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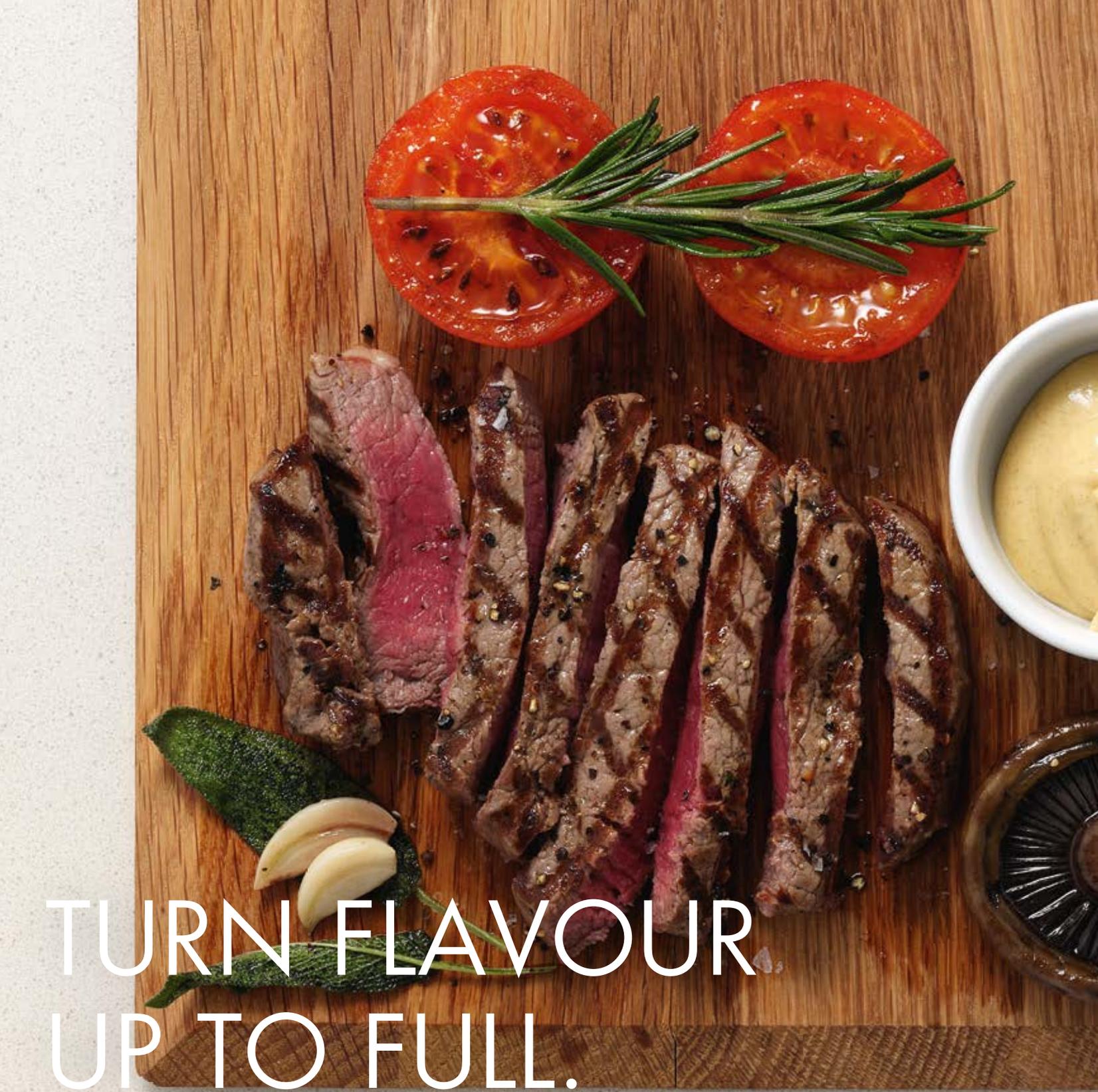
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BELGIAN GASTRONOMY MEETS LIFESTYLE



23

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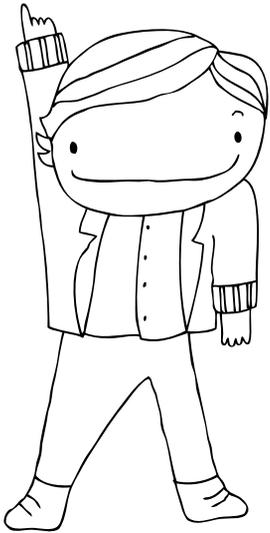


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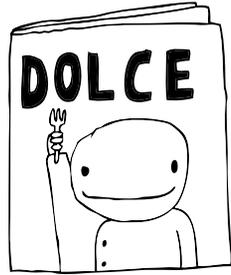
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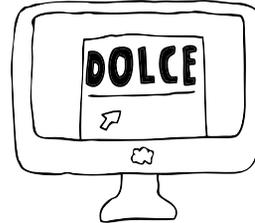


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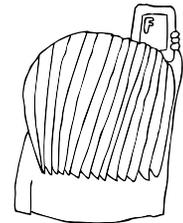


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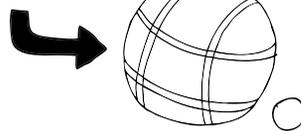
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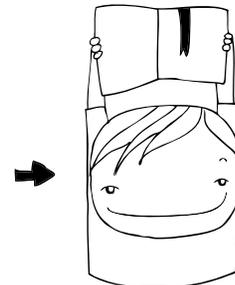
# COMMUNITY



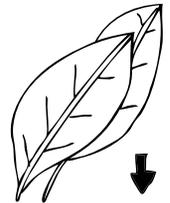
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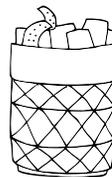


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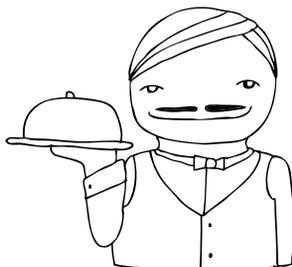


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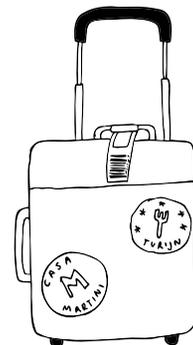
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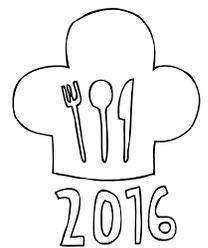
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## Stress-free cows make for exceptional cheeses

In this three-part series where we go looking for quality products with a soul, together with Bartel Dewulf, today we stop off in the heart of the Pajottenland, at the Beverse Kaasmakerij (cheese maker).

# 90

## It is our concern to make your business grow

Ring an economist/marketing specialist and a hospitality expert together and you'll have the perfect mix to transform a starting business or established enterprise into a successful concept.

# 10

## Because it has to be fresh

Warm bakers are a dying breed, and certainly those who have an eye for business such as Frederik Delrue. First in Brussels, then later on in Tervuren and now even in Leuven, Au Flan Breton became a household name for those who love refined patisserie and traditionally-made bread.

# 76

## Enjoy Flemish cuisine abroad!

It is Herwig Dejonghe's mission to put authentic Belgian fine food and beverages in the spotlight abroad. Under the name Be Delicious his team ensures that Belgian cuisine is available all over the world.

**Responsible editor** // Jan De Kimpe // [jan@dolcemagazine.be](mailto:jan@dolcemagazine.be) // Sharkin Invest bvba // **Editorial office** // Abelendreef 11 - 8300 Knokke-Heist // [jan@dolcemagazine.be](mailto:jan@dolcemagazine.be) // [www.dolcemagazine.be](http://www.dolcemagazine.be) // **Collaborators** // Jan Agten // Isabel Boons // Michael De Lausnay // France Gavroy // Stefanie Geerts // Christophe Lambert // Peyo Lissarrague // Sam Paret // Henk Van Nieuwenhove // Wouter Van Vooren // Peter Verplancke // Wendy Huyghebaert // Henk Van Cauwenberghe // Bart Tanghe // **Lay-out** // Hannibal - [www.hannibal.be](http://www.hannibal.be) // **Print** // Drukkerij Hendrix - [www.drukkerijhendrix.be](http://www.drukkerijhendrix.be) // To subscribe to DOLCE Magazine or DOLCE Club please contact Partner Press on 02/556 41 40 or [partnerpress@partnerpress.be](mailto:partnerpress@partnerpress.be).



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## Cooking on a Molteni has always been a dream come true

A former doctor's villa in Elverdinge is the stage for Franky Vanderhaeghe's magic creations behind his impressive Molteni stove. Maybe he is not the most famous Belgian chef, but he is a self made man 'pur sang' who, together with his wife, Sandra Nys, and a passionate team, runs the two star Hostellerie St-Nicolas.



# 28

## Gastronomy everyone can afford

The future does not have to be futuristic. Marc Clement, executive chef of The Bistronomy, the restaurant connected to Living Tomorrow in Vilvoorde, swears by elegant simplicity in an innovative framework.



# 54

## Top products deserve top equipment

19 years ago, Slagerij-traiteur Vandycke was established by Ivan Vandycke and his wife Hilde Van Belleghem. Ivan, obsessed by the butcher trade and Hilde, assistant pharmacist by training, built the business from nothing into an established name in the centre of Knokke.

# 100

## La douce France in Knokke

Monday, 8 August at Siesta Beach proved to be a day full of fun and frolics. 80 chefs took part in our culinary pétanque competition, alternated with 'Tournées Générales' served up by the Dolce World partners.

# 78

## Where authenticity and creativity meet

Vegetables in a starring role at the butchers, a combination few will expect. And certainly not in the Westhoek where artisan and traditional are generally given the leading role. Yet Slagerij Vasseur decidedly went down this path.



## Le Petit Pêcheur

# An oyster for every taste!



Text: Isabel Boons | Photos: Ekkow

*Le Petit Pêcheur in Yerseke offers an unprecedented world of diversity and taste. This former turbot farm houses 20 seawater tanks, each 60m<sup>2</sup> filled with water from the Oosterschelde. With advanced bioengineering the Oosterschelde water, which is among the cleanest water in Europe, is filtered even more and pumped through the basins. This creates a constant through-flow of clean sea water. Result: a luxurious bath in which the oysters and shellfish can unwind and be of top quality. In addition to quality and diversity, Le Petit Pêcheur constantly seeks innovative ways to boost their offer ... Dolce was invited to experience this ingenuity first hand during a visit to the oyster tables in Kats.*

General Manager Ida Sinke was born between the oysters. With a father who was an oyster and mussel fisherman it can hardly be any different. After a career at a machine producer, then as a communications advisor at the local council, to finally give in to her love of oysters at Le Petit Pêcheur, Ida is still captivated by the splendour of her region. Ida takes us to the unique oyster tables in Kats and talks enthusiastically about her passion ...

### **Breakfast in the water**

Le Petit Pêcheur offers a fabulous assortment of products: the Vongole Veraci from Italy, Bouchot mussels from Le Crotoy ar Baie Mont St. Michel, Praires from France, seven types of oysters and lobsters from Ireland, Portugal, France, Scotland etc. "We are proud to offer our customers diversity and quality," says Ida. "Our products are a direct result of the love for our profession and the product. In addition to a number of products packaged for supply chain partners under required specifications, we have our own range that goes to Belgian retail and direct export channels towards end consumers. In other words, our diverse crustaceans go straight from the water to our suppliers. So in the morning they have breakfast in the water of our basins and a few hours later are served for lunch. To us, quality is a given."

### **Oysters throughout the year**

There are many kinds and sizes of oysters. This variety ensures that there is an oyster for every taste. Le Petit Pêcheur offers 10 different kinds of oysters throughout the year. We took a closer look at 4 different kinds of oysters and we were pleasantly surprised by the astonishing diversity of this delicacy. Not all oysters are alike!

### **01. Umami**

The Umami oyster is specially grown in an area (mostly in Ireland) where the water contains lots of food and algae. Because of this it has a rich and unique flavour: savoury, sweet, creamy, salty, rich and nutty. This makes it more accessible than, say, a Zeeland oyster, which is really salty. Feel free to call it the Rolls Royce of oysters and compare it to the Gillardeau. This oyster, visually and taste-technically, belongs to the world top.

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*"The diversity of the different types of oysters makes for a lot of culinary freedom"*

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### **02. Summer oyster**

Oysters are at their best during the eight months that have an 'r' in their name. As long as the water remains cold, the oysters do not think about reproduction. Only when the water temperature rises in the months of June, July and August, the oysters reproduce. They then 'milk', their meat is lean and weak. They are less tasty. By contrast, the summer oyster remains tasty throughout the year. It is a triploid oyster which does not breed. Any oyster is naturally diploid, just like every living creature that reproduces. A diploid oyster devotes 2/3 of its energy to reproduction and summer oysters do not do this. In the summer months they are not 'milky' so the sale can continue. They are grown in the lab and because it does not reproduce, it puts all its strength and energy into its taste. This results in a very tasty, milk-free and full oyster.



### **Table oyster or off-bottom**

The table oyster or the so-called off-bottom oyster is grown in Kats according to a French model in bags on tables. In other words, they do not touch the seabed, which makes that the oyster grows more evenly compared to the conventional bottom culture. The culture method starts with the collection of oyster brood and this is then put on tables to continue to grow. Le Petit Pêcheur is the first Zeeland entrepreneur who uses this method of cultivation.

wide range, the customer can actually serve or eat oysters all year round, and moreover vary in terms of taste," Ida Sinke concludes.

[www.lepetitpecheur.nl](http://www.lepetitpecheur.nl)

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## *“Not all oysters are alike”*

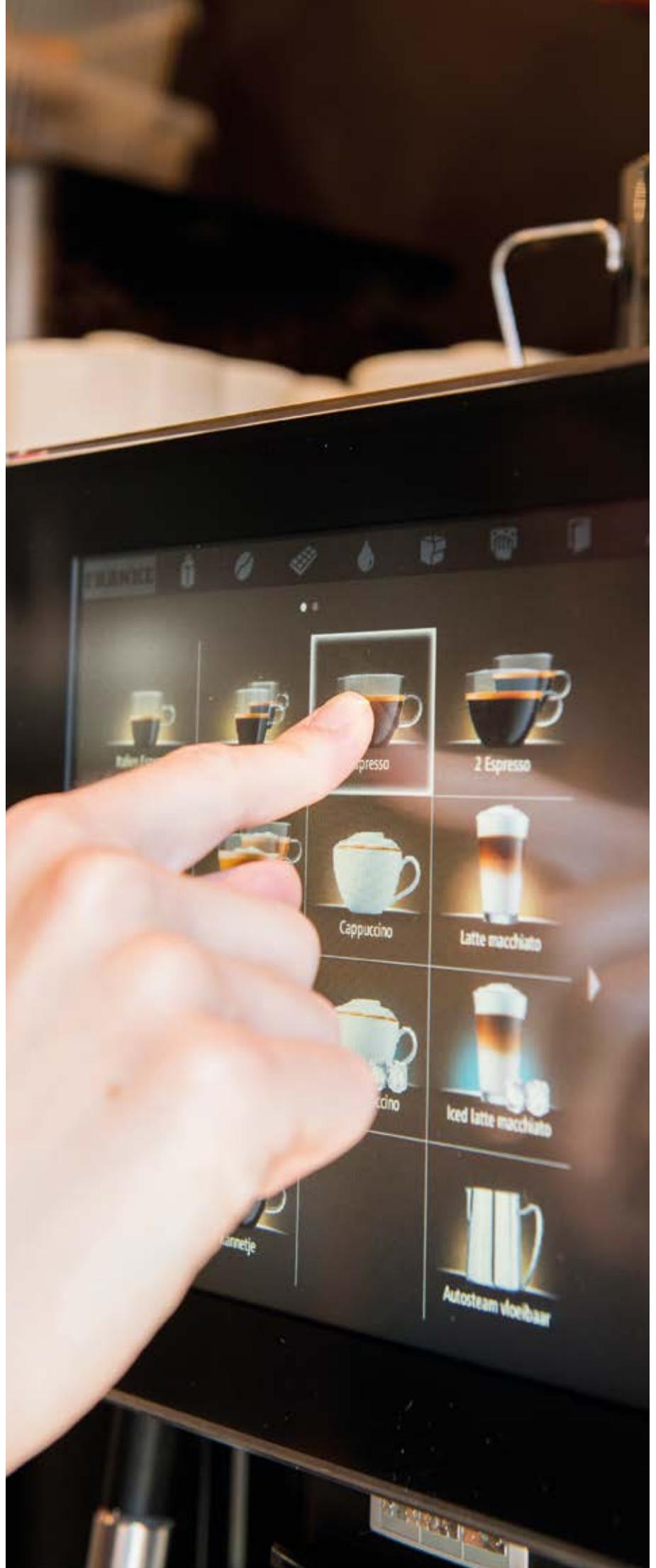
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“Initially we started with this culture method to obtain a more beautiful shell for the oyster. The bags on the tables are shaken causing some pieces of the growth edge to break off and the shell will get a nicer shape. You also have less growth on the outside of the shells and the oyster is fuller because on the tables it can get more food out of the water. An additional advantage of this off-bottom method is that it (still) is not susceptible to the rock snail, an exotic snail shell which drills holes and eats the contents. This snail threatens a large part of the Zeeland oysters and leads to a high mortality. Because the snail is not able to get onto the tables yet, these oysters are not subject to the raid of the rock snails. We strive therefore to grow to 3 million oysters after 3 years. This oyster has a real Zeeland character, but is slightly fatter and fuller than the oysters that come from the bottom,” says Ida.

