

dolce^{world}

BELGIAN PASSION FOR WORLDWIDE GASTRONOMY



32

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Photo: Bart Tanghe



ALASKA – THE TASTE OF THE WILD

In the cold, clear waters of the rough seas of Alaska, wild salmon, Alaska pollock, Pacific cod and Co. are living in their natural habitats without any human influence.

Therefore, all fish from the catching region FAO67 are pure treats of nature. Every bite is a piece of wilderness with pristine aroma. On top, all seafood from Alaska comes from controlled sustainable fisheries. That means indulgence without remorse.

Visit us to learn more about Alaska seafood:

WWW.ALASKASEAFOOD.EU



Ilse Duponcheel & Jan De Kimpe



There's music in the Dolce 'Go Green' concept



Dear reader,

Anyone who knows us even a tiny little bit knows that we are about a lot more than just gastronomy and bistronomy.

To us, lifestyle embraces our health, enjoyment, nature, conviviality and respect for other cultures. Essential elements of life, right?

We hope that once again we have succeeded in covering all these aspects. Always with the catering professional in mind.

With augmented reality we turn the Dolce magazine into a total experience. Both on paper and digitally. Take a look at our 'sharing experiences' and the report about Knokke-Heist. The video is actually great!

We've thought about it several times, but we want to keep the paper version of the magazine. Each and every time it concerns true collector's items that are carefully and without waste distributed to bon vivants. Life is more than just digital!

It is a fact that our digital edition has increased from 22,000 to 30,000 copies over the past few months. You bet we're happy about that.

And we are just as happy with the nice articles and reports in this version of the magazine. More than ever we're in the centre of the hospitality industry. A wonderful world in which we notice many positive changes.

We would like to thank all Dolce partners, readers, ambassadors and club members for repeatedly bolstering the inspiring Dolce community.

Ilse and Jan



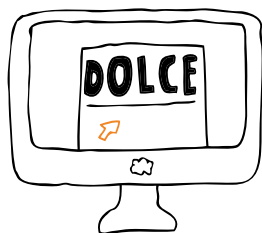
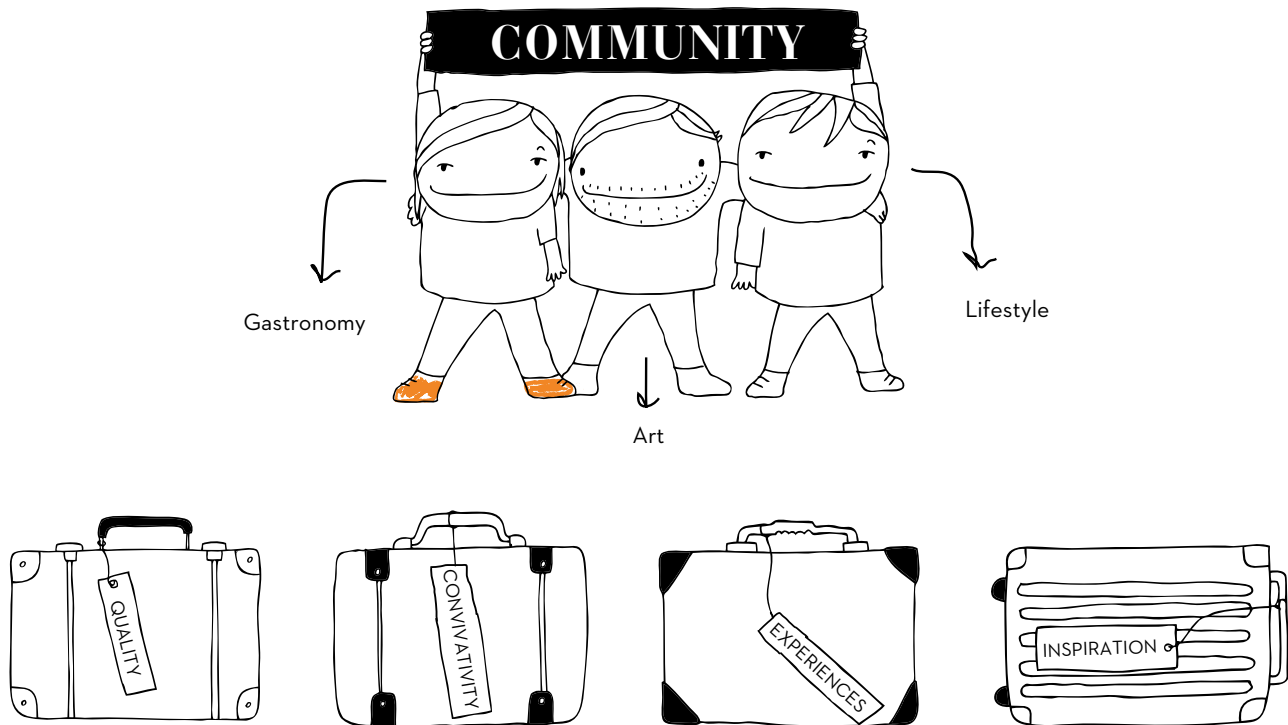
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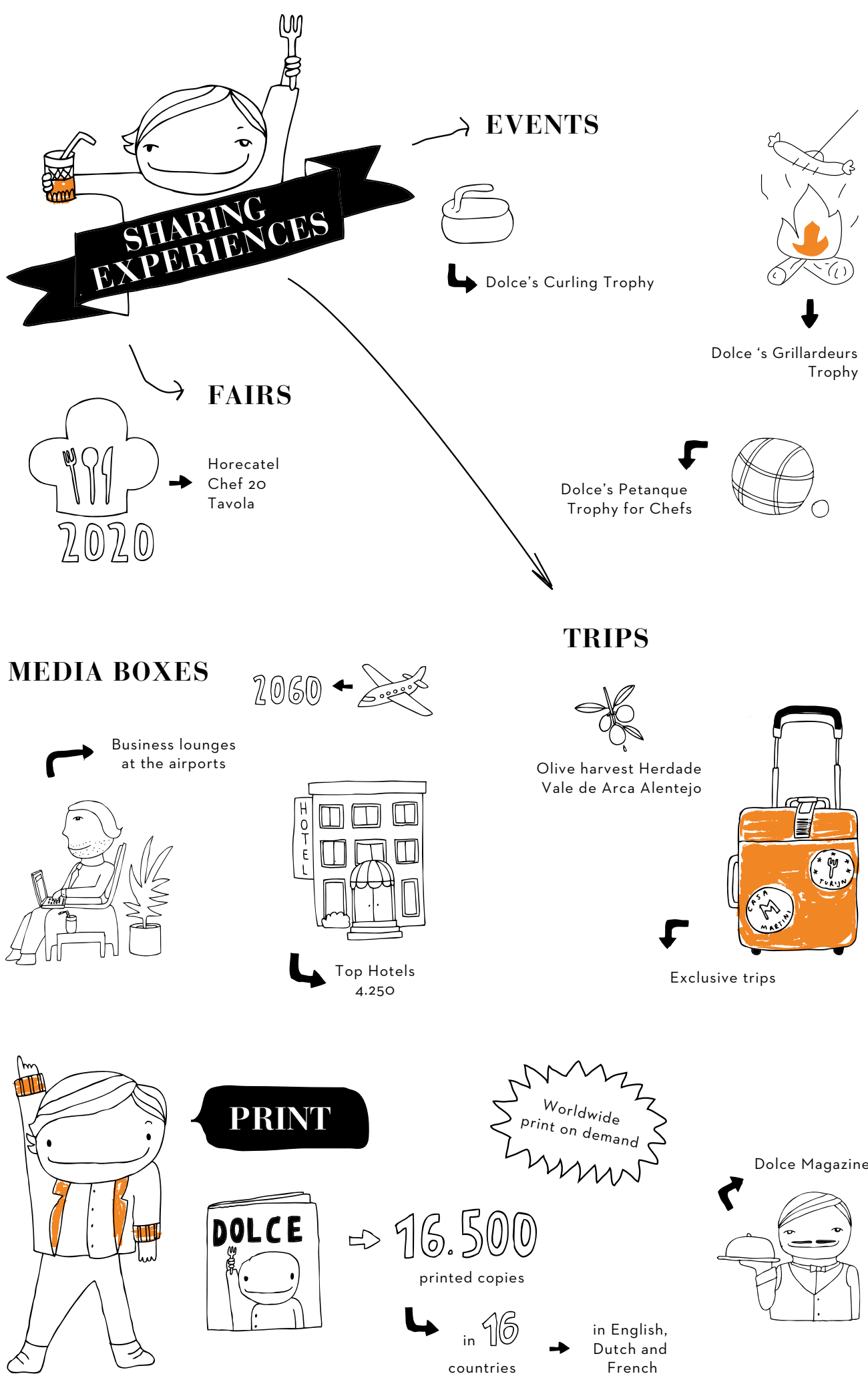
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Little brother to Sel Gris

With Caillou we want to prove that top gastronomy doesn't have to be expensive.



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Going all out with restaurant Hert

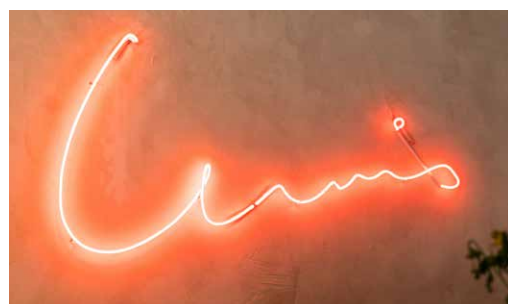
Chef Alex Verhoeven doesn't do things by halves.



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Olive oil contributes to your health

The benefits of olive oil have been discussed far and wide, but if the specialists of the Optimalé Total Health Center confirm and emphasize it once again.



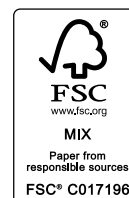
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Restaurant Lewis: ingenuity in the rough

When creative minds like Patrick & Kris from Hilux-Hillewaert, creative designer Bjorn Verlinde and Thomas Snijders, chef and owner of the new restaurant Lewis in Antwerp come together, you can be assured bright ideas will emerge.



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Dolce Curling Trophy for Hospitality 2019 3rd edition

Over the past two years, the Dolce Curling Trophy for Hospitality has grown into a successful and above all atmospheric event. The last two years we were welcomed with open arms at Sanglier des Ardennes in Durbuy. As the new hotel is under construction, we will move to the charming Knokke-Heist for our 3rd edition.



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Fourchette, brings brewer and chefs together

Fourchette is a beer made to measure for the hospitality industry. It was therefore not difficult to find some of its ambassadors to talk to. A number of household names were invited to come to the brewery to try out the fabulous open kitchen. Chef Lode Verheyen from Restaurant De Farmasie in Vosselaar, Bart Tastenhoye and Jeroen Schell, respective chef and sommelier of Restaurant Taste* in Leuven and chef Maarten Bouckaert and sous-chef Mathijs Vanheule from Restaurant Castor* in Waregem attended the event.

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De Lozen Boer: hospitality trumps

A green oasis where there is no room for error, where the clientele is put on a pedestal and where the youngest generation works day and night to have everything in perfect order.



Vale de Arca

Herdade Vale de Arca olive oil contributes to your health



Text: Kevin Stickens | Photos: Bart Tanghe

The benefits of olive oil have been discussed far and wide, but if the specialists of the Optimalé Total Health Center confirm and emphasize it once again, you certainly have no reason not to use Herdade Vale de Arca olive oil.



A multidisciplinary approach that works

At Optimalé, they resolutely opt for a holistic approach. "In the early years I was working as a sports physiotherapist, but in recent years we have expanded considerably. In the meantime, we have a team of specialists under one roof and we choose to approach the customer as a holistic whole. We work with the patients physically, mentally, emotionally and energetically. In addition, we have manual therapy, bio resonance, foot reflexology, fascia therapy, personal training and many other areas of expertise as our tools of approach. Healthy food and nutritional advice are also inextricably linked to this. By our all-encompassing approach

we try to make everyone 'optimal'. We are evolving more and more from symptomatic treatment towards preventive work. A healthy lifestyle is gaining in importance and a lot of people look for solutions themselves and come along with requests for help", says manager Guy Vandenbossche.

"By our all-encompassing approach we try to make everyone 'optimal'."

Of course, the majority who come here are referred by their GP, but also professionals

who are looking for coaching are increasingly finding their way to the practice. They are offered a blueprint of their body, after which a further supportive trajectory is drawn up to tackle the deeper issues. An approach that certainly benefits the busy professional.

3 new services

Recently, three new areas of expertise were added to the Optimalé approach. Bart Boute works with bio-resonance. "With this therapy we can recognise the stress factors and learn to deal with them better. It is therefore a stress relieving treatment. We look for the deeper cause and increase the capabilities of your body. With the intention





“Customers are given vacuum-packed bags and clear guidelines on how to prepare the meals and how long they should be stored.”

of making people grow and bringing them into harmony.”

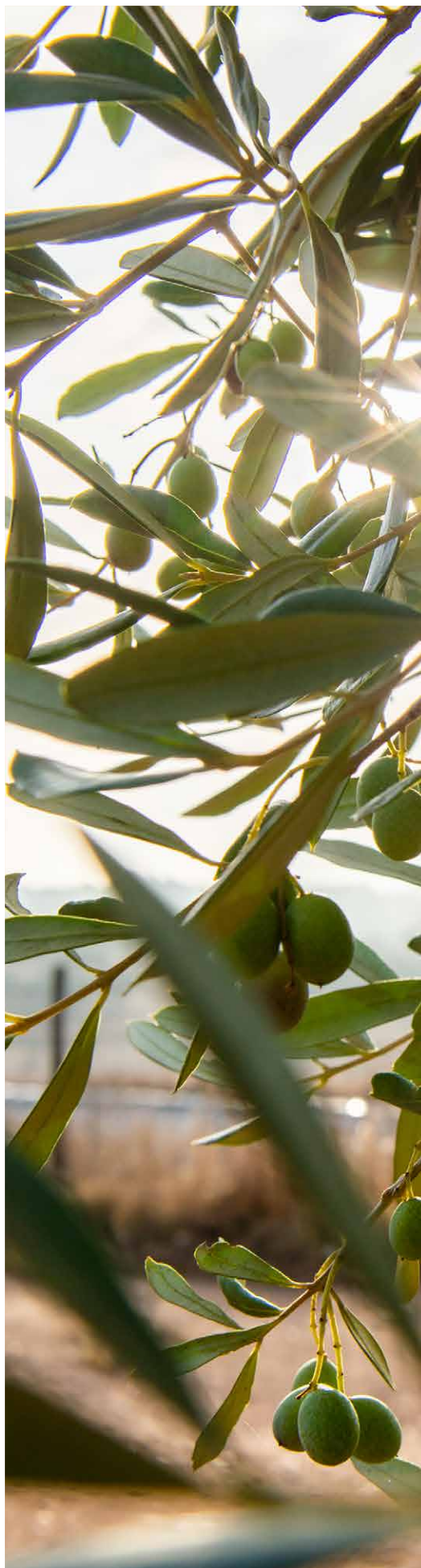
There is also a focus on foot reflexology with Muriel Vanderbauwhede. “Foot reflexology stimulates the flow of energy, opens the receptivity which makes other treatments more effective and increases the resilience of the immune system. The body will rebalance and you will be stronger in your strength.”

