

Chef chat



Passionate about food and with a love for travelling, executive chef **Adrian Bandyk** tried and tested many different locations before he headed the five-star culinary revolution on wheels, **Ghaf Kitchen**

Prawn curry roasted in banana leaf, Asian slaw, nuoc cham dressing

INGREDIENTS

12 prawns as big as you like, peeled, deveined

FOR PASTE

3 red chilli, deseeded, roughly chopped
1 tbsp galangal, peeled, chopped
3 tbsp lemon grass, chopped
2 tsp kaffir lime leaves
1 tbsp coriander roots
2 tbsp garlic, chopped

FOR CURRY

300g fresh grated coconut
15ml vegetable oil
3 tbsp fish sauce
2 tbsp palm sugar
Thai basil
Banana leaves

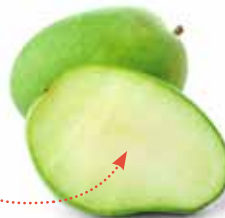
FOR NUOC CHAM

1 tsp red chilli, finely chopped
1 tsp garlic, finely chopped
3 tbsp fish sauce

5 tbsp water
3 tbsp lemon juice
1 tsp caster sugar
3 tbsp rice vinegar

FOR ASIAN SLAW

1 green mango
1 small green papaya
1 spring onion
1 carrot
Mint, Thai basil, coriander



For the curry Place all the paste ingredients into a blender and blitz to paste. Then combine the paste with fresh grated coconut, vegetable oil and cook over low heat until paste is fragrant. Season with sugar and fish sauce and remove from the heat, let it cool. Cut banana leaves into squares 12 x 12cm. Line banana leaves with basil leaves and spread the curry mixture over one third of the leaf, then lay prawns and wrap the leaf. Secure it with toothpicks. Roast it in the oven at 180°C for 10 minutes or chargrill.

For the nuoc cham dressing

Finely chop the chillies and garlic, combine with water, sugar, vinegar and fish sauce. Warm on the stove, make sure you don't boil it, allowing the sugar to dissolve and the chilli and garlic to infuse. Remove from the heat and allow to cool completely before adding the lemon juice.

For the Asian slaw

Thinly slice long ribbons of mango, papaya and carrots and then slice into julienne. Slice spring onions on the angle, mix with julienne mango, papaya, and carrots, add picked herbs and dress with nuoc cham dressing.

Baby chicken, roasted shallots & chimichurri sauce

INGREDIENTS

1 x 700g baby chicken

FOR CHICKEN MARINADE

2 banana shallots, roughly chopped

1 garlic clove

15ml lemon juice

30ml olive oil

½ tsp celery salt

1 tsp maldon salt

½ tsp crushed black pepper

½ tsp Worcester sauce

1 tsp paprika

Few sprigs thyme, picked and chopped

FOR CHIMICHURRI SAUCE:

1 bunch parsley, picked, finely chopped

1 clove garlic, minced

1 sprig fresh oregano, picked, chopped

1 red chilli, deseeded, finely chopped

80ml olive oil

15ml vinegar

Salt, pepper

Handful of watercress leaves for garnish

50ml olive oil

Step 1 For the chicken marinade, place all ingredients in a blender and blitz into paste, check seasoning and apply to chicken. Allow to marinate for at least 12 hours.

Step 2 Set the oven to 180°C and roast the chicken until done, for about 35 minutes, or until the juices run clear from inserted skewer into the leg joint. Set aside and let it rest.

Step 3 To make the chimichurri sauce mix together all the chopped ingredients and season to taste.

Step 4 To roast shallots, cut them lengthwise in half with skin on, don't peel them. Drizzle a little bit of olive oil onto a hot pan and place shallots cut side down and fry for couple of minutes until brown. Put whole pan (metal handle only) with shallots to the oven for 6-8 minutes until shallots are soft. Remove from the oven, let it cool and remove outer dry leaves from shallots, you will end up with soft and sweet shallots. Serve with chicken, chimichurri sauce and handful watercress leaves.



After years in London, where Adrian Bandyk started out as a pastry chef, he was up for a new challenge, "I was fed up of being covered in chocolate and flour everyday", he says. Although London is where he found his love for wholesome foods, he wanted something more. His dream to see more of the world led him to Dubai, via a brief stint in Azerbaijan where he set up six restaurants, before returning to run a kitchen on wheels.

How did you get into cooking?

As a child I always had an interest in cooking, I was a fast learner. When I was old enough I moved to London where I learned the basics of British cuisine. I had an Italian mentor who taught me about Italian foods with a mix of modern European cuisine. Since then, I have created my own style with Asian influences and my Italian experience.

What attracted you to life inside a food truck?

I always worked in kitchens, doing the same thing, even though I have always been passionate about food and how a dish is prepared. I started to be more involved in catering to get out of the routine. And then the idea of the food truck was mentioned to me and I thought I could make it happen. We prepare in a professional kitchen and make the final dish in the truck. This way I still get to work in a very professional environment but have a change of scenery every time we park the truck.

How do you come up with the menu?

Our menu has some great British gourmet dishes. We have to serve to all sorts of people from travellers on location to sit-down dinners at a party. We put in a lot of effort to being sustainable and so our menu changes with the seasons – this is sometimes a little tricky in the middle of the desert, but if we cannot get it fresh, we do not put it on the menu.

What is next for Ghaf Kitchen?

Watch this space! We do have bigger dreams. We have been on the road for more than a year, so it's time to reflect on last year and bring in some changes – keeping in mind we want to create and serve the best quality food. We are not only a food truck; we are a five-star restaurant on wheels with ever-changing scenery each day. As a chef, life doesn't get any better.



Ghaf Kitchen travels around Dubai to cater at events, special occasions, birthday parties & corporate events. To book the restored vintage Citroen H van, visit www.ghafkitchen.com