stirring constantly.
5. The temperature should drop to at least 20°C in an hour or so.
6. Pour the mixture in your sorbetiere and follow the instructions for your machine.
7. When the machine finishes its cycle, serve the chocolate gelato immediately or transfer to an airtight container and put in the freezer.
8. Add chocolate chips to the gelato before putting it in the freezer for a delicious alternative.



A late but successful starter, Jocelyne didn't even consider entering the world of entrepreneurship until after she'd had her first child. Today she is the co-owner and creator of Orsobianco sarl, one of Lebanon's leading gelato producers, which she has been managing now for 10 years. Jocelyne's passion for her business has its roots in her love of gelato as a child and has also benefited from an alternative approach to thinking, which she puts down to time spent working in several large-size companies. She describes running the business as hard work and challenging, but also rewarding. Orsobianco has grown at an annual rate of between 10 and 20 percent. Jocelyne's plans including bringing Orsobianco to the whole of Lebanon and beyond.

*Jocelyne's motto*

**"Believe in yourself and trust your instinct"**

*Jocelyne's Tip*

**I use Callebaut chocolate 72% and like to mix this chocolate gelato with some raspberry sorbet and chocolate sauce. It's divine!**



# Quince Ashtalieh

By Aline Kamakian



SERVES  
5



PREPARATION  
80 mins



COOKING  
10 mins



DIFFICULTY  
Moderate

## Ingredients

### For the Quince Ashtalieh

- 900 g pomegranate juice
- 170 g orange juice
- 1 pc of star anise
- 0.5 vanilla stick
- 600 g quince (15 quarters)
- 1 portion of ashtalie
- Mint leaves for decoration

### For 1 portion of Ashtalieh

- 135.4 g of water
- 28.6 g of fresh cream
- 17 g of milk powder
- 13 g of cornflour
- 0.2 g of musk
- 5.6 g of white sugar
- 3.2 g orange blossom water
- 3 g of rose water

## Preparation

### Ashtalieh

1. Mix the water with the milk and sugar.  
Set one cup of the mixture aside.
2. Add the musk and the fresh cream to the remaining portion.
3. Place on medium heat and keep mixing until they are well combined and thick.
4. Add the cornflour to the cup of milk. Set aside, then add to the mixture.
5. Leave them on the heat for 1 minute after boiling then turn off the heat.
6. Add the blossom water to the rosewater and mix well.  
Keep refrigerated until ready to use.

### Quince Ashtalieh

1. Cut the quince and infuse in the pomegranate and orange juice, anise star and vanilla. Bring to the boil and continue boiling until mixture thickens.  
Set aside to cool.
2. Layer the ashtalieh and quince infusion with garnish in a cup as per the photo.



Aline began her working life as an insurance broker aged 18, to put herself through college, although she was always passionate about food. She went on to graduate from Université Saint-Joseph (USJ), Beirut, with a Master's, gaining a double major in Finance and Marketing. In June 2003, Aline opened Mayrig, an avant-garde restaurant serving traditional Armenian food, with the aim of offering homely, healthy, tasty dishes that also introduce diners to the forgotten flavors of ancient Armenia. The following year, she ventured into catering, and then, in 2013, opening Batchig, a second Armenian restaurant, followed by new branches of Mayrig in Riyadh, KSA (2016), the Maldives (2017) and Yerevan, Armenia (2018). In 2020, during lockdown, Aline launched her cooking channel, titled "Cooking with Aline", on YouTube, at [www.youtube.com/alinekamakian](https://www.youtube.com/alinekamakian)

*Aline's motto*

**"Nothing is impossible if you have  
the right way and the right will"**





*Aline's Tip*

**Sprinkle with some  
freshly cut mint for  
more flavor.**

# Strawberry Shortcake Trifle

By Maya Bakhazi Noun



SERVES  
8



PREPARATION  
25 mins



BAKING  
15 mins



DIFFICULTY  
Moderate

## Ingredients

### For the cake

- 1.5 cups flour
- 3 tbsp cornstarch
- 1 tsp baking soda
- 0.5 teaspoon salt
- 1.5 cups sugar
- 9 tbsp unsalted butter, room temperature
- 3 large eggs, room temperature
- 0.25 cup sour cream, room temperature
- 0.25 cup yoghurt, room temperature
- 1 tsp vanilla extract
- 6 strawberries, halved

- 750 g fresh strawberries
- Fresh mint or basil leaves for decoration

### For the strawberry sauce

- 1 cup granulated sugar
- 1 tbsp cornstarch
- 500 g fresh strawberries

### For the sweet yogurt cream

- 1.5 cups plain Greek yogurt
- 1.5 cups cold heavy cream
- 1.5 cups mascarpone cheese
- 0.75 cup granulated sugar
- 3 tbsp brown sugar



With an MBA in Business and having swiftly risen up the ladder in her career in finance, Maya decided, in 2000, to combine her professional expertise with her passion for food and beverage. The result was several success stories in Lebanon and across the region, which saw her conceive, develop and manage more than 30 concepts to date in nine different countries. Maya also co-manages the Food Studio Consultancy company, counseling internationally renowned companies across five continents and more than 15 countries. Maya has several accolades and additional achievements to her name, which include: Business Warrior of the Year - Lebanon Opportunities, Lebanon (2017); Managing 25 Fastest Growing Companies - Arabia 500 (2011); The Best Woman Achiever in Hospitality (2010); and Leading Women in The Arab World, Bahrain (2006).

## Preparation

### Cake

1. Preheat the oven to 140°C. Line a rimmed baking sheet with parchment and spray with baking spray.
2. Sift together in a bowl the flour, cornstarch, baking soda and salt.
3. Mix the sour cream, granulated sugar and butter until light and fluffy, for 2 to 3 minutes. Add the eggs one at a time, mixing well after each addition.
4. Add the yoghurt and vanilla, and mix until combined.

5. Add the sifted dry ingredients and mix on low speed until just barely combined.
6. Pour onto the prepared baking sheet and bake until the cake is golden. Set aside and allow to cool completely.

### Strawberry sauce

1. Put the strawberry, granulated sugar, cornstarch and 0.5 cup of water in a saucepan. Stir together and bring to the boil.
2. Cook until it starts to thicken, then remove from the heat. Set aside in the fridge and allow the mixture to thicken.



Maya's motto

**"Dream, believe, persist, determination.... success."**

#### **Sweet yogurt cream**

1. Whisk the yogurt, cream, mascarpone, granulated sugar and brown sugar on high until smooth and silky.
2. Cut the cake into 4 x 2 cm strips.
3. Assemble the trifle - place one half of the cake in the bottom of a large glass bowl. Soak with half of the strawberry sauce, strawberry pieces and place the strawberries - nicely cut - on the sides for decoration. Add half of the sweet yogurt cream. Repeat the layers of cake, sauce, strawberry, decorative strawberries and cream. Garnish with fresh halved strawberries and mint leaves. Cover and place in the refrigerator to chill for at least 2 hours before serving.

# Chocolate Soufflé

By Nada Zarka



SERVES  
10



PREPARATION  
15 mins



BAKING  
12 mins



DIFFICULTY  
Easy



## Ingredients

- 300 g milk
- 20 g cornstarch
- 3 eggs yolks or 60g
- 6 egg whites or 200g
- 300 g chocolate
- 50 g caster sugar

## Preparation

1. Place the pieces of chocolate in a large bowl.
2. Pour the milk into a saucepan and add the cornstarch.
3. Heat and whisk until it boils. Pour onto the chocolate immediately.
4. Add the egg yolks and mix again.
5. Preheat your oven to 170°C.
6. Whisk the egg whites with the sugar until the mixture becomes very firm.
7. Add to the chocolate. Mix gently with a spatula.
8. Butter the 10 ramequins and pour the batter up to the top of each ramequin.
9. Bake for 12 minutes and serve immediately.

Aside from being a loving wife and mother, Nada Zarka also runs a successful bakery business titled Blu. Nada was determined, when she decided to open her own business, to create a place that emits positive vibes. Located in Hazmieh and Mtayleb, Blu stands for love, creativity and family - a happy place where people immediately feel at home. The bakery offers a mouthwatering, beautifully crafted range of creations, ranging from tailor-made cakes for every occasion to cookies, pastries, sweets and chocolate.

