

dolce^{world}

BELGIAN PASSION FOR WORLDWIDE GASTRONOMY



31

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Photo: Bart Tanghe

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The 'Dolce World Community'

After a very successful Dolce Grillardeurs Trophy in Durbuy, Jan and myself sat down to think. What is it that makes us so happy during this event?

Well, it's the link with nature! The basic characteristics of Dolce World are still just as alive and relevant: quality, inspiration, conviviality and sharing of experiences are key. But during the Dolce Grillardeurs Trophy event, however, a nice sauce is added to all this: Nature.

Unconsciously, during this event, we brought the 'Dolce World Community' and gastronomy into contact with 'green' and that tastes like more! When we look around us during this event, we see only happy, smiling faces and here we find the confirmation of the idea: we have to do something with this. Nature will therefore become a more important part of all our 'experiences'.

On 5 August we will organise our 5th edition of the 'Dolce Petanque Trophy for Chefs'. This time we are adding a generous portion of 'Vitamin Sea'. In cooperation with our partner 'La Plage' we have the wonderful beach club available to us, a guarantee for a relaxing day for the hospitality industry. We are also catering for art enthusiasts this year, because the award ceremony will take place at the Cartoon Festival of Knokke-Heist, with this year's theme being 'Njam Njam'. Just our cup of tea...

Finally, we would like to say that we are delighted to see the 'Dolce World Community' grow. Both nationally and internationally. It proves to us that conviviality and sharing of inspiration do work, and are very necessary.

We wish you a wonderful summer with a lot of reading pleasure and hope to welcome you all on 5 August.

Ilse & Jan



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From 'Swan chicken' to the flag bearers of the Belgian wines

Belgian wines are working on a strong advance. The flag bearer of the Belgian wines is undoubtedly Wijnkasteel Genoels-Elderen. We talked to Joyce Van Rennes about the domain, the future of the Belgian wines and the amazing Molteni stove found in the heart of the domain's kitchen.

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The sensation of taste according to Alain Bianchin

Alain Bianchin is a man with taste who barely took eight months after the opening of his restaurant in Jezus-Eik to be awarded a Michelin star. His credo? An instinctive kitchen which always revolves around four elements: bitter, sour, salty and sweet.



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Top gastronomy and Fourchette beer: the perfect combination

Fourchette opened up a new market, that of gastronomy. "We want to continue to grow in specialty beers and with Fourchette we also want to down the culinary route."

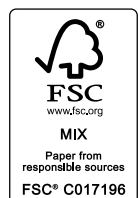
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Cartoon Festival Knokke-Heist with food as this year's theme!

The shared passion of Chef Bart Desmidt (Bartholomeus **) and Ilah (cartoonist).



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Master-Cheese Refiner Callebaut-Vanhaver: pure passion for cheese

Recently they opened a wine shop/bar, deli and cheese shop, Goûts & Couleurs.

To make the taste buds rejoice, that's what Luc and Nathalie are aiming for.



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Vito Mory is being groomed ready for the international 'Jeunes Chefs Rôtisseurs' competition

On 25 September it will be that time again when the Chaîne des Rôtisseurs will organise its international competition to select the 'Jeune Chef Rôtisseur' of the year.



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Dinner With The Queen: You have to BEE here!

Place top chef Lieven Loot ('t Aards Paradijs) and event planner Gilles De Backer (UTOPIA events) and their core teams together and you'll get something unique. From 17 June to 14 July you will be able to experience a culinary total concept at the Purfruit Pick Your Own field in Oeselgem, whereby royal jelly takes centre stage. A special story with Queen B in a starring role ...

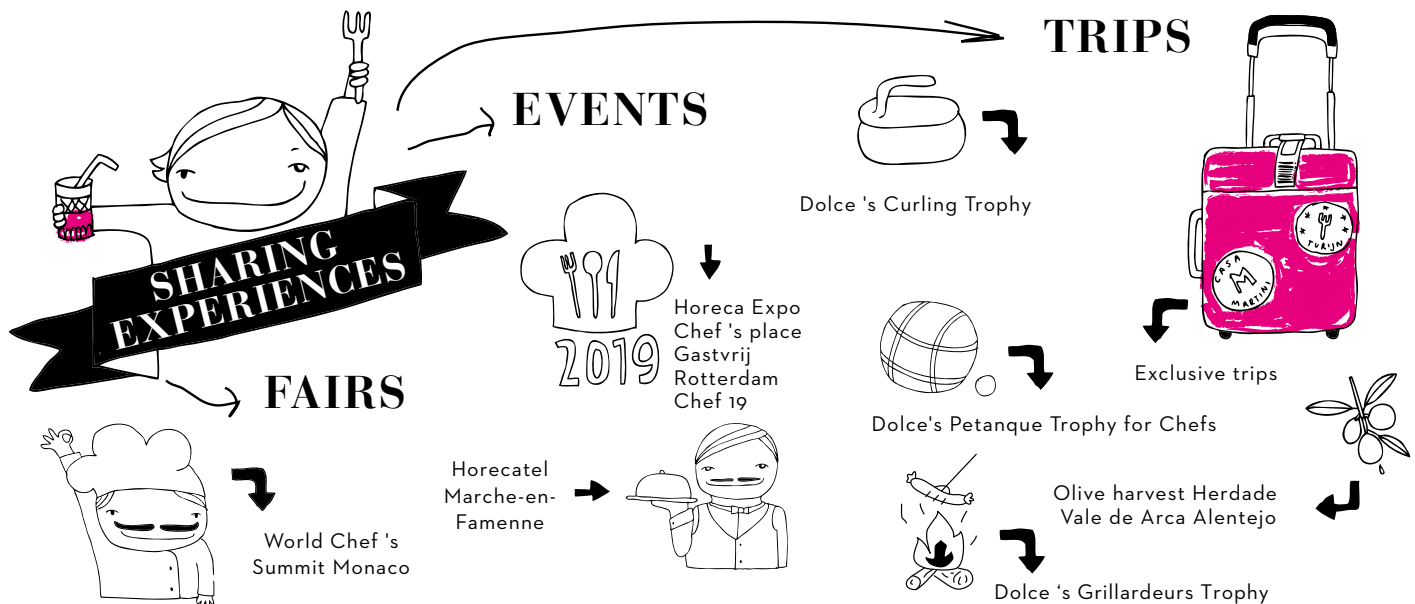
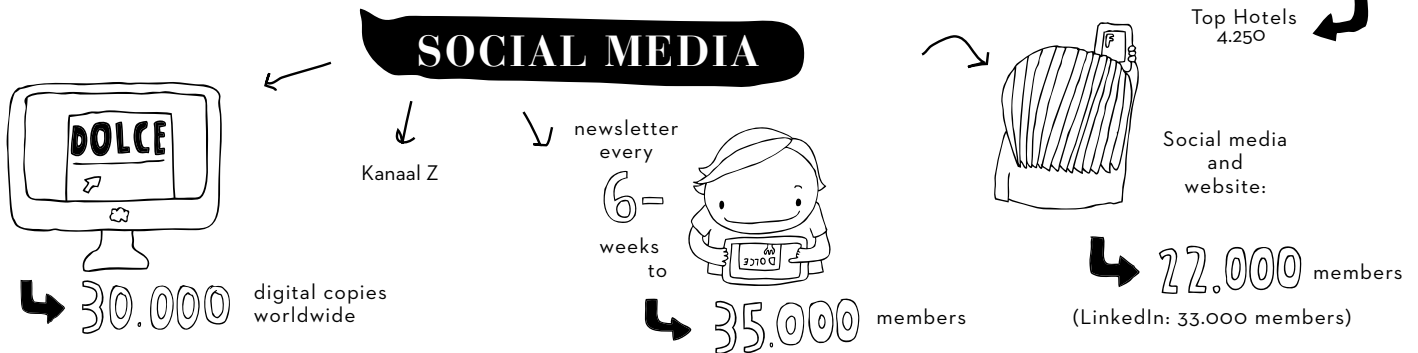
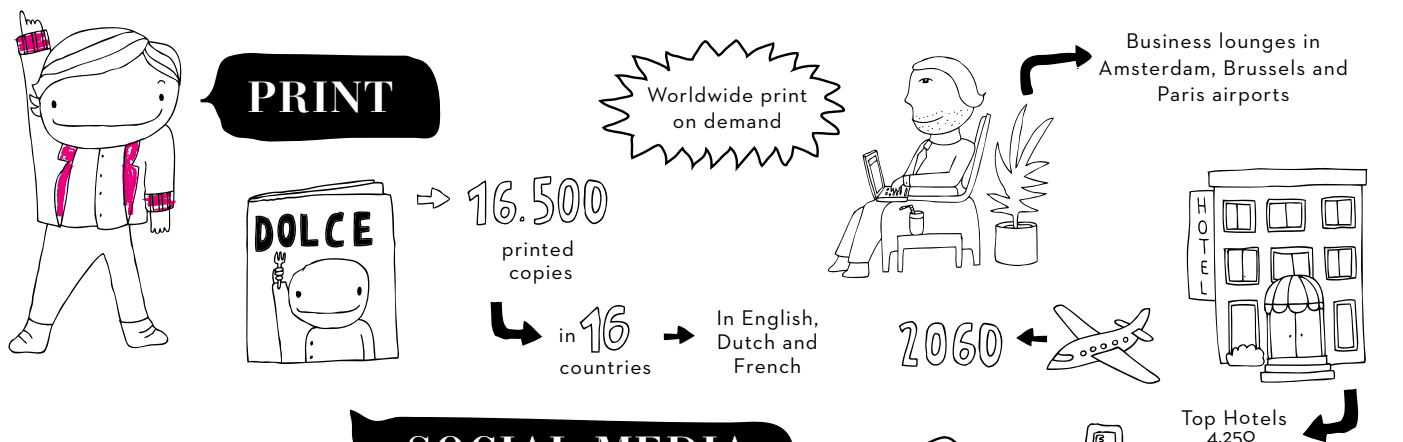
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Ostend hotel school is relocating and making a complete transformation

CVO Scala and the Ensorinstituut have steep ambitions. This is underlined by a new location, renewed equipment and an even closer cooperation between the daytime and evening education.



DOLCE WORLD =



Chaîne des Rôtisseurs

Vito Mory (Bistro Raposa) is “Meilleur Jeune Chef Rôtisseur 2019” for Belgium

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Text: Kevin Stickens | Images: Bart Tanghe



On 25 March 2019 the national competition 'Meilleur Jeune Chef Rôtisseur' took place in HK Ter Duinen in Koksijde. During the whole day, young talents showed off their culinary skills to a professional jury. The competition was followed by a gala dinner, inspired on a 1952 menu of the Chapitre Magistral of the Chaîne entitled 'Au feu de bois'. The winners were announced during the dinner. It was Vito Mory from Bistro Raposa who scooped up the gold. Second place was for Florian De Ruyck from Restaurant Bianchin, Maxime Ulens from Auberge le Sabotier came third.





The competition

Because gastronomy and fine dining in a convivial atmosphere is a priority for la Chaîne des Rôtisseurs, the Confrérie supports the training of young chefs from all over the world. And they do this by organising the annual competition 'Meilleur Jeune Chef Rôtisseur'. This competition is the opportunity for young talents to develop and show off their culinary skills. This year, the competition took place on 29 March and it was organised by Jean-Baptiste Thomaes (Château du Mylord**) – Conseiller Culinaire de La Chaîne.

The competition is held annually at regional, national and international level and is open to young cooks under 27 years old. Hotel school students, staff of the restaurateurs who are members of la Chaîne des Rôtisseurs or other restaurants, which have been approved by the Commission du Concours, can take part.

Six candidates set to work with a black box in order to create a three course menu. The prepared dishes were judged on flavour, presentation and originality. Vito Mory scored most points for his method of working in the kitchen. The prize for the best starter, main course and dessert went to Florian De Ruyck.





Inauguration and gala dinner

No fewer than 23 new members joined the Chaîne des Rôtisseurs and they were inaugurated after the competition by Albert HanKenne - Bailli Délégué de Belgique de la Chaîne des Rôtisseurs, Membre du Conseil Magistral, Board de l'ACCR.

The gala dinner was a gastronomic menu inspired by the first menu of the Belgian Bailliage.

During the gala dinner the winner was announced and he will be defending the

Belgian honour during the international competition in Calgary (Canada) on 20 September 2019. Quite a challenge awaits Vito Mory.

