

EN

dolce world

BELGIAN PASSION FOR WORLDWIDE GASTRONOMY



33

volume 33 | £ 7.99

www.dolceworld.com

Printed in Belgium

Photo: Rose Mentink

ONEILL CABLEPARK

LAKE SIDE

Paradise

KNOKKE-HEIST-BELGIUM



WAKEBOARDING CABLEPARK | STAND UP PEDDELBOARD | KAYAK | WINDSURFING
TEAMBUILDING | EVENTS | INCENTIVES | GROEPEN
SLEEP INN | CUIS INN | PRO SHOP | LAKESIDE BEACH & LOUNGE



DUINENWATER 41 | 8300 KNOKKE-HEIST | BELGIUM | WWW.LAKESIDEPARADISE.BE | INFO@LAKESIDEPARADISE.BE
OPEN IEDERE DAG APRIL-OKTOBER, WEEKENDS EN VAKANTIE DAGEN NOVEMBER-MAART



Spring fever during the year of the Rat

Is spring fever affecting you too? Or are you bubbling with energy, typical of the year of the Rat? We certainly are, we are full of new plans and bubbling with ideas.

What's going to happen to Dolce World during the year of the Rat? Well, quite a lot!

This year, we will continue focusing on our community. In the beginning, our concept with product placement and the support towards the hotel industry was difficult to grasp, but in the meantime, everyone has embraced the energy and positivism that our community radiates in this way. We are happy with the chosen direction and with the fact that we have remained faithful to our course, displaying the necessary perseverance and patience.

Pure, clean gastronomy linked to hospitality

In 2020, we will continue on the path we have chosen, full of energy. In the year of the Rat we put the frequency of our Dolce World radio onto pure, clean gastronomy, linked to hospitality with deeper values. Our partners are of course crucial elements in this story. But you too, as Ambassador of Dolce World, have an important role to play.

After all, you put your positive energy into our community!

If we research the meaning of the year of the Rat, we find the following:

According to legend, the Rat was the first to appear when Buddha called all the animals to him. The Rat is always enthusiastic, curious and enormously opportunistic. The year of the Rat is not only the first year of a new cycle, it is also the start of renewal and progress. They are pioneering years, bringing innovation to all aspects of life.

Ilse Duponcheel's appointment as the new Bailli Délégué of the Chaîne des Rôtisseurs Belge proves that these are not empty words.

This means she'll be able to contribute to gastronomic networking and support young chefs and sommeliers on their way to the top. During the Dolce Curling Trophy for Horeca we had the opportunity to taste the enthusiasm of the graduates of the LoReCa department (accommodation, restaurant and catering management) of the Vives University of Applied Sciences. A great mindset and a tremendous amount of energy!



We are certainly ready for spring and are diligently building a community that is vibrating and inspiring. A community you enjoy being a member of and contributing to!

Ilse and Jan



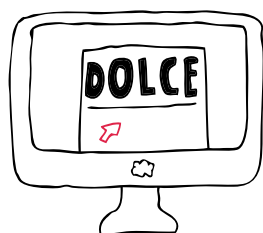
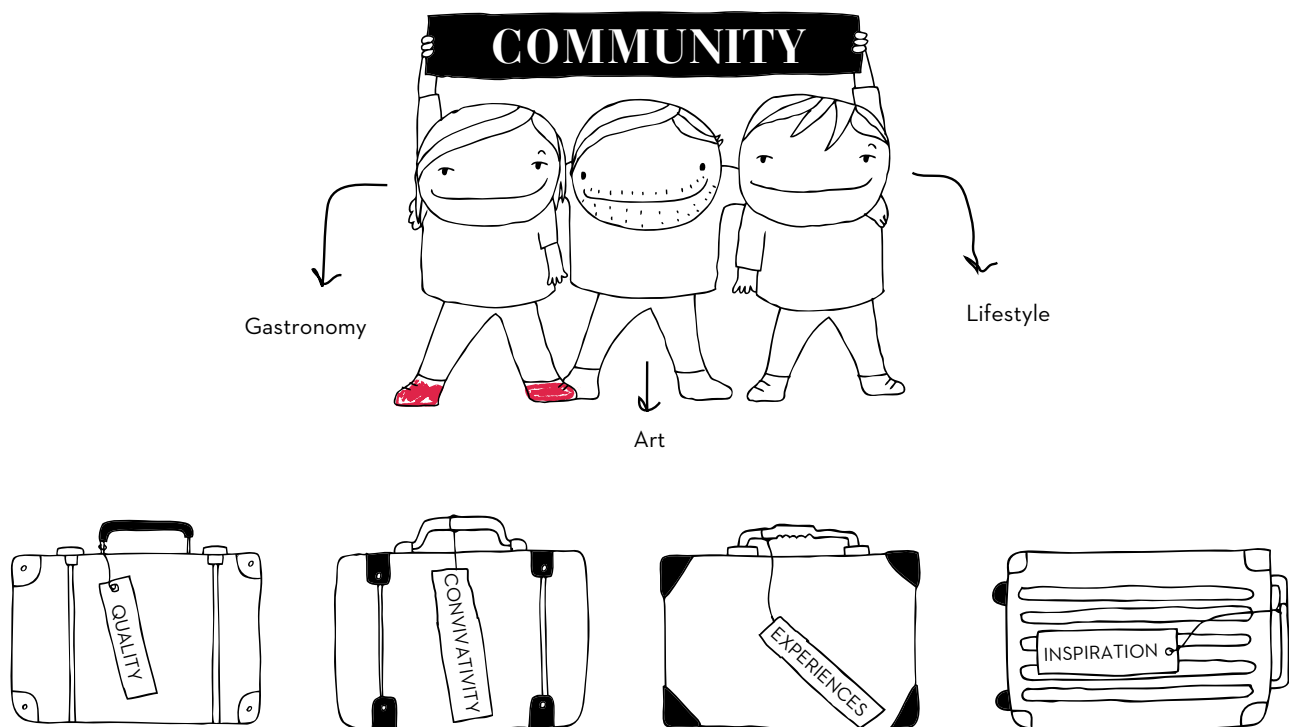
- 1 Download the free ADmented application (available on Google Play and on App Store. Then browse through your magazine and for each «augmentable» article find the little icon at the bottom of the page.
- 2 Scan the whole page with your tablet or your smartphone (connected to the internet)
- 3 Discover the additional content in Augmented Reality

