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#### How to celebrate a

# **Sustainable Christmas**

#### With Fairmont Hotels & Resorts

This year Fairmont Hotels & Resorts has expanded its sustainability practices beyond the walls of its hotels to help you have a greener festive season.

Fairmont Hotels & Resorts is a global leader in sustainability and was the world's first luxury hotel brand to embrace environmental stewardship. For three decades, Fairmont Hotels & Resorts has been committed to proactively protecting local environments through its award-winning Fairmont Sustainability Partnership.

Fairmont's approach combines leading operational efforts aimed at reducing overall impact on the planet with forward-thinking and innovative programs promoting responsible tourism.

Fairmont's culinary teams are highly committed to creating sustainable dishes that minimise food waste and use local produce and ingredients to their fullest to enhance the flavours.

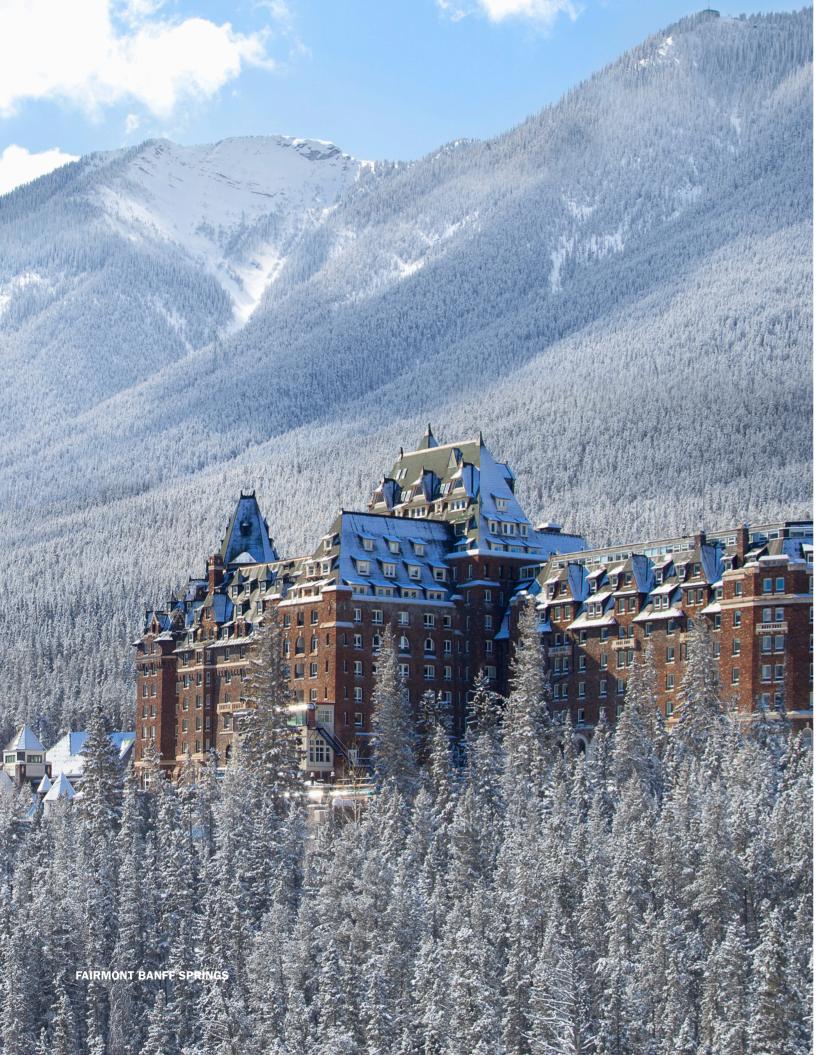
Now, Fairmont chefs from across the globe are sharing their expertise with a selection of delicious recipes that help you make the most of your winter leftovers, reduce your food waste and celebrate the entirety and simplicity of beautiful ingredients at this indulgent time of year.

From leftover turkey noodle soup to goose and red cabbage Strudel; ginger bread cookies to fruit pulp crackers, these recipes will delight both your taste buds and your conscience.

So whilst you may not be able to travel to these stunning hotels this year, their vision, expertise and flavours can travel to you, to fuel your festivities and inspire your future travel dreams for 2021 and beyond.

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"Fairmont understands that sustainable travel is not about giving something up; it is about gaining something more - a great vacation that also helps to make the world a better place."

Costas Christ, Global Sustainability Strategist, Virtuoso Travel Network and Senior Advisor for Sustainable Tourism, National Geographic Travel

Luxury hotels are not simply a place to stay. These iconic establishments play an important role for locals and visitors to cities around the globe. In 2020 this vision has been more true and poignant than ever before.

We believe it is our privilege to enhance genuine experiences and promote a rich cultural exchange within our communities by ensuring long-term sustainability and stewardship of our planet.

Fairmont is proud to support and participate in Planet 21, Accor's environmental and social sustainability program. Planet 21 challenges everyone – guests, hotel colleagues, partners, and property developers – to take measurable actions to minimize our hotel's impact on our planet. Programs addressing reforestation, water conservation, energy savings and food waste reduction are an integral part of our hospitality DNA. As we look to the future, our hotels pledge to continue promoting long-term sustainability and stewardship in each of our communities.

**78%** of luxury travellers consider it important that their hotel has environmentally sustainable practices. Having a positive connection to local people and the planet continues to be a priority amongst luxury travellers. Being green has evolved from a nicety to a necessity.

**80%** of luxury travellers are looking for sustainable tourism experiences and are increasingly motivated to visit hotels that implement good environmental practices in their operations.

**84%** of luxury travellers consider it important that the hotel gives recommendations of experiences that contribute in positive ways to the local economy.

\*\* Source: Fairmont Luxury Insights Report, Volume II `Gateway to Home: Hotels as the heart of their communities'





# **Michael Pagnacco**

"We work in an industry that has direct impact on food waste and as chefs it is our responsibility to find creative ways to utilize product that would otherwise be wasted. I love making hot turkey sandwiches with Thanksgiving leftovers. For a more elevated and non-traditional option, I turn leftover turkey into Vietnamese noodle soup."

# **Pho Ga Tay - Vietnamese Turkey Noodle Soup**

#### TO MAKE THE BROTH

- 1 Roasted Turkey, bone in (left overs from festive dinner)
- 20ml Canola Oil
- 2 Small White Onions, Unpeeled
- 2 Fresh Ginger (large)
- 4It Water
- 1 Lemongrass, cut into 10cm lengths
- 2 Kaffir Lime Leaves
- 14g Coriander Seeds
- 8 Star Anise
- 4 Cloves
- 1/2 Cinnamon Stick
- 30ml Fish Sauce
- 10ml Palm Sugar

To taste Kosher Salt

#### **GARNISH**

200g Rice Stick Noodles

200g Cooked Turkey Meat

200g Bean Sprouts

- 40g Green Onion 1 Jalapeno
- **1 bunch** Cilantro (rough torn)
- 1 bunch Thai Basil (rough torn)
- 1 Lime (cut into wedges)
- 30ml Hoisin
- 30ml Sambal or Chili sauce

- 1 Preheat large (5 litre) heavy bottom sauce pot on a burner and set to medium-high heat.
- 2 Cut onion in half, keeping skins in tact, and place cut side down on bottom of the pot. Place whole pieces of ginger around the onions. Cook without moving them until well charred. Approximately 8 minutes. Turn ginger over and char the other side.
- 3 Pick all the breast and leg meat from the leftover turkey into bite size pieces and set aside. Cut turkey carcass into smaller pieces that will fit into the pot.
- 4 When onions and ginger are well charred, add in the turkey bones and enough water to cover the bones then bring to a simmer on medium high
- **5** Add in the lemongrass and lime leaves to the broth.
- 6 Toast whole spices in a pan and add to the broth: coriander, star anise, clove and cinnamon.
- **7** Simmer the broth for 3 hours skimming any impurities that come to the top.
- 8 Strain the broth, discard the solids and allow broth to cool for 1 hour. Skim and discard any fat that rises to the top.
- **9** Return the broth to a simmer on medium high heat. Season to taste with fish sauce, palm sugar and kosher salt.
- 10 Fill a second large pot with water and bring to a boil. Add rice noodles to boiling water and cook for 7 minutes until tender, strain the noodles and place the hot noodles in the serving bowl.
- **11** Meanwhile add the turkey breast and dark meat to the simmering broth.
- 12 Ladle the hot broth with turkey meat over the noodles until completely covered.
- 13 Serve immediately and dress the pho with bean sprouts, green onion, jalapeño, coriander, basil, lime, hoisin and your favorite chili sauce.