### **03. Portuguese oysters**

Ida: “We have recently launched a pilot project in the northwest of Portugal where the oysters are also grown on tables, but in the estuary of a river. This oyster has a sweeter taste with a nutty undertone. Because we offer such a





# Because it has to be fresh



Text: Valérie Couplez | Photos: Bart Tanghe

*Warm bakers are a dying breed, and certainly those who have an eye for business such as Frederik Delrue. First in Brussels, then later on in Tervuren and now even in Leuven, Au Flan Breton became a household name for those who love refined patisserie and traditionally-made bread. Next to the bakery he started a lunch room. And it's not just the breakfast and the lunch that are as fresh as can be, the coffee is too. Under the brand name Breton Noir, the customers can enjoy a coffee made of home-roasted coffee beans in four different varieties, served according to the tricks of the trade.*

### **Fresher than fresh as unique selling point**

Au Flan Breton has been in existence for more than a century. The bakery started in the centre of Brussels. Spouses Petra Amerijckx and Frederik Delrue, who are at the helm of it, didn't think that there was enough space to grow and moved from the basement location in Brussels to larger premises in Tervuren. As it turns out, it was a good move because meanwhile a second location in Leuven has been opened and concrete plans for another branch in Duisburg and Hoeilaart have also been made. Jeroen Meus also noticed this when he mentioned the 'buisbrood' from Au Flan Breton as being a local speciality. The bakery gets its name from a cake called flan breton with caramelised apples. Maybe not the tour de force you would expect from a master patissier, but it does encompass the owners' philosophy perfectly. "Flan is a particularly honest dish", Delrue confides in us. "It only contains four ingredients: milk, eggs, vanilla and sugar. You can make it anywhere in the world, but it will taste different in each location. This is because it is the quality of the basic ingredients which will determine the taste. Here we make everything ourselves, from start to finish. Not because we want to be the best at all cost, but because we want Au Flan Breton to be synonymous with fresher than fresh products, with the love for the trade. It must become a brand people get addicted to."

### **Home-roasted coffee**

This philosophy is extended to the adjacent lunch room in Tervuren. And it is not only applied to the breakfast or lunch dishes appearing from the kitchen, it also applies to the coffee. Caroline van de Ven, responsible for the lunch room: "In order to offer our customers an added value, we purchase green coffee beans and we roast them in our in-house roastery. It doesn't get fresher and

more aromatic than that. Moreover people are prepared to pay more for it once they realise the story behind it. We work with beans originating from different countries which are the perfect blend for the Breton Noir coffee. We have four varieties, depending on how strong you like your coffee: decaf, 5.2, 3.6 and 2.7. As a standard we offer the 5.2 variety, but for myself I prefer the strong stuff, the 2.7." Coffee takes up a prominent place on the menu of the lunch room. Not only does the customer have to choose from the four Breton Noir coffees, each with their very own character, they also get to choose from lots of varieties and specialities. "My favourite is our iced latte macchiato, which tastes deliciously refreshing", says van de Ven. "I drink a shot of espresso at home before work, to start the day, and I used to drink it all day long, but now I have learnt to enjoy other varieties too."

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*"We want Au Flan Breton to become a brand that people get addicted to, that is synonymous with fresher than fresh products."*

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### **Service with that little bit extra**

The perfect coffee demands the perfect service. On average the lunch room Au Flan Breton serves about a hundred coffees a day. Even more in winter. In order to have the service go as smoothly as possible at peak times, van de Ven can rely on a fully automated coffee machine by Franke. "This machine is particularly easy to use and we can set it perfectly to really pamper the customers with their coffee. Everything goes so smoothly, you don't even have to think about it, which is a blessing on busy







days.” An important additional argument is the service provided by distributor Hillewaert. Van de Ven: “Even on Saturday or Sunday they will come and perform any unexpected repairs, on the same day. Luckily this happens rarely, but when it does it is always at the most inconvenient time. We had a break down a while ago, right before a business event. But it was sorted by the time the guests arrived.” Delrue agrees. “Of course the price is important, but I never negotiate down to the last penny, the service will make the difference. The same goes for our lunch room, it is always a fine line between the number of staff and the cost of employing them. But people like coming here because they know they are going to be well looked after by our fantastic team, who are committed to delivering an outstanding service.”

#### **What will the future bring?**

“The lunch room Au Flan Breton has been open for four years. We continue to put our all into it every day, for 100%. We have plans to open seven days a week in the future. Although the tourists are about on a Sunday on the market of Tervuren, it is mainly our day-to-day clientele who ask us for that extra day. We also open half an hour earlier in the morning to accommodate our customers. Because of the synergy with the bakery we were first and foremost known for our breakfast and tearoom. With our own chef in the kitchen we now want to put our lunch menu more and more in the spotlight. We have also put the last touches on a room upstairs which can be used for parties and events in the future. But whatever happens, quality and freshness will always prevail here”, van de Ven concludes. If we ask Delrue about his future, he dreams out loud of going abroad. “I’ve always fancied Spain. It is a country of pure and honest products, where people can take you to the

gastronomic seventh heaven and be modest about it. Should my products ever make it to Barcelona or Madrid, it would be a dream come true. In fact Au Flan Breton is a hobby that got out of hand. In September we will have 45 people working for us. Apart from the bakery we also supply a number of catering establishments. Lots of money can certainly be made nowadays, but you must use your common sense and not be afraid to take action.”

[www.auflanbreton.be](http://www.auflanbreton.be)

[www.hilux-hillewaert.be](http://www.hilux-hillewaert.be)



## Latte Macchiato

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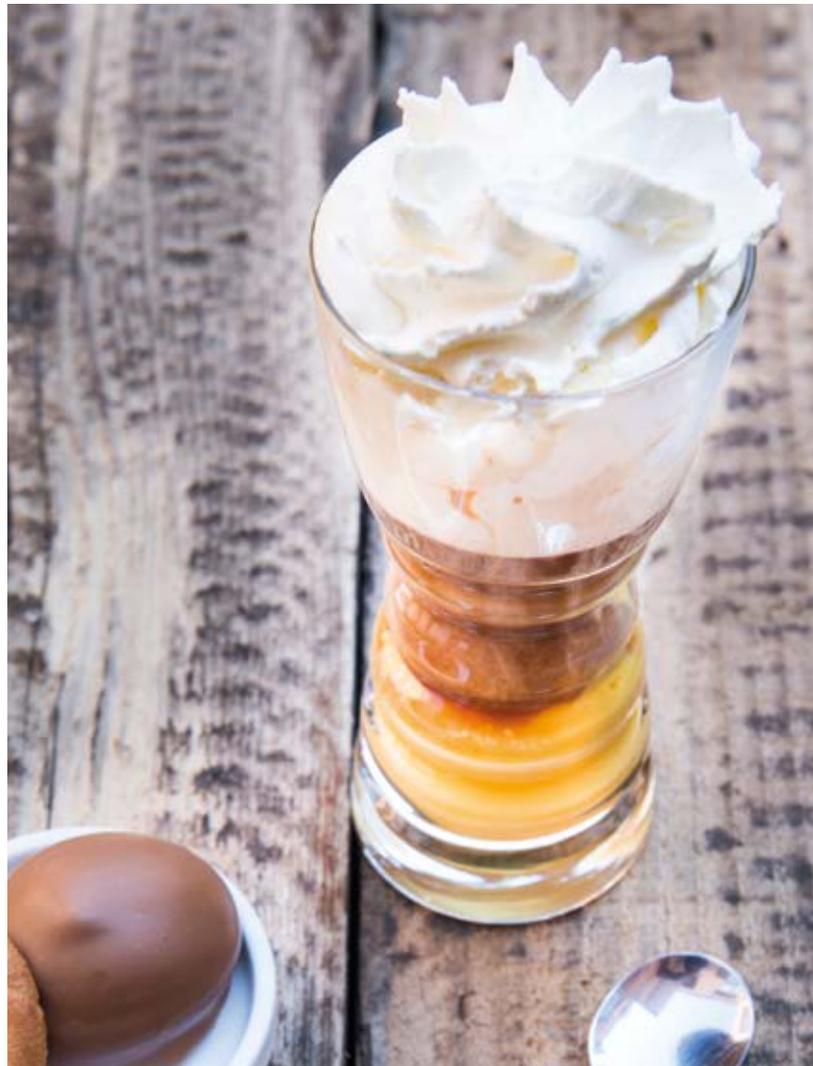
1 COFFEE

### INGREDIENTS

120 ml milk // 40 ml espresso

### PREPARATION

Steam the cold milk and pour it carefully into a tall glass. Leave to stand for just a brief moment. Pour the espresso into the glass of milk in a smooth pouring action.



## Café à l'orange deluxe

+

1 COFFEE

### INGREDIENTS

5 cl thick advocaat // 2 cl Cointreau //  
80 ml espresso // whipping cream

### PREPARATION

Pour the advocaat in a glass. Warm the Cointreau and add it to the espresso. Next, pour the Cointreau and the coffee carefully onto the advocaat. Finish with lightly sugared whipped cream.

# In Flemish fields with Belgocatering....

“Stress-free cows make  
for exceptional cheeses”



Text: Isabel Boons | Photos: Henk van Cauwenbergh

*In this three-part series where we go looking for quality products with a soul, together with Bartel Dewulf, today we stop off in the heart of the Pajottenland, at the Beverse Kaasmakerij (cheese maker). No busy motorways or heavy industry to be found here, but an undulating landscape with fertile fields supplying the Beverse Kaasmakerij's cows with fresh grass. The semi-hard cheeses are of exceptional quality, and it is this quality that Belgocatering swears by. Join us in this exceptional story of love, passion and the man behind the product.*

### **No stress!**

The cows are quietly grazing in the pastures in Bever, the smallest municipality of Flemish Brabant. No stress for the Holstein cows, because in the cowsheds the animals are roaming freely and they eat when they feel like it. They also indicate when they want to be milked via a computer monitored 'Vrijwillig Melk Systeem' (voluntary milking system). The day-fresh milk will be processed later on into a dozen kinds of semi-hard cheeses. We meet Willy De Ville, father of manager Patrick De Ville. Patrick graduated at the agricultural school in 1994 and took over the business from

his grandparents. He expanded it to become a modern dairy and agricultural farm with 200

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*“You can taste the love for the cows in the cheese and that is what makes the difference.”*

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cows. “It was my wife’s parents who had a farm”, says Willy. “We did not really have anyone to take over the business, as my wife was not interested. Yet we did have a connection



A photograph of an elderly man with glasses and a checkered shirt, standing in a cheese cellar. He is gesturing with his right hand. The background is filled with wooden shelves stacked with numerous wheels of bright yellow cheese. The lighting is warm and focused on the man.

### **Artisanal**

It is not a secret that agriculture has known some hard times recently, and that is why Patrick realised straight away he had to modernise his grandparent's company. That is why a robot was purchased to milk the cows completely automatically when they want it themselves. Their day-fresh milk is then processed into semi-hard cheese. "An underground pipeline transports the milk to the cheese factory", Willy says enthusiastically. "Moreover, we do not use colorants or preservatives and the cheeses are turned by hand several times during the maturing process. Our range consists of a dozen cheeses, mainly herb cheese, cheeses matured in beer and small quality cheeses."

"And that is the kind of quality and passion we are looking for at Belgocatering", adds Bartel Dewulf. "We always give preference to artisanal products which we buy directly from the farmer. This ensures we only offer products in our kitchen which have been made with love."



with farming. I worked as an engineer for the Ministry of Agriculture and our son opted for 'agriculture' in his studies. The moment he graduated, my parents-in-law retired and Patrick took over the company. He started out with 20 cows; today he has 200 which give us 1 million litres of milk per year."

#### **96 per hour**

At Beverse Kaasmakerij, thanks to their use of high and unique automation, they milk 96 cows per hour. "The milk is used the same day to make cheese. So no industrial cheeses, only cheese specialities. We do all we can to pamper our cows. They are free to roam inside or outside, they eat as much as they want and are only fed natural feed: fresh grass in the summer, and in the winter we give them pre-dried grass, maize and fodder beets", says Willy.

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*"Belgocatering is always looking for producers who feel passionately about their product"*

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"The fact that the milk is used instantly to be processed into cheese ensures an exceptional quality of the cheeses and you can taste that! Apart from the fact that Patrick and Willy create fantastic products, we also promote the same love for our trade. At the moment we are still in the start-up phase of our collaboration, but in the long run we want to buy cheese and milk from Willy and his son", Bartel Dewulf decides.

[www.belgocatering.be](http://www.belgocatering.be)

[www.beversekaas.be](http://www.beversekaas.be)

# Modern masters respect their classics



Text: Valérie Couplez | Photos: Bart Tanghe

*Art is no longer an island. It continues to conquer a space for itself in our daily lives. Saying that art and restaurants are a good cross-pollination, will surprise no-one. Both exist because of the grace of the inspiration of the master. However, modern art and gastronomy also need a classic base. According to gallery owner Stephane Simoens you'll find it in Kim Verhasselt's restaurant Escabèche in Knokke.*



**Melting pot of creativity**

Knokke is more than just a beach resort. Even if the sun does not shine, there is still creativity to be found in its streets. There is no other place in Belgium where you will be spoiled as much as her in the area of art and gastronomy, two domains which have more in common than you would think. This is also what Stephane Simoens thinks, of the gallery with the same name. "You can, of course, look at it very economically and see it as an investment, but for me you have to experience it from your own curiosity and be provoked by emotions and senses. That way you build a knowledge from which new inspiration can emerge. Spending time in other cities, countries or cultures is for me always a bit like filling up at the service station. A chef works in the same way, starting from the same classic layer and adding his own discoveries and flavours to it. Art also builds on the things

you gathered in the past. It is unbelievable how much impact it has today. Exhibitions have become blockbusters. And you see everywhere how it all comes together. Not just art and architecture, but art and gastronomy as well. It is not a coincidence that there is a top restaurant at the MOMA in New York. When we ask Simoens for his favourite address in Knokke, he chooses Escabèche where Kim Verhasselt is at the helm of its operation. "He is a master of the traditional techniques, down to the last details, but he adds his own refined touch to them. In fact I can order anything off the menu without thinking, I know I am guaranteed to get a quality dish. I have never been disappointed there."

Although Escabèche has not been in Knokke long, Kim Verhasselt is certainly not unknown. "I was brought up with catering, by my

grandfather. I have never known anything else and it was self-evident I would take that same route. The atmosphere in the kitchen,

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*"Spending time in other cities, countries or cultures is for me always a bit like filling up at the service station."*

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the passion of my parents, as a child, you look up to that. I worked at Esmeralda, my father's restaurant and brainchild, for more than 10 years. A bit longer than planned, because it was awarded a star just then. But the urge to start something myself, from the ground up, was too great to put down. I wanted to do my own thing, a bit smaller, where I could put my stamp



on all the techniques that I had previously learned. And it is those details which make it contemporary. They don't always have to be creative splurges on the menus, sometimes people who come here more than once a week, just want something normal. Such as a shrimp croquette, but with top quality shrimps and presented in a fabulous way." Verhasselt loves art. "I can really appreciate the craftsmanship hiding behind the classic paintings, but it doesn't always have to be pictures, I also like modern art with its conceptual connotations. Just like on the plate, I like it when there is a bit more to it than meets the eye", says Verhasselt.

#### **Clientele raises the bar**

A passion for tasty food is not the only common denominator between Simoens and Verhasselt. Both grew up in Knokke and they both love their town. "Modern technology means you no

longer have to work from one location. You can and must go and find inspiration from all over the world. Art is everywhere. But each time I return, I realise that Knokke is a true oasis", Simoens testifies. Verhasselt agrees with him: "The weather might not be as sunny as at the Côte d'Azur, but when it comes to diversity and accommodation we can compete with major cities. You'll find it hard to find such a concentration of art and gastronomy together in any other city around the world. And this also brings out a beautiful clientele who know how to appreciate this fine food. Not that they are spoiled, they want to feel at home and be presented with a tasteful dish. This makes that you have to raise the bar for yourself each and every time. I have just returned from Vancouver where restaurateurs have a fantastic amount of possibilities and freedom, for instance, with their staff. Gastronomy in

Canada is really starting to attract people. But even there I would do what I am doing here. Although I would probably have to think less of the investments and I could possibly afford

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*"When it comes to diversity and accommodation Knokke can compete with major cities"*

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some extras in order to have everything run more smoothly and efficiently. But the beauty of Knokke is that you will always find a little bit of peace too. If you open the door of your beach hut, that beautiful nature is just for you for a moment in time."