ADmented+



DOLCE WORLD =

Community for hospitality professionals

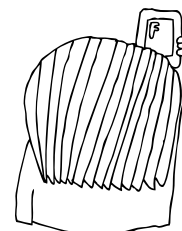


30.000
digital copies
worldwide

newsletter
every
6-
weeks to



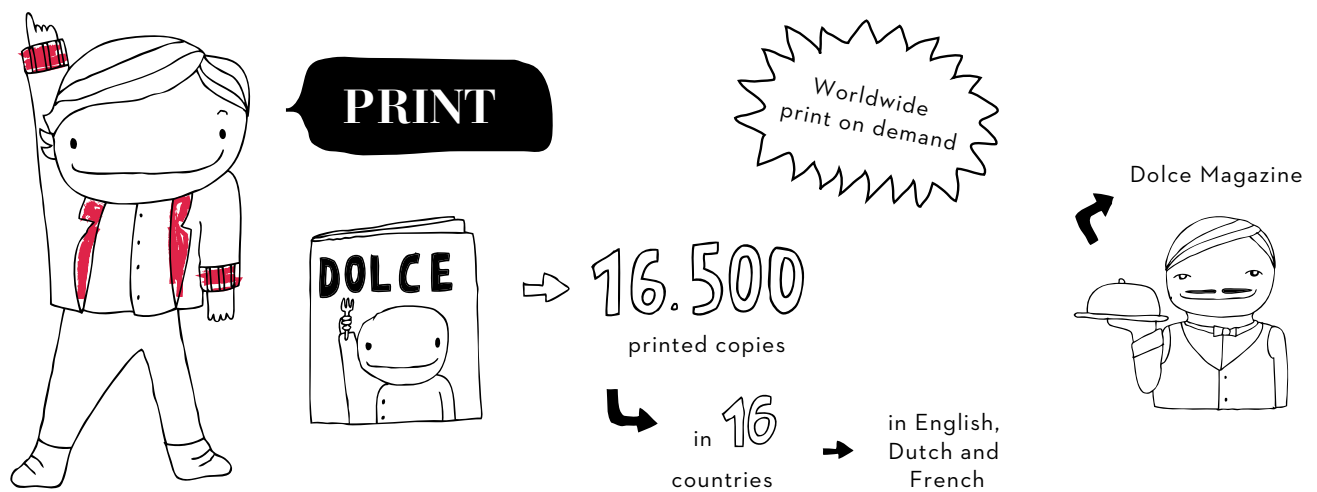
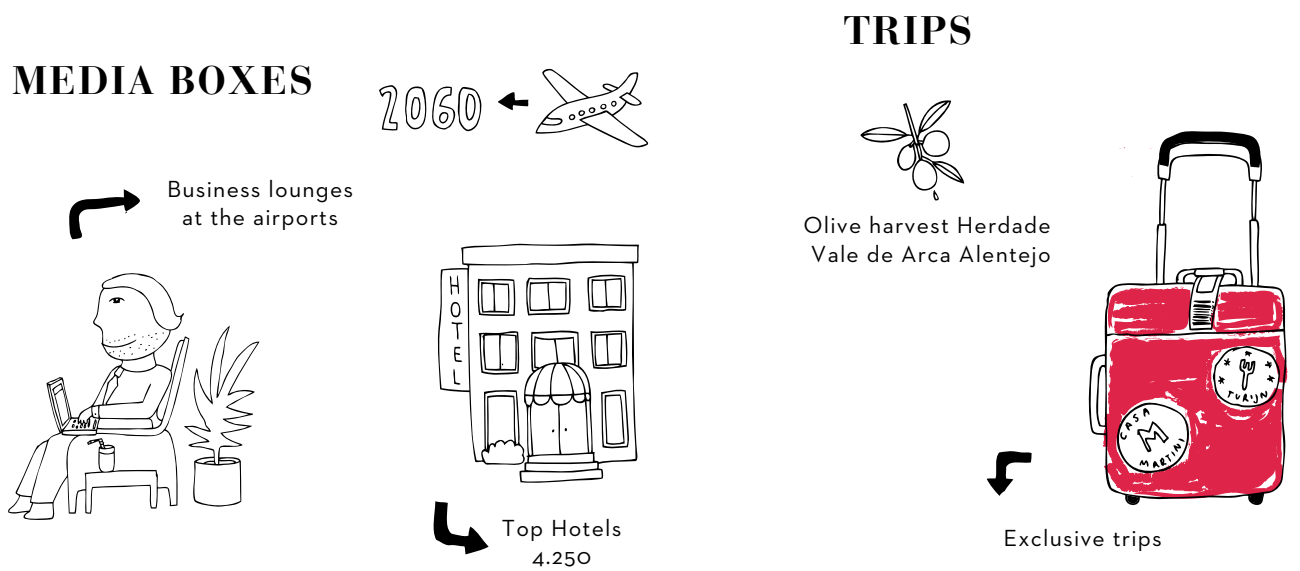
35.000
members



