



SERVE

GOODNESS

Recipes that make every Iftar special

TABLE OF *contents*



01 STARTERS

Chicken Couscous Truffle Salad	06
Desert Spice Fries With Dune Sauce	08
Smoked Chicken Drumsticks	10

02 SOUPS

Tarbiya Chicken Lemon Soup	14
Harira Soup	16
Carrot Harmony Soup	18
Cauliflower Cloud Soup	20
Edo Chicken Soup	22
Khaleeji Shrimp & Tomato Soup	24
Lamb & Lentil Soup	26
Mediterranean Truffle & Beef Soup	28
Royal Mushroom & Truffle Soup	30
Thai Chicken Soup	32
Chicken Wonton Broth Soup	34

03 MAINS

Beef Tagine	38
Indian Coconut Chicken Curry	40
Madrouba	42
Murabyan	44
Chicken Kabsa	46
Stuffed Chicken Freekeh	48
Stuffed Lamb Neck	50
Spinach Duck Stuffed Cabbage Rolls	52
Thai Style Coconut Fish Curry	54
Khaleeji Cooked Rice	56
Khaleeji Lamb Mandi	58
Roasted Khaleeji Chicken	60
Roasted Smoked Chicken	62
Sayadiyeh	64
Truffle Creamy Penne	66
Golden Oasis Chicken Pie	68

03 MAINS

Royal Lamb Leg	70
Shrimps Thai Pan	72
Khaleeji Rice Kebab	74
Thai Green Shrimps Curry with Saffron Rice	76
Shawarma Baklawa	78
Oriental Lamb Freekeh	80
Algerian Lamb Couscous	82
Fish Salona	84
Egyptian Fatteh	86
Chicken Biryani	88
Chicken Majbous	90
Butter Chicken	92
Beef Okra	94

04 DESSERTS

Creamy Halawa Kunafa	98
Vimto Icecream	100
KITKAT® Namoura	102
Honey Lemon Cheesecake Popsicles	104
Oriental Coconut Milk Pudding	106
"Pick Me Up" Pistachio Cake	108
Kunafa Cheesecake	110
KITKAT® Baklava	112
Coco Paradise	114
Dolce Hazelnut Cake	116
Island Green Coco Cheesecake	118
Tropical Mango Coconut Tart	120
Caramelized Apple Crunch	122
Pistachio Baklawa Rolls	124
Tropical Mango Laddu	126
KITKAT® Katayef	128
Stuffed Luqaimat	130

05 BEVERAGES

Coconafa Frappé	134
Iced Saffron Chai Latte	136
Choconut Date Frappé	138
Baklava Frappé	140
Iced Coconut Date Latte	142
Iced Spiced Spanish Latte	144
KitKat Caramel Frappé	146
Sweetened Coconut Apricot	148



STARTERS



CHICKEN COUSCOUS

Truffle salad

PORTION: 1

INGREDIENTS

SALAD	
20g	MAGGI® Truffle Seasoning
150g	Chicken Breast
20ml	Olive Oil
160g	Boiled Couscous
70g	Mixed Green Leaves
20g	Watercress
150g	Boiled Baby Potato
40g	Mixed Dry Fruits
DRESSING	
23g	MAGGI® Truffle Seasoning
10g	Mustard
40ml	Lemon Juice
4g	Parsley
30ml	Olive Oil
GARNISH	
1g	Dry Roasted Black Mushroom Powder



METHOD

01 SALAD

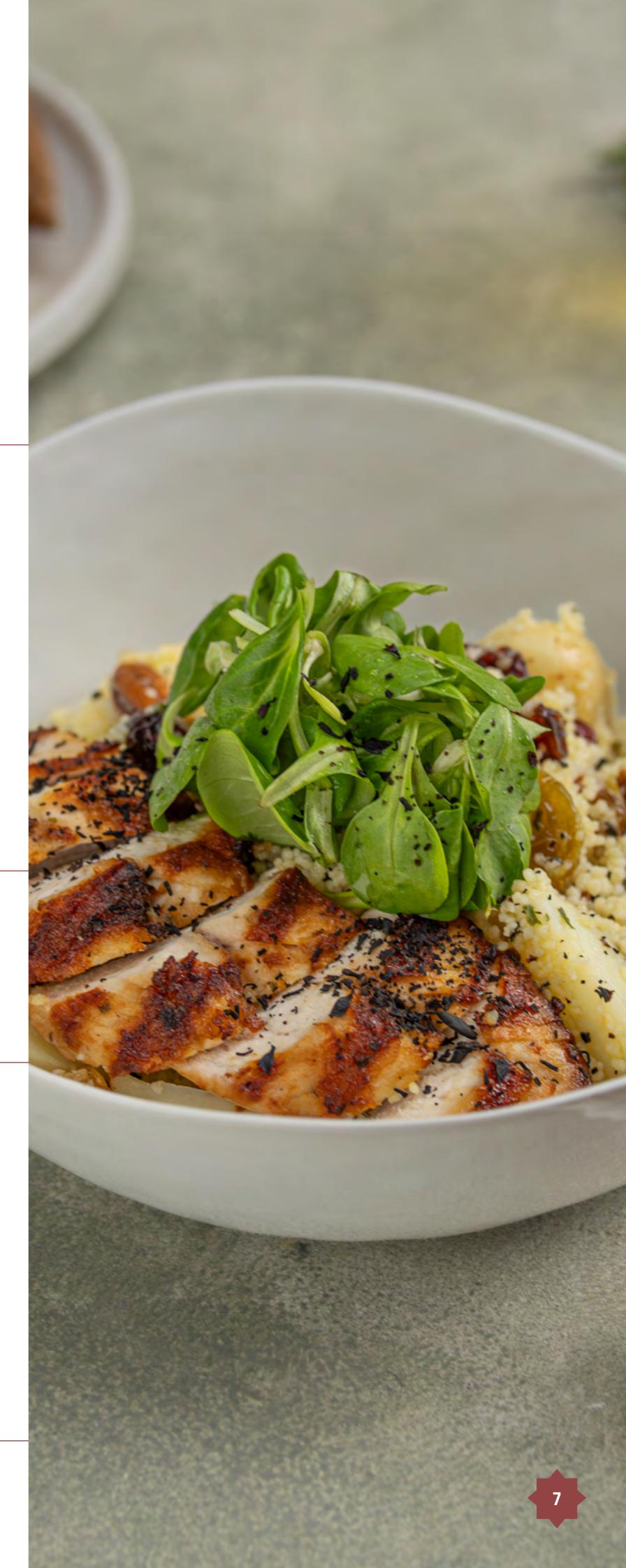
1. Rub olive oil and MAGGI® Truffle Seasoning on the chicken and set aside to marinate for 2 hours.
2. Grill the chicken on a griddle on medium heat till well charred, tender and cooked.
3. Allow to rest for a few minutes before slicing the chicken into medium slices and keep aside for use in the salad.
4. Boil the couscous for 1 minute, drain and keep aside.
5. Quarter the baby potatoes, boil for 15 minutes, drain and keep aside.
6. Wash, dry and keep aside watercress and green leaves.

02 DRESSING

7. In a large glass, add mustard, lemon juice, olive oil, parsley, and MAGGI® Truffle Seasoning.
8. Blend using a hand blender on high speed till homogenous and thick.

03 ASSEMBLY AND SERVING

9. In a salad bowl, add the couscous, potatoes, dry fruits and green leaves.
10. Drizzle in the prepared dressing and mix well.
11. Plate the salad on a serving platter and top with sliced chicken and watercress.
12. Sprinkle with dry roasted mushroom powder before serving.



DESERT SPICE FRIES

with dune sauce

PORTION: 1

INGREDIENTS

DESERT FRIES

- 200g Fries (skin on)
7g MAGGI® Khaleeji Seasoning

DUNE SAUCE

- 100g Mayonnaise
30g MAGGI® Khaleeji Seasoning

GARNISH

- 30g Crispy Fried Onion
2g Chopped Parsley



METHOD

01 DESERT FRIES

1. In a deep fryer, fry the potato fries at 180°C for 3 minutes.
2. Immediately after frying and while still hot, transfer in a bowl and toss in MAGGI® Khaleeji Seasoning till well-seasoned.

02 DUNE SAUCE

3. Using a hand blender, blend the mayonnaise and MAGGI® Khaleeji Seasoning till well combined.
4. Transfer in a squeezable container and set aside in the chiller till further use.

03 SERVING

5. Place the fries on a serving platter.
6. Drizzle the dune sauce on top of the fries.
7. Garnish with crispy fried onions and chopped parsley.



SMOKED CHICKEN

drumsticks

PORTIONS: 2

INGREDIENTS

CHICKEN DRUMSTICKS

800g Chicken Drumsticks
55g **MAGGI® Smoked Seasoning**
20ml Corn Oil

SMOKED SAUCE

50g Dijon Mustard
30g **MAGGI® Smoked Seasoning**
100g Mayonnaise

SIDE

180g Smoked French Fries



METHOD

01

CHICKEN DRUMSTICKS

1. Rub oil and **MAGGI® Smoked Seasoning** on the chicken drumsticks.
2. Leave marinated for 6 hours before baking at 180°C for 20 minutes.

02

SMOKED SAUCE

3. In a blending container, add the Dijon mustard, mayonnaise, and **MAGGI® Smoked Seasoning**.
4. Blend on high speed for 30 seconds and well combined.
5. Store aside till serving.

03

SERVING

6. Plate the drumsticks with a side of smoked french fries.
7. Serve the sauce as a dip.





SOUPS



TARBIYA CHICKEN

lemon soup



PORTIONS: 4

INGREDIENTS

1.2kg	Whole Chicken
20g	MAGGI® Chicken Bouillon Powder
3g	Bay Leaves
1pc	Cinnamon Sticks
1pc	Egg
30ml	Lemon Juice
20g	Corn Starch
3g	Sea Salt
3g	Aleppo Spices
100g	Celery
70g	Leeks
150g	Carrots
10g	Cardamom Seeds
2g	Cloves
160g	Red Onion
70g	Garlic
4l	Water

GARNISH

4g	Chopped Coriander Leaves
40g	Lemon Wedges
1g	Aleppo Spices



METHOD

01 PREPARATION

1. Place the chicken in a large stockpot with water, **MAGGI® Chicken Bouillon Powder**, bay leaves, cinnamon stick, cloves, carrots, celery, leeks, garlic, cardamom, and red onion. Bring it to a boil, cover it and let it simmer for an hour.
2. Remove the chicken from the stock and allow the stock to cool and shred the chicken in the meantime.
3. In a small bowl, combine egg, lemon juice, and corn starch.
4. Pour the egg mixture in the stock using a mesh sieve which pressing on the sieve to let the mixture flow through it.
5. Place the stock over high heat, add the **MAGGI® Chicken Bouillon Powder** and whisk continuously until the stock comes to a boil and slightly thickens.
6. Add a handful of shredded chicken to the stock with aleppo spices. Adjust the seasoning with salt.

02 SERVING

7. Garnish with aleppo spices, chopped coriander, and lemon wedge on the side.

HARIRA

soup

PORTIONS: 4

INGREDIENTS

500g	Small Lamb Cubes	5g	Turmeric Powder
300g	BUITONI® Tomato Coulis	2g	Black Pepper
120g	Chopped Onion	100g	Green Lentil
100g	Celery	60g	Vermicelli
200g	Boiled Chickpeas	3l	Water
30g	Freshly Chopped Coriander	30g	MAGGI® Chicken Bouillon Pail
7g	Ginger Powder	50g	Corn Flour
70g	Ghee		
8g	Salt		
10g	Paprika Powder		
7g	Cumin Powder		

GARNISH

40g	Lemon Wedges
30g	Dates



METHOD

01 PREPARATION

1. In a sauce pot, heat ghee and sauté onion, garlic, ginger, and celery.
2. Then, add the meat cubes, spices, and lentil. Give it a good mix.
3. Add the **MAGGI® Chicken Bouillon Pail** and **BUITONI® Tomato Coulis**.
4. Add water to the pot and leave it to boil for 30 minutes.
5. Then, add chopped coriander to the soup.
6. After this, add vermicelli and chickpeas.
7. Mix some corn flour with water and add it to the soup for thickness.

02 SERVING

8. Serve with lemon wedges and dates on the side.



CARROT

harmony soup



INGREDIENTS

1kg	Carrots
150g	Red Onion
40g	Fresh Garlic
50ml	Olive Oil
40g	Butter
70g	Celery
50g	Leeks
5g	Fresh Thyme
30g	MAGGI® Vegetable Bouillon Powder
1.5l	Water
1g	Black Pepper
2g	Salt
150ml	Fresh Cream

GARNISH

10g	Pumpkin Seeds
5ml	Cream
3ml	Herb & Truffle Oil
1g	Sakura Leaves



METHOD

01 PREPARATION

1. Chop all the vegetable into medium sized chunks and place on a baking sheet.
2. Season with salt and pepper before tossing in olive oil and roasting in a 180°C oven for 15 minutes.
3. Once roasted, keep aside.
4. In a soup pot, melt the butter and heat the olive oil.
5. Add in the roasted vegetables and sauté.
6. Dissolve the **MAGGI® Vegetable Bouillon Powder** in the water. Pour this into the soup pot.
7. Bring to boil and simmer for 15 minutes.
8. Using a hand blender, blend the mixture to form a smooth soup.
9. Strain the soup for the smoothest texture.
10. Combine fresh cream.

02 SERVING

11. Garnish the soup with pumpkin seeds, drizzle of cream and herb & truffle oil along with some Sakura leaves chopped before serving

CAULIFLOWER

cloud soup

PORTIONS: 4

INGREDIENTS

1kg	Cauliflower
150g	Red Onion
40g	Fresh Garlic
50ml	Olive Oil
70g	Celery
50g	Leeks
20g	MAGGI® Vegetable Bouillon Powder
1.5l	Water
1g	White Pepper

2g	Salt
15ml	White Vinegar
150ml	Fresh Cream

GARNISH

50g	Roasted Cauliflower
2g	Sakura Leaves
5ml	Herbed Olive Oil



METHOD

01 PREPARATION

1. Chop the celery, leeks, onion and garlic. Cut the cauliflower into medium sized pieces before washing thoroughly and keeping aside.
2. In a soup pot, heat olive oil and sauté the onion, celery, leeks for 4 minutes on medium heat.
3. Add in the cauliflower and mix well.
4. Dissolve the MAGGI® Vegetable Bouillon Powder in the water. Pour this into the soup pot.
5. Season with salt and white pepper before bringing the mixture to a boil.
6. Cook at medium heat for 20 minutes or until the cauliflower is soft.
7. Using a hand blender, blend the mixture to form a smooth soup.
8. Combine fresh cream in the soup before serving.

02 SERVING

9. Garnish the soup with some pieces of roasted cauliflower, Sakura leaves and a drizzle of herbed olive oil.



EDO chicken soup



PORTIONS: 4

INGREDIENTS

1 pack	Udon Noodles
40g	Fresh Ginger
40g	Fresh Garlic
150g	Brown Mushrooms
100g	Red Onion
100g	Celery
20g	Galangal
22g	Red Curry Paste
30g	MAGGI® Chicken Bouillon Powder
5g	Fresh Red Chili
15ml	MAGGI® Soy Sauce
10ml	Sesame Oil
5ml	Fish Sauce
20ml	Lime Juice

GARNISH

3g	Spring Onion
2g	Fresh Red Chili



METHOD

01 PREPARATION

1. Chop the celery, onion, garlic, ginger and red chili. Slice the mushrooms and galangal.
2. In a soup pot, sauté the vegetables well in sesame oil till fragrant.
3. Add in the red curry paste and mix well.
4. Dissolve the **MAGGI® Chicken Bouillon Powder** in the water. Pour this into the soup pot.
5. Season with **MAGGI® Soy Sauce** and fish sauce before bringing the mixture to a boil.
6. Simmer for 2 minutes before adding the Udon noodles.
7. Simmer for around 6 minutes or till noodles are cooked.
8. Take off the heat and add lime juice.