Last but not least, there is also the issue of nutrition. Stephanie Machiels was recently taken on as an orthomolecular cook. “My great passion is cooking, but in our society many people don't feed themselves, they stuff themselves. We are trying to change that. A lot of food decisions are made on autopilot, but we are trying to break that pattern. The proper functioning of the

intestines is central to this. We resolutely opt for gluten-free, no dairy, no additives and a few but correct carbohydrates. The sugars are limited, or not used at all”, says Stephanie.

Nutritional advice and catering service

Stephanie is there for everyone with nutritional advice and recipes. But there is also a catering service available. “We can indeed write out dishes or help prepare dishes, but we also have our own catering service. We are currently working with fixed pick-up dates. While Muriel is in charge of nutrition advice, I get to work in the kitchen. Customers are given vacuum-packed bags and clear guidelines on how to prepare the meals and how long they should be stored. Furthermore, you can also come to



OPTIMALÉ OPTS FOR HERDADE VALE DE ARCA

In view of the importance that Optimalé attaches to healthy food, suppliers are also carefully chosen. “Of course, we have looked closely at the composition of Herdade Vale de Arca's olive oil”, Stephanie smiles. “The composition prevents problems with blood pressure, has a preventive effect against cancer, prevents cardiovascular diseases and has an anti-inflammatory effect. Olive oil also combats the ageing of the skin. The Herdade Vale de Arca oil can even be used on your body. It is important that you store the olive oil away from sunlight.”

Optimalé for workshops on healthy food and cooking”, says Stephanie. On 28 November there will be a culinary workshop in Sint-Martens-Latem (De Oude Brouwerij) about healthy fats and their necessity ... For further communication and information: Optimalé Health on Facebook; derodeajuin.be; optimale.be

Working with the orthomolecular kitchen yourself?

As a chef you can also learn the techniques of orthomolecular cooking and put them into practice. “Our recipes are easy to prepare by professionals. They must be interested in it, but in principle they already master the techniques. Maybe it is worth looking into?”

www.valedearca.com

www.optimale.be



The Optimalé team is there for you:

OPTIMALÉ HEALTH

Guy Vandenbossche: Fascia therapist

Bart Boute: Bio resonance

Muriel Vanderbauwhede: Foot reflexology / Nutritional advice

External expertise: Stephanie Machiels, De Rode Ajuin, orthomolecular meals

OPTIMALÉ REHAB & PERFORMANCE

Tim Snoeck: Manual therapist / Dry Needling

Baptist Blancke: Manual therapist / Busquet Method

Jonas De Coninck: Manual therapist / Performance training

Matthijs Vanden Bussche: Manual therapist / Dry Needling

Tessa Crois: Manual therapist / Pre- and Post-natal gymnastics

Mart Spiesens: Lymph drainage

Annelis Dubois: Lymph drainage



Preserved fennel



INGREDIENTS & PREPARATION

250 gram water // 125 gram rice wine vinegar (without added sugar) // Sweetener to taste (e.g. 2 tablespoons flower honey) // 10 gram Sel de Guérande // 1 tablespoon coriander seeds - bruised

- Boil water and dissolve salt.
- Add honey so that you get a smooth mass.
- Add coriander seeds and rice wine vinegar.
- Finely slice the fennel with the mandolin.
- Place the fennel and the preserving liquid in a vacuum bag.
- Expel the air from the bag and leave to steep in the fridge (approx. 10 hours).
- Arrange on a plate and finish with olive oil Herdade de Vale de Arca.

Confit of salmon in olive oil



INGREDIENTS & PREPARATION

Salmon // Fleur de sel // Pepper // Olive oil Herdade de Vale de Arca

- Clean the salmon and skin it.
- Season and cut into portions.
- Put the salmon in a vacuum bag.
- Add olive oil.
- Cook at a low temperature (50 to 53 degrees Celsius) between 10 and 15 minutes depending on the thickness of your fish.



Wolf fish ceviche with the Dolce olive oil Herdade Vale de Arca



INGREDIENTS & PREPARATION

Atlantic wolf fish // Tarragon // Coriander //

Salt // Pepper // Tomato (sweet variety) //

Fennel // Lemon juice //

Olive oil Herdade de Vale de Arca

- Finely slice the fennel with the mandoline.
- Peel the tomato and cut into carpaccio.
- Put the fennel in your vacuum bag.
- Season the wolf fish (you can slice it into carpaccio).
- Place it on top of the fennel.
- Place the fresh herbs on the fish.
- Put the tomato on top.
- Sprinkle with lemon juice.
- Add plenty of olive oil.
- Marinate (for fillets at least 12 hours, for carpaccio or cubes a shorter time).

Chocolate mousse with olive oil and allspice



INGREDIENTS & PREPARATION

100 gram chocolate at least 80% cocoa //
1 tablespoon olive oil Herdade de Vale de Arca
// 1 tablespoon olive oil Herdade de Vale de
Arca seasoned with Thai piment/paprika for
two weeks // 1/4 teaspoon allspice (or more) //
4 egg whites // 2 egg yolks //
1 teaspoon flower honey // Fleur de sel

- Melt the chocolate.
- Add the olive oil.
- Add the allspice.
- Beat the egg whites until stiff.
- Whisk the egg yolk with honey until it is white.
- Temper the chocolate.
- Blend egg yolk and chocolate.
- Carefully add the beaten egg whites to the mixture.
- Finish with fleur de sel.





Fourchette, brings brewer and chefs together



Text: Kevin Stickens | Photos: Michael de Lausnay

Fourchette is a beer made to measure for the hospitality industry. It was therefore not difficult to find some of its ambassadors to talk to. A number of household names were invited to come to the brewery to try out the fabulous open kitchen. Chef Lode Verheyen from Restaurant De Farmasie in Vosselaar, Bart Tastenhoye and Jeroen Schell, respective chef and sommelier of Restaurant Taste in Leuven and chef Maarten Bouckaert and sous-chef Mathijs Vanheule from Restaurant Castor* in Waregem attended the event. Wine merchant David De Wit of Vinyo Wines also joined us to talk about and to experiment with the Fourchette beer. A nice and delicious get-together.*

Love at first sight

The 3 chefs and sommeliers have already taken a liking to Fourchette. “From the very first tasting session, the taste and quality of the beer, charmed me”, Bart says. “When they suggested I be an ambassador, I didn’t hesitate for a second.” At Restaurant Taste they have been working with a beer menu for some time now. “We do have a menu with matching beers”, adds Jeroen. “Fourchette had to be on it too. Not only is it perfectly drinkable as an aperitif, you can also combine it with many meat and fish dishes. As a sommelier, you can actually go any which way with it.”

But not only at Restaurant Taste did they fall head over heels for it, also at De Farmasie and Castor, they are smitten. “We also use it to cook with, for example, I have already

used it in the gravy to serve with the veal’s head”, says Maarten.

Appearance gives the beer something extra

The taste and quality of the beer is one thing, but also the appearance is important in a stylish hospitality establishment. “The glass is beautifully designed and the entire visual appearance of the brand is spot on. The sentiments on the glass are sure to add a little extra. People also taste it with their eyes and because of the perfect balance, the fact that the beer doesn’t taste bitter and its wonderful appearance, ladies also love it”, Mathijs adds.

However, beer still has a long way to go in restaurants. “A lot of people still automatically choose wine. We are not proud enough of our beers and also the lack of the





“Fourchette is delicious with all kinds of dishes. This is confirmed by scientists who examined the beer for foodpairing.”

right beer and the presentation undoubtedly plays a role. But with Fourchette, this is a completely different story. The appearance provides added value”, Jeroen says.

Wine merchant David also succumbed to its charisma. “As a wine merchant, you go against a lot of your colleagues but I immediately saw the potential in Fourchette beer. I was attracted by the look, but also the taste is great. I see it as the perfect addition to my wine range. At the moment we sell the small bottles, but the 75 cl bottles certainly give you something extra and they are fabulous to present.”

Ideal for foodpairing

The fact that the beer is excellent for use in, and in combination with, dishes can be

deduced from the recipes of the dishes. “Think of combinations with whelks and stock, or a spicy Asian cuisine. But Fourchette beer also does very well with North Sea shrimps,” says Maarten. “When you are ready for dessert, the combination with chocolate and cheese is highly recommended.”

The special yeast cells used in the Fourchette beer give it a floral character, while the fruity touch comes from the blend with delicious white beer. Fourchette beer plays on a wide range of flavours, which an experienced chef will know how to handle.

“Fourchette is delicious with all kinds of dishes. This is confirmed by scientists who examined the beer for foodpairing. On the basis of a scientific analysis of the aromas,

“Fourchette tastes both fruity (peach, tropical fruit, pineapple and boiled apple) and floral (a touch of honey)”

top chefs can compose innovative dishes. As it turns out Fourchette tastes both fruity (peach, tropical fruit, pineapple and boiled apple) and floral (a touch of honey). Gourmets also recognise the taste of citrus, grapefruit, coriander and cloves.”

Exclusively for the hospitality industry

There seems to be a bright future for Fourchette beer in gastronomy. “We have made a conscious decision about this”, says Jef Versele of Brouwerij Van Steenberge. “We opt for an exclusive distribution through wine merchants, so that we are served in the better restaurants. We also want to protect that distribution. This type of beer was not yet available on the market and we seem to be filling a gap. A beer with a touch of coriander and zest that is perfectly balanced and lends itself perfectly to foodpairing”, Jef concludes.

www.vansteenberge.com

www.fourchette.beer

info@vansteenberge.com

info@fourchette.beer

www.cas-tor.be

www.leuventaste.be

www.defarmasie.be

www.vinyo.be



BART TASTENHOYE - TASTE

Squid with hand-peeled grey shrimps, fennel and caviar



INGREDIENTS & PREPARATION

Clean squid and vacuum cook (4 minutes at 65°C)

Slice the courgettes and season with gremolata (parsley, preserved lemon, old Roeselare, olive oil and lemon juice)

Make a bisque with the shrimp heads (moisten with Fourchette beer)

- Thicken half with agar, cool down and thermomix
- Clarify the remaining half

Filling

Stewed brunoise of fennel, shrimps and thickened cream of bisque

PRESENTATION

Cover a few shrimps in flour and fry briefly, caviar, serve the sauce separately.

Sardines, tomato, filo, basil



INGREDIENTS & PREPARATION

12 sardines, scaled and filleted

Black olive tapenade

200 g pitted and drained olives // 1 clove of garlic //

3 tbsp olive oil // 4 salted anchovy fillets // Pepper // Salt

For the tapenade, add all the ingredients together, blend until smooth and season with salt and pepper.

Brush each layer of filo pastry with a thin layer of tapenade and lay them on top of each other. Repeat this until you have 8 leaves of filo pastry on top of each other. Cut the pastry 'millefeuille' into the desired shape and bake between 2 baking trays at 170°C for 20 minutes.

Anchovy mayonnaise:

30 g salted anchovy fillets // 1 clove of garlic //

4 g basil leaves // 1 tbsp Chardonnay vinegar //

1 egg yolk // 100 g olive oil

Skin the tomatoes. Leave the tomatoes whole, season with pepper, salt, soft brown sugar, garlic, thyme and rosemary. Place in the oven at 70°C for 12 hours.

Anchovy mayonnaise: blend the ingredients until smooth and finish with olive oil.

GARNISH

Chop the tomatoes and divide over the millefeuille, fry the sardines in olive oil, season with salt and pepper and put them on top of the tomatoes. Draw some lines of anchovy mayonnaise on the plate and finish with young leaves of rocket and basil.





Landes corn-fed chicken, cream of aubergine, chantarelles



INGREDIENTS

1 corn-fed chicken // 150 g girolles //
2 sweet onions // 2 dl dark chicken gravy

Potato galette

1 kg potatoes (Bintjes) 100 g butter //
salt and pepper // baking sheet

Cream of aubergines

2 aubergines // 2 cloves of garlic //
4 g ras-el-hanout

PREPARATION

Potato galette

Slice the potatoes with the mandolin into thin slices, coat with pepper, salt and the melted butter. Place a piece of baking paper in an oven dish, spread the potatoes over the paper and cover again with a sheet of baking paper. Place the same-size baking dish on top of this and bake in an oven at

180°C for 45 minutes. Leave to set and cut into the desired shape. In a non-stick pan, fry until crispy on both sides.

Cream of aubergines

Cut the aubergines in 2, brush them with the garlic and grill them. Wrap them in aluminium foil and cook in the oven at 180°C for 50 minutes. Scrape the flesh out of the aubergine and blend until smooth with ras-el-hanout.

Sweet onion

Place the onion on coarse salt and roast it in the oven at 180°C for 45 minutes. Cut the onion into wedges and colour all around in the pan.

Corn-fed chicken

Remove the drumsticks, debone and skin them. Make a roll of the thighs and cook this

vacuum in the roner at 70°C for 20 minutes.

In a pan, fry the skin until crispy, and then chop it into a crumble. Also remove the fillet from the carcass and cook vacuum at 70°C for 12 minutes.

Cut the roll into slices of about 2 centimetres thick, together with spices that you combine with salt and pepper.

Then fry in the pan. Fry the girolles at high temperature in olive oil, season with salt and pepper.

PRESENTATION

The sauce: prepare the chicken gravy with a knob of butter and a few tablespoons of Fourchette beer to taste.

Arrange on the plate like in the picture.



Lobster 'Oosterschelde', pig's trotter, cauliflower, black pudding



INGREDIENTS & PREPARATION

Lobster

Place the lobster briefly in boiling court-bouillon and shell it. For this preparation we only use the tail. Cook the tail for 3 minutes (lobster of 700-800 grams). Cool down immediately in ice water. Peel the tail and warm it a la minute in a beurre montée made of lobster bisque and butter, season it with salt and some Fourchette beer.

Cauliflower

Risotto: chop the florets finely and blanch very briefly in salted water, drain and cool. Warm up in brown butter, season with salt and pepper.

Florets: cut florets and blanch them briefly in salted water, fry them in butter, season with salt and pepper.

Sweet and sour: cut the core of the cauliflower into a nice round cylinder and cut it into very fine slices. Marinate in 1/3 sushi vinegar, 1/3 mirin and 1/3 water.