social media
and website:

22.000 members

(LinkedIn: 33.000 members)





31

The Molteni stove matches perfectly with the typical terroir kitchen

53

Knokke-Heist

The ART Tour in Knokke-Heist is a two-hour tour, where you will travel between various art galleries and culinary stops using the electric city car.



8

**Brand new Lys d'Or
an instant success**

Barely three months after opening his restaurant Lys d'Or, Ignace Wattenberge is being lavished with praise.



Responsible editor // Jan De Kimpe // jan@dolcemagazine.be // Sharkin Invest bvba // **Editorial office** // Abelendreef 11 - 8300 Knokke-Heist // jan@dolcemagazine.be // www.dolcemagazine.be // **Collaborators** // Michael De Lausnay // Wendy Huyghebaert // Catherine Lenoir // Kevin Stickens // Bart Tanghe // Henk van Cauwenberghe // Bart Tanghe // **Lay-out** // Hannibal - www.hannibal.be // **Print** // Drukkerij Hendrix - www.drukkerijhendrix.be // To subscribe to DOLCE Magazine or DOLCE Club please contact Partner Press on 02/556 41 40 or partnerpress@partnerpress.be.



Nothing from this edition can be copied without permission from the responsible editor. // The editor is not responsible for any consequences from implementing the recipes.

74

Chaîne des Rôtisseurs

GALA: Jeune Chef Rôtisseur & Jeune Sommelier



14

Fourchette

Even more culinary experiences during fourth edition of Fourchette in Ghent.



40

Winterhalter

Gastronomic tapas on impeccable tableware:
a winning duo.



Brand new Lys d'Or an instant success



Text: Kevin Stickens | Images: Ekkow

Barely three months after opening his restaurant Lys d'Or, Ignace Wattenberge is being lavished with praise. An interview with this spontaneous and gregarious chef was the logical next step, especially since he started experimenting with the olive oil of Herdade de Vale de Arca.

A Burgundian cuisine with its own touch

After training at Hotelschool Ter Duinen, Ignace gained experience in 't Molentje, Le bistrot d'Eygalières and Fleur de Lin. In 2018 he was also proclaimed 'First Chef of Belgium' with a contemporary version of a North Sea sole à la Normand. Three months ago, the chef opened the doors of his own restaurant in Ghent. "We are located in the middle of the artistic district of Ghent, so you'll also find surprising art in our restaurant. The name of our restaurant is a reference to the Lys, which flows only 200 metres from our front door and was known for its golden glow due to the rotting of the flax", says the chef. "At Lys d'Or, we go for the classic kitchen to which I add my own touch. A Burgundian cuisine with a twist and classics with their own vision."

Back to the grandeur of yesteryear

Not only have the dishes been and still are the subject of much thought, the chef also has an outspoken opinion about the service and interior. "We chose a warm interior with subtle golden touches. We also think it's important that people have space. You need to be able to talk freely, whether you're on a romantic date or having a business conversation, privacy is important. We also want to bring back the grandeur of the service of yesteryear. For example, we fillet turbot in the restaurant and we are currently also making alterations which will allow us to finish other dishes in the restaurant. We also have a beautiful cheese cart and a good glass of wine is never far away. We have a good quality and





classic wine list, but when it comes to wines by the glass and the adapted wines, we also look for countries other than France, Spain and Italy.”

In Michelin's sights

Informal conversations tell us that Ignace's kitchen is very popular. Rumour has it that Michelin would be about to award the restaurant a first star. “As beautiful as that would be, it shouldn't be an end in itself. Our guests are central and I want to make them feel good. I try to make them feel welcome by coming into the room from time to time or at the table and, if possible, escorting them out when they leave. In 5 years I still want to be behind the stove of the restaurant with an equally good feeling. What's more, we're at a fantastic, inspiring location so that we can always respond to current events, for example, we're now providing adapted snacks during the Van Eyck year and we're also going to do something around the Floralties of Ghent. We've already given ourselves some time to grow and for now we are meeting our targets.”