02 SERVING

9. Garnish the soup with chopped spring onion and red chili slices before serving.

KHALEEJI SHRIMP & Tomato soup

PORTIONS: 4

INGREDIENTS

1kg Shrimp
75g MAGGI® Khaleeji Seasoning
400g BUITONI® Tomato Coulis
70ml Olive Oil
60g Ghee

16pcs Medium Sized Shrimps
1.5l Water
GARNISH
2g Lime Zest
10g Coriander Leaves



METHOD

01 PREPARATION

1. Clean and devein the shrimps, save the heads and shells while separating the cleaned shrimp body.
2. In a pot, heat the ghee and toss the shrimp heads and shells with half of the MAGGI® Khaleeji Seasoning.
3. Once aromatic, add in the BUITONI® Tomato Coulis, water and bring to a boil. Keep on a gentle simmer for 20 minutes.
4. Blend the shrimp and tomato mixture before passing it through a fine sieve. Collect smooth shrimp and tomato stalk and keep aside.
5. Take the clean shrimp and season with remaining MAGGI® Khaleeji Seasoning and olive oil before cooking in a large pot.
6. Combine the smooth shrimp and tomato stalk to the cooked shrimp, bring to a boil and let simmer for 2-3 minutes to allow the flavors to meld.

02 SERVING

7. Garnish the soup with lime zest and coriander leaves before serving.



LAMB & lentil soup



PORTIONS: 4

INGREDIENTS

400g	Small Green Lentil
500g	Lamb Shank
100g	Red Onion
40g	Fresh Garlic
60g	Leeks
50g	Celery
100g	Carrots
30g	Ghee
10ml	Olive Oil
50g	Tomato Paste
45g	MAGGI® Khaleeji Seasoning
2l	Water
-	Bouquet Garni

GARNISH

5g	Parsley
10g	Fried Arabic Bread Pieces



METHOD

01 PREPARATION

1. Slow cook the lamb shank in water and bouquet garni for 3 hours. Once cooked, take off from heat and allow to rest before chopping the meat.
2. Cut the vegetables and fried pieces of Arabic bread, keep aside.
3. In a pot, heat the olive oil and ghee before adding cut up onions, garlic, celery, leeks and carrots.
4. Sauté well before combining the **MAGGI® Khaleeji Seasoning**.
5. Add in the lamb and tomato paste and mix well.
6. Pour in the water and bring to a boil.
7. Let simmer for 20 minutes on low heat.
8. To serve, dish out in a soup bowl and garnish with fried Arabic bread and parsley.

02 SERVING

9. Garnish the soup with fried Arabic bread and parsley before serving.

MEDITERRANEAN TRUFFLE & beef soup

PORTIONS: 4

INGREDIENTS

500g	Beef Striploin	1g	Black Pepper
20g	MAGGI® Beef Bouillon Powder	2g	Bay Leaves
300g	Potato	5g	Rosemary
300g	Carrots	50g	Butter
400g	Baby Onions	20ml	Olive Oil
30g	MAGGI® Truffle Seasoning		
1.5l	Water		
2g	Salt	3g	English Parsley



METHOD

01 PREPARATION

1. Cut the beef into cubes.
2. Peel the carrots and potato before scooping out small balls using a vegetable scooper.
3. Also chop the mushrooms into chunks and peel the baby onions.
4. In a soup pot, melt the butter and heat the olive oil.
5. Sauté the onions with the beef and the rosemary till the meat is partially cooked.
6. Add in the remaining vegetables and season with MAGGI® Truffle Seasoning.
7. Dissolve the MAGGI® Beef Bouillon Powder in the water. Pour this into the soup pot.
8. Bring to a boil and allow to simmer for 20 minutes.

02 SERVING

9. Garnish the soup with chopped parsley before serving.



ROYAL MUSHROOM & Truffle soup



PORTIONS: 6

INGREDIENTS

200g	Oyster Mushrooms
100g	Shimeji Mushroom
120g	Brown Mushrooms
80g	Shitake Mushrooms
85g	Red Onions
40g	Fresh Garlic
10g	Rosemary
45g	MAGGI® Truffle Seasoning
120g	Butter
4g	Salt
200ml	Cooking Cream
1g	Pepper

GARNISH

12g	Parmesan Cheese
80g	Sautéed Mixed Mushroom
20ml	Olive Oil



METHOD

01 PREPARATION

1. Chop all the mushrooms into small chunks, also chop all other vegetables.
2. In a soup pot, melt the butter and sauté the garlic, onion.
3. Add in the mushroom and continue to sauté till soft.
4. Season with rosemary, salt and pepper, and **MAGGI® Truffle Seasoning**.
5. Add in water and bring to a boil, let simmer for 10 minutes.
6. Using a hand blender, blend the soup till smooth.
7. Add in the cream and mix well.

02 SERVING

8. Garnish the soup with additional sautéed mushrooms, grated parmesan cheese and a drizzle of olive oil.
9. Serve alongside toasted brown bread slices.

THAI CHICKEN

soup

PORTIONS: 4

INGREDIENTS

500g	Chicken Thighs
50g	Ginger & Garlic Paste
30g	Lemongrass
20ml	Sesame Oil
5pcs	Thai Basil Leaves
7ml	MAGGI® Soy Sauce
5ml	Fish Sauce
20g	MAGGI® Chicken Bouillon Powder
250g	MAGGI® Coconut Milk Powder
1l	Water

40g	Green Curry Paste
-	Salt to Taste
2g	Pepper
20ml	Lime Juice
GARNISH	
3g	Red Chili Slices
2g	Fresh Thai Basil



METHOD

01 PREPARATION

1. Cut the chicken into cubes and marinate in the **MAGGI® Chicken Bouillon Powder**, **MAGGI® Soy Sauce**, ginger & garlic paste, fish sauce, lime juice, and sesame oil for 3 hours.
2. In a soup pot, heat some more sesame oil and sauté chopped lemongrass, red chili slices and Thai basil till fragrant.
3. Add in the marinated chicken and cook for 4 minutes.
4. Add the green curry paste and continue to cook for another 5 minutes.
5. Dissolve the **MAGGI® Coconut Milk Powder** in the water and add to the soup pot.
6. Bring to a boil and allow to simmer for 20 minutes.
7. Finally, season with salt and pepper.

02 SERVING

8. Garnish the soup with red chili slices and Thai basil before serving.



CHICKEN WONTON

broth soup



PORTIONS: 6

INGREDIENTS

20g	MAGGI® Chicken Bouillon Powder
1l	Water
70g	Ginger Garlic Paste
100g	Red Onion
20ml	Sesame Oil
30ml	MAGGI® Soy Sauce
70ml	MAGGI® Oyster Sauce
7g	Sugar
20ml	Lime Juice
100g	Bok Choy
20pcs	Chicken Wonton
100g	Spring Onion
20g	Cilantro Leaves



METHOD

01 PREPARATION

1. In a sauce pot heat the sesame oil then sauté the onions.
2. Mix MAGGI® Chicken Bouillon Powder with water and ginger paste and boil it.
3. Add MAGGI® Soy Sauce, MAGGI® Oyster Sauce, sugar, lime juice, black pepper and boil for 10 minutes.
4. Add chopped bok choy and spring onion with wonton pieces.
5. Keep boiling for 4 minutes.

02 SERVING

6. Serve in a soup bowl topped with cilantro leaves.





MAINS



BEEF Tagine

 PORTIONS: 4

INGREDIENTS

70g	Ghee
400g	Beef Cubes
120g	Shredded Red Onion
20g	Garlic
400g	Frozen Okra
300g	BUITONI® Tomato Coulis
50g	Tomato Paste
250ml	Water
30g	MAGGI® Beef Bouillon Powder
20ml	Lemon Juice
7g	Salt
2g	Black Pepper

TASHA TOPPING

20ml	Oil
40g	Butter
15g	Chopped Coriander
23g	Chopped Garlic
11g	Diced Red Pepper

GARNISH

1pc	Red Chili
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METHOD

01 STUFFING

1. Preheat the oven to 200°C and place the empty tajine dish inside to heat.
2. In a medium size pot, heat oil, add onion, and garlic and cook for 2-3 minutes.
3. Then add the okra, chopped green pepper and store everything together for 1-2 minutes making sure nothing gets a brown color. Lower the heat to medium if the pot gets too hot.
4. Then, stir in the tomato puree and tomato paste. Let the sauce bubble up for 2 minutes; keep stirring frequently.
5. Add the **MAGGI® Beef Bouillon Powder** and bring the mixture to a boil. Then, turn off the heat, add lemon juice and season with salt and pepper.
6. Pour the mixure in the hot tajine and bake it uncovered for 45-60 minutes until the sauce thickens, okra softens, and the top is a nice brown colour.
7. Once this cooks, prepare the tasha topping (oil, butter, chopped coriander, chopped garlic, diced red pepper). For the tasha topping, mix all the tasha ingredients in a small pan over medium heat.
8. Once the butter melts, let the mixture cook for 1-2 minutes making sure the garlic does not get brown to avoid a heavy dish.

02 SERVING

9. Pour the tasha on top of the baked okra and serve immediately with bread slices and extra lemon on the side.
10. Garnish with red chili.



INDIAN COCONUT

chicken curry



PORTIONS: 8

INGREDIENTS

2.4kg	Whole Chicken
40g	MAGGI® Chicken Bouillon Powder
100g	MAGGI® Coconut Milk Powder
20ml	White Vinegar
120g	Red Onion
70g	Garlic Paste
50g	Ginger Paste
23g	Garam Masala Powder
7g	Turmeric Powder
10g	Cumin Powder
5g	Coriander Powder
3g	Nutmeg Powder
6pcs	Cloves
200g	BUITONI® Tomato Coulis
7pcs	Curry Leaves
2l	Water
70ml	Corn Oil
RICE	
1kg	Basmati Rice
2l	Water
10g	Turmeric Powder
100g	Butter
40g	MAGGI® Chicken Bouillon Powder
5g	Salt
GARNISH	
7g	Coriander Leaves
3g	Small Red Chilli
50g	Mango Pickle



METHOD

01 PREPARATION

1. Cut the whole chicken in 8 pieces and marinate it with white vinegar, garlic paste, and ginger paste.
2. Heat corn oil in a pot and saute chopped onion, garlic paste, ginger paste, spices (garam masala powder, turmeric powder, cumin powder, coriander powder, nutmeg powder, cloves), and curry leaves.
3. Add BUITONI® Tomato Coulis to the pot and mix it well.
4. Then, add the chicken to the pot and cook it for 5 minutes.
5. Then, add water and leave it to cook for 20 minutes.
6. Mix the MAGGI® Coconut Milk Powder with water and add it to the stew. Keep it to boil for 7 minutes.

02 YELLOW RICE

7. For the yellow rice, mix water with MAGGI® Chicken Bouillon Powder, turmeric powder, and salt. Leave it to boil.
8. After the rice is boiled, add butter, and cook it for 1 minute. Mix the MAGGI® Coconut Milk Powder with water and add it to the stew. Keep it to boil for 7 minutes.

03 SERVING

9. Serve the stew in an Indian-style serving dish.
10. Top it with coriander leaves, and red chili.
11. Serve mango pickle on the side.

MADROUBA

 PORTIONS: 4

INGREDIENTS

300g Jareesh
700g Chicken Breast
1l Water
300g **BUITONI® Tomato Coulis**
300g Red Onion
40g Fresh Garlic
60g Carrots
20g Parsley
30g Coriander
5g Omani Spices
5g Turmeric Powder

7g Red Pepper
12g Lime Powder or Lime
20g **MAGGI® Chicken Bouillon Powder**
3g Salt
400g Fresh Tomato
50ml White Vinegar

GARNISH

65g Ghee
5g Chopped Coriander



METHOD

01 PREPARATION

1. Wash the chicken breast with water and white vinegar before boiling.
2. Cool the boiled chicken breast and shred it.
3. Soak the jareesh in hot water for 30 minutes and then strain it.
4. Chop the vegetables into diced pieces while the jareesh is soaking.
5. In a pot, sauté onion and garlic with oil for 5 minutes and then add the shredded chicken.
6. Add all the spices in the pot and mix it well. Then add the chopped vegetables and **BUITONI® Tomato Coulis**.
7. Mix the **MAGGI® Chicken Bouillon Powder** with water in a bowl and add it to the pot.
8. Once the mix comes to a boil, add the jareesh and keep mixing to avoid it from sticking to the bottom of the pot. Cook it for 1 hour on low heat.

02 SERVING

9. Once cooked, blend the madrouba using a hand blender and serve in flat plates with a garnish of melted ghee and chopped coriander on top.



MURABYAN



PORTIONS: 4

INGREDIENTS

50ml	Olive Oil
150g	Red Onion Slices
25g	Chopped Garlic
120g	Fresh Tomato
30g	Freshly Chopped Coriander
10g	Salt
30g	Chopped Ginger
500g	Peeled Shrimps
10g	Black Pepper
300g	BUITONI® Tomato Coulis
500g	Basmati Rice
1l	Water

SPICES

30ml	Olive Oil
10g	Onion Powder
7g	Cardamom Powder
5g	Black Pepper Powder
12g	Dry Black Lime
7g	Turmeric Powder
10g	Yellow Curry Powder
5g	Sumac Powder
5pcs	Cloves
30g	Chopped Cilantro
24g	Chopped Garlic
6g	Coriander Powder

GARNISH

11g	Coriander Leaves
20g	Lime Wedges
4g	Red Chilli



METHOD

01 PREPARATION

1. In a pot, add olive oil and sauté onion, ginger, garlic, tomato, coriander, and dry black lime with spices (onion powder, cardamom powder, black pepper powder, turmeric powder, yellow curry powder, sumac powder, cloves, chopped cilantro, chopped garlic, coriander powder).
2. Add shrimps and **BUITONI® Tomato Coulis**.
3. Remove half of shrimps and add water and rice to the pot.
4. Cover the pot and cook for 11 minutes.
5. Plate the rice once it is ready and add shrimps on top.