Pig's trotter

Torch the pork trotters well to remove the hairs, rinse and brine for 24 hours in a mixture of 5 litres water, 325 grams salt and 65 grams NPZ. After 24 hours, rinse well and cook in an aromatic vegetable stock. When cooked, open up nicely and remove all bones and other inedible stuff. Place the picked and seasoned meat on a large plate to stiffen up. Leave to set. When cold, cut into the desired shape and warm a la minute under the grill, finish with some finely chopped preserved lemon. Leave the sieved stock to set in the refrigerator.

Blood cream

Heat 500 grams of cream with two cloves, 1 piece of star anise, some black pepper, 15 grams of sugar and a little salt. Leave to infuse for 20 minutes under plastic foil. Now mix the sieved cream with 250 millilitres of pork blood and let it evaporate for about an hour in a thermomix without a lid, using the mixer, at 70°C. When this is nice and thick, it can be used immediately.

Lobster sauce / Fourchette beer

Bring the lean pork trotter stock to a boil and pour over a klarief (egg white, pure beef, carrot, celery and tomato puree) and let it clarify nicely. Pass through a muslin. If necessary, boil down.

Mix a small amount of the consommé with some lobster butter (fry lobster remains and quench with fresh butter) and Fourchette beer.

PRESENTATION

Place the pig's trotter on a hot plate, together with a nice quenelle of the blood cream, the florets of cauliflower, raw cauliflower slices and the piece of lobster and some raw, cut out lambs ears.

Finish the plate with a few spoons of blood cream, parsley powder and serve the sauce separately.

Enjoy your meal!



Restaurant Lewis: ingenuity in the rough



Text: Kevin Stickens | Photos: Bart Tanghe

When creative minds like Patrick & Kris from Hilux-Hillewaert, creative designer Bjorn Verlinde and Thomas Snijders, chef and owner of the new restaurant Lewis in Antwerp come together, you can be assured bright ideas will emerge. Or a beautifully designed restaurant, of course.

We delved deeper into the story and into the kitchen with these 3 gentlemen.

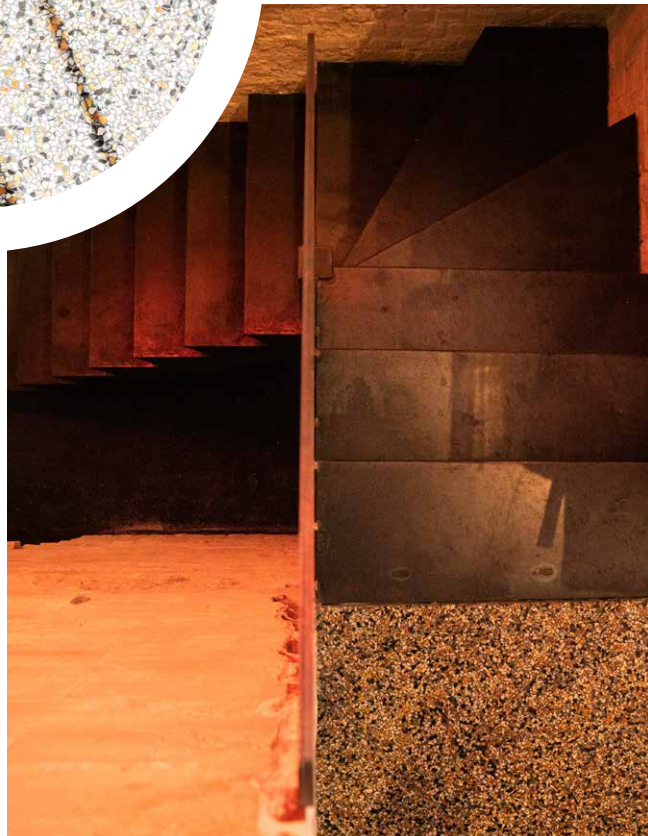
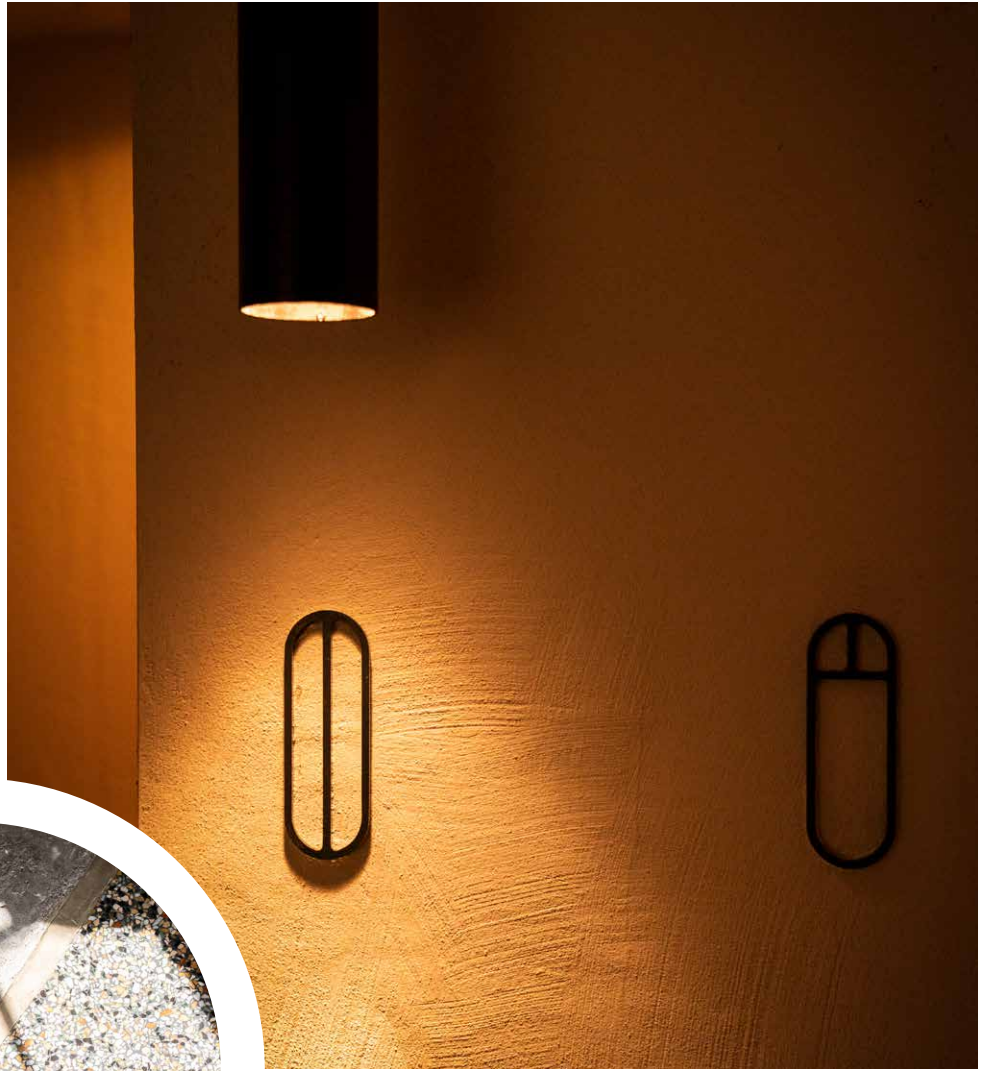
“For 7 years I have been working as an independent interior designer, creative designer”, Bjorn starts off. “I have created the interior for a lot of businesses, but my first hospitality business was Carcasse, owned by Hendrik Dierendonck. Together with his brother I designed the interior. Mainly the special tables you'll find there were my idea. This is how I got more and more involved in the hospitality industry, and this is how I started working for Atelier Paul Morel. I'm full of creative ideas. Feel free to call me a designer pur sang. I've been able to let the ideas flow freely with Lewis. When the location and kitchen have been chosen, then it's usually my

turn. I try to understand the chef, enter into dialogue with him, listen and come up with a tailor-made proposal. A design that captures the soul of the restaurant.”

Bjorn didn't know Thomas, but there was a click soon enough. “When I saw the kitchen, a lot of things became clear to me. Thomas looks rough, has a direct, brutal style and that is reflected in the interior. Together with Patrick and Thomas a lot of to-and-fro has been done to match the interior to the kitchen.” Patrick and Thomas had also worked together on a previous project.

LEWIS







An eye for the smallest details

Setting up a catering business is all about the details. “Often it’s about half a centimetre”, smiles Bjorn. “I am very concerned with ergonomics and the distances between, for instance, the cold and the warm kitchen should be just right. A chef must be able to work smoothly. That was quite a challenge at Lewis. The building was a bit dilapidated and previously housed a rendez-vous hotel. With the necessary measuring and puzzling we have made a gem of it, where the chef enjoys cooking and there’s a good vibe. Of course, the input of a chef is crucial in this respect. At first glance Lewis looks brutish and rough, but with a refined touch. The steel, the napkins, ... The overall picture is right. The pure lines, I deliberately don’t mention minimalism, dot the i’s and cross the t’s.”



“With the necessary measuring and puzzling we have made a gem of it, where the chef enjoys cooking and there’s a good vibe.”





More projects in the future

For Bjorn it was the second collaboration with Hilux-Hillewaert and more projects are in the pipeline. "A third project is on the boards, but I can't tell you anything about it yet," says Bjorn. "There's a good connection with Patrick. We each have our own expertise; we respect each other and we form the perfect match."

Where does Bjorn get his inspiration?

"I try to visit restaurants in many international cities and I also have a great interest in art. Art inspires me and gives me a clear picture of what the future will bring. With social media, determining trends is becoming increasingly difficult. There are countless of them, whereas in the past there was often only one trend. In the end, I mainly try to do my own thing."



“It's important to work within deadlines and still ensure a perfect installation.”



Deadlines are sacred

The most difficult and at the same time the most challenging part of the job? “The deadlines, which are sacred, especially during a collaboration with Hilux-Hillewaert! We want to avoid people getting nervous. It's important to work within deadlines and still ensure a perfect installation. You should know that Patrick - also at Lewis - makes his kitchens fully customised, which is an extra challenge to stay within the agreed delivery term. At Lewis, for example, metal was chosen and the kitchen and interior blend seamlessly together. Also for Patrick it was a bit rougher and more robust than usual. The easy passages in the kitchen immediately catch the eye, while the corners and coves of the restaurant make it cosy.”

“I consider Lewis to be my son, even though I actually have three daughters. I want to feed this restaurant every day, make it better and give it love.”

The ergonomics of a kitchen is important. “We created a floor that is less stressful for the chef’s knees. For the rest, we resolutely opted for high-quality materials that contribute to the appearance of Lewis. We also paid the necessary attention to the toilets. If you search well, you will find a very small toy, so that men and women can peek at each other. A floating mirror and a sink to share provide communication and dialogue. A playful nod to the history of the building”, smiles Bjorn.

A restaurant where you can feel good

The final word is up to the Chef. “Lewis’ concept stands for pure, solid cuisine. Here you eat in a relaxed atmosphere, a beautiful interior and you can simply feel good. I consider Lewis to be my son, even though I actually have three daughters. I want to feed this restaurant every day, make it better and give it love. This way I’m hoping to make improvements to the restaurant and let it grow. Feel free to call it my favourite or my problem child”, Thomas concludes.

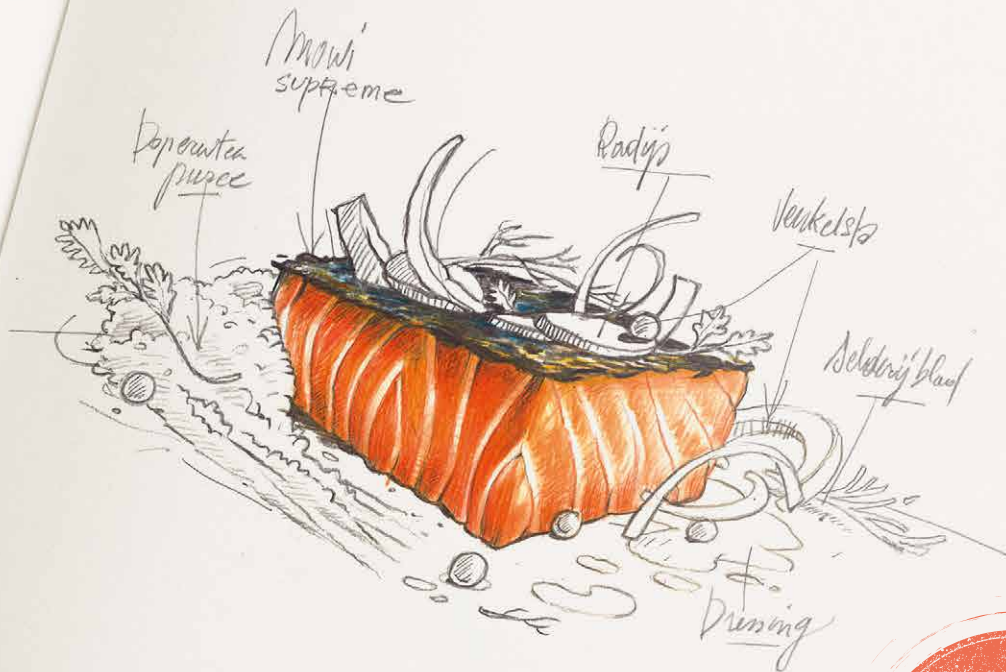
www.hilux-hillewaert.be

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Going all out with restaurant Hert



Text: Kevin Stickens | Photos: Michaël De Lausnay

Chef Alex Verhoeven doesn't do things by halves. Recently he opened, together with his wife Nathalie de Baenst, restaurant Hert in Turnhout. This is certainly not uncharted territory for the couple and they have a lot more up their sleeve. Using Altoni, Kelderman, Viva Sara and Didess, he prepared 4 delicious dishes, while we listened to his fascinating and quirky story.

Previously the couple ran the top restaurant Fleur de Sel in Kasterlee for 8 years, Alex is a partner in restaurant Seir in Kasterlee and now, the couple started a new venture at a height of 73 meters in a residential tower. "The intention is to receive 60 guests here and we want to reach a high level. A Michelin star is not a motive, pampering guests and achieving a top level is", says Alex. "We're going for a gourmet restaurant, with a limited ecological footprint. If we can find excellent products locally, we won't look any further. If the products are Belgian, that's fine, as long as we don't have to compromise on quality."

Top dishes at a top level

The minimalist interior with Scandinavian influences was a conscious choice. “I love the Norwegian style, back to simplicity. The focus of the attention must be on the dish and on the experience. Food has to be relaxing and I think simplicity is good. What’s more, the view from here is also an eye-catcher”, says Alex. That the restaurant was decorated with a sense of style shows with the use of leather cutlery pouches. “They were made in collaboration with a leatherworker. Not only do they look beautiful, it also means we save time putting the cutlery on the table. That is how we stylishly work more efficiently.”