*Nada's motto*

**"Be you and own it!"**







# 90 Lebanese Wines

More than 150 years have passed since Lebanon's first modern winery began production. Today, the country produces approximately 9 million bottles from almost 50 wineries, with wine also a key export.

We invite you to join us in raising a glass from one of our specially selected wines and drink to better days..

## RED



### CHATEAU QANAFAR

Represents the best of Château Qanafar's terroir, with notes of cassis and ripe black fruits married to velvety oak tannins. Good acidity to balance the fruitiness and a remarkable equilibrium between attack, mid-palate, and finish.

*A blend of Cabernet Sauvignon, Merlot, Syrah which varies from year to year.*

- Pairs well with rich grilled meats and vegetables, braised beef, aged hard cheeses, barbecued chicken, glazed duck and tuna.



### EL RED

*The 2016 vintage of EL is the perfect balance of complexity and sensuality, harmoniously combining purity and longevity.*

Aromas of black fruits that are fresh, but not overly ripe, can be found on the palate, alongside notes of spices that include cinnamon, vanilla and cedar snaps.



### GRANDE RESERVE RED 2014

*A fresh nose, with notes of black cherries and red fruits.*

- Round, warm and powerful on the mouth, the Grande Reserve Red has the characteristics of a Mediterranean vintage wine.
- Highly balanced with a little sweetness that reveals the character of vintage wines, it becomes finer with age.

### ATIBAIA 2013

*Blend of 60% Syrah, 35% Cabernet Sauvignon and 5% Petit Verdot.*

- Intense and deep dark ruby color.
- Spicy oak and deep complex notes of Havana tobacco and cedar wood.
- Silky, powerful tannins.
- A warm and concentrated wine, with hints of cinnamon and cloves.





## LE PETIT PARADIS DE QANAFAR

*Blending Cabernet Sauvignon, Merlot, Syrah Château, this is Qanafar's "vin de plaisir".*

- A fruity, medium-bodied wine, beaming with delicious ripe fruits and vibrant, mouth-watering acidity.
- Simple, yet structured, sumptuous and vivacious, it will open your eyes to the world of high-quality table wines.
- Best served between 16-18°C.
- Pairs well with rich grilled meats, peppery sauces, dishes with high flavor, burgers and pizzas.



## PARADIS DE QANAFAR

*A mid-level, full-bodied red wine, blending Cabernet Sauvignon, Merlot, Syrah, and made solely with the producer's own grapes.*

- On the nose, it exhibits earthy notes of dark chocolate and ripe plums, while the palate reveals a fruity and spicy character.
- Approximately 20% of the wine is aged in French oak barrels, giving its well-rounded fruitiness a touch of oak character.
- Best served at 18°C after decanting for one hour.



## ALTITUDES RED 2017

*A delicate nose displays notes of red fruits, currants and raspberries, with a touch of spices.*

A highly elegant and pleasant wine with a good standing and an overtone of softness. Produces a slightly spicy finish.



## MAISON

*A red wine that can be enjoyed within a year of its birth, but also has real potential for aging.*

- Can be enjoyed in winter at room temperature or chilled during summer.
- The varieties grown at high altitudes are handpicked and vinified using special techniques, culminating in a fresh, fruity, supple wine with soft tannins.
- Best served at 16°C, with hot dishes, such as pizza, pasta, white or red meat, and in the summer at 11°C.



## ATIBAIA 2011

*Blend of 55% Syrah, 35% Cabernet Sauvignon and 10% Petit Verdot.*

- Intense, bright and deep red color.
- Soft, fresh aromas of berry.
- Sweet red berries and spiciness, with wild ripe berries and cocoa notes on the palate.
- Lengthy, beautiful tannins, with a highly balanced acidity.

## CHÂTEAU

*A Bordeaux blend of Cabernet Sauvignon, Merlot and Petit Verdot, aged for 12 months in French oak, with a splash of Mediterranean sunshine.*

- Full-bodied, filled notes of red and black fruit, cedar and bell peppers.
- Can benefit from being put down - especially the younger vintages - or drunk immediately.
- The Chateau will mark its 100th anniversary in 2021.



## ST THOMAS NOUVEAU 2020

*A blend of Gamay and Cinsault, this intense wine is a beautiful red color, with violet reflections, and has an intense fruity flavor, while offering hints of red cherry and fresh raspberries.*

- Characterized by ripe fresh fruit flavors, crisp acid and a rich, light, lingering finish, this wine has a fine, complex, rich and explosive nose, with a touch of exotic fruits, sweet spices and cinnamon.
- Best served at 10 to 12 °C. Its labels are a tribute to the heritage of Lebanon.



## SAINT JOHN

*Syrah, Cabernet Sauvignon, Merlot and Touriga Nacional come together in an uncommon blend and subtle liquid work of art, with a wide spectrum of aromas and a supremely velvety palate.*

- Offers fruit-filled length on the after palate.
- Best served at 17°C with accompanying gravy dishes of duck and lamb, and hard cheeses after decanting for 1 hour.
- Vintage 2013: winner of Special Prize for Lebanon – Citadelles du Vin, Bordeaux, 2018.



## OLD VINE CARIGNAN

*An unoaked wine made from vines that are more than 60 years old, planted in the days of the Jesuits, and released in 2020 to honor one of the great grapes of the Bekaa Valley.*

Ready to drink, it has flavors of intense red and black fruits, with aromas of spice and garrigue.



## CUVÉE TROISIÈME MILLÉNAIRE

*A Bordeaux-Rhone blend, made with Petit Verdot, Cabernet Franc and Syrah, and aged for 18 months in French oak, the wine was created in 2000 to celebrate the beginning of the new century.*

- Full-bodied, resonating with red and black fruit and licorice.
- Can benefit from being put down - especially the younger vintages - or drunk immediately.



## CORPUS CHRISTI

*The low-yield vines are handpicked and vinified using a combination of ancestral skills and up-to-date knowledge in the art of winemaking.*

- Harmony between nature, earth and man is delicately displayed in this rare and complex wine, resulting in an aromatic, superbly balanced and structured supple wine, with impressive aging potential.
- Best served at 17°C with stews, roasts, steaks and hard cheeses after decanting for 1 hour.



## LE SOUVERAIN

*Château Ksara's signature, limited edition wine and the finest expression of its winemaking skills. A unique blend made with Arinarnoa, Marselan and Cabernet Franc, aged for 24 months in French oak that was first released in 2007 to celebrate the winery's 150th birthday.*

- The wine is full-bodied, rich and complex, layered with black fruit and spice.
- Will age beautifully for over 20 years, but can be drunk immediately.



## CADET DE KA

*This elegant Bordeaux style wine is fruity and pleasant.*

- The blend results in a medium-weight wine and offers notes of violets, licorice and rich black and red fruit flavors.
- Its round tannins and freshness make it silky and smooth on the mouth, allowing it to be enjoyed and appreciated at early age.
- Serve between 16- 18°C.
- Goes well with salads and light and grilled dishes.



## PINOT NOIR ST THOMAS 2015

*The first Pinot Noir in Lebanon, the wine has been selected from Château St Thomas vineyards that are over 15 years old and located on 1200m altitude.*

- Deep ruby in color, this elegant fine wine is full bodied, with a well-balanced acidity and an exceptional character of red fruit and spices.
- Pairs well with roast beef, prime rib and lamb.
- Silver medal winner at Vinalies Internationales Paris 2020 (Pinot Noir 2015) and gold medal winner at Mundus Vini 2020 (Pinot Noir 2016).



## CHATEAU ST THOMAS 2013

*A blend of Merlot, Cabernet Sauvignon and Syrah from selected slopes at the Château St Thomas vineyards, located at an altitude of 1,000 meters.*

- An intense and deep ruby red robe, with a complex nose of conifers, spices, rosemary, ginger and chocolate.
- Well-melted round tannins with rich remarkable persistence, the wine is excellent with red meat and strong cheese.
- Recipient of GRAND OR at the esteemed Selections Mondiales des Vins Canada (SMVC) 2020.