[www.escabeche.be](http://www.escabeche.be)

[www.stephansimoens.com](http://www.stephansimoens.com)





## Tuna, sweet 'n sour cucumber, avocado, algae salad and wasabi paste



### INGREDIENTS

360 g tuna filet // 1 cucumber // 1 large shallot // 250 g sour cream // wasabi paste // wakame // algae mix // soya sauce // sushi vinegar // lime // 2 avocados

### PREPARATION

Seal the tuna filet on the teppanyaki on all sides and then immerse it in an ice bath. Dab dry and slice in thin equal slices. Divide the cucumber in two. Cut one half in slices to roll up, and the other half in brunoise. Mix with finely diced sweet sour shallot which has been boiled in sushi vinegar. Season and finish with a light olive oil. Fill the cucumber rolls with brunoise mix. First soak the wakame and algae mix in cold water and then flavour with sushi vinegar, soya and salt and pepper. Peel the avocados and cut them in pieces. Put a few pieces to the side for garnish and blend the rest into a smooth paste. Flavour the sour cream with the wasabi paste. Season, mix well and put into a piping bag. Put everything on the plate in a clean and interlocking fashion.



## Sole with summer truffle, leek, girolles and lobster gravy

+

### INGREDIENTS

3 soles (3 kg in total) // 40 g summer truffle // 250 g farm butter // 5 leeks // 8 ratte potatoes // 100 g small girolles // 4 dl lobster bisque // tarragon

### PREPARATION

Blend 200 g softened farm butter with a teaspoon of truffle puree in the blender until it is whisked white and very airy. Roll out between two sheets of baking paper, put in the fridge to set and then slice it up in segments. Filet the sole in double fillets and cut nicely shaped fillets. Open up the four fillets and divide the other two. Fold it closed, season and put in a vacuum bag with a knob of butter and some seasoning. Steam for 10 minutes in a steam oven at 85 °C. Fry the girolles along with the ratte potatoes in the pan. Boil the lobster bisque and reduce it with tarragon then finish with some knobs of butter. Flavour with a dash of cognac, salt and pepper. When the sole is ready, dab dry underneath and grate with fresh truffle.

# Wild turbot, vegetables with madras curry, hand-peeled shrimps



## INGREDIENTS

*600 g turbot filet // 200 g polder potatoes // 2 spring onions // 1 leek // 1 stick of celery // 50 g white mushrooms // 1 large Spanish onion // 1 carrot // 1/2 red chilli // 50 g ginger // 1 lemongrass // 1 small piece of cinnamon // 1 granny smith // 2 cloves of garlic // 1 tablespoon of madras curry // 1 l chicken stock // seasonal vegetables // 150 g Zeebrugge shrimps // herbs // flowers*

## PREPARATION

Fry the leek, the celery, the mushrooms, Spanish onion, carrot, chilli, ginger lemongrass, cinnamon, granny smith, garlic, madras curry and moisten with the chicken stock to create the curry sauce. Leave to stand for half an hour. Clean the seasonal vegetables, and boil them al dente. Boil the potatoes, peel them and mash with a fork. Season and add some chopped spring onion and shrimps. Divide the turbot in equal portions, season and put on an oven tray. Pour clarified butter over and roast in the oven for 8 minutes at 180 °C. Pass the gravy through a fine sieve and season with salt and pepper, a knob of butter and a few drops of sushi vinegar. Arrange it all on the plate starting with the mash, the fish and the vegetables, finish with shrimps, herbs and flowers. Serve the gravy at the table.



WHAT WOULD WE  
WITHOUT EVOLUT



# Gastronomy everyone can afford



Text: Valérie Coupez | Photos: Jan Agten

*The future does not have to be futuristic. Marc Clement, executive chef of The Bistronomy, the restaurant connected to Living Tomorrow in Vilvoorde, swears by elegant simplicity in an innovative framework. Quality, gastronomic dishes without all the luxurious and pricy frills. Products which let their origins and the chef's hand speak for themselves.*

## **A raft of inspiration**

For those who are not yet up to date, Living Tomorrow used to be called House of the Future. Visitors don't only come here to discover the future, but also to play a part in determining it. Marketing and Communications Manager Kaat Vanrenterghem: "Living Tomorrow is more than just a platform for demonstrations and innovations. For us the power of the future is in the cross-pollination between various ideas and partners. Take the Future of Horeca. Within this platform we gather catering-related partners in order to see in which direction hospitality is evolving as well as to show catering establishment owners how to use innovations in their own business straight away. Not just in the long term, but also keeping pace with

developing trends. Everyone coming here should leave with a whole raft of inspiration!"

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*"I always want to offer the best bit"*

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## **The best bit**

Inspiration can also be found in The Bistronomy's practice. Marc Clement, chef at the helm of this restaurant, has amply earned his spurs in this trade. "It was a coincidence that I started in catering. As a young boy I went and helped out at a friend of my parents, a teacher in the hotel school. When tests showed that I would do well in the area of catering and that



hotel school would be good for me, I decided to enrol in the Antwerp hotel school Piva. A purely classic education where I learnt all the tricks of the trade of cooking and all about the products. Nowadays young cooks lack this basic information. Nevertheless it is also the basis you need if you want to be a success in molecular cooking, to achieve a tasteful dish. From the beginning I was obsessed! I wanted to offer the best bit, even if I had to go to Amsterdam to get it. I was the first chef in Belgium to serve Wagyu. That striving for quality is and will remain my leitmotiv. And in my opinion, that is not the same as using luxury products or growing your own vegetables. It is about the contacts you have with the people who can supply you things others don't have. And making sure all the flavours on the plate are married together in the most harmonious way. That's where you must make the difference."

**Affordable gastronomy**

His philosophy did not let him down, his Michelin stars are shining high in the firmament. One for Alexander, later one for De Zeste, his

own restaurant and the Folliez in Mechelen. "That's where I noticed that times are changing. Consumers do not spend as much money as they used to on classic Michelin star kitchens. They go in search of new establishments, which are trendy. When I started The Bistronomy here a year and a half ago, I wanted to make the link between gastronomy and accessibility. The modern French cuisine is reduced to its essence. Anything that does not contribute to a better pallet on the dish is ruthlessly removed. The à la carte menu and extensive amuses are gone. Instead a three or four course menu, of fun, fresher-than-fresh dishes prepared according to the rules of gastronomy. And of course we can cater for any preference a customer might have, or any food intolerances. This is where the future of catering lies: less staff costs, less food waste, more variation according to the market offer of that day and the customer who is perfectly able to keep an eye on his budget", predicts Clement. "Of course, this does not mean we do not intend to give the customers value for their money. Even though our Bib Gourmand menu is only 36 euro, everything we serve must be the



absolute best. Because if the customer does not like it, he might consider it money down the drain. You can never make concessions when it comes to quality." The Bistronomy has already convinced many a businessman from the region with its affordable gastronomy and fast service. The ample car park is also a trump card for Brussels.

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*“Even though our Bib Gourmand menu is only 36 euro, everything we serve must be the absolute best”*

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#### **Surrounded by innovation**

Apart from a modern catering concept The Bistronomy bathes in the innovative framework of Living Tomorrow. Although the restaurant is a completely separate entity and everyone is welcome, the visitor does not escape some high technological gadgets. “My favourite space is the kitchen of the future”, Clement tells us. “Although the design of the recently deceased

architect Zaha Hadid is now twenty years old, it still has a futuristic feel. The design was clearly one before its time. The collaboration with various partners meant we were able to showcase the crème de la crème of kitchen appliances in our kitchen and in our restaurant. We work according to the latest techniques, but we don't need to bore our customers with that. The way things are prepared does not matter to him, as long as he is served perfection itself on the plate. During the service, I can be found in the restaurant for 80% of the time. And I can only do this because I have an excellent sous chef, Bert Castermans, my right hand man in the business. This way I can present the wines myself, maintain direct contact with the clients and offer guidance where needed. But our robot Zora, who can read the wine list and sings ‘Happy Birthday’, is a nice gimmick. In the Urban Cultivator we can grow shoots in four days, but we also have a herb garden here which we pick from as needed. We also have a carpet which produces 70% less dust at breathing level, a table that can read wine bottles for all the information about the grape variety, the

vineyard ... And a special app to make a photo and a permanent souvenir of your plate and menu. It shows which possibilities the future has in store, but it certainly is not sci-fi! We have novelties which are actually usable and which offer an added value” Clement concludes.

[www.thebistronomy.com](http://www.thebistronomy.com)

# Wild Sockeye salmon mi-cuit



4 PEOPLE

## INGREDIENTS

*4 pieces of Canadian Sockeye salmon of 150 g each // 2 cucumbers // 4 waxy potatoes // rice vinegar // 1 courgette // rocket mayonnaise // fresh herbs for garnishing*

## PREPARATION

Cut small balls from the potatoes and boil them in chicken stock with curcuma and aromatics. Leave the balls to cool down in the stock so they will obtain a nice colour. Cut the courgette in thin slices and arrange them on a plate so they overlap. Cut out nice discs from this and brush with olive oil. Use a special mandolin to cut the cucumbers into spaghetti, and marinate in rice vinegar. Fry the salmon, skin side down, in a frying pan until half done. Dress the plate and garnish like shown in the picture.





# Tartar of Vitender veal fillets

+

4 PEOPLE

## INGREDIENTS

400 g veal fillets // 4 slices of toasted  
sourdough bread // 4 tbsp Greek yoghurt //  
1 tbsp Savora mustard // mini radishes  
and an assortment of herbs and flowers //  
olive oil

## PREPARATION

Cut the veal fillets in fine tartar and season well with pepper, salt and olive oil. Mix the yoghurt with the mustard and season. Arrange the tartar on the toast and finish with a spoonful of dressing. Garnish with radishes, herbs and flowers as you like or as you see in the picture.

# Passion fruit cremeux with forest fruits



4 PEOPLE

## INGREDIENTS

250 g passion fruit puree // 5 eggs //  
150 g sugar // 150 g butter // 2 leaves of  
gelatine (soaked) // assortment of forest  
fruits // 4 pieces of chocolate brownie //  
4 scoops of mango sorbet

## PREPARATION

Add the puree, eggs and sugar to a thermomixer and bring to a temperature of 80°C. Add the gelatine and butter. Leave to cool slightly. Pour the mixture into various silicone moulds and freeze. Make a pleasing arrangement on the plate with the various shapes and garnish with fruit, brownie, herbs and the sorbet, as pictured.



# Stones in gastronomy

+

Text: Isabel Boons | Photos: Ioannis Tsouloulis

*The use of stones, (semi-)precious stones, minerals and crystals etc. in gastronomy is certainly not uncommon. Just like Cynthia's jewels give the bearer a certain power, certain stones will give an added value to a product. They are used for instance to recreate the natural environment for rearing sturgeons in natural mineral water with stones and rocks on the bottom of concrete basins. (Semi-) precious stones and minerals in the water carafe will add an extra charge to the water and Crystal Head Vodka is filtered three times through Herkimer diamonds.*

### **Imperial Heritage Caviar**

Imperial Heritage Caviar is a caviar house which by its unique approach and respect for traditional values manages to deliver a top class product. Imperial Heritage Caviar is very mild and creamy and leans in close to the flavour of the original wild sturgeon caviar. A top caviar which is welcomed in the kitchens of many a top chef.

Koenraad Colman, Imperial Heritage Caviar: "The fact that the sturgeon became a protected species at the end of the nineties, means that the trade in caviar is strictly regulated. As a consequence, in order to be

able to harvest caviar in a legal way, more and more farming of sturgeons takes place all over the world (apart from Russia and Iran). Of course this means that the flavour of the caviar is no longer the same. The farms are made of concrete or large ponds, and because the sturgeon is a fish which eats from the bottom, it is not surprising that the caviar has an unpleasant cement or mud flavour. Wild sturgeons on the other hand, feed on small crabs or crayfish which they find on the bottom of the Caspian Sea. As lovers of caviar, my wife and myself noticed this big change in flavour and we decided to start looking for the authentic taste of caviar.

# Shinshia Jewels...

## When your soul meets rock & roll



*Shinshia Jewels stands for unique handmade jewellery with a bit of rock'n'roll. Originating from a deep passion for semi-precious stones, crystal skulls and sterling silver Cynthia Cusse from Bruges creates exclusive gems which also protect and guide. The jewellery is finished to the smallest detail and is tuned to the personality of the future wearer. Shinshia Jewels are the perfect ally in new adventures and can be worn for any occasion.*



### Collection

Shinshia Jewels has two large collections: Transformala and Mary Rocks. In addition, Cynthia designs tailor-made jewellery matched perfectly to the style of the customer. All the jewellery is created from a personal energy and Cynthia knows like no other to choose the right stone for the right person. All the jewels are in other words, perfectly tailored to the needs of the wearer, but also meet the personal tastes of the customer. Shinshia Jewels are qualitative, affordable and always custom-made. A jewel for life perfectly attuned to your life...

### Transformala

Based on the Tibetan malas, or prayer beads, the transformalas are made up of 108 beads which Cynthia manages to tune in with contemporary trends. These prayer beads are transformed, in other words, effortlessly into a jewel. A must-have semi-precious stone or crystal in combination with a pendant. Transformalas can also be worn as a short necklace or bracelet.

### Mary Rocks

The Mary Rocks collection is inspired by the famous rosary, albeit a rosary that 'rocks'. Instead of a cross Cynthia uses crystal skulls. Working with crystal skulls goes back to the time of the Mayas and Aztecs, and they were widely used at important ceremonies. Nowadays, these skulls are not only a real fashion item, they also provide an innovative strength

and offer the wearer an energy that helps him cast off old habits. The skulls are beautifully integrated into the Mary Rocks making them accessible to everyone.

### Custom-made

As well as Transformalas and Mary Rocks Cynthia also creates completely bespoke jewellery, always in harmony with the personality of the wearer. Everything is possible and Cynthia's creativity knows no bounds. A custom-made Shinshia jewel is completely exclusive and finished to the wearer's own taste and style.



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### Your own Shinshia Jewel?

Are you looking for a jewel that is completely in tune with your own personality? A Shinshia Jewel perfectly meets this requirement and is also fashionable and affordable. Because each item is custom-made, the jewellery is only available to order via [shinshiajewels@gmail.com](mailto:shinshiajewels@gmail.com).

**For more information please visit [www.shinshiajewels.be](http://www.shinshiajewels.be) or take a look at our Facebook page.**

Eventually we ended up at a farm in Brescia, at the foot of the Apennines, where they use mineral water and put stones and rocks on the bottom. This way the sturgeons are reared in their original environment. This ensures they get the natural food which gives the caviar its authentic flavour. Moreover seven types of herbs grow around the basins which give our Imperial Heritage Caviar its distinguishing flavour. We also ensure that the complete life cycle of our fish is monitored carefully and we only work with real caviar experts: Russian or Iranian ladies who prepare the caviar

for sustainably reared fish. Original sturgeon families are reared to then return them to the wild.

[www.imperialheritage.com](http://www.imperialheritage.com)

#### **Water carafe Cadus**

The quality of normal drinking water gets diminished by the unnatural high pressure and long travel time in the pipes. The Cadus water carafe ensures that the poor quality tap water is revitalised after only a few minutes. The changes in the water are brought about



according to the traditional recipes. They assess the eggs and salt them. Our ultra-soft salting at only 2.9% is the result of our high hygienic qualification. In other words: the less salt, the closer to the original flavour of the caviar. Each tin of caviar leaving our premises has been personally tasted by me. Imperial Heritage stands for pure class, but a class which is accessible to everyone who loves tradition.”

Apart from the fact that we rear sturgeons for their caviar, Imperial Heritage Caviar is also a member of Friends of the Sea, a quality label

by the components of the design of the carafe, i.e. the golden ratio, the Flower of Life and the carefully selected materials give the water in the carafe a renewed fresh, pleasant, pure and natural taste. The ‘Flower of Life’ is one of the most powerful natural symbols of sacred geometry. It is an ancient metaphor for the connection of all life in the universe. This ‘Flower of life’ is known and used in many civilisations; it is predominantly used for vitalising and stabilising foodstuffs.

The basic ratios of the golden ratio, which are the embodiment of beauty and aesthetics,



have served as a guide for the design of this carafe. The fabulous contours of the mouth-blown 'Cadus' carafe are based on the golden ratio. The pitcher has a compartment which can be sealed, in which gems, semi-precious stones and/or minerals can be placed. The water in the carafe will be charged by the stones. The shape of the pitcher and the water will magnify the stones, with a beautiful and clear colourful glow.

The sophisticated design improves the biological value and flavour of any liquid in this carafe. After the liquid (water or wine) has been revitalised in this carafe, it will maintain this charge for a whole week, without diminishing.