The competition was organised for the first time by La Chaîne des Rôtisseurs in Switzerland in 1977. Today, the Meilleur Jeune Chef Rôtisseur has grown into an international renowned competition with ambitions of fame.

www.belgique.chainedesrotisseurs.com





La Terrasse du Zoute & L'Hôtel Lugano: Hospitality runs in our DNA!



Text: Kevin Stickens | Images: Bart Tanghe

Both L'Hôtel Lugano and La Terrasse du Zoute have grown into household names in Knokke in recent years. These two businesses – which are part of the Hotels Vanhollebeke – attract a loyal (international) clientele, pioneer in sustainability and innovation and give every guest a warm feeling. A look behind the scenes immediately explains why...

This year, La Terrasse du Zoute celebrates its 10th anniversary and of course this will not go by unnoticed.

“It all started here in Knokke with our 4-star hotel L'Hôtel Lugano, but in the meantime our catering business has already existed for 10 years too”, Audrey Collard-Bovy, the marketing and HR manager says. “In recent years our business has had a solid growth and our fantastic terraces are of course a major part of this. At the front, our terrace is the place to be in Knokke, while we also have a terrace at the back that can be fully opened and offers a fantastic view of the garden: unique in Knokke. You are in a quiet location, surrounded by nature. This room also serves as the hotel's breakfast room.”





Quality, warmth and innovation

What explains the success of both the hotel and the restaurant? “Our focus on quality, the eye for detail and the warm reception and service”, Audrey points out. “We strive for quality in everything we do. We do not have a menu, but a real book/magazine, an extensive tea card with our own blend, a huge cocktail menu and a lot of wines, ranging from bio over vegan. On Sunday afternoon we provide a dash of live music, so you can really relax here.

“We put great store by sustainability.”

We always listen to our clientele’s feedback and we anticipate their wishes. We then add our personal touch and it all starts by welcoming the guests at reception. If you eat here in the evening, you will get a bottle of home-made advocat or limoncello at certain times of the year, ensuring that you are pampered from the beginning to the end. This makes for a very loyal clientele, who are happy to return time after time. We are strongly committed to experience, both in terms of the backdrop and the dishes. If you

order our king crab, the chef will personally come to pour the olive oil over the chocolate to melt it with a crackling sound”, Audrey smiles.

In addition to the emphasis on quality, freshness and menu suggestions, which change every three weeks, at La Terrasse du Zoute and L’Hôtel Lugano, they have also been working on digitalising their operations for years. “And we are going far in this. All the ingredients are digitally tracked right down to the allergens. We have therefore invested

heavily in this side of our business. We put great store by sustainability. For example, we were pioneers in waste treatment and we are trying to limit our carbon footprint.”

Not only the customers, but also their own employees are pampered. “We have a strong permanent team that has been working here for years. We therefore attach great importance to the working atmosphere and environment. Our people know our customers and that creates a bond.”



Les Secrets de La Terrasse

If you would like to find out more about the restaurant, it is now possible to take a look behind the scenes. "Two times a week we organise 'Les Secrets de La Terrasse', a guided tour that gives you an exclusive look at our operations behind the scenes. You can register via www.lessecretsdelaterrasse.be and it is definitely worth a visit."

Vale de Arca olive oil

Recently Stefan Vanhollebeke, the owner of the business, travelled to Portugal to see the production of the Vale de Arca olive oil. "A unique experience. It is very instructive to see how this process works. How the orchards are maintained, the olives picked and pressed... Impressive. Tasting the first pressing was a true taste sensation. I have been getting started with the Vale de Arca olive oil at home and I must say, I like it. The heating point seems to be just a little higher than with other oils and you can even fry in it several times. It is the perfect oil to make sauces and such like. The better the oil, the greater the range of possibilities", Stefan adds.

When asked about any future plans for the business Stefan was clear. "I always have plans, but at the moment there are no major changes planned. I keep my feet firmly on the ground. For the time being, I want to keep focusing on quality and service. I keep it simple. I do the things as I would like them. And that does not involve major philosophy theories", Stefan concludes.

www.valedearca.com

www.laterrasseduzoute.be





Tartare, pickled vegetables, Vale de Arca olive oil powder



4 PERSONS

INGREDIENTS & PREPARATION

Tartare

600 gram Irish fillet steak

Chop the steak with a sharp knife into a fine tartare (keep the chopping board and the knife cold so the meat does not discolour)

Season with fleur de sel, freshly ground white pepper and extra virgin olive oil

Divide the tartare into four moulds and cover to keep in the fridge until serving

Pickled vegetables

100 gram salt, 600 gram sugar,
4 star anise, 4 tablespoons fennel seeds,
4 tablespoons coriander seeds, 10 bay leaves, 6 litres water, 4 litres vinegar. Bring all the ingredients to the boil and leave to cool in the fridge.

Chop the cauliflower, romanesco, carrot, broccoli and celeriac in small pieces and leave to steep in the pickle for at least four days.

Powder of olive oil

Mix 10 gram extra virgin olive oil with 40 gram maltodextrin. Carefully by adding small amounts each time knead well until you obtain a powder.

Pickles gel

Blend, using a blender, a small amount of the pickled vegetables and some of the pickle liquid with a little bit of mustard.

PRESENTATION

Place the tartare on a plate and lifting the mould a little bit, add some powdered olive oil onto it using a teaspoon.

Arrange the vegetables alongside the tartare and pipe some gel in between using a piping bag.

Finish with some cress, a bit of sour cream and if wanted some beetroot.



King crab, pink chocolate, Vale de Arca olive oil



4 PERSONS

INGREDIENTS & PREPARATION

King crab

Provide 1.5 legs per person

Vegetables

- Celeriac, carrot, fennel, aubergine, yellow bell pepper, red bell pepper and green bell pepper. Slice the courgette in a fine brunoise. Per vegetable you use 30 gram net.
- Blanch all the vegetables separately and refresh them, maximum for 1 minute except the carrots which will need 2 minutes.
- Season with fleur de sel, curry, ras el hanout and curcuma

PRESENTATION

- Place the king crab on a tray and divide the selection of vegetables on to this. Place in the oven for 4 minutes at 185 °C
- Present on a plate and pour over the remaining sauce
- Grate some zest of lime over it

PREPARATION IN THE RESTAURANT

- Once served to the customer, place a flat piece of pink chocolate on the leg.
- Heat some Vale de Arca Premium olive oil and pour it over the dish (so that the chocolate melts)





Dessert with olive oil ice cream and olive oil mayonnaise from Herdade de Vale de Arca

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INGREDIENTS & PREPARATION

Orange - hazelnut crumble

1,450 g butter // 220 g sugar // 4 slices of orange zest // 1 piece of lemon zest // 20 g ground hazelnuts // 180 g flour // 40 g cocoa powder // 5 g sea salt

Combine all of this into a crumble, roll it out and cut it into the desired shape. Bake for 20 minutes at 175 °C.

Orange cake

4 egg yolks/4 egg whites // 300 g sugar // 200 g flour + 1/2 teaspoon baking powder // zest of orange // 5 scoops of orange juice // pinch of salt

Bake it all for 15 minutes at 180 °C.

Olive oil - tarragon ice cream

240 g sugar + 7 g stabiliser // 1,375 cl milk + 58 g milk powder (warm to 45 °C) // 120 g glucose powder + 20 g inverted sugar // 180 cl olive oil + 25 g tarragon (add at 50 °C)

Combine it all, mix it and turbinate it.

Olive oil mayonnaise

50 gr honing // 2 schepjes limoensap // 2,5 dl olijfolie.

Crispy of Napoleon sweets

Blend the sweets and bake at 150 °C until they are lightly coloured.



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Top gastronomy and Fourchette beer: the perfect combination



Text: Kevin Stickens | Images: Michaël De Lausnay

Jef Versele is the 6th generation at the helm of Brouwerij Van Steenberge in Evergem. With hard work and a very specific way of brewing, the brewery has developed into a reputed player over the past few decades. The latest novelty of the brewery is Fourchette, a beer specifically made for food pairing. And you can certainly taste it.

Visionary

In the past, up to the 4th generation, the brewery brewed for the supply of its own hospitality businesses. At one point, Jef's grandfather took an important decision, which – in hindsight – has been the reason for the brewery's continued existence. "You could say he was a visionary. He perfectly estimated the decline of 'going to the pub' and the emergence of international breweries and brands. He saw that there was hardly any future for a generalist, small brewery in Belgium and decided to focus on the market of the specialty beers. Those were the seeds of today's brewery. Certainly over the last 10 years, specialty beers have had great successes", Jef says looking back at the past.





Beer that matches perfectly with gastronomy

Recently, Fourchette opened up a new market, that of gastronomy. "We want to continue to grow in specialty beers and with Fourchette we also want to down the culinary route." What originally started with a beer brewed for the eponymous culinary event in Ghent, has grown into a valued beer. "It was only in the second year that we started to really develop the beer even more. Of course, the top chefs who cook at the event have given their input", Theresa Deroose, Jef's wife, tells us. "Several tasting sessions have been held to determine the taste. The result is a beer that can easily be combined with various dishes and is accessible to everyone. We believe we have found the perfect balance." With Fourchette, the brewer cherishes great

ambitions. "We want to grow into our beer being first choice in gastronomy", Jef smiles. "We want to distribute this beer exclusively to the restaurants and high-end caterers. In order to achieve this, we are thinking of cooperating with wine distributors. After all, it is often the sommelier who chooses the beer."

Unique fermentation

The Van Steenberge beers are perfectly balanced thanks to the unique brewing process. "What we do, is not done anywhere else, and that makes us stand out. We control the yeast culture down to the last detail and as a result we brew beers of high fermentation, with refermentation in the bottle or even in the barrel. This way the higher alcohol percentage is perfectly balanced out.



Because we work with very little aromatics, our beer is extremely pure. Every time you drink it you get a different taste experience. We brew live beers which get better in the bottle for a while to then only start losing some of their taste experience. A labour-intensive process, but the taste makes more than up for that”, Jef explains.

Although the beer is not pasteurised, it can still be kept for a longer period of time due to this refermentation. “We are currently exporting our beer to about 73 countries worldwide. We can say that our beer is even more popular abroad than what it is here. With our 6 different yeast cultures, we are a bit of an outsider, but that does mean we have very special beers and that is something that is appreciated worldwide.”

A new chapter, a new market

Although the brewery operates globally, the launch of Fourchette did mean the start of a new chapter. “We have learnt a great deal from the cooperation with the top chefs”, Teresa adds. “Although it might not seem so, beers are not that popular in restaurants. Especially now that some of the most expensive wines are becoming unaffordable, we see a great opportunity for growth in the market. We also want the story to be correct, and the experience is also important. For example, we have put quotes on our beer glasses and some skill is required to serve our beer perfectly. The method of pouring is important to achieve the optimal taste. You really have to let the beer fall into the glass, which lets the natural carbon dioxide escape, magically forming a wonderful foam head on the beer ensuring a wonderful taste experience.

Visit the Brewery

If you want to know more about the beers or visit the brewery in a group, then you can submit an application via the website. Delicious samples are served at the table d'hôtes. Small-scale (business) events are also perfectly possible in this authentic setting, which combines old and new seamlessly.

www.vansteenberge.com

www.fourchette.beer

info@vansteenberge.com

info@fourchette.beer

“We control the yeast culture down to the last detail and as a result we brew beers of high fermentation, with refermentation in the bottle or even in the barrel.”

THE FAVOURITE BEER OF ...

Jef - Sorry, but I can't possibly choose between my kids!

Theresa - Augustijn blond

THE PERFECT FOOD PAIRING?

Be sure to try a Gulden Draak (Gilded Dragon) with blue cheese or lamb.

Fourchette is the perfect combination with asparagus or langoustines.



The Alto-Shaam oven at Hilux-Hillewaert: a real convenience in the professional kitchen.



Text: Kevin Stickens | Images: Bart Tanghe

Those who are looking for professional kitchens in the BeNeLux and northern France soon end up at Hilux-Hillewaert. They have been installing bespoke kitchens for the professional since 2002. Recently they introduced the new Alto-Shaam oven which is finding its way into many of their kitchen concepts. With this oven they mainly want to promote the ease of sharing. A delight for the chef and his team!

Innovative Vector Multi Cook ovens

Alto-Shaam is a brand the professional has been able to count on since 1950. Innovation runs in the company's veins and expresses itself in the innovative Vector Multi Cook ovens that were launched on the market last year. These ovens proved to be a world first, because it is an oven that has two, three or four levels. For every chef it is a pleasure to work with. At each level you can set the

temperature, fan speed and cooking time.