## VIEILLES VIGNES CARIGNAN

*Carignan has existed in the Bekaa Valley for over two centuries and has proven to be a variety of wine in perfect harmony with the Lebanese terroir.*

In 2018, Domaine des Tourelles decided to introduce to the family this 100% Carignan wine, produced from its vines that are more than 50 years old, in an effort to reconnect with its special Mediterranean identity.



## LES EMIRS 2014

*A blend of Cabernet Sauvignon, Syrah and Grenache from selected plots at Château St Thomas vineyards. The wine is aged for 12 months in oak barrels, then refined in bottles for 6-8 months.*

- Intense, fruity flavor with hints of red fruits and black cherry.
- Full-bodied and persistent, with a good, elegant content of tannins.
- A wine with noble character, it pairs excellently with all varieties of red meat, duck and cheese.



## DOMAINE DES TOURELLES RED

*A blend of Cabernet-Sauvignon (40%), Syrah (40%), Cinsault (15%) and Carignan (5%).*

- Has a ruby color with beautiful reflections.
- The nose is marked by delicate scents of morello cherries, while the blend is balanced and subtle.
- Aged in old concrete vats for up to 24 months, this wine is made with minimal intervention - a true expression of the Bekaa Valley.
- Ripe dark fruit, juxtaposed with a vibrant juicy core, reflect the contrasting days and nights of the valley.



## VIEILLES VIGNES CINSAULT

*Cinsault has been farmed in the Bekaa Valley since the mid-19th century, before being replaced by new imported varieties. In 2014, Domaine des Tourelles revived the grape by selecting Cinsault vines that were more than 50 years old.*

Fully fermented in concrete tanks with native yeasts, this 100% Cinsault is a smooth and well-balanced wine.



## MUSAR JEUNE RED 2018

*Musar Jeune Red vines are grown in our organically certified vineyards in the western Bekaa Valley. The 2018 vintage is a blend of Cinsault, selected from vineyards with varying age of vines (50%), Syrah (30%) and Cabernet Sauvignon (20%).*

- Rich dark red in color, it is almost opaque with a hint of violet, offering a black fruit intensity with sweet, spiced aromas.
- A fresh acidity combines well with soft, integrated tannins.



## CHATEAU MUSAR RED 2014

*An equal blend of Cabernet Sauvignon, Cinsault and Carignan. The bottles have been aged in the Chateau Musar cellars before their release in 2021.*

- A deep red color, with aromas of sweet cherry, plum and dried fruit, together with a subtle spice element and hint of tobacco.
- The wine has a soft, rounded mouthfeel, with lots of flavor and fruit concentration; caramel, mocha and ripe red fruits, which are supported with soft, velvety tannins and a spicy finish.



## FAMILY RESERVE 2012

*A blend of Syrah (50%) and Cabernet-Sauvignon (50%), this dry and grandiose red wine has a full and tasty palate, with notes of red fruits, like red cherries and blackberries, that mix elegantly with vanilla and chocolate.*

- An acidity that's ever present is in harmony with the round and delicious tannins.
- Full-bodied and well-structured of an impeccable length, the wine has a pure, complex and pronounced nose of chocolate, blackberry and cedars.
- Best served at 15-18°C.



## HOCHAR PERE ET FILS 2017

*A blend of Cinsault (55%), Grenache (35%) and Cabernet Sauvignon (10%). The 2017 vintage was blended in the spring of 2019 and bottled in the summer of the same year.*

- The Hochar of this year is ruby red in color, bright and vibrant, with a complex nose of red cherries, alongside sweet-smoked and cinnamon aromas.
- Cherry notes and subtle earthy characters are found on the rich, concentrated palate, which is fruity, fresh and elegant.



## PERSEIDES

*A blend of Syrah (50%), Cabernet Sauvignon (25%) and Cabernet Franc (25%).*

- The wine is deep, dark garnet in color, while a slightly closed nose reveals notes of undergrowth.
- An open and pleasant attack quickly grows in the mouth, with ripe notes of Sichuan pepper and red pepper contributing to beautiful, outstanding length.
- Store in a cold (< 18 °C) and dark place.
- Decant into a carafe 1 hour before serving.
- Excellent paired with beef and lamb, and cheese made from unpasteurized milk.

## CHATEAU SYMPHONY

*A blend of Syrah (25%), Cabernet Sauvignon (25%), Cabernet Franc (25%) and Merlot(25%).*

- Crisp and clean, the wine has a complex and expressive first nose of sweet vanilla and wood, before revealing notes of candied red fruit, blackberry and fig.
- Merlot on the palate produces a thick, sweet finish.
- Gold medal recipient in the "Old Vintage Red Wine" category at HORECA Beirut (April 2011); Gold medal recipient "Sommelier Wine Awards" (2010); Silver medal recipient "Concours Mondial de Bruxelles" (2005).



## LE ROUGE DU MARJE 2013 – LIMITED RELEASE

*This distinguished wine from exceptional vineyards evokes the richness of the soil of Jdeidet Marjeyoun. This specific blend of Syrah, Cabernet Sauvignon and Merlot harmoniously fuses their fruity and elegant aromas, giving the wine its distinctive red color, with intense and fresh reflections.*

- In the mouth, it offers a fresh flavor, together with a rounded, smooth tannin structure.
- Pairs well with beef, duck breast and cheese with character.



## CUVEE STE THERESE

*A blend of Caladoc (80%) and Pinot Noir (20%), this wine is a dense, deep-red garnet in color.*

- The first nose opens with strawberry and spicy aromas, while the second evokes the natural world.
- The palate is fresh and frank, with a subtle fruit finish, while the tannins are intense and the flavors crisp and sharp.
- Can be served chilled or at room temperature and stored for around 7 years.
- Excellent with grilled meat.

## NINE 2018

*An extensive blend of Cinsault (40%), Cabernet-Sauvignon (20%), Syrah (10%), Mourvèdre (5%), Carignan (5%), Grenache (5%), Tempranillo (5%), Merlot (5%) and Cabernet-Franc (5%), this dry, fresh red wine has a pleasant acidity that perfectly balances its fruity notes.*

- Structured, without aggressive tannins, it has an impressive and outstanding mouthfeel.
- Nine is an unoaked wine, designed for easy and casual drinking.
- A clean nose, it is pronounced and fruity, with hints of strawberries, blueberries and grenadine.
- Best served at 14-16°C.





## SAINT ELIE RED 2015

*A blend of Cabernet-Sauvignon (60%) and Cinsault (40%), this dry red wine is characterized by an explosive mouth of red and black fruits, like black cherry, blueberry, grenadine and raspberry.*

- Full-bodied, with an exceptional and unforgettable length, it has a pleasant acidity that balances perfectly with highly elegant, remarkable tannins.
- A pure and pronounced nose of coffee, chocolate, vanilla and blackcurrant.
- Best served at 15-18°C.



## LE VIN DU MARJE ROUGE 2016

*Deep, classy and rooted, Le Vin du Marje is a generous, fruity full-bodied wine, featuring a delicate mixture of Cabernet Sauvignon and Syrah grapes.*

- Its lively body evokes the flavors of the south, where it belongs.
- Well balanced in taste, its body has an ideal texture and feel in the mouth, offering a smooth and rich after taste, while its tannins are well-rounded, silky and rich.



## BOXED RUBY DRY RED WINE

*A combination of estate and organically grown Cabernet Sauvignon, Merlot, Cabernet Franc and Syrah, this wine is deep and brilliant red in color, with a purple ring.*

- The nose is a complex mix of aromas of fruits, including blackcurrant and wild strawberries, with a hint of coffee and toasted almonds.
- In the mouth, it offers a clean, round and pleasant fruit concentration with a velvety finish and pleasant tannins.



## PATRIARACHES DRY RED WINE

*A combination of estate and organically grown Cabernet Sauvignon and Syrah, this wine is an intense red in color, with a ruby tint, with a nose of red fruits and an overtone of strawberry jam, clove and white pepper.*

- Dense and round velvet tannins follow a clean attack in the mouth.
- Altogether, a complex, elegant and powerful wine.