[www.natures-design.com](http://www.natures-design.com)

#### **Crystal Head Vodka**

Crystal Head Vodka, is made by the iconic actor Dan Aykroyd and inspired on an ancient legend. The crystal skulls, as legend has it, radiate spiritual power and enlightenment. The Crystal Heads also symbolise life and pureness, despite their appearance making you think otherwise. Crystal Head Vodka draws on this pureness and uses the best ingredients that can be found to make this vodka. The pristine water from Newfoundland, the best corn and the distillation and filtration process over Herkimer diamonds, ensure that Crystal Head Vodka becomes a truly spiritual experience.

The vodka is distilled an impressive four times and filtered through charcoal three



times. Crystal Head vodka distinguishes itself because after the normal filtration process, it is filtered another three times through layers of semi precious crystals known as Herkimer diamonds.

These stones are approximately 500 million years old and can only be found in a handful of places all over the world, amongst which Herkimer, New York and regions such as Tibet and Afghanistan. Using crystals this clear and pure presupposes that all the other ingredients must be very pure too! The water used for this vodka is ice water from Newfoundland, Canada. It would be impossible to find water that is purer than that. Result: a perfect super natural vodka without additives, glycol, citrus oil or sugar.

This 100% pure and velvety vodka has already won countless awards.

[www.crystalheadvodka.com](http://www.crystalheadvodka.com)

# “I am proud of wafting the fabulous scent of roasted cocoa beans through the streets of Verviers.”



Text: Catherine Lenoir | Photos: Michael De Lausnay

*For more than 25 years, Jean-Philippe Darcis has been a patissier-chocolatier who brims over with the passion for his trade. He is a member of Relais Desserts and as such among the one hundred best patissiers in the world with a passion for excellence. It was not that long ago that this man from Verviers established La Chocolaterie. This innovative concept comprises among others the Darcis Academie, a private school completely aimed at chocolate and patisserie. A school which manages to please gourmands as well as being exclusively aimed at professionals. A school using only first class products, among which the Bru water which Jean-Philippe admires and can identify with. It is with great pleasure that this man shares his passion with us.*

## **Obsessed passion**

After his studies at the baker-patisserie school of Namen, Jean-Philippe completed a number of internships and additional trainings. He also took part in numerous competitions, which – according to him – stimulate the creativity and challenge him to raise the bar and get to know the product better and better in order to do it justice in a perfect way. Twenty years ago, Jean-Philippe opened his first patisserie. Since then he has come a long way ... to now be at the helm of a small emporium: 9 shops in Belgium, 1 in Marbella with export to Japan where he hopes to open a shop in Tokyo in the near future.

His top products? Fine patisserie, chocolates and macaroons. “I am pure passion”, he confides in us. “And I am completely consumed by that passion, like an obsession. If you feel the passion, it does not feel as if you are working, you lose yourself in it. My first passion is patisserie because you can be endlessly innovative. I love creating new textures, shapes, combinations and colours. It is an inexhaustible source of creativity and innovation. By taking part in various competitions for patisserie, I was able to showcase fabulous creations with chocolate. Just like Pierre Marcolini, who always inspired me, I decided to continue with fine chocolate. My ultimate dream was creating my own range of chocolate.”

## **Dream becomes reality**

Two years ago Jean-Philippe established La Chocolaterie in Verviers. This brand new complex comprises a shop, sample room, workshop, a chocolate museum and an

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*“The simplest things are often the tastiest.”*

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academy. And that is how his dream came true... And because the man from Verviers doesn't do things by halves, he also produces his own chocolate from a to z based on cocoa beans with 6 different origins. Every



*“Just like us, Bru has a real identity  
and it is aimed at gastronomy.”*



original type of chocolate is available in three percentages depending on the sugar content. The client can choose his own preference. At the moment, the Darcis shops only sell products made in-house. "I am proud of the fact that I waft the delicious scent of roasted cocoa beans through the streets of Verviers", Jean-Philippe says enthusiastically. "Although the Belgian chocolate is known all over the world for its excellent quality, this reputation has however been damaged somewhat due to mass production. Artisan chocolatiers are starting to realise more and more that everything depends on the quality. We must once again put great store by the quality of the beans in order to express our knowhow and love for the trade perfectly."

one hand we have what we call the gourmand school", the patissier-chocolatier explains. "These lessons take place two to three times a week and everyone is welcome. It is our aim to share our recipes, our secrets and our tips. We also organise workshops for children between 8 and 16 years old. The Masterclass, on the other hand, aims at professionals. Famous foreign chefs come to conduct training for 1 to 3 days to Belgian professionals in catering, patisserie, confectionery and chocolate. This way they can perfect their skills, and discover recipes from famous chefs such as Pierre Mirgalet, Frank Michel and Yann Brys."

[www.darcis.com](http://www.darcis.com)

[www.bru.be](http://www.bru.be)

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*"If you feel the passion,  
it doesn't feel as if you're  
working."*

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#### **Gourmet school and Masterclass**

Why an academy? For the simple reason that Jean-Philippe thought there was a need for a private school in Belgium which specifically concentrated on patisserie and chocolate, even though there are such schools abroad. The Darcis Academie aims at two target groups: the general public and the professionals: "On the

We only use products of top quality at the Academie. An example of this is the Bru water. And that is no coincidence, the owner confirms: "Bru is one of the best waters I know; not too sparkly, but delicately effervescent and of an immaculate quality. Ideal for refreshing your taste buds after tasting something sweet. The Darcis house can identify itself with this water very well. We share the same values. Just like us, Bru has a real identity and it is aimed at gastronomy. A quality product which managed to retain its simplicity." And simplicity is something Jean-Philippe appreciates enormously. The proof of which is his own sweet temptation: "My favourite pastry is a 'merveilleux'. Two light meringues welded together with lots of whipped cream, coated in chocolate gratings of the best quality. I don't need much to make me happy. The simplest things are often the tastiest."







# Eclair with vanilla

+

8 PIECES

## *Choux pastry*

160 g flour // 160 g water // 160 g milk // 6 g sugar //  
4 g salt // 160 g butter // 6 eggs

Bring the milk, water, butter, sugar and the salt to the boil. As soon as it boils, add the flour. Pour it all in the bowl of the blender and add the eggs. Pipe eclair shapes and put them in the oven at 170°C for 30 to 40 minutes.

## *Confectioner's custard*

188 g milk // 1 vanilla pod // 55 g sugar // 55 g sugar //  
15 g cream powder // 20 g butter // 40 g egg yolks

Bring the milk, the vanilla pod (cut in two) and 55 g sugar to the boil. In a bowl, mix the sugar, the cream powder and the egg yolk. Add the boiling liquid to the mixture and put in a pan. Whisk until the cream thickens. Add the butter and put in the fridge.

## *Glaze*

350 g milk chocolate // 100 g grape seed oil //  
100 g roasted hazelnut pieces

Melt the milk chocolate au bain-marie and add the grape seed oil. Add the hazelnuts and warm up to 30 °C.

Fill the eclairs with the confectioner's custard and dip them completely in the glaze. Put in the fridge to set.



# Melochocs

+

20 PIECES

## **Biscuit**

120 g flour // 60 g softened butter // 40 g icing sugar //  
3 g honey // 1 g salt // 1 egg

Blend the softened butter, icing sugar and honey together. Add the salt, then the egg and finish by adding the flour. Carefully blend the whole. Pack it in aluminium foil and let it rest for a night. The next day, roll it out to 0.5 mm thickness, prick with a fork and cut out 20 circles with a 4 cm diameter. Put the dough discs on a baking tray with greaseproof paper and put in the oven at 180°C for 12 minutes. Take them out of the oven and leave to cool.

## **Marshmallow**

110 g water // 150 g sugar // 30 g glucose //  
60 g egg whites // 10 g gelatine powder

Make a syrup of the water, sugar and glucose. Beat the egg whites at a temperature of 110 °C. When the egg whites reach a temperature of 118 °C you take it off the heat and add the gelatine (dissolved in water). As soon as it is melted, add the syrup to the whisked egg whites. When the mixture has cooled down to about 30 °C, you can pipe the marshmallow onto the biscuits in small blobs. Let it rest at room temperature. Dip in lukewarm chocolate and leave to set.

## Molteni

# “Molteni guarantees the quality that I am looking for as a chef”



Text: Isabel Boons | Photos: Bart Tanghe

*A former doctor's villa in Elverdinge is the stage for Franky Vanderhaeghe's magic creations behind his impressive Molteni stove. Maybe he is not the most famous Belgian chef, but he is a self made man 'pur sang' who, together with his wife, Sandra Nys, and a passionate team, runs the two star Hostellerie St-Nicolas. His pure cuisine with the emphasis on quality regional products entices many connoisseurs who also really love the fact that chef Franky and his wife run a hotel in the same street....*





**From carpenter to two-star chef**

Franky Vanderhaeghe, carpenter by training, started his catering career doing the dishes. And it is whilst washing up that his interest in the profession of chef started to grow. He soon exchanged the sink for the stove and he gained experience with Robert Van Duuren, Eddie Van Maele, Lucas Carton and Pierre Cagnaire.

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*“Cooking on a Molteni has always been a dream come true”*

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In 1991, at the age of twenty three, he took over the Hostellerie St.-Nicolas in the centre of Ypres. A decade later, Franky and his wife moved to the former doctor’s villa

on the Veurnseweg in Elverdinge. They kept the name of the restaurant and things really take off from then on. In 2003 he was awarded his first star and which was followed two years later by a second one. His classic cuisine with a modern touch emphasises local produce. Various preparation techniques, well-thought out flavour combination, original presentations and a refined garnish result in culinary gems. Many come from far to taste Franky’s cooking. That is why the couple decided to open a hotel in the same street five years ago; allowing the customers to stay the night close to the restaurant. “The nearest hotels are in Ypres or Poperinge, about 7 kilometres, and that is too far and too risky a distance to drive if you’ve had something to drink. So we started looking for a small hotel near the restaurant. We visited various locations and decided on Villa Verly,

on the Veurnseweg, not 400 metres from our restaurant”, says Franky.

**Childhood dream**

It is safe to say that a Molteni stove is the Rolls Royce of stoves and for many a chef it is a wet dream, as it is for Franky Vanderhaeghe. “The stove is one solid block of quality, very pretty to behold, capable of meeting the highest of expectations any top chef could set. A Molteni stove was a childhood dream of mine. I have never really been interested in any other stove, it had to be a Molteni, and that is what it became, and has been for 15 years. Even more, the kitchen was built around the Molteni and it is the beating heart of our restaurant. Why I love cooking on a Molteni so much? Simple, Molteni guarantees the quality I am looking for as a chef. Moreover, a stove like that is pure nostalgia. Look at all the



French top class restaurants, I can guarantee you there is a Molteni in the kitchen. It is almost an honour to cook on it, and we have had ours for 15 years. Each week our stove is cleaned thoroughly which is why it still shines like new.”

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*“I never thought I would get two Michelin stars”*

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**Never really worked for a star**

When Franky opened his restaurant in Elverdinge he never thought he would be awarded a star. I never consciously worked for one. But once I had both stars I realised that it would take considerable efforts in order to keep them. But to be honest, I had this passion from day one. That is why those

two stars have never been the cause for extra pressure. It is a healthy kind of stress which ensures extra creativity.”

**Continuity assured!**

They say catering is in the blood. And this is the case in family Vanderhaeghe. “Indeed”, Franky says enthusiastically. “Our twenty three year old son Michael always wanted to be a chef. I have never pushed him, to the contrary even. He went to school at Ter Duinen in Koksijde and took the course “Vieusart Academy” where he was taught by various starred chefs during a period of 6 weeks and then was sent on three apprenticeships of four months each in starred restaurants. He had an apprenticeship at Alain Ducasse in Monaco where he experienced some real hardship, but he persevered. He also gained experience at Geert Vanhecke (Karmeliet),

at the Seagrill and at L’air du temps. He will probably start in our business in about 3 or 4 years, allowing us to take a step back and concentrate on the hotel”, Franky concludes.

[www.molteni.com](http://www.molteni.com)

[www.hostellerie-stnicolas.com](http://www.hostellerie-stnicolas.com)



See the atmospheric pictures via QR-code

# Coeur de boeuf tomato, lobster, avocado masala, smoked mozzarella, home-made tomato sauce



## *Avocado masala (to use as garnish)*

### INGREDIENTS

3 cardamom seeds // 2 pinches of curcuma // 9 g salt // 16 g grated ginger // 10 g mint leaves // 10 g coriander leaves // 400 g ripe avocado (poach in the oven for 8 minutes at 100 °C) // 1 Spanish pepper without seeds // 16 g red wine vinegar // 30 g yoghurt // 90 g grape seed oil

### PREPARATION

Blend all the ingredients into a smooth mixture and pass through a fine mesh funnel sieve. Add 5 drops of green food colouring.

## *Coeur de boeuf*

Finish the coeur de boeuf (nicely cut in shapes) with salt and pepper, shallot and finely chopped chives.

## *Ketchup*

### INGREDIENTS

2 onions // 4 bell peppers // 3 cloves of garlic // olive oil // 2 kg tomatoes // 3 tbsp Cabernet Sauvignon vinegar // 80 g brown sugar // salt // 3 pc mace // 1 tsp crushed coriander seeds // 3 tbsp mustard seeds // 1 tsp black pepper // 40 g ginger // 300 g ketchup // 100 g vinegar

### PREPARATION

Lightly fry the onion, peppers and the garlic in the olive oil without colouring. Add the tomatoes and the rest of the ingredients and cover. Simmer for 1 hour. Blend and pass through a sieve. Thicken with agar-agar and blend again to be able to pipe into small cones.

## *Lobster oil*

Dry the lobster carcasses in an oven at 120 °C for three hours. Then place in Weck jars with 1/2 garlic, thyme, bay leaf, tarragon, whole peppercorns, coriander seeds and salt. Steam for 30 to 45 minutes.

## *Basil salt*

### INGREDIENTS

8 basil leaves // 100 g fleur de sel

### PREPARATION

Rub half of the salt into the basil leaves, then mix in the rest of the salt.

## *Garnish*

young basil leaves  
marinated red onion  
julienne of iceberg lettuce  
lobster oil





# Degustation of lobster

+

## *Lettuce cream with lobster tartare*

### **INGREDIENTS**

*lettuce // cream // sushi vinegar // poultry stock // salted jelly veal cheek // 3 g iota per litre*

### **PREPARATION**

Blanch the lettuce in salted water and leave to cool in ice water. Add the rest of the ingredients and mix the liquid cold with the iota. Heat to 80 °C and leave to set.

## *Tomato consommé*

### **INGREDIENTS**

*remnants of drained tomatoes // celery salt // coriander seeds // peppercorns // Tabasco // tarragon // green celery leaves*

### **PREPARATION**

Briefly blend all the ingredients and leave to drain overnight in a cheesecloth.

### **Garnish**

finely shredded iceberg lettuce  
lobster tartare  
bread croutons  
tomato mayonnaise  
tomato cut in shapes  
crispy spring onion stalks  
rucola  
flowers



# Ode to the raspberry



## INGREDIENTS

### *Raspberry sorbet*

1 kg Boiron // 150 g sugar // 150 g water // 50 g glucose //  
2.5 gelatine leaves // 3 g star anis

### *Raspberry coulis*

1 kg Boiron // 100 g sugar // 12 g agar-agar

### *Raspberry meringue*

240 g Boiron // 30 g albumin // 40 g icing sugar

### *Grated raspberry*

500 g Boiron // 18 g gellan // 1 g citrus

### *Tomato consommé*

200 g sugar water // 1 vanilla pod // 24 g lime juice //  
1 g gelespessa // 350 g tomato consommé

### *Apricot coulis*

1 kg Boiron // 100 g sugar // 12 g agar-agar

### *Mascarpone mousse*

500 g Mascarpone // 140 g sugar // 100 g egg white //  
120 g white chocolate // 200 g lightly whipped cream // 80 g milk  
// 50 g egg white and 88 g sugar (whisked together) //  
8 gelatine leaves // 20 g raspberry syrup // Zest of 1 lime

## PREPARATION

Bring the milk to the boil and add the gelatine. Add the white chocolate, mix with the ruban, Mascarpone, egg white and cream.