This while the smells and flavours are kept separate. In addition, the oven is easy to install without an extraction hood, making it clear why many restaurants have already opted for this model with unrivalled ease of use. This oven allows preparing a lot of dishes simultaneously and helps to absorb peak times in the kitchen. Complex preparations become a piece of cake.





“Working with the Alto – Shaam oven in the Hilux – Hillewaert demo kitchen was very much appreciated by the customers.”

4 ovens in 1

Imagine the ease of use of 4 ovens in 1. Not only do you gain an enormous amount of space, it also allows you to be flexible with your dishes. After all, you can prepare 4 different dishes at the same time, without transferring smells or flavours. Moreover, the Vector Multi Cook oven is faster than a traditional oven, reducing the preparation time. How can this be? With the patented Structured Air Technology. High-speed upward and downward air flows ensure fast and qualitative preparation. The cooking and baking result is even on each level and baking trays do not have to be rotated.

Easy to install

Whatever the facilities and space you have available, the Vector Multi Cook is easy to install anywhere. No extractor hood, nor a water supply or drain are needed. The professional can choose from 3 compact models which can be placed perfectly on the worktop or on an Alto-Shaam base. You will always find the perfect spot for this oven in your kitchen.

Always the ideal temperature

The 4 different levels ensure that every preparation, whether it be meat, fish, vegetables or patisserie, can be prepared at the perfect temperature. A luxury that every professional can undoubtedly appreciate. This optimum temperature ensures an unprecedented product quality. In addition, you produce up to 75% more in less than half of the normal time. Work out your profit!

www.hilux-hillewaert.be





Didess - Viva Sara - Altoni - Kelderman

Vito Mory is being groomed ready for the international 'Jeunes Chefs Rôtisseurs' competition

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Text: Kevin Stickens | Images: Michaël de Lausnay

On 25 September it will be that time again when the Chaîne des Rôtisseurs will organise its international competition to select the 'Jeune Chef Rôtisseur' of the year. The Belgian winner Vito Mory will be defending the Belgian honour in Calgary, Canada on 25 September. At the moment, Vito Mory, together with his coach Bruno Eben, is preparing for the event by going to L'Auberge du Sabotier for a training session using a black box of ingredients.

To make sure Vito is ready for the event, it is clear that nothing is left to chance. At L'Auberge du Sabotier he was welcomed with open arms. They have all the necessary expertise there. Maxime Ulens, the son of co-owner Roeland Ulens works in the kitchen there and he is also the manager and he took part in the competition himself. "For me, it was an unforgettable experience to participate in that competition and I got so much out of it. I am sure I will participate again, but this year I want to pass on our knowledge together with the whole team. As a young chef you can learn a lot from this competition and you will also build your network. Mind you, my third place in Belgium does make me want more."

Steps forward

It was Vito's second session with a black box and he felt at ease. "I was welcomed with open arms. I got a lot of cool products to

work with and felt a lot more at ease than during the first session", Vito tells us. And it was noticed. "The tastes were right and perfection was close by. Progress has been made. Of course there are still some points to work on and a number of challenges, but certainly a step forward was made and Vito feels a lot more confident", Bruno, his coach, smiles.

Two families, one goal

For the last 20 years, L'Auberge du Sabotier has been a household name in the region, but this last year, many changes took place. "I joined the team about a year ago", Roeland Ulens indicates. "Now, together with my sons Maxime, Frédéric, Gavroche, my wife and Luc Dewalque with his son Romain Dewalque, I look after the quality and the hospitality of the business: those are our two key ingredients. Moreover, by working this way, we can guarantee a consistent

quality, even if someone's going abroad or having a break. That gives peace of mind. The passions of both families are the same, and it is exceptional that the cooperation is so good. We apply a golden rule: problems or frustrations are discussed straight away. We have now been working together for a year and our sons are encouraging us and pushing us to an even higher level. In the long run we can release the business into their hands in a natural way", Roeland says.

"As a young chef you can learn a lot from this competition and you will also build your network."



“When you see how small a country we are, we do manage to achieve a very high culinary level with very few people.”

100% commitment and a hefty dose of creativity

The support of the team at L'Auberge du Sabotier gives Vito the confidence he needs. “I'm ready for the next black box. And once again I have learnt so many new things, which I can undoubtedly make use of to my advantage during the competition. I did realise what the Chaîne de Rôtisseurs was before I took part, but I hadn't really given it much thought. This exchange of knowledge, however, creates an added value without doubt.”

Whether Vito stands a chance in Calgary? “We're doing everything we can”, Bruno and Roeland chime. “If he and we give ourselves for 100%, no one can say we didn't try.” “Of course, we have a lot of experience in educating young chefs”, Luc Dewalque, co-manager, adds. “We have trained our own sons to a large extent and educating young people brings such a lot of satisfaction.”

According to the managers of the L'Auberge du Sabotier, we do not have to be ashamed as a small country. “When you see how small a country we are, we do manage to achieve a very high culinary level with very few people. There are quite a few larger countries that perform much worse”, they conclude.

www.aubergedusabotier.be



WHY THE 'JEUNES CHEFS RÔTISSEURS' COMPETITION?

We asked Jean-Baptiste Thomaes, owner of Le Château du Mylord and proud owner of two Michelin stars, for the reason why he organised this competition.

“The first competition I organised took place in 2007, so we are now heading towards the 13th edition. After I managed to get my second Michelin star in 2002, a lot of organisations came knocking on my door. In the end I committed myself to the Chaîne des Rôtisseurs. This was at a time when the competition was going through a bit of a tough time. Why did I decide to take it on? Because it wants to give young chefs under the age of 26 real opportunities. It is also a Belgian competition with an objective assessment. No less than 15 people judge the preparations. Each year a patron is added to this panel. Added to that, the winner takes part in the international competition and competes for the worldwide title for free. That appealed to me greatly back in 2007. From this year onwards, we coach our candidate, so that he is even better prepared for the competition. You see, we continue to evolve. One day we hope to finish in first place, which would be a real honour” Jean-Baptiste concludes.



For more info

info@mylord.be

www.belgique.chainedesrotisseurs.com



Black box full of quality products

Vito Mory's black box contained an exciting range of quality products. With the artisan **Kelderman** mash, the al dente **Altoni** pasta, the crispy **Didess** biscuits and quality coffee and tea from **Viva Sara**, the young chef couldn't have dreamed of better convenience products. And he sure was able to turn them into something glorious! Each of these suppliers contributes warmly to the 'Jeunes Chefs Rôtisseurs' competition and by doing so support young chefs in their development.

www.altoni.be

www.didess.be

www.vivasara.be

www.kelderman.be





From ‘Swan chicken’ to the flag bearers of the Belgian wines



Text: Kevin Stickens | Images: Bart Tanghe

Belgian wines are working on a strong advance. The flag bearer of the Belgian wines is undoubtedly Wijnkasteel Genoels-Elderen. We talked to Joyce Van Rennes about the domain, the future of the Belgian wines and the amazing Molteni stove found in the heart of the domain's kitchen.

Focus on export

The wines of the domain no longer need introduction as they are well known and almost always sold out. “Currently, we focus mainly on export”, Joyce says. “I love the travelling, forging contacts and introducing our wines. In the past we already exported our wines, but we had to abandon the idea because we could not produce sufficient amounts. However, we have now solved this problem by taking the necessary steps during the past few years. We planted more vineyards in 2009 and 2010, where we now literally and figuratively reap the fruits. It still takes about 7 years or so for the first wines to be ready. So now we export to the Netherlands, Great Britain, France, Italy and





“The Molteni stove brings atmosphere to the kitchen and gives the room an authentic touch.”

recently, China, Japan and the United States have been added to the list”, Joyce beams.

Grape varieties that fit perfectly with the terroir

At Wijnkasteel Genoels-Elderen, they are resolutely aiming for quality. “After a lot of experimenting we found out that the Chardonnay and Pinot Noir fit perfectly with our terroir. They are the ideal grapes for our climate. In the warmer years we make more still wines, while in the colder years more sparkling wines are bottled. Our soil is rich in fossil lime, which gives the typical salty taste to our wines. These wines often end up with private individuals via the better gastronomic traders. You can also find our wines in specialty shops. Our quality is reflected in the eye for detail that we have. Every detail has to be right to deliver quality. The weather is our boss and procrastination is out of the question.”

Love for Molteni

The love for Molteni was passed to Joyce from her mother. “For years, my parents had a hospitality wholesale business, where they got bitten by the passion. That’s where they got to know Molteni. This legendary brand can be found in a lot of top chefs’ kitchens and it is clear why it is called the King of Stoves. Our kitchen was renovated

around it. It is the main piece that attracts the attention and has been doing so for almost 30 years. Each time again its unique details stand out. It is an incredibly versatile stove and even the chefs who come here are happy to work with it. We regularly invite chefs to come and cook here for our customers, in combination with our wines. The Molteni stove brings atmosphere to the kitchen and gives the room an authentic touch. My favorite dish? ‘Swan chicken’ with red grape sauce. It was my daughter who came up with ‘Swan chicken’ for guinea fowl and ever since the dish has been known as such. It’s a truly delightful dish. Serve it with a Chardonnay blue for the ultimate taste experience. I am convinced that the Molteni gives this dish an extra dose of added value”, Joyce smiles.

Quality central also in the future

Joyce has been working at the vineyard since 1990, but the future will also depend on the next generation. “The future of the wine domain will largely depend on my son and daughter. The thing that will remain unchanged is our focus on quality. We continue to produce in an artisan way. I myself want to keep doing the cellar work, that’s my passion. Don’t put me behind my desk, because to me, that’s no fun whatsoever”, Joyce laughs out loud.





No fame in our own country

Even though the Belgian wines are gaining popularity, the wine growers are not that well known. "There are a lot of initiatives happening and some will succeed, but we are still missing a bit of chauvinism in our country. We hope that the Belgian consumer and the market follow the production. Too few Belgian restaurants serve domestic wines. Belgian wines really deserve to be on the wine list and preferably they should be listed at the front."

Joyce's favourite wine? "Our Zilveren Parel (Silver Pearl). A sparkling wine of 100% Chardonnay vinified according to the 'Bourgogne method'. I would like to give you a tip. Don't drink a good white wine too cold. Give the wine air, use a large glass and ensure that the wine is at the right temperature. Too often, white wine is served too cold, which is not good either", Joyce concludes.

You want to get your own Molteni?

Do you want to get your very own Molteni to add to your kitchen? Undoubtedly you will find the perfect appliance in the wide assortment of this French stove manufacturer. Since 1923, these stoves have been the preference of top chefs because of the excellent cooking results

and huge cooking area. There are plenty of set sizes, but made-to-measure is also a possibility. Give yourself the quality your cooking skills deserve!

www.molteni.com

www.wijnkasteel.com

DéliFrance

DéliFrance gives the summer a southern feel



Text: Kevin Stickens | Images: DéliFrance





The 'Taste of' range by Délifrance allows you to savour the world. Would you like to find out what an Italian summer tastes like? Then be sure to try the delicacies in the 'Panitaly' range. Tasty bread and other delights will evoke culinary dreams of a long summer and dolce farniente.

“In order to produce these exceptional loaves, the BIGA technique is used.”

A rich tradition

Italy has a rich bread tradition. Hence the reason why the Panitaly range is being produced according to the highest standards of workmanship in Liscate near Milan, using the traditional Italian recipes and the greatest Italian artists as sources of inspiration. You will taste the passion.

Only the best ingredients are considered for the Panitaly range. The knowhow and the eye for detail of the Italian bread masters are reflected in the finished product. Atypical shapes, a golden crust, a soft crumb and names which evoke dreams, are only a few of the characteristics of these exceptional loaves. These top products are produced daily so that no additives have to be used.

Special techniques

In order to produce these exceptional loaves, the BIGA technique is used. During this process, the dough is fermented for no less than 16 hours. This ensures an excellent quality of the loaves without losing sight of the traditional artisan methods. By the way, the majority of the loaves are baked in a traditional stone floor oven.

An extensive range of delicacies.

The Panitaly range consists of a diverse selection of loaves. A selection from the range:

01. Rolls

Airy dough, crispy when baked and with a special aromatic touch. Our rolls can be kept for a long time after baking.

02. Ciabattas

The soft dough of our ciabattas melts in the mouth and is chockful of aroma.

03. Focaccias

Smooth deliciousness which you can bite into with a crunch. Yeast and olive oil in perfect harmony.

04. Pizza Margherita

A base full of flavour topped with Italian tomato sauce and mozzarella. A great pizza base for all your creative ideas.

