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## **Eventful weekend awaits visitors to Etisalat Beach Canteen**

- **Lineup includes family-oriented activities, demonstrations by renowned chefs, culinary competitions and raffle draws**
- **MasterChef New Zealand winner Tim Read and MasterChef India winner Nikita Gandhi add a twist to food vendors' recipes at Etisalat Beach Canteen**

This weekend at the Etisalat Beach Canteen promises an action-packed programme with live cooking demonstrations by MasterChef New Zealand winner Tim Read, MasterChef India winner Nikita Gandhi and chefs from restaurants participating in Dubai Restaurant Week, as well as the Etisalat Family Fun Day on Saturday, 5 March.





Visitors can also enjoy a variety of fun fitness activities such as FlyBarre by FlyWheel Sports, MyGym for children, family yoga by the HotBox Kit, HIIT Class by Fast Athletic Training, and fabulous live music by Abbo Music and Ohm Records.



On 4 March, Chef Darren Velvick from The Croft and Walter Canzio from Social by Heinz Beck will engage the crowd in celebrating the tastes of their freshly prepared food. The Influencer cook-off session takes place with Chef Faisal Naser and popular Dubai-based food blogger Karen McLean, known for her Secret Squirrel Food blog. A worldwide cook-off live demonstration by various chefs will focus on different cuisines and communities from Dubai Restaurant Week, including Italian restaurant Roberto's, Japanese restaurant Okku and British inspired Bread Street Kitchen by Gordon Ramsay. Al Islami will add some excitement with cooking for the Food and Film night featuring a James Bond movie.

Saturday, 5 March is dedicated to the family under the Etisalat Family Fun Day banner including Etisalat sponsored cook-off events that will take place as part of the Dubai Restaurant Week. Chef Steve Deconinck, Executive Chef of the Palace Downtown Dubai will cook healthy dishes representing the Thai restaurant, Thiptara. Chef Naimalsaac will introduce cooking recipes from the restaurant Atelier M. A special art event will showcase artwork by various Emirati artists. Teenage Chef Bellawill hold a kid's cooking class using Al Islami food items.



On Saturday, 5 March, the Etisalat Beach Canteen will also host the raffle draws of the Home Edition and Signature Taste promotions that are among the attractions of this year's Dubai Food Festival events calendar.

MasterChef New Zealand winner Tim Read and MasterChef India winner Nikita Gandhi will be back to cook on-stage with various mum-dad pairs to add to more spice to the culinary excitement in the evening evening.

Earlier, on Wednesday, 2 March, MasterChef New Zealand winner Tim and MasterChef India winner Nikita worked with several food vendors from the Etisalat Beach Canteen to add their own twist to the recipes. They demonstrated on the main stage how they prepared the dishes while their fans thronged around them.

Chef Tim Read teamed up with food vendors Shawarma Station, Tori Matsuri and the Etisalat Beach Canteen sponsor Häagen-Dazs. He created his own version of Chicken Saj from the Shawarma Station and added biscuits to create a special Häagen-Dazs ice cream sandwich with chocolate fudge. He blended in cucumber and sesame seeds into Tori Matsuri's signature buckwheat noodles recipe.

Tim said: "The Etisalat Beach Canteen has the right combination of sun, sand and sea and it reminds me of my home in Auckland. This is my second visit to Dubai in the last six months and I can see how multicultural it is. This is reflected in the unique concepts that the home-grown food vendors have designed. Food, for me, is all about fresh produce and food sustainability. For example, I love going spearfishing back home where I have caught kingfish and snapper and fresh is best when it comes to cooking food."

Chef Nikita Gandhi worked with Barsalata, Karak House and Khameer & Dough. She focussed on creating vegetarian dishes such as adding pomegranate labneh to Barsalata's Mediterranean Freekeh, beetroot paratha with almond labneh stuffed falafel from Karak House, and Khameer & Dough's eclairs filled with cream cheese-honey mix.

Of Dubai, she said: "I grew up in the UAE and I have seen how the food scene has evolved tremendously where it has attracted many international food chains and restaurants to set up shop here. Moreover, with home-grown food vendors entering Dubai's gastronomic scene it has helped transform the Etisalat Beach Canteen into a one-stop culinary haven."

The demonstrations ended with meet-and-greet sessions with the MasterChef winners.

The Etisalat Beach Canteen at Kite Beach is the central hub of the Dubai Food Festival that is organised by the Dubai Festivals and Retail Establishment (DFRE), an agency of the Department of Tourism and Commerce Marketing (DTCM). The Etisalat Beach Canteen is open from 12pm – 10pm on weekdays and from 10am – 10pm during the weekends of DFF 2016, which runs until 12 March under the theme 'Celebrate Taste'.



## About Dubai Food Festival

Dubai Food Festival is a citywide culinary celebration that showcases the Emirate's emergence as a gastronomy destination through a 17-day programme of food-related consumer and trade events, activities, promotions and appearances by food celebrities. The Festival promotes the diversity, creativity and multicultural nature of Dubai's culinary offering – from five-star gourmet dining to everyday restaurants and cafés for all budgets; international brands to a burgeoning scene of home-grown concepts influenced by traditional Emirati cuisine and the flavours of the 200 nationalities that live in Dubai.

For more information visit [www.dubaifoodfestival.com](http://www.dubaifoodfestival.com) or find DFF on social media, using the hashtag

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