Bigger can also be better

While restaurant Hert has only been open for a few months, chef Alex is already looking to the future. “We are also going to open a brasserie in a residential care centre. I am convinced that it is more difficult to work in a small restaurant with 4 or 5 people. If someone is off, you have

a problem and everyone has to walk on tiptoes. In larger restaurants or when you have more than one restaurant, you can provide a better structure. You can give everyone normal hours, when ill, they can stay at home and the balance is much better. Working in catering doesn’t have to be a burden. I still think that cooking is one of the most beautiful things there is, and good employees make sure that I can focus on that.”

Quirky and seasonal

Every concept that Alex puts his mind to has its own style, although certain characteristics do come back. “In restaurant Hert I have my own style, while Thomas, my partner in Seir, can fully develop his vision. I’m very idiosyncratic and that’s what you’ll find in my dishes. I believe that the kitchen of the future will be extremely focused on top products in the right season, without too much craziness. But that’s no different than it is today”, says Alex.

*“I believe that
the kitchen of the future
will be extremely focused
on top products in
the right season, without
too much craziness.”*





Manufacturers who guarantee quality

The chef also worked with the products of Altoni, Kelderman, Didess and Viva Sara. "Working with convenience products is less obvious to me. At restaurant Hert I make everything myself, because I think that's the way it should be. So you won't find any convenience products here, but as far as I'm concerned, this type of product is perfect for the new brasserie. I know the manufacturers and I know that they stand for quality. I welcome the products of Altoni, Kelderman, Viva Sara and Didess. It's easy to make something beautiful with these products and that's what

I did in my 4 dishes. For example, I opted for fried ravioli from Altoni with game, a great preparation."

Guests who want to come

Why do people choose restaurant Hert? "I hope people come here because they feel we're ourselves. My wife takes care of the restaurant, while I'm looking after the preparation of the dishes in an extreme way. Here, we work with a great deal of respect for our customers, but we especially hope that they will come because they really want to. In this restaurant, I deliberately opted for a

kitchen in the dining room, so that I can keep in touch with the customers as well." When asked about Alex's favourite dish, he comes up with an original answer. "I really can't give you that, because I don't have that. My favourite dish depends on my feelings, the time, the company, ...", Alex concludes.

www.hert.be

www.altoni.be

www.didess.be

www.vivasara.be

www.kelderman.be

Millefeuille of Algae Prawn Crackers by Didess



INGREDIENTS & PREPARATION

- Deep-fry the algae crackers and sprinkle with the algae powder.
- Pipe 2 layers of slowly cooked egg yolk on the crackers to build up a millefeuille.
- Garnish the top with jalapeno pepper and fermented garlic.

Egg yolk creme

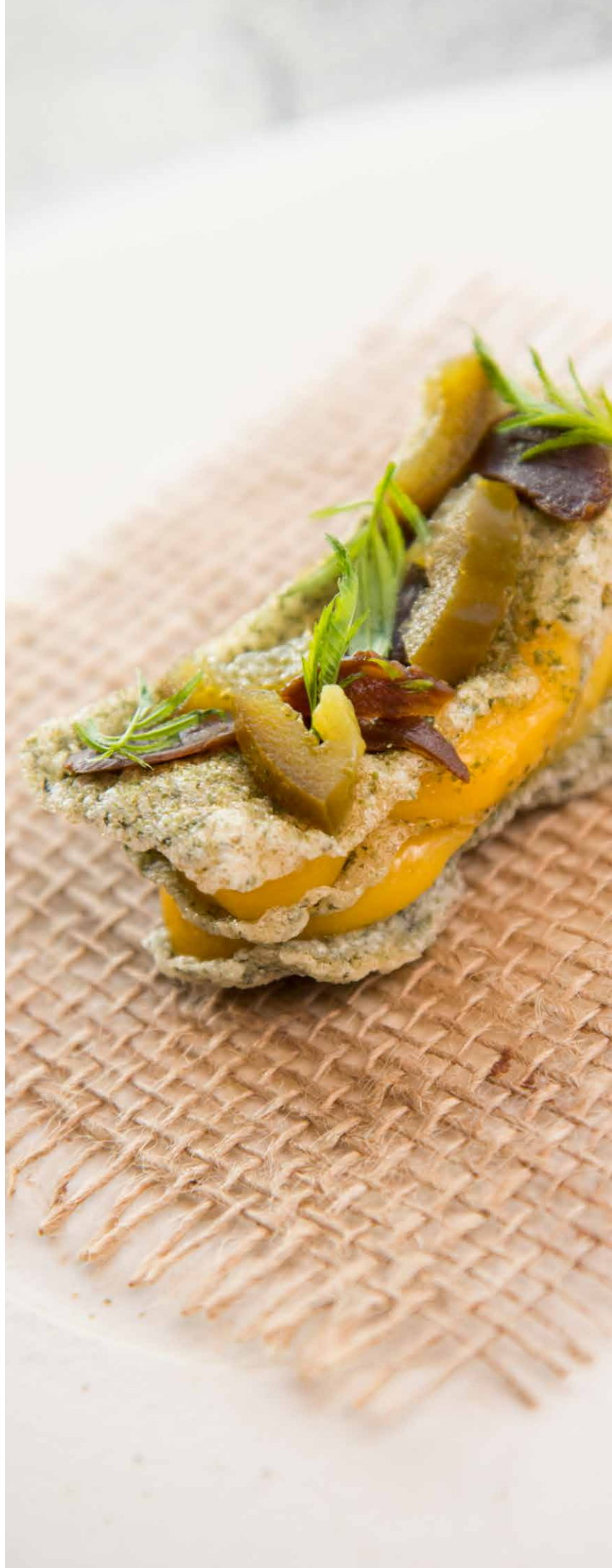
- Cook eggs for 2 hours at 72°C.
- Remove the egg yolk and mix with a little water until smooth. Season with salt and pepper.

Jalapeno pepper

Jalapeno peppers can be bought fresh and pickled, but I recommend buying this in a can to have at home.

Fermented garlic

- Peel the cloves of garlic and place in a vacuum bag or vacuum box with a little salt.
- Leave this in a warm place +- 40°C for 6 weeks.
- When the garlic is black let it dry in the sun for 2 days.
- Cut slices from it.





Puffed ravioli of game Altoni



PREPARATION

Truffel creme

200 g fresh truffle // 100 g chestnut
mushrooms // 100 g + 30 g olive oil //
20 g sushi vinegar // 20 g anchovies //
salt and pepper

Put everything in a blender apart from the olive oil. Blend until smooth and thicken at the end like a mayonnaise using the olive oil.

- Pasta can be popped and often this can give a very nice effect, you get a bit of a dim sum feeling.
- Fry the ravioli in a deep fat fryer at 170°C. Swish around the ravioli in the deep fat fryer so that the top and bottom have been heated well.
- Drain the ravioli on kitchen paper.
- Place in the middle of a plate and put a few drops of truffel cream (or buy truffel mayonnaise) on top.
- Garnish with some truffle shapes and some nice sprigs on top of it



Sliced ravioli with truffle Altoni



INGREDIENTS & PREPARATION

Pickled onions

10 small white onions // 150 gram water //

25 gram salt // 50 gram sugar //

10 gram white vinegar

For the pickled onions, bring everything to the boil and put the onions in it to cool off.

- Cook the **Altoni** ravioli in salted water. Drain and lay them out on a piece of paper. Cut them into narrow strips but make sure that the filling is still intact. Put this streak next to each other.
- Heat the **Altoni** porcini sauce, mix and pass through a fine sieve. Season to taste with salt and pepper and a knob of butter.
- Pour the sauce on the ravioli and grate over some truffle.
- Put some leaves of pickled onion on top
- Put a little bit of truffle oil in the shells (we make these ourselves but I advise buying some of good quality). Add a drop of concentrate of coffee (a reduction of very strong coffee) to the onion leaves. Garnish the dish with a few sprigs.

Chocolate fantasy Viva Sara

+





Molteni

De Lozen Boer: hospitality trumps!



Text: Kevin Stickens | Photos: Bart Tanghe

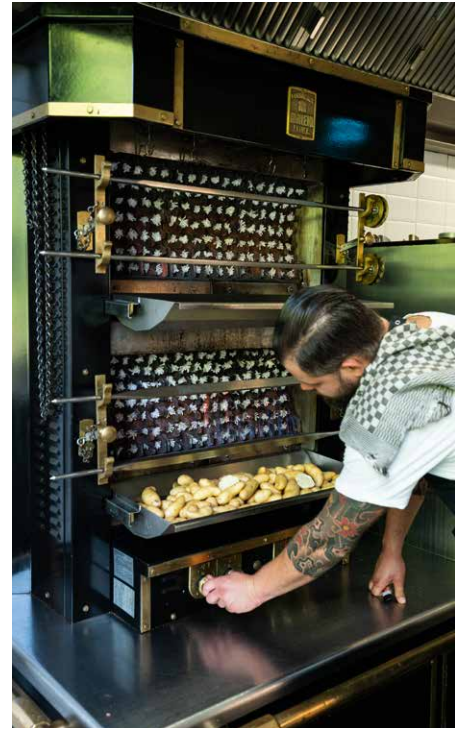
The Lozen Boer in Lochristi has been a household name for years. A place where hospitality takes centre stage, both in the banqueting halls and in the restaurant. A green oasis where there is no room for error, where the clientele is put on a pedestal and where the youngest generation works day and night to have everything in perfect order. Logically, they swear by the unique appearance and charm of Molteni.





*“We attach great importance
to aesthetics, and the Molteni is of course
a perfect addition to that.”*





“The stove is timeless, it’s of great quality and a pleasure to cook with. We especially appreciate the grill.”

Everyone is a customer

Hélène, Isabelle and Nicolas Neyt are now running the business, and they do so with feeling and a heart for the hospitality industry. “Every party gets the same amount of attention from us and every guest is important. Hospitality is therefore of paramount importance here. In the wider region we are a household name for weddings, family and other celebrations and we always go for customisation. Yes, that takes effort, but we do it with a smile. We listen, take on a total approach from A to Z and go just that little bit further. That’s how we make a difference and our guests know that”, Hélène says.

More and more sophisticated

In the meantime, 15 full-time staff are employed and a lot more join them at peak times, but further growth is not the big ambition of the threesome. “Increasing quality even more and working in an ever more sophisticated way, that’s what we strive for”, Isabelle explains. We recently opened 6 rooms, the perfect addition to our beautiful bridal suite with private pool. Actually, you can think of us as free wedding planners. We also put our best foot forward for meetings. We often receive compliments about the cosy environment, the personal attention and the aesthetic setting. It’s very different here from a sterile hotel environment”, Helene adds with a smile.



The Molteni as top performer

In the kitchen, the Molteni stove has been there exactly 20 years now. “We attach great importance to aesthetics, and the Molteni is of course a perfect addition to that. The stove is timeless, it’s of great quality and a pleasure to cook with. We especially appreciate the grill. During events, people can walk into the kitchen and be served their dish straight from the grill. A show element that is appreciated. In terms of style, the Molteni fits in perfectly with the whole and people remember the experience”, says Kane Van Brussel, one of the chefs of De Lozen Boer.

Personal welcome is key

What does ‘De Lozen Boer’ stand for? “Well, over the years, we’ve built up a very loyal clientele. From generation to generation, actually. People know us and appreciate our gastronomy, our personal welcome and our eye for interior design. We attract the younger generation via our ‘Pannenkoekenhuisje’ (pancake house), where we have a very successful breakfast formula once a month. In this way, the new generation also gets to know us. We cherish traditional values. Here you can really come to dinner and be pampered. We follow our hearts and we feel that our guests really come back for that, time and time again.”

Exceptional selection of wines

Another trump card that De Lozen Boer likes to draw is that of the wine. “We have a lot of Portuguese and Italian wines here, but we are especially at home in the Loire wines”, Hélène explains. “We have a lot of organic and biodynamic wines, but the most important is the quality. A lot of people come here for our extensive and carefully selected range of wines.”

Evolve without making compromises

The future of De Lozen Boer? “More of the same”, Isabelle laughs. “Of course we keep an eye on the new trends and evolve along with them. However, we are convinced that hospitality, in addition to a quality kitchen, makes the difference. We don’t make any concessions on either one of them. Of course we go with the times, but we don’t change our style, no we won’t change it”, she concludes.

www.delozenboer.be

www.molteni.com

Pigeon in kataifi pastry



PREPARATION

- Fry the pigeon fillets on the skin side to add some colour.
- Briefly fry the goose liver.
- Fry the spinach.
- Open out the kataifi pastry, place 1 pigeon fillet with the skin side down on it. Season. Add spinach. Then add the goose liver. Finely chop some truffle and add. Now add the other fillet, and close up the pastry making a small parcel. With the pigeon in the kataifi pastry, cover with clarified butter, wrap in plastic film and roll tightly.
- Leave to rest in the fridge for an hour until it is set.
- Remove the plastic film and fry in the pan without butter to give it some colour. Put the pan in the Molteni oven for 15 minutes, preheated to 190°C.
- Garnish depending on the season and according to the choice of the chef.