02 SERVING

6. Finally, garnish with lemon wedges, coriander leaves and red chilli.

CHICKEN *kabsa*

 PORTIONS: 4

INGREDIENTS

Half	Chicken	10g	Turmeric Powder
30g	MAGGI® Chicken Bouillon Pail	13g	Kashmiri Chilli Powder
50g	Ghee	18g	Kabsa Spices
3pcs	Cinnamon Sticks	5g	Black Pepper
3pcs	Bay Leaves	10g	Salt
4pcs	Cardamom Seeds	100g	Tomato Paste
7pcs	Cloves	2l	Water
2pcs	Dry Lime	1kg	Basmati Rice
300g	Chopped Red Onion	4pcs	Green Chilli
40g	Chopped Garlic		
100g	Dry Raisins		
120g	Shredded Carrots		
200g	Chopped Fresh Tomato		

GARNISH

30g	Freshly Chopped Coriander
10g	Red Chilli



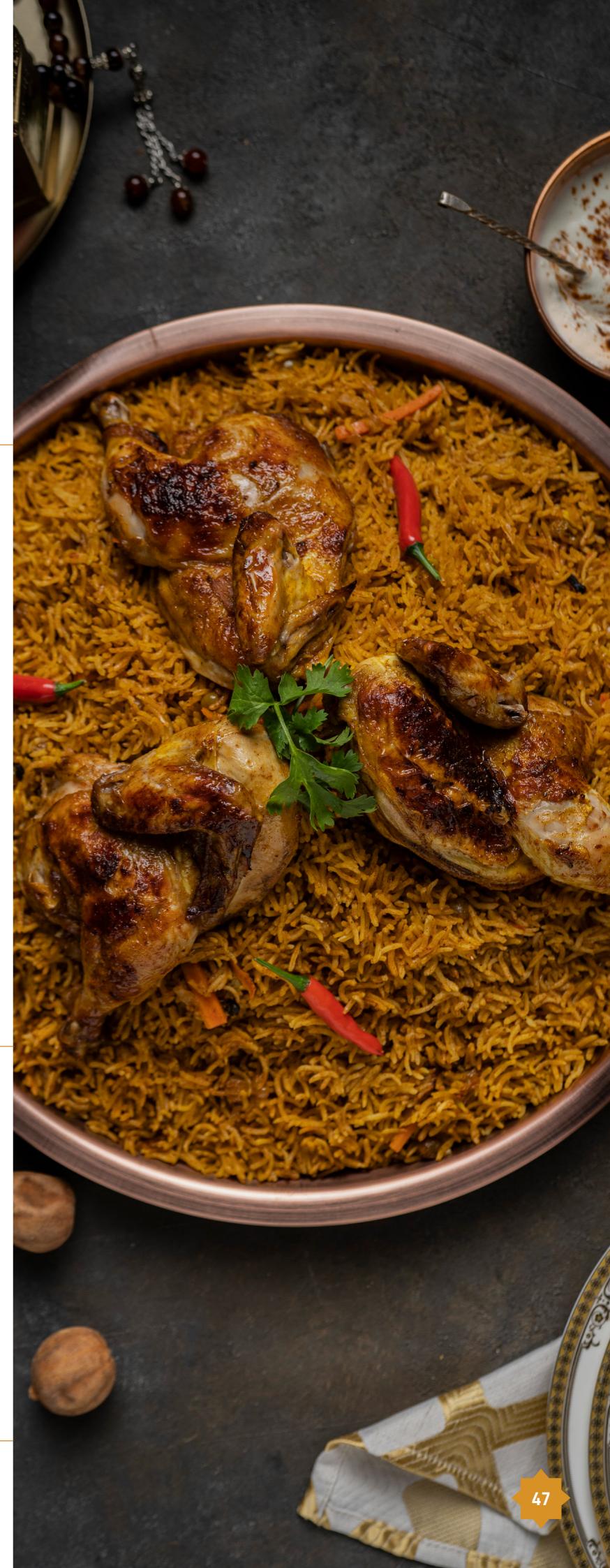
METHOD

01 KABSA

1. Add ghee in a pot and heat.
2. Add the onion and garlic to the pot and saute it until it gets a golden-brown color.
3. Add the spices, chopped tomato and green chilli to the onion and garlic.
4. Add the cinnamon stick, bay leaves, laurel leaves, cardamom, and cloves.
5. Crush the dry lime and add it to the pot.
6. Mix in the **MAGGI® Chicken Bouillon Pail** and add dry raisins and carrots to the mixture.
7. Place the chicken on a pan and cook them for 5 minutes on either side.
8. Then add the tomato paste, water, and cooked chicken to the pot and cook it for 20 minutes on low heat.
9. Then remove the chicken from the pot and place in the oven for 10 minutes at 190°C.
10. To cook the rice, add it to the pot with water and all other spices. And cook for 11 minutes on low heat.

02 SERVING

11. For serving, place it on a big tray with the cooked chicken on top and garnish with coriander and red chilli.
12. Serve with yoghurt on the side.



STUFFED CHICKEN

freekkeh



PORTIONS: 8

INGREDIENTS

1.2kg	Boneless Chicken
12g	Caraway Powder
5g	Cumin Powder
4g	Sweet Pepper
7g	Star Anise
4g	Cinnamon Powder
110g	Butter

FREEKEH STUFFING

40g	MAGGI® Chicken Bouillon Powder
2l	Water
300g	Freekkeh
200g	Lamb Meat Cubes
100g	Dry Raisins
50g	Dry Apricots
12g	Salt
4g	Bay Leaves
10g	Cinnamon Sticks
5g	Cardamom Seeds

GARNISH

400g	Yoghurt
50g	Crushed Fried Nuts



METHOD

01 PREPARATION

1. Wash the freekeh in hot water for 5 times and then soak for 30 minutes.
2. In a pot, saute onion and garlic with butter.
3. Add lamb cubes and spices to the pot.
4. Strain the soaked freekeh and add it to the pot.
5. Mix hot water with MAGGI® Chicken Bouillon Powder and add it to the freekeh. Cook it for 15 minutes.
6. Season the boneless chicken with spices, salt, and pepper.
7. Stuff the chicken with cooked freekeh and wrap it with cling film, aluminium foil, and butcher string.
8. In a pan, add chicken stock made from MAGGI® Chicken Bouillon Powder, and the chicken roll and steam it for 25 minutes.
9. Take the chicken out of the foil and spread it with melted butter.
10. Roast the chicken for 15 minutes in the oven at 180°C until it gets a golden colour.

02 SERVING

11. Slice it and garnish with fried crushed nuts.
12. Serve with yogurt on the side.

STUFFED lamb neck

 PORTIONS: 4

INGREDIENTS

1.3kg	Lamb Neck
12g	Iraqi Spice Mix
100g	Red Onion
40g	Chopped Garlic
4g	Salt
2g	Black Pepper
40ml	Olive Oil
3g	Turmeric Powder
60ml	Corn Oil
55g	Tomato Paste
55g	MAGGI® Demi-Glace
10g	Sage Leaves
2l	Water
100g	Majdoul Dates
3pcs	Cinnamon Sticks
4pcs	Laurel Leaves
3g	Cloves
7pcs	Black Cardamom Seeds
10g	Star Anise
4pcs	Dry Lime

TOPPING

220g	Egyptian Rice
200g	MAGGI® Chicken Bouillon Powder
70g	Butter
12g	Salt
4g	Bay Leaves
10g	Cinnamon Powder
7g	Iraqi Spices
3g	Sweet Pepper
200g	Lamb Meat (small cubes)

SAUCE

500ml	Lamb Juice
40g	MAGGI® Demi-Glace
50g	Butter

GARNISH

3g	Sage Leaves
30g	Crispy Onion



METHOD

01 STUFFING

1. Wash the egyptian rice three times in hot water and then leave it to soak for 20 minutes in hot water at 50°C.
2. Saute onion and garlic with butter in a pot.
3. Add lamb cubes and spices to the sauted onion and garlic.
4. Strain the soaked rice and add it to the pot.
5. Mix the **MAGGI® Chicken Bouillon Powder** with hot water and add it to the rice.
6. Mix all the spices together and use it as seasoning for the lamb neck on the inside and outside to marinate.
7. Stuff the marinated lamb neck with rice and the cubes lamb mix.
8. Sew the lamb neck with the stuffing using a lamb thread and needle. Place it in the oven tray after sewing.
9. Mix the tomato paste with water and **MAGGI® Demi-Glace**. Whisk it well and add this mixture to the tray with the lamb neck.
10. Add cinnamon sticks, laurel leave, clove, dry lime, and dates.
11. Cover it and cook in the oven for 3 hours at 180°C.

02 SAUCE

12. After the lamb neck is cooked, take it out from the tray and leave the left-over juice to create a sauce.
13. For the sauce, mix **MAGGI® Demi-Glace** in the leftover juice and bring it to a boil.
14. Then, add butter and mix it well until it melts and give a shine to the sauce.

03 SERVING

15. Serve the lamb neck with gravy sauce and choice of yogurt on the side.
16. Garnish with sage leaves and crispy onion.



SPANISH DUCK STUFFED cabbage rolls



PORTIONS: 1

INGREDIENTS

300g	Shredded Cooked Duck
5pcs	Savoy Cabbage
50g	Onion
20g	Garlic
40g	Carrots
25g	Celery
16g	Leeks
2g	Salt
3g	Chopped Rosemary
1g	Pepper
30g	Butter
5g	MAGGI® Chicken Bouillon Powder
100ml	Fresh Cream
14g	Flour

SAUCE

200g	BUITONI® Tomato Coulis
3pcs	Basil Leaves

GARNISH

1pc	Basil Leaves
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METHOD

01 STUFFING

1. Blanch the savoy cabbage leaves by boiling in hot water for 5 minutes and cooling in ice water. Immediately in a pot, saute onion, garlic, rosemary, carrot, celery and leeks with butter then add **MAGGI® Chicken Bouillon Powder**.
2. Add shredded duck and cook for 3 minutes.
3. Add flour and cook for 3 minutes then add cream until you get a thick stuffing texture.
4. Stuff the chinese cabbage with duck mixture and roll it.
5. Place on tray and steam for 10 minutes.

02 SAUCE

6. Heat **BUITONI® Tomato Coulis** with basil leaves.

03 SERVING

7. Place **BUITONI® Tomato Coulis** on plate and add stuffed cabbage rolls over it.
8. Garnish with basil leaves.



THAI STYLE COCONUT

fish curry

 PORTIONS: 6

INGREDIENTS

CURRY STEW

300g Barramundi Fish Fillet, Cubed
400g **MAGGI® Coconut Milk Powder**
500ml Water
20g **CHEF Fish Stock Powder**
500ml Fresh Cream
70g Chopped Red Onion
25g Chopped Ginger
37g Chopped Garlic
10g Sugar
30ml Soy Sauce
70ml Sesame Oil
42g Red Thai Curry Paste
1-2pcs Lemon Grass or Lemon Leaves
30ml Lime Juice

RICE

1kg Basmati Rice
2l Water
20g Fish Stock Powder
74g Butter
120g Red Onion
47g Chopped Garlic
35g Chopped Ginger
- Salt
- Crushed Pepper
1pc Lemon Grass

GARNISH

5pcs Thai Basil Leaves
1pc Lime
2pcs Red Chilis
- Bunch Of Coriander



METHOD

01

FISH CURRY

1. Sauté the onion, ginger & garlic with sesame oil.
2. Add the lemon grass, red thai curry paste, **CHEF® Fish Stock Powder**, **MAGGI® Coconut Milk Powder**, fresh cream and bring to a boil.
3. Add soy sauce, lime juice and sugar.
4. For the fish, sauté in a small pan until it is half cooked, then add it to the curry and boil for 7 minutes until fish is fully cooked.
5. For the rice, sauté onion, garlic & ginger in butter.
6. Add rice, **CHEF® Fish Stock Powder**, lemon grass, salt and pepper.
7. Cook for 11 minutes on low heat and keep covered for a further 5 minutes before using.

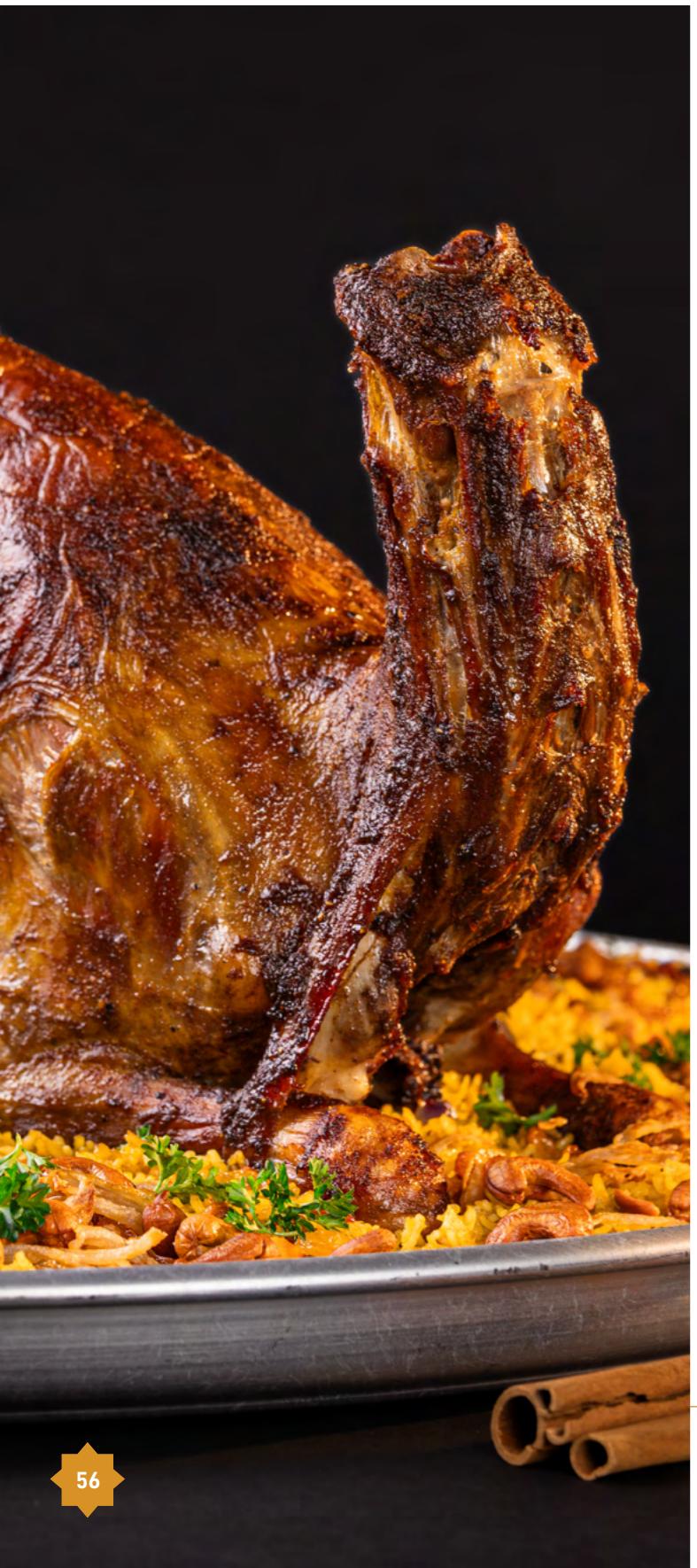
02

SERVING

8. Plate the fish curry, garnish with chopped chilis, lime leaves and coriander and serve with a side of rice and sliced limes.



KHALEEJI cooked rice



PORTIONS: 5

INGREDIENTS

45g	MAGGI® Khaleeji Seasoning
500g	White Rice
1l	Water
30g	Ghee



METHOD

01 RICE

1. Soak the rice for 30 minutes.
2. In a pot, bring the water to a boil then add MAGGI® Khaleeji Seasoning and ghee.
3. Drain the soaked rice and add to the boiling stock and mix well.
4. Cover the pot and simmer the rice on low heat for 11 minutes.