Slagerij x Traiteur



VANDYCKE

# Top products deserve top equipment!

## Slagerij-traiteur Vandycke opts for the VarioCooking® Center



Text: Isabel Boons | Photos: Ekkow

*19 years ago, Slagerij-traiteur Vandycke was established by Ivan Vandycke and his wife Hilde Van Belleghem. Ivan, obsessed by the butcher trade and Hilde, assistant pharmacist by training, built the business from nothing into an established name in the centre of Knokke. Moreover, they opened a second shop in 2014 which specialises in catering dishes, daily specials and all kinds of delicatessen. Ivan and Hilde swear by top quality. The beef they sell, the Belgian Blue, comes from their own breeding farm and is the reason why Vandycke earned its good name. But also their ready-made meals are of top quality. A quality that Ivan and Hilde can only achieve by trusting their VarioCooking Center® ...*

### **Home-reared**

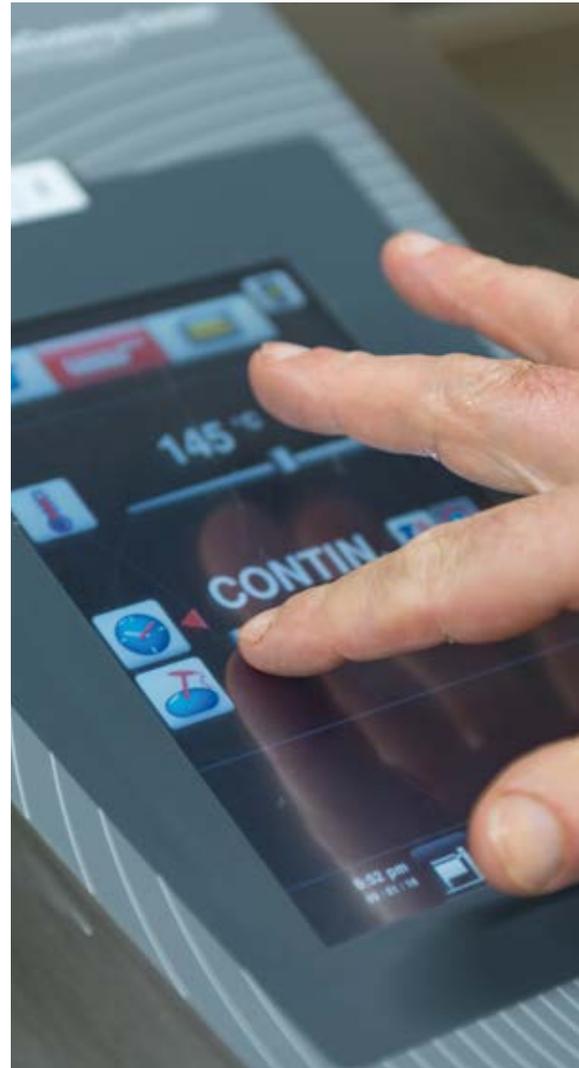
Undoubtedly Vandycke is a resounding name in Knokke and environs. The butcher-caterer is a guarantee for top-quality meat, prepared dishes, cold meats and all kinds of delicatessen. Established in 1997, by Ivan and Hilde, both with an agricultural background, the butcher-caterer has now grown into a veritable culinary Walhalla. Thanks to the cattle from his own farm, the Belgian Blue is always of top quality. Vandycke also offers cheeses and a wide selection of cold meats and home-made salads. Ready-to-eat

meals, meats for barbecue, fondue and stone grill/gourmet complete the range.

### **Unmistakable workhorse!**

The functions of conventional kitchen appliances have been combined in one extremely efficient multifunctional appliance: the VarioCooking Center®. Boiling, frying, deep-fat frying, cooking at low temperature, preserving and even sous-vide cooking: it can all be done with just the one appliance. The advantages of this technology are clear: it takes up less space and





electricity, water and energy bills are lower whilst at the same time being more powerful and more flexible.

“The reason why we purchased a VarioCooking Center® just about 7 years ago now was so we could cook sous-vide,” says Ivan. “Think about stew, soups, tongue etc. Actually we prepare almost everything in the VarioCooking Center®. In other words the VarioCooking Center® is a real workhorse if you know that for instance we prepare about 200 kg of spaghetti sauce every week. To us this appliance has become indispensable. Moreover the VarioCooking Center® saves us a lot of work due to the integrated cooking intelligence VarioCooking Control® which monitors the preparation process fully automatically. Because we have such large quantities to process, we have now even bought a second appliance allowing us to work even faster and more efficient. We also use the appliances at night, for instance for cooking ossobuco or leg of lamb. The integrated cooking intelligence constantly safeguards the cooking process which makes that the result is always perfect.”

#### **Quick and efficient cleaning**

“Cleaning the VarioCooking Center® is extremely easy”, Ivan says enthusiastically. “The integrated hose and integrated water supply ensure you always have the water to hand. Heat up the water, add some dishwashing liquid, clean with a sponge, and drain using the integrated drain. Simple!”

#### **Always in the shop**

Through the years, Vandycke grew into a large and well-known butcher. In 2014 Ivan and Hilde opened a second shop, only 500 m from their first. “Traiteur Vandycke specialises in catering dishes, daily specials, filled rolls, cheese, delicatessen, beverages, etc. Why we grew so much? Because either myself or my husband are always present in the shop, and we commit every day for 100%. Moreover we have always

practised our trade with a lot of passion. We have our own label for mayonnaise, salt etc. We certainly intend to extend that range, but we lack the space at the moment. We have also made constant investments in our business. A beautiful shop was a priority for me”, Hilde smiles.

#### **Dry sausages and stew**

If we ask why customers return to Vandycke time and again, Ivan and Hilde agree: “For our dry sausages! But also for our stew, which is always the same quality and without fat. It is also due to the VarioCooking Center® that we can offer a consistent quality of our stew and other prepared dishes”, Ivan Vandycke concludes.

#### **Streamers**

“The functions of conventional kitchen appliances have been combined in one extremely efficient multifunctional appliance: the VarioCooking Center®.”

With the VarioCooking Center® we can guarantee the same consistent quality of our dishes.”

[www.rational.be](http://www.rational.be)

[www.slagerijvandycke.be](http://www.slagerijvandycke.be)

[www.traiteurvandycke.be](http://www.traiteurvandycke.be)



**See the atmospheric pictures**

via QR-code

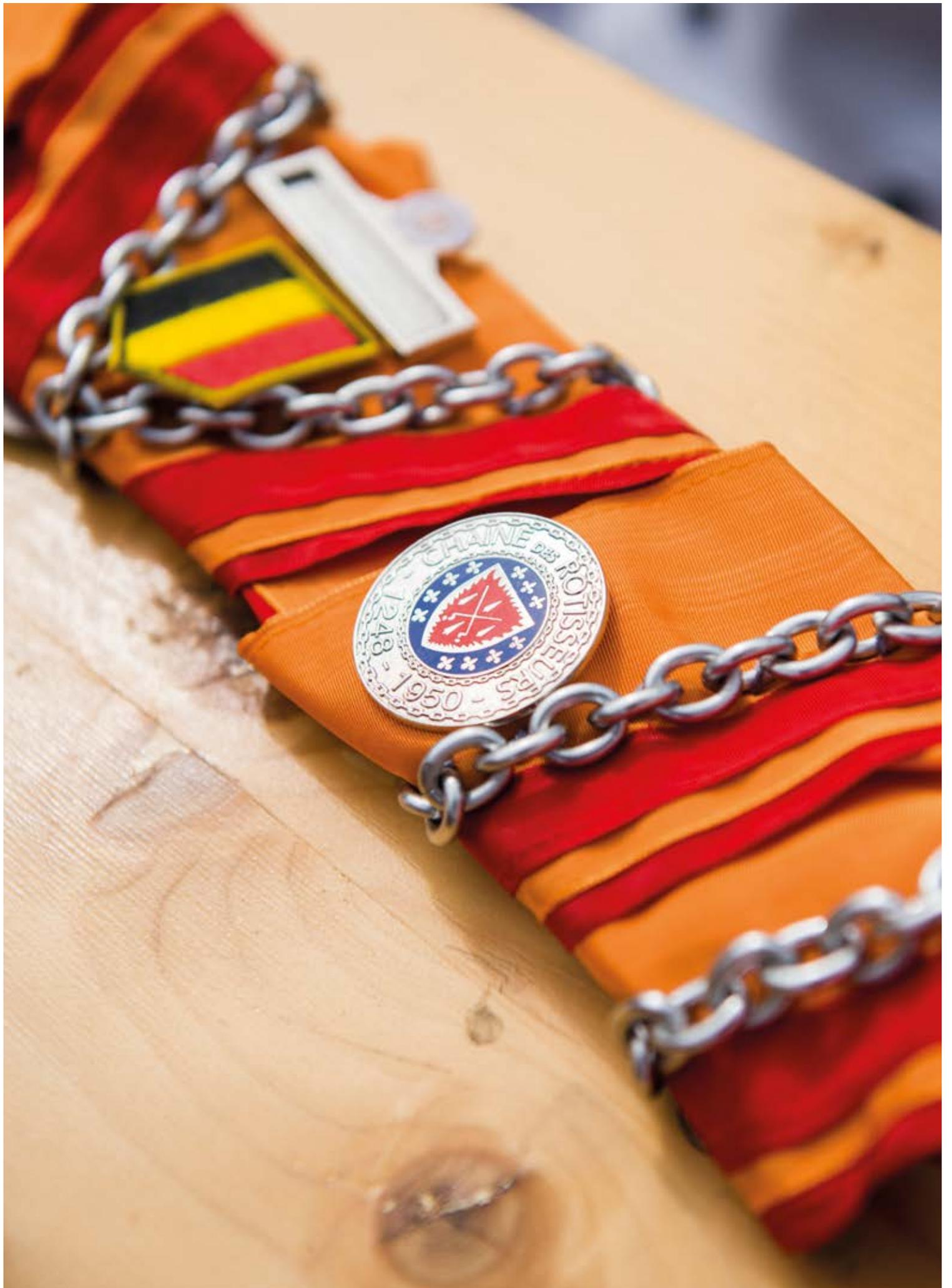


# Label for food trucks



Text: Valérie Couplez | Photos: Bart Tanghe

*There was no missing them this summer. Food trucks and the festivals that come with them popped up like mushrooms. Not everyone who wants to take advantage of this hype does so with the same passion and the same respect for the codes of practice. Many food truckers have made requests themselves for some sort of label which will help distinguish the wheat from the chaff. The international society La Chaîne des Rôtisseurs, which puts the spotlight on the better kitchens, thought it was a great idea.*







### The primal force of fire

How things go, said Bredero. Bjorn Joosen was welder by profession when he took part in a competition in Diksmuide with a home-made barbecue. The step to his own food truck with a construction which he welded himself was quickly made. “**Cro-magnon (01)** refers to the first ‘modern’ man being able to control fire. The cooking is reduced to its essence: the primal force of fire. Simple dishes with quality products and the flavour of the grill. Since I started last year, together with my girlfriend Liselotte Cleys, there has

techniques, and with a length of one and a half meters, it is pure cooking joy! The origin of the ingredients tell a story too, which is why I am about to conclude a unique collaboration with ‘100% West-Vlaams’ in order to put their artisanal products to the fore. This nomadic existence whereby you are submerged into different spheres, appeals to me enormously. I used to have the idyllic image of a group of friends around a carrier cycle enjoying eating delicatessen and playing the musette, somewhere under

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*“There is the need for a label for food trucks which will help distinguish the wheat from the chaff.”*

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been no stopping us, at food truck festivals as well as at catering events. We constantly try out new things, because it is not always easy to work with fire. There are plans of marketing our own home-made barbecue sauce. It’s a recipe based on rum. But unfortunately you see so many ‘cowboys’ at the food truck festivals which give visitors the wrong impressions of what a food truck should be. For me the experience, passion and taste must be the key features. The whole picture must be right, also the person in the truck, because you have to stand by your dishes completely. That is why there is the need for a label to separate the wheat from the chaff.”

an umbrella in the Mediterranean, going from beach to beach. The local, Mediterranean markets where artisans proudly show of their wares. Pure joy! We have about 20 dishes on our private and company catering menus for the clients to choose from. Those change every year and according to the season, this way it stays interesting for me too.”

### Kitchen on wheels

Jasmine Masselis from **La Kitchenette sa Muze (02)** also thought it was time to launch a distinctive label. “A food truck is in essence a kitchen on wheels. We use two planchas to prepare the food. Using Mediterranean

### **Dose of craftsmanship**

Being mobile was also an important attraction for San-Ho Correwyn of **Table d'Ho (03)**. "It is the best way to attract a lot of people in a short space of time. And these people would maybe not spontaneously choose to eat Korean food. I try to give more exposure and fame to the rich Korean cuisine in all its facets in my own style to the people of Belgium. By combining my Korean first name and the French word table d'hôtes into Table d'Ho, I try to symbolise the fusion of the western and Korean food culture. And it also emphasises 'guests' because in the end that is who you do it for. And although every week numerous new food trucks make their appearance, not everyone works with the same passion and a sense of quality. That is why an appreciation or quality label would come in handy for the customers. Those purely in it for the money, do not belong here. But with a good dose of craftsmanship and an original concept you can really stand out and make a positive difference and radiate passion. That is why I converted my truck myself."

### **A pinch of culture**

A food truck which like no other knows how to introduce the visitor to a bit of culture is **Lulu's Tribal Kitchen (04)**. Lulu Pheiga Gangmei and Bob Staal bring the cuisine of the tribe of northeast India Rongmei Naga to Belgium. "It is a cuisine which is also not known to many people in India", Bob Staal opens the conversation. "The dishes differ from the typical Indian cuisine and have mainly Asian influences but with their own spices and ingredients. During the winter months we go there to pick and harvest them ourselves in the village in India where Lulu comes from. This authenticity is very important to us. At catering events we can even go a step further than at food truck festivals. We also want people to eat it the way it is done in the Naga tribe: with their

hands. And just like in India, we have a big bamboo stick with holes where water comes out so people can wash their hands. This is what a food truck should be like, something special, something completely different. But unfortunately people are quick to revert back to the things they know. A quality label might change this."





03



04



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*“Food truck revive the medieval age in a modern time with simple dishes, full of flavour”*

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### **Crossroads of middle ages and modern times**

That is why Dolce brought the food trucks in contact with La Chaîne des Rôtisseurs. An organisation whose exceptionally deep roots in gastronomy go back to 1248. These traditions are based on the old Royal French Guild of the Ayeurs (geese roasters). Inns who had a good practise of roasting, received a recognition. That way travellers knew where it was good to eat. Today, the organisation counts 28,000 members worldwide and it promotes restaurants where the food and drink are great and the atmosphere is convivial. It is the only gastronomic organisation whose members are professional chefs, hotel owners and restaurant owners as well as non-professional members who share the philosophy and values of the organisation and who appreciate culinary art. At the head of La Chaîne des Rôtisseurs in Belgium is Bailli Délégué Dr. Albert Hankenne. "Food trucks fit perfectly within the medieval tradition where our organisation has its origins. Actually they revive the mediaeval age in a modern time with simple dishes, full of flavour, which very often bring us in contact with other countries and cultures. The rules in force then in order for good establishments to distinguish themselves are the same as today: rules of hygiene, good taste, drinks and conviviality. I think it is great that they are looking to join our organisation. We are the only ones who put such great store by conviviality."

### **Good products on top**

In order to become a member of La Chaîne des Rôtisseurs you have to be recommended by two members. Together with Albert Hankenne, Sven Van Haver from Bistro L'Echiquier, is present to get to know the food trucks. He serves a classic cuisine with a modern twist in his restaurant in Knokke. "It is not just an organisation or a label. La Chaîne des Rôtisseurs does quite a lot to support young chefs. As winner of the Belgian final, I was allowed to take part in the international competition for young chefs, where you experience and learn an awful lot. In the case of food trucks, very often the owners are young wolves enthusiastically stirring in the pots. It only makes the label more pertinent. For me a good food truck is one who, just like restaurant owners, puts good products and a quality preparation at the top of the list. The rest will follow if you are working with enthusiasm and clearly that is the case here."

[www.cro-magnon.be](http://www.cro-magnon.be)

[www.lakitchenettesamuze.be](http://www.lakitchenettesamuze.be)

[www.tabledho.be](http://www.tabledho.be)

[www.luluskitchen.be](http://www.luluskitchen.be)

[www.chainedesrotisseurs.com](http://www.chainedesrotisseurs.com)

[www.bistro-lechiquier.be](http://www.bistro-lechiquier.be)





Callebaut - Vanhaver

# Early bird catches the cheese

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Text: Valérie Couplez | Images: Ekkow

*Rungis, near Paris, is the most important wholesale food market in Europe. The food bought from the market ends up in kitchens of the best restaurants and eighteen million people enjoy them every day. Master-Cheesemongers Callebaut - Vanhaver travel there in person to choose top quality cheese for their customers.*

## Cheese transport

Tuesday, 29 August, 3am, Oudenaarde. Master-Cheesemonger Callebaut - Vanhaver's van is travelling across the undulating roads of the Flemish Ardennes. Quite alone. Some fog crosses the road at times, but that's it. Not even an oncoming car. It is only when we get to the motorway that we realise we are not the only people on this earth. Every fortnight on Tuesday, Luc Callebaut gets up in the middle of the night to drive to the wholesale market in Rungis (Paris). 'If you want to introduce new French cheeses to your customers, you simply have to go to Rungis. And on Tuesdays you are guaranteed fresh supplies. If you are passionate about what you do, then you don't consider doing this as being a chore. Admit it, what is more pleasant than to see all these cheeses in all their splendour and to taste all these goods which famous and unknown producers have to offer for the coming season.' At regular intervals, the Oudenaarde cheesemongers visit the Belgian producers and those of other European countries they import directly from. However for French cheeses, Rungis is still the best place to go. On average, Luc loads the

van with two full pallets, about 300 to 400 kg French cheese. "It can be a bit quieter in the summer months, and it is possible I only come here after three weeks, but in December it gets so busy I have to make weekly trips. Then the van really turns into a cheese transport, like a Christmas sleigh full of yummy things, but without the reindeer", Luc smiles.