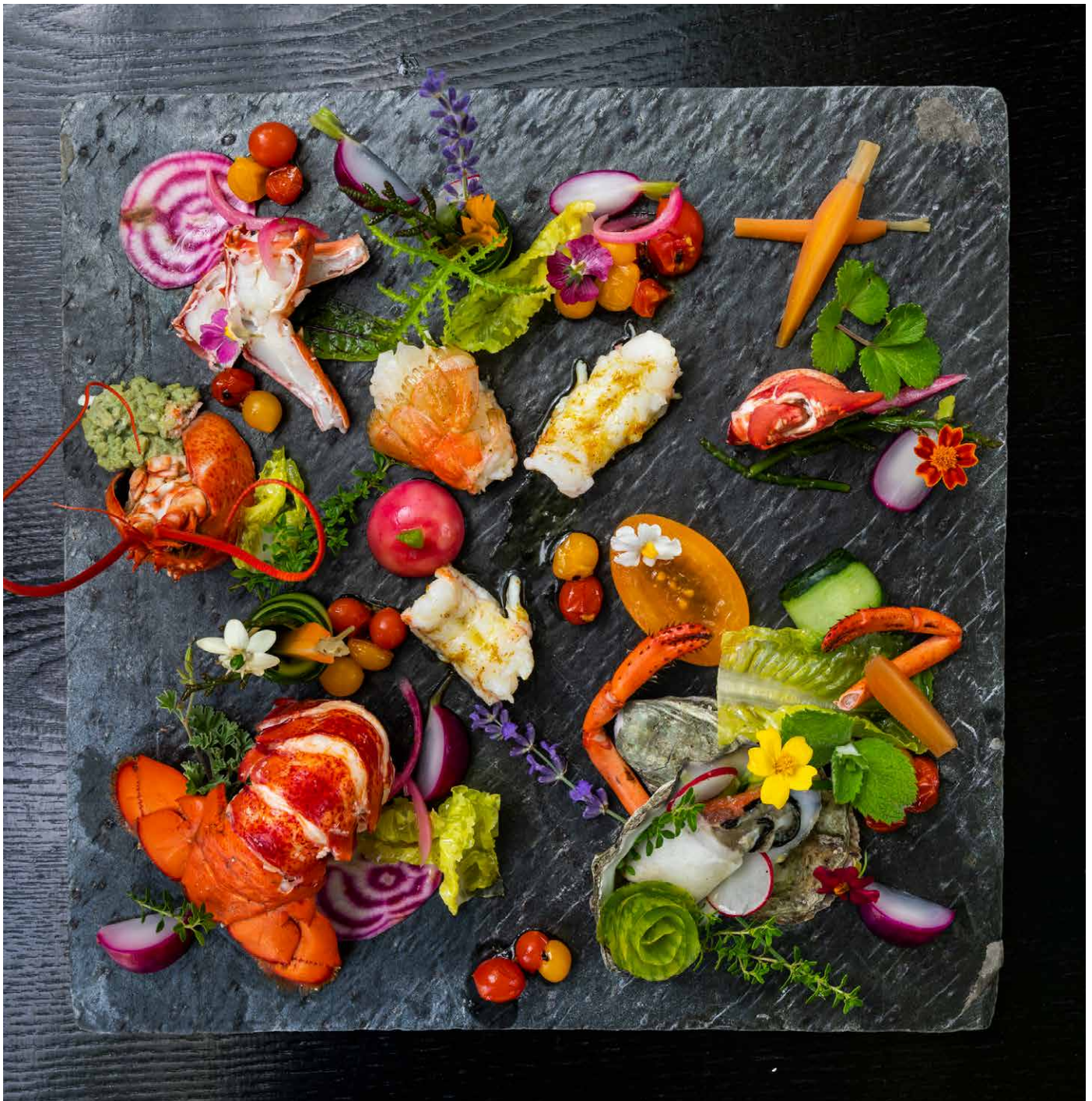


Maraîchère

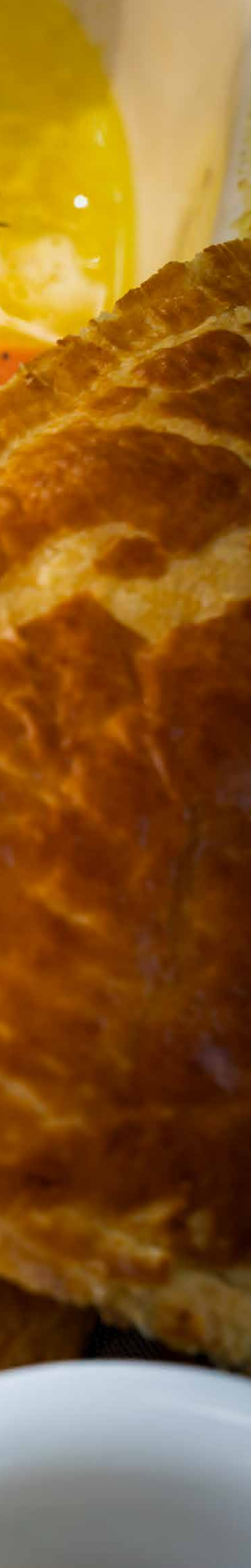


PREPARATION

- Cook lobster in stock for ten minutes. Remove the shell.
- Open and remove the oysters, marinate, wrap in daikon and put them back in the shell.
- Peel and fry the langoustines with curry.
- Boil, marinate and pickle various vegetables.
- Present on the plate in a landscape shape.







Sea bass under a puff pastry hat (sea bass en croûte)



PREPARATION

- Fillet the sea bass.
- Butter an ovenproof dish. Add sea bass, garnish with finely chopped onion, tomato and leek. Sprinkle with white wine and lemon juice.
- Cut the puff pastry to size and paint with beaten egg yolk. Cover the oven dish with puff pastry and press lightly to seal. Put in a preheated oven of 200°C for 15 minutes.
- Serve with boiled potatoes and a clarified butter sauce.



ATMK: *the* specialist in wooden chopping and serving boards



Text: Kevin Stickens | Photos: Michaël De Lausnay

When you say ATMK, you'll spontaneously think of wooden chopping boards. This specialist from Den Hoorn is not only our partner during the Dolce Grilladeurs on 15 April, but they are a true specialist in traditional table accessories for the hospitality industry. Quality, innovation and renewal, that is what it is all about at ATMK.

But at ATMK they don't only sell sturdy chopping boards, they also have personalised menu blocks and serving boards for sale. You're in the right place if you are looking for handmade, durable products, each and every one made with attention for man and society.

Personalise your boards

Of course you can opt for the standard products, but you can really make a difference with unique accessories and materials. All the products can be personalised for your hospitality business. This can be done by lasering, engraving or milling. Not only will they be perfectly in line with the image of your business, but in terms of functionality new possibilities will pop up. Be sure that these products will become the eye catcher for your establishment.

Finest: a unique serving and chopping board of pressed paper

The ATMK serving and cutting boards are, each and every one, of the highest quality and have antibacterial properties, but the 'finest' boards are truly unique. If you are looking for all the advantages of a wooden serving or chopping board, but one that can go in the dishwasher, then opt for 'Finest'! At ATMK we produce boards made of thin layers of recycled paper. Powerful pressing with resin creates a robust, solid

and hard-wearing board. The biggest advantage? They can go in the dishwasher. They can withstand temperatures up to 176°C and they are guaranteed for life. These boards have been a great success in the USA already and now we are ready to conquer the market here. Would you like made-to-measure cutting boards or a private label? No problem, we will be happy to look at the possibilities together with you.

Everything for the table

ATMK stands for 'Aan Tafel Met Karin' or in English 'At the table with Karin'. The driving force behind the company is Karin den Dulk, a woman who feels at home in the rugged world of woodworking. The family company also employs her husband and two children. Makes sense that familial service is a priority here.

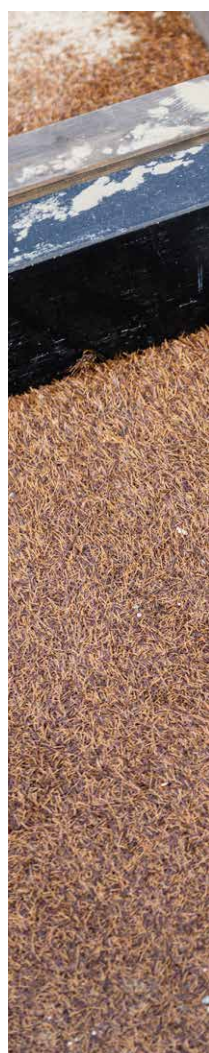
Would you like to know more about the possibilities of the ATMK chopping and serving boards? Contact us today. Your customers will notice the difference and you will have another eye catcher in your business.

www.atmk.nl



*"If you are looking for
all the advantages
of a wooden serving or
chopping board, but
one that can go in
the dishwasher, then
opt for 'Finest'!"*







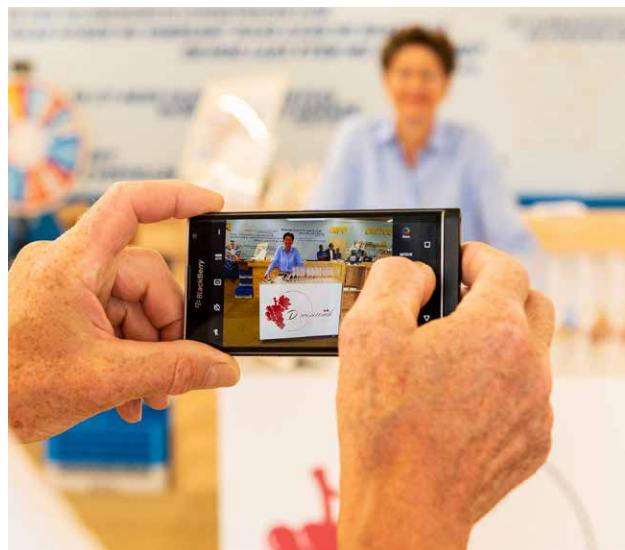
Dolce Past Events

Fabulous sunshine and a great edition of Dolce Petanque for Chefs



Text: Kevin Stickens | Photos: Bart Tanghe

A good drink, delicious dishes and fine people, that's all it takes to create an unforgettable event. Dolce Petanque for Chefs, which this year took place on Monday 5 August at 'La Plage' on the beach of Knokke-Heist, had all the successful ingredients to make it a great day and much more. No less than 150 hospitality professionals excelled themselves and had a wonderful time.



Dolce Petanque for Chefs goes international

Guests from home and abroad - there was even a delegation from South Africa - went to work with the balls and the cochonnet and battled it out for the victory. To be honest, in this context, participating is more important than winning. For the first time this year, the guests were able to try their hand at extreme petanque, which was appreciated to say the least.

Delicious dishes in an inspiring setting

Another flavour enhancer was the delicious finger food and the finger buffet, which was organised in the beautiful setting of the Cartoon festival in Knokke-Heist. With a special snack the link with this festival was put in the spotlight again under the approving eye of Ghislaine Arabian (first female 2-star chef of France) and Edwin Menue (chef Cuines 33), the patrons of the event. Catering Ten Dauwe's Maître Rôtisseur Peter De Groote was responsible for the catering.

The perfect blend

No event without suitable drinks of course. With a Brazilian Méthode Champenoise, exceptional Spanish Rueda wines and the Portuguese Herdade da Comporta wines, this part was also well catered for. Especially when you know that the great Belgian beer 'Fourchette' was available too. Supplemented with the necessary inspiring products from partners, this resulted in the perfect blend.

Of course, some petanque was also played. Once again, we would like to congratulate the winners, who received their prizes in the presence of the Alderman of Tourism Anthony Wittesaele and the Alderman of Culture Annie Vandenbussche.









GPRIJ
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GROTE PRIJS · GRAND PRIX Knokke-Heist PCB 2019



WINNERS TRADITIONAL PETANQUE

Team Thierry: Captain Thierry Mertens of Ateliers Mertens in Brussels

Team Botermarkt: Captain Ronny Decock of De Botermarkt in Tiel

Team La Plage: Captain Mathias van den Poel of Beach club La Plage in Knokke-Heist

WINNERS EXTREME PETANQUE

Team Waasland: Captain Renata Verspeet of Restaurant Malpertus in Sint-Niklaas

Team Altoni: Captain Luc Gouw of the Royal Latem Golf Club in Sint-Martens-Latem

Team Gravenhof: Captain Stephanie van Den Heuvel of 't Gravenhof in Torhout



Caillou

Little brother to Sel Gris: Caillou opens its doors!

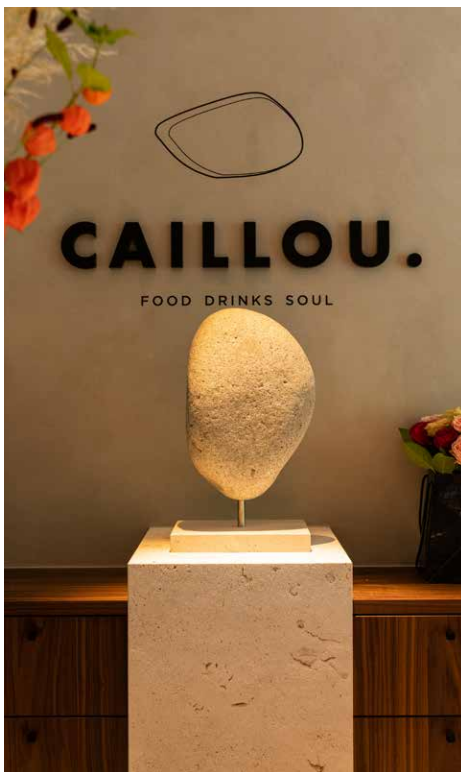


Text: Kevin Stickens | Photos: Bart Tanghe



What do you do when you want your talented sous-chef to spread his wings? Well, according to Frederik Deceuninck, you open up a new concept. With Caillou he is opening - together with his right-hand Sander Van de Walle - a second restaurant in Knokke. Sander stirring in the pots, taking the lead and presenting a totally different concept than at Sel Gris. Opened on 2 October.

“With Caillou we want to prove that top gastronomy doesn't have to be expensive at all.”



Same quality, different concept

Of course, both gentlemen have already earned their spurs in the Michelin-starred Sel Gris, but it was time for Sander to leave his own mark. “The fact is, we’re not going to do anything here that we are doing at Sel Gris,” Sander laughs. “While Sel Gris stands for the traditional cuisine with Frederik’s own touch, at Caillou we work in a more playful way. Of course Frederik keeps an eye on things. So you can expect a contemporary cuisine that

is slightly lighter and more creative. Less butter and cream, but still filling. Also, in the way I present and garnish the plate, you will undoubtedly recognise my touch.”

Finger-licking delicious

After Maison Caillou did not make it, the shorter Caillou was chosen. The word ‘stone’ is a playful reference to the name of Frederick’s wife. “Indeed, I came up with the name”, says the chef and manager of Sel Gris. “Here we

want to go for a low threshold restaurant, where everyone feels welcome. The stones - as a reference to the name - can also be found in the interior”, says Frederik. “We will also regularly present a dish on a stone and the shapes will also be used for the garnish”, adds Sander.



Accessible top level

Two restaurants that are on the same line, but still clearly differ from each other. “We want to break with the classic concept of a star restaurant here. We want to bring quality and class, but do it in a way that is very accessible. With Caillou we want to prove that top gastronomy doesn't have to be expensive at all. A business lunch is possible from 29 euros, while a 4-course menu is available for 59 euros. The touch and atmosphere may be bit more relaxed and more playful, but you won't notice that in the quality. We want to please the same people, but at a different time or in a different mood”, says Sander.





Responding to new trends

In the future, Caillou will be able to handle more covers than Sel Gris, but the owners want to start low key. "As far as space is concerned, we're a lot bigger here and in the long run we want to be able to still welcome people here at 9 pm or so, but we're starting on a small scale. First warm up a bit and see how it goes with 30 place settings. If we can handle that, we'll see how we go. We do notice that people do not want to sit at the table for so long, and our shorter menus are a good response to that. Another trend that we are taking into account is conscious drinking. Guests drink less wine, but consciously choose a glass of quality wine. We have therefore provided many excellent wines by the glass and don't offer wine arrangements", says Frederik.

Eating with the eyes

The eye-catcher is undoubtedly the kitchen which extends into the restaurant. “You see the chefs cooking around you. People can have aperitifs near the kitchen, have a bite to eat and then move on to the table. We are sure that this will be appreciated and that it will create a special dynamic”, concludes Sander.





“The eye-catcher is undoubtedly the kitchen which extends into the restaurant.”



**Discover Caillou yourself? Book your table
via www.restaurantcaillou.be**

From March 2020 it will also be possible
to stay overnight, more information will
be available soon.