Discover the range

The Panitaly range is suitable for many applications from convenience over hospitality to catering. Discover the products on the Délifrance website or in the catalogue. We have a wide array of recipes offering you loads of inspiration.

www.delifrance.com/be



RECIPE IN THE SPOTLIGHT

Southern focaccia



INGREDIENTS

1 bunch of basil leaves // 1 tablespoon parmesan shavings // 1 tablespoon pine nut kernels // 1 decilitre olive oil // 2 tablespoons sun-dried tomatoes // 2 tablespoons breadcrumbs // 1 tomato // 1 fresh mozzarella // 1 small red onion // Handful of rocket

PREPARATION

Basil pesto

Mix the basil, parmesan, pine nut kernels, olive oil, sun-dried tomatoes and bread crumb into pesto.

Tomatoes & Mozzarella

Slice the tomato and mozzarella.

Red onion

Slice the red onion.

FINISH

Spread a layer of pesto as a base on the focaccia. Place the slices of tomato and mozzarella on top. Finish with the rocket and the red onion.

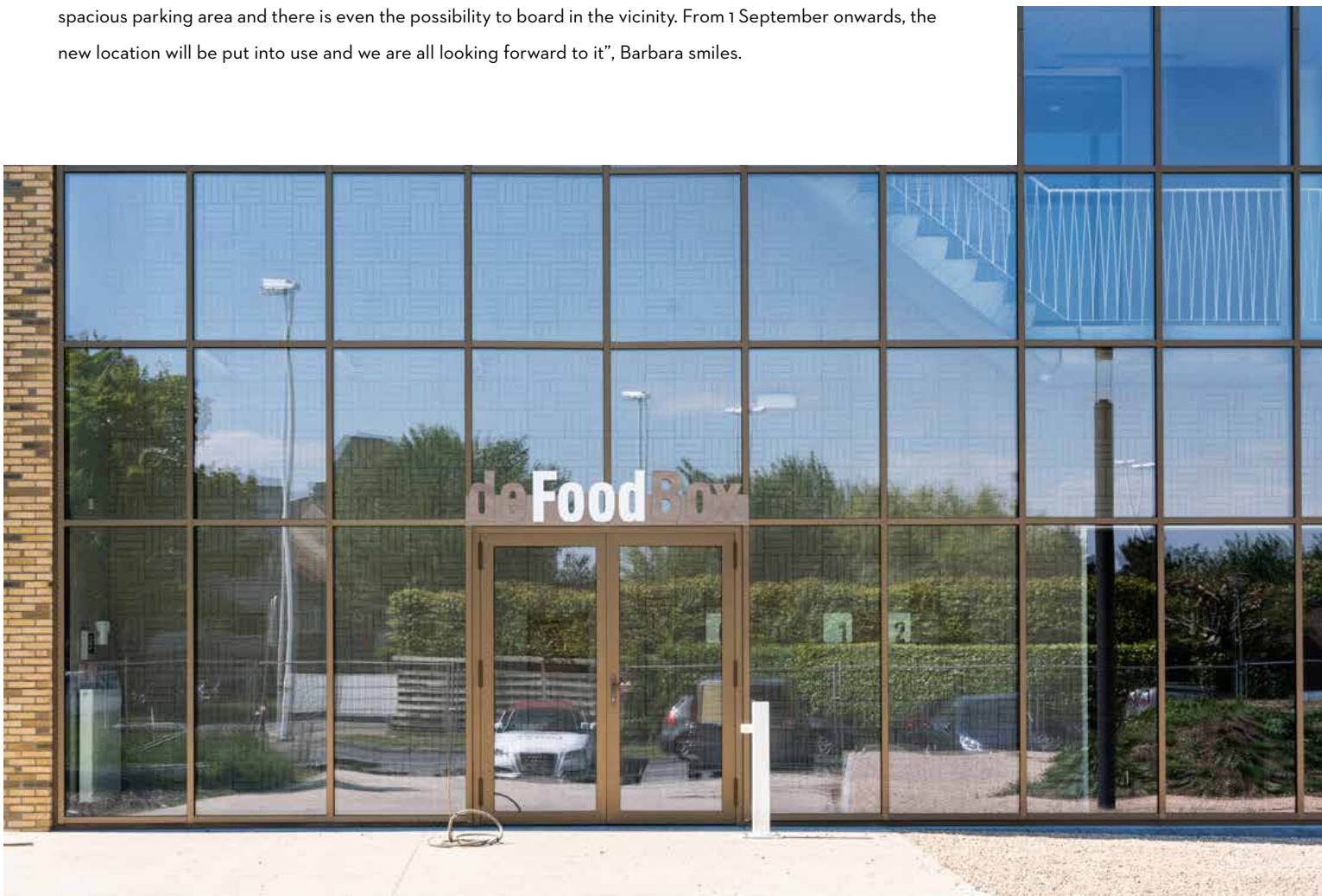
Ostend hotel school is relocating and making a complete transformation



Text: Kevin Stickens | Images: Bart Tanghe

CVO Scala and the Ensorinstituut have steep ambitions. This is underlined by a new location, renewed equipment and an even closer cooperation between the daytime and evening education. We talked to the team behind the daily practice and tasted their drive.

The brand-new building of the hotel department of the Ensorinstituut in Ostend was baptised 'Foodbox'. "The hotel department is just one part of a larger total offer", Barbara Himpens, director, tells us. "This new location will be shared with CVO Scala, which caters for adult education. Of course we are very happy with the new building. The modern infrastructure now fully fits in with what is expected on the work floor. This allows us to prepare our pupils perfectly for the job market. We are already taking a huge step forward in comparison to the current situation. Moreover, our location is also easier to reach, we have a spacious parking area and there is even the possibility to board in the vicinity. From 1 September onwards, the new location will be put into use and we are all looking forward to it", Barbara smiles.





“From 1 September you’ll be able to obtain the certificate of Chef after 1 year in daytime education.”

Dirk Poppe,
Adjunct director
at CVO Scala

State-of-the-art kitchens and equipment

It can be said that the interior of the 3 teaching kitchens and the restaurant kitchen is professional and modern. “We have had our say, of course”, technical adviser Eva Matton indicates. “In terms of equipment and design, we have been able to make those decisions ourselves, which makes for a good feeling. We are now perfectly equipped to train our pupils down to the last detail. All kitchens are similar and that facilitates the work tremendously. No adjustments are required. Furthermore, they are all fully equipped kitchens, filled with all the necessary materials. This way, kitchen equipment no longer has to be moved about.”

The most modern hotel school in Belgium

With the new building, the Foodbox, the Ensorinstituut is profiling itself as the most

modern hotel school in Belgium. “We don’t only make a difference with the building, our teachers are all specialists, each and every one of them, with years of practical experience”, Pascal Carbonez, Horeca teacher, tells us. “We don’t have the ambition of being the biggest, but we prefer quality over quantity. We work with manageable groups and know our pupils inside out, so we can guide them intensively. In addition, all our teachers work closely together, in both daytime and evening adult education”, technical adviser coordinator Caroline Elias adds.

A range of training courses

The commissioning of the new building is planned on 1 September, at the start of the new school year. “During the day, pupils can follow ‘restaurant and kitchen’ in Vocational Secondary Education with the possibility of a



7th specialisation year. During that 7th year we also offer a dual training to becoming a chef. I would also like to mention our prestigious internships. We have possibilities of going on an internship in top restaurants and also in Coimbra in Portugal”, Barbara tells us.

Our adult education is modular: You can take a specific module or a complete training. “From 1 September you’ll be able to obtain the certificate of Chef after 1 year in daytime education”, explains Dirk Poppe, adjunct director at CVO Scala. “In addition, we also offer a one-year training second-chance education to become a chef in collaboration with VDAB. This training is aimed at jobseekers who, as an adult, still want to obtain a diploma in secondary education and strive for sustainable employment in the catering industry.

We notice that more and more people are interested in intensive courses, where they can graduate quickly, hence the above-mentioned courses that are limited in time. If you want to do the entire course in evening

“With the new building, the Foodbox, the Ensorinstituut is profiling itself as the most modern hotel school in Belgium.”

education, it will take you 6 years”, Paul Desoete, Horeca Coordinator adds. “As we all use the same facilities, our students will now also work with the most modern equipment. And we are over the moon about it!”



Come dine with us

The training also involves customers, or better, diners. For example, gourmets can indulge in culinary delights 3 days a week all prepared by the pupils. The pupils of the second grade run a bistro, where they learn the tricks of the trade. If you want to come and taste it, you best make a booking via www.ensorinstituut.be/pagina/reserveren.

On Thursday evenings, the students of CVO Scala cook up a storm in the teaching restaurant. For more info, call CVO Scala's central number - 059/70.07.10

Focus on wine

Of course gastronomy cannot be done properly without wine. The school also has a strong footing when it comes to that.

"We offer the 2 year course of Wine Connoisseur, which appeals to professionals as well as hobbyists", says teacher Bernard Vandendriessche. "The students acquire a basis in general wine knowledge, tasting both French wines and world wines and learn to combine dishes with appropriate wines."

Bakery

Bread lovers and those with a sweet tooth can find their liking in the bakery and patissier training. There is a wide range to choose from both in daytime and evening education.

Unique competition

Fortunately, some things do not change. This year, once again, the Horeca department is organising its competition. This year there will also be a competition for teams. The theme is 'Whiting'. The actual competition will take place on 8 November and everyone can register online via deavondschoon.be. If you want to attend th





Register now

Are you interested in training to become a chef, would you like to learn more about wines, bread or pastry or do you want to complete your education? Using the coordinates below get in touch with the members of our staff and they'll be happy to tell you all about the possibilities. "We are so looking forward to this new start. We have the ambition to continue to grow and we hope to add a course for industrial kitchens to our offer soon", Barbara Himpens concludes.

For more information:

De foodbox - cvo Scala

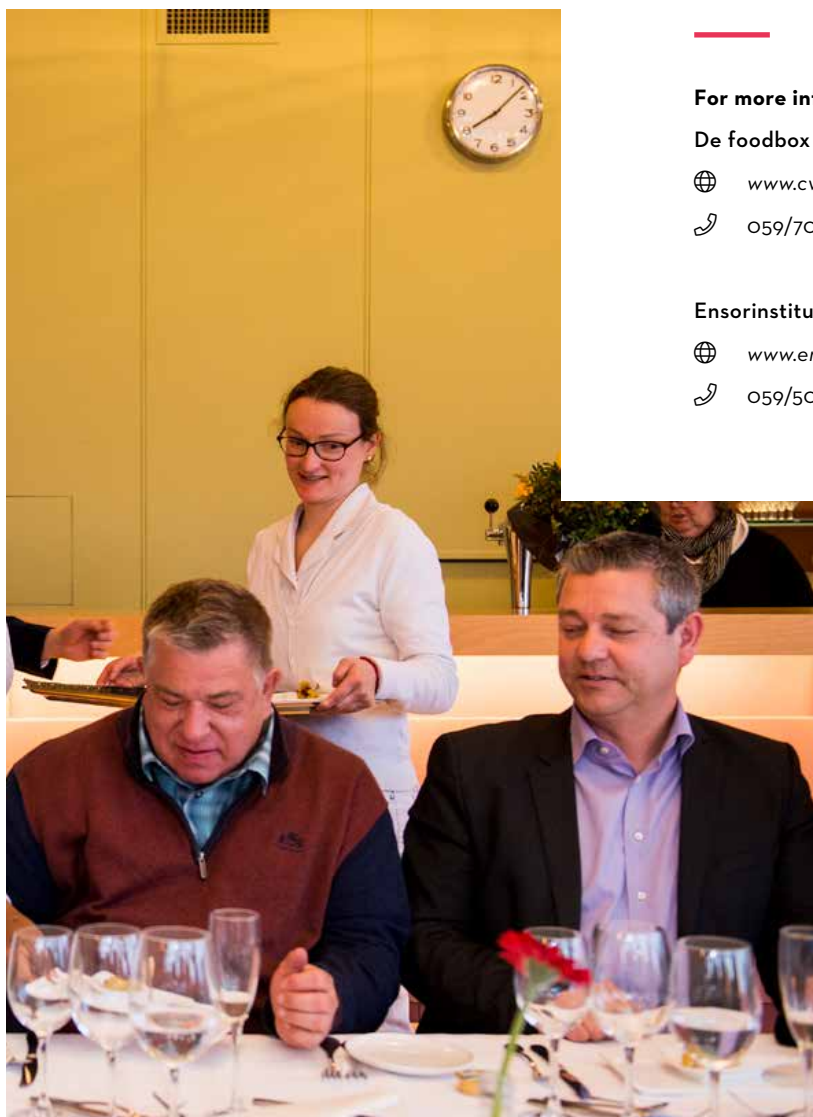
🌐 www.cvoscala.be

📞 059/70.07.10

Ensorinstituut

🌐 www.ensortinstituut.be

📞 059/50.09.31



The sensation of taste according to Alain Bianchin



Text: Catherine Lenoir | Images: Michael De Lausnay

Alain Bianchin is a man with taste who barely took eight months after the opening of his restaurant in Jezus-Eik to be awarded a Michelin star. His credo? An instinctive kitchen which always revolves around four elements: bitter, sour, salty and sweet. He owes the success of his distinctive dishes, including his famous royale of foie gras, to the intensive career path he took, the diverse range of influences and his enormous product knowledge.



