



# Fantastic recipes to try at home

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## FEATURED HOTELS

- DOHA
- DUBAI
- MACAU
- HONG KONG - THE LANDMARK
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While many of our restaurants continue to be temporarily closed for the health and wellbeing of our guests and staff, our chefs from across the globe have been busy preparing easy-to-follow recipes for some of their favourite dishes for you to recreate at home. Here are just a few **Fantastic Recipes** to whet your appetite, from indulgent breakfasts and light lunches, to comforting dinners and classic cocktails

### Indulgent breakfasts

There's nothing quite like a hotel breakfast, whether that means pulling up your chair to a pristinely laid table for perfectly poached eggs or enjoying a spot of freshly brewed coffee and a buttery croissant in bed. Why not make breakfast time a little bit more special with **chocolate pancakes** from Chef Naomi Kilpatrick at **Mandarin Oriental, Doha**? Made with cocoa and vanilla, they're delicious topped with fresh berries and a dollop of crème fraîche or laced with rich chocolate sauce.

**INGREDIENTS**

- 30g/2tsp vanilla extract
- 34g plain flour
- 34g plain flour
- 410g/440ml milk
- 40g cocoa powder
- 50g caster sugar
- 10g/2tsp baking powder
- eg/1.25tsp bicarbonate of soda / baking soda
- 430g/440ml milk
- 80g melted butter
- 100g/2 large whole eggs at room temperature

**METHOD (pancakes)**

1. Pre-heat oven to 100°C/212°F
2. Combine the flour, cocoa powder, caster sugar, baking powder and bicarbonate of soda in a large bowl
3. In a separate bowl, whisk together the milk, butter, vanilla extract and eggs
4. Create a well in the centre of the dry ingredients, and slowly pour the milk mixture into the centre, while whisking...
5. Gradually start to whisk all the flour into the centre, this will help to avoid any lumps forming, but avoid over mixing
6. Heat a large non-stick pan over medium heat. Lightly coat the pan with oil and remove any excess
7. Pour a ladleful of batter into the centre of the pan, and use the back of the ladle to spread the batter around
8. Cook until bubbles begin to appear all over the pancake (2-3 minutes). Flip the pancake using a spatula and cook until the remaining side is brown
9. Transfer onto a baking tray, loosely cover with aluminium foil and place in oven to keep warm
10. Continue frying the pancakes until all the batter is used
11. Transfer the pancakes to a plate and serve warm with your favourite toppings

### Light lunches

Lunch, whether taken at your office desk or kitchen table, is often – through lack of time or facilities – a simple affair. But with just a little effort and the help of our chefs, you can create delicious light lunches to stop those mid-afternoon cravings and make the meal something to look forward to. Upgrade your salad or sandwich with tips from the chefs at **The Landmark Mandarin Oriental, Hong Kong**. Try this refreshing **feta, fruit tomato, watermelon and basil salad** by Chef Mario Paecke, or a **traditional Maine lobster roll** with zingy lemon mayo from Chef Matthew Kirkley.



### Delicious dinners

Dinner is often a time of celebration and togetherness and, in the current climate, making your evening meal extra special can be a real mood booster and give you – and your loved ones – an occasion to anticipate with pleasure each day. That doesn't mean what you cook needs to be complicated. Chef Mario Cittadini at **Mandarin Oriental, Singapore** shows us how to make a classic **Italian risotto with mushroom ragout** using wonderfully nutty-tasting dried porcini mushrooms. Or learn to make a versatile **beef ragù** under the instruction of Chef Alfonso Crescenzo from **Mandarin Oriental Jumeira, Dubai** – it's perfect to use as a base for lasagne or moussaka or with spaghetti.



### Decadent desserts

We all deserve a treat from time to time and this delicious dessert is a decadent delight. Watch here as Chef Sébastien Bernis at **Mandarin Oriental, Macau** demonstrates how to make his own version of **chocolate mousse** – laced with intense dark chocolate and topped with fresh raspberries.



### Creative cocktails

If you prefer your indulgences in liquid form, or if you're hosting a virtual party, our expert mixologists are here to show you how to shake up your favourite cocktails, from the classic to the curious. And they don't come much more classic than a **Manhattan** (bitters, sweet vermouth and bourbon), expertly made at **MO Bar** at **Mandarin Oriental, Singapore**. If you seek something a little more fragrant, take a tour of the garden with our master mixologist at **Mandarin Oriental, Marrakech** and see how its fresh ingredients are used in a **Verbena Cube cocktail**.



### Let us cook for you

While it is nice to take time to prepare your own meals, sometimes there's nothing quite like eating out. Why not set up a restaurant in your own home and let us cater? You can now shop MO food and drink at **Mandarin Oriental, Singapore** – try the Cherry Garden Dim Sum Brunch, **Mandarin Oriental, Kuala Lumpur** – treat yourself to Malaysian afternoon tea, and **Mandarin Oriental, Hong Kong** – indulge in a Café Causette three-course set dinner for two with two glasses of Champagne.

Discover more recipes and ideas on our [Fantastic Recipes YouTube playlist](#) or on our [Pinterest board](#).



## Seven of the best brunches around the world

Make the most of your weekend with these special brunch offerings from around the globe, from French toast in Boston to bottomless Cava in Barcelona

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