KHALEEJI

lamb mandi

 PORTIONS: 4

INGREDIENTS

CURRY STEW

30g	MAGGI® Khaleeji Seasoning
1.7kg	Lamb Shank
10g	Carrots
50g	Celery
70g	Leeks
120g	Red Onion
80g	Garlic
5g	Laurel Leaves
10g	Black Pepper
12g	Cinnamon Sticks
4g	Cardamom Seeds
12g	Dry Lime
3g	Cloves
70ml	Corn Oil

4l Water

70g Ghee

2g Mandi Food Color (dissolved in 50ml water)

RICE

36g **MAGGI® Khaleeji Seasoning**

400g White Basmati Rice

800ml Water

24g Butter

GARNISH AND SIDE

10g Chopped Parsley

25g Chopped Red Chillies

1kg Yogurt

240g Dakous Sauce



METHOD

01 LAMB

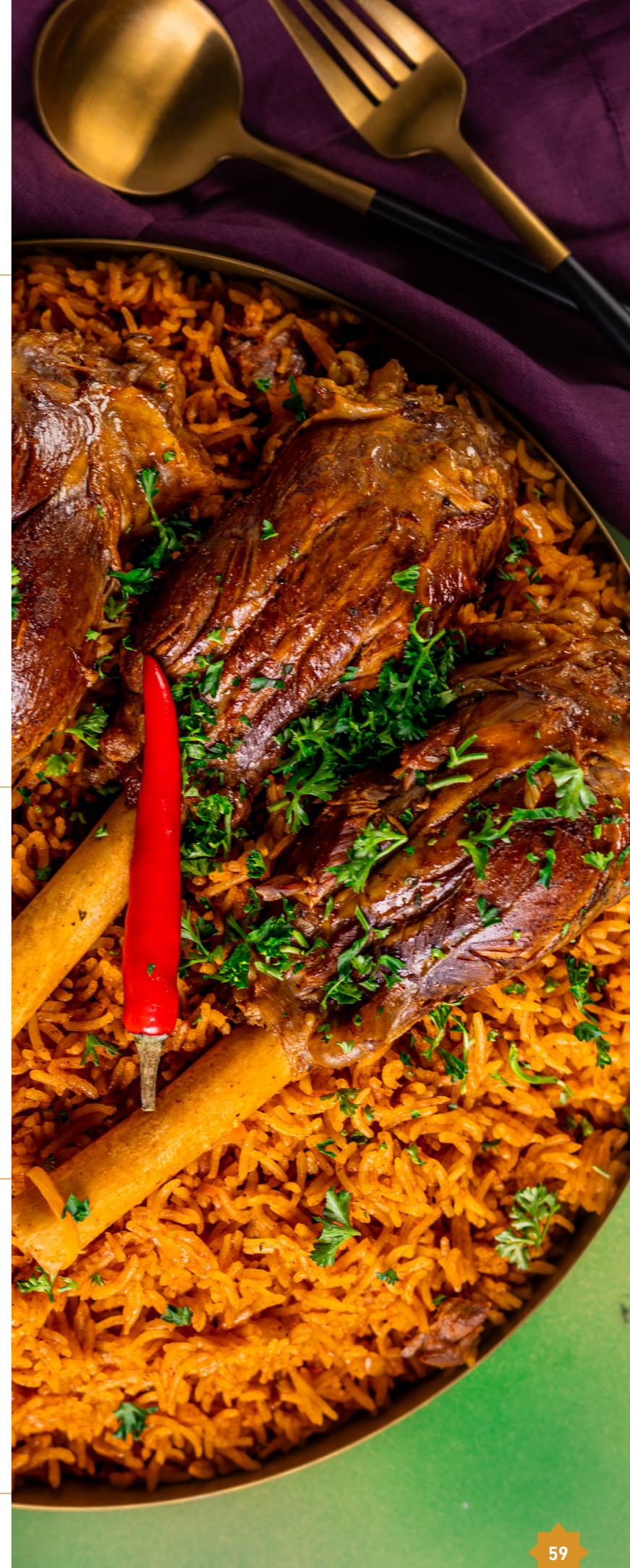
1. In a large pot, heat corn oil and half of the ghee.
2. Add mixed bouquet garni (carrots, celery, leeks, red onion, garlic, laurel leaves, cloves, cinnamon stick, black pepper, cardamom, dry lime) and sauté for 10 minutes on high heat.
3. Add lamb shank to the pot and sear it on all sides.
4. Sprinkle in **MAGGI® Khaleeji Seasoning** and combine well to season all the ingredient in the pot.
5. Pour in the water and bring to a boil.
6. Keep the pot on medium-high heat for 2.5 hours or until lamb is cooked.
7. Once cooked, remove lamb shank from the pot and place on a baking sheet.
8. Brush the mandi food color all over the lamb shank and roast in a preheated oven at 190°C for 10 minutes.

02 RICE

9. Soak the rice for 30 minutes.
10. In a new pot, strain in the stock that was prepared while cooking the lamb shank.
11. Add in **MAGGI® Khaleeji Seasoning** and ghee before bringing it to a boil.
12. Put in the soaked rice to the boiling stock and mix well.
13. Cover the pot and let the rice simmer on low heat for 11 minutes.
14. Keep the rice covered for an additional 5 minutes without heat.

03 SERVING

15. On a serving platter, place the rice at the base and top with the roasted lamb shank.
16. Sprinkle some chopped parsley and sliced red chillies on top.
17. Serve alongside yogurt and dakous sauce.



ROASTED khaleeji chicken



PORTIONS: 2

INGREDIENTS

KHALEEJI CHICKEN

20g	MAGGI® Khaleeji Seasoning
900g	Whole Chicken
120g	Yogurt
30ml	Sunflower Oil
12g	Cinnamon Sticks
20g	Dry Lime
5g	Green Cardamom
4g	Laurel Leaves

GARNISH AND SIDE

1kg	Steamed Rice
12g	Red Chilies
4g	Chopped Coriander



METHOD

01 PREPARATION

1. Place the whole chicken on a marination tray and drizzle oil on top.
2. Season with MAGGI® Khaleeji Seasoning and add yogurt on top.
3. Rub the chicken well and keep marinated in a chiller for at least 4 hours.
4. On a baking tray, place the marinated whole chicken in the center.
5. Place cinnamon sticks, dry lime, cardamom and laurel leaves around the chicken and bake in a preheated oven at 180°C for 35 minutes.

02 SERVING

6. Serve the roasted chicken on top of steamed rice.
7. Garnish with sliced red chillies and chopped coriander.

ROASTED smoked chicken

PORTIONS: 2
(1 CHICKEN)

INGREDIENTS

SMOKED CHICKEN

20g MAGGI® Smoked Seasoning
1.1kg Whole Chicken
15ml Olive Oil

SMOKED VEGETABLES

15g MAGGI® Smoked Seasoning
100g Baby Bell-Pepper
100g Potato Agria

100g Red Onion
50g Fresh Garlic
100g Button Mushrooms
20ml Olive Oil

GARNISH

5g Fresh Thyme Leaves



METHOD

01 SMOKED CHICKEN

1. Drizzle olive oil on top of whole chicken then season with the MAGGI® Smoked Seasoning.
2. Rub the seasoning well on top of the chicken, cover and keep aside in the chiller to marinate for at least 4 hours.
3. Place chicken whole on a roast stand oven.
4. Bake the chicken at 180°C for 30 minutes.

02 VEGETABLES

5. Cut the vegetables into quarters, season with olive oil and MAGGI® Smoked Seasoning.
6. Place vegetables beneath the chicken on the roast stand.
7. Bake the vegetables in the oven for 20 minutes.

03 SERVING

8. On a serving platter, place the roasted chicken surrounded by roasted vegetables.
9. Garnish with fresh thyme.



SAYADIYEH (RICE WITH FISH)



PORTIONS: 5

INGREDIENTS

FISH	
20g	MAGGI® Khaleeji Seasoning
1.2kg	Whole Fresh Hamour Fish
55ml	Olive Oil
12g	Dry Lime
7g	Cinnamon Sticks
7g	Star Anise
3g	Cloves
5g	Green Cardamom
RICE	
35g	MAGGI® Khaleeji Seasoning
500g	White Rice
12g	Cumin Powder
1l	Brown Fish Stock
50ml	Lemon Juice
70g	Butter
SAYADIYEH SAUCE	
6g	Cumin Powder
20g	MAGGI® Khaleeji Seasoning
1l	Brown Fish Stock
30ml	Lemon Juice
80g	Roux (ready to use)
TAJIN SAUCE	
200g	Tahini
400g	Water
200g	Sliced Onions
35g	Garlic Slices
30g	Pine Seeds
4g	Salt
2g	White Pepper Powder
GARNISH AND SIDE	
140g	Fried Onion Slices
25g	Fried Pine Seeds



METHOD

01 FISH

1. Marinate the fish with olive oil and MAGGI® Khaleeji Seasoning, then place on a baking tray.
2. Place dry lime, cinnamon sticks, cardamom, star anise and laurel leaves around the fish.
3. Put the tray in a preheated oven at 180°C on steam-roast mode (60% steam) for 25 minutes.

02 RICE

4. Soak the rice for 30 minutes.
5. In a pot, bring the brown fish stock to a boil on medium-high heat.
6. Add to the stock the cumin powder, MAGGI® Khaleeji Seasoning, and butter.
7. Add in the soaked rice and allow the stock to return to a boil again.
8. Reduce the heat to low, cover with lid and cook for 11 minutes.
9. Turn off the heat, squeeze in the lemon juice and keep covered for another 5 minutes before serving.

03 SAYADIYEH SAUCE

10. In a saucepan, bring the brown stock to a boil.
11. Add to the stock the cumin powder, MAGGI® Khaleeji Seasoning, lemon juice and combine well.
12. Add in the roux and mix while still boiling.
13. Take off heat once sauce thickens.

04 TAJIN SAUCE

14. In a saucepan, sauté the onions with garlic in olive oil.
15. In a bowl, mix the tahini with lemon juice, salt, white pepper, and water.
16. Add the tahini mixture to the sautéed onion and garlic.
17. Mix slowly to ensure that the tahini does not stick to the bottom of the saucepan.
18. Keep mixing on medium heat till the Tajin is ready (an oil layer will develop on top), then take off the heat.
19. Add in the pine seeds and keep aside till use.

05 SERVING

20. On a serving tray, place the rice first.
21. Top the rice with the cooked fish, fried onions, and fried pine seeds.
22. Serve alongside the prepared sayadiyeh sauce and tajin sauce.

TRUFFLE

creamy penne

PORTIONS: 1

INGREDIENTS

PASTA

- 10g MAGGI® Truffle Seasoning
- 200g Cooked Penne Pasta
- 70g Fresh Brown Mushrooms
- 220ml Cooking Cream
- 20g Butter

GARNISH

- 15g Parmesan Cheese
- 2-3pcs Fresh Basil Leaves



METHOD

01 PASTA

1. In a pan on high heat, melt the butter.
2. Add in the mushrooms and sauté for 2 minutes.
3. Pour in the cooking cream and allow the mixture to come to a boil.
4. Add the MAGGI® Truffle Seasoning and mix well to ensure the cream and seasoning are melted together and combined.
5. Reheat the penne pasta by placing it in boiling water for 45 seconds.
6. Once reheated, add the pasta to the truffle cream and sauté for 45 seconds before serving.

02 SERVING

7. In a serving plate, place the pasta in the center and grate parmesan cheese on top.
8. Garnish with fresh basil leaves.



GOLDEN OASIS

chicken pie



PORTIONS: 4

INGREDIENTS

CHICKEN

30g	MAGGI® Khaleeji Seasoning
1.2kg	Whole Chicken
4l	Water
50g	Arabic Ghee
3g	Black Pepper
4pcs	Whole Black Cardamoms
4pcs	Whole Cardamoms
2g	Laurel Leaves
5g	Dried Lime
3g	Whole Star Anise

RICE FILLING

25g	MAGGI® Khaleeji Seasoning
500g	Basmati Rice
50g	Dry Rasin
100g	Green Peas
80g	Pitted Majdoul Dates
1l	Chicken Stock

PIE ASSEMBLY

7pcs	Baklava Pastry Sheet
1pc	Egg
20g	Butter
30g	Fried Pinenuts
2g	Chopped Parsley

GARNISH

30g	Fried Pinenuts
2g	Chopped Parsley



METHOD

01 CHICKEN

1. In a pot on medium heat, add water, whole spices, MAGGI® Khaleeji Seasoning and ghee.
2. Bring to a simmer then place in the whole chicken.
3. Keep the chicken inside the stock on medium-low flame for 35 minutes or until cooked.
4. Take the cooked chicken out and allow to cool.
5. Dismantle the cooled chicken and shred the meat into small pieces.
6. Strain the chicken stock from the pot and keep aside for later use.

02 RICE FILLING

7. Soak basmati rice in water for 20 minutes.
8. In a pot add the strained chicken stock, MAGGI® Khaleeji Seasoning and bring to a boil.
9. Add in soaked basmati rice and cook while covered on low heat for around 11 minutes or until rice are fluffy.
10. Pit the dates and cut all the dry fruits.
11. Add the cut dried fruit and peas to the rice.
12. Mix well and keep aside till pie assembly.

03 PIE ASSEMBLY & BAKING

13. Ready a 30 cm round stainless cutter by laying open layer of baklava pastry inside it that covers the base, sides and hangs over.
14. Pace half of the rice filling at the base, followed by the chicken, and finally the remaining half of the rice filling on top.
15. With the over hanging pastry, cover shut the pie and brush melted butter.
16. Flip the pie on a baking tray with the closed side down and brush the top with beaten egg.
17. Bake the pie at 180°C for 20 minutes or until golden and crispy

04 SERVING

18. Let cool and remove the pie from the stainless cutter.
19. Place the pie on a serving platter.
20. Sprinkle fried pinenuts and parsley before serving.

ROYAL lamb leg

 PORTIONS: 5

INGREDIENTS

LAMB LEG

- 45g **MAGGI® Khaleeji Seasoning**
- 2.5kg Lamb Leg
- 50g Arabic Ghee
- 30ml Corn Oil
- 5g Laurel Leaves
- 10g Cinnamon Sticks
- 3g Black Pepper
- 5g Star Anise
- 200g Carrots
- 230g Red Onion
- 150g Leeks
- 100g Celery
- 130g Fresh Garlic
- 2l Water

KHALEEJI RICE

- 25g **MAGGI® Khaleeji Seasoning**
 - 500g Basmati Rice
 - 1l Lamb Stock
- GARNISH**
- 50g Fried Nuts Mix
 - 3g Fresh Parsley
 - 1kg Yogurt



METHOD

01 LAMB LEG

1. Rub the lamb leg with ghee and season well with **MAGGI® Khaleeji Seasoning**.
2. In a pan, heat the corn oil and sear the lamb leg on both sides.
3. Transfer the seared lamb leg into a pot on medium heat and add in roughly chopped carrots, red onion, leeks, celery and garlic.
4. Add in the laurel leaves, cinnamon sticks, black pepper, star anise, and **MAGGI® Khaleeji Seasoning**.
5. Pour the water in the pot and bring to a simmer then lower heat, cover and slow cook for 2.5 hours.
6. Once cooked, take out the lamb leg and keep aside.
7. Strain the lamb stock to use later.

02 KHALEEJI RICE

8. In a pot on medium heat bring the strained lamb stock to a boil.
9. Add in cleaned and soaked basmati rice to the stock.
10. Lower the heat and let cook for 11 minutes or until rice are fluffy.

03 SERVING

11. On a copper platter, place the rice.
12. Top the rice with the lamb leg.
13. Sprinkle with fried nuts and chopped parsley.
14. Serve with yogurt on the side.



SHRIMPS

Thai pan



PORTIONS: 4

INGREDIENTS

SHRIMPS

300g	MAGGI® Coconut Milk Powder
2l	Water
10pcs	Jumbo Shrimps
100g	Ginger & Garlic Paste
4pcs	Lime Leaves
24g	Lemongrass Sticks
20g	Black Garlic
10pcs	Basil Leaves
20ml	Soy Sauce
100g	Butter
6g	Salt
2g	Pepper
1kg	Jasmine Rice

GARNISH

8pcs	Basil Leaves
5g	Lime Zest



METHOD

01 SHRIMPS THAI PAN

1. Prepare a mixture of water and MAGGI® Coconut Milk Powder in a bowl and keep aside.
2. Chop the onion, lemongrass, black garlic, and basil.
3. Deshell and devein the jumbo shrimps, keeping the tails intact.
4. In a black stone pan on medium heat, melt the butter and sauté the onion, ginger and garlic paste, lemongrass, and basil for a few minutes or until aromatic.
5. Add in the soaked jasmine rice along with soy sauce, black garlic, lime leaves and mix well.
6. Pour in the MAGGI® Coconut Milk mixture, mix again and bring to simmer.
7. Place jumbo shrimps on top of the rice, cover the pan with aluminum foil and cook on low heat for 13 minutes.