After a classical training at the hotel school, Alain Bianchin immediately started employment with Claude Dupont at restaurant Kinoo in Halle. He learned a basic cuisine there: sauces, seasoning, techniques... "The basis is the cement that holds together the building bricks of the kitchen", says the chef. "I had everything to hand to build a solid wall. Then I went to Comme chez Soi. There were 24 of us in the kitchen, and I was only 19 years old. A shocking experience." After a year at the banquets of the Hilton, Alain was taken on by Alain Deluc at the restaurant Barbizon in 1995. Very soon he was promoted to sous chef and this gave him the opportunity to learn how to lead the whole kitchen team and have it working like a well-oiled machine. At the end of 1999 Alain Bianchin met Pascal Devalkeneer who was about to open Le Chalet de la Forêt. He took on Alain. This was the start of an adventure that would last for 12 years. After eight years the restaurant was awarded its first star, and later even a second. Afterwards, the chef took up residence at La Villa Lorraine and helped the famous restaurant regain its Michelin star.

Numerous influences

In 2015, Alain Bianchin opened his own eponymous restaurant in Jezus-Eik. Eight months after opening he was already awarded a first star. For his dishes, Alain draws inspiration from his previous



“Bitter, sour, salty and sweet are the four basic tastes of the tongue.”

experiences. “I was influenced by the rich cuisine of Joël Robuchon, the French chef who was very highly regarded by Serge Litvine. In Le Chalet de la Forêt, Pascal Devalkeneer taught me all about the Mediterranean cuisine, inspired by Alain Ducasse. Herbs, olive oil, southern vegetables and scaly fish take centre stage. I rediscovered my Italian roots. This cuisine was a real source of inspiration.”

Characteristic dishes

The restaurant has a fixed menu with some classics, but the real 'menu' changes daily. The diners love the chef's typical culinary delights. At the moment he is serving smoked oyster with lentils from Norcia, aubergine with Taiwan skewers and marinated beef or steamed langoustine on a Himalayan salt stone with fennel, hazelnut paste, Atsina cress and Japanese pepper. “I always try to combine bitterness, sourness, saltiness and sweetness. After all, these are the four basic tastes in the gustatory system. When we eat these four tastes it's a delight for our taste buds. I usually add another fifth taste, such as liquorice, vanilla or anise. That's how I construct my dishes. Our customers do not ask for the menu, but they ask what is being served today. I then instinctively suggest them a dish based on the ingredients of that day.”

Science, technology and foie gras

"My 'royale of foie gras' with a coulis of port and espuma of parmesan enhanced with a crispy cracker of chicken skin and tapioca is an absolute hit. I like to work with poached foie gras, both cold and hot. At first, I was not immediately won over by foie gras that had been frozen, but the techniques have been improved immensely in the meantime. Now I use the Rougié Grand Chef escalopes in my kitchen. These were cut by hand before freezing." Alain immediately puts his words into action and prepares a fried escalope with seasonal products for us. He uses rhubarb, strawberries and a pink peppercorn chutney with hibiscus. All this is accompanied by braised onions from the Cevennes, sorrel for the sour touch, garden beans and a concentrated poultry gravy with strawberry vinegar. Like most other great chefs, Alain Bianchin knows that it is best to add a sour touch to the foie gras to neutralise the 'fatty' taste in the mouth.

Guaranteed quality by freezing

Rougié's foie gras distinguishes itself from others thanks to its unique freezing process. Because freezing and deep-freezing are not the same: when freezing, the product is frozen much faster, so that the water molecules of the foie gras remain intact. For their escalopes Grand Chef, which are served in the very best restaurants in the world, Rougié selects top quality foie gras. They are cut by hand. Then the escalopes will be left to oxidize slightly on trays to give the foie gras a 'positive' taste. Afterwards they go into a freezer tunnel where their temperature is brought down from +20 °C to -18 °C in less than five minutes.

Entrepreneur with two stars?

With a score of 16.5/20 in the Gault & Millau and one Michelin star, Alain Bianchin dreams of a second star. "I want the restaurant grow into a real reference in Brussels. I would like to share, see that young chefs walk in my footsteps and continue my cuisine. Within a decade I see myself as an entrepreneur: a chef with two stars who has a brasserie, bistro or grill restaurant. Then I can offer different cuisines and prepare dishes that a star restaurant can't afford to serve. Because the most delicious cuisine is often the simplest", the chef concludes.

www.alainbianchin.be

www.pro.rougie.fr





Fried foie gras Rougié, red rhubarb/hibiscus, braised white onion with sorrel, garden beans



INGREDIENTS

6 escalopes foie gras Grand Chef by Rougié (frozen) // Young shoots and garden herbs // 4 tablespoons duck gravy // 1 teaspoons vinegar from Kriek Lambic // 1 teaspoons sweet and sour strawberry vinegar

Braised onions

3 large onions // 1 curl of salted butter // 1 tablespoon olive oil // 1 bowl of raw husked garden beans // sorrel leaves // raw spinach sprouts

Sauté the onion for 20 minutes in butter and olive oil. Then add the beans and fry for 3 to 4 minutes. Then add the sorrel leaves and let them wilt. Finish with a curl of butter and the spinach sprouts.

Chutney

250 g strawberries // 250 g red rhubarb // 12 sugar cubes // 1 glass of water // 1 glass of white vinegar // 4 hibiscus leaves // 1 tablespoon crushed pink peppercorns

Cut the rhubarb stalks into pieces of 1 centimetre. Heat the rhubarb in a sauteuse on a high heat, along with the sugar, water, vinegar, hibiscus, strawberries and crushed pink peppercorns. Do not stir it too much so that the pieces of rhubarb and strawberry remain intact.

PREPARATION

Defrost the foie gras and fry it gently on each side. Then place the foie gras in the oven for 4 minutes at 120 °C. Arrange the foie gras in the middle of the plate and finish with the braised onion and chutney. Add garden herbs and flowers. Deglaze the pan with the two types of vinegar. Then add the brown duck gravy and season to taste. Pour the sauce over the foie gras.

Turret of pigeon and foie gras, artichoke, ramsons vinaigrette, birch syrup



INGREDIENTS & PREPARATION

7 small or 6 large pigeons //

1 chunk of raw foie gras of duck by Rougié //

300 grams pigeon gravy // Birch syrup //

4 Camus artichoke hearts, cooked in a blanc

Marinate the raw pigeon fillets in a mixture of thyme, rosemary, garlic and oil during one night. Slice the foie gras into slices.

Make a turret with alternating layers. Place in a steam oven for 1 hour and 50 minutes at 70 °C.

Vegetable pickles

500 grams caster sugar S2 // 1 litre alcohol

vinegar // 1.5 litres water // Beetroot //

4 radishes // 2 cucumbers //

2 red meat radishes // 5 g black pepper //

5 g coriander seeds // 3 bay leaves

Slice the cucumbers and the radishes using the mandolin. Boil the alcohol vinegar and water together with the sugar and add this to the vegetables. Add the spices and let it steep for 12 hours. Pass through a fine sieve.

Vinaigrette

120 grams birch syrup / 40 grams ramsons
vinegar / 40 grams hazelnut oil //

60 grams boiling liquid from the turrets /
Pepper and salt



Royale of foie gras Rougié, parmesan, chicken crackers



70 PIECES

INGREDIENTS & PREPARATION

Foie gras flan

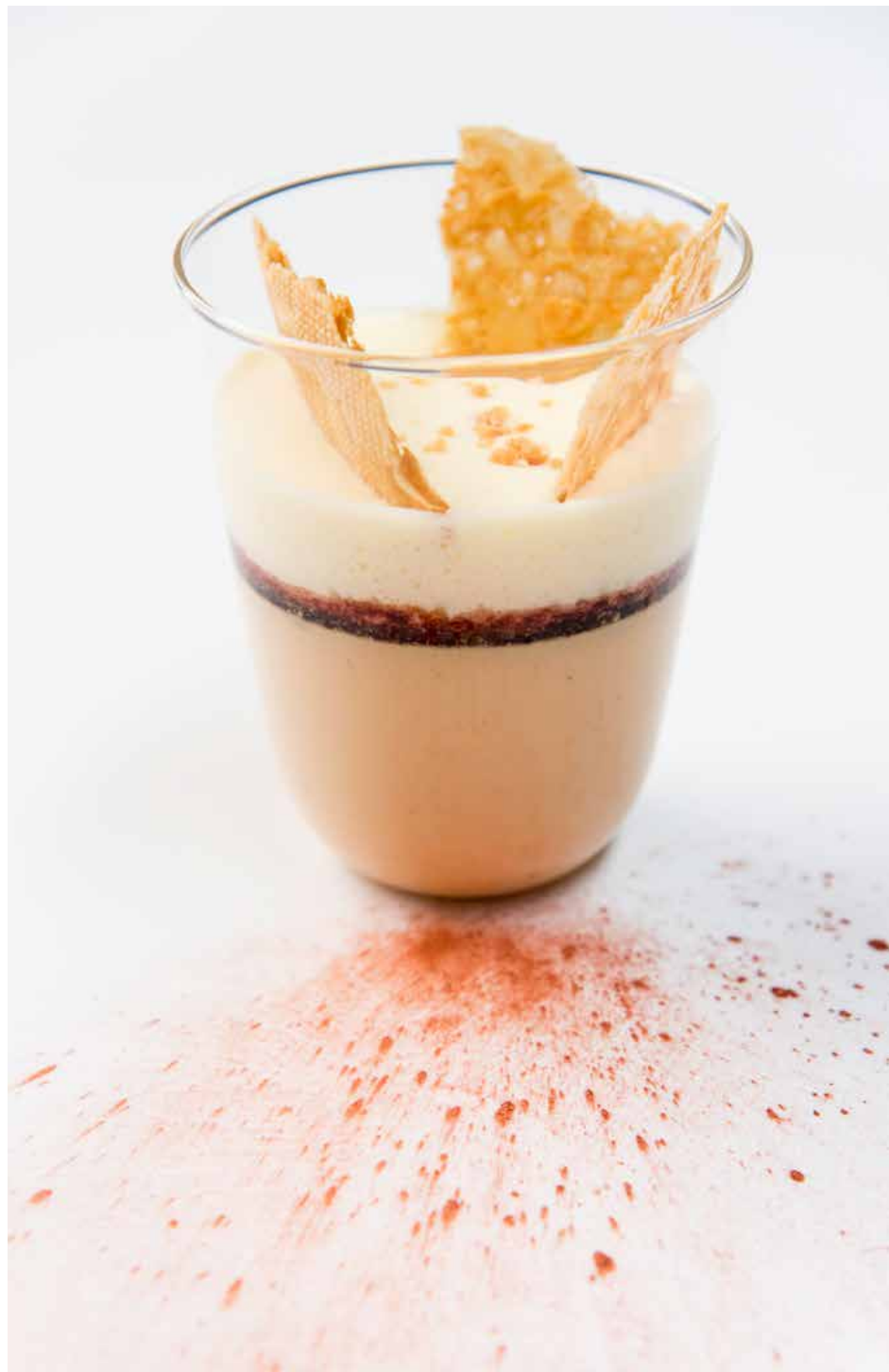
1.4 litres pouring cream // 300 grams raw foie gras of duck // 450 grams cooked foie gras // 4 whole eggs // 24 grams salt // 8 grams pepper

Bring the cream together with the pepper and salt to the boil and let it boil for 2 minutes. Cut the foie gras into pieces. Whisk the eggs. Pour the boiling cream over the foie gras and the beaten eggs. Mix everything with the Bamix hand blender. Then pass it through a sieve cloth. Steam for 15 minutes at 85 °C.