## COUVENT DE M (RED CHÂTEAU) 2013

*Combining Syrah, Cabernet Sauvignon and Merlot, this unmistakably Mediterranean wine originates from an exceptional soil.*

- Deep deep ruby, with intense highlights and reflections, it has a round texture, with an aroma of black fruits and oak, and a rich aftertaste.
- In the mouth, it offers a smoothness thanks to well-rounded and delicate tannins.
- Winner of the Coup de Cœur Award (2019) from Chef Sommelier Patrice Frank, and awarded a Merit by Vincenzo Melia, formerly of Sassicaia winemaker, Couvent de M.



## FLEUR DE KA

*Like the cones of the Lebanese cedar, this fine wine takes time to reach its best, maturing in new barrels for 24 months.*

- This powerful cuvée of Cabernet Sauvignon, Syrah and Merlot has a deep red robe and a wonderful spicy bouquet of pepper and toasted bread, subtle tannins and a smooth velvety finish.
- Best served at 16-18°C. Goes well with fine red meat dishes and cheese.



## SOURCE DE ROUGE

*This elegant red is a blend of Cabernet Sauvignon, Syrah and Merlot.*

- After spending 12 months in French oak barrels, it presents a fresh and delicate bouquet, characterized by aromas of spices and red fruits, peppery notes, soft tannins and a round finish.
- Best served at 16-18°C. Goes well with hot and cold starters, as well as with meat.



## PRESTIGE ROUGE DRY RED WINE

*A combination of estate and organically grown Cabernet Sauvignon, Merlot and Cabernet Franc.*

- An intense red color, this wine has a nose of ripe Merlot, with an overtone of prune, blackberry jam and cherry in brandy, combined with delightful aromas from its barrel-aging, such as coffee liqueur, licorice and mocha.
- In the mouth, a clean attack is followed by an elegant roundness of concentrated velvety tannins.
- A pleasant finish is achieved from fresh acidity and a hint of prior wood.



## CHÂTEAU KEFRAYA 2015

*A blend of Cabernet Sauvignon, Syrah, Cabernet Franc, Cinsaut and Mourvèdre, this wine is frank, ample and generous on the palate, with balance and length.*

- The tannins are particularly soft, while the oak is well integrated and the mouth complex with long-lasting aromas.
- Cabernet Sauvignon dominates on the front palate, followed by the Syrah, which gives way to the Cinsaut and the floral aromas of Carmenère in the finish.
- Recipient of gold medal (Mundus Vini – Germany).
- Decant for 30 minutes at 17-19°C.



## LES COTEAUX 2017

*A blend of Cabernet Sauvignon, Cabernet Franc, Syrah, Tempranillo, Cinsaut, Carignan and Marselan, this wine is a brilliant clear purple, with silver highlights.*

- Full, rich and powerful on the palate, with soft tannins, it has a pronounced aroma of black fruits and spices, while a wood component is also distinguishable and combines perfectly, without being aggressive.
- The finish is sustained and powerful. Recipient of gold medal (Mundus Vini – Germany).
- Serve at around 17°C.



## SIMIL DRY RED WINE

*Blending Mourvedre (40%), Sangiovese (30%) and Syrah (30%), this wine has the 6,000-year history of the rich and fertile Bekaa Valley at its heart.*

- Fresh, mellow and full-bodied, with hints of red fruit, caramel and oak.
- A round palate leaves a lingering mouthfeel that is both balanced and complex, leaving behind only a delicate trace of this wine.
- Consumption 1-5 years+.
- Serve at 16 -18°C.
- Pair with grilled meat, pork steak, barbecued salmon, duck breast, aged cheese, ham and bacon.



## LITAJ PRIVATE SELECTION DRY RED WINE

*A blend of Merlot (58%), Cabernet Sauvignon (25%) and Syrah (17%), this wine is deep red in color, with purple hues, and has aromas of red fruits, spices, black pepper, dark chocolate and mint.*

- Offers a round, full-bodied palate, which is complex, with vibrant acidity, and strong, well-structured tannins.
- A long-lasting aftertaste features flavors of cedar, dark forest fruits and tobacco.
- Consumption 5-15 years. Serve at 16-18°C.
- Pairs well with red meat, game, pork and aged cheese.



## VERTICAL 33 CARIGNAN

*Tradition is combined with contemporary knowledge and minimal intervention at the winery to showcase the terroir of Piedmont Barouk, on the east slopes, at a 950-meter altitude in Kefraya village, resulting in a large, generous wine with fine and well-integrated tannins.*

- The wine is 100% Carignan from a single plot vineyard, handpicked at peak maturity.
- Garnet in color, it emits an aroma of flowers and cherries.



## COMTE DE M 2015

*Blending Cabernet Sauvignon and Syrah, this deep ruby-colored wine showcases garnet-colored reflections, with a powerful first nose marked by volume and elegance.*

- The wine is a harmonious blend of fresh red fruits, spicy and floral notes, alongside others that are woody, roasted and toasted.
- The second nose reveals notes of cigar box, menthol, licorice, spices and garrigue through ripe and slightly candied red fruits.
- Serve between 16-17°C and decant for at least one hour before drinking.



## CINSAULT DU SOIR

*A perfectly balanced wine, which is crisp and large in the mouth, with a medium body and finish. Once again, tradition is combined with contemporary knowledge and minimal intervention at the winery to showcase the terroir of Piedmont Barouk, on the east slopes, at a 950-meter altitude in Kefraya village.*

- The wine is 100% Carignan, from a single plot vineyard, handpicked at peak maturity.
- Medium-garnet in color, it emits an aroma of red fruits and spices.



## MERLOT DRY RED WINE

*Aged in barrels, Latourba's single-vineyard Merlot (100%) is intense in color, with a complex texture, well-balanced acidity and elegant aftertaste which are heightened by the aromas of cedar, plums and cherries.*

- Consumption 3-15 years+.
- Serve at 16-18°C.
- Pair with roast beef, kidney, beef, lamb kofta, venison and spiced pork ribs.

# CHEESE OF EUROPE

## ANYTIME, ANYWHERE, ANYHOW

Rendez-Vous with the cheeses of France

# Le Brie



## BREAKFAST

Looking for a delicious brunch-style breakfast? Make your scrambled eggs with Brie on the toast and voila!

## DINNER

Feel like pizza? Sure! Try replacing your regular mozzarella with tasty Brie!

## AFTER DINNER

Try ending your dinner with a Brie topped with fruit jam or honey.

## SNACK

For a snack, try Brie with some country-style bread and a glass of apple juice.

## CLUB SANDWICH

Looking for a quick on-the-go meal? Why not try an exciting Brie and pear sandwich?



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# WHITE



## BLANC DE QANAFAR

*Estate-grown on calcareous clay and limestone, Blanc de Qanafar is Château Qanafar's refreshing take on the well-known Sauvignon Blanc wines.*

- It exhibits intense fruitiness, backed by a crisp acidity, the combination of which is uncommon to many Sauvignon Blanc wines of the world.
- An aromatic bouquet of grapefruit, passion fruit, pineapple and Granny Smith apples over a pleasant grassiness and herbal quality.
- Best served between 8-10°C.
- Pairs well with cheeses, seafood and dishes with rich white sauces.



## GRANDE RESERVE WHITE 2019

*The eye is seduced by the pure-gold hue of this wine, while the nose is enticed by an explosion of white flowers, peach and citrus fruits.*

A careful balance of mellowness and liveliness, resulting in a final, woody overture, enralls the palate and gives the wine a highly distinctive character.



## OBEIDY ST THOMAS 2019

*Forms part of the Wine Mosaic project in Lebanon for promoting and preserving local varieties in wine-producing countries. The wine is made from the Obeidy local indigenous grape variety (100%) which is the fruit of Château St Thomas's efforts to revolutionize the Lebanese wine sector by reviving its legendary grape in order to preserve Lebanon wine identity.*

- Light-bodied, fresh and pleasant, with notes of citrus fruits (lime) and white peach, reflecting the character of the indigenous grape and the Lebanese terroir.
- Ideal with mezze, salads, appetizers and cold cuts.



## EVA LE VIOIGNIER DE QANAFAR

*Eva is a premium white wine from Qanafar.*

- Beautifully elegant, with a pleasant fruitiness married to highly floral notes, mineral, nutty flavors and a nippy acidity, it has a certain smokiness and hint of grilled bread about it, thanks to the specific oak barrels selected.
- Best served between 10-12°C.
- Pairs well with creamy and buttery cheeses, foie gras, chicken and lamb dishes with fruits, spicy and creamy curries, and rich shellfish dishes.