# jW Foster

Executive Chef - Fairmont Royal York, Canada

"Don't let that turkey go to waste - put it to great use with a fabulous Boxing Day brunch! We at Fairmont Royal York also highly recommend using your leftover cranberry sauce to top the eggs – a better and more festive alternative to ketchup!"

# **Poached Farm Egg Hash** (Boxing Day Brunch)

1/2 It Turkey Stock (left over bones) **1lb** Left over roasted turkey meat (white meat or pulled from thighs - large dice) 1/2|b Roasted sweet potatoes (left over) 1/21b Medium diced roasted

butternut squash (left over) 4oz Diced white onion (left over from stuffing + gravy)

4oz Diced celery (left over from stuffing and gravy)

2 Medium garlic cloves, minced

1 tsp Dried chilies 1/4 Bunch chopped sage

1/4 Bunch chopped parsley

8 Large farm eggs

2oz White vinegar

**1lbs** Brussel sprouts (outer leaves)

1 Lemon (juiced and zested)

To taste sea salt and cracked black pepper

To taste olive oil

- 1 Pre-heat a medium heavy bottom pot over med-high heat, add diced leftover turkey leg, cover with turkey bone stock. Bring to a slow simmer and cook until turkey is warmed through and is tender. Remove turkey with a slotted spoon and place in a bowl, keep warm, turn heat up to a soft boil - reduce turkey stock until it coats the back of a metal spoon. Remove from heat and keep warm.
- 2 In a large pre-heated fry pan over medium heat, drizzle olive oil. Add the onion and sauté until onions start to lightly brown. Reduce heat and add garlic and chilies. Cook for another 4 minutes.
- **3** Add diced squash and sweet potato, slightly increase heat. Brown the tomatoes and squash.
- 4 Reduce heat, add reduced stock, season with salt, pepper, sage and parsley - place aside and keep warm.
- **5** Take the trimmed and washed leaves, place in a medium bowl, add lemon zest and a small amount of lemon juice. Season with salt and pepper (adjust sharpness with more lemon juice)
- **6** Bring a medium size pot with 1 litre of water to a soft boil, add white vinegar. Crack eggs gently into a bowl, take a spoon and swirl through the water in a clockwise motion. Slowly add the eggs and stop stirring. Move water around them so they don't stick to the bottom of the pot. With a slotted spoon remove when egg whites are lightly firm. Remove from water and place on a towel to drain water.
- 7 Place hash in the centre of a warm plate, top with two poached eggs, add brussels sprouts salad. Drizzle with olive oil and sea salt.

Great with cranberry sauce if you have some leftover.



Manager Transport

FAIRMONT ROYAL YORK HOTEL, CANADA





# **Robert Ash**

Executive Chef - Fairmont Banff Springs, Canada

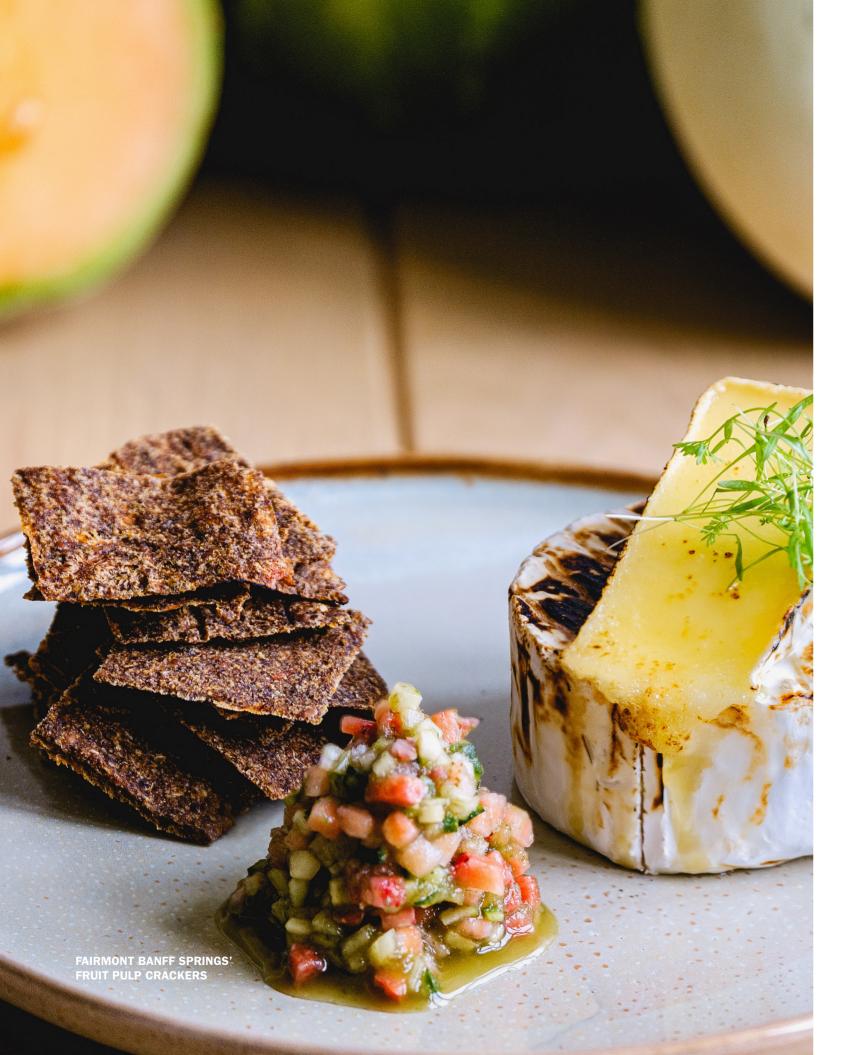
"This is a very simple recipe that utilizes excess pulp leftover from juicing, which would otherwise be thrown in the bin."

# **750g** Vegetable and fruit pulp leftover from juicing **250g** Ground flaxseeds **To taste** salt and pepper

Optional seasonings: chili, cumin, lavender, sesame

# **Fruit Pulp Crackers**

- **1** Mix the pulp, flaxseeds, and any seasonings of choice. Spread the mixture out on a baking sheet lined with parchment, making sure the thickness is about 2mm.
- 2 You may use a cutter to cut the crackers into shapes or leave it in one slab to break up into rough shards after baking. Dehydrate in the oven at 70°C overnight or 90°C for 4 hours.
- **3** Once cool, serve immediately or keep in an airtight container at room temperature.









# **Robert Ash**

Executive Chef - Fairmont Banff Springs, Canada

"This recipe utilizes all components of the carrot, providing a zero waste dish that is not only sustainable, but is also healthy and delicious."