02 SERVING

8. Once cooked, take off the aluminum cover and garnish with basil leaves and lime zest before serving.

KHALEEJI kebab

 PORTIONS: 4

INGREDIENTS

KEBAB

- 1kg Minced Lamb (4:1 lean meat to fat ratio)
- 50g MAGGI® Khaleeji Seasoning

RICE

- 1l Water
- 35g MAGGI® Khaleeji Seasoning
- 70g Ghee
- 500g Basmati Rice

TOMATO DAKKOUS

- 150g Red Onion
- 30g Fresh Coriander

- 5g Fresh Red Chili

- 300g BUITONI® Tomato Coulis

- 2g Salt

- 0.5g Black Pepper

GARNISH

- 5g Fresh Red Chili

- 3g Fresh Coriander

- 400g Plain Yogurt



METHOD

01 KEBAB

1. Knead the minced lamb with MAGGI® Khaleeji Seasoning and shape into 160g skewers.
2. In a pot, bring the water to a boil with MAGGI® Khaleeji Seasoning and ghee.
3. Add to the pot soaked basmati rice and cook on low heat for around 11 minutes or till rice grains are tender.
4. Using a hand blender, blend the red onion, coriander, red chili, salt, pepper and Buitoni® Tomato Coulis to form the dakkous salsa.
5. Prepare a charcoal grill and cook the kebab skewers for 1 minute on each side on low heat.

02 SERVING

6. Place the rice at the base of the serving platter and place the skewers on top.
7. Garnish with fresh chopped coriander and red chili.
8. Serve alongside plain yogurt and dakkous sauce.



THAI GREEN SHRIMPS CURRY

with saffron rice



PORTIONS: 4

INGREDIENTS

CURRY STEW

400g	MAGGI® Coconut Milk Powder
1kg	Shrimps
500ml	Water
500ml	Fresh Cream
70g	Chopped Red Onion
25g	Chopped Fresh Ginger
37g	Chopped Garlic
10g	Sugar
30ml	MAGGI® Soy Sauce
70ml	Sesame Oil
42g	Thai Green Curry Paste
1pc	Lemongrass or Lemon Leaves
2pcs	Lemon Leaves
30ml	Lime Juice
-	Lemongrass Sticks

RICE

40g	MAGGI® Vegetable Bouillon Powder
1kg	Basmati Rice
2l	Water
20g	Turmeric
74g	Butter
120g	Red Onion
47g	Chopped Garlic
35g	Chopped Ginger
-	Salt
-	Crushed Pepper

GARNISH

5pcs	Thai Basil Leaves
1pc	Lime
2pcs	Red Chili
5pcs	Coriander Leaves



METHOD

01 SHRIMP

1. Mix MAGGI® Coconut Milk Powder with water.
2. Sauté the onion, ginger & garlic with sesame oil.
3. Add lemongrass, curry paste, coconut milk powder, fresh cream and soya sauce, then bring to boil.
4. Add MAGGI® Soy Sauce, lime juice and sugar.
5. Sauté the shrimps in a small pan until half cooked then add to curry and let it boil for 7 minutes until it is well cooked.

02 RICE

6. For the rice sauté the onion, garlic and ginger in butter and turmeric.
7. Add rice and MAGGI® Vegetable Bouillon Powder with lemongrass sticks and season with salt and pepper.
8. Cook for 11 minutes and then cover for 5 minutes.

03 SERVING

9. Serve the rice with shrimp curry on the side.

SHAWARMA *baklawa*

 PORTIONS: 4

INGREDIENTS

MARINATION

- 20g MAGGI® Chicken Bouillon Powder
- 100ml Lemon Juice
- 1kg Whole Chicken
- 23g Shawarma Spices
- 200g Yoghurt
- 60ml Corn Oil
- Salt
- Black Pepper
- 20g Sumac Powder
- 3pcs Bay Leaves
- 4pcs Cloves
- 5pcs Cardamon
- 2pcs Cinnamon Sticks
- 70ml Apple Vinegar

SAUCE

- 300g Mayonnaise
- 40g Garlic
- Salt
- White Pepper
- 20ml Lemon Juice

ASSEMBLING

- 500g Baklawa Dough
- 100g Butter

GARNISH

- Chopped Parsley



METHOD

01 FILLING

1. Season the chicken with MAGGI® Chicken Bouillon Powder and spices.
2. Add all marination ingredients in a bowl and mix together.
3. Marinate the chicken for 4 hours.

02 ASSEMBLE

4. In a stainless circle tray place the 4 layers of baklawa sheet by using a butter brush in between.
5. Cook the chicken and chop it.
6. Top the dough with chicken slices, repeat the same for another 4 layers dough on top and cover.
7. Cook for 20 minutes at 185 degrees in the oven.

03 SAUCE

8. In a blender mix all items and set aside for garnishing.

04 SERVING

9. Squeeze sauce on top in lines and garnish with chopped parsley.



ORIENTAL lamb freekeh



PORTIONS: 4

INGREDIENTS

LAMB

50g	MAGGI® Demi-Glace Powder	100g	Carrots
4pcs	Lamb Shank	120g	Butter
3l	Water	12g	Salt
120g	Red Onion	3g	Black Pepper
40g	Whole Garlic	3pcs	Bay Leaves
80g	Celery	2pcs	Cinnamon Sticks
70g	Leek	3pcs	Star Anise
12g	Rosemary	2pcs	Dry Lime
8g	Fresh Thyme	4pcs	Cardamon Whole
		6pcs	Cloves

SAUCE

50g	MAGGI® Demi-Glace Powder
1l	Water
7g	Cinnamon Powder
7g	Sweet Pepper
12g	Karawa Powder
40g	Butter

FREEKEH

500g	Freekeh
300g	Lamb Meat Cubes
70g	Chopped Red Onion
30g	Garlic
12g	Sweet Pepper
7g	Cinnamon Powder
20g	Karawa Powder
90g	Butter
-	Salt
1l	Water

GARNISH

-	Yoghurt
-	Fried nuts



METHOD

01 LAMB CHUNK

1. Mix MAGGI® Demi-Glace Powder with water
2. In a pot sauté the bouquet garni with whole spices, laurel leaves, rosemary, garlic, thyme, onion, garlic, carrots, leek, celery.
3. Sear the lamb shank and add it to the bouquet garni.
4. Then add the demi glace sauce and boil for 3 hours.

02 FREEKEH

5. Soak the freekeh in hot water for 30 minutes.
6. In a pot sauté the onion & garlic with butter.
7. Then add freekeh, spices and salt. Add hot water and cook for 20 minutes on low heat.

03 SAUCE

8. Mix MAGGI® Demi-Glace Powder with water, add spices and boil for 7 minutes. Then add butter slices and keep it hot until serving.

04 ASSEMBLE

9. Plate the freekeh with lamb shank on top.

05 SERVING

10. Add the fried nuts and serve aside with oriental sauce and yoghurt.

ALGERIAN LAMB

couscous

 PORTIONS: 4

INGREDIENTS

100g **CHEF® Demi-Glace Powder**
1l Water
4pcs Lamb Shank
200g Onion Wedges
120g Carrots
70g Leeks
100g Celery
50g Whole Garlic
100g Butter
- Salt
200g Baby Onion
- Black Pepper
- Fresh Thyme
- Rosemary Leaves

COUSCOUS	
300g	Couscous
100g	Boiled Chickpeas
-	Salt
-	Pepper
300g	MAGGI® Vegetable Bouillon Powder
50ml	Water
80g	Butter

GARNISH
- Rosemary Leaves



METHOD

01 LAMB

1. Mix the **CHEF® Demi-Glace Powder** with water.
2. Sear the lamb shank with butter in a pan.
3. In a medium pot sauté the bouquet garni with butter then add the lamb shank.
4. Add the demi glace and boil it for 3 hours until lamb is well cooked.

02 COUSCOUS

5. Boil the water with **MAGGI® Vegetable Bouillon Powder**, butter, salt and pepper.
6. Add couscous and cook for 3 minutes.
7. Then add the boiled chickpeas.

03 SERVING

8. Place the couscous in a big plate, then top it with the cooked lamb shank.
9. Serve the sauce aside.
10. Garnish with rosemary leaves.



FISH salouna



PORTIONS: 4

INGREDIENTS

1kg	King Fish Fillet
20g	MAGGI® Vegetable Bouillon Powder
2l	Water
400g	BUITONI® Tomato Coulis
200g	Red Onion
30g	Chopped Garlic
25g	Ginger
300g	Potato Cube
400g	Carrots
300g	Baby Eggplant
300g	Green Zucchini
200g	Yellow Zucchini
40g	Ginger Garlic Paste
3pcs	Laurel Leaves
2pcs	Dry Lime
1pc	Cinnamon Sticks
4pcs	Cardamon Seeds
4pcs	Cloves
120ml	Ghee
1kg	Basmati Rice
3pcs	Curry Leaves
-	Salt
-	Black Pepper

SPICES POWDER

30g	Emirati Spices
12g	Turmeric
10g	Coriander Powder
3g	Cardamon Powder

GARNISH

-	Chopped Parsley
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METHOD

01 FISH

1. Mix **MAGGI® Vegetable Bouillon Powder** with water.
2. Mix the spices and marinate the fish with spices and ginger garlic paste.
3. In a pot, heat the Emirati ghee then sauté the onion, garlic, ginger and all whole spices.
4. Then add vegetables and cook slowly, then add **BUITONI® Tomato Coulis** and hot water mixed with vegetables stock.
5. Sauté the fish filet on a seared pan on both sides, then add the salouna for 20 minutes.

02 SERVING

6. Plate and serve with white rice aside.

EGYPTIAN *fatteh*

 PORTIONS: 4

INGREDIENTS

4pcs Lamb Shank
200g Red Onion
100g Carrots
30g Whole Garlic
3pcs Laurel Leaves
5pcs Black Pepper
4pcs Whole Cardamom
- Salt
3l Water
- Roasted Egyptian Bread

500g **BUITONI® Tomato Coulis**
500g Egyptian Rice
130g Butter
- Garlic (For roasting) Cumin and Salt
30ml White Vinegar
80g Ghee
GARNISH
- Chopped Parsley



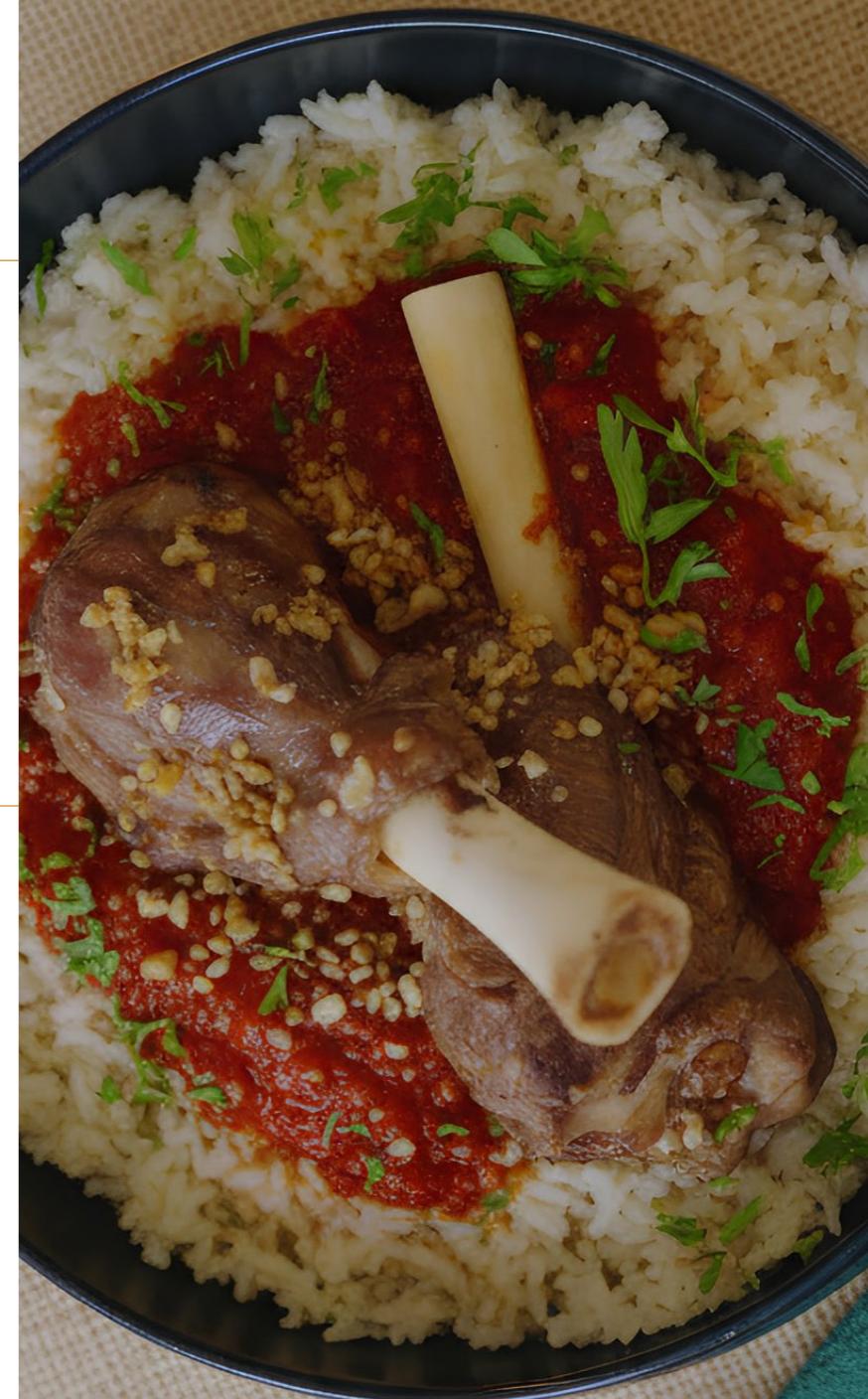
METHOD

01 LAMB

1. Season the lamb shank with salt and pepper.
2. Sear the lamb on a pan with oil and boil for 3 hours.
3. And then roast the lamb in the oven.
4. Cook the rice with the rest of the lamb water.
5. In a small pan sauté with butter and garlic until roasted with cumin powder and then add **BUITONI® Tomato Coulis**.
6. Place the bread in a bowl then top it with rice.
7. Add tomato sauce.

