

TODAY'S SPECIAL FEATURE

On Monday night the players, coaches, managers, administrators, guests, and local UAE dignitaries enjoyed the opening ceremonies of the development camp.

Special guest speakers included Camp Chairman Juma Al Dhaheri and IIHF Sport Director Dave Fitzpatrick, who spoke of the importance of hard work, leadership and sharing our love of ice hockey and interest in our sport with others.

The audience then enjoyed a special multimedia show about Abu Dhabi that included local Khaleeji (Gulf) music by singers Saif and Rania and traditional Emirati dancing by local schoolchildren in colorful costumes.



Arabic Words of the Day

1. **Saddad** (Shoot)
2. **Hadaf** (Goal)
3. **Hethaa** (Skate)
4. **Yalla** (Let's go!)
5. **Asraa** (Faster)
6. **Naser** (Victory)
7. **Zein** (Good job!)



UMM ALI RECIPE

A recipe in a hockey newsletter?

You may have noticed that Umm Ali is a favorite dessert of the UAE for residents and visitors alike. Umm Ali means "Mother of Ali" and she must have been a wonderful mother and baker, inventing this delicious treat. Now you can try it at home!

Ingredients

- 5 - 6 sheets puff (phyllo) pastry
- 120 grams raisins
- 120 grams slivered almonds
- 30 grams chopped pistachios
- 70 grams chopped apricots and dates
- 700 ml milk
- 300 ml cream
- 100 grams sugar
- pinch of cinnamon

Method

1. Preheat oven to 175°C
2. Place pastry sheets on baking trays and place in oven to bake, about 25 minutes or until crispy and golden.
3. Butter or spray a baking dish with non-stick cooking spray.
4. Crumble the pastry into the bottom of the baking dish and top with raisins, nuts, and dried fruit. Repeat with one more layer. Leave some almonds to garnish the top.
5. Bring milk, cream and sugar to a boil over medium heat. Pour over pastry and nuts and sprinkle with cinnamon and almonds.
6. Place dish in oven for 20-25 minutes or until the top is browned. Serve hot!