1kg Carrots

50g Sugar

**50g** Apple cider vinegar **50-100ml** Grapeseed oil,

plus more for frying

**1** Egg

25g Capers

40g Shallot, finely minced

35g Grainy mustard

25g Dill, chopped

1/2 Lemon, juiced and zested

25g Corn starch

# **Carrot Tartare**

- 1 Peel the carrots using a thick peeler and save the peels. Use a mandolin to thinly slice one carrot for pickling. Juice the remaining carrots, reserving the pulp. Simmer the juice in a saucepan over medium heat until reduced to a syrup; set aside.
- 2 Combine the sugar and vinegar in a small saucepan over medium heat until the sugar dissolves. Remove from heat, add carrot slices, and let cool to room temperature.
- 3 Heat 1 tablespoon of grapeseed oil in a frying pan; fry the egg until the whites are crispy. Transfer to a blender cup. Return pan to heat and fry capers; add to the blender cup. Add half the shallots, half the mustard, half the dill, and half the lemon juice and zest. Blend while slowly drizzling in grapeseed oil until the mixture is thick and emulsified (you may not need all the oil).
- **4** Heat 2 tablespoons of grapeseed oil in a frying pan over medium-high heat. Toss carrot peels in corn starch and fry them until crisp. Transfer peels to a paper towel-lined plate.
- **5** Combine juice pulp, remaining shallot, mustard, lemon juice, and zest; mix well. Add just enough aioli mixture to make it bind.
- **6** Place a little carrot syrup in the centre of the serving plate. Scoop the tartare with 2 spoons, forming it into an egg-like shape; place it on the syrup. Scatter the crispy carrot peels and carrot pickles around the plate. Garnish with dill.







Executive Chef - Fairmont Le Montreux Palace, Switzerland

"Eating every edible part of an ingredient not only helps reduce food waste but also ensures we get the most out of its nutrients. Most of a vegetable's nutrients are found within the skin, so I always look to find different ways to include all of the vegetable in my dishes, from brushing the skin before cooking to incorporating the ends into delicious sauces."

# Fairmont Le Montreux Palace's Veggie Pie

#### **VEGGIE PIE**

**1kg** Potatoes Olive oil

200g Cheese, grated

- 1 Crushed garlic clove
- 1 Finely chopped red onion
- **3** Finely chopped celery stalks **1** Roughly chopped fennel root
- **T** Roughly chopped tennel roc
- 1 Finely chopped red chilli
- 3 Carrots
- 1 Lemon
- 1 Broccoli
- 400g Chickpeas, drained and rinsed
- To garnish Finely chopped fresh parsley

- 1 Pre-heat your oven to 200°C.
- 2 Slice the potatoes with the skin still on and boil for 12 minutes until potatoes become soft.
- **3** Keeping the skin on the carrots, grate them into a baking dish. Add the chopped celery, fennel root, chilli, parsley leaves and stalks, red onion, garlic, chickpeas and 100g of cheese, making sure to not waste any edible parts.
- **4** To reduce food waste, chop the broccoli head and grate the stalk into the baking dish. Add the zest of ½ a lemon and the juice of the full lemon. Season with salt and pepper.
- Once the potatoes are boiled, mash them with olive oil or butter and add in the remaining cheese (100g) and mash until smooth. Layer the mash on top of the mixed vegetables in the baking dish and place in the oven at 200°C for 35 minutes.

# **Fairmont Le Montreux Palace's Apple Crumble**

#### APPLE CRUMBLE

8 Medium apples, peeled and sliced

1 Lemon juice

¹⁄<sub>8</sub> tsp Cinnamon

1/8 tsp Nutmeg

1/4 Cup Rolled oats

1/2 Cup Brown sugar

1/2 Cup All-purpose flour

1/2 Cup Almond pulp

1/2 Cup Coconut oil

- **1** Preheat the oven to 170°C.
- **2** Put the peeled and sliced apples in the lemon juice. Take a pie dish and arrange the apples next to each other to cover the dish. Sprinkle with cinnamon and nutmeg.
- **3** In a bowl, combine the flour, almond milk, oats and brown sugar. Add coconut oil and evenly blend the dry mixture until the topping looks crumbly. Place onto the apples.
- **4** Bake for 25 minutes until the top looks golden brown. Make sure to check that the fruit is soft before removing from the oven.
- **5** Serve lukewarm with homemade vanilla ice-cream.







### **Alexandre Tamburini**

"I am a meat lover, passionate about unique local ingredients. Using local produce is a great way to cook with conscience. A dish is only as good as its ingredients. Choose and cook with care and your dishes will be full of heart and flavour. "

#### DOUGH

500g Flour 180g Butter 8g Salt 2 Egg yolks 15cl Water

#### **STUFFING**

300g Veal breast 100g Oyster mushrooms 1 Garlic clove 1 Shallot 5g Cognac To taste Salt and pepper 1 Egg to glaze