02 SERVING

8. Add lamb shank after roasted in the oven, then add chopped parsley.



CHICKEN biryani



PORTIONS: 4

INGREDIENTS

MARINATION

1.2kg	Whole Chicken	3g	Cumin Powder
20g	MAGGI® Chicken Bouillon Powder	12g	Fresh Coriander
7g	Turmeric	10g	Fresh Mint
27g	Ginger Garlic Paste	12g	Green Chili
5g	Coriander Powder	30ml	Lemon Juice
7g	Masala	70ml	Corn Oil
4g	Paprika Powder	200g	Yoghurt
		-	Salt
		-	White Pepper

BIRYANI RICE

1kg	Basmati Rice	3g	Cardamon Powder
20g	MAGGI® Chicken Bouillon Powder	20g	Biryani Masala
2l	Water	8g	Paprika
200g	Red Onion Slices	12g	Cumin Powder
100g	Tomato	-	Salt
100g	BUITONI® Tomato Coulis	-	Pepper
40g	Ginger Garlic Paste	2g	Methi
12g	Turmeric Powder	120g	Butter
7g	Coriander Powder	1g	Orange Food Coloring
		1g	Yellow Food Coloring

GARNISH

- Mango Pickles
- Raita Sauce



METHOD

01 MARINATION

1. Mix the chicken with ginger garlic paste, salt and pepper.
2. In a bowl mix all marination ingredients and keep the chicken marinated for a minimum of 6 hours.
3. Then cook in the oven at 180°C for 15 minutes.

02 RICE

4. In a rice pot add butter then sauté the onion, garlic, ginger garlic paste, tomato, and all spices.
5. Add **BUITONI® Tomato Coulis** and stir well.
6. Mix **MAGGI® Chicken Bouillon Powder** with water.
7. Add the cooked chicken to the pot then add rice.
8. Cover with mixed **MAGGI® Chicken Bouillon Powder** and cook for 11 minutes on low heat.
9. Mix the natural food coloring with water, add it to the rice and mix until rice gets well colored.

03 SERVING

10. Garnish the dish with fried onion, mint leaves, chili green, coriander leaves, fried nuts and naan bread.
11. Serve alongside mango pickles and raita sauce.

CHICKEN *majbous*

 PORTIONS: 6

INGREDIENTS

1.2kg Whole Chicken
40g MAGGI® Chicken Bouillon Powder
2l Hot Water
200g Red Onion
30g Chopped Garlic
25g Ginger
40g Ginger Garlic Paste
3pcs Laurel Leaves
2pcs Dry Lime
1pc Cinnamon Sticks
4pcs Cardamom Seeds
4pcs Cloves
120ml Ghee
1kg Basmati Rice
3pcs Curry Leaves

400g BUITONI® Tomato Coulis
- Salt
- Black Pepper

SPICES POWDER

20g Cumin Powder
12g Turmeric Powder
20g Curry Powder
10g Coriander Powder
7g Chili Powder
9g Cinnamon Powder
3g Cardamom Powder

GARNISH

- Coriander Leaves
- Fried Nuts



METHOD

01 CHICKEN

1. Mix MAGGI® Chicken Bouillon Powder with water.
2. Mix the spices and marinate the chicken with spices and ginger garlic paste.
3. In a pot heat the corn oil with Emirati ghee then sauté onion, garlic, ginger and all the whole spices.
4. Then add the chicken and mix slowly until the skin is well cooked.
5. Add rice and the remaining spices, and mix well.
6. Then add MAGGI® Chicken Bouillon Powder mix with water, and curry leaves.
7. Cook for 20 minutes. Then keep it covered for 15 minutes with a kitchen towel.

02 SERVING

8. Plate and top the dish with coriander leaves and fried nuts. Serve with yoghurt aside.



BUTTER chicken



PORTIONS: 4

INGREDIENTS

1kg	Chicken Cubes
20g	MAGGI® Chicken Bouillon Powder
50g	Ginger Garlic Paste
125g	Tomato Paste
1kg	BUITONI® Tomato Coulis
130g	Onion
80g	Cashew Paste
7g	Cumin Powder
5g	Coriander Seeds
6g	Coriander Powder
4g	Kasoori Methi Dry
11g	Cloves
-	Food Coloring
3g	Black Pepper Seeds
125g	Butter
200ml	Fresh Cream

GARNISH

- Naan Bread (Side)
- Coriander Leaves
- White Rice

METHOD

01 CHICKEN

1. Mix chicken with ginger garlic paste and food coloring.
2. Roast in the oven until half cooked.
3. In a pot heat oil then sauté onion, garlic, ginger with whole spices and **MAGGI® Chicken Bouillon Powder**.
4. Then add **BUITONI® Tomato Coulis** and cook for 10 minutes.
5. Blend and place back in the pot.
6. Add fresh cream and butter to the sauce.
7. Add chicken and continue to cook for 10 minutes.

02 SERVING

8. Plate and serve with white rice aside.
9. Garnish with coriander leaves.



BEEF okra

 PORTIONS: 6

INGREDIENTS

1kg	Beef Cubes
20g	MAGGI® Beef Bouillon Powder
2l	Water
400g	BUITONI® Tomato Coulis
200g	Red Onion
30g	Chopped Garlic
-	Salt
-	Black Pepper
12g	Sweet Pepper
7g	Cinnamon Powder
1pc	Cinnamon Sticks
2pcs	Laurel Leaves
3pcs	Cardamom Seeds

VERICELLI RICE	
500g	Basmati Rice
1l	Water
10g	MAGGI® Beef Bouillon Powder
50g	Vermicelli
120g	Butter
-	Salt
-	White Pepper
GARNISH	
-	Parsley Leaves



METHOD

01 STEW

1. Mix MAGGI® Beef Bouillon Powder with water to prepare the beef stock.
2. Deep fry the frozen okra in a fryer for 1 minute.
3. In a pot heat the butter then sauté the onion and garlic.
4. Add the beef cubes then add spices, salt and cook for 4 minutes.
5. Add okra and mix well slowly.
6. Then add BUITONI® Tomato Coulis and bring to boil for 20 minutes.

02 RICE

7. Heat the butter then sauté the vermicelli until it gets golden brown.
8. Add basmati rice, salt, pepper and mix them well.
9. Add the beef stock and cook for 11 minutes.

03 SERVING

10. Plate and serve the stew aside with the rice.





DESSERT



CREAMY HALAWA

kunafa



PORTIONS: 4

INGREDIENTS

500g	Kunafa Dough
130g	Butter
STUFFING	
300g	Unsalted Akkawi Cheese
200g	Shredded Mozzarella Cheese
400g	Plain Halawa
200g	NESTLÉ® Cream
70g	NESTLÉ® Sweetened Condensed Milk
SYRUP	
300g	Sugar
200ml	Water
12ml	Lemon Juice
7ml	Rose Water
5ml	Blossom Water
GARNISH	
5g	Rose Petals
40g	Crushed Pistachio



METHOD

01 DOUGH

1. Take the kunafa dough and shape it in two round trays.
2. Melt butter and spread it on top of the dough in the trays.
3. Make the dough for 12 minutes at 180°C until it gets a golden colour.

02 STUFFING

4. For the stuffing, heat the pot, add water, and cheese. Keep mixing until it melts.
5. Add NESTLÉ® Cream and NESTLÉ® Sweetened Condensed Milk to the cheese.

03 SYRUP

6. For the syrup, add sugar, water, and lemon juice in a small pot and boil it for 20 minutes. It should get a thick consistency.
7. Add rose water and blossom water to the syrup and let it cool at room temperature.

04 SERVING

8. To assemble, add crushed halawa on the baked kunafa dough and the cheese mix stuffing.
9. Add crushed pistachios and place the second baked kunafa dough on top to cover it.
10. Garnish the kunafa with pistachio, crushed rose petals, and serve sugar syrup on the side.

VIMTO

ice cream

PORTIONS: 4

INGREDIENTS

300g	Mixed Berries
100ml	NESTLÉ® Sweetened Condensed Milk
600g	Water
100g	Vimto Syrup
40g	Glucose Powder
15g	Stabilizer
50ml	Lemon Juice
5pcs	Basil Leaves

GARNISH

100g	Red Fruits
10g	Basil Leaves
20ml	Vimto Syrup



METHOD

01 ICE CREAM

1. Boil the cream and add NESTLÉ® Sweetened Condensed Milk, vimto syrup, lemon juice, and basil leaves. Boil it for 5 minutes.
2. Strain the boiled mixture and place it in an ice cream machine for 45 minutes.
3. Once the ice cream gets the desired texture, remove it from the machine and scoop it out in a serving cup.

02 SERVING

4. Top it with red fruits, basil leaves, and vimto syrup.



KITKAT® namoura



PORTIONS: 4

INGREDIENTS

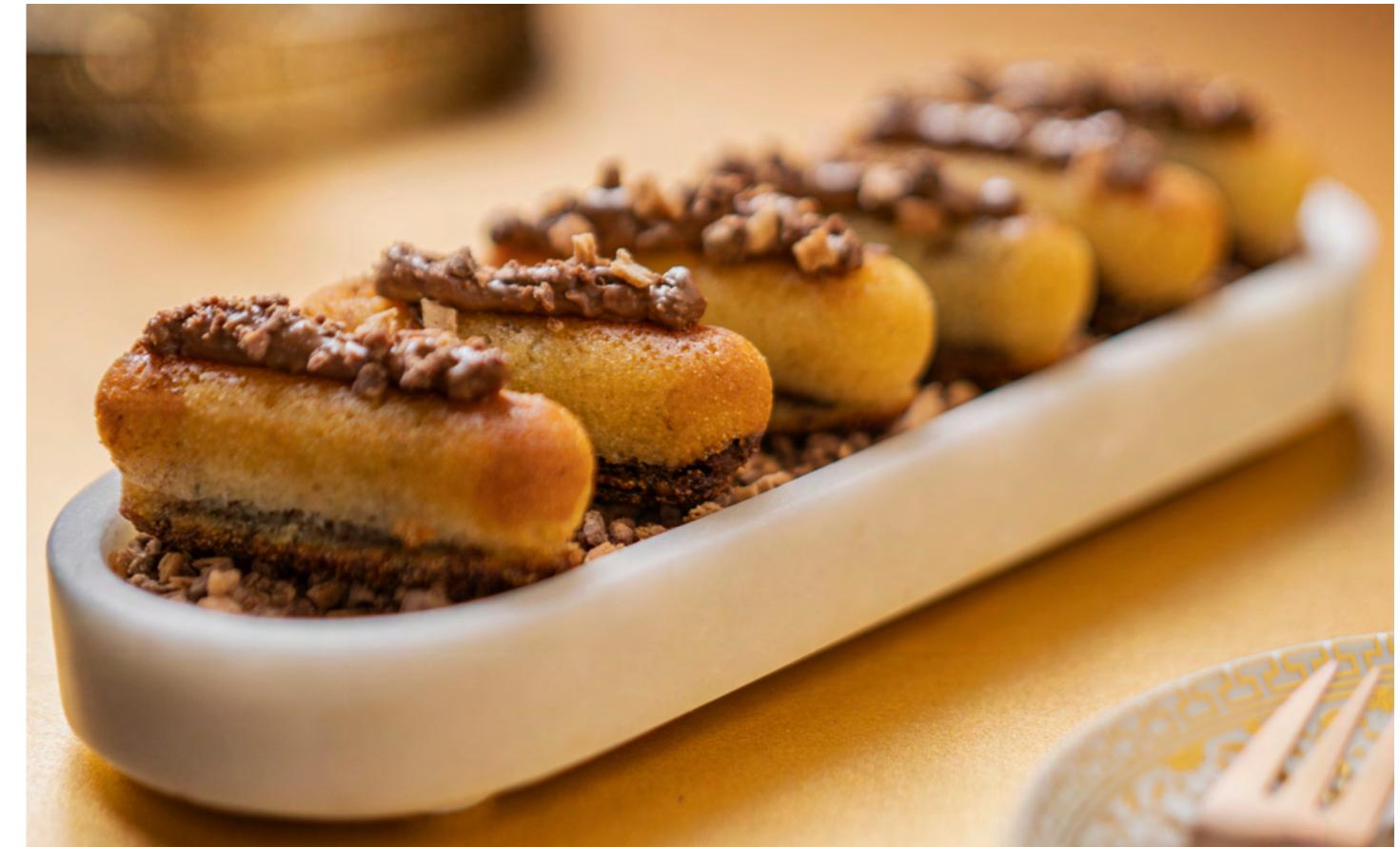
300g	Semolina
300g	Sugar
50g	Shredded Coconut
100g	Melted Butter
125g	Greek Yoghurt
100ml	Full Fat Milk
70ml	Fresh Cream
4g	Baking Powder
3g	Baking Soda
10g	Vanilla Syrup
300g	KITKAT® Spread

CHOCOLATE SYRUP

500ml	Water
300g	Sugar
30g	Cacao Powder
5ml	Rose Water
3ml	Blossom Water
10ml	Lemon Juice

GARNISH

100g	KITKAT® Spread
50g	KITKAT® Mix In



METHOD

01 STUFFING

1. Add KITKAT® Spread in a piping bag and pipe it in a straight line on a rectangle piece of cling film.
2. Roll the cling film with the KITKAT® Spread like a toffee wrapper and place it in a freezer.
3. After the KITKAT® Spread pipe freezes, cut it as per the size of the mould you are using.

02 SYRUP

4. In a small pot, add sugar, water, and lemon juice and boil it for 20 minutes.
5. Add rose water and blossom water in the end and keep it in warm temperature of 50°C.

03 DOUGH

6. For the dough, mix all dry ingredients in a bowl.
7. In another bowl, add all the wet ingredients and mix well.
8. Mix the dry and wet ingredients and rest the dough in the chiller for 20 minutes.
9. Fill the mould with the namoura dough and stuff it with the frozen KITKAT® Spread pipes.
10. Bake it in the oven for 20 minutes at 190°C.
11. Remove the namoura from the mould after baking and drizzle it with sugar syrup.

04 SERVING

12. After it cools, top it with KITKAT® Spread and KITKAT® Mix In.

HONEY LEMON cheesecake popsicles

 PORTIONS: 6

INGREDIENTS

CREAM BASE

- 400g Cream Cheese
- 600ml Fresh Cream
- 65g NESTLÉ® Sweetened Condensed Milk
- 12g Gelatin Paper
- 65g Lemon Juice
- 120g Honey

CRUMB BASE

- 200g Digestive Biscuits
- 75g Butter

GLAZE

- 12g Gelatin Paper
- 125g Water
- 225g Sugar

- 220g Glucose
- 225g White Chocolate
- 180g NESTLÉ® Sweetened Condensed Milk
- 85g Honey
- 20g Yellow Food Coloring

GARNISH

- 40g Chocolate, Honeycomb Effect
- 15g Mint Leaves
- 6pcs Edible Flowers



METHOD

01 POPSICLES

- In a mixer, beat together the cream cheese, NESTLÉ® Sweetened Condensed Milk, lemon juice and honey.
- Whip the fresh cream until thick then mix with the cream cheese mixture.
- Soak gelatin paper in cold water for 5 minutes then reheat in the microwave for 30 seconds. Add this to the mixture.
- Place the cream cheese mixture into ice-cream molds and insert a wooden stick to create the shape. Freeze for a minimum of 3 hours.
- For the glaze, heat water with sugar until boiled and then add all of the remaining ingredients and mix.
- Using a hand blender, blend the mixture to ensure a smooth and silky glaze.
- For the crumb base, in a mixer, beat the biscuits and butter until crumbled and combined.
- Set it in a freezer until ready to serve.
- Bring the glaze to 27°C, remove the cheesecake filling from the molds and dip the sticks into the glaze to give an even coat. Do this twice if required for a brighter yellow color. Keep chilled until ready to serve.

02 SERVING

- For serving, add crumble base on a flat plate, top with the cheesecake popsicle and decorate with the honey comb chocolate, edible flowers and mint leaves.