## CLOUD NINE

*This wine exudes an aromatic bouquet of passionfruit, green apple, pineapple and grapefruit, coupled with a full fruity palate and a trademark crisp acidity, resulting in great balance, length and depth.*

- Best served at 7-10°C as an aperitif and with all types of seafood, pasta, white meat, light cheeses and green salads.
- Vintage 2013 was the winner of the Special Prize Sommeliers – Citadelles du Vin, Bordeaux (2015).



## CHARDONNAY ST THOMAS 2018

*Produced from the Château St Thomas vineyards located at an altitude of more than 1,000 meters and over 25 years old, this wine is fermented and aged in oak barrels for 6-7 months.*

- Characterized by a beautiful blend of aroma and character, the wine is medium to full bodied, with ripe fruit flavors, crisp acid in the mouth and a rich, lingering finish.
- Ideal with seafood, white meat and goat's cheese.



## ALTITUDES WHITE 2019

*A Lebanese indigenous grape comes together with two noble southern varieties to produce an elegant swirl of glittering gold hues.*

- Showcasing an exquisite bouquet of floral aromas, with hints of Muscat and notes of grapefruit, this floral and fruity blend translates into a balanced and sharp palate, with a hint of spicy undertones.
- A soft touch of acidity gives the wine a pleasant freshness.



## MERWAH

*Merwah is an ancient indigenous white grape, used in Lebanon for centuries.*

The organic grapes are grown on 60-year-old vines at 1,500 meters, an altitude that gives freshness and flavor to the wine's fruity and floral aromas, complemented by a luscious, rounded feeling in the mouth.



## DOMAINE DES TOURELLES WHITE

*A blend of Viognier (65%), Chardonnay (20%), Obeidi (10%) and Muscat d'Alexandrie (5%), this wine has a brilliant clarity and a magnificent golden color with green reflections.*

- The nose reveals a bouquet of pineapple, litchi and jasmine aromas.
- Best served at 8-10°C.
- Enjoy with a variety of Mediterranean nibbles, from Lebanese mezze to Spanish tapas.



## MUSAR JEUNE WHITE 2018

*Native to Sardinia and Corsica and thus well suited to the Eastern Mediterranean climate, the Vermentino is a blend of Viognier (40%), Vermentino (30%) and Chardonnay (30%).*

- Citrus, mineral and even marine add character, while the rich, buttery, oily Chardonnay and fragrant aromatic Viognier combine well.
- Pears, lime and pineapple are on the nose, along with a hint of jasmine.
- Tropical fruits, quince and lemon zest lead to a long, fresh finish with balanced acidity.
- Drink within 2-3 years from harvest.



## DRY PINOT GRIS

*A dry white 100% Pinot Gris, this wine is gold in color.*

- The aromas of acacia honey and white flower are immediately recognizable on the nose, while, on the palate, hints of pear and apple can be found, leading to irresistible dried apricot and caramel.
- Best served at 6°C and can be stored for 5-10 years.
- Excellent as an aperitif or with seafood, fish, foie gras, blue cheese or after a meal with a chocolate dessert.



## KORAI WHITE

*Made from Viognier and Vermentino, this full-bodied wine is zesty and fresh on the palate, with a unique texture that includes a slight oiliness.*

Lightly oaked with hints of pears, peaches, toasted bread, green apple, citrus and white prunes, the wine has a touch of sweetness at the end, reminding us of its quality and individuality.



## RÊVE BLANC

*A blend of Riesling (34%), Chardonnay (33%) and Gewurz (33%), this clear, bright clean wine is pale gold in color.*

- The nose is open and fresh with notes of pineapple and citrus fruits, such as tangerine and grapefruit.
- The palate is soft, light and fresh, fusing grapefruit with a blend of rosewood.
- Best served at 5°C and can be stored for 5-7 years.
- Excellent with fish, seafood, sauerkraut and mezze, it can also be enjoyed as an aperitif.



## BLANC DE BLANCS

*Elegant, full-bodied and well-structured, this dry white wine is a blend of Viognier (50%), Sauvignon-Blanc (35%), Chardonnay (10%) and Muscat (5%).*

- The mouth recalls pineapple and passion fruit, while a nice acidity balances well with the fruity taste, leading to a lengthy finish.
- A pure and pronounced nose evokes a bouquet of juicy lemons, ripe pineapple and exotic fruits, dominated by passion fruit.
- Best served at 8-12°C.



## LE VIN DU MARJE BLANC 2019

*This wine is the first from the south of Lebanon and blends Sauvignon Blanc, Viognier and, in a rare move, Muscatel small grain.*

- The nose is highly expressive, revealing a superb aromatic, flowery bouquet that lingers beautifully.
- The palate confirms the elegance and finesse of the floral aromas, which combine to produce a delectable sweetness.



## CHARDONNAY, CUVÉE DU PAPE

*A classic Burgundian style Chardonnay, grown at altitude and fermented and aged, sur lie, in new oak for nine months.*

Full-bodied, complex, fresh and creamy with citrus, stone fruit and savory notes, the wine is the highest example of Chateau Ksara's white-winemaking expertise.



## SAINT ELIE WHITE

*Round and fruity, this dry white wine combines Chardonnay (60%) and Viognier (40%).*

- The mouth recalls pineapple and peaches with fine notes of vanilla, while well-balanced acidity provides an impressively lengthy finish.
- Golden yellow in color, the wine is bright and clear, with a pure and intense nose of peaches and pineapple, alongside fine spices.
- Best served at 8-12°C.



## MARQUIS DES BEYS WHITE

*This white is an elegantly aromatic, 100% Chardonnay wine full of crisp flavors that reflects the abundance of the Bekaa terroir.*

- Aged in barrels for 8 months, its nose is developed and refined, along with an increased density and richness on the palate.
- Best served at 8-10°C.



## CHARDONNAY DRY WHITE WINE

*An organic, estate-grown wine containing a powerful and expressive nose of dried peach, apricot, butter, toast and magnolia.*

The wine maintains excellent body, with mineral freshness and robust flavors emerging across the palate, and evolves in a powerful way, gaining notes of tropical fruits and minerals from the terroir with impressive intensity and an aromatic persistence.



## RIESLING DRY WHITE WINE

*An organic, estate-grown Riesling which gradually gains complexity in terms of minerality and spice with aging.*

- The nose demonstrates a complex combination of white flowers and yellow fruits, such as pear and peach alongside herbaceous notes and white pepper.
- Intense exotic fruits are found in the mouth, while acidity contributes a freshness and length.



## CHÂTEAU KEFRAYA BLANC 2019

*This blend of Chardonnay, Vermentino, Viognier and Obeidi is a brilliant, clear yellow in color, with golden highlights. Vinified in barrels, the wine subtly reveals fine notes of wood and brioche, combining harmoniously with fruity and floral aromas.*

- Round, full-bodied and complex, it is smooth and fresh on the palate leading to a pleasing finish.
- Serve at a temperature of 6-9°C.
- Pair with fish, white meat and cheese made from goat or sheep's milk.



## SOURCE BLANCHE

*This exciting blend of Sauvignon Blanc, Viognier, Muscat and Chardonnay is as surprising as it is delicious.*

- A pale-yellow robe, with golden tinges, brings together tanginess, rich grapefruit and lichee aromas, resulting in a beautifully balanced wine with hints of citrus and exotic spice.
- Best served at 8-10°C. Pairs well with seafood, fish and fruit-based desserts, and can also be enjoyed on its own.



## CIVAL DRY WHITE WINE

*A blend of Chardonnay (40%), Sauvignon Blanc (30%), Albariño (20%) and Fiano (30%), this wine is deeply rooted in the West Bekaa's soil, reflecting a passage through time and a journey through civilizations.*

- The unique aromas of fresh, fruity elements - elegant, intense notes of peach, citrus and exotic fruits - are balanced with a pleasant texture.
- Serve at 9 -11°C and consume 1-2 years+.
- Pairs well with seafood, white meat, green salads, pasta with white sauce and cheese.