Espuma of Parmesan

100 grams butter // 100 grams extra virgin olive oil // 150 grams parmesan // 2 egg yolks // 600 grams fresh pouring cream // 2 large espuma bottles

Put all ingredients in the Thermomix (speed 4 at 80 °C for 8 to 10 minutes). Pass through a fine sieve.



Winterhalter

Le Faitout and d'Eugénie à Émilie: real Winterhalter ambassadors



Text: Catherine Lenoir | Images: Michael De Lausnay

In the region around Bergen - but also far beyond - almost everyone knows the Fernez family. After all, the family runs two restaurants, which are directly opposite each other in the heart of Baudour: the Brasserie Le Faitout and the two Michelin star restaurant d'Eugénie à Émilie. Dolce met up with Émilie Fernez. This determined lady, who knows exactly what she wants, is in charge at Le Faitout. When it comes to doing the dishes, she only looks at one supplier: Winterhalter. This company, just like themselves, puts great store by quality and family values. Wim and Tim Van Assche are the second and third generation in this Belgian company that specialises in professional dishwashers.



Le Faitout and d'Eugénie à Émilie have existed for some thirty years. Émilie Fernandez, 30 years old, reigns over the brasserie with an iron hand clad in a velvet glove. Éric Fernandez, opened the restaurant d'Eugénie à Émilie in the same year that his daughter Émilie was born. Two years later, Le Faitout also opened its doors. In addition, the family has a third location, La Marelle, in Blaregnies, which offers a menu with no less than 400 beers. Even though Le Faitout is not exactly a 'small' restaurant (140 place settings inside and 120 on the terrace), you will still taste a real family atmosphere here. "Working with family is not always easy", Émilie emphasizes. "You have to take into account certain things. I am pretty relaxed in nature and my father tries to teach me perfectionism. But I think I'm on the right track." Her words make a smile appear on the faces of Wim and

Tim Van Assche from Winterhalter. This father and son duo also work together and know very well that this sometimes brings its challenges.

Driven centipede

In her business, Émilie wants to be everywhere at once. Normally she welcomes the guests and prepares the bills. In between, she slips into the kitchen and watches over everything that is being served to the guests. Sometimes she also takes orders or even helps out stirring in the pots and pans when it's busy in the kitchen. Her big dream? Émilie would like to open a first-class hotel at a stone's throw from both restaurants: "After my secondary school I took three years of hotel management. Then I decided to start working with my parents. But I prefer to be doing 'housekeeping'."

"We are very satisfied with the machines and services of the Winterhalter and have already recommended them to other hospitality businesses."

Appreciation for constancy

Customers like to come to Le Faitout because they know 'what is being served'. "They already know in advance what they want to eat", Émilie says. "The menu remains the same, but there are chef's suggestions every week. Especially businesspeople like the weekly suggestions, while families and regular customers usually choose a dish from the menu. For the past year now I have been changing the menu a tiny little bit every six to eight weeks. I would also like to give some dishes on the menu a modern twist, like the tongue, by adjusting the recipe slightly. But



*“Winterhalter is, like us,
a family business and we
share common values.”*

that is difficult because our customers value our constancy so much.”

Loyalty to values

“Social media are a fantastic means of communication, but also a big trap for the hospitality industry”, Émilie continues. “Everybody can now think of themselves as a culinary critic and leave comments about everything. We noticed this even more since d'Eugénie à Émilie received a second star. People also expect something extra at Le Faitout. But we remain faithful to our values and do exactly as our customers are used to from us. We offer excellent brasserie cuisine, and no star kitchen.”

Female version of MacGyver

For the washing up, Le Faitout and d'Eugénie à Émilie have been working together with Winterhalter for about twenty years. “We usually know which dishwasher we want to acquire before we meet the supplier. Word of mouth advertising does a lot. During installation it is important that the installer gives detailed explanations, especially about the maintenance of the machine. Thanks to all these small tips, the machine lasts much longer and we have less worries.” Tim Van Assche can only confirm this: “We also explain the operation of the dishwasher to a reference person and not only to the washer-upper, because often these are temporary jobs with a large staff turnover. Le Faitout, on the other hand, has had the same person



doing the dishes for eight years. Sometimes a technician has to drive many kilometres over the weekend, just to turn on a tap." Émilie nods. She wants to know everything: "I don't want a machine to be leaking in full service. I have to know which flap is supposed to be close. Then my inner MacGyver comes out", she laughs.

More with less

"Being environmentally-friendly is becoming increasingly important", says Tim. "As a dishwasher specialist, we take this into account, even if it is not immediately visible to the naked eye. For example, we have removed various components from our detergents, which are becoming increasingly complex. Energy management also plays a

major role. We don't just let steam escape if we can still recover energy from it." Winterhalter's motto is 'achieve more with fewer products, less energy and less effort'. But of course, everything has its limits.

At the service of the customer

Winterhalter has reliable dishwashers. In case of a malfunction, the company will do everything it can to repair the machine as quickly as possible. "Customer service is very important", Émilie confirms. "If we choose a particular brand, this is one of the first points we check. We are very satisfied with the machines and services provided by Winterhalter and we have recommended them to other hospitality businesses. I set very high demands and they deliver

excellent quality. Moreover, we work with an accredited technician who knows us well. We appreciate that tremendously. Winterhalter is, like us, a family company and we share common values." For three generations, Winterhalter has been manufacturing high-tech dishwashers. In addition, the company considers it important to invest in the training of its employees. "Our goal? Better understand the customer and always provide him or her with services which offer an added value. After all, the honour of our family is at stake!", Wim and Tim Van Assche conclude.

www.eugenie-emilie.be

www.lefaitout.be

www.winterhalter.com



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dolce^{world}
petanque
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LA
PLACE
BEACHCLUB

MONDAY 5 AUGUST 2019

ZEEDIJK 285, Heist

Fifth limited edition, 5 august 2019



DOLCE'S PETANQUE TROPHY FOR CHEFS 2019

WHAT IS IT?

A fun summer event for Chefs and the hospitality industry. An event with a sporty character, where networking is key livened up with the necessary inspiring culinary delicacies.

NEW THIS YEAR?

Jean-Michel Bourrat, our Obut Petanque coach takes us alongside the "Classic petanque" to some "agility petanque" and "extreme petanque"!

THE PROGRAMME

- 11 am** Welcome
- 11.30 am** Start with apéro pétanque, extreme pétanque and agile pétanque competition.
Interspersed with sampling delicacies from the Dolce partners on the beach.
- 7 pm** Award ceremony at the Cartoon Festival tent in Knokke-Heist. Location, near Heldenplein
- 7.30 pm** Walking Dinner
- 10.30 pm** Last orders

GOTFATHER & GOTMOTHER



Edwin Menue,
Cuines 33 (*)



Ghislaine Arabian,
Les Petites Sorcières

PARTICIPATING

Chefs in chef jackets, hospitality industry employees in uniform and members of the Chaîne des Rôtisseurs displaying their membership badge **€ 99,00**

Hospitality employees without uniform, partners of the Chefs and Dolce Club members **€ 110,00**

Dinner only **€ 95,00**

Non-hospitality **€ 135,00**

Please note: No uniform or badge means you have to pay a round!

REGISTRATION CAN BE DONE VIA

<http://bit.ly/dolcepetanque20>





Appetite, simplicity & nonchalance: Val Pottery's success formula



Text: Kevin Stickens | Images: Bart Tanghe

A fantastic dish deserves fantastic tableware. Well, that's exactly what Valérie Maenhout of Val Pottery produces on a daily basis. Recently, she has been focusing more and more on the hospitality sector and this has proven successful. Her artisanal pieces pop up more and more and are finding their way into many restaurants, bars and catering establishments. We went behind the scenes at Valérie's pottery.



Career switch

Free Mondays lie at the origins of Val Pottery. “I was working at a clothing store, where I had Mondays off. Because other people had to work, I went looking for a hobby. Since I had always been interested in ceramics, I went on a course in Olsene, where together with some older ladies I learned to make pots. Soon, it became a real passion. I bought my own potter’s wheel, I began to experiment more and more and with success. Friends and acquaintances who really liked my work started knocking on my door. Especially when I started posting some pictures on social media, a lot of work came in. I then turned it into my part time profession as I was busy throwing pots and firing them every evening and at weekends. Or how free Mondays can determine the direction of your career”, Valérie adds.

Artisan cooperation in Portugal

Meanwhile, Valérie’s business has grown rapidly and now she collaborates with a partner in Portugal. “When Benoit Dewitte came looking for ceramics for his restaurant, more and more orders came in and production times escalated, I decided to look for a solution. I eventually found it at a craft company in Portugal. I went to look at it and immediately I felt at ease with the owners of this craft company, where everything is still being hand thrown. We sit down together regularly; we fire together and discuss a lot of things. Meanwhile, they have acquired my style in their fingers. Now I can concentrate more and more on new collections, which we then work out together.”

Perfect for the hospitality industry

With Val Pottery, Valérie wants to focus more and more on the hospitality and the B2B segment. “The firmness of my collections





and the fact that the glaze we use is oven and dishwasher safe, makes that they find their way easily to the catering industry. You don't have to be too careful with them, they don't damage easily. At Lebrunch in Ghent, for example, they are so enthusiastic about my products that they are even selling my collection there. The best publicity you can imagine of course", Valérie smiles.

Listening to customers' needs

Typical for the collections of Val pottery? The colorful style! "That style really does make me stand out and often I don't mind it being a bit different from others. But at

complete bespoke collection. Of course, not for 3 pieces, but from the moment there is some volume involved, everything is negotiable."

Visit the pottery

Although you can order the collection of Val Pottery online, this is not how most sales are concluded. "Customers still want to see and feel the material. Often, they visit my studio. You can also find my collections at some specialist shops", Valérie adds.

To finish, Valérie talks about the slogan that describes her and her pottery, it is also found on her labels. "Appetite, simplicity

"I have an appetite for life and want to put that playful accent in my collection too."



the same time, I make simple pieces with drawings that are not too complicated. Unlike many others, I don't look for the earthy tones, but I like to work with splashes. As far as I am concerned my work can make a splash. It goes without saying that my favorite collection is the one with the blue splashes."

and nonchalance. I have a rather Burgundian mindset; I have an appetite for life and want to put that playful accent in my collection too. But just as well, there is no need for too much fuss and I like simplicity. Nonchalance? Ok, I admit it, maybe I'm rather nonchalant too", Valérie laughs.

Would you like to discover the Val Pottery collection?

Take a look at www.valpottery.be and/or make an appointment with Valérie.



For the catering industry, Valérie tends to keep the decoration a bit more demure. "I have learned in the meantime that it is hard to dress a dish on a very colourful plate", Valérie chuckles. For my new collections I also listen to the professionals in the sector and I take their wishes into account. I also follow the fashion trends that are reflected in tableware, it often follows a year later. Besides, it is also possible to make a

The shared passion of Chef Bart Desmidt
(Bartholomeus **) and Ilah (cartoonist)

Cartoon Festival Knokke-Heist with food as this year's theme!



Text: Kevin Stickens | Images: Bart Tanghe

The 58th Cartoon Festival promises to be a finger-licking delicious one. From 29 June to 1 September you will be taken on a culinary cartoon journey with the theme NJAM NJAM in Knokke-Heist. We talked to Bart Desmidt, two Michelin star chef, and cartoonist Ilah about their passion and common interests.

The annual Dolce Petanque Trophy For Chefs, of which Bart Desmidt was its first patron, will take place in Knokke-Heist this year and the award ceremony will be at the Cartoon Festival. "My restaurant is open that day, so I won't be able to attend. If I'm open, I'm in my kitchen, that's the way it is", Bart immediately tells us what's what. Bart, who is also a member of the North Sea Chefs, is devoted to the Belgian coast and the products that can be found there. "For me it is important that the fish that I have in my dishes originates from the North Sea. It does not make sense to eat any other fish if the tastiest fish is only swimming a few metres from here."







Shared Passion

We ask Bart and Ilah if there are any interfaces they can think of between gastronomy and cartoons. "For me, cooking is more of a craft while drawing cartoons is an art", Bart starts with saying. "Yet I also see similarities. Just like a good cartoon, quality gastronomy is clean and pure. My kitchen is simple and fresh, just like the beach or a good cartoon. Simple is often the right choice, often adding extras does little. In a cartoon that is the same for me", Ilah chuckles. "I agree with Bart. I myself see a cartoon as a way of questioning things but by using pictures and not words. I want to get people thinking even if it is only by attracting attention for a little while and by

arousing emotions. Associating matters with each other is important. For me gastronomy is the same but with ingredients. I also like to cook. By the way: it was my grandfather who started the chicory auction of Kampenhout. I grew up eating fresh ingredients. Cooking and eating is extremely important to me. That is why I think this is the coolest theme ever for the Cartoon Festival", Ilah laughs.

