



Andiamo chef!

This November, Focaccia at Hyatt Regency Dubai welcomes chef Antonio Cannavacciuolo of the renowned Michelin two-star Italian Ristorante Hotel Villa Crespi.

From the 3rd to the 7th, he's creating a special lunch and dinner menu accompanied with finest Italian wines (see our special celebrity chef section this issue).

Born in 1975 in Vico Equense, in the province of Naples, Italy, Chef Cannavacciuolo discovered his passion for cooking during his childhood. "As a child,

the kitchen for me was the place where we ate, an important place where the family met. My father was a chef and so in a way I had cooking in my genes."

Since 2003, Chef Cannavacciuolo has won several awards for his excellent cuisine and outstanding restaurant. In 2003 and again in 2006, the prestigious French Michelin Red Guide awarded Ristorante Hotel Villa Crespi with two Michelin stars, emphasising Chef Cannavacciuolo's talent and expertise.

Co-ordinate your kitchen

Kenwood has introduced its new kMix range to the Middle East market, in a range of colours to suit kitchens large or small. The sleek new range of kMix kitchen appliances not only offer unique design and functionality, but can brighten up even the dreariest kitchen with its exciting colour range.

This stunning range of appliances has been created for results-driven simplicity and includes the kMix Stand Mixer, kMix Blend, kMix Hand Mixer and the kMix Hand Blender. With its cutting edge design, the range brings together form and function ensuring the most simple to the most indulgent recipe can be created at the touch of a button.



One for the choc lovers

After two years research, Al Nassma Chocolate has produced the world's first camel milk chocolate.

"This is a historic moment, we at Al Nassma are very proud to present the world's first camel milk chocolate, the most sensational and tempting form of camel milk," said Dr. Ali Ridha, Chairman of Al Nassma Chocolat. Milk for the chocolate is provided by Camelicious and, for this exceptional project, professionals from around the world joined in to create an innovation 133 years after milk chocolate was invented. Martin van Almsick, a chocolate aficionado and former manager of the famous Cologne chocolate museum, worked together with experts from Austria and Germany to create a chocolate which will seduce many chocolate connoisseurs.

A recent study reveals that the chocolate market in the UAE is strong with 98% of respondents claiming to consume chocolate at least once a week. Globally the chocolate industry is valued at more than \$41.6 billion with Europe accounting for 45% of global revenue and America with a third of market share. And with tourism expected to surpass the ten million mark by 2010, there is clearly a strong market for a novelty, premium chocolate brand in the UAE for tourists, visitors and chocolate loving residents.