## DOMAINE DES TOURELLES WHITE

*A blend of Viognier (65%), Chardonnay (20%), Obeidi (10%) and Muscat d'Alexandrie (5%), this wine has a brilliant clarity and a magnificent golden color with green reflections.*

- The nose reveals a bouquet of pineapple, litchi and jasmine aromas.
- Best served at 8-10°C.
- Enjoy with a variety of Mediterranean nibbles, from Lebanese mezze to Spanish tapas.



## COMTESSE DE M 2017

*A blend of Viognier and Chardonnay, this wine is brilliant yellow in color with golden highlights.*

- Round, fresh and full-bodied at first impression, the wine is strong and balanced on the palate.
- The aromas from the nose are marked by fruity and mineral notes, alongside others of toast, coconut and honey, in harmony with the wood.
- The finish is powerful and sustained.
- Serve slightly fresh at around 8-12°C.
- Pair with seafood and ripe cheese.



## CHARDONNAY DRY WHITE WINE

*A blend of Chardonnay (40%), Sauvignon Blanc Aged in barrels, Latourba's single-vineyard Chardonnay is bright, yellow-gold in color, with rich peach, pineapple and citrusy scents.*

- Featuring a rich, honeyed mouthfeel, it has great acidity, together with flavors of tropical fruits against a background of smoke and dried fruits, and aromas of peach, pineapple, ripe citrus fruits and mango.
- Serve this 100% Chardonnay at a temperature of 9-11°C and consume within 1-5 years+.
- Pairs well with smoked fish, shellfish, grilled chicken and pork, and mature goat's cheese.



## LATOURBA UNIQUE SPARKLING WINE

*The first Lebanese sparkling wine, this 100% Chardonnay has aged for 18 months on lees.*

- It should be served at a temperature of 8-10°C and consumed within 1-10 years+.
- Pairs well with oysters, smoked salmon, sushi, scallops, carpaccio, full-bodied cheese and fruit-based desserts.



## BLANC OBEIDI

*Medium to deep gold in color, this wine is grown from a single variety of grape, picked only at full maturity, from rare, old Obeidi vines in a single vineyard site, located at Piedmont Kneiseh, on the east slopes, at a 1100-meter altitude, in Komol village.*

- Characterized by aromas of honey wax, a floral bouquet, dried oranges and lemon, the wine has a medium-to-full body and is brimming with complexity.
- It is fermented by indigenous yeast, involving no filtration or additives.

# CHEESE OF EUROPE

## ANYTIME, ANYWHERE, ANYHOW

Rendez-Vous with the cheeses of France

# Le Comté



## BREAKFAST

Make a savoury breakfast with sunny side eggs and sliced Turkey ham topped with grated Comté.

## AFTER DINNER

Try ending your dinner on a sweet note by pairing Comté with dried apricots.

## CHEESE BOARD

For a rustic cheese board, serve Comté with whole roasted garlic, toasted hazelnuts sprinkled with sea salt, rosemary sprigs and cold cuts.

## SNACK

For a snack, try Comté with walnut bread, which pairs beautifully with the hazelnut notes of the Comté.

## CROQUE-MADAME

Looking for a quick on-the-go meal? Switch up your regular cheese with sliced or grated Comté for a unique savoury sandwich!



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# ROSÉ



## PARADIS ROSE DE QANAFAR

*Made from specially selected vineyards yielding a balanced and elegant rosé wine which exhibits fruity aromas of guava, raspberry, watermelon and citrus, with a profile closely matched on the palate.*

- With flavors that are elevated by a crisp acidity, this wine makes an ideal summer aperitif.
- The blend varies from year to year, but mainly comprises Tempranillo, Syrah, Grenache and Zinfandel.
- Best served between 8-10°C.
- Pairs well with a light salad, light pasta dishes and seafood.



## NUANCE

*Chateau Ksara's premium Provence-like rosé, created in 2017, brings Malbec, Marselan and Vermentino together in a delightful blend.*

- The varieties – two reds and one white – are co-fermented to deliver a wine with a rich spectrum of flavors encompassing fruit and spices, freshness and layered complexity.
- Ideal for drinking with food or on its own.



## GRANDE RESERVE ROSÉ 2019

*With its immediately recognizable pale-colored robe, this delicate rosé has a fragrant and floral bouquet, which acts as a prelude to a bold, yet subtle mouthfeel, pure and tantalizing, with hints of red fruit.*

A lingering taste sustained by a firm acidity gives this rosé a lively finish.



## ARC EN CIEL

*This pale-colored press rosé satisfies the palate with its red exotic aromas, body and rich taste that features plenty of zest. Only noble varietals with low yield are embodied in this wine; the Syrah aroma combines with the freshness of the Cinsaut, while the smoothness of the Pinot Noir completes the experience.*

Best served at 8-10°C with raw or cooked seafood, pasta, white meat and exotic salads.



## GOURMETS ROSÉ 2019

*Blending Syrah, Cinsault and Petit Verdot, this wine is a clear, light pink color with hints of rose petals.*

- An intense nose conjures up notes of exotic and red fruits, including strawberry, blackcurrant and grenadine.
- The result is a luscious, crisp, refreshing and fruity summer wine which is ideal paired with appetizers, Lebanese mezze and oriental and Asiatic cuisine.



## DOMAINE DES TOURELLES ROSÉ

*A blend of Cinsault (40%), Syrah (30%) and Tempranillo (30%), this rosé "de saignée" exhibits aromas of tropical fruits and cherry.*

- A fruity and elegant wine that transports us to summertime, with a flavor marked by an exquisite freshness.
- Best served at 10- 11°C.



## MUSAR JEUNE ROSÉ 2018

*A blend of Cinsault (80%) and Mourvedre (20%), the 2018 vintage Musar Jeune Rosé was launched complete with a newly designed label and branding.*

- Bright coral in color, the wine offers a nose bursting with red and orange fruits, namely strawberries and tangerines, with a hint of spice and salinity.
- Nectarines, tangerines and strawberries and cream dominate the palate with a saline minerality.
- Flavors are balanced with a nice acidity and freshness, complete with a lingering finish.



**MEET THE TASTE  
OF TOGETHERNESS**



## KORAI ROSÉ

*A full, round wine with crispy acidity that's light salmon in color.*

- Citrus and red fruits, such as raspberries and red cherries, provide plenty of depth in taste, making way for a lengthy aftertaste of peaches.
- The nose includes red fruits, cranberry and the presence of passionfruit, with a touch of herbal essence and a deep fragrance of jasmine and oregano.



## ELITE ROSÉ

*A rosé from an organic, estate-grown Syrah, this wine is characterized by an intense, light salmon color.*

- Fruity aromas of strawberry, raspberry cream and melon are evident, while hints of chlorophyll and mint provide a subtle freshness.
- The mouth is fruity, clean and simple.



## SOURCE ROSÉE

*The juice of the grapes used to create this rosé is macerated with the skin, allowing a gentle extraction of the color, aromas and flavors.*

- Fermented at low temperatures, the wine bursts with strawberry and English candy aromas.
- Silky smooth and delicate on the palate, it offers notes of wild red fruits.
- Serve at 8- 10°C with salads, cold cuts and grills.



## SAINT ELIE ROSÉ

*Blending Syrah (60%) and Cabernet Sauvignon (40%), this wine is a dry, serious and generous rosé on the palate, with an exceptional freshness.*

- Red fruits, mostly raspberry, dominate and provide a full mouth, while a highly balanced acidity and fruity taste provide an exceptional finish.
- The nose is pure and pronounced, evoking red fruits, primarily strawberries and raspberries.
- Best served at 8 - 12°C



## LE VIN DU MARJE ROSÉ 2019

*Combining Tempranillo and Syrah, this elegant, fresh and flexible rosé is characterized by a remarkable liveliness and tenderness, softening the mouth with its fruity sensation.*

Its origins in the soil in the south of Lebanon and Mediterranean climate lend the wine its individuality, while a suave, fruity, crispy, delicate palate make it powerful in the mouth and give it a remarkable vivacity.