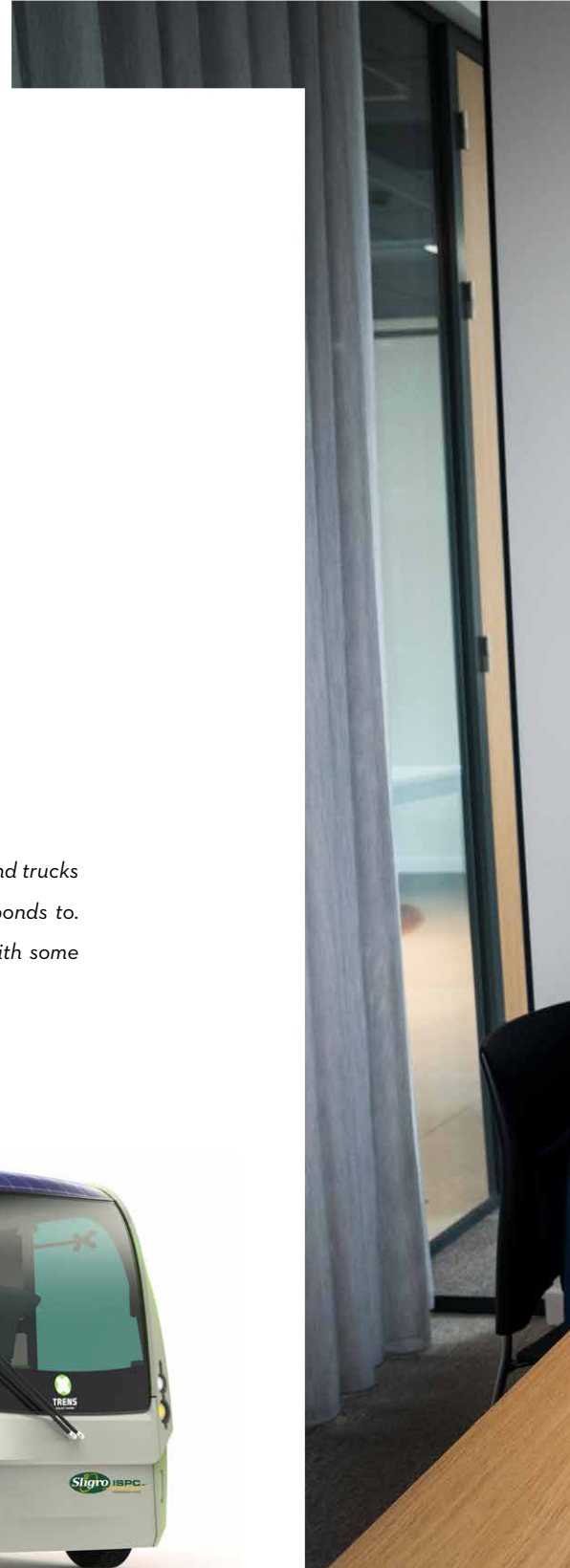
Sligro-ISPC

Sligro-ISPC making electric deliveries to city centres



Text: Kevin Stickens | Photos: Bart Tanghe

The inner cities are focusing more and more on the quality of life and keeping cars and trucks out of their centres. An evolution that Sligro-ISPC is also confronted with and responds to. How? By pioneering a new solution to supply the city centre. Quite a challenge, with some obstacles, but necessary for the future.







A revolution in supply logistics

“Supplying the city centre with a diesel truck is a chapter that’s closing”, says Rudi Petit-Jean, director of Sligro-ISPC. “This and the fact that we want to do business in a socially responsible way have made us think about a new solution. In cooperation with a Dutch start-up, we hope to soon be able to present an electric tractor with two trailers. These trailers, which contain cooling and freezing elements, can transport 10 roll cages. We want to use this to supply the inner cities. In this way, we believe that we will be able to continue to serve our customers in a smooth way in the future, and this in a fully electric manner. A revolutionary way in which we play a pioneering role within the group.”

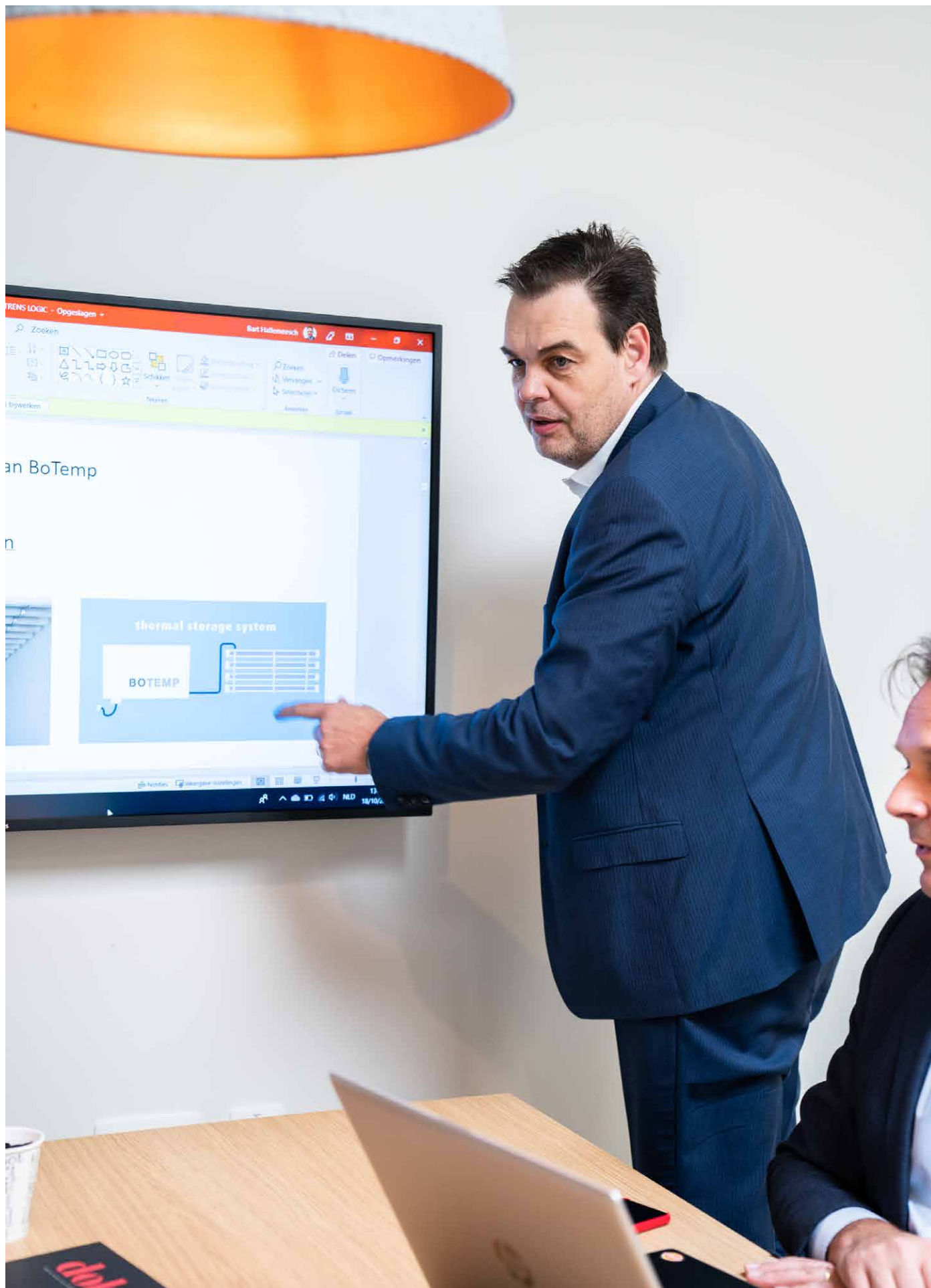
Combining existing technology into a new solution

Existing technology was bundled in a completely new solution. “The individual components existed, but the combination is an exclusive fact and is built on a very special chassis. The whole is equipped with solar

panels for daytime recharging and a loading ramp is not necessary, because there is an elevator based on wheelchair lifts. This allows us to bridge the gap to the ground”, says Bart Hallemeesch, logistics director. “With this method of delivery, the noise pollution is reduced and emissions go down drastically. At night, we cool the elements and they give off their coolness during the day.”

Conversations ongoing with cities

Not only did they think about the technology, the design also looks sympathetic. “Of course we also thought about the look of our tractor”, says Rudi. “The intention is to use this combination to conquer the inner cities. At the moment, discussions are ongoing with Ghent and Antwerp. Although we have a lot of work to do still. The next step is the homologation and once that is done we can talk to the insurance companies. We hope to have sorted out most of it by the time Horeca Expo takes place, but realistically the start will be somewhere in 2020. It is an innovative solution so there are a lot of obstacles to overcome

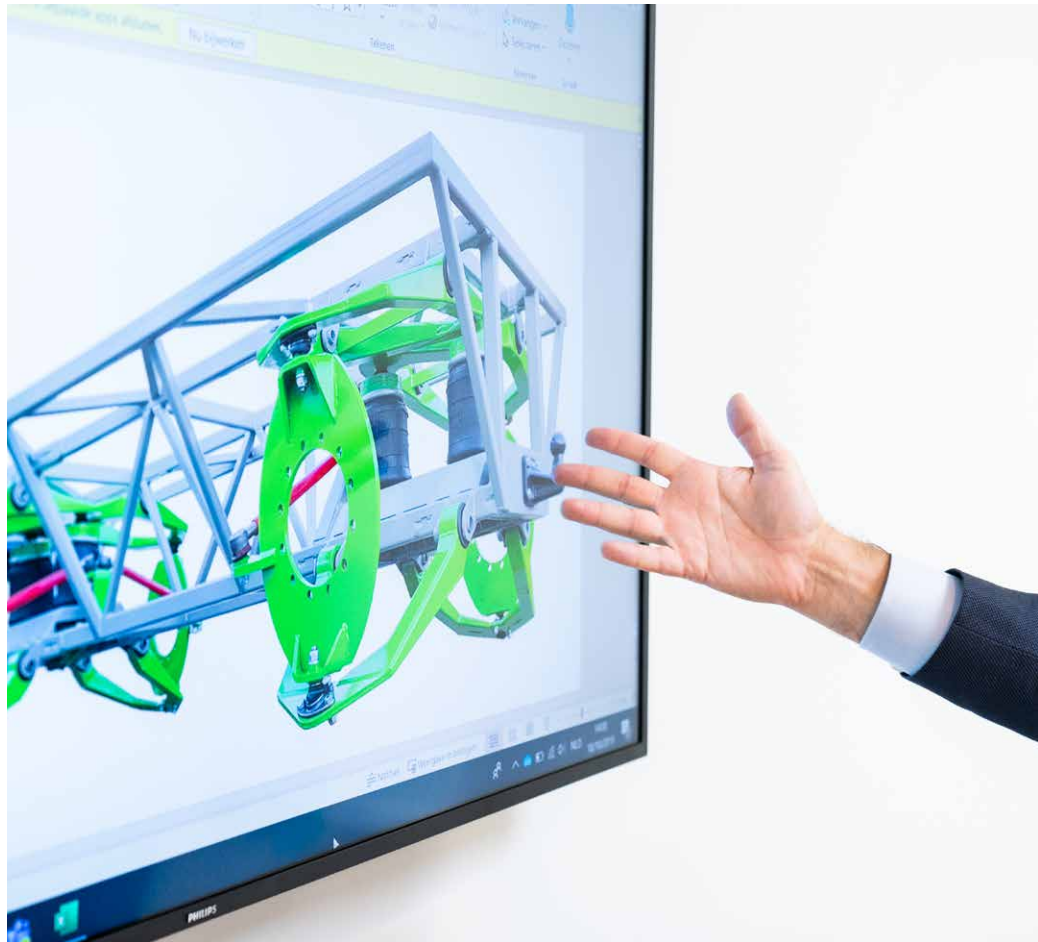


and an additional hurdle can always appear. However, it is our forward-looking answer and we strongly believe in it. It is also a Belgian initiative of which we have the exclusivity and which, if successful, we can roll out in several countries,” Rudi says.

Continue to supply customers efficiently

Sustainable entrepreneurship is an important reason for this initiative, but the customer is also central to this decision. “We want to continue to supply them optimally in the future. However, this also entails some changes in terms of internal logistics. The way of loading is very important. Loading the trailers in the correct order for chronological unloading is essential. This, of course, is what we train our internal staff for. We only provide this solution for our customers in the city centre, but who knows what the future holds”, Bart concludes.