Olive oil, a cut above the rest

Olive oil is not lacking from Ignace's kitchen. “Of course I work with olive oil a lot, but a good knob of butter cannot be avoided either. Without exaggerating, of course.” Whether the olive oil of Herdade de Vale de Arcais liked? “Sure thing! It's a good, fruity olive oil. People might expect less from a Portuguese olive oil, but this olive oil stands out and is a cut above many others when it comes to quality.”

Ignace wants to conclude the interview with expressing his gratitude. “Although my wife doesn't work in the restaurant, her support has been indispensable. Without her and, of course, our fantastic restaurant and kitchen team, this level would simply not have been achievable. I am very grateful and proud of everyone who has joined me in this adventure”, Ignace concludes.

www.lysdor.be

www.valedearca.com

Brioche of olive and olive oil of Vale de Arca with cuttlefish and spring onion mayonnaise

+

INGREDIENTS & PREPARATION

150 g flour // 9 g baking powder // 70 g dry white wine //
3 eggs // 50 g Herdade de Vale de Arca olive oil // 2 g thyme //
60 g tapenade of olives // 25 g sugar // 2 sachets of squid ink

Clean the Belgian cuttlefish and chop it finely. Mix green herbs with olive oil until the oil reaches 70°C and drain in muslin. Briefly fry the squid and finish with thyme.



Tartare of Holstein veal with parmesan

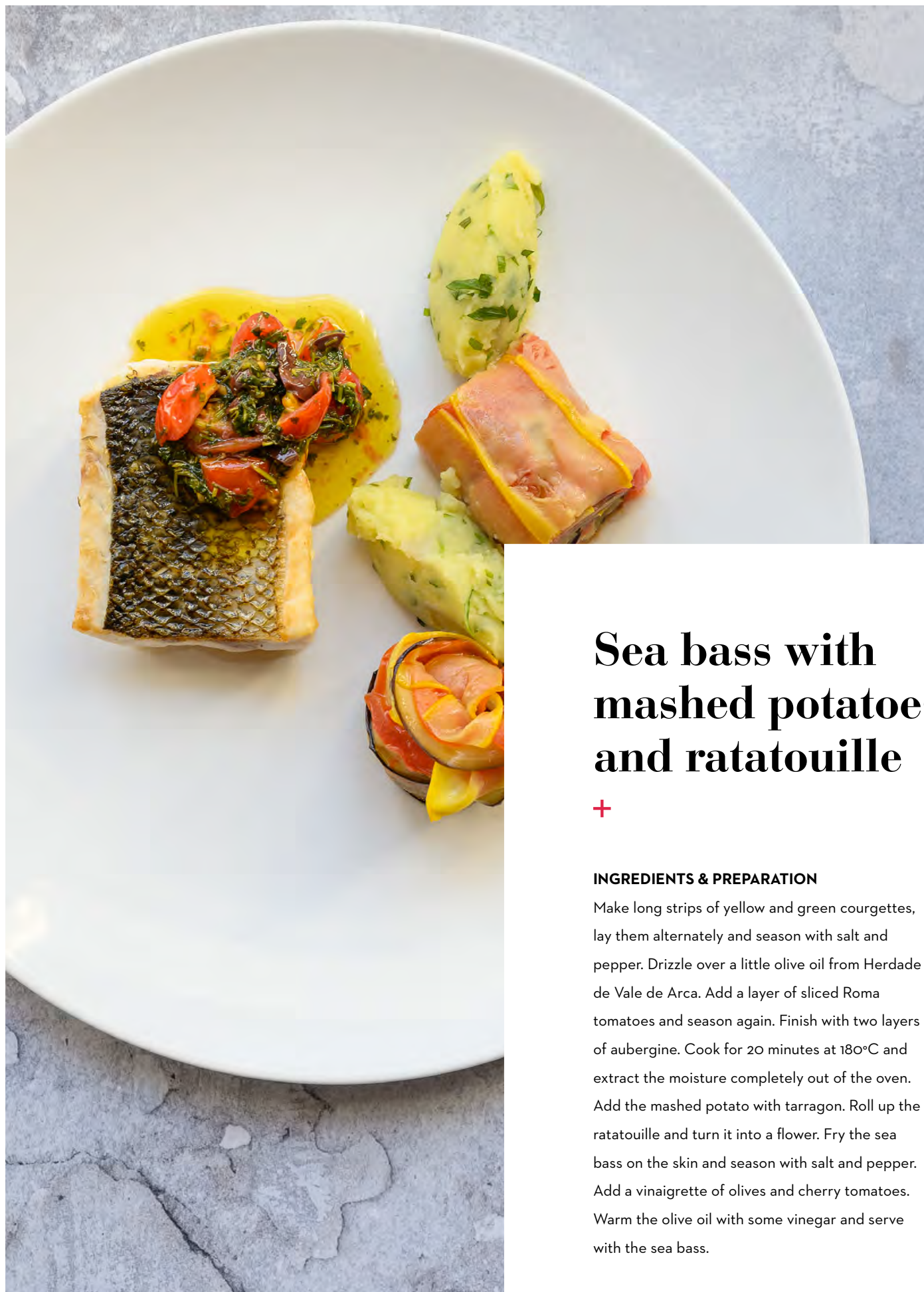
+

INGREDIENTS & PREPARATION

60 g veal // 1 l water // 300 g parmesan //
100 g water // 10 g vinegar // 15 g sugar