## CHÂTEAU KEFRAYA ROSÉ 2018

*Blending Grenache, Cabernet-Sauvignon, Cabernet-Franc, Marselan and Syrah, this wine is clear and shiny, rose petal in color, with silver highlights.*

- Round and fresh on first impression, it is refined and delicate yet full in the mouth, revealing notes of citrus, which lead to others of exotic fruits.
- Serve well chilled, between 5- 7°C.
- Pair with grilled meats, appetizers and tapas or mezze dishes.



## SOLAC DRY ROSÉ WINE

*A combination of Syrah and Sangiovese this crisp and elegant rosé recalls the shades of pink set free across the valley as the sun sets on the Qaraoun lake.*

- The wine is brimming with notes of strawberry, blackcurrant, licorice, rose petals and cherries, while maintaining a delicate, yet vibrant acidity.
- Serve at a temperature of 9 -11°C and consume within 1-2 years+.
- Pairs well with salads, white meat, lamb, pasta with light red sauce, cheese and fruits.



## VERTICAL 33 ROSE

*A blend of Grenache and Cinsault, this rosé is pale salmon in color, with complex aromas of roasted nuts, led by hazelnuts, dried herbs and flowers, leading to a long, fresh finish.*

The grapes are picked only when they reach full maturity at the vineyards, located at Piedmont Barouk, on the east slopes at 950m altitude in Kefraya village, as part of an authentic and ethical winemaking process with minimal intervention, allowing the wine to retain a sense of place.

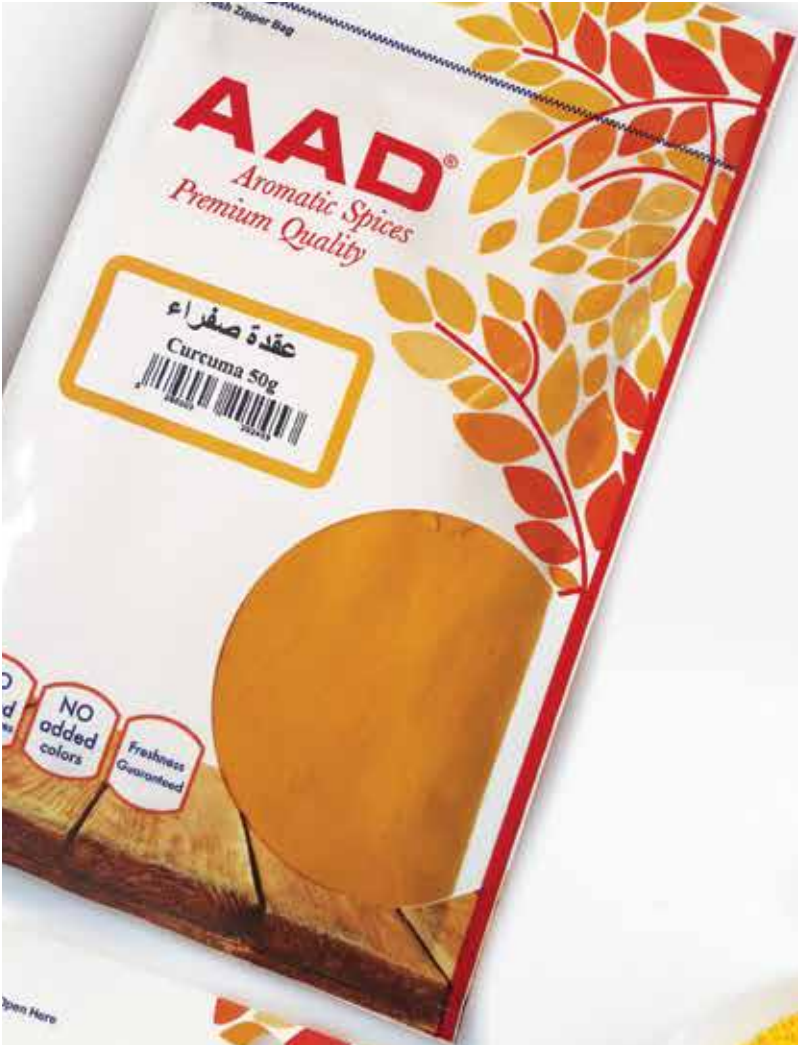
# — MAISON *pink* —

Details Matter



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D e t a i l s M a t t e r .



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# Your cut out shopping *List*

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Easy

Moderate

Difficult



Macron burger

- 180 g of beef
- 1 brioche burger bun
- Grilled onions
- 2 tbsp quince marmalade
- 50 g melted Gorgonzola
- 1 slice grilled speck
- Mustard

Raw Kebbesh Tartar with Arak Sorbet

- 500 g lamb meat • 100 g bulgur
- 25 g mint • 50 g onions
- 10 g marjoram
- 2 g sweet pepper powder
- 1 g cinnamon powder
- Avocado
- 250g liquid milk
- 10 g xantana
- 75 g Arak
- 3 g Maldon salt

Beef or Chicken Green Curry

- 400 g beef or chicken • 3 tbsp green curry paste • 2.5 cups of coconut milk
- 5 small eggplants • 2-3 red spur chilies
- 2 kaffir lime leaves • 0.25 cup sweet basil leaf • 1.5 tbsp fish sauce • 1.5 tbsp palm sugar • 15 large green hot chilis
- 3 shallots • 9 cloves garlic
- 1 tsp galanga • 1 tbsp lemon grass
- 0.5 tsp kaffir lime rind • 1 tsp coriander
- 5 peppercorns • 1 tbsp coriander seeds
- 1 tsp cumin • 1 tsp shrimp paste

Jowel's Sensation

- 15 g salmon
- 40 g sushi rice
- 5 g crispy
- 10 g avocado
- Togarashi
- 0.75 seaweed wrap
- 500 ml vinegar
- 250 g sugar
- 1 pc dashi kombu

Serves 1Page 18

Serves 5Page 16

Serves 2Page 14

Serves 1Page 12

Goat & Thyme Tart

- 140 ml fresh cream • 2 eggs
- 1 g black pepper • 1 g nutmeg
- 375 g goat's cheese • 140 g emmental cheese • 2 kg flour • 1 kg butter
- 400 ml milk liquid • 8 eggs
- 66 g sugar • 140 g tart dough
- 7 g fresh local thyme
- 15 g sundried tomatoes

Pumpkin Sage & Pistachio Ravioli

- 55 g pumpkin • 50 g ricotta
- 5 g pistachio paste • 5 g grated grana padano cheese • 3 g pistachio oil
- 25 g pistachios • 8 g grated fontina cheese • 225 g diamond flour • 35 g egg yolk • 65 g egg • 15 ml white wine
- 335 g fresh pasta dough • 20 g egg yolks
- 115 g pumpkin and pistachio
- 40 g brown butter • 2 g minced sage
- 0.5 g truffle oil • 3 g sage chips
- 1 g shaved pecorino cheese.

Mint & Labneh Omelette

- 2 organic eggs
- 2 tbsp labneh
- Pine nuts
- Mint
- Olive oil

Salade d'Aubergine Papa Pchara

- 1000 g small eggplant • 150 g white onion • 500 g round cherry tomatoes
- 3 bunches purslane • 1 pc kaak round bread • 1 loaf Arabic bread (20 cm)
- 2 tbsp of pomegranate seeds
- 40 g pomegranate molasses
- 25g lemon juice • 1 garlic clove
- 20 g water • 35 g olive oil
- 6-8 g salt • 1 pinch sweet pepper

Serves 4Page 26

Serves 1Page 24

Serves 1Page 22

Serves 4Page 20

Roasted Grouper Sayyadih

- 4 large yellow onions • 3 bay leaves
- cloves garlic • Frying oil • 1000 g Egyptian rice • 2 tbsp ground cumin
- 400 ml dry white wine • 200 g butter
- 100 ml olive oil • 12 x 200 g pieces of grouper with skin • 200 ml vegetable oil
- Lemon and lime zest • 1 L tahini
- 500 g tomatoes • 0.5 bunch parsley
- 5 tbsp pine nuts • Pinch black peppercorns • cumin powder & seeds
- Arrow root or cornstarch

Spaghetti Carbonara

- 500 g dried spaghetti
- 120 g guanciale (pork cheek) or pancetta (bacon)
- 50 g parmigiano (parmesan) cheese
- 25 g pecorino
- 5 egg yolks
- 1 egg
- 60 g frozen peas
- Parsley
- 4 tbsp olive oil
- Black pepper