www.sligro-ispc.be

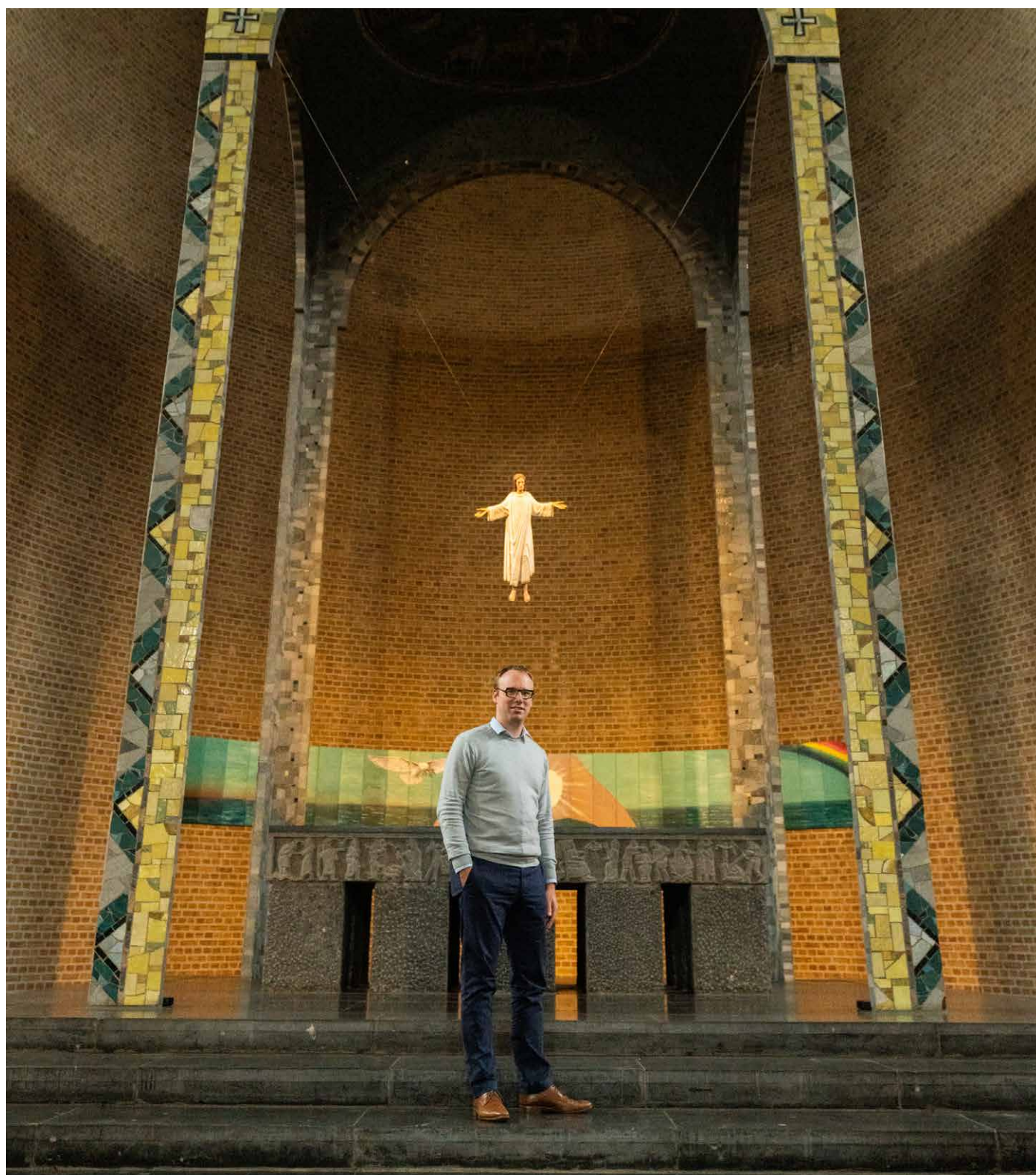


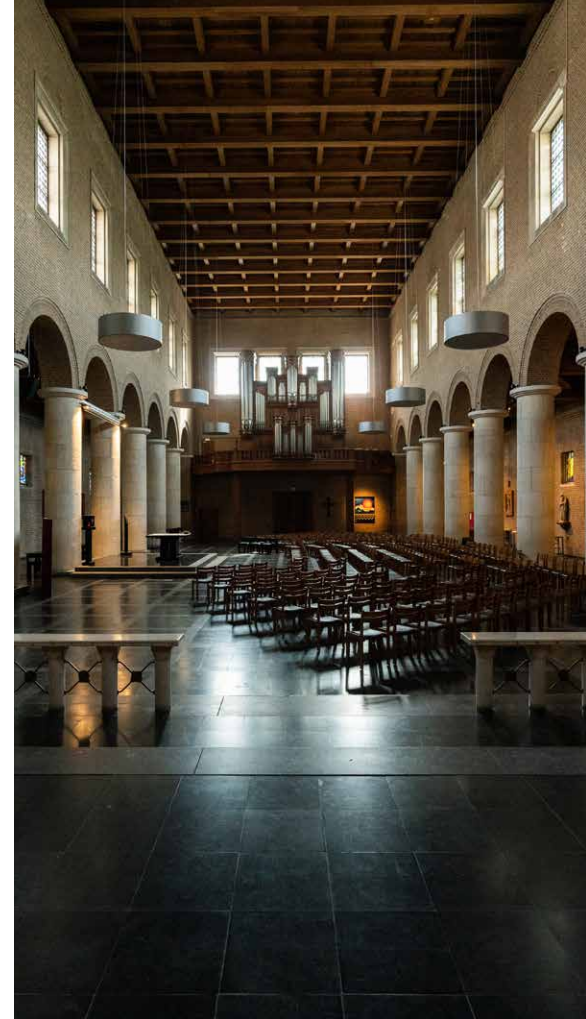
Knokke-Heist

Gastronomy & classical music: the perfect symphony

+

Text: Kevin Stickens | Photos: Bart Tanghe





We probably don't need to introduce Liebrecht Vanbeckevoort to the lovers of classical music. This concert pianist was laureate of the Queen Elisabeth Competition in 2007 and has taken on the role of artistic director of the festival 'Klassiek Leeft Meesterlijk' in Knokke-Heist for the 7th year running. A role that fits him like a glove.

When we asked Vanbeckevoort which role is the most important in his life, he is very clear. "In the first place, I am a husband and a father, that is my main priority. Of course, this sometimes creates an area of tension with my career. After all, I am also a musician in heart and soul. Playing the best possible concerts and touching an audience with my piano playing, that is what I live for. It is my passion, but also a vocation and a skill. I personally prefer classical music, but I certainly don't look down on other genres. From jazz, over pop to rock, I'm pretty open-minded. Above all, I want to be able to taste the beauty of the music."

The Magic Flute in the Margaretakerk

The programming of Mozart's 'Die Zauberflöte' in the Margaretakerk on 28 December also fits in this context. "A piece chosen purely coming from the music. Which is not obvious because opera involves a lot more than just music. I wanted to programme this piece last summer at my own festival, but the diary of some artists wouldn't allow it. So it will finally happen during the holiday season this year within the framework of 'Klassiek Leeft Meesterlijk', a top festival in Knokke-Heist. The Margaretakerk is an excellent acoustic space for this piece."



“Background music should not be overpowering, but it should create atmosphere. It is an inseparable part of the experience of a visit to a restaurant.”

Feeling satisfied after dinner

Just like music, Vanbeckevoort also enjoys gastronomy. “The love for good food, sports and gardening are particularly great for me. Going out to dinner relaxes me and the way in which a chef compiles his menu resembles the work of a composer. Bringing together ingredients to create a taste explosion, it is certainly recognisable. Of course there are gradations in gastronomy, but for myself, I must have the feeling that I have eaten sufficiently. To leave the table with a satiated feeling is essential for me. Just like having had a great conversation and a nice time with my fellow diners. A few recommendations in Knokke-Heist? With the artists we often eat late and





generally l'Apero is where we go. You can eat till late and the steak is delicious. But I also like going to l'Orchidee and Marie-Siska, for example. The latter for lunch and the Thai restaurant to have a nice long talk in an oriental atmosphere after a successful performance."

Background music makes all the difference

The music that accompanies the meal is logically important to Vanbeckevoort. "It certainly plays a part in choosing a restaurant. Background music should not be overpowering, but it should create atmosphere. It is an inseparable part of the experience of a visit to a restaurant. I have to be able to enjoy the company, the chat and the meal at the restaurant easily for 3 to 4 hours. The choice of many hotels to choose music without words, I understand. It distracts less, you feel at ease and escape from the hustle and bustle. Here too, music has its role to play in creating the atmosphere."

The perfect combination

In the meantime, the pianist's career is rapidly advancing. "In five years, I hope to still be doing what I'm doing today. The combination of being a performing musician and programming fellow artists appeals to me enormously. This way I keep it interesting for myself, make nice contacts and get inspired. I try to go to about 20 concerts a year, on top of the 40 to 50 concerts I play myself. I think it is important to keep my finger on the pulse and of course I'm always looking for artists and programmes that I can bring to Knokke-Heist. Besides, I learn from it, because in my profession, you don't stop learning."

A lot of classic experiences in Knokke-Heist

'Klassiek Leeft Meesterlijk' may be the hobbyhorse of Vanbeckevoort, but also in the other seasons there is something classic to experience in Knokke-Heist. "In the winter there is a variation with 'Klassiek Leeft Vurig', while during the next Easter holidays a lot of young talent will get the chance of participating in a new festival."

More classical music in education

When asked if he has a message he wants to convey, Vanbeckevoort responds enthusiastically and decisively. "Classical music must penetrate all sections of the population and that starts with education. There is still not enough happening for culture and classical music should, in my opinion, occupy a much more important place in the lives of children. There is more than just K3 and the popular music culture. I am convinced that classical music makes the world a better place. Classical music has a special, positive effect on people, that is its strength", Vanbeckevoort concludes.

www.klassiekleeft.be

www.knokke-heist.be/vrije-tijd/activiteitenkalender/klassiek-leeft



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LAKESIDE *Paradise*
KNOKKE-HEIST-BELGIUM

DUINENWATER 41, Heist



Third edition, December 10, 2019

DOLCE CURLING TROPHY FOR HORECA 2019

Over the past two years, the Dolce Curling Trophy for Hospitality has grown into a successful and above all atmospheric event. The last two years we were welcomed with open arms at Sanglier des Ardennes in Durbuy. As the new hotel is under construction, we will move to the charming Knokke-Heist for our 3rd edition. Start preparing for curling in true Aspen style!

WHERE ARE WE EXPECTING YOU?

At Lakeside Paradise at the Duinenwater! This year a unique 'gliss piste' will be built there. An environmentally friendly, but no less fun alternative to the traditional ice rink. Uncompromised fun guaranteed!

This year, too, you can look forward to:

- A fun networking event for hospitality professionals and foodies
- A charming Aspen Christmas atmosphere
- Initiation curling and a tournament in 4 groups
- Delicious thematic comfort food
- The well-known combination of sports and gastronomy



ASPEN





Ignace Wattenberge



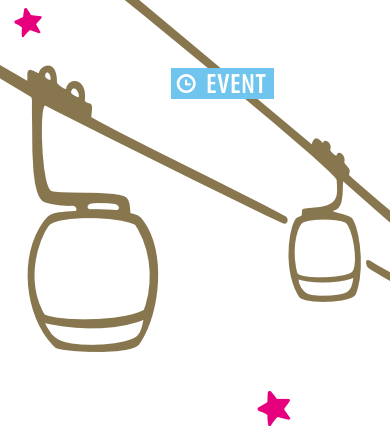
Bernard Vandendriessche

TWO RENOWNED PATRONS

A few famous and well-known names will not be lacking this year either. As the patron of this edition, we managed to engage **chef Ignace Wattenberge**. This top chef received his training at the hotel school 'Ter Duinen' in Koksijde and then gained experience in renowned businesses such as Manoir Inter Scaldes** in Kruiningen, Château de la Chèvre d'Or** in Eze-Village, 't Molentje** in Zeebrugge and Le Bistrot d'Eygalières** in Eygalières, where he cooked together with Wout Bru. Since 2018 he also is the proud owner of the title 'First Chef of Belgium'. In November last year he opened his own restaurant Lys d'Or in Ghent.

As second patron, top **sommelier Bernard Vandendriessche** will also be present. Bernard is not only a wine connoisseur, but also the technical advisor at the Scala hotel school in Ostend. In 2011 he received one of the highest awards: Officer de l'Ordre du Mérite Agricole. He was also sommelier on board "Le Mermoz" from Croisières Paquet, and assistant sommelier at Restaurant Pavillon Ledoyen, 3 Michelin stars. If those aren't strong credentials...





THE PROGRAMME

Of course, many more well-known names, catering professionals and gastronomes will make their appearance at Lakeside Paradise Knokke-Heist. Please find the full programme below:

11 am	Welcome reception with winter aperitif
noon	Presentation of the teams
1 pm	Continuous outdoor buffet with Aspen style Comfort Food from the grill
4 pm	The final
6 pm	Award ceremony with reception
7 - 9.30 pm	Outdoor Cooking Buffet in the charming 'Aspen style' atmosphere. Inside there will be a cosy fireplace.

The fine gastronomy is provided by
Maître Rôtisseur Peter de Groote.

Be inspired by our Aspen/Colorado theme and surprise us with your original outfit. The most creative team is rewarded with a special prize.



PARTICIPATION FEE

Hospitality professionals, Dolce club members	99 €
Non hospitality participants	125 €

Included in the price are the curling and all offered snacks and drinks until 10 pm.

REGISTRATION

Register via link <http://bit.ly/dolcecurling2019> or via jan@dolcemagazine.be. Of course you can also book by calling +32 (0)473 70 90 54. Book soon as places are limited!

Do you just want to participate in the culinary part and encourage the curling teams? Please mention this in your registration.

LOCATION

Lakeside Paradise Knokke - Heist
Duinenwater 41
8300 Knokke - Heist





dolce^{world} grillardeurs edition 2020

Back to the Roots



5 - 6 - 7 APRIL

DURBUY

WHAT IS IT?

Dolce's Grillardeurs Trophy is a unique barbecue and outdoor cooking competition for chefs. Unique because we work according to the Black Box principle: one box with the ingredients, one competition day, a top location, 4 dishes, a jury with Michelin star chefs.

Organized by **Dolce World**, with the direct support of **Davy De Sutter (BBQAcademy)**, this special networking event combines a cooking competition with a food in style touch.

The competition is built around the **Black Box BBQ** principle: a box with secret ingredients with which 4 culinary barbecue dishes must be created. We only work with wood and charcoal barbecue and grill appliances. Every barbecue team consists of at least 3 team members and the team captain is always a chef.

This trophy is 'one of a kind', partly due to the unique competition elements, the location and the culinary and gastronomic output.

WHERE ?

The location for the Dolce's Grillardeurs Trophy was specially selected for its location, culinary and gastronomic appearance: **La Petite Merveille Glamping Durbuy** in collaboration with the **Tourist Office of Durbuy and Le Sanglier Des Ardennes - Adventure Valley**.

Spend the night at the Glamping of Adventure Valley in the Bali group tent. On request, other options are possible, such as individual Shaka tents and / or accommodation at Le Sanglier Des Ardennes and / or Lunch and Dinner are provided by Maître Rôtisseur Peter De Groote. Extensive dining or fraternizing is possible in **Le Sanglier des Ardennes and in Durbuy** with its many gastronomic spots.

WHO IS COMING?

Chefs, professional barbecue teams, catering staff, gastronomes, foodies or those who love outdoor cooking, barbecuing, grilling, fire ...

The Godfather of Dolce's Grillardeurs Trophy is worn by **chef Wout Bru (le Sanglier des Ardennes)**. Chef Wout Bru is no stranger, enfant terrible of the Belgian Gastronomy, founder of the famous pop-up, welcome guest at numerous parties, but above all a creative top chef who is brimming with energy.

WHAT WILL THE DAYS LOOK LIKE?

SUNDAY 5 APRIL

Arrival in the afternoon starting 2 pm guided tour and settling in

6 pm	Presentation of the contents of the Black box
8 pm	Start free flow dinner
Evening	Possibility to start cooking or stay or visit Durbuy or have dinner with the group (offered by the organisation)

MONDAY 6 APRIL: COMPETITION DAY

7.07 am	"Whisky Shot"
7.30 am	breakfast at the Glamping
1.30 - 3.45 pm	submitting culinary barbecue dishes by max 2 members of the BBQ teams
1.30 pm	starter
14.15 pm	main course
15.00 pm	main course
15.45 pm	dessert
6 - 7.30 pm	Award ceremony with reception

End of the competition day: possibility to dine locally or visit charming Durbuy with its many dining possibilities. Teams may leave or can stay for another night until the next day.