Cut the veal into tartare. Put 1 litre of water and 300 grams of parmesan in a vacuum bag and steam in a steamer at 85°C for 24 hours. Filter and clarify with egg white. Add the pickled beech mushrooms. Fry briefly and deglaze with vinegar. Add olive oil and preserved mustard seeds. Briefly blanch the mustard seeds 3 times and place in a mixture of water, vinegar and sugar. Finish with olive oil and basil. Dress the gravy around the tartare and finish with a few drops of green herbs.





Sea bass with mashed potatoes and ratatouille

+

INGREDIENTS & PREPARATION

Make long strips of yellow and green courgettes, lay them alternately and season with salt and pepper. Drizzle over a little olive oil from Herdade de Vale de Arca. Add a layer of sliced Roma tomatoes and season again. Finish with two layers of aubergine. Cook for 20 minutes at 180°C and extract the moisture completely out of the oven. Add the mashed potato with tarragon. Roll up the ratatouille and turn it into a flower. Fry the sea bass on the skin and season with salt and pepper. Add a vinaigrette of olives and cherry tomatoes. Warm the olive oil with some vinegar and serve with the sea bass.

Even more culinary experiences during fourth edition of Fourchette in Ghent



Text: Kevin Stickens | Images: Bart Tanghe, Pieter D'Hoop, Michaël de Lausnay

Over the past three years, the culinary event *Fourchette* has become a real success story. In October - just a little later in the year than in previous years - a 4th edition is scheduled. The organisers Joost Arijns, Elke De Baerdemaeker and Thomas Schmidt promise the same top quality and experience, albeit sporting a new look.

“Feel free to consider the concept as a large restaurant at top level.”

Ghent's culinary event

The first edition was organised in 2016 and in the meantime *Fourchette* has grown into the culinary event of Ghent and far beyond. "The name refers to four, because we started the event with the four of us, and of course to the Ghent word for fork. We felt that Ghent deserved to have its own culinary event, preferably with just a little more experiences than what is the norm. No receipts and queueing, but more class, comfort and excellent culinary dishes from top chefs: *Fourchette* was born", says Joost.





Focusing on a total culinary experience

What makes Fourchette different? "First of all, the fact that you can choose from 2 menus in advance, but without knowing the dishes. So you actually choose on the basis of the chefs and their vision. We are also strongly committed to a total experience. Well-lit tables, a glass of champagne on arrival and a nice vibe. Feel free to consider the concept as a large restaurant at top level. We think it is important how and where the guests sit, where the chefs are and that guests determine the pace of their dishes themselves. Picking up the dishes ensures

movement and allows the guests to set the pace themselves", Thomas indicates.

A new location, even more experience

The previous 3 editions took place in the Eskimo factory, but the 3 organisers thought it was time to give Fourchette some more schwing. "We're taking a little more time for the 4th edition. The top chefs will be retained, just like the approach and the concept, but we want even more experience and we want to move to another location. The philosophy remains, but we want to surprise and trigger people again. There's not

much we can tell you about it yet", Elke chuckles. "What we can already say is that we are moving away from the industrial atmosphere, are going to pay even more attention to details and that there will be a lot of top names attending again. You can expect a dozen top chefs."

Solid partnership with Brouwerij Van Steenberge

Fourchette is not only a top event, there is also a beer of the same name. "Just to be clear, the event was there first", Joost laughs. "We found a great partner in Brouwerij Van Steenberge and

we have a really close bond. The Fourchette beer was made in collaboration with the brewery and this smooth drinking beer shares the same values as the event. Stylish, gastronomic, yet easy to drink. A lot of the participating chefs had input in composing this beer and you can taste that. Fourchette beer lends itself perfectly to foodpairing and therefore deserves a prominent place at the event.”

An event to be proud of

An exact date is not yet known, but the 4th edition will probably take place the second weekend of October. "Guests can dine with us on Friday and Saturday evening and at Sunday lunchtime. That means we will be catering for 600 guests three times over that weekend. Guests are served dishes from many top chefs and we provide a glass of champagne and coffee for €95. The menu can be supplemented with suggested wines and beers, but you can also order a nice bottle of wine. The focus is on the dishes, the top chefs taking part in the event and having a pleasant evening. After all, our motivation is to organise a high-level event to be proud of. We only do one event a year, and it has to be perfect", Thomas concludes.





Interested in serving Fourchette in your business?

Get a free bottle of Fourchette 75 cl,
using the promo code below.

FOURCHETTEDOLCE2020

www.fourchette.beer

Offer only valid for professionals when mentioning the name, address and VAT number of the business. When checking out, choose 'business address', fill in the details and get a free bottle of Fourchette 75cl.

Valid until March 21 and while supplies last.