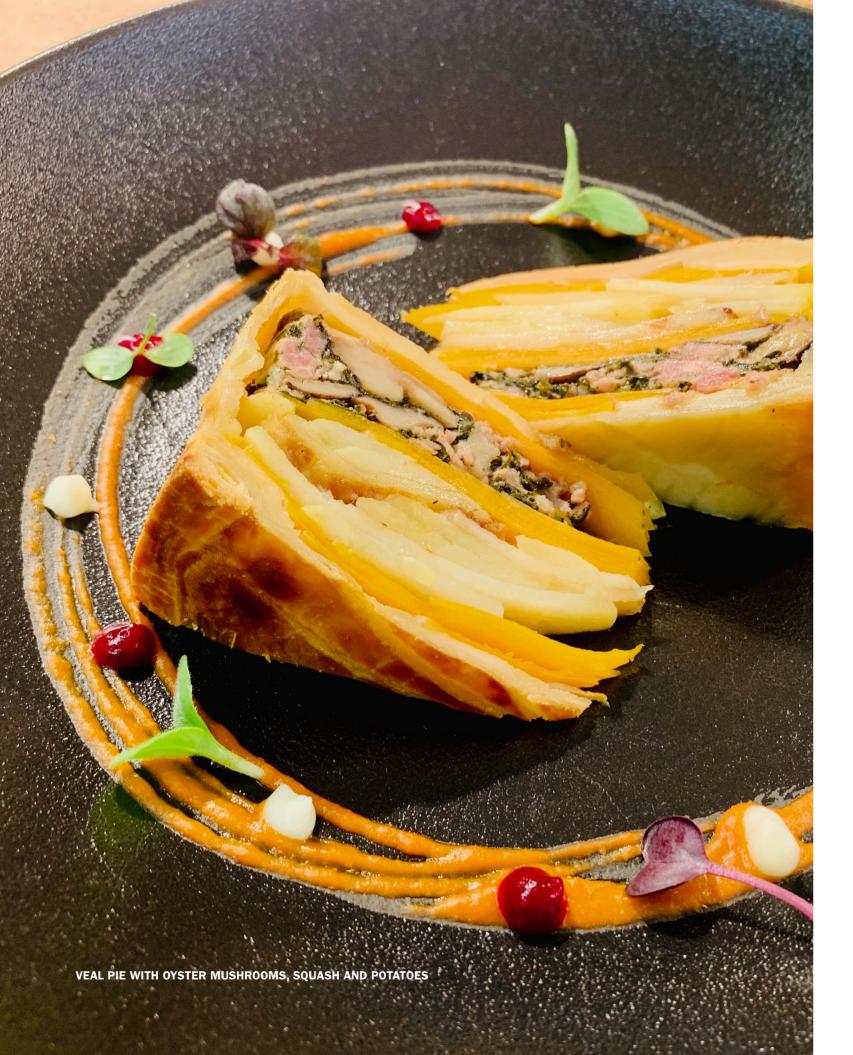
500g Veal shoulder

#### **TOPPING**

150g Butternut squash 300g Amandine potato

# **Veal Pie with Oyster Mushrooms, Squash and Potatoes**

- 1 For the dough, mix the flour and salt in a bowl. Add the butter and egg and knead by hand or in a food processor, add the water gradually. Film and put in the fridge overnight.
- 2 For the stuffing, chop the veal (shoulder and breast), add the shallot and garlic. Add salt, pepper and cognac.
- **3** Chop the oyster mushrooms and put them in a pan over high heat.
- 4 Mix all the stuffing ingredients together.
- **5** Cut the squash and potatoes into thin strips (2 to 3mm thick).
- 6 Roll the dough and place in the baking pan.
- 7 Place a first layer of squash slices at the bottom, add the layer of veal stuffing on top. Cover with the squash slices, then the potato slices.
- 8 Place a dough disc lid on top. Weld the edges and add the egg yolk with a brush.
- **9** Make a hole in the center of the pie and put a small aluminium tube in so that the steam can escape during baking. Bake at 180°C for 45 min.
- 10 Remove from the oven and let cool at room temperature before serving.
- 11 Garnish the pie with an endive and spinach salad.







### **Alexander Haebe**

Culinary Director - Fairmont St Andrews, Scotland

"Christmas time is the time for family and friends. I enjoying cooking for my loved ones with hearty food that warms the soul. However this can be achieved by utilising fresh and nutritionally balanced ingredients. My Rösti recipe uses these fresh leftover ingredients and turns them into a perfect Boxing Day breakfast or brunch for that matter!"

#### FOR THE ROSTI

**750g** (leftover) Roasting potato **250g** (leftover) Brussel sprouts **100g** (leftover) Streaky bacon **250g** Butter

# POACHING WATER (FOR THE POACHED EGG)

**400ml** Water **30ml** White vinegar **2** Eggs

#### **HOLLANDAISE SAUCE**

60g Butter unsalted clarified1 Egg yolk4ml Lemon juiceChives for garnish, chopped

# **Boxing Day Breakfast Rösti**

- **1** For the Rösti, grate the left over potatoes.
- 2 Cut the sprouts into ¼ and fold carefully into the potatoes.
- **3** Dice the bacon and fry in clarified butter; add a thin layer of potato-sprout on both sides. Season with salt and pepper.
- 4 Prepare and boil the poaching liquid, adding the vinegar to the water. Bring to a simmer and add the egg one by one then leave it for poaching process until half cooked, approx. 3-4 mins. Take out, drain with the tissue paper and keep aside.
- **5** For the sauce, heat butter in a heavy saucepan until hot and foamy, but not browned. In a small bowl, whisk or beat egg yolks with lemon juice and salt. Gradually beat in butter, then water.
- **6** Return mixture to saucepan and beat over very low heat until mixture is slightly thickened. Serve immediately or let stand over warm water for up to 30 minutes.
- 7 Before serving, grill the Rösti until nicely brown and ready to serve.
- **8** Arrange the Rösti on the plate followed by the poached egg, top with hollandaise sauce.







# Soner Kesgin Executive Chef - Fairmont Quasar Istanbul, Turkey

"The wonderful thing about leftovers is that they can easily be transformed into another delicious meal by using ingredients that you usually keep in your kitchen cupboard. Something as simple as adding a little flour, egg and breadcrumbs to your turkey can create a crispy turkey ball that creates the perfect focus for an entirely different meal."

# **Crispy Turkey Ball with Bread-Based Pasta and Mushroom Sauce**

#### **BREAD-BASED PASTA**

250g Leftover pretzel and bread **50g** Parmesan 20g Flour **1** Egg

Lemon zest (1/4 of a lemon) ½g Nutmeg

#### FRIED TURKEY BALL

200g Leftover pulled turkey 40g Leftover bread crumb 15g Flour **1** Egg **5g** Thyme 5g Salt 2g Black pepper

#### MUSHROOM SAUCE

200g Turkey jus (stock) 70g Slice mushroom, sautéed Salt and pepper for seasoning Parisienne carrot To taste Fresh thyme

- **1** Mix all of the pasta ingredients together to make a dough and leave to rest.
- 2 Roll out the pasta and ut into long julienne pieces ready to cook. When ready, boil in salted water for about 5-7 minutes.
- **3** For the turkey ball, mix the pulled turkey meat with half of the breadcrumbs, flour and egg to make ball shape dumpling and pané with the other half of the breadcrumbs, flour and egg. Chill in fridge for 10–15 minutes before
- 4 For the sauce, heat the pan and sauté the mushrooms before adding the turkey jus and cooking for a few minutes. Add the pasta, thyme and boiled carrots to the pan before seasoning with salt and pepper.
- **5** As all ingredients are precooked, once the turkey ball is golden in colour and crispy, it can be served. Ensure food is piping hot throughout.
- **6** To serve, place the pasta and sauce on the plate and top with the turkey ball.

**CRISPY TURKEY BALL WITH BREAD-BASED PASTA AND MUSHROOM SAUCE** 





### **Andreas Block**

Executive Chef - Fairmont Hotel Vier Jahreszeiten, Hamburg, Germany

"Using Christmas leftovers to create new dishes helps the festive season last even longer! This recipe is a great way to reuse leftovers in a traditional way for the family to enjoy. A strudel is great dish for leftovers. Provided you give the attention required to the pastry, you can change the filling to adapt to what you have left over."

# **Christmas Goose and Red Cabbage Strudel with Lamb's Lettuce**

# Put flour on the work bench and make a well in the middle. Add the oil and gradually add the water while stirring it together with a fork.

- 2 Once all wet ingredients are incorporated, knead by hand for around 5 minutes until it's a smooth dough. Let the dough rest under a cloth for 30 minutes.
- **3** In a pan, sweat the apple cubes in butter, then add the gravy. Add the red cabbage, goose meat and raisins and slowly braise all together until almost all the liquid is gone. Thicken with starch as needed.
- 4 Add the bread cubes, season to taste and then let it chill.
- **5** Place the strudel dough on a floured work surface and roll it out with a rolling pin into a rough rectangular shape approx. 3mm thickness.
- **6** Place the dough on a clean-floured kitchen towel then stretch until it is as thin as possible you should almost be able to look through it. If the dough breaks while stretching let it rest a little longer.
- 7 Once fully stretched, place the filling in the bottom part or the dough then fold in the sides and roll up the strudel. Brush it with liquid butter, then place it on a baking tray.
- **8** Bake at 180°C for 20 minutes. Reduce the temperature if the strudel browns too fast.
- **9** Marinate the lettuce with vinegar and oil and place as garnish on the side.
- **10** To plate, spoon some gravy in the middle of the plate. Slice the strudel in equal pieces and place one piece in the middle of the sauce. Garnish with the marinated lettuce and serve.

Guten Appetit!

# STRUDEL DOUGH INGREDIENTS

250g Pastry flour (Type 405) 60ml Vegetable oil 125ml Water Pinch of Salt

# FOR THE FILLING INGREDIENTS

Knob of butter

**200g** Leftover meat from Christmas goose (duck or any other roast meat works as well)

**50g** Braised red cabbage **50g** Apple cubes

20g Goose gravy

**5g** Raisins

**20g** Stale bread cut in 1cm cubes **As needed** Salt, pepper, starch

#### **TO FINISH**

To Garnish Lamb lettuce Drizzle Balsamic vinegar Dizzle Olive oil 6 tbsp Goose gravy







### **Andre Natera**

Executive Chef - Fairmont Austin, Texas, USA

"This is a pozole verde that my family makes with leftover turkey, however we also make it with pork and chicken throughout the year. There are other types of pozole and it can also be made red by using dried chilis and omitting the green ingredients. This version is my family's traditional holiday pozole."