Another shared passion of Bart and Ilah? Japan! Turns out, both are a great fan of the restaurants in Tokyo and frequent the fish market there.





Belgian shrimps at the top

We ask Bart for a product that he, as a North Sea Chef, likes to work with. "I am currently working on a dish with grey shrimps. A top product, but I only work with shrimps when they are in season and when they are hand-peeled of Belgian origin. Our shrimps are 10 times better than the ones from our northern neighbours. They will also admit to this themselves if they are being honest", Bart bursts out laughing. Here too Bart applies his credo, keep it simple and let the products speak for themselves.

Dolce's Petanque Trophy For Chefs

This year, Dolce's Petanque Trophy For Chefs will take place on 5 August at Beach Club La Plage in Knokke-Heist. The award ceremony will be at the Cartoon Festival. Interested? You'll find more information and the link to the registration page on our Dolce website!

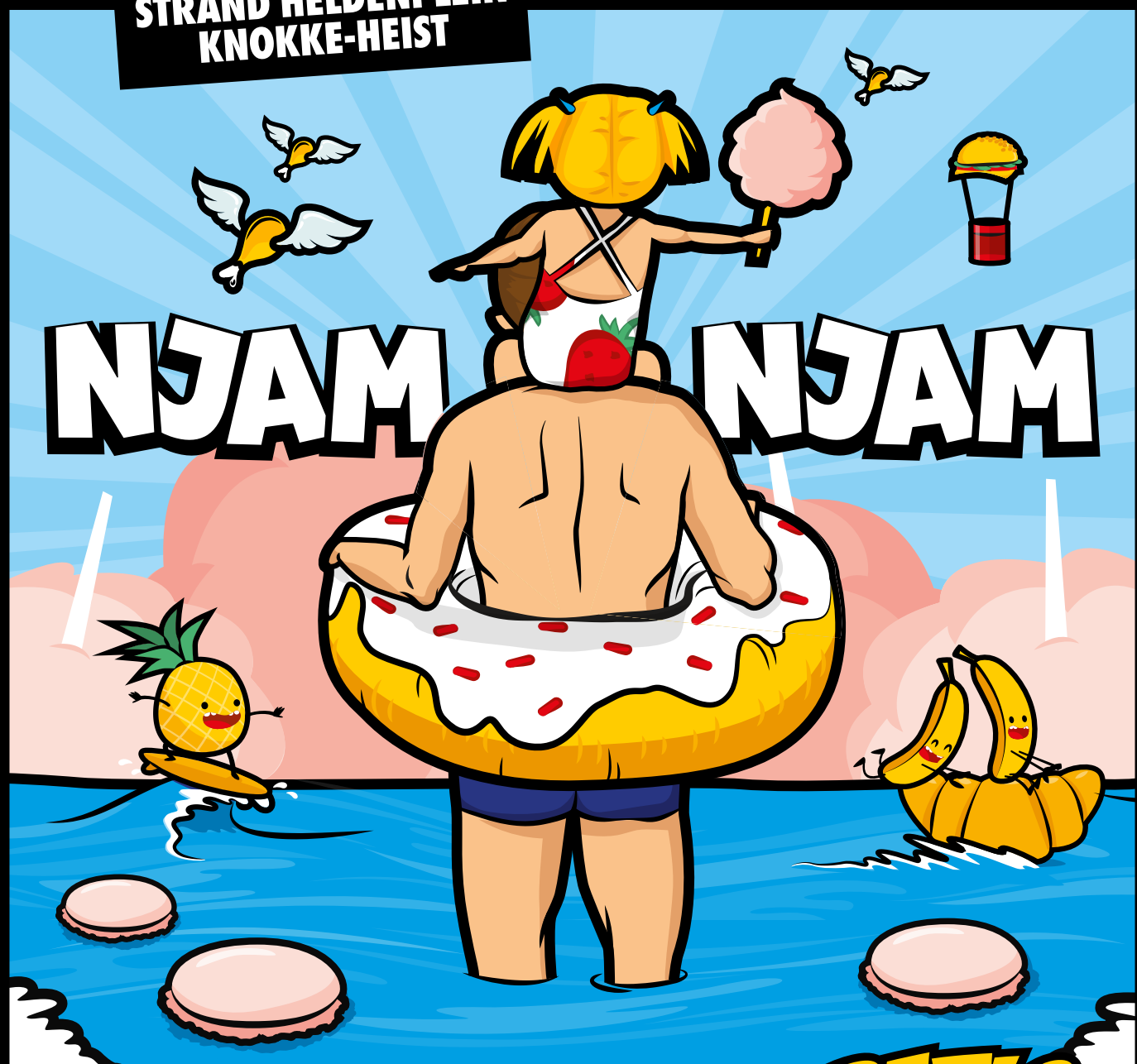
www.knokke-heist.be



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El Fuego

El Fuego attracts new top chef and brings Spain to Belgium



Text: Kevin Stickens | Images: Bart Tanghe

Restaurant El Fuego opened in the heart of Knokke in 2017. With its South American roots, the team quickly managed to charm many guests. Recently, with top chef Guillermo Oscar Artigiani Señorelli, they attracted a true thoroughbred to the restaurant's kitchen. This Argentine chef has been earning his stripes and stars in top restaurants for many years. A little while ago, he moved to Knokke with his family and is now going to be heading the passionate team of El Fuego.



A new step forward

By attracting a new chef, El Fuego wants to take a new step forward. The hospitality business that was rewarded with a 13 out of 20 in Gault & Millau has much greater ambitions. Not only do they resolutely want to go for a higher score in the guide, they also secretly dream of their first Michelin star. In addition to a solid training, Guillermo also worked at Swissair, before setting sail towards Spain where he learned all about the Catalan cuisine and how to bring it to the plate in a truly perfect fashion. He spent time at Restaurant Celler Xaloc, hotel chain Husa and restaurants Lasarte. Although he is still smitten by this cuisine, he now works just as well with local produce. A perfect mix.

Not only did the culinary ambition of El Fuego skyrocket, it was also decided to launch a business lunch on Friday with a price of around €25. Great gourmet dishes for very little money. If this lunch proves popular, the concept can be extended to other days.

Spanish quality products for the hospitality industry

El Fuego does not only stand out in the field of cooking, they also import an extensive range of Spanish top products which they distribute to the hospitality industry. The finest examples are the exceptional Jamón Ibérico de Bellota, the famous Iberico ham from pigs that were fed on acorns. The ham of El Fuego comes from 2 carefully selected local farmers from the region of Extremadura. A top quality guarantee. But also, the organic wines of El Fuego are well known. Domain Palacio de Canedo's organic wines have scooped up many awards. Just think of the Prada Selección 2015 which recently won the gold medal in Brussels in 2019.

Hippie with a passion for wine

Perhaps the most special wine in the assortment is the Xamprada brut or Xamprada rosado brut. Both come from the hands of the owner of the domain, which went through life as a hippie with a heart for nature. Because the wine cannot be called champagne, Prada gave it its own name, a

contraction between champagne and his name. The enthusiasts are still able to admire his cart with flowers or visit the vineyards in an electric cart.

In addition to these products, El Fuego also offers Spanish meats, cheeses, crisps, olive oil, peppers and much more. Each of these top products are aimed at professionals looking for excellence.

www.elfuego.be





Ceviche of sea bass and squid

+

INGREDIENTS

30 g filleted sea bass //
30 g squid tentacles // 30 g avocado //
15 g white onion // 15 g pink onion //
salt // black pepper // 2 g chili powder //
¼ teaspoon tabasco //
juice of 1 lime lemon zest // coriander

PREPARATION

Chop the sea bass, squid and avocado into small pieces. Finely chop the onions and place everything in a bowl together with the chili powder, tabasco and the lime juice and stir well. Season with pepper and salt to taste. Let it rest for 10 minutes and serve in a bowl on a plate. Garnish with lemon zest and finely chopped coriander.



Dolce Past Events

Dolce Grillardeurs Trophy, a tremendous success



Text: Kevin Stickens | Images: Bart Tanghe

From 14 to 16 April, the first edition of the Dolce Grillardeurs Trophy took place in the charming town of Durbuy. The setting? The beautiful Glamping campsite at Adventure Valley.













15 top teams battled it out

This beautiful spot was the arena for 15 top teams, each of which created 4 courses based on using the ingredients from a black box. Not an easy feat, especially if you know that the preparations needed to be done on charcoal barbecues and grills. And all this under the watchful eye of the patron of this competition: Wout Bru.

But Wout was not the only big name. The jury was made up of Michelin star chefs like Alain Bianchin, Philippe Meyers, René Mathieu and Archibald De Prince. Also, the globally acclaimed Callebaut-Vanhaver cheese masters were present.

After an exciting battle, the podium places were scooped up by:

1. The Smokey Devils
2. Five Q
3. Black Smoke

The jury highly praised the level of this competition and the term 'high quality' was used a lot. There is no doubt that this successful first edition will be followed by many more to come. Block 5 to 7 April 2020 in your diaries now! The competition will take place on 6 April.

www.dolceworld.com/nl/dolce-events





BOOK NOW

Enjoyment and culinary discoveries in true Portugal!

Join us for the olive harvest at the domain of Dolce partner Vale de Arca in Alentejo (Portugal)!

From 21 to 23 October 2019 we will once again be travelling to our beloved Portugal. We will lunch and play music with the local chefs on the beach, fraternise with the Chaîne des Rôtisseurs professionals, sample exquisite wines, taste culinary Portuguese delights and we will learn all about the olive harvest and olive oil. Those who appreciate conviviality, gastronomy and a big chunk of product knowledge should certainly not miss this trip.

21-22-23

OCTOBER 2019

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These prices include the return flight from Brussels and the full 3-day programme with all suggested meals and selected drinks included.

FOR MORE INFO:

jan@dolcemagazine.be or tel +32 0474 54 04 66

Prices may vary depending on the time of booking the flights.

Dolce wants to give the participants an exceptional experience,

taking into account this experience, the programme is subject to change.





ITINERARY

MONDAY 21 OCTOBER

Flight Tap Airways Brussel - Lisbon

departure 06.20u arrival 08.05u

After a transfer to Benavente we will be warmly welcomed by **Graça Pereira & Chef José Maria Lino**. We will go aboard a traditional boat on the Tagus and will partake of a light **breakfast**. Then we will go to an authentic **Portuguese folk fete** on a farm. By the evening we will return to the Benavente Villa Hotel where we will spend time together with José in the kitchen and we will conclude the day with a **Portuguese culinary dinner**.

TUESDAY 22 OCTOBER

We will make use of Jeeps to drive to the **Herdade de Vale de Arca** where we will be welcomed by the owner himself. This area used to be the hunting grounds of King Carlos I. The soil and the climate are ideal for producing extra virgin olive oil. In addition, the new olive trees were planted around two dams, ensuring they have plenty of water all year round. Together with the owner Manuel Fernandes Magalhaes and professor José Gouveia we will learn everything there is to know about olives, the pressing, the picking, the tasting and the preservation. // We will have **lunch** on the farm joined by the local authorities of Alentejo. // We will spend the night in Pousada Castelo de Alcacér do Sal after a delightful **dinner**.

WEDNESDAY 23 OCTOBER

Breakfast and departure to Comporta, where we will visit the Comporta wineries. Lunch at Sal on the beach.

Flight Lisbon - Brussel

departure 19.55u arrival 23.25u

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www.gastvrij-rotterdam.nl/en/registration

Visit the leading hospitality exhibition Gastvrij Rotterdam!

The seventh edition of hospitality exhibition Gastvrij Rotterdam will take place from Monday 23 september to 25 september 2019 in Rotterdam Ahoy. This year, the leading hospitality platform offers an even more complete range of culinary delights, innovative products and solutions for food and non-food in the hospitality industry than before. Gastvrij Rotterdam has more than 450 Dutch and dozens of Belgian exhibitors and a 150-part program spread across three exhibition days.

Are you a hospitality professional with a love for the industry and a passion for your guests?
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Dinner With The Queen: You have to BEE here!



Text: Kevin Stickens | Images: Newkoncept

Place top chef Lieven Loot ('t Aards Paradijs) and event planner Gilles De Backer (UTOPIA events) and their core teams together and you'll get something unique. From 17 June to 14 July you will be able to experience a culinary total concept at the Purfruit Pick Your Own field in Oeselgem, whereby royal jelly takes centre stage. A special story with Queen B in a starring role ...