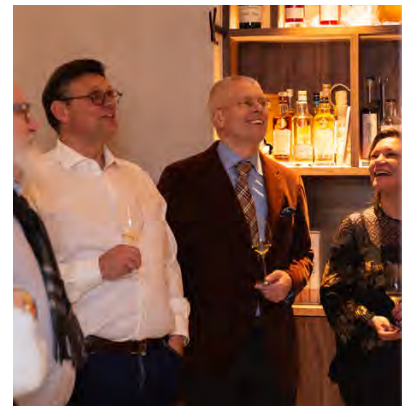
A finger-licking good workshop



Text: Kevin Stickens | Images: Bart Tanghe

At Hilux-Hillewaert they are not only known for their high-quality kitchens for the hospitality professional, but also the workshops the company organises enjoy an excellent reputation. On Tuesday 17 December another one of these workshops took place at Caillou in Knokke-Heist. Under the heading 'Sel Gris vs. Caillou', the chefs of the restaurants engaged in a friendly battle.

The guests of Hilux-Hillewaert were warmly welcomed in the small but practical kitchen of the recently opened restaurant Caillou. They were served a free flow dinner and workshop with short intermezzos each time. During these breaks Frederik Deceuninck (manager of Sel Gris and partner in Caillou) and Sander van de Walle (for years the sous-chef of Frederik and current manager and partner in Caillou) gave us snippets of information. They took a look at the operations and the kitchen of both restaurants and went deeper into the differences between the two.





Two businesses, two concepts

We kicked off with two characteristic appetisers, Frederik went for an oyster, finished with beetroot and apple and Sander served a croquette of ox tongue with madeira. The ideal ice breaker, after which the gentlemen introduced themselves to the audience. The story of Frederik, who has been passionate about cooking from an early age, is well known. After gaining experience in many star restaurants, he decided to open his own business with Sel Gris in 2007. “Since then, we have opted for a contemporary cuisine, but based on my classical background. Over the years, we have of course developed a style of our own that is clearly liked.” A theorem that Sander agrees with. After 4 years at the side of Frederik as sous-chef, last year the time had come to spread his wings and to go for a story of his own with Caillou, assisted by Frederik.

Caillou is completely different from Sel Gris

“What starting point did we take with Caillou? The concept had to be everything that Sel Gris wasn't, otherwise there was little point in opening a new business”, Sander laughs. “We are going for a playful, slightly less formal approach, without sacrificing quality. Culinary

but with a twist. With that we think we met a need in Knokke.” It became clear during the workshop that you also notice this in the dishes. While Frederik went for cannelloni of salmon with gin tonic and cucumber, tortellini of king crab with goat's cheese and turnips and a sorbet “Ode to Luca”, Sander chose among others for Dubarry langoustines with caviar, deer with classic garnish and a banana split. Dishes that the participants appreciated very much.

A unique 'bread moment'

Another distinction between Sel Gris and Caillou? The 'bread moment'. After all, at Caillou there is no bread on the table all the time, but a specific moment was created between the appetizers and the starter. “We saw this idea abroad. During this time we create a 'share and butter' moment. This way, nobody misses out on the bread, which, by the way, is served in almost every restaurant in Belgium. In other words, we lift the bread to a higher level. We do make sure that people who dine with us get their appetisers with the aperitif, so they actually serve to welcome the guests and there will be room to serve the bread later”, Sander says.

*“Since then,
we have opted for a
contemporary cuisine,
but based on my
classical background.”*



*“Since then,
we have opted for a
contemporary cuisine,
but based on my classical
background.”*

Top quality and top service go hand in hand

In their vision of which qualities a top kitchen should meet, the chefs are completely on the same wavelength. “The quality of the kitchen is the main factor when I choose a kitchen”, Frederik says. “The appearance and the look only come second. The fact that our Hilux-Hillewaert kitchen hasn’t had any significant problems in the last 13 years says a lot to me. Occasionally a seal that had to be replaced and that’s it. What’s more, we can count on top service. I still see Patrick lying under our dishwasher for a small repair last Easter”, Frederik chuckles. “Half an hour later, we were back to

work. These are the things we remember and which we appreciate.”

For the kitchen at Caillou the same partner was chosen. “It may be a small kitchen, but it feels perfect. Of course we could call on our previous experience. Together with Patrick from Hilux-Hillewaert we designed the kitchen, and he took care of the technical support. We crammed all possible options into this small space where I, as chef, see everything passing by. That way our kitchen is not only practical, but I can also act quickly”, concludes Sander.

The enthusiastic reactions afterwards showed that the guests enjoyed the chefs’ stories and the food. On to the next one!

www.hilux-hillewaert.be

www.restaurantcaillou.be

www.selgris.be



Oyster with beetroot and ricotta

+



INGREDIENTS & PREPARATION

4 oysters // 1 spring onion cut at an angle // brunoise beetroot // brunoise apple // lime juice // poppy seed // shallot // olive oil // Merlot vinegar

Ricotta foam with beetroot:

400 g ricotta // 200 g cream //
200 g beetroot juice // 40 g pro espuma //
20 g Merlot vinegar //
20 turns of the pepper mill // 10 g salt //
3 sheets of soaked gelatin

Heat up the cream and dissolve the soaked gelatin in it. Put the rest of the ingredients in the thermomix, add the cream and mix at a moderate speed.