## Looking for the best wares

It is 6am, the crack of dawn, when the van comes to a halt in front of a large industrial hall on the huge Rungis terrains. The flask of coffee and cheese sandwiches have done their work as Luc turns off the engine bright and breezy. "You literally get lost here, certainly the first few times. After fifteen years, I know my way around now. I generally visit three or four wholesalers whom I think have the best wares. Some products I could probably buy a bit cheaper 50 m along, but if the quality and the service are right, I don't want to start bargaining for 50 cents if it means I have to do more administrative work later on. Of course I do keep my eyes peeled for discovering new things. That is the big advantage of coming

here." Armed with a list compiled by his wife and 'cheesionista' Nathalie Vanhaver, he enters the air-conditioned hall. Straightens his jacket and off he goes.

## Meticulous inspection

Inside there is a hive of activity. Orders are being packed everywhere to then disappear by transport within minutes. Every year, at Rungis more than 1.5million tons of food is traded. Every day 18 million European gourmets will enjoy products bought from this wholesale market. In order to pick the right cheeses for his customers, in the shop as well as the catering side of his business, Luc subjects the cheeses to a meticulous inspection. "First of all the use-by date, because we mature the cheese ourselves, we need a long use-by date. They must also be dry enough and not too mature. You could trust industrial products almost blindly, but because we opt resolutely for natural cheeses based on raw milk, which are alive, and hence they can vary! And that is precisely the reason why it is so important to come here in person, to make your selection. Every cheese must be of top quality. I also



check to see if mould is present, whether there is condense on the inside of the packaging and if the rind is damaged.” One by one the products on his list end up on his pallet, like a Lego tower made of cheese. Time to taste some samples.

### Responsibility of the cheese master

The supplier takes us to where the Comté cheeses have been stored. Only the best in the categories of mild, mature and extra mature will make it onto the pallet. Luc’s palate is put through its paces separating the wheat from the chaff. “There must be a certain kind of balance between the acidity, the amount of salt and the nutty hints. It should also not be too wet or too dry, and must have the right texture. Such cheeses evolve with the seasons and reflect the feed the animals are given. So we must always taste. As cheese masters we are responsible for what we are serving our customers. So it is our task to be here and guarantee the quality.” Luc has gathered nearly everything that was on his list and is persuaded to sample a few of the cheeses on display in the aisle. “This tells us the cheese season will soon

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*“As cheese masters we are responsible for what we are serving our customers”*

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be upon us. Soon the whole aisle will be filled with producers promoting their wares. The cheese tastes a bit mild, but I am intrigued to see how it will mature in the coming months.” Luc also tries some artisan yoghurt based on cow’s or sheep’s milk. “Exceptionally tasty and maybe a good supplement to the delicatessen we already offer in the shop.” They are given the last free spot on the pallet.

the pallet and the ones that are needed in the shop tomorrow, I cut and take with me.” Just before one Luc parks the van at the door of the maturing cells. “It was a good catch today.”

[www.kaasmeester-callebaut.be](http://www.kaasmeester-callebaut.be)

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*“There must be a certain kind of balance between the acidity, the amount of salt and the nutty hints”*

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#### **Good catch**

Outside the sun is high at the firmament. The morning has only just started and Luc’s first task of the day is nearly at an end. Loaded with two pallets and another two cups of coffee lighter, the van heads home. “Our move to the industrial area where we have our maturing cells has simplified the unloading quite a bit. Everything is put in the right spot straight off





Didess - Viva Sara - Altoni - Kelderman

## Holiday on the plate and in the glass

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Text: Valérie Couplez | Photos: Bart Tanghe

*Right in front of the Walloon parliament in Namur you see La Cuisine du BelRivE bobbing in the water of the Meuse. This restaurant, the only one in Namur which is located on a boat, lives up to its name. Under the sun drenched sky with a wide view on all the fabulous buildings this Walloon capital boasts, the guests can only imagine they travelled to some sort of exotic location. And that is exactly the aim of owners Agnès Collet and Gianni Loggia. "By the time you've reached the last three steps to the ship's deck, you'll have left all your worries behind you."*

### **Tapas from all over the world**

When Agnès Collet and Gianni Loggia decided to run La Cuisine du BelRivE, commissioned by Traiteur Paulus, where they both had been working for quite a number of years, they also wanted to come up with a concept which would suit this location perfectly. "Catering has always been in my blood", Agnès opens the conversation. "I get great pleasure from seeing someone enjoy something I created. And what is

better than to be able to give people the feeling they are on holiday. To be able to emphasize that feeling we opted for a tapas menu, which they share and enjoy. By means of a wide selection of small dishes they can as it were travel along various cultures. The inspiration for the various tapas comes from all over the world. And Gianni is the one who can recommend a cocktail to go with the dishes." With his experience as a bartender in the beach resorts

in the south of France, in star restaurants and at Club Med, Gianni knows like no other how to create atmosphere in a glass. "I find inspiration in an ingredient I want to use or I come up with a match for a dish prepared in the kitchen. Of course we have all the standard cocktails on our list, from the classic sangria and the mojito, as well as the ones that are all the vogue at any particular time. It is always quite an achievement to find what works for our guests and which we can actually create here on board", says Gianni.

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*"And what is better than to be able to give people the feeling they are on holiday."*

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#### **Quality as basic condition**

Another thing that the kitchen and the bar have in common: the products must be of top quality. Agnès: "Here more than in other businesses, the quality of the products is paramount. The kitchen is incredibly compact here. And that means that the little space we have, not more than a few square metres, we must use to its greatest advantage. Hence why we use a ready-to-serve range which we finish with our personal touch. Quality is the basis! For instance, I serve patatas bravas finished with smoked salt and olive oil. I used to make the aioli myself until I discovered the **Didess** range of Food Revolution

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*"Maybe it takes a bit more time to select quality products, but it does make a world of difference, in the kitchen and on the plate."*

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and Albert Adria. So incredibly tasty. I finish it with Belgian saffron which is kept in ice. For pasta I always opt for **Altoni**, it is simply the best

on the market. I also have a few fabulous Iberian products and Italian meats, but our guests can also get to know local produce. Maybe it takes a bit more time to select these products, but it does make a world of difference, in the kitchen and on the plate. Because of the experience I gathered during earlier stages of my career, I have a select number of addresses up my sleeve where I know I will find the quality I am looking for."

[www.lacuisinedubelrive.be](http://www.lacuisinedubelrive.be)

[www.altoni.be](http://www.altoni.be)

[www.didess.be](http://www.didess.be)

[www.kroketjes.be](http://www.kroketjes.be)

[www.vivasara.be](http://www.vivasara.be)





### **Perfect balance**

Although La Cuisine Du BelRivE hasn't been moored in Namur for a long time, the clients are finding their way to that little piece of holiday paradise with ease. The success is due for a large part because of the excellent understanding between Agnès and Gianni. "We have been together for two years now, both very passionate and driven in order to deliver a quality creation. This makes sure we always raise the bar high enough for each other. Gianni has his warm southern disposition, I am a bit more serious, but together we have found the perfect balance. He looks after the service and the wines, I take on the kitchen." That is also what Gianni thinks: "My most important task is to measure the temperature of the room: is the atmosphere at the tables good, is everyone relaxed? Agnès can get very stressed about some small details which are not quite perfect, but then I ask her to take a look around the room. If she sees twinkling eyes of delight on every table, she realises that all is well." They know how to give their guests that holiday feeling, but what is their ideal holiday destination, to relax and rejuvenate? "We very much love Italy and Thailand. But whatever the destination it is always a culinary adventure for us. We are not the types to sit by the pool or queue at a museum. Most of all we love visiting a vineyard, or an olive grove. Take your pick. We keep on soaking up inspiration", Agnès decides.



## ALTONI

Mezzalune seaweed **Altoni**

Cooked Red Argentine shrimps

Sage butter

Wasabi pearls

Kroepoek sepie **Didess**

## R & D FOOD REVOLUTION

Patatas Bravas fried in olive oil with smoked salt

**Salsa Brava, Salsa Aioli Albert Adrià**

**Salsa Aioli** with a pinch of Belgian Saffron added to it





## KELDERMAN

Traditional cabbage mash **Kelderman**  
Fried Iberico sausages with shallots



## VIVA SARA

Spanish cheeses with Tortas, pimento preserve  
and **Viva Sara** Oma's garden tea

# Enjoy Flemish cuisine abroad!

## “Be Delicious brings Belgian food to the table abroad”



Text: Jessica Jacobs | Photos: David Godichaud

*It is Herwig Dejonghe's mission to put authentic Belgian fine food and beverages in the spotlight abroad. Under the name Be Delicious his team ensures that Belgian cuisine is available all over the world. From aperitifs to desserts, Flemings abroad will be able to enjoy their Burgundian cuisine once more.*

The very typical Belgian dishes and products are not so easy to find abroad. Being homesick for one's Flemish roots is often characterised by a longing for one's own regional produce or a meal 'à la flamande'. Moreover other cultures are very often intrigued by the Belgian cuisine. What if you could get those typically Belgian products at the local delicatessen? Or could have them delivered to your home? Herwig Dejonghe is more than happy to talk about all his plans concerning his business venture.

### **Proud of the Belgian cuisine**

Everyone is attached to their roots. As a Belgian abroad you are also a representative of the area you hail from. And how better to promote your home region than with regional products? "People with different nationalities bring their cuisine to the big cities. Italian and Japanese restaurants are very popular but there is also a certain interest in our dishes. We should be proud of our cuisine and we should be able to enjoy it once in a while, even abroad. And that is what I want to contribute to", says Herwig enthusiastically.

### **Worldwide shipment**

It is quite a thing to ship all these products all over the world. But Herwig and his team have been working relentlessly all during the past year to build their knowhow on how to do just that. "In the area of logistics we found a partner in an internationally active courier company. Which day to send best, or to avoid sending parcels on, etc. We do need to take into account various food legislation, in some countries alcohol is forbidden, there might be restrictions on meat or fish. We learn more every day. The main stumbling block is still the fact that Belgian products are relatively unknown. If we do manage to ship them there, but there is no market for them, then financially it does not make sense. That is why I travel abroad regularly, to find out what the possibilities are. I don't mind travelling a lot, I like it. It is not all going to happen overnight, I have to admit, but we do it with passion!

### **Ordering is simple**

Herwig: "For events from 50 people, delivery is economically viable for us, at 15 Euro per person. Ideal for events where you invite your friends and want to serve up a taste of the

country you hail from. In fact, of course you don't have to organise a party, you can also decide to place a group order together with some friends from your neighbourhood and stock up. It is very easy to place an order on our website. We also count on Belgian expats and emigrants to help us on our way. Which delicatessen do they frequent? If we can conclude an agreement with these shops, it will be even easier for them to get hold of our Belgian delicacies."

### **Offer**

Be Delicious gathers together a number of artisanal Belgian producers who did not have a sales market abroad. "We started with six products, among which shrimp croquettes, and bisque, Flandrien cheese and Brussels waffles. And now we have 25 partners, allowing us to offer quite an extensive range from starters to desserts. I like to compare it with a Breughel feast. Meat, fish, pancakes and vegetables, it's all part of it and shows you how rich our food culture is."

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Place an order?!

[www.bedelicious.be](http://www.bedelicious.be) or [ketty@bedelicious.be](mailto:ketty@bedelicious.be)



# Where authenticity and creativity meet



Text: Valérie Couplez | Photos: Ekkow

*Vegetables in a starring role at the butchers, a combination few will expect. And certainly not in the Westhoek where artisan and traditional are generally given the leading role. Yet Slagerij Vasseur decidedly went down this path. They want to offer their clients first class ready-made meat and traditional dishes as well as surprising and healthy alternatives. They prepare everything themselves according to the rules of the trade and they do so passionately. A successful marriage of creativity and authenticity.*





### **Keeping the trade alive**

Slagerij Vasseur has been a household name in Ypres since a few generations. Pascal Vasseur inherited the profession from his father and grandfather who after his training in Lille came and tried his luck in Belgium. Yet, there were other interests at first. "As a young lad, I was all set to go into advertising. When my father got ill, my parents gave me a gentle push towards becoming a butcher and at sixteen I started with an apprenticeship. I got thrown in at the deep end and nine years later I bought the business from my dad, one year later he died." This did not prevent Pascal from honouring the traditional ins and outs of the trade. "I still prepare most of it myself; a family recipe dating back three generations is at the base of our dry sausages which I still make to date. If you buy readymade mixes, how can you distinguish yourself in the area of flavour compared to supermarkets. To give an example: you can buy a herb mix to create the super popular Carpaccio burger, but I'd rather mix up all the ingredients myself, thereby honouring the recipe: beef, rocket, pine nuts, olive oil, ... Otherwise all you end up with is uniformity. And that goes for all the classic preparation, such as américain (raw mince preparation). It is in these kinds of recipes that you can see the true skill of a butcher, and many colleagues seem to forget this.



that you are guaranteed that it is healthy. We teach people to be more conscious of what they eat. It took a while before they saw the sense of it, but it was worth all the efforts we made”, says Virginie. During a visit to the olive groves of Vale de Arca, Pascal and Virginie were even more convinced of their vision. “Our travel companions were restaurant chefs. By hearing them talk about their way of working, with so much passion, it really opened our eyes for us”, Pascal reminisces. “They have a completely different approach for the creation of dishes which is all about product quality and creativity. That is what we want. And in doing so we certainly are not making it easy for ourselves, just look at the price and cost calculations alone. But we want to pamper our customers in a healthy way. We also sell delicatessen in the shop, each and every one top quality products which also fit in perfectly in the philosophy that we want to bring to the fore. If it all continues like this, we would like to expand in 2018. Our healthy salads, day-fresh preparations and delicatessen will get an even better stage on which to shine”, Pascal concludes.

### Breath of fresh air

Respect for tradition does not mean to say that the modern world has not entered Slagerij Vasseur. “The changes we implemented had more to do with my wife’s input. A few years ago I met Virginie through a common passion”, says Pascal. “Our clients did look at us funny when all of a sudden, fresh, healthy salads appeared on the counter. Virginie is a real amateur chef and absolutely hates the meat swimming in some sort of sauce, or the grey three-part dish of the day. Her passion, the authenticity of the butcher and our combined creativity did the rest. Virginie found inspiration from chefs who let vegetables play the leading role on the plate. The worldly input came from the fact that Virginie spent many years abroad and thought that the Belgian classic dishes could do with the warm, fresh herbs and spices she was used to.” Just like Pascal she likes to make everything

herself. That way she knows exactly what is in it. No E-numbers, no unnecessary sugars or salt! “We want to be able to look the clients straight in the eye!” In order to make the transition to a healthier kitchen, Slagerij Vasseur resolutely opted for olive oil as a basis. More specifically the Vale de Arca olive oil. Virginie: “Because of its nuanced flavour, excellent quality and very good price. Even when you heat it, the oil retains its quality, so that you need even less of it.”

### Healthy perseverance

In the beginning Slagerij Vasseur experienced some opposition. “You have to give it some time. The older generation in particular, does stick to the traditional dishes, which we will still always offer in the shop. But it is about giving the customers a choice which they cannot find elsewhere in the region: the convenience of a ready-made meal in combination with the fact

[www.slagerij-vasseur.be](http://www.slagerij-vasseur.be)

[www.valedearca.com](http://www.valedearca.com)



See the atmospheric pictures via QR-code



## Watermelon salad

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### INGREDIENTS

*1 watermelon // vine cherry tomatoes or a variety of small tomatoes // red onions, thinly sliced // feta cheese // Vale de Arca olive oil // juice and zest of a lime*

### PREPARATION

Cut as much watermelon as tomatoes. Marinate the red onion in the lime juice. Mix all the ingredients for a crisp salad



# Tuna

+

## INGREDIENTS

*fresh tuna // little gem lettuce // green beans //  
mangetouts // iceberg lettuce // avocado // pepper and  
salt // ketchup // mayonnaise // Worcestershire sauce //  
parmesan // anchovies // garlic // red port*

## PREPARATION

Mix the little gems, beans, mangetouts, iceberg lettuce and avocado. At the same time roast the tuna in the oven seasoned with salt and pepper. For the sauce, make a mixture of ketchup, mayonnaise, Worcestershire sauce, parmesan, anchovies, garlic and red port. Build the salad in layers, with the tuna on top, garnished with fresh flowers.