A stimulating concept

The gentlemen had been thinking about this type of unique pop-up concept for a long time. "After refining the concept for three years, and bringing together the most suitable location and partners, it finally all happened", Gilles smiles. The great open-air location of Purfruit lends itself perfectly to this total experience. "We are two creative minds who seamlessly complement each other and share the same vision. We also brought in a third party: Peter van Roosmalen from Guan Garden Art, who provides logistics support. This now means we have

all the things we need to spoil our diners.

We have placed the bar quite high. We take the decoration, service and quality to a very high level", Gilles tells us. "The menu has been carefully considered and the flavours of the flowers are put in the spotlight. Royal jelly and honey play a big part in the dishes. The link with nature is very important to us. Part of the proceeds will also be invested in beehives and other projects concerning bees. We want people to take a moment to consider the importance of bees. If the bee becomes extinct, so will we. After all, there will be no more pollination. That is why we





also plead for bee-friendly flowers and we do not recommend using pesticides”, Lieven adds.

The project is also a tribute to the Gilles’ grandfather, with whom he grew up. “He was the one who taught me all about nature with the fruit trees and berry shrubs. The importance of bees was already made clear to me, and I am very pleased I am able to work with this knowledge now.”

A total experience in nature

If we say a total experience, we are not exaggerating. “At 6pm you’ll be welcomed with a ‘Save The Queen’ cocktail based on gin and honey, and next you’ll take a walk along the fruit vines and chat with the beekeeper. The 5-course dinner will then be served in the hay barn, where you can see the sun

setting in an enchanting atmosphere. It will be an evening full of impulses, whereby each part contributes to the overall experience”, Gilles adds.

“The link with nature is very important to us.”

Quan BBQ, the perfect partner

The Quan BBQ Fire Bowl is the perfect BBQ to win over even the most refined palate. “We have indeed collaborated on this event”, Peter van Roosmalen, manager of Quan Garden Art, smiles. “Our appliance allows Lieven to create a cosy atmosphere around an open fire. The chef has a wide edge with a plate, which he can use to fry on. There are also different temperature zones on the

plate, which allow you to cook gently and you can easily move the ingredients around. Moreover, the design of our appliance is also visually appealing. For guests, it contributes to the experience, while the chef still keeps total control. We attach great importance to design at Quan, which is also shown in our garden lighting and garden furniture that we have launched on the market.”

It is clear for all to see that Peter and Lieven get on like a house on fire and both love the Quan BBQ fire bowl. “In the meantime, on the basis of my input, a whole new BBQ has been designed. It is currently being produced in Poland, and by my request, account is being taken of the location and recuperation of the drippings from the grill”, Lieven beams. However the current appliance was already tailored to the creative



WOULD YOU LIKE TO ATTEND THE EVENT?

Do you fancy tasting Lieven's culinary creativity and would you like to immerse yourself in the world of the bee? Read all about it and book your place on www.dinnerwiththequeen.be. Not only private individuals are welcome, but also (eco-logically-conscious) companies can organise a team event or a networking meeting tailored to their needs here.

chef. "Our Quan BBQ has been around for 2 years and germinated from the brains of a chef. It actually combines a BBQ and a fire bowl. You fry on cast iron and not on blue steel, which will benefit the quality. Feel free to consider it as a Teppanyaki with the flavour of a BBQ. The dimensions allow you to easily cater for 70 guests. Furthermore, we also distinguish ourselves by an optimal and adjustable air intake. Add to that the numerous accessories and the fact that you buy this kind of appliance for life and you will see that this is a great tool for a chef to have", Peter adds.

Best Culinary Flower Chef Benelux

That Lieven was chosen as chef is of course no coincidence. "For me it was simple, this project revolved around the presence of Lieven", Gilles states. "Lieven is more than

just a chef. He is also a scientist, philosopher and artist who is engaged with nature and the world. We feel good about that. There's a reason why Lieven managed to achieve the title of 'Best Culinary Flower Chef Benelux' after all."

www.petes.be



PURFRUIT -

PICK YOUR OWN

The location of the event is already a gem in itself. Bart Van Parys was instrumental in making the event happen and wants to bring people together in his Pick Your Own field to experience nature and of course, to pick fruit. Young and old, they all pick their own fruit, gather a lot of knowledge and experience a fantastic time.

www.purfruit.be

RESTAURANT NATURELL BECOMES SHANGRI-ILA

Lieven Looten's second restaurant, Naturell in Ghent, next to 't Aards Paradijs, will be renamed Shangri-ila this summer. During the summer, cooking on the Quan BBQ will be put in the spotlight while stimulating all the senses. A must-try!

www.naturell-gent.be



Stuffed courgette flower, Oosterschelde lobster, shiro miso yuzu, lobster sauce



4 PERSONS

INGREDIENTS & PREPARATION

flower

4 courgette flowers // 1 large Oosterschelde
lobster // 2 egg whites // 100 g white fish
fillet // piment d'Espelette // salt //
olive oil

Start by making a court-bouillon. Boil the
lobster in the bouillon for two minutes and
then let it cool in ice water.

Once cooled, shuck the lobster and make
sure there are no more cartilages or pieces
of shell present in the flesh. Cut the meat
of the lobster into brunoise.

Grind the white fish fillet with 50 grams
egg white to a fine paste and stir under the
brunoise. Season the brunoise with salt,
piment d'Espelette and olive oil. Place the
lobster preparation in a piping bag.

Take the courgette flowers. Pipe the
mixture into the flowers. After filling, coat
the flower in olive oil.

shiro miso yuzu ginger

100 g shiro miso // 10 g yuzu Juice //
20 g crystallised ginger in pieces

Mix everything together and pulse for
1 minute.

FINISH

Grill the courgette flowers on the
teppanyaki or the grill.

Add a spoonful of shiro miso. Garnish with
a foamy lobster sauce.









Callebaut-Vanhaver

Master-Cheese Refiner Callebaut-Vanhaver: pure passion for cheese

+

Text: Kevin Stickens | Images: Luc Coppens

For years, Luc and Nathalie have been passionate about cheeses and it certainly hasn't gone unnoticed. Their shop in Oudenaarde is a household name, the catering industry swears by their cheeses, but also worldwide the couple has received many awards. Recently they opened a wine shop/bar, deli and cheese shop, Goûts & Couleurs. To make the taste buds rejoice, that's what Luc and Nathalie are aiming for.

“Raw milk is the purest thing nature can give. We grow with it, and it also provides beautiful cheeses full of nutrients.”



That Luc and Nathalie know a thing or two about cheese is clear. In 2017, Nathalie was awarded the world championship at the Concours Mondial du Meilleur Fromager in Tours. But Luc too has received many awards in the past. “These awards always represent rewards for our hard work that we do day in and day out in order to be able to deliver the best cheeses. Certainly, Nathalie’s last title is a reward for our passion and enthusiasm”, Luc smiles.

At home in hospitality

Customers can come to the shop for their cheese, but also the catering industry is supplied. “We are happy to put together a cheese assortment in consultation with our customers. We supply cheese to the triangle Antwerp, Brussels and the coast. Every week we inform our customers about the selection

of cheese for the cheeseboard or platter and we deliver on set days. We don’t mind transporting cheeses to events either”, Luc adds.

Both these driven entrepreneurs make sure that they stay updated and that’s why they regularly travel abroad. “Every year we try to visit a number of international fairs. Invariably the Cheese Slowfood fair in Italy is on the programme. In addition, we also try to visit a number of producers. We know perfectly where our products come from and in doing so, we extend our network. Through the valuable input we gain, we also pick up on the vision on cheese from others.”

Ambassadors of raw cheese

For a long time, Callebaut-Vanhaver have been advocates of raw cheese. “Raw milk is



the purest thing nature can give. We grow with it, and it also provides beautiful cheeses full of nutrients. Pasteurisation kills that process. Many people still mistakenly believe that raw cheeses are not hygienic, but that is not true. We resolutely opt for raw cheeses and we avoid following the masses.

Goûts & Couleurs

Recently, the couple opened, in collaboration with Bert Stevens, the wine bar Goûts & Couleurs, located at Groentenmarkt in Ghent. Of course, cheese features on the menu here too. "Wine sensation is central here. You can enjoy wine, cheese and fondue. We also have plenty of room for groups. We are pleased to introduce a wine menu to our customers and with our Venturi wine aerator we can achieve the perfect flavours in our wines and spirits. In addition, it also provides

an experience. The customer can decline the use of the aerator for wines, but we always use it for spirits. It's the only way all the flavours and aromas are released straight away. Also, when it comes to whisky you are in the right place here. Which one you should try? The Glenburgie from Gordon & MacPhail. A soft, supple yet extremely tasteful whisky with a long aftertaste", adds Sam Vandekerckhove, the manager of the wine bar.

www.kaasmeester-callebaut.be

www.goutetcouleursgand.be



 <p>2008</p> <p>1st Cheese master of Belgium (Luc)</p>	 <p>2009</p> <p>Finalist World Championship Lyon (Luc)</p>
 <p>2012</p> <p>1st Cheese master of Belgium (Nathalie)</p>	 <p>2013</p> <p>3rd place World Championship Tours (Nathalie)</p>
 <p>2015</p> <p>3rd place World Championship Tours (Nathalie)</p>	 <p>2017</p> <p>World Champion Tours (Nathalie)</p>



A full-page photograph of two women in elegant dresses celebrating with champagne glasses against a gold leaf wall. The woman on the left wears a brown and black striped dress, while the woman on the right wears a solid brown velvet dress. Both are holding glasses of champagne and smiling. A white square frame with a diagonal line is positioned on the left side of the image, containing the text 'IT'S MY PARTY'.

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World Chaîne Day Durbuy

Celebration in the 'smallest city in the world'



Text: Ilse Duponcheel | Images: Bart Tanghe

Durbuy is a Walloon city and municipality located in the Belgian province of Luxembourg. It is often presented and promoted as 'the smallest city of the world', although it is commonly held that the smallest city in the world is Hum, in Croatia, with about 30 inhabitants. The "smallest city in the world" for Durbuy arises from the charter of franchises granted by King John of Bohemia, Count of Luxembourg, which in 1331 gave the status of city to the settlement on the banks of the River Ourthe. The old town of Durbuy proper has about 400 inhabitants today.









Not only from a novelty point of view but also from the local interest and gastronomy in Durbuy, where better to do something special for our Bailliage's celebration of World Chaîne Day!

The programme for the gastronomic tour included:

- Herbal tea and "elixir of life"
- Encounter with the Menhirs of Oppagne (see below)
- Learning about local products in the Menhir Museum in Wéris
- Lunch at La Maison d'Hary' Cot, Wéris
- Afternoon tour of Durbuy with sampling local gastronomic products

The Menhirs of Oppagne are three menhirs (from Brittonic languages: maen or men, "stone" and hir or hîr, "long") are large man-made upright stones dating from the European middle Bronze Age. The menhirs are in the middle of the field under a tree. Ribbons are hung in the tree, like a fever tree.

Vive la Chaîne!

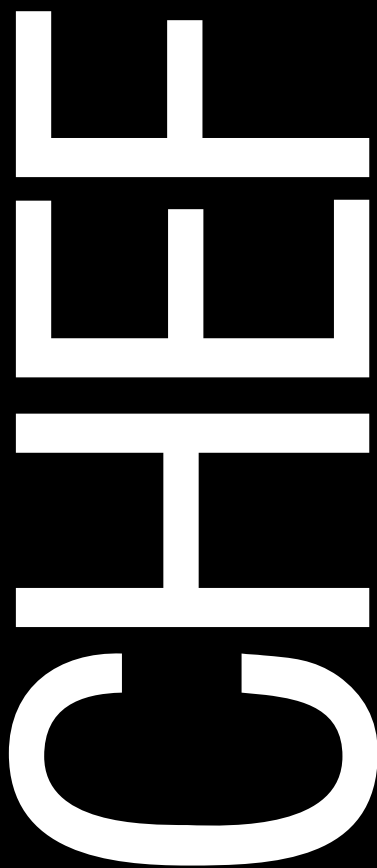
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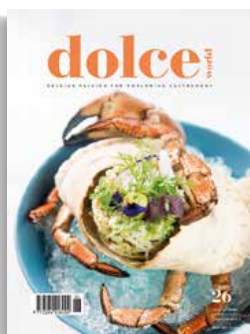
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