Put in an espuma bottle and add 2 cartridges.

Vinaigrette of shallot and Merlot vinegar

Finely chop the shallot, briefly fry in a pan. Extinguish with Merlot vinegar, bring to the boil and remove from the heat. Leave the base to cool, add olive oil and season with salt and pepper.

FINISHING THE OYSTER:

Make a salad of beetroot with apple, place this on the bottom of the shell. Put an oyster on top and moisten lightly with the vinaigrette. Cover with the foam and finish with the spring onion and poppy seeds.



Banana split



INGREDIENTS & PREPARATION

Banana parfait

150 g sugar // 30 g water // 120 g egg yolks
// 7.5 g soaked gelatin // 250 g cream //
200 g mascarpone // 600 g banana puree //
25 g water // 5 g Pisang Ambon //
1/2 vanilla pod

Beat the egg yolks until airy. Boil the water and sugar to 121°C and take off the heat. Melt the soaked gelatin leaves in the sugar syrup and pour the syrup into the yolks while stirring. Add the mascarpone, vanilla pod and the lightly-whipped cream. Mix everything evenly and add the Pisang Ambon, the water and the banana puree. Pour in moulds and freeze. Remove from the mould 2 minutes before serving and garnish. Finish with melted chocolate.

Banana cream

120 g milk // 25 g sugar // 30 g egg yolks //
7.5 g cornstarch // 100 g banana puree //
4 g gelatin // 50 g mascarpone

Boil the banana puree and the milk. Make a ruban of the sugar, egg yolks and cornstarch. Pour the boiling mass on the ruban and put on the stove. Bring to the boil, take off the heat and add the gelatin. Pour out and seal completely airtight. Leave to cool, smoothen and add the mascarpone.

Chocolate sauce

100 g bitter chocolate // 50 g cream //
a splash of water // 2.5 g Pisang Ambon

Bring the cream, Pisang Ambon and water to a boil. Add the chocolate and mix until smooth.

Vanilla flan

160 g milk // 1 vanilla pod // 40 g sugar //
150 g cream // 5 g elastic //

Cut open the vanilla pod and remove the seeds. Boil everything together, sieve and mix and pour into a desired mould. Freeze to get them out of the mould more easily. Allow to defrost again before serving.

Crumble bresilienne/chocolate/banana

75 g flour // 50 g soft butter // 25 g sugar //
salt // 5 g egg yolk // 7.5 g egg white

Mix everything and divide over a baking tray. Bake at 170°C for 6 minutes. Stir regularly while baking. Cool and grind finely. Take 100 grammes of this crumble and mix with ground bresilienne, finely ground chocolate and ground dried banana. Add a pinch of salt.

Chocolate flan

125 g milk // 25 g cream // 20 g sugar //
7.5 g cornstarch // 22 g egg yolk //
100 g bitter chocolate // salt

Bring the milk and cream to a boil. Make a ruban from the sugar, eggs and cornstarch. Pour the boiling mass on the ruban, place into the thermomix. Also add the chocolate. Turn until smooth, add a pinch of salt and pour out.

Chocosponge

100 g egg yolks // 300 g egg whites //
60 g almond powder 100% // 50 g flour //
70 g sugar // 20 g cocoa powder

Mix everything together in the thermomix and let it rest. Put in a siphon and then pipe in cardboard cups. Fill them half full and bake 45 seconds at 800 watts in the microwave.

Nougatine chocolate

600 g fondant // 500 g glucose //
20 g cocoa

Boil, add the cocoa, allow to harden and then cut. Finish with fresh banana and leaves.

Verstegen Gomasio

We live and eat more and more consciously. A trend that you as a chef can probably see daily around you. The use of less salt is certainly one point there. Inspired by this trend, we look to the customs of the healthiest and longest-living population in the world: the Japanese. The result? Gomasio, a series of products to give your dishes a perfect taste or to improve them. But with much less salt. Gomasio is tasteful evidence that healthy can also be really delicious!



Gomasio Black Lampong Pepper

The Gomasio Lampong Black Pepper includes all the characteristics of the Gomasio Classic but it is reinforced with Lampong black pepper.

The black pepper gets its typical deep/aromatic taste by drying (burning) in the hot sun. It stimulates the digestive system and the central nervous system and facilitates the functioning of the liver and the pancreas. In addition, black pepper is essential for the effectiveness of curcuma in the body.

The warm aroma of black pepper enhances the nutty taste of sesame and the fresh taste of coriander. Thereby the Gomasio gets an extra dimension. It is intense, aromatic, fruity and pungent.

Seasoning with the Gomasio Lampong Black Pepper boosts all other flavours in a dish in a natural way. Experience a swift warm and rounded feeling in your mouth. It can be used daily to give extra taste to your dishes.