# Cauliflower

+

## INGREDIENTS

*cauliflower // mustard // red wine vinegar // Vale de Arca  
olive oil // honey // za'atar // grapes // pecorino //  
salt and pepper*

## PREPARATION

Cut the cauliflower in florets. Mix with some olive oil and roast in the oven. Make a dressing with the olive oil, mustard, red wine vinegar, honey, salt and pepper and za'atar. Cut the grapes in half and mix under the cauliflower together with the pecorino. Garnish with flat parsley.

## Rougié

# “It is all about generosity in the kitchen, you have to love the people and the product”



Text: Catherine Lenoir | Photos: Michael De Lausnay

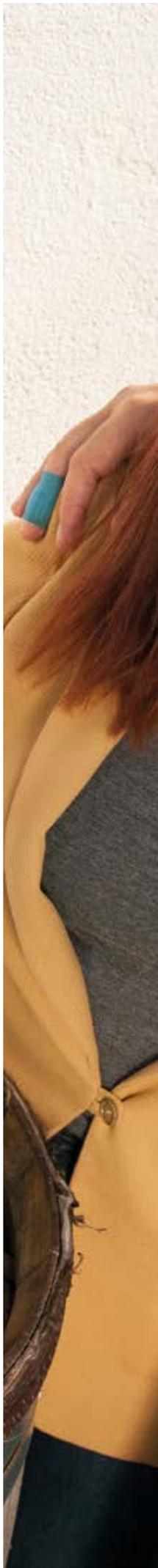
*L'Éveil des Sens is located in Montigny-le-Tilleul, near Charleroi. Laury Zioui and his wife Nadia, both of Moroccan descent, have been running this star restaurant since the spring of 2001. Some of the ingredients of this fabulous success story? A natural generosity inherent to their culture, the choice of using excellent products, exceptional knowledge of the trade and the art of combining herbs and spices. The products must stand out in the dish because of their freshness and beauty. Laury shows us how using the new foie gras escalopes by Rougié.*

### Self-taught

In April 2001, Laury and Nadia Zioui bought the building in Montigny-le-Tilleul and set up L'Éveil des Sens. It didn't take long for their hard work to reap results, as nine months later they were awarded a Michelin star ... Laury and Nadia were not trained for this profession. They are both self-taught. Laury came to Belgium at the age of 16 to become an electrician. During his studies he had a job washing up in a restaurant. And that is where he got bitten by the bug. Things escalated from then on: without training in a hotel school and even before he opened his own restaurant, Laury was awarded two Michelin

stars in other restaurants.

Nadia was a nurse. At the moment she looks after the impressive wine list of L'Éveil des Sens. You'd never think she only tasted her first wine at the age of 27, after meeting Laury. “Now I love all good wines”, Nadia laughs. “All the regions are represented on our list, but I adore the wines from the Champagne, Rhône and Languedoc regions. For instance, with foie gras I like to serve a dry white wine as well as a fruity red wine such as an excellent Beaujolais. I always start with thinking that there is no such thing as the perfect match, but there are certainly bad combinations out there.”







### Hospitality comes natural

Laury is convinced that the Belgian cuisine certainly is as good as any international cuisine and that a stay in our country is really worth your while. Not just for the great products Belgium produces, but also for the hospitality. Nadia completely agrees: "The feeling of being welcome in a restaurant is one of the utmost importance. I insist that every customer who comes to our restaurant to relax, is greeted personally upon arrival and wished a safe journey home upon leaving. For us, hospitality comes naturally, it is part of our culture. Laury too is very much present in the room. A chef should not hide behind his pots and pans, but he must share his passion with the customers. We want to be open towards our customers and offer a convivial atmosphere."

### Instinctive cuisine

According to Laury Zioui his dishes are characterised by being generous and inventive. "It is a very instinctive, spontaneous

cuisine. One where the product is put centre stage. What I love most of all is that the client does not choose a dish from the menu, but says to me, 'make me something so I can dream away for a while'. Cooking is dreaming, it has something magical. And that is exactly what I

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*"Cooking is dreaming, it has something magical. That is what I want the customer to experience."*

---

want them to experience. Today a customer wants to taste Columbus pork, a product from Wallonia. I have been slow cooking the meat for 17 hours at a low temperature and will present the customer with 5 dishes with the Columbus pork meat as the main ingredient. During cooking I find inspiration in the French cuisine, good regional products, vegetables from our own garden and fresh herbs. And

don't forget the spices which often are inspired by the Moroccan cuisine. The customers who sit outside on our terrace, have a nice view on our vegetable garden and the garden with aromatic herbs. Nearly all the vegetables that are used at L'Éveil des Sens come straight from our garden."

### The new Rougié escalope ... a top product

Seven years ago, the chef discovered the foie gras by Rougié and he was won over straight away. Twenty years ago, Rougié invented the foie gras escalope. Later on, this product underwent a special process whereby the escalopes are frozen straight away: there is only 45 minutes between slaughtering the duck and freezing the escalopes. Because of this process, very little fat gets lost while frying. And to stay ahead of the competition, Rougié continues to innovate. A new escalope has just been marketed.

Its particular characteristics? An even better



appearance; the escalopes (available in three sizes) all look the same, so that every diner gets the same on his plate. Rougié also managed to get rid of the small blood spots which were visible on the product sometimes. And, last but not least, the new escalopes have been cut at an angle giving you the impression that your slice is bigger. The aim was clear: same price and same quality but an improved process.

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*“There is no such thing as the perfect match, but there are certainly bad combinations out there.”*

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#### **Foie gras in so many ways**

It is a very successful products and Laury will certainly confirm this: “I am very satisfied with this product. No fat comes out of the escalopes during frying, nothing gets lost.

I like working with the largest size best, the 60-80 gram slices. Foie gras is one of my top products because you can combine it with just about anything: a salad, lobster, sweetbreads, young pigeon, ... The ease of use of the Rougié escalopes is sublime. They are pre-sliced and as such easy to portion out. Foie gras features on the menu all year long.”

The chef immediately gets to work and does what he says, he creates for us - quite instinctively and spontaneously - a few delicious dishes based on foie gras. First of all he presents us with a duo of fried foie gras and lobster with a yuzu en ginger sauce. The chef confides in us that the lobster is also a Rougié product. Then a colourful salad appears, with an escalope of fried foie gras and a vinaigrette of soya and ginger . To finish we enjoy a young pigeon from the French Anjou region in a buckwheat crust, fried foie gras, Medjool dates and a gravy with Moroccan spices. One by one dishes which make our taste buds

tantalise with delight and indeed let us dream away wonderfully for a while...

[www.l-veildessens.be](http://www.l-veildessens.be)

[www.rougie.com](http://www.rougie.com)



# Fried foie gras, European lobster and yuzu and ginger sauce



4 PEOPLE

## *Foie gras*

Season 4 Rougié foie gras escalopes (40 g) with Maldon salt, freshly milled pepper and a blend of Moroccan chermoula spices. Fry the foie gras. Add olive oil and fresh herbs from the garden.

## *Lobster*

Remove the shell of 2 Rougié lobsters and poach for 1 minute. Dab dry and fry in olive oil.

## *Sauce*

Pick 20g fresh ginger and cut into very small dice. Blanch three times and start each time with cold water. After that caramelize the ginger in 250ml yuzu juice, 125 g caster sugar and a tablespoon of acacia honey.

## *Garnish*

1 yellow courgette // 1 green courgette // runner bean // olive oil // pepper, salt, chermoula, coriander

Rinse and cut the vegetables in diamond shapes. Blanch 3 minutes in boiling salted water. Drain and put into ice water for 1 minute.

Dab them dry and fry in olive oil. Season with salt, pepper and chermoula. Garnish with coriander.

## *Dressing the plate*

Dress the plate. Add the caramel of yuzu and ginger to some of the cooking juices of the seasoned vegetables. Finish with fresh herbs from the garden.

## *Wine tip*

For this popular combination of meat and fish from the chef, Nadia suggests Le Clos Bellane by Les Échalas. This wine, based on ripe Roussane grapes is characterised by a subtle woody flavour, is refined and elegant and has a long aftertaste. This unusual Côte du Rhône in limited edition (on average 5000 bottles) originates from the Valréas region. The domain was bought in 2010 by Stéphane Vedeau.



# Fried foie gras, garden salad and oriental vinaigrette



4 PEOPLE

## INGREDIENTS

4 Rougié foie gras escalopes (50 g) // 3 tomato varieties of your choice // 2 very ripe avocados // 2 egg whites // lime jelly // Indian cress leaves

### *Vinaigrette*

Mix 2/3 olive oil with 1/3 xeres vinegar, balsamic vinegar or soya sauce. Do not add salt or pepper. Put in a squeeze bottle.

### *Guacamole*

Peel the avocados and cut the flesh in small pieces. Put it in the thermomix. Add the egg whites, salt and espelette pepper. Mix until you obtain a smooth puree. Add a teaspoon of lemon juice. Keep the guacamole in a piping bag in the fridge.

## PREPARATION

Rinse and cut the tomatoes. Season them with the oriental vinaigrette and a twist of the peppermill.

Wash and cut the Indian cress with the help of a cutter.

Fry the foie gras escalopes in a warm pan with a non-stick coating. Season and dress.

Arrange the tomato salad in a half moon shape in the middle and add some guacamole and also the lime jelly. Finish with the vinaigrette and decorate with a few Indian cress leaf shapes.

### *Wine tip*

For this fresh and tasty starter, Nadia chooses a young, mineral Chenin. The Montlouis Clos de Breuil 2014 from François Chidaine is a hit. This wine originates from an organic and biodynamic grape production and fits in perfectly with the philosophy of our kitchen. The beautiful lemon hues and the mineral character are perfectly suited to the freshness of this dish.

# Dolce consulting lifts any concept to a higher level

**“Call on our year-long expertise and turn your business into a real success”**



Text: Isabel Boons

*Bring an economist/marketing specialist and a hospitality expert together and you'll have the perfect mix to transform a starting business or established enterprise into a successful concept. Top level consultancy in the world of catering, that is what Jan De Kimpe and Ilse Duponcheel are good at. Because in addition to publishing Dolce Magazine, organising culinary trips and events, Dolce World also stands for turning your business into a success.*

## **Stronger together!**

Dolce consultancy is all about developing a new concept or reorganising a business, from developing recipes to concepts for a restaurant or a hotel, over training staff and management to organising an audit. As an old hand at creative hospitality, Ilse is good at casting aside the obstructions one experiences when starting up a new business or breaking old habits in an already established one. “The process is just as important as the result. I always try to cast aside the human resistance so that as a team you will get a completely new view on the business. Not only at business level, but also regarding the attitude you have towards each other, the concept or the objective. It's only then that a good concept will be able to emerge properly and we can continue with the action plan. Jan is an expert in bringing together this vision in a logical and coherent way, up to its implementation. And it is this mixture of creativity and level-headedness which makes us strong”, says Ilse enthusiastically.

## **Step-by-step plan**

“By means of a well-thought-out step-by-step plan, Dolce consultancy takes an in-depth look at a business”, says Jan De Kimpe. “We always start with developing the concept. We do this by using direct or indirect tools in order to get to the best possible concept for a start-up or an existing business.”

“We do creative exercises such as pétanque or clay modelling. By letting the mind free, we ensure that the most beautiful concepts come to the fore”, Ilse Duponcheel adds. “With these creative exercises as starting point, we eventually come to a concept which we elaborate in a business plan.”

Jan: “Next we enter the realisation phase, we establish the communication in order to realise the start-up. Of course the concept is monitored and might evolve later on, and we can also assist with any franchising if need be. One can make use of the complete step-by-step plan, but it is also perfectly possible for a business to only need help realising certain parts of the step-by-step plan. Any enterprise

or entrepreneur can come to us with their problem, starting from a new concept to sorting out small flaws along the way.”

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*“It is our concern to make your business grow”*

---

## **Quickly and efficiently**

It only takes three days to come up with a roughly drafted business plan to develop a new concept or improve an existing one. The complete story can be done in 20 days. In other words, Jan's experience as entrepreneur and economist and Ilse's creative knowhow as hospitality specialist mean that together they are capable of making any business boom in a quick and efficient way. It is their common denominator, passion for gastronomy, that helps them to bring people and ideas together to create a success story. A unique approach ensures a guaranteed result and year-long knowledge ensures perfect guidance.



### **Dolce consulting in a nutshell**

We support starters in setting up their new business.

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We help you choose the right concept or help to perfect your existing concept.

---

We optimise your service.

---

We deal with a problem (staffing issues, growing pains, profitability, etc) to the point and we offer a tailored solution .

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We evaluate your interior concept and perfect it.

---

We help managing your business and provide training for your staff.

---

We unburden and look after your idea!

*“Because we complement each other perfectly we are the perfect pairing for consultancy in the catering world”*

#### **Would you like more information?**

Contact Jan De Kimpe:

jan@dolcemagazine.be or +32 (0)474 54 04 66

[www.dolceworld.com](http://www.dolceworld.com)



Z-MASTERCOOKS

Z-Mastercooks will be broadcast **from 24 September to 27 November** and was produced in collaboration with product partners Dovy, AEG and Milcobel (Brugge Kaas), and with the support of Point Virgule and Knack Weekend.

The programme can also be watched online via [www.kanaalz.be](http://www.kanaalz.be) and [www.canalz.be](http://www.canalz.be).

All the recipes are available online on [weekend.knack.be/lifestyle/culinair](http://weekend.knack.be/lifestyle/culinair)

# Z-Mastercooks, so much more than a cookery programme

## Top chefs, top dishes and top stories



Text: Tine Bral

*From 24 September, Kanaal Z and Canal Z will be broadcasting the new series of Z-Mastercooks. This programme, produced in collaboration with The Mastercooks of Belgium, does not limit itself to preparing tasty dishes but also offers a much broader view of the world of gastronomy. Each episode will feature a Mastercook talking and a Mastercook cooking. Frank Fol, chairman of The Mastercooks of Belgium, will introduce every episode. Annick Ruyts is the host in Kanaal Z's brand-new Dovy studio kitchen.*

### **The Chef**

The fact that Belgian gastronomy is one of the best in the world, is not just due to the talent and creativity of our top chefs, but also due to their perseverance and business insights. Each episode of Z-Mastercooks will feature a Mastercook, who will talk about his restaurant, his cuisine and his vision of the trade as well as the business aspects of it all. A top restaurant is also a commercial enterprise which needs to be managed professionally. A lot is involved to achieve this. The first episode will feature Filip Claeys from De Jonkman in Bruges.

### **The Producer**

No dish is complete without great basic products. And we sure have some in our country. Every top chef will visit one of his suppliers/producers during his episode of Z-Mastercooks. He will introduce the owner of the company to the audience. Not only do we get to know the product, we are also introduced to the man or woman behind the product. In the first episode we visit the Zeebrugge fish auction.

### **The Expert**

Every chef must be an expert. Knowledge and

techniques are important parts of gastronomy. Innovations happen quickly and new appliances and products appear in the kitchen all the time. Also in the area of allergies, intolerances and diabetes requirements and the public's expectations change quickly. In each episode of Z-Mastercooks we visit an expert. In the first episode we are introduced to the online booking system for restaurants, RESENGO.

### **The Recipe**

And of course there is also cooking in Z-Mastercooks. A second Mastercook will be cooking with Belgian produce in the Dovy studio kitchen equipped with AEG appliances. The chefs bring contemporary and original recipes and share tips with the viewers. The recipes can be found online on Knack Weekend.

### **The Mastercooks of Belgium**

"Z-Mastercooks is a unique opportunity for The Mastercooks of Belgium to promote our trade - which we love so much - in front of a professional audience" says chairman Frank Fol. "The viewers of Kanaal Z are professionals who look for added value. They will undoubtedly appreciate the craftsmanship and mastery

of our chefs. The programme also offers the opportunity for The Mastercooks of Belgium to introduce the viewers of Kanaal Z to our association and culinary community. The projects by The Mastercooks of Belgium, like De Ster van de Belgische Keuken (The Star of the Belgian Cuisine), 100% Lunch and De Week van de Belgische keuken (The Week of the Belgian Cuisine) will also be featured. Each episode will conclude with a diary of upcoming culinary events organised by the association."

*The Mastercooks of Belgium*  
[www.mastercooks.be](http://www.mastercooks.be)

# Immerse yourself in the wondrous world of vermouth!

## Master class vermouth at Chef's Place during Horeca Expo



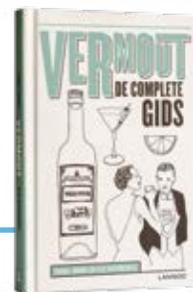
There is no other aperitif which can be as captivating as vermouth. Whether it is served on draught in a Spanish vermutería, disguised in a classic cocktail or added to a dish to lift it to a higher level, vermouth scores time and again! That is why we are only too happy to take you along on a voyage of discovery of the wondrous world of vermouth and introduce you to this charismatic seducer. And there is no better location to do this than at the Chef's Place during Horeca Expo. This aromatic aperitif wine feels very much at home here among all kinds of gastronomic treats.