#### ± b.

- **1.9It** Chicken or turkey stock **3lbs** Left over turkey
- 2 Onions, cut in quarters

FOR THE POZOLE:

- 5 Garlic cloves
- 1 tbsp Dried oregano
- **5** Cloves
- 6 Tomatillos, medium size
- 2 Jalapeño peppers
- 1 Cup Coriander leaves
- 2 Canned Hominy, rinsed Burnt Tortilla\* (see note) Roasted Poblano Peppers Peeled\*\*

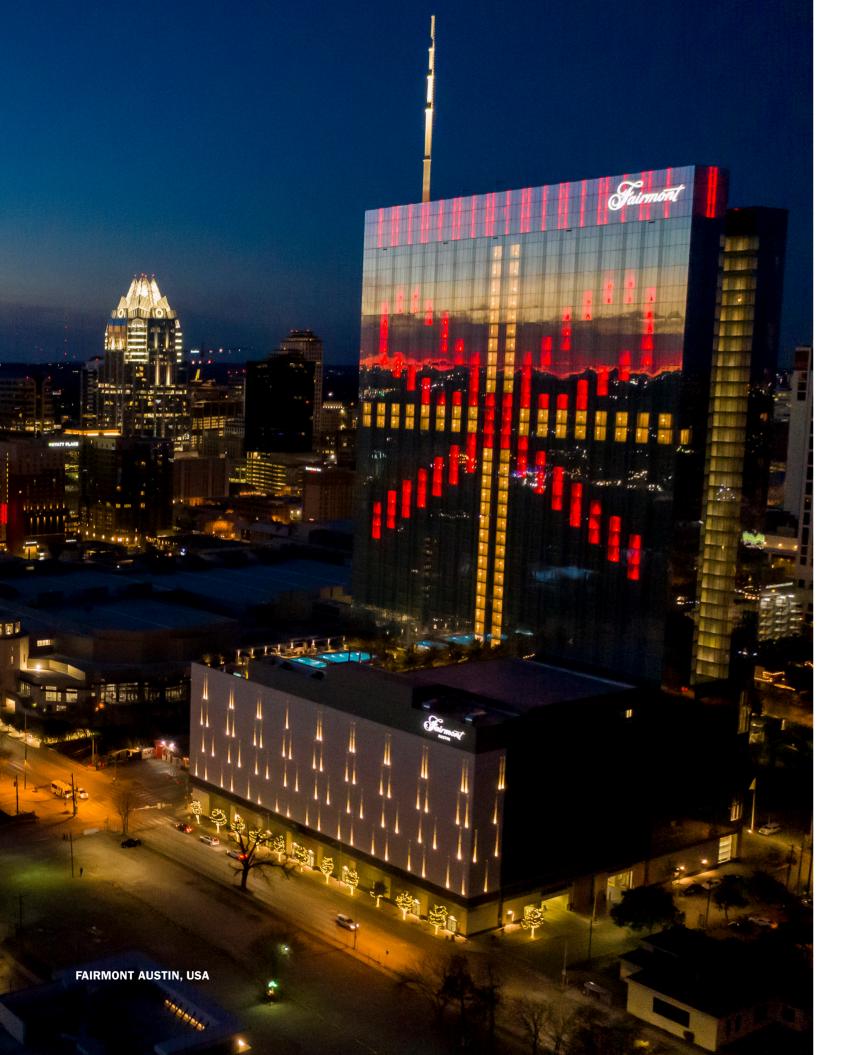
#### FOR THE POZOLE GARNISH:

- 1 Onions Small Diced
- 1/2 Finely Shredded Cabbage
- 4 Radishes, cut in quarters
- 2 Limes, cut ready to squeeze
- 1/4 Cup Chopped coriander
- 1 Large bag tortilla chips

# **Pozole Verde with Turkey**

- **1** Bring the stock to a simmer over a burner on medium heat, then add one of the quartered onions, dried oregano and simmer for 30 mins.
- 2 In a blender add the tomatillo, jalapeño, quartered onion, coriander, garlic, roasted poblano\*\*, burnt tortilla\*, cloves and blend until very smooth.
- **3** After 30 minutes add the turkey and the blended tomatillo puree.
- 4 Note the recipe does not call for salt, so adjust to your preference.
- **5** Let simmer for an additional 20 minutes and add the hominy.
- **6** To serve, place in a bowl and allow others to garnish as they wish with the condiments.
  - \* To burn the tortilla is a traditional step in my family's recipe. Place a corn tortilla directly on the burner of your stove and turn occasionally allowing it to burn to a black tortilla. It will catch fire so it is important to contstantly blow it out and keep burning. You can't over burn this tortilla because even ash is fine.
  - \*\* For the poblano peppers, roast over an open flame directly on your burner. The goal is to completely char the skin of the pepper. Once charred, place in a plastic ziplock bag or tupperware container with a lid and allow to steam for 5 minutes. Then, under cool water, wash the charred skin from the pepper and remove the stems and seeds.











# Jean-François Osborne

**Kenauk Trout Gravlax** 

"I am fortunate to live in a country where we do not lack food or clean water. It is our job as a chef to minimize any loss of food in respect to those who do not have the privilege of having abundant resources. Being a chef is much more than creating simple recipes, it is having a professional but above all human conscience."

#### **KENAUK TROUT GRAVLAX**

500g Brown sugar 500g Coarse salt 1 tbsp Sichuan pepper

1 tbsp Dill

100ml Vodka

#### **SWEET KENAUK BEER MUSTARD**

500ml Kenauk beer 150ml Yellow mustard

#### **BUCKWHEAT BLINIS**

80g Buckwheat flour 1 Egg 8g Baking powder 100ml Milk

1 tbsp Olive oil

To taste Salt and pepper

#### **FROMAGE FRAIS**

50ml Fromage frais 1 tsp Cardamom

#### **BEET SALPICON**

4 Medium-sized beets

#### **BEET CARAMEL**

White Sugar

- 1 Remove the skin from the trout. Place the skin on a baking sheet and dry in the oven at 170°F for 8 hours.
- 2 Place the trout on a bed of coarse salt, using only a small portion of total coarse salt.
- 3 In a bowl, mix all the ingredients together except the vodka.
- 4 Pour the mixture onto the trout and then pour the vodka. Let marinate in the refrigerator for approximately 4 hours (adjust depending on the size of the trout). Rinse and dry. Thinly slice the trout.
- 5 For the mustard, reduce the beer to  $\frac{2}{3}$  and allow to cool. Mix the yellow mustard with the beer reduction.
- 6 For the blinis, whisk the egg in a bowl. Add strained buckwheat flour and baking powder. Add the olive oil, salt and pepper. Mix while slowly adding the milk. Mix well and chill in the refrigerator for 30 minutes.
- 7 Heat a pan with a drizzle of olive oil. Once the pan is hot, add 2oz of mixture and flip once golden.
- 8 Meanwhile, mix the fromage frais with the powdered cardamom. Leave aside or chill ready to serve.
- 9 For the Beet Salpicon, steam the beets for approximately 1 hour depending on the size. Peel the beets and save the peelings. Cut the beets into brunoise.
- **10** To make the caramel, weigh the peelings then place them in a pot and add water until they are covered in liquid. Add 1/3 of the peelings' weight in sugar. Reduce to a caramel consistency. Strain through a conical strainer.
- 11 Plate the Trout Gravlax and top with a drizzle of sweet beer mustard. Accompany with buckwheat blinis topped with beet salpicon, a tablespoon of fromage frais and a few drops of beet caramel. Add some trout skin chips.