Use:

- Because of its intense, full-bodied taste, the Gomasio Lampong Black Pepper is a taste enhancer for a wide range of soups, salads, sauces and stews.
- Best in combination with soy sauce.
- Delicious in savoury smoothies.
- Sandwiches and paninis.
- Shrimp, cheese and meat croquettes get a much deeper taste.
- Try it on French fries and breaded food as well.
- Vegetables (boiled, grilled or baked).
- Put a glass of olive oil with a pot of Gomasio Lampong Black Pepper on the table for dipping a piece of bread in.
- Gomasio Lampong Black Pepper can be used as a healthy and sophisticated alternative to the classic salt and pepper.



Enjoy great taste

Altoni - Kelderman - Didess - Viva Sara

Restaurant and Hotel Noorderlicht

**Traditional cuisine infused
with Albanian hospitality**



Text: Kevin Stickens | Images: Bart Tanghe

Restaurant and Hotel Noorderlicht is located at the beautiful Damse Vaart in Damme. Chef Ludovic Allemeersch and charming hostess Liljana Leko run this business with a lot of love, care and a hefty dose of Albanian warmth. Ingredients that add that extra touch to the classic Belgian cuisine which is served here.



Focus on classics of French-Belgian cuisine

Chef Ludovic gained experience at many catering establishments and in various functions before starting up Restaurant and Hotel Noorderlicht together with Liljana a few years ago. “We are resolutely opting for the classic French-Belgian cuisine without frills”, the chef says. “Just think of a nice piece of onglet à l'échalotte or a fresh dish of North Sea fish. But the crowd pleaser is undoubtedly our eel. Soon we will entice our diners with an eel dish which we have called ‘Paling Noorderlicht’ with tomato cream, shrimps and basil. We combine our classic dishes with an excellent wine list with some famous names.”

Spend the night in an idyllic setting

The restaurant attracts a slightly older clientele, while cyclists and walkers, especially in the summer, easily find their way to the terrace. “We're just a few miles from Knokke and the polders. The idyllic setting attracts a lot of tourists. We offer accommodation in 2 rooms. Room ‘De Jagers’ (The Hunters) is perfect for two people and room ‘De Vissers’ (The Fishermen) accommodates 4 guests. We can also organise parties here. In the restaurant, we can cater for 50 people and in the summer, when we go outside, we can have 250 people”, Liljana adds.



*“We resolutely opt for
the classic brasserie kitchen.”*



Quality products that convince

For this article, Ludovic tried out some products of Altoni, Kelderman, Viva Sara, Didess and R&D Revolution. "I prefer my own preparations, but I have to say: the quality of these convenience products is excellent. I will definitely try the fresh pasta from Altoni again and also the tea from Viva Sara was much appreciated. We already offer the Viva Sara teas, but we are now considering extending this range and also getting their coffee. I also had some experience with Didess' basic products. Creating tasty dishes with these products is not difficult at all. For a business that is open all day and sometimes struggles with shortage of time, they certainly offer a great solution", says the chef.

Albanian hospitality combined with top cuisine

What makes Noorderlicht stand out, apart from the classic dishes and home-made preparations? "We put the guests first", Liljana tells us. "More than that, we're too overprotective sometimes. We both think it's important that guests are comfortable here. People come here to discover the typical Belgian cuisine in a rural environment and we want to take away all the stress. In Albanian culture receiving guests is considered an honour and hospitality takes centre stage, having said that, we want to extend that feeling here", concludes Liljana.



www.noorderlicht.be

www.didess.be

www.altoni.be

www.kroketjes.be

www.vivasara.be

Homemade cheese croquettes from Oud Brugge with grilled Moroccan Chillies Parmesan and Waco Taco Cookies by Didess



INGREDIENTS & PREPARATION

For the cheese croquettes

200 g butter // 220 g flour //

360 g Old Bruges cheese // salt and pepper

// nutmeg // 1 l milk // 4 egg yolks //

160 ml cream // 6 gelatin leaves //

5 Moroccan chillies

Make a roux with butter and flour and add a litre of milk. Season the cheese with pepper, salt and nutmeg. Then add the gelatin leaves, which you soaked in cold water beforehand. Combine the egg yolks and the cream and add this.

Combine well. Place the preparation in a dish and cover with cling film. Let this set for one night.

Cut into your desired shapes and bread with panko. Serve with a grilled chilli and watercress.





Ravioli Altoni with burrata & lime with Basil pesto and Didess Mini Amelioras of Thai Basil and roasted cherry tomatoes



INGREDIENTS & PREPARATION

basil pesto // 4 fistfuls of basil // 50 g grilled pine nuts // 1 clove of garlic // 100 ml olive oil // 50 g parmesan

Boil the ravioli in salted water for 5 minutes. Blend all the ingredients in a blender and add the parmesan. Put tomatoes in an oven dish with olive oil and pesto. Roast them in the oven at 180°C. Dress with a slice of lime and frozen basil spheres by R&D Revolution.

Kelderman buttermilk mash with hand-peeled grey shrimps, grilled Breydel ham, fried egg and croutons



PREPARATION

Make a tower of some mash, grilled ham, mash, grey shrimps, mash with a serving ring. Finish with a fried egg on top.

Serve with croutons and beurre noisette.



Iced tea “Antigua” Viva Sara with red