ORIENTAL COCONUT milk pudding



PORTIONS: 6

INGREDIENTS

PUDDING CREAM BASE

250g	MAGGI® Coconut Milk Powder
1l	Water
100g	Egyptian Rice
60g	NESTLÉ® Sweetened Condensed Milk
10ml	Vanilla Essence
2pcs	Cardamom Seeds
1pc	Cinnamon Stick

TOPPING

50g	Raw Almonds
80g	Dates
70g	Dried Apricots
35g	Raisins
45g	Dried Cranberries
25g	Dried Pomegranates
240ml	Qamar El Dine Syrup

GARNISH

-	Mint Leaves
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METHOD

01 PUDDING

1. Boil some water and soak the rice in it for 30 minutes.
2. Mix MAGGI® Coconut Milk Powder with the 1l water and place in a casserole.
3. Heat the coconut milk then add the vanilla, NESTLÉ® Sweetened Condensed Milk, cardamom seeds, cinnamon stick and rice.
4. Boil on low Heat while mixing constantly for 20-25 minutes until the rice is cooked through.
5. Portion and place in the serving cups and cool in a chiller for at least 2 hours.

02 TOPPING

6. Chop all the dry fruits and nuts to desired size (different sizes allow for better texture).
7. Add the Qamar El Dine Syrup and mix, leave it to rest for some time for the fruits and nuts absorb the syrup.

03 SERVING

8. To serve, spoon some of the topping on the coconut rice pudding and garnish with mint leaves. Serve chilled.

"PICK ME UP"

pistachio cake

PORTIONS: 6

INGREDIENTS

SPONGE CAKE

163g	Pistachio Paste
115g	Unsalted Butter
60g	NESTLÉ® Sweetened Condensed Milk
3g	Salt
280g	Egg
260g	Flour

PISTACHIO CREAM

12g	Gelatin Paper
375g	Heavy Cream
100g	Full Fat Milk
250g	White Chocolate
73g	NESTLÉ® Sweetened Condensed Milk
200g	Pistachio Paste

PISTACHIO GLAZE

60g	NESTLÉ® Sweetened Condensed Milk
145g	Pistachio Paste
3g	Cardamom Powder
	GARNISH

GARNISH

15g	Crushed Pistachios
3g	Rose Petals



METHOD

01 CAKE

1. Pre-heat the oven to 162°C.
2. For the sponge, beat the pistachio paste, butter and NESTLÉ® Sweetened Condensed Milk in a mixer.
3. Add the eggs slowly one by one and mix on low speed.
4. Add flour and keep mixing for 3 minutes to ensure all ingredients are combined well.
5. In a tray, line with parchment paper and pour the sponge mixture in an even layer. Bake for 6 minutes.
6. Once cooled, cut into 7cm rounds and set aside.

02 PISTACHIO CREAM

7. Soak the gelatin in ice water until softened.
8. In a small pot, boil the heavy cream and milk and then add the gelatin and mix until melted. Leave to cool until it reaches 23°C.
9. Melt the white chocolate in microwave and then add the NESTLÉ® Sweetened Condensed Milk and pistachio paste. Combine both the mixtures together and leave to cool in the chiller for 30 minutes.
10. Remove from the chiller and whip for 1 minute on high speed until a light consistency is formed. Place into a piping bag.
11. Use a 7cm plastic ring and start layering the sponge cake with the cream filling, repeat until you have 3 layers. Leave to set in the chiller.

03 PISTACHIO GLAZE

12. Mix the pistachio paste, NESTLÉ® Sweetened Condensed Milk and cardamom until combined well.

04 SERVING

13. When ready to serve, add the pistachio glaze on top of the cake (inside the ring).
14. Top with crushed pistachio and petal roses.
15. On serving, pick up the plastic ring from around the cake so the glaze drops evenly and decorates the cake.



KUNAFA cheesecake



PORTIONS: 6

INGREDIENTS

CREAM BASE

397g	NESTLÉ® Sweetened Condensed Milk
6pcs	Eggs
800g	Softened Cream Cheese
300ml	Heavy Cream
30g	Flour
5g	Vanilla Essence
120g	Kunafa Dough
25g	Ghee

GARNISH

4g	Rose Petals
23g	Crushed Pistachio



METHOD

01 CHEESECAKE

1. Preheat oven to 200°C making sure oven rack is placed in the center of the oven. Lightly grease a 9-inch springform pan, and layer with a sheet of parchment paper. Lightly butter this parchment paper sheet.
2. Beat softened cream cheese and NESTLÉ® Sweetened Condensed Milk in a stand mixer on medium speed for 2 minutes.
3. Add the eggs one at a time, then the vanilla. Reduce mixer speed to low, then slowly stream in the heavy cream.
4. Turn off the mixer, sift in the flour, and fold it into the batter until combined.
5. Mix ghee with Kunafa and set on the base of the cake mold (keep a small amount on the side for decorating) and bake for 12 min before you pour the cheese mix in.
6. Bake in the preheated oven for 45 minutes, or until top has turned golden brown, the edges are set, but the center still has a jiggle to it.

02 SERVING

7. Let the cheesecake cool on the counter until it comes to room temperature, then chill it for another few hours in the fridge.
8. Top with the remaining Kunafa dough (baked) and garnish with rose petals and crushed pistachios.
9. Slice and serve cold.

KITKAT® baklawa

 PORTIONS: 1.5KG TRAY

INGREDIENTS

DOUGH

- 1kg Flour
- 15g Salt
- 500g Water
- 50g Sugar
- 50g Cocoa Powder
- 200g Corn Flour
- 300g Ghee

STUFFING

- 500g KITKAT® Spread
- 120g KITKAT® Mix In

SYRUP

- 500g Sugar
- 370g Water
- 70g Glucose
- 5ml Rose Water

GARNISH

- 100g KITKAT® Spread
- 40g KITKAT® Mix In
- 30g Crushed Pistachios



METHOD

01 SYRUP

1. Add the sugar, water, glucose and rose water to a pan and bring to boil until thickened. Keep it warm.

02 DOUGH

2. In a dough mixer add flour, cocoa, salt and mix.
3. Add water slowly until the dough gets soft and is brown in color.
4. Divide the dough into 50g pieces.
5. Using a dough/pasta sheeter and corn flour, run the dough through to obtain the thinnest possible sheet.

03 ASSEMBLE

6. In a baking tray, place a layer of dough and brush with ghee, repeat until you have at least 6 layers of dough at the base of the tray.
7. Add the KITKAT® Spread and spread into an equal layer, top with the KITKAT® Mix In.
8. Follow the first step process again and add another 6 layers of dough.
9. Cut into squares of around 2.5cm in length and brush with a final layer of ghee.
10. Bake in the tray for 25 minutes at 165°C.

04 SERVING

11. Remove from oven and top with sugar syrup, let it rest in the tray until it is cool.
12. Garnish with KITKAT® Spread, KITKAT® Mix In and crushed pistachios.



COCO paradise



PORTIONS: 24

INGREDIENTS

500g	MAGGI® Coconut Milk Powder
10g	Vanilla Syrup
1kg	Vanilla Soft Serve Mix
4l	Water
120g	Passion Fruit Seeds



METHOD

01 SOFT SERVE

1. In a pot, whisk together MAGGI® Coconut Milk Powder and water.
2. Add in the vanilla syrup, soft serve mix and combine with whisk till all powder is dissolved.
3. Cook on medium heat until dissolved, mixing constantly.
4. Take off the heat and mix using hand blender to ensure the mixture is smooth.
5. Cool the mixture using ice bath till it reached 3°C.
6. Transfer to prepared soft-serve machine and churn according to your manufacturer's instructions.

02 SERVING

7. Once ready, squeeze swirls out in individual cups and top with passion fruit before serving.



DOLCE HAZELNUT cake

PORTIONS: 8

INGREDIENTS

CAKE

500g Vanilla Sponge Cake Mix
4pcs Eggs
150g Powdered Hazelnuts
240ml Water
120ml Corn Oil

CREAM

300g Cream Cheese
400ml Fresh Heavy Whipping Cream
10ml Vanilla Syrup

10g Gelatine
70ml NESTLÉ® Sweetened Condensed Milk
- Ice Cubes

GARNISH

25g Roasted Hazelnuts
50ml NESTLÉ® Caramel Sweetened Condensed Milk
2g Cocoa Powder



METHOD

01 CAKE

- In a mixer bowl add the sponge cake mix, hazelnut powder, water and eggs.
- Combine on medium speed for 4 minutes.
- Add the oil and continue to mix for 3 minutes.
- Transfer in a lined 20cm cake disc and bake at 180°C for 25 minutes.
- Once baked, cool completely.

02 CREAM

- In a fresh mixer bowl, add 350ml fresh whipping cream, cream cheese, NESTLÉ® Sweetened Condensed Milk, vanilla syrup and mix on high for 2-3 minutes.
- Soak the gelatine sheet in some ice for 5 minutes.
- Squeeze the gelatine sheet to remove moisture and add to a bowl with 50ml fresh whipping cream, melt in microwave for 30 seconds and allow to cool slightly.
- Add the gelatine mixture to the mixing bowl and whip the cream on high for another 2-3 minutes.
- Transfer the cream in a tray, cover with plastic wrap and allow to cool in refrigerator for 30 minutes.
- After the cream has chilled, break the gelatine texture and loosen the cream by mixing it one final time in the mixer.
- Transfer cream to a piping bag.

03 GARNISH

- Prepare a piping bag filled with Nestlé® Caramel Sweetened Condensed Milk.
- On a serving platter, place the cake and pipe on it the cream mixture in ribbon design.
- Pipe droplets of NESTLÉ® Caramel Sweetened Condensed Milk over the cream.
- Place roasted hazelnuts on top of the droplets of NESTLÉ® Caramel Sweetened Condensed Milk.
- Dust with cocoa powder before serving.



ISLAND GREEN COCO cheesecake



PORTIONS: 8

INGREDIENTS

CHEESECAKE

200g	MAGGI® Coconut Milk Powder
600g	Cream Cheese
400ml	Full Fat Milk
15g	Gelatin
70ml	NESTLÉ® Sweetened Condensed Milk
25ml	Lime Juice
250g	Whole Wheat Biscuits
100g	Butter
10ml	Vanilla Syrup

LIME JELLY

200ml	Lime Juice
100g	Sugar
10g	Lime Zest
18g	Agar Agar
0.5ml	Green Liquid Food-colour

GARNISH

8pcs	Mint Leaves
4g	Matcha Powder
8pcs	Sugar Tuilles



METHOD

01 CHEESECAKE

1. In a food processor, blend the biscuits and butter to form fine crumbs and keep aside till assembly.
2. In a pot, prepare a mixture of water and MAGGI® Coconut Milk Powder.
3. Put the pot on medium heat till well dissolved, mixing constantly.
4. Turn the heat off, add in gelatine, vanilla seeds and mix well.
5. Transfer the coconut milk mixture to a mixer bowl and whip on high for 3 minutes or until it becomes thick.
6. Cool the whipped coconut mixture in an ice bath, cover with cling film and keep aside till further use.
7. In a fresh mixer bowl, mix the cream cheese, NESTLÉ® Sweetened Condensed Milk, and lime juice.
8. Combine with the whipped coconut mixture and transfer to piping bag.
9. Pipe 8 cheesecakes in silicon ring molds, level the tops and freeze for 4 hours.

02 LIME JELLY

10. In a pot on medium heat, dissolve the sugar in the lime juice.
11. Add the lime zest and agar agar, mix well.
12. Boil for 1 minute before taking off the heat.
13. Pour the jelly mixture into a deep stainless steel tray line with plastic wrap.
14. Refrigerate for 45-60 minutes or until jelly texture forms.
15. Once jelly is formed, cut into chunks and place in a blender with green food color.
16. Blend on high till the jelly breaks and forms a smooth paste.
17. Transfer the jelly paste into a squeezable bottle and set aside till assembly.

03 ASSEMBLY & SERVING

18. On a serving plate, place the biscuit crumble as the base of the cheesecake.
19. Top the crumble with the unmolded cheesecake ring.
20. Pipe droplets of lime jelly around the top of the cheesecake.
21. Dust with matcha powder.
22. Garnish with a fresh mint leaf and a sugar tuille decoration before serving.

TROPICAL MANGO

coconut tart

PORTIONS: 8

INGREDIENTS

COCONUT PASTRY CREAM

- 400g MAGGI® Coconut Milk Powder
- 100ml NESTLÉ® Sweetened Condensed Milk
- 1l Full Fat Milk
- 6pcs Whole Eggs
- 50g Corn Flour
- 10ml Vanilla Syrup

COCONUT CREAM TOPPING

- 300g MAGGI® Coconut Milk Powder
- 50ml NESTLÉ® Sweetened Condensed Milk
- 500ml Milk

ASSEMBLY & GARNISH

- 14g Gelatine
- 3g Vanilla Seeds
- 300g Cream Cheese
- 25ml Lime Juice
- 8pcs Vanilla Tart Shells (8cm each)
- 850g Fresh Mango
- Mint Leaves
- Lime Zest



METHOD

01 COCONUT PASTRY CREAM

- In a pot, dissolve the MAGGI® Coconut Milk Powder with the milk.
- Add in the egg, corn flour, vanilla syrup, NESTLÉ® Sweetened Condensed Milk and mix till well combined.
- Put on medium heat till it heats up, whisking constantly.
- Lower the heat and continue to whisk while cooking the mixture till it reaches a soft consistency like mayonnaise.
- Once the desired consistency is reached, take off the heat and transfer to a stainless-steel tray covered in plastic wrap.
- Allow to cool in the refrigerator then transfer to a piping bag and keep aside till use.

02 COCONUT CREAM TOPPING

- In a pot, dissolve the MAGGI® Coconut Milk Powder with the milk.
- While stirring, cook the mixture on medium heat till it reaches 80C.
- Take off the heat and combine vanilla seeds and gelatine before cooling it in an ice-bath.
- In a mixer bowl, cream together the cream cheese, NESTLÉ® Sweetened Condensed Milk and lime juice till well mixed.
- Add in the cooled coconut mixture to the bowl and mix well.
- Transfer to a piping bag, pipe in silicon mold disks and freeze till set.

03 ASSEMBLY & GARNISH

- Cut the mango into small cubes.
- In a prebaked tart-shell, fill the coconut pastry cream.
- Top with mango cubes and frozen coconut cream disc.
- Garnish with mint leaves, lime zest and fresh mango cubes before serving.



CARAMELISED apple crumble



PORTIONS: 4

INGREDIENTS

APPLES	
600g	Green Apples
200g	Sugar
56g	Butter
70ml	Water
10ml	Vanilla Syrup
CRUMBLE	
100g	Biscuits
70g	Butter
50g	White Chocolate
GARNISH	
50g	NESTLÉ® Squeezy Caramel Dulce De Leche
4pcs	Tuille Biscuits Vanilla
70g	Ice Cream



METHOD

01 APPLES CRUMBLE

1. Peel the apples and cut them into thin slices.
2. Roll the apple slices from the inside out to form a medium-sized flower, secure the outside of the shape with cooking string, and keep aside.
3. In a pan heat the butter, sugar, vanilla syrup till a caramelised sauce forms.
4. Place the rolled apple pieces into the sauce and cook on low heat for 15 minutes, flipping occasionally.
5. Cover with parchment and set aside till later use.
6. For the crumble, crush the biscuits and keep aside.
7. Melt the butter and white chocolate together and add to the crushed biscuits, mix well.

02 SERVING

8. Place the crumble at the base of the serving platter.
9. Top with caramelized apple flower.
10. Scoop some vanilla ice cream and garnish with tuille biscuit and drizzle of NESTLÉ® Squeezy Caramel Dulce De Leche.