### **David Viviano**

Executive Chef - Fairmont Orchid, Hawaii, USA

"Nothing says decadence and celebration like lobster – especially if it's from the Hawaiian waters. Indulge this holiday season with my sustainable lobster recipe. You deserve it!"

1 tbsp Butter
1/2 Cup Kabocha squash,
roasted, small diced
1/2 Cup Grape tomatoes, halved
1 Cup Baby spinach
8oz Lobster glace
Lemon zest
Micro parsley
To taste Salt and pepper

#### **BUTTER POACHED LOBSTER TAILS**

4 Lobster tails, raw, shells removed Buerre monte 14 Cup Water

1lb Butter cut into chunks

#### **LOBSTER MASCARPONE RAVIOLI**

**8oz** Lobster knuckle and claw meat, poached, picked through, chopped **1 Cup** Mascarpone cheese, room temperature

1 Egg, beaten

1 tbsp Parsley, chopped

1 tbsp Chive, chopped

To taste Salt and pepper

#### WONTONS

24 Wonton wrappers

1 Egg, beaten with 1 tsp of water

#### LOBSTER GLACE

- 4 Lobster bodies and shells
- 1 tbsp Olive oil
- **1** Onion, rough chopped
- 1 Carrot, rough chopped
- 1 Stalk celery, rough chopped
- 1 Head fennel, rough chopped
- **1 tbsp** Tomato paste
- ½ Cup Brandy
- 1/4 Cup Cold butter

To taste Salt and pepper

# Lobster, Lobster, Lobster

- **1** Lay out 12 wonton wrappers on a counter or table.
- 2 In medium bowl, combine lobster, mascarpone, egg, parsley, chives, salt and pepper. Spoon about 1 Tbsp of lobster filling onto center of wonton sheet. Paint edges with beaten egg. Place 12 additional wonton wrappers on top. Pick up ravioli and seal around edges with fingers. Store on half sheet tray lined with parchment.
- **3** Prepare the vegetables roast the diced squash and prepare the grape tomatoes
- 4 In a hot sauce pot, cook lobster shells in olive oil until shells are bright red. Add onions, carrot, celery and fennel until lightly caramelized. Add tomato paste and cook for a few minutes, constantly stirring to ensure it does not burn. Deglaze with brandy and reduce by half.
- **5** Add 2 litres of water. Simmer for one hour. Strain the lobster stock. Return to pot and reduce lobster stock by half. Whisk in butter. Season to taste.
- **6** In a medium saucepan bring water to a boil over high heat. Reduce the heat to low and begin adding chunks of butter (a little at a time) whisking constantly to emulsify. Do not boil or the Beurre Monte will break.
- 7 Meanwhile, heat butter in a large sauté pan on medium heat. Add squash and tomatoes to warm. Add spinach and wilt. Season with salt and pepper.
- **8** Bring medium pot of water to a boil. Add ravioli. Blanch until fully cooked when raviolis float to top.
- **9** When ready to poach the lobster tails, heat the prepared Beurre Monte to medium. Add the lobster tails. Cook for 5-7 minutes. The lobster should be white and not opaque in color. Remove from the Beurre Monte and serve.
- 10 Spoon a quarter of vegetables into the center of a bowl. Top with 3 ravioli. Top with 1 lobster tail. Ladle 2oz. of sauce into bowl. Garnish lobster tail with lemon zest and parsley. Serve immediately.









### **AJ Thalakkat**

Executive Pastry Chef – Fairmont Washington D.C., Georgetown, USA

"Leftover cranberry sauce from Thanksgiving is the perfect filling for macarons, and using banana peels to create flour for gingerbread cookies and macarons helps to make a zero waste Christmas. Happy Holidays!"

# 150g Almond flour (fine sifted) 30g Banana peel flour 260g Confectioners' sugar, sifted 150g Sugar 210g Egg white (room temp) Pinch Salt

#### GINGERBREAD SPICED BUTTER CREAM

1/2 Cup Unsalted butter, softened
2 Cups Confectioners' sugar, sifted
1/4 tsp Cinnamon powder
1/4 tsp Ginger powder
Pinch Star anise powder
2 tbsp Milk

#### **CITRUS CRANBERRY PRESERVE**

- 2 Cups Cranberry sauce
- 1 tsp Apple pectin
- 1 tbsp Sugar
- 1 Orange zest

# **Banana Peel & Gingerbread Spiced Macaron, Citrus Cranberry Preserve**

- **1** For the banana peel flour, dehydrate banana peels until crispy, blend, sift and set aside.
- 2 Blend all dry ingredients in a food processor and then sieve.
- Whip egg white and sugar on a slow speed until soft peak. (Note: whipping egg whites on slow speed produces a more stable meringue. Aging egg whites for macarons is an important step. Separate the eggs, place the whites in a clean container, cover with plastic wrap with a few holes poked in and leave it in the fridge for a few days before using.)
- 4 Fold in almond, banana peel flour and sugar mixture, mix until smooth.
- **5** Pipe the batter on sheet pans lined with parchment. Tap the tray several times to remove air bubbles. Allow to sit for 40-60 minutes so the macarons form a skin.
- 6 Heat oven to 300°F. Bake for 12-15 minutes.
- 7 Cream room temperature butter with a hand mixer or the paddle attachment of a standard mixer until smooth and fluffy. Gradually beat in confectioners' sugar until fully incorporated. Add in finely sifted spices.
- 8 Pour in milk and beat for an additional 3-4 minutes.
- **9** Gently heat up leftover cranberry sauce on a low heat. Whisk in pectin, sugar and orange zest and bring it to a boil. Simmer for 2-3 minutes on low heat. Store refrigerated until used.
- 10 Pipe Gingerbread spiced buttercream onto the back of half the shells and scoop a small amount of cranberry preserve in the center. Form a sandwich and repeat. Macarons should be aged in the fridge for a day for best results. This allows the filling to soften the insides of the shells.







# **AJ Thalakkat**

Executive Pastry Chef – Fairmont Washington D.C., Georgetown, USA

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# **Gingerbread Cookies**with Banana Peel Flour

250g Butter

200g Brown sugar

**148g** Golden syrup

**530g** Flour

**70g** Banana peel flour **20g** Baking soda

8g Ground ginger

**3g** Cinnamon powder

1g Star anise powder

80g Milk

- **1** For the banana peel flour, dehydrate banana peels until crispy, blend, sift and set aside.
- 2 Mix all the dry ingredients in the mixing bowl.
- **3** Melt the butter and add sugar and the syrup. Pour the melted butter and sugar mixture over the dry ingredients.
- 4 Mix until well combined, finally add in milk and mix further.
- **5** Wrap and store the dough, refrigerate until ready to use.
- **6** Mix the dough until pliable, roll out the dough using a rolling pin to ¼ inch thickness.
- 7 Cut out desired shapes. Bake in a pre-heated oven at 320°F for 12-15 minutes.
- 8 Cool the cookies before decorating with royal icing.









# **Sudqi Naddaf**

Executive Chef – Fairmont Amman, Jordan

"This recipe is based on sustainable fruit that is locally grown in Jordan ('kaka' or 'persimmon') using citrus peel that is normally wasted. It has been exclusively created for Fairmont Amman to reflect the Christmas festive season and adheres to the property's dedication to environmentally conscious decision making."