TUESDAY 7 APRIL

11 am	check-out time
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RULES OF THE COMPETITION

PRINCIPLES

- A team consists of multiple persons, at least 3, of which the captain is active in the hospitality sector.
- The competition is built around the Black Box BBQ principle: a box with secret ingredients where 4 culinary barbecue dishes have to be created. (starter, main course, main course, dessert)
- Four plates need to be made of each dish (three for the jury and one for the demo table)
- The teams provide their own means of presentation (plates, ...)
- The main ingredients of fish, meat, vegetables-fruit have to be used. The teams are free to use the other ingredients.
- The contents of the Black Box are presented at 6 pm on Sunday evening, and should the teams so wish, they can start cooking from then onwards.

THE ORGANISATION PROVIDES

- All the main ingredients and accessories.
- Space per team = +- 4m by 8m
- Electricity connection per stand (220V with earthing, max 1500 watt)
- Central water tap
- Rubbish bins and rubbish collection points and containers per type of rubbish

- Parking for the teams (2 car(s) + trailer per team)
- Central cooling trailer
- Bali group tent (6-8 persons) for accommodation Sunday night and Monday night. These tents have beds and linen. Towels need to be brought along.
- Sanitary facilities with warm and cold running water
- Designated space(s) for open fires
- Consumption coins which can be used to obtain drinks. Extra consumptions need to be paid for. Sunday night dinner, Monday morning breakfast, Monday lunch, Monday reception
- Free to use 1 appliance Large Bastard Komado with 10kg charcoal and accessories which can be purchased afterwards at a reduced price, if so wished. You can purchase at 875 euro (vat incl) instead of 1249 euro (vat included). If interested please sent a message to davy@200fahrenheit.nl

THE BBQ TEAM PROVIDES

- Own party tent for the BBQ competition
- BBQ and kitchen equipment (including work tables etc) and presentation material for the dishes for the judges and demo table (4 in total x 4 dishes = 16 presentation

materials of choice)

- Lighting, extension cords, power strip
- Fire extinguisher 6 kg (powder) !compulsory! + fire blanket
- Fireproof bucket
- Wood and/or charcoal

YOU ARE ALLOWED TO WORK WITH

- Wood or charcoal barbecue
- Open fire in the designated area(s)
- Own wood blend for smoking, grilling
- Portable fridge

YOU ARE NOT ALLOWED TO

- Bring your own herbs, including salt and pepper!
- Have a disco bar at de stand
- Have your own alcoholic beverages at the stand
- Use an oven, deep fat fryer, or other heating equipment fuelled by gas or electricity

THE BBQ TEAMS PAY ATTENTION TO

- Cleanliness
- (Personal) hygiene
- HACCP
- Safety
- The internal rules of the Glamping accommodation you are staying at

DO YOU WISH TO BE THERE AS A VISITOR?

- There is a train on Monday April 6 from 11.00-20.00 from Durbuy center to the Glamping this can also be done on foot for the sporty types..
- For accommodation or if you wish to participate on Monday 6 April at the BBQ lunch "les amis de Dolce Grillardeurs" at 35 euros / pp contact info@sanglier-des-ardennes.be or call 086 / 21.32.62 or for accommodation durbuy and restaurants go to the website www.durbuyinfo.be

HOW DO I PARTICIPATE?

We ask you to make your interest known to Jan De Kimpe:

- jan@dolcemagazine.be
- tel +32 0474.54.04.6

After registration you will receive the complete contest rules.

PARTICIPATION FEE?

Participation fee per group (maximum 6 people) is 895 euro (VAT inclusive) and includes all as stated in the principles.

After registration you will receive the complete contest rules.

JUDGING

Wout Bru, Renée Mathieu, Ghislaine Arabian, Archibal de Prins & Isabelle Cornette

*The jury is made up solely of Michelin star chefs who will judge the dishes as is done at The World's 50 Best Restaurants.

The system will be based on choosing 10 dishes which will compete for the points and among these dishes, the points 1 to 6 will be allocated. In short, as is done at Restaurants".

In the event of questions/ remarks / discussions it is the organisation Dolce Grillardeurs who has the casting vote





BOOK NOW!

Learning all about olive oil & culinary Portugal!

Travel with us to pick olives in Alentejo (Portugal) at Dolce partner Vale de Arca!

From 26 to 28 October 2020 we are heading to diverse Portugal once again.

We will have lunch and we will jam with the local chefs on the beach, we will fraternise with the Chaîne Des Rôtisseurs professionals, taste fabulous wines, sample culinary Portuguese delicacies and learn all about the olive harvest and olive oil. A trip not to be missed for those who appreciate conviviality, gastronomy and a good amount of product knowledge.

26-27-28

OCTOBER, 2020



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PRICE

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For non members: **1350 € pp**For Chaîne and Dolce club members: **1138 € pp**

IN A SINGLE ROOM :

For non members: **1460 €**For Chaîne and Dolce club members: **1260 €**

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 - tel + 32 (0) 474 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 26 OCTOBER

Flight Tap Airways Brussel - Lisbon

departure 06.20u arrival 08.05u

We will be warmly welcomed by **Graça Pereira & Chef José Maria Lino**. We will go aboard a traditional boat on the Tagus and will take of a light breakfast. We will be preparing with the fisehermens 's ladies and Chef Jose a real Portuguese Fishsoup. Then we will go to an authentic Portuguese folk fete on the Tito Alba Winery. By the evening we will return to the Benavente Vila Hotel where **we will spend time together with José in the kitchen and we will conclude the day with a Portuguese culinary dinner.**

TUESDAY 27 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 Convento do Espinheiro**** in Evora after a delightful dinner.

WEDNESDAY 28 OCTOBER

Breakfast and leisure at the wonderful Spa at the hotel or a visit to Evora. Portuguese **Lunch** Moinho do Cu Torto.

Flight Lisbon - Brussel

departure 19.55u arrival 23.25u



Lightspeed

Ran Van Ongevalle talks cocktails, sherry and entrepreneurship

+

Text: Lightspeed | Photos: Lightspeed





Lightspeed strongly believes that entrepreneurship should be accessible to all. Its all-in-one technology solution helps entrepreneurs make confident, data-driven decisions that will foster unforgettable customer experiences. By supporting concepts like Palo Cortado, Lightspeed hopes to contribute to the growth and development of small and medium-sized businesses that bring cities and communities to life all over the world.



To explain where the name Palo Cortado comes from, you have to be familiar with the famous sherries—and their jargon. Palo Cortado is a sherry that develops when a barrel produces too little flor (yeast veil) but proceeds with maturation without it. The winemakers then eliminate the remaining flor and increase the alcohol content of the cask to 17-18%. The result is a perfect blend of Amontillado and Oloroso sherry.

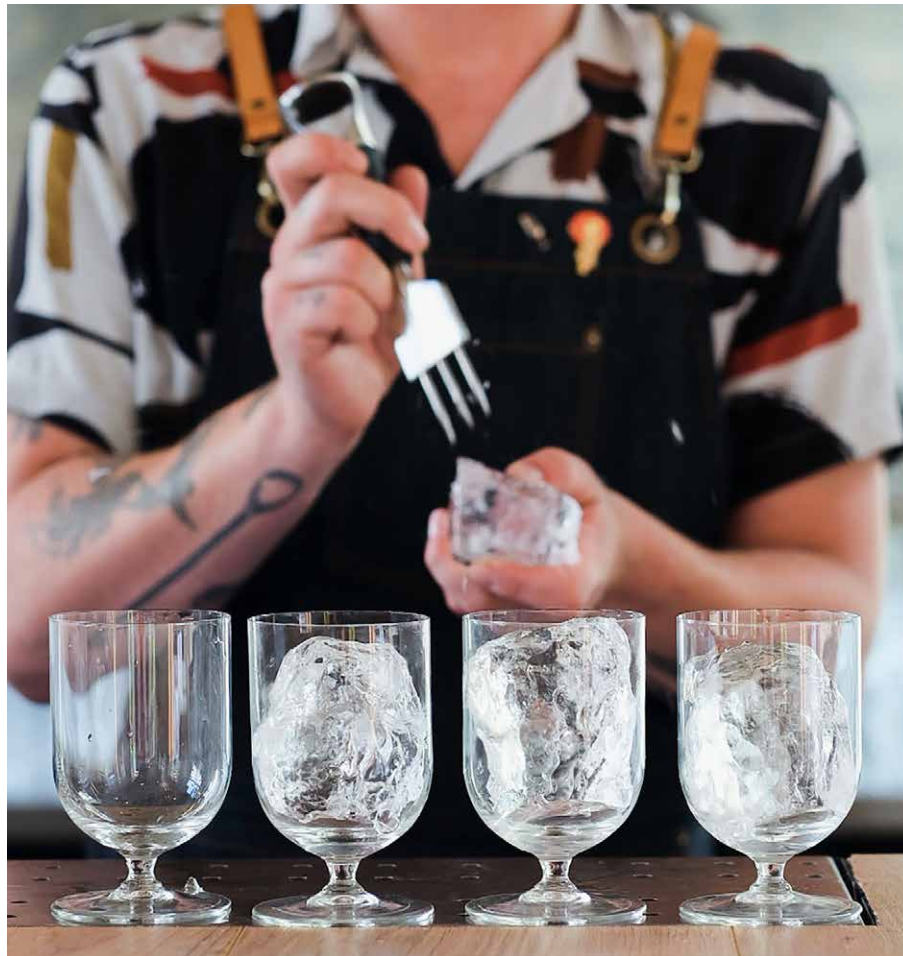
Palo Cortado is also the name of Ran Van Ongevalle and Janah Van Cleven's pop-up bar in Bruges. Winner of the 2017 prestigious **Bacardi Legacy Cocktail Competition**, Ran worked several years at The Pharmacy—his father's cocktail bar—before he decided to open his own bar. In addition to a wide range of sherries, Palo Cortado also offers world-class cocktails in an accessible setting. We talked to Ran about the challenges of launching a new concept, entrepreneurship and the importance of daring to take the first leap of faith.

So Ran, tell us about Palo Cortado.

Janah Van Cleven (my partner and wife) once took me to Jerez, the sherry region. This is where we first savored the Palo Cortado sherry and immediately fell in love. That's what pushed us to open this bar. We wanted to introduce other people to different types of sherries. This, combined with our experience and our passion for cocktails, gave birth to the concept of Palo Cortado: an accessible bar with worldwide recognition that offers a wide range of sherries and emphasizes its hospitality and the quality of its cocktails.

You've been in this industry for a long time, but it's your first pop-up concept. How is your experience going so far?

It is an extremely positive experience. We were very lucky when faced with situations that often become obstacles. For example, we easily found our location, De Republiek, through mutual acquaintances and we were able to avoid the challenge often associated with finding the perfect location. We found in Lightspeed a reliable partner for all technical aspects such as our point of sale system. Plus, the residents of Bruges welcomed us with open arms. Everyone loves our concept and



“There is nothing more beautiful than seeing people appreciate a concept that you’ve come up with and developed yourself.”

no one has shied away from switching their cocktail for a glass of sherry.

A great start indeed! You opened your doors last summer—what are the biggest challenges you’ve faced since?

The biggest challenge for any entrepreneur is to create a stable business. Catering is demanding in all areas, from the quality of the products to the quality of the service. We quickly gained a positive reputation for our cocktails, which has forced us to keep the bar very high for all aspects of the business.

Even if it is a temporary concept, we are devoting ourselves to it as if it were going to exist forever. To achieve this, you must be able to improve quality fast. A point of sale system may seem trivial, but thanks to its intuitive and easy to use interface, Lightspeed has allowed my employees to fully focus on our customer experience—not logistics.

What does the future look like?

We still have a lot of projects, but I don’t want to reveal everything just yet! Stay tuned because we’ve got great things planned.

And finally, any tips you’d like to share with other entrepreneurs?

Dare to take the first step! Even if it isn’t easy, this investment in yourself will be the greatest learning experience of your life. There is nothing more beautiful than seeing people appreciate a concept that you’ve come up with and developed yourself.



A full-page photograph of two women in elegant dresses, one with vertical stripes and one in a solid brown velvet dress, both holding champagne glasses and smiling. They are positioned against a wall with a gold leaf or textured gold background. The lighting is warm and dramatic, highlighting the women and the texture of the wall.

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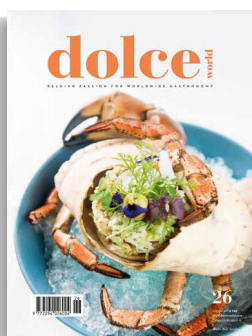
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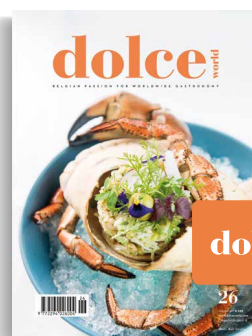
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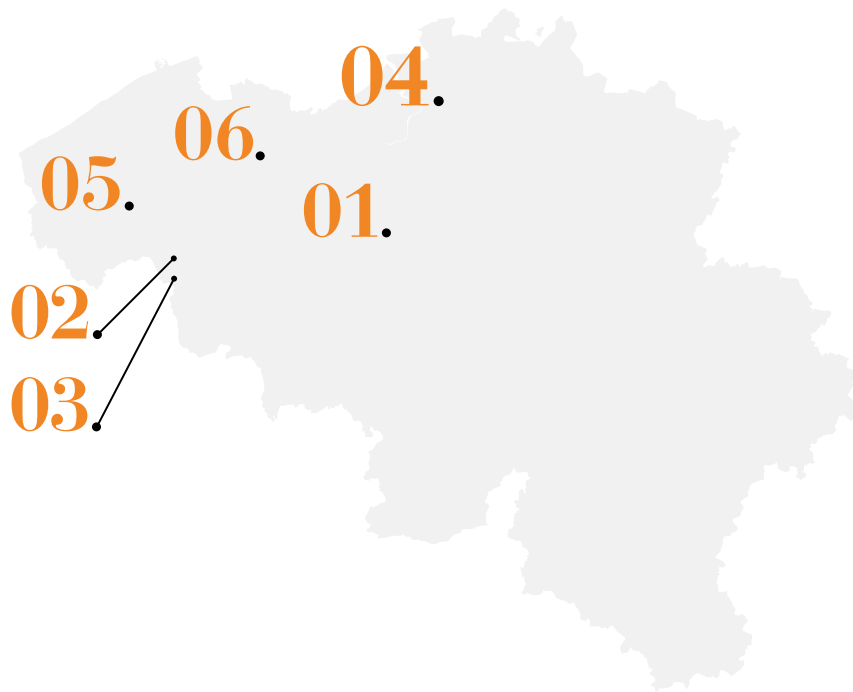
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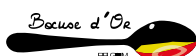
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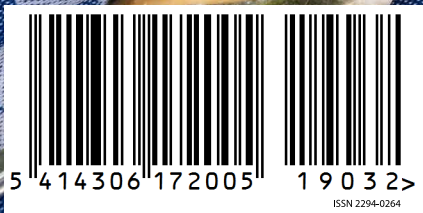
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