PISTACHIO baklava rolls

PORTIONS: 4

INGREDIENTS

DOUGH

500g Baklava Sheet Rolls
150g Butter

FILLING

300g Ashta Cream

GARNISH

50g Pistachio
150g NESTLÉ® Squeezy Pistachio



METHOD

01 BAKLAVA

1. Cut the baklava sheet rolls into 10cm strips.
2. Brush melted butter between each sheet and build to 4 layers.
3. Roll the baklava sheet layers around a stainless-steel roll and bake in a preheated oven at 190°C for 10 minutes or until crispy.
4. Once baked, cool for at least 20 minutes.
5. Add the Ashta cream in a piping bag and pipe within the crispy baklava rolls.

02 SERVING

6. Drizzle with NESTLÉ® Squeezy Pistachio and garnish with chopped pistachios before serving.



TROPICAL MANGO Laddu



PORTIONS: 15 PCS

INGREDIENTS

50g	Ghee
100g	Cashews
1kg	Grated Coconut
300g	NESTLÉ® Sweetened Condensed Milk
3g	Cardamom Powder
200g	Calrose Rice (pre-soaked)
200g	MAGGI® Coconut Milk Powder
1l	Water
10g	Vanilla Syrup

GARNISH

1pcs	Bamboo Leaf
3g	Sakura Leaves
20g	Mango Jam



METHOD

01 LADDU

1. Soak the Calrose rice in hot water for 30 minutes.
2. Chop the cashews and keep aside.
3. Mix the MAGGI® Coconut Milk Powder with 400ml of water and keep aside.
4. In a pan, melt the ghee and roast the cashews and coconut for 5 minutes on low heat.
5. Add the soaked rice and mix well.
6. Add the NESTLÉ® Sweetened Condensed Milk, coconut milk mixture and vanilla syrup before mixing well.
7. Mix in the remaining water and allow the mixture to cook on low heat till the water evaporates and rice is tender, around 11 minutes.
8. Spread the cooked laddu mixture on a sheet pan and cool in the freezer for 20 minutes.
9. Shape the cool laddu mixture into 15 balls.
10. Roll each laddu ball in some more grated coconut.

02 SERVING

11. Place the laddus on a platter lined with a large bamboo leaf.
12. Garnish each laddu with a piped drop of mango jam and sakura leaf.



KITKAT® katayef

 PORTIONS: 4

INGREDIENTS

500g Flour
120g Sugar
70g Butter
4pcs Eggs
7g Bicarbonate Sodium
200g Water
12g Cocoa Powder

STUFFING

- KITKAT® Spread

GARNISH

- NESTLÉ® Sweetened Condensed Milk
- KITKAT® Mix In



METHOD

01 DOUGH

1. Mix the flour with all ingredients and let it rest in the chiller for 20 minutes.
2. In a pan add butter then pour the dough in portions of 25g each and cook them on both sides.

02 STUFFING

3. Stuff the katayef dough with KITKAT® Spread.
4. And fold it into a half-moon shape, then cover the top with KITKAT® Mix In.

03 SERVING

5. Garnish with NESTLÉ® Sweetened Condensed Milk.



STUFFED *luqaimat*



PORTIONS: 4

INGREDIENTS

- NESTLÉ® Sweetened Condensed Milk
- 20g Dry Yeast
- 500g Flour
- 4g Cardamon Powder
- 200ml Water
- Saffron
- 60g Sugar
- Rose Water

STUFFING

- 60g NESTLÉ® Nido Milk Powder
- Roasted Sesame Seeds



METHOD

01 LUQAIMAT

1. In a mixer, add flour, sugar, NESTLÉ® Nido Milk Powder, cardamon powder, saffron and rose water. Mix for 2 minutes on low speed.
2. Start adding water in small quantities and keep mixing until you get a soft dough.
3. Place the dough in a bowl and keep it in room temperature for 2 hours.
4. Form ball shapes using hands and fry immediately, then place in strainer for 3 minutes.

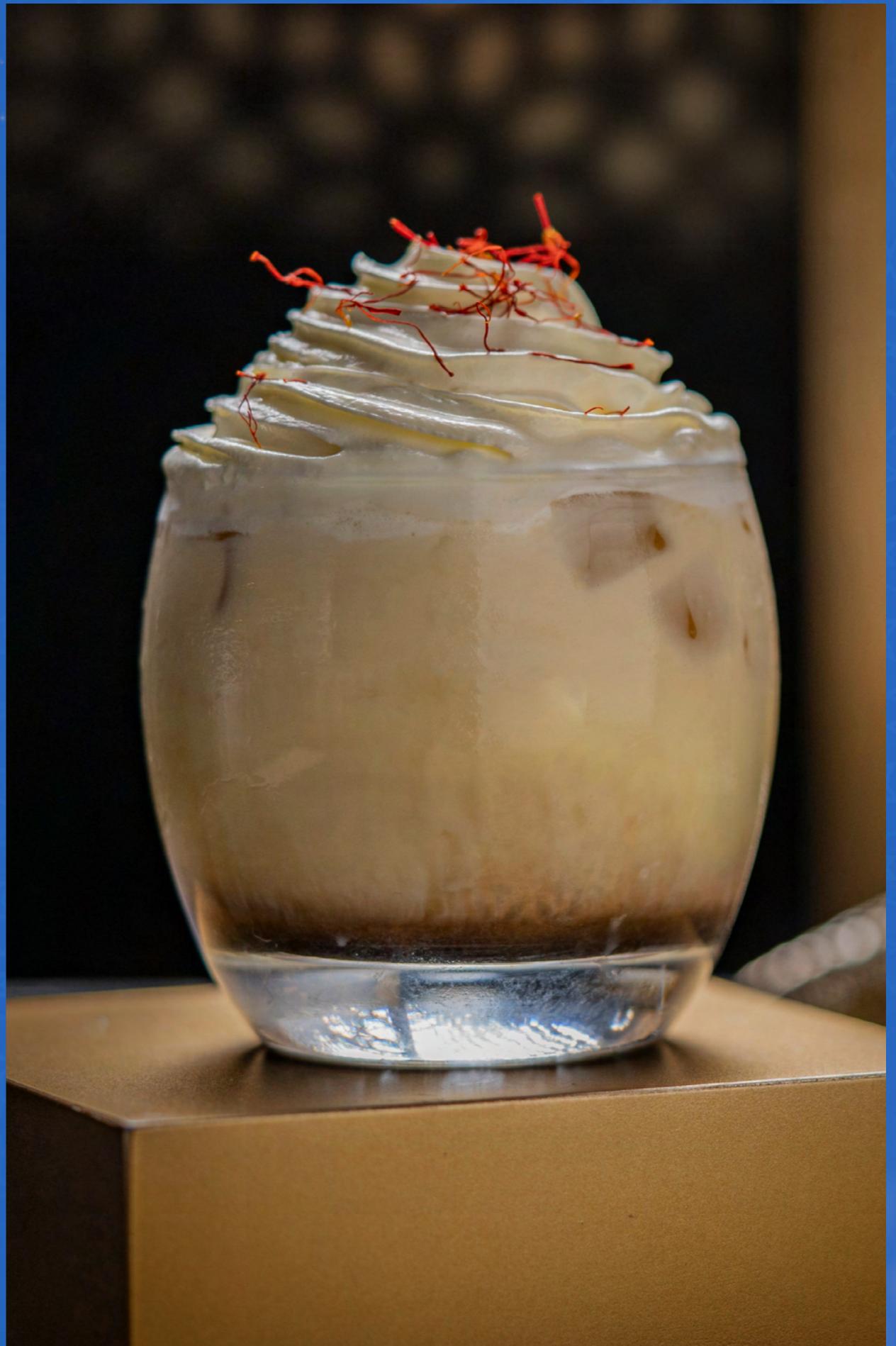
02 SERVING

5. Place the luqaimat on a plate and top with NESTLÉ® Sweetened Condensed Milk and garnish with roasted sesame seeds.





BEVERAGES



COCONAFA *frappé*

 PORTION: 1

INGREDIENTS

SWEETENED COCONUT MILK

100g	MAGGI® Coconut Milk Powder
100ml	NESTLÉ® Sweetened Condensed Milk
1l	Cold Filtered Water
15ml	Honey
10ml	Rose Syrup

100g	Ice Cubes
-	Whipped Cream
40g	Frappe Powder
10ml	NESTLÉ® Sweetened Condensed Milk Pistachio
-	Shredded Phyllo Pastry Dough



METHOD

01

SWEETENED COCONUT MILK

1. To make sweetened coconut milk, mix 1l cold water, 100g MAGGI® Coconut Milk Powder, and 100ml NESTLÉ® Sweetened Condensed Milk in a blender. Keep blending until it is smooth and set aside.
2. Take a glass and fill 3/4th of the glass with the sweetened coconut milk.
3. Then, add 100g of ice cubes into the glass until it is full and pour it back into the blender.
4. Add 40g of vanilla frappe powder, 15ml honey, and 10ml rose syrup in the blender and blend it for 14 seconds or until it becomes smooth.
5. Pour the blended mixture in a serving glass and top it with whipped cream and a drizzle of NESTLÉ® Sweetened Condensed Milk Pistachio.

02

SERVING

6. Lastly, finish the beverage by sprinkling shredded phyllo pastry dough on top.



ICED SAFFRON *chai latte*



PORTION: 1

INGREDIENTS

PRE-MIX SPANISH MILK

- | | |
|-------|---------------------------------------|
| 30g | NESTLÉ® Nido Milk Powder |
| 100ml | NESTLÉ® Sweetened Condensed Milk |
| 1l | Full Fat Milk |
| 20ml | Chai Syrup (Cloves, Nutmeg, Cinnamon) |
| 100g | Ice Cubes |
| - | Whipped Cream |
| - | Saffron |



METHOD

01 PRE-MIX SPANISH MILK

1. Prepare pre-mix spanish milk using 1l full fat milk, 100ml NESTLÉ® Sweetened Condensed Milk, and 30g NIDO® Milk Powder.
2. Then, pour 200ml of pre-mix spanish milk in a cup.
3. Add a pinch of saffron to the cup and mix thoroughly.
4. Add ice cubes until the cup is full and pour 20ml chai syrup.

02 SERVING

5. Top it with whipped cream and garnish with saffron strands.



CHOCONUT *date frappé*

PORTION: 1

INGREDIENTS

40g NESTLÉ® Professional Cocoa Hazelnut Spread
20ml Date Syrup
40g Frappe Powder
100g Ice Cubes
150ml Full Fat Milk

- Whipped Cream
- NESTLÉ® Sweetened Condensed Milk Chocolate
3g Chopped Dates
2g Crushed Hazelnuts



METHOD

01 FRAPPÉ

1. Pour 150ml full fat milk in a cup and add ice cubes till full. Then, pour it into a blender.
2. Add 50g NESTLÉ® Professional Cocoa Hazelnut Spread and 40g frappe powder. Mix until it is smooth.
3. Drizzle the cup with date syrup and pour the blended mixture in the cup.
4. Top the beverage with whipped cream and drizzle some date syrup on top.

02 SERVING

5. Lastly, garnish with crushed hazelnuts and chopped dates.



BAKLAVA *frappé*



PORTION: 1

INGREDIENTS

CREAM BASE

- 20ml Butterscotch Sauce
- 20ml **NESTLE® Pistachio Sweetened Condensed Milk**
- 15ml Spice Turbinado Syrup
- 10g Crushed Pistachio Nuts
- 30g Frappe Mix Powder
- 160ml Fresh Milk
- 80g Ice Cubes
- 35g Whipped Cream
- 10ml Honey for Drizzle
- 45ml Espresso shot using **NESCAFE® Espresso Beans**



METHOD

01 FRAPPÉ

1. In a cup, pour in the fresh milk and top it with ice cubes till full and pour into a blender.
2. In the blender mix butterscotch sauce, 15 ml **NESTLE® Pistachio Sweetened Condensed Milk**, spice turbinado, and 7g crushed pistachio and blend until smooth.
3. In the cup, drizzle honey around the edges and pour in the blended mixture.

02 SERVING

4. Top with whipped cream, **NESTLE® Pistachio Sweetened Condensed Milk** and 3g crushed pistachio.



ICED COCONUT *date latte*

PORTION: 1

INGREDIENTS

SWEETENED COCONUT MILK

100ml **NESTLÉ®** Sweetened Condensed Milk
100g **MAGGI®** Coconut Milk Powder
1l Cold Filtered Water
30ml Date Syrup

5ml Cinnamon Syrup
40ml Espresso shot using **NESCAFÉ®** Espresso Beans
80g Ice Cubes
1g Cinnamon Powder



METHOD

01

SWEETENED COCONUT MILK

1. For sweetened coconut milk, in a blender, mix cold water, **MAGGI®** Coconut Milk Powder and **NESTLE®** Sweetened Condensed Milk and blend until smooth and set aside.
2. Add date syrup and cinnamon syrup into the serving glass.
3. Pour the sweetened coconut milk into $\frac{3}{4}$ of the glass.
4. Then add 3-4 pieces of ice cubes.

02

SERVING

5. Lastly, pour the 40ml espresso shot on top and dust with cinnamon powder.



ICED SPICED spanish latte



portion: 1

INGREDIENTS

- 30g NESTLÉ® Sweetened Condensed Milk
- 15ml Spice Turbinado Syrup
- 160ml Fresh Milk
- 80g Ice Cubes
- 40ml NESCAFÉ® Espresso Beans
- 1g Cinnamon Powder



METHOD

01 SPANISH LATTE

1. In a blender, pour NESTLÉ® Sweetened Condensed Milk, fresh milk and blend then set aside.
2. Fill a cup with ice, pump in the spice syrup and pour in the NESTLÉ® Sweetened Condensed Milk, and fresh milk mixture.
3. Extract 40ml of espresso using NESCAFÉ® Espresso Blend and pour it on top of the drink.

02 SERVING

4. Lastly, dust it with cinnamon powder.



KITKAT® CARAMEL *frappé*

 **PORTION: 1**

INGREDIENTS

160ml Fresh Milk
120g Ice Cubes
60g KITKAT® Spread
30g Frappe Mix Powder

10g KITKAT® Mix In
15ml NESTLÉ® Dulce De Leche Sweetened Condensed Milk
35g Whipped Cream



METHOD

01 FRAPPÉ

1. In a cup, pour 160ml of fresh milk, fill the cup with ice cubes and then pour it into a blender.
2. Add KITKAT® Spread, frappe mix powder, NESTLÉ® Dulce De Leche Sweetened Condensed Milk and 7g of KITKAT® Mix In and blend.
3. Ensure the mixture is thoroughly blended and smooth then add 3g of KITKAT® Mix In and pulse for 1 second just to mix and not crush it.
4. Drizzle the cup with NESTLÉ® Dulce De Leche Sweetened Condensed Milk and pour the blended mixture in the cup.

02 SERVING

5. Top it up with whipped cream, NESTLÉ® Dulce De Leche Sweetened Condensed Milk drizzle and KITKAT® Mix In.



SWEETENED coconut apricot



PORTION: 1

INGREDIENTS

- 100ml NESTLÉ® Sweetened Condensed Milk
- 100g MAGGI® Coconut Milk Powder
- 1l Cold Filtered Water
- 40ml Apricot (Qamar Al Din) Concentrate
- 40g Ice Cubes



METHOD

01 SWEETENED COCONUT MILK

1. Mix in a blender 1liter cold water, 100gms MAGGI® Coconut Powder and 100ml NESTLÉ® Condensed Milk. Blend until smooth and set aside (sweetened coconut milk).
2. Pour 40ml of apricot (qamar al din) concentrate into the serving glass.
3. Then add 3 - 4 pieces of ice cubes into the glass.

02 SERVING

4. Lastly, pour the sweetened coconut milk into the glass and serve.