Author of the book 'Vermouth, the complete guide' Ilse Duponcheel will guide you along the highly fascinating vermouth landscape and will answer any questions you might have about vermouth during her master classes. And to give these workshops a certain kind of edge, Ilse will be pairing various vermouths with the cheeses of Meester-Kaasrijpers Callebaut-Vanhaver and foie gras by Rougié.

### MASTER CLASSES VERMOUTH

**Where?** Horeca Expo, Chef's Place

**When?** **Sunday 20 November** from 17h15 to 17h45 - **Wednesday 23 November** from 11h30 to 12h30



Dolce World will be present throughout the Horeca Expo fair, at the Chef's Place. Feel free to come and taste a glass of vermouth and obtain your signed copy of 'Vermouth, de complete gids/Vermouth, the complete guide'.



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# RISERVA SPECIALE

## VERMOUTH DI TORINO



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Riserva Speciale Vermouth di Torino was created by using an exquisite selection of Italian wines and unique botanicals, which have rested 2 months in traditional oak wood Tino barrels. The result: a rich vermouth, perfect for the creation of classic Italian cocktails.



### AMERICANO

This ruby red Vermouth di Torino has a complex blend of herbs and a rich-bodied, spicy aftertaste.

- 1/3 Martini Rubino
- 1/3 Martini Bitter
- 1/3 Soda water
- Orange peel

### AMBRATO & TONIC

Deep amber coloured Vermouth di Torino is characterized by his light bitter and floral taste, finished with a hint of honey.

- 1/2 Martini Ambrato
- 1/2 Tonic
- Lime peel





## Kortrijk

# Taste the best of what Kortrijk has to offer at culinary level!



On Saturday 1 and Sunday 2 October the second edition of the Tastiest Weekend of Kortrijk (Lekkerste Weekend van Kortrijk) will be organised at the Grote Markt. During this two-day gastronomy event a veritable culinary village will be constructed. There will be food stands where you can taste free culinary delights and lots of activities for children. Kortrijk has a lot to offer at culinary level as you will find out during the Kortrijk Creative City Tour and from a new list of tasty addresses...

### Kortrijk's Tastiest Weekend

On Saturday at 2pm the children who registered will be able to show off their culinary skills during the Kortrijkse Kinderen Koken competition. They will be making their own variation of a typical Kortrijk dessert at the various cooking islands. The winner will be announced straight after the competition and all the children will go home with a lovely goodie bag. Afterwards, the event will conclude with a performance of Jeuk. There will also be a Kitchen Battle this year which will take place on Sunday from 2 to 4pm. During this clash, 6 towns, together with their mayor and assisted by their very own starred-chef, will battle it out for the best dish. Kortrijk, De Panne, Waregem, Roeselare, Izegem and Deerlijk will take up the gauntlet together with their star chef. The icing on the cake: the jury will be headed by the famous Boxy brothers. High fun factor guaranteed! Prior to the Kitchen Battle a VIP reception will take place at the Grote Markt (paid event) with the star chefs.

[www.lekkersteweekend.be](http://www.lekkersteweekend.be)

[www.kitchenbattle.be](http://www.kitchenbattle.be)

### Kortrijk Creative City Tour

The Kortrijk Creative City Tour will be organised during the Biennale Interieur taking place from 14 to 23 October 2016 and will take you along to quality restaurants, authentic bistros and hip bars, classy shops and surprising architectural gems. All this within walking distance and in the heart of vibrant Kortrijk. The mix of architecture, design, fashion, history and culinary craft gives you the chance to see and taste Kortrijk from its best side. The addresses which stand out on the Kortrijk Creative City Tour Interieur 2016 are each and every one different and unique and also present teasers from 'W/O - We are the next generation'.

### Tasty addresses in Kortrijk

Those who fancy a fun bistro, cosy café or top restaurant in Kortrijk don't have to search for long. A jury of foodies hunted down and made a great selection of must-visit addresses. So using [www.toerismekortrijk.be/nieuws/aanraders-bistro-en-restaurant](http://www.toerismekortrijk.be/nieuws/aanraders-bistro-en-restaurant) will assure you end up in the right setting which guarantees a great price:quality ratio. In other words: delectable addresses where hospitality and good food and drinks reign.

# Chefs World Summit

The International Congress for World Chefs

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# Don't miss your date with world gastronomy!

## First Chefs World Summit in Monaco



From 27 to 29 November the very first edition of the Chefs World Summit will take place at the Grimaldi Forum in Monaco. An exclusive networking event which will connect gastronomy from all over the world during a three-day culinary journey of discovery. A unique meeting of the most renowned chefs and culinary experts on the planet. Dolce World is a proud partner of this top event which undoubtedly will become the stage for the gastronomy of the future.

Chefs and culinary professionals from all over the world will attend the Chefs World Summit in Monaco, a magical place where gastronomy goes hand in hand with lifestyle. Various conferences, workshops and seminars on topics such as gastronomy, bistronomy, trends in food and beverages, marketing, allergies, new concepts etc. Apart from that the visitors will also be able to discover the latest trends in the area of

gastronomy at the inspiring fair with more than 150 exhibitors.

### On the menu

Demonstrations, workshops and seminars by the world's most famous chefs and culinary experts.

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Fair with 150 exhibitors introducing innovative products and gastronomic concepts.

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Exclusive event with a spotlight on networking

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Unique dinner organised by Dolce at an exclusive location in Monaco



Full programme  
Chefs World Summit

# La douce France in Knokke!

## No less than 80 chefs took part in the Dolce's Pétanque Trophee



Text: Isabel Boons | Photos: Jan Agten

Monday, 8 August at Siësta Beach proved to be a day full of fun and frolics. 80 chefs took part in our culinary pétanque competition, alternated with 'Tournées Générales' served up by the Dolce World partners. This second edition, in collaboration with Siësta Beach and The Mastercooks of Belgium, ensured that the participants really did feel pampered like royalty all afternoon. The event was concluded with a culinary 'T-Dansant' in Chalet-Suisse.

### Discover new products in a playful way

The sportive networking day undoubtedly attracted the cream of the crop of the gastronomic world. "Each team of three members had a chef as captain", says Ilse Duponcheel. "Every half hour, the competition was interrupted for a culinary discovery. That way, the chefs discovered new products by our partners in a fun way and they enjoyed a snack and a drink. This year we concluded the event in a unique location in Knokke, at Chalet-Suisse."

### Unique trophy by Cédric.Art

This year, the Pétanque Trophee was won by Chef Pepino and his team from restaurant Don Pepino. The trophy itself was made by a young and upcoming artist Cédric Peers. He was inspired by the game itself and created it to look like a true

game of pétanque in miniature. "The antique pétanque balls were supplied by the owner of Siësta Beach in order to give the event a timeless character", says Cédric. I reconstructed the base of sand and gravel, including the marks in the sand made by the rolling balls."

The result is a unique piece of art which can be admired at Siësta Beach and each year the name of the winners of Dolce's Pétanque Trophee will be added to it.

If you want to be part of the event as intelligent product placer, chef or bon-vivant, be sure to mark the event in your diary on 7 August 2017.

[www.cedricgallery.com](http://www.cedricgallery.com)

### Buffet by Mastercook of Belgium Peter De Groot

To remain in keeping with the French style, we took the chefs and friends to Chalet-Suisse where we were submerged in the nostalgia of a real French village fair. We were treated to a fabulous buffet by Mastercook of Belgium Peter De Groot and his team at Ten Dauwe. A worthy finale to a gastronomic and original journey of discovery.





See the atmospheric pictures  
via QR-code





**femat**

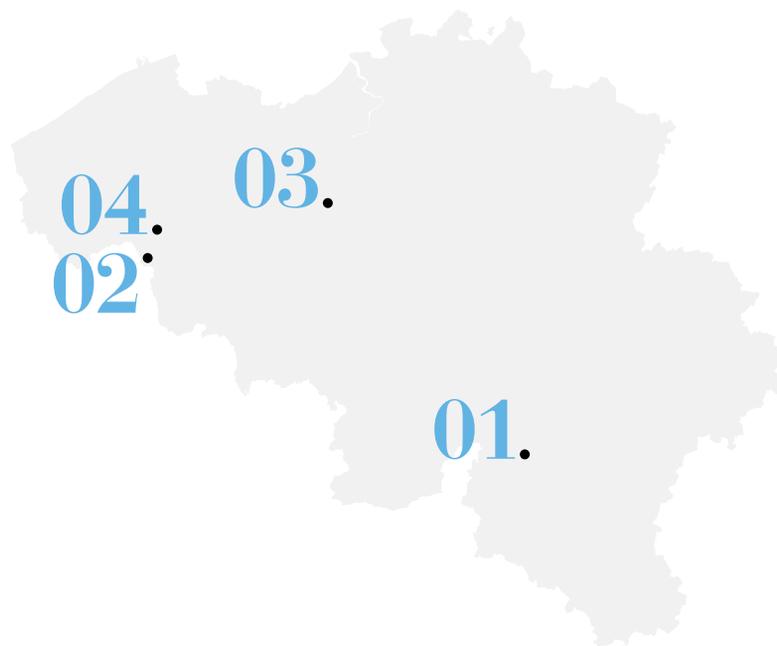
*my party, done right*

*We rent out everything you need for a successful party.*

*Femat is your perfect solution, continuously looking for a creative approach to turn any party into something special. Choose your style, send your invitations and have an amazing party together with your friends and family. Enjoy!*

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# dolce<sup>world</sup> ambassadors



## Extra benefits

Our ambassadors will give you extra benefits when you stop by and show your Dolce Membership Card.

01

Lemonnier



**“Passion for honest authentic gastronomy”**

Complimentary bottle of wine (to take home)

Martin Rue Baronne Lemonnier, 82  
5580 Lavaux-Ste-Anne

T. +32(0)84 38 88 83

[www.lemonnier.be](http://www.lemonnier.be)

02

Domaine de la Blommerie



**“Creations full of aroma ‘s”**

Free Jenever of the region

Drève Gustave Fache 2  
7700 Mouscron

T. +32 (0)56 33 12 87

[www.blommerie.com](http://www.blommerie.com)

03

Restaurant Anobesia



**“Tasteful dining”**

A free bottle of wine per 2 persons with Culinary tasting or discovery

Brusselbaan 216  
1790 Affligem

T. +32(0)53 68 07 69

[www.anobesia.be](http://www.anobesia.be)

04

Taste and Colors



**“Resto-boutique”**

Free package homemade petits fours / 2 people ordering coffee or tea (to take home)

Groeningelaan 22  
8500 Kortrijk

T. +32(0)56 40 40 40

[www.tasteandcolours.com](http://www.tasteandcolours.com)

BOOK NOW!

# CASA MARTINI AND GOURMET TURIN

An exclusive trip for Dolce partners and ambassadors to the vermouth of all Vermouths: Martini.

07-08-09

NOVEMBER 2016

## PRACTICAL

### PRICE

-  single room - 1437€
-  double room - 1176€

includes VAT, food and wine.

*Prices may vary depending on the time of booking the flight. Dolce wants to ensure that their customers have an exceptional experience and reserves the right to amend the programme for the good of their customers*

For more information: [jan@dolcemagazine.be](mailto:jan@dolcemagazine.be)  
or tel: 0474 54 04 66



See the atmospheric  
pictures  
via QR-code

## PROGRAMME

### 7 NOVEMBER

**11.30 hrs:** Ryanair Flight Business Class from Charleroi // **Arrival** in Torino at about 13.00 hrs // **Transfer** to the hotel // **Stay** at Grand Hotel Sitea. This hotel is located in the heart of Risorgimento Turin, just outside the central via Roma and Piazza San Carlo, within walking distance from Piazza Castello. The hotel was built in the early 1900s featuring a traditional brand of hospitality. // **Lunch:** Aperitivo at "EL Pharmacia": Turins latest concept // **20.00hrs:** Piedmontese dinner at Restaurant Carignano

### 8 NOVEMBER

**Breakfast** // **Drive** to Pessione // **Visit** to Casa Martini Pessione // **10.00 hrs:** Welcome @ Terrazza Martini // **10.15 hrs:** Visit Mondo Martini // **11.00 hrs:** Make your own Vermouth at the Martini Bar Academy // **12.30 hrs:** Martini sparkling wine tastings (Prosecco, Asti, Rose Brut) // **13.00 hrs:** Lunch at Martini Terrazza // **14.00 hrs:** Visit to the Martini Production // **15.00 hrs:** Mixology Masterclass with 2015 Martini Grand Prix winner, Walter Gosso // **16.00 hrs:** Visit the Martini shop // **Drive** back to Torino // **Dinner** at a star restaurant with exceptional service and charm. Inspiration of the Piedmontese cuisine brought to the table in a modern way at DEL CAMBIO.

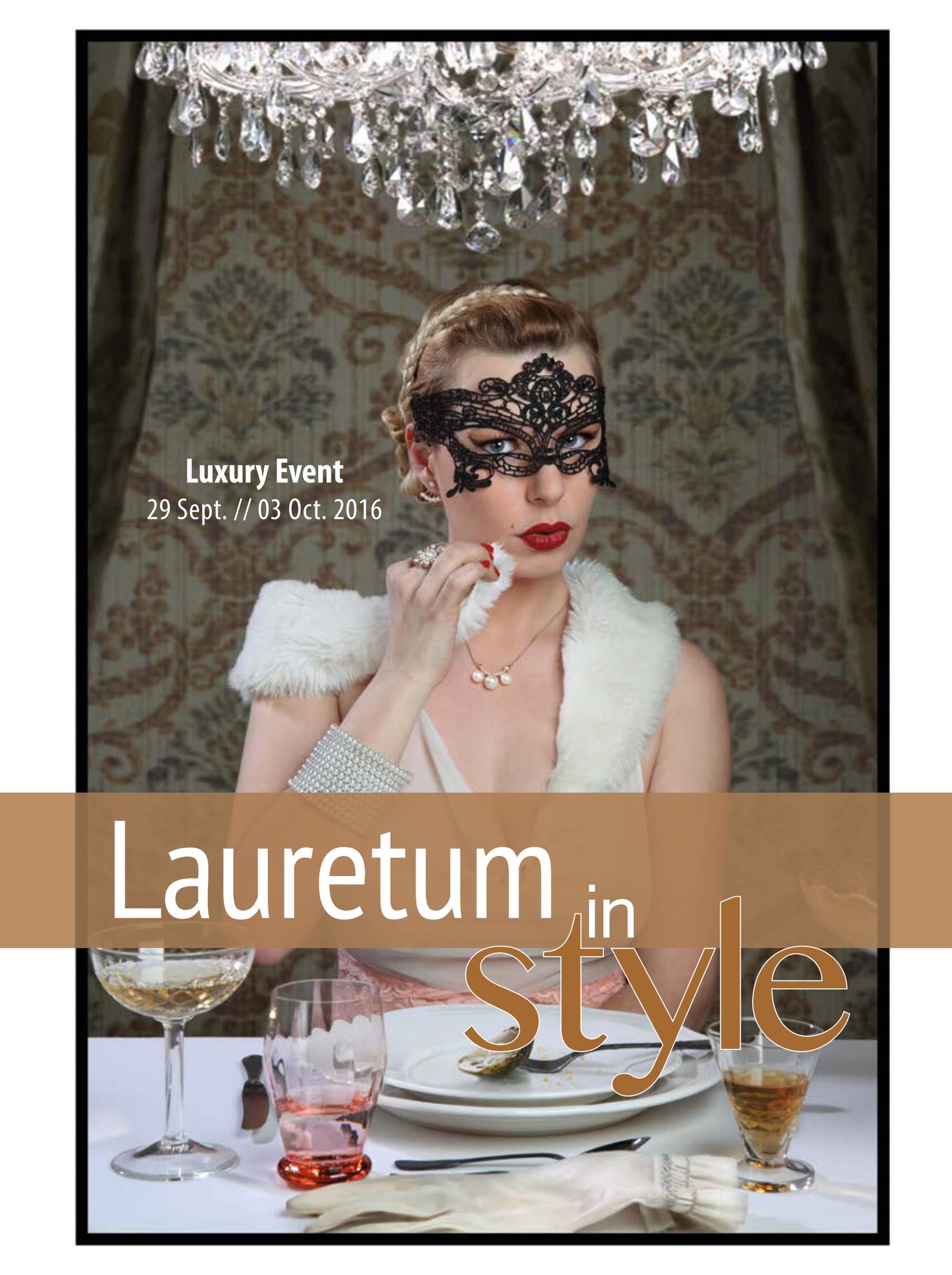
### 9 NOVEMBER

**Breakfast** // **Transfer** to the airport // **13:25hrs:** Business Class Ryanair // **14:55hrs:** Arrival Charleroi



# dolce<sup>world</sup> partners





**Luxury Event**  
29 Sept. // 03 Oct. 2016

# Lauretum <sup>in</sup> style

gourmet  
travelling  
cooking  
passion  
tasting  
feeling