Spaghetti with Gorgonzola

- 250 g spaghetti
- 3 tbsp of extra virgin olive oil
- 100 g plum tomatoes, halved
- 200 ml cooking cream
- 100 g creamy gorgonzola
- 1 bunch of finely chopped parsley
- Chili pepper and black pepper to season
- 2 tbsp of grated parmigiano reggiano

Carrot & Thyme Soup

- 200 g Anchor butter
- 20 g iodized salt
- 120 g chicken stock
- 6 g pepper white powder
- 30 g cumin powder
- 52 g basil
- 50 g garlic
- 4000 g carrots
- 300 g onion red
- 80 g green thyme

Serves 12Page 34

Serves 4Page 32

Serves 2Page 30

Serves 20Page 28

Sweet Chili Chicken

- 500 g boneless chicken breast
- Rapeseed oil • 4 cloves garlic
- 6 tbsp bottled Thai sweet chili sauce
- 1 tsp lime juice • 2 tsp chili flakes
- 1 tsp white sesame • 1 tbsp chopped cilantro leaves • 1 egg white
- 0.5 cup all-purpose flour • 0.25 cup cornstarch • 0.5 tsp baking powder
- 1 tbsp cooking oil

L'Ame

- 30 ml The Three Brothers Gin
- 100 ml fresh orange juice
- 15 ml Les Trois Maladroits red wine
- Lemon wedge

Hash Brown Potato Heaven

- 1 pain de mie
- 100 g potato
- 4 slices of bacon
- 2 eggs
- Lollo rosso, kalonji & sesame seeds
- 50 g mayonnaise
- 5 g white vinegar
- 5 g curcuma
- 5 g The Three Brothers Gin

Not so Spicy Tuna

- 60 g tuna
- 10 ml soy sauce
- 4 ml sesame oil
- 8 g green onions
- 2.5 g nori gold (1 sheet)
- 100 g sushi rice
- 2 g togarashi
- 2 g cabbage micro greens
- 1 g white sesame seeds
- 1 g black cumin
- 10 g chives
- 5 g fermented chili pepper paste
- 5 g dill emulsion

Serves 3Page 40

Serves 1Page 39

Serves 1Page 38

Serves 1Page 36

# Your cut out shopping *List*

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Spicy Fried Feta

- 250 g feta cheese
- 1 tsp of paprika
- 1 tsp of freshly ground green pepper
- 1 tsp of chili powder
- Virgin olive oil

Festive Chicken

- 1 chicken – 2 kilos
- 80 g short-grain rice
- 50 g almonds • 50 g pistachios
- 25 g pine nuts • 200 g minced meat
- Vegetable oil • 1/3 tsp of allspice, black pepper and cinnamon • saffron
- 1 tbsp orange blossom water
- 150 g finely minced meat
- 60 g short-grain rice
- 10 kebbeh • 2 pieces of mastic
- 2 sprigs of parsley

Dry Martini

- 50 ml Jun Dry
- 15 ml Ksara Muscatel
- 5 ml St Thomas Obeidy
- Lemon peel
- 1 olive

Whole-Roasted Cauliflower with Tahini Sauce

- 1 whole cauliflower • 1 tsp garlic
- 0.25 tsp cayenne • 0.5 tsp paprika
- 0.5 tsp turmeric • 0.5tsp cumin
- 0.5 tsp lemon pepper • 0.5 cup sesame seeds • 0.5 lemon • 3 tbsp olive oil
- 3 tbsp parsley • 1 tbsp pine nuts
- 1 tbsp pomegranate seeds, 0.25 pomegranate • 1-2 whole white button mushrooms

Serves 2	Page 46	Serves 6	Page 44	Serves 1	Page 43	Serves 4	Page 42
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Salmon Bowl

- 26 g soya sauce • 4 g honey
- 26 g apple cider vinegar or rice vinegar
- 12 g Japanese toasted sesame oil
- 34 g neutral oil (canola, avocado or sunflower)
- 30 g kale • 30 g romaine lettuce
- 50 g broccoli • 30 g cucumber
- 20 g radish • 80 g avocado
- 40 g mango • 35 g quinoa
- 2 g coriander • 100 g raw salmon
- 1 pc lemon

Daoud Bacha

- 5 onions
- 2 tbsp peanut oil
- 30 g walnuts
- 2 tbsp pomegranate molasses
- 500 g ground lamb
- 150 g brown bulgur
- 30 g vermicelli
- 30 cl chicken stock

Oven-Baked Salmon

- 800 g fresh salmon
- 1 tbsp brown sugar
- 1.5 tsp chipotle chili powder
- Lime
- 1.5 tsp kosher salt
- 1 tbsp extra virgin olive oil
- 3 tbsp fresh cilantro

Mediterranean Ceviche

- 140 g yellowtail fish
- 25 g lemon
- 20 g pomegranate juice
- 30 g olive oil
- 1 g black pepper
- 15 g grapefruit
- 10 g orange
- 5 g spring onion
- 2 g sumac
- 10 g pomegranate seeds

Serves 1	Page 54	Serves 2-3	Page 52	Serves 6	Page 50	Serves 1	Page 48
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Rich Chocolate Truffles

- 240 g high quality, semi-sweet chocolate
- 0.5 cup heavy cream
- 1 tsp vanilla extract
- Cocoa powder or chopped nuts
- 150 g melted tempered chocolate
- 2-3 tbs cognac
- 1-2 tbs Amaretto
- 1 tsp cinnamon powder
- 0.5 tsp cardamom powder

Buche Ô Bois Yule Log

- 1 kg milk
- 150 g UHT cream
- Egg yolks
- 9 g stabilizer
- 175 g of Irish cream liquor
- 1 kg whole milk
- 120 g UHT cream
- 200 g sugar
- 125 g dark chocolate (70 %)

Double Chocolate Crackle Cookies

- 150 g plain flour
- Raw cacao powder
- 1 tsp baking powder
- 200 g caster sugar
- 60 g unsalted butter
- 20 g raw cacao nibs
- 2 eggs
- 1 tsp vanilla extract
- 50 g icing sugar

Tulakalum Sablé

- 128 g flour • 32 g almond powder
- 12 g cocoa powder • 80 g butter
- 36 g icing sugar • 1 egg
- 435 g cream • 25 g inverted sugar
- 320 g Valrhona Tulakalum chocolate
- 50 g extra dry butter
- Vanilla pod
- 500 g Valrhona Tulakalum dark chocolate
- 160 g almonds
- 75 g grapeseed oil

Serves 25-30 truffles	Page 72	Serves 10	Page 70	Serves 16	Page 68	Serves 10	Page 66
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Chocolate Soufflé

- 300 g milk
- 20 g cornstarch
- 3 eggs yolks or 60g
- 6 egg whites or 200g
- 300 g chocolate
- 50 g caster sugar

Strawberry Shortcake Trifle

- 1.5 cups flour • Cornstarch
- 1 tsp baking soda • 9 tbsp unsalted butter • 3 large eggs • 0.25 cup sour cream • 0.25 cup yoghurt • 1 tsp vanilla extract • Strawberries • Fresh mint or basil leaves • 1.75 cup granulated sugar
- 1.5 cups plain Greek yogurt
- 1.5 cups heavy cream
- 1.5 cups mascarpone cheese
- 3 tbsp brown sugar

Quince Ashtalich

- 900 g pomegranate juice
- 170 g orange
- 1 pc of star anise
- 0.5 vanilla stick
- 600 g quince
- 1 portion of ashtalie • Mint leaves
- 135.4 g of water • 28.6 g of fresh cream
- 17 g of milk powder • 13 g of cornflour
- 0.2 g of musk
- 5.6 g of white sugar
- 3.2 g orange blossom water
- 3 g of rose water

Chocolate Gelato

- 500 g fresh whole milk
- 25 g cream, 35%
- 160 g sugar
- 45 g unsweetened cocoa powder
- 40 g dark chocolate, 72%

Serves 10	Page 80	Serves 8	Page 78	Serves 5	Page 76	Serves 6-8	Page 74
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