# **Christmas Kaka Pudding**

- 450g Fresh bread crumbs
- 112g Refined flour
- 450g Black currants
- 900g Raisin
- 222g Dates
- 222g Orange peel
- **60g** Chopped almonds
- **60g** Chopped prunes
- 400g Kaka pulp
- 100g Lemon peel
- 8g Cinnamon powder
- 2g Nutmeg powder
- 4g All spice powder
- **4g** Ginger powder **2g** Vanilla extract
- 3g Salt
- 5g Baking powder
- 450g Butter
- 450g Brown sugar
- 4 Eggs

#### **VANILLA BLACK PEPPER SAUCE**

**250g** Milk

**250g** Cream **6** Egg yolks

- **125g** Sugar
- 1 Vanilla pod
- 1 Grated lemon zest
- 2g Black pepper, crushed

- **1** Soak blackcurrants, raisins, dates, orange peel, chopped almond and prunes in the kaka pulp and vanilla extract and store in the chiller.
- 2 Cream butter and brown sugar slowly and add one egg at a time. Do not aerate.
- 3 Mix all the dry ingredients together and keep aside.
- 4 Once the sugar is dissolved add rest of the ingredients.
- **5** Line the pudding mold with cling wrap. Weigh 600g and pack well with the cling wrap and press it with your finger to get an even shape.
- 6 Again, cling wrap the complete mold thoroughly. Steam for 8 hrs.
- **7** For the sauce, bring the milk cream, vanilla bean and black pepper to boil. Add the yolk to the hot cream mixture and whisk well. Cook the mixture up to 75°C and cool down.
- **9** Serve the pudding warm with warm vanilla pepper sauce.







# **Saeed Khattab**

Chef - Fairmont Bab Al Bahr, Abu Dhabi, UAE

"I believe that 'respect for food is respect for the life'. As a chef it's my responsibility to lead the society by being an example with creative ideas that could help to reduce food waste."

# **Turkey, Brussels Sprout** and Chestnut Quiche

#### FOR THE FILLING

**200g** Leftover turkey meat (shredded) **5g** Fresh sage

**75g** Brussel sprout (blanched)

25g Chestnut (cooked till soft)

15g White onion

200ml Double cream

2 Large eggs

10g Semi dried tomatoes

50g Provolone cheese

**50g** Gruyere cheese

Black pepper crushed

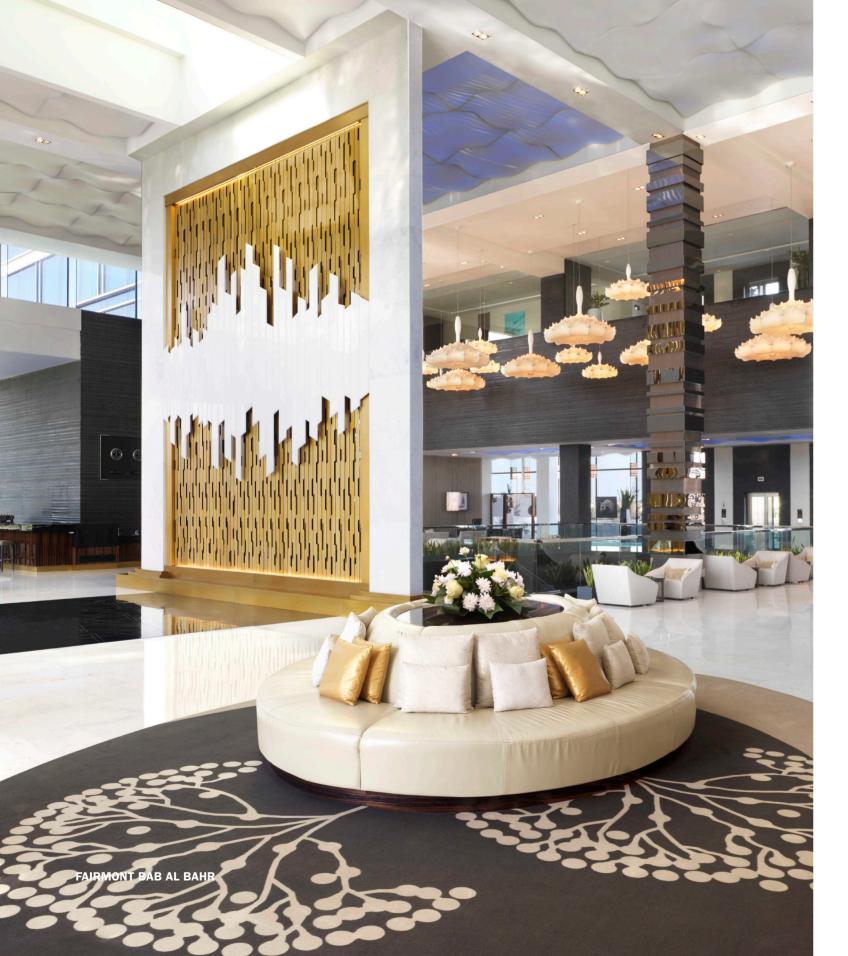
Sea salt Nutmeg

#### **FOR THE PASTRY**

**500g** Flour (for dough and dusting) **300g** Butter (room temperature) **150ml** Cold water **8g** Salt

- 1 Mix the flour and salt in a bowl. Rub the butter into the flour mixture with your fingertips until it starts to crumble. Gradually add cold water and continuously mix until it binds together to form a rough dough. By splashing water you can adjust the hardness of the dough. Wrap in cling film and rest the dough in the fridge for 2 hours.
- 2 Take out the rested dough and dust the flour on a flat surface and rollout the dough to a 5mm thick sheet. Roll up around the rolling pin and lay over the loose base tart ring. Gently press in the shape of the ring and trim away the excess pastry.
- **3** Preheat the oven to 175°C and bake the tart for 20-25 minutes. Increase the baking time if required to add more colour to the tart.
- **4** For the filling, add a knob of butter to saucepan and sauté chopped white onion. Add shredded turkey, brussel sprouts, cooked chestnut, crushed pepper and sea salt for taste. Mix well, remove from the heat and add fresh sage leaves.
- **5** Break and whisk the full egg. Add cream, a pinch of sea salt and grate in nutmeg using microplane grater.
- **6** Spread the turkey mixture in a pre-baked pastry shell and pour the cream to cover the mixture.
- **7** Grate the provolone and Gruyere cheese to cover the mixture. Add semidried tomatoes on the top.
- 8 Place the filled tart in a flat tray and bake it at 140°C for 30 minutes.
- **9** Remove from the oven and cool it down in room temperature for 15 to 20 minutes before serving. Serve with leftover cranberry sauce.

Ideal for breakfast, brunch or as a light lunch.







# Hamish Lindsay Executive Chef - Fairmont Jakarta, Indonesia

"The day after Christmas at home is always sandwiches or pasta filled with turkey, ham, vegetables and cheeses! As a Chef, I try to minimize all food waste in the hotel by using leftover proteins and vegetables to create new tasty dishes for our guests to enjoy."

### **ROASTED PUMPKIN FILLING:**

16 Large conchiglioni shell pasta

250g Pumpkin leftover

200g Roasted capsicum

100g Roasted onion

40g Roasted garlic

3g Salt

1g Black pepper

**50g** Parmesan

5g Sage

**160g** Asparagus

20g Flaked almonds

#### PARMESAN CREAM SAUCE:

20g Butter

5g Garlic

40g Onion

**250g** Cream

125g Parmesan

2g Salt

1 pinch White pepper

1 pinch Nutmeg

# **Conchigilioni E Zucca**

- **1** Preheat the oven to 180°C.
- 2 Boil the conchiglioni pasta shells until 'al dente'.
- **3** Mix the leftover roasted pumpkin, capsicum, onion and garlic, then mix with chopped sage. Season with salt and black pepper.
- 4 Fill the pasta shells, then grate parmesan over the top. Bake in the oven for 15 minutes or until cheese has melted.
- **5** For the sauce, sauté the finely diced garlic and onion in the butter until clear. Add the cream and slowly bring to a simmer. Add the parmesan, salt, pepper and nutmeg. Once well combined remove from heat.
- 6 Steam the asparagus, then sauté in butter or oil. Serve on top of pasta.
- **7** Roast the flaked almonds and sprinkle on top of pasta.
- 8 To plate, spoon the sauce onto the bottom of the plate, add the filled pasta and top with asparagus and almonds.









