



Kibed Makli (Fried Liver)

Main Course, Serves 6

800 g./1 3/4 lbs. calves' liver
 62 g./1/2 cup flour
 4 g./1 tsp. salt
 1 1/2 g./1 tsp. ground black pepper
 1 1/2 g./1 tsp. ground cinnamon
 235 ml./1 cup olive oil
 Chopped fresh parsley,
 cilantro or other herbs to garnish
 Seasonal vegetables of choice
 (onions, bell peppers, carrots,
 squash, etc.) for serving

- Soak the liver in salted water for 5 minutes. Remove the large tubes and any membrane from the liver and cut the pieces in half. Toss together the flour, salt, pepper and cinnamon. Coat each liver slice in the flour mixture. Shake off any excess.
- Heat a large skillet over high heat and add the oil. Fry the liver slices on both sides, taking care not to overcook. Drain and place on a plate.
- Serve immediately, sprinkled with chopped herbs and with vegetables on the side.

Mouhallabia (Milk Pudding)

Dessert, Serves 8

1 1/5 litres/5 cups milk
 200 g./1 cup sugar
 50 g./1/4 cup cornstarch
 5 g./1 tbsp. vanilla powder
 125 g./1 cup pistachios, crushed
 200 g./7 oz. white currants

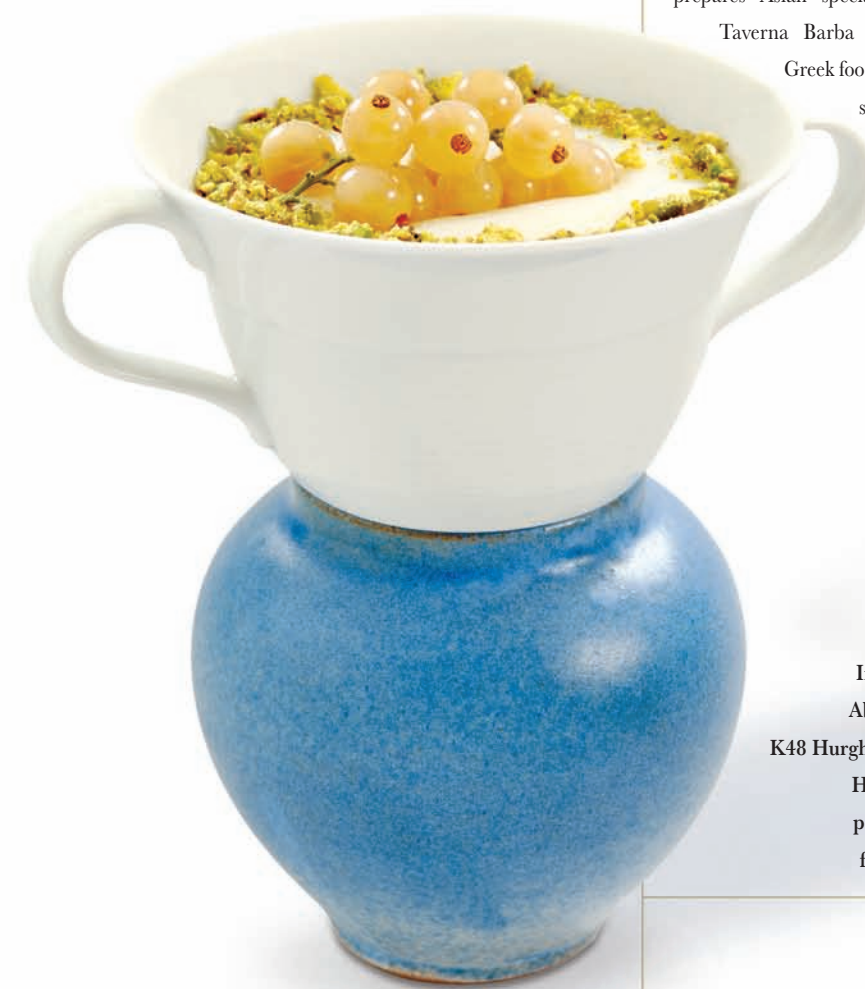
- In a large saucepan, bring the milk to a boil, stirring constantly, and simmer for 15 minutes. Add the sugar and stir for another 5 minutes.
- Dissolve the cornstarch in a little water and add it to the pan along with the vanilla powder. Stir until smooth and bring the mixture to a boil again. Remove from the heat. Divide between serving bowls, and refrigerate until chilled.
- Serve the puddings cold, sprinkled with the crushed pistachios and topped with the currants.

Johnny Be Good

Beverage, Serves 1

50 ml./1 2/3 oz. gin
 50 ml./1 2/3 oz. orange juice
 Club soda
 Orange slice to garnish
 Maraschino cherry to garnish

- Place the gin and orange juice in a cocktail shaker with ice, and shake vigorously. Strain into a highball glass and top with club soda. Garnish with an orange slice and a cherry.




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 ABU SOMA RESORT

Resting between the turquoise waters of the Red Sea and the stunning scenery of the Egyptian desert, the InterContinental Abu Soma Resort is an oasis of lush greenery between the sand and sea. As palm trees trace the curves of Abu Soma's twin bays, the resort's private beach reveals views of distant desert islands. The beach provides an idyllic venue for watersports, including scuba diving and windsurfing. Guests who want to stay dry can ride the Arabian horses from the resort's stable. Johnny's Bar, an English pub, provides a spot to gather while choosing from the resort's many dining options. Café Stella offers an extensive buffet, Il Portico presents Italian cuisine, El-Tanour prepares Asian specialities, and the Taverna Barba Kiriakos serves Greek food in a beachfront setting.

InterContinental
 Abu Soma Resort
 K48 Hurghada Safaga Rd.
 Hurghada, Egypt
 p. 20.65.3260700
 f. 20.65.3260749