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Chef Joe Barza is a bit of a character. Impressive in stature and culinary skills, he has dazzled the entire Middle East, raising the bar for gourmet Lebanese and Arabic food from the region. He is a well-travelled chef, whose presence has been felt throughout the Middle East, Europe, Africa and North America. He is known for taking traditionally homely Arabic cuisine and transforming it into modern menus and gourmet presentations.

I was recently commissioned by Waldorf Astoria, Ras Al Khaimah for a photo shoot with the consultant chef for

their Marjan (Arabic) Restaurant and I wanted to share a few of the photos and also how he has used them.



The restaurant recently launched a new menu under the leadership of Chef Joe and Chef Mounir Al Khatib at the Waldorf Astoria. The official photos were selected from amongst this set. But here I am giving you a little extra behind the scenes...





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HOW THE PHOTOS HAVE BEEN USED:

The photo were used by the Waldorf Astoria on their social media platforms as we well as for other public relations activities. One was also published in popular magagine, Edgar as part of a feature on Chef Joe. The Gulf News published a photo along with a recipe for the cover of their Life & Style | Food section. The chef has also used them on his own Facebook page as profile pictures and part of his portfolio.



Waldorf Astoria Ras al Khaimah added 7 new photos.

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October 1 at 12:09pm

A stunning new menu from the acclaimed Joe Barza in Marjan restaurant...

Thank you to www.kariheron.com for the amazing photographs...



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What's your biggest achievement?
My biggest achievement is being recognised not just locally but regionally, in the Middle and the Near East. I am proud to say I was able to spread my culture through introducing our spices and our flavours.

And your biggest regret?
I don't have any regrets.

Tell us about your style of cooking...
I don't have a specific style of cuisine. My cuisine comes straight from the heart to the pallet. It is an inspiration and a feeling.

What do you think of the general standard of cuisine in the region?
I believe that our unique cultural history has helped to make the Lebanese cuisine the most popular of all Middle Eastern cuisines. Lebanese dishes are a craft, they become a culinary art "par excellence". Now it's spreading worldwide and is becoming a tourist attraction.

What other cuisines as well as Lebanese do you like to eat?
Cuisine is based on culture, and I respect all culture. If I had to choose one cuisine that I love to eat as well as Lebanese, well, that would be Italian.

“

If you listen to your intuition and feel free, you might come up with something great.

”

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Food | Recipes

Recipe: Grilled halloumi with tomato

Chef Mounir Al Khatib of Al Marjan in Waldorf Astoria Ras Al Khaimah shares this simple but delicious recipe

By Mounir Al Khatib
Published: 12:22 November 9, 2014



Grilled halloumi with tomato.

Image Credit: Karl Heron/Supplied

INGREDIENTS

- Halloumi cheese
- Tomato, sliced
- Baby eggplant
- Pomegranate molasses
- Pesto sauce

PREPARATION

Grill 4 pieces of halloumi cheese and 4 slices of tomato and eggplant.
 Arrange in a plate and top with pesto sauce.
 Garnish with pomegranate molasses and serve.

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Recipe: Grilled halloumi with tomato

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Guests

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A simple but delicious recipe that you can make quickly and without fuss

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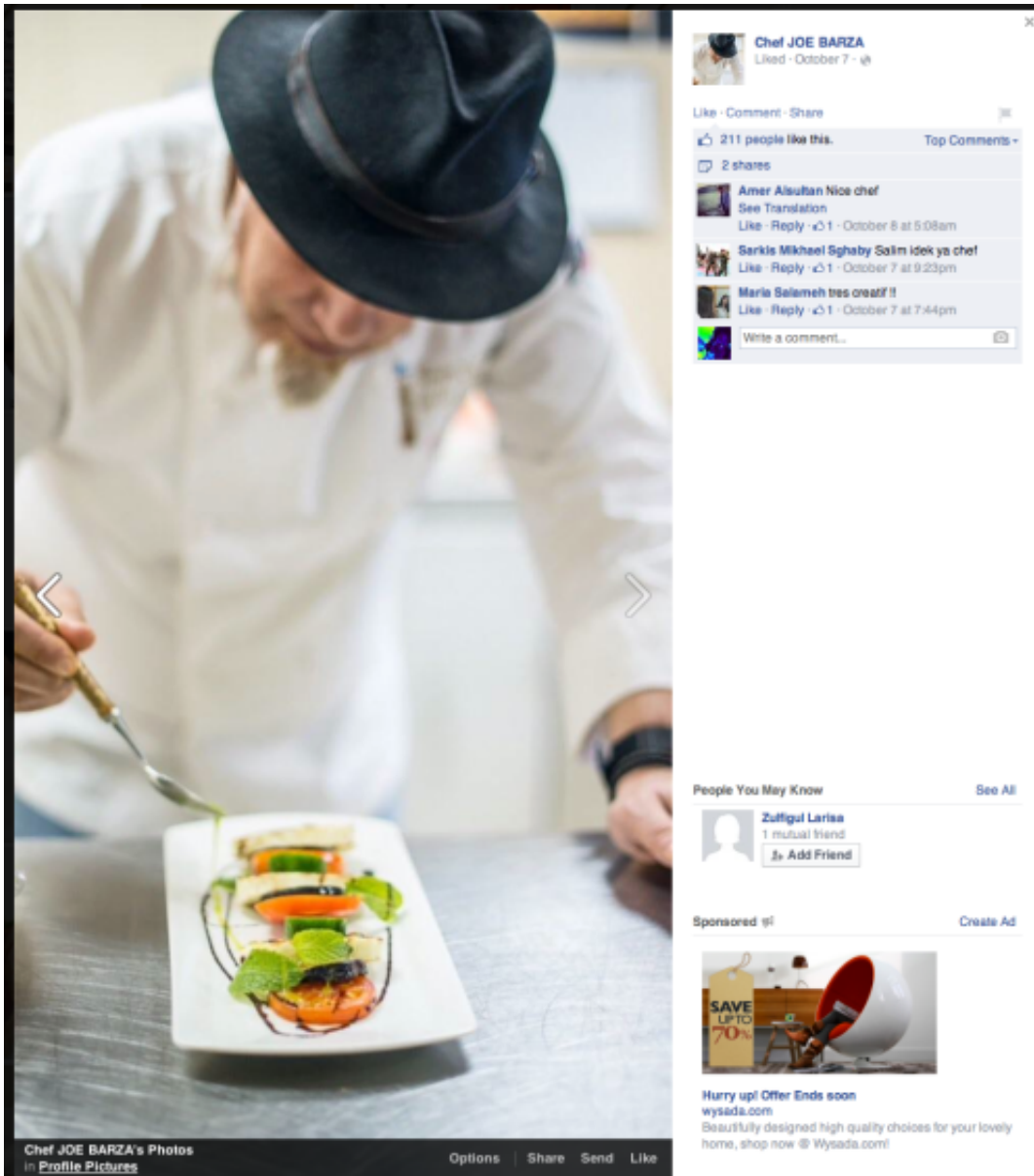
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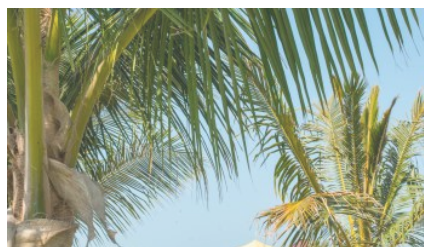
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