Since having our farm,
we have learned that you
can make a natural enzyme
for growing plants by using
pineapple trimmings and
covering them with water (rice
water is best). After a week the plants grow.





"There are so many simple methods that we can incorporate into our meal planning and preparations to reduce our food waste and make the most ingredients. From freezing fresh chopped herbs in oil to stir into pastas and sauces to pickling leftover vegetables to use later in salads. The little things all add up to make an impact on reducing food waste."

210g Lemon zest 1It Olive oil 4g Lemon thyme 2g Rosemary 14g Lemongrass **5g** Garlic 5g Lime zest To taste Chilli

# **Simple Lemon Oil**

- 1 Mix 200g of lemon zest with the olive oil in a pan. Warm to 60°C. Remove from the heat and allow to cool for two hours.
- 2 Blend the oil and lemon zest mixture and pass through a chinois (conical sieve).
- **3** Add the remaining lemon zest, lemon thyme, rosemary, chilli, lemongrass, garlic and lime zest to the oil.
- **4** Bottle and enjoy as a delicious lemon oil to use for cooking and dressings.





### **Abdallah Bin Hussein**

Executive Chef - Fairmont Maldives Sirru Fen Fushi, Maldives

"This dish is a sustainable Maldivian take on the classic Pulpo Gallego; serving local octopus from dive sites around the island. Maldivian Mermaid Octopus is locally sourced, sustainably fished and carefully served. A distinct balance of unique flavors representing an exceptional culinary identity."

# **Maldivian Mermaid Octopus**

120g Maldivian octopus
5g Island farm growing baby herbs
50g Purple potatoes
3g Smoked paprika
30g Onion
4 Bay leaves
Moldavian spices (10g fennel,
2g cloves, 10g cardamon)
20ml Olive oil
20g Butter
To taste Salt and black pepper

- 1 Fill a pot large enough to hold the octopus and enough cold water to cover, add the onion, bay leaves, fennel, cloves, cardamom. Set over high heat. Bring water to a boil, then lower heat to maintain simmer. Cook until the octopus is tender enough that you can pierce the thick part of a tentacle with a paring knife with little resistance, about 1 hour.
- **2** Let the octopus cool in its water then drain. Wrap in plastic or store in an airtight container and chill. (Chilling helps set the skin so it doesn't fall off later). The octopus can be refrigerated for up to 3 days.
- **3** Roast the potato with the skin on and rock salt for 30 minutes at 180°C.
- 4 When ready to serve, cut the octopus per serving. Heat up a pan and add olive oil, salt, pepper and smoked paprika to the octopus. Place it in the hot pan for two minutes each side. Cook until well browned and finish it with butter.
- **5** Peel the potato and mash it. Add butter and cream. Carefully decorate the top of the octopus with the potato mixture. Garnish with herbs and serve.



**MALDIVIAN MERMAID OCTOPUS** 







# **Abdallah Bin Hussein**

xecutive Chef - Fairmont Maldives Sirru Fen Fushi, Maldives

"A simple Maldivian culinary experience; local fish of the day that is sustainably caught and served on Maldivian Banana leaves."

# **Spiced Local Sweetlips Fish on Banana Leaves**

10g Garlic
5g Ginger
80g Coconut cream
½ tsp Turmeric powder
4g Brown sugar
3pcs Kaffir lime, thin julienne
2pcs Lime juice
200g Local fish fillet
2 sheets Banana leave

1 Finely chop the shallot, lemon grass, red chili, garlic and ginger. Combine and place in a bowl with coconut cream, turmeric powder, brown sugar, kaffir lime, lime juice, salt and pepper. Mix well and taste for seasoning.

**2** Season the fish with salt, pepper and lime juice. Add the marinade mix, coating the fish well. Wrap the fish in banana leaves and store in the fridge for 4-6 hours or overnight.

**3** Grill the fish parcel or bake at 300°C for 4-5 minutes until it is soft and juicy.

4 Serve with grilled lemon and steamed rice.

#### MARINADE

1/2 Lemon, to grill

20g Shallot10g Lemon grass30g Red chili, deseeded

To taste Sea salt and black pepper

SPICE LOCAL SWEETLIPS FISH ON BANANA LEAVES



### Jerôme Dardillac

Execuitve Chef - Fairmont Copacabana, Brazil

"The mini organic vegetables used in this recipe come from the A.Ch.A project, which seeks sustainable agricultural systems that optmize and stabilize production. As a Chef, my main objective is to teach and inspire employees and custumers about using and reusing ingredients. The roots of leek were reused to add texture and flavor to the dish; the head of the prawns were used not only for decoration but also in the preparation of a bisque sauce in another recipe."

# **Shrimp with Mini Organic Vegetables, Mango Vinaigrette and Pomegranate**

#### **INGREDIENTS**

- 4 Mini organic beets
- 9 Mini organic carrots
- 4 Mini organic fennel
- 8 Mini organic leeks
- 2 Nasturtium flowers
- 2 Nasturtium leaves 8 Mini organic onions
- 4 Mini organic turnips
- 4 Prawns
- MANGO VINAIGRETTE
- 10g Chive
- 1 Mango
- 250ml Olive oil
- 5g Pepper
- 1 Pomegranate60ml Raspberry vinegar
- 1 Red onion
- 5g Salt
- 2 Tomatoes

- 1 Wash all vegetables and remove the leaves.
- **2** Peel and eviscerate the prawns keeping the heads and tails. Start at the tail and push the skewers into the middle to the head of the prawns and season them with salt, pepper and marinate in olive oil.
- 4 Ciseler the onion (cut into small cubes).
- **5** Cut the pomegranate, remove the seeds and set them aside.
- 6 Cut the tomato into concassé (seeds and skins removed).
- 7 Cut the mango into brunoise (cut into small cubes).
- 8 Thinly cut the chives.
- **9** Mix the onion, tomato, mango, pomegranate, raspberry vinegar, olive oil, salt, pepper and chives.
- **10** Fry the leek root at 160°C.
- **11** Put all the mini organic vegetables in the Josper or barbecue grill basket and keep mixing them until cooked. It's important to hydrate the vegetables with a mixture of olive oil and water.
- **12** Grill the prawns in the Josper or barbecue grill (both sides) for about 4 minutes at 300°C.
- 13 Use nasturtium flowers and leaves to decorate.
- 14 Finish with lemon zest.









### **Belinda Bowles**

Head Designer Florist - The Savoy, a Fairmont managed hotel, London, UK

The Savoy's Head Designer Florist, Belinda Bowles, has shared some additional tips to help you create sustainable decorations that are as elegant as they are green.

"A simple, yet elegant way of decorating a table is to use petals from flowers. Once your flowers start to wilt remove those petals that still have a vibrancy in them, as these will look best. You can either scatter them on the table that day or, if you want to use them at another time, dry them in a dark, ventilated space such as an unused cupboard. This works particularly well with roses and is the perfect way to get more out of your flowers, while creating sustainable décor for the table."

"Christmas trees are, of course, the epitome of decorations at this time of year. Many are recycled or disposed of immediately after the festive season, but by buying a potted Christmas tree, you can replant it once all the decorations have come down. It's ideal not only for reusing the tree in a sustainable way but also for supporting the environment. I personally keep mine in a patio plant pot so I can continue to bring it inside the house as our Christmas Tree every year. It truly gives the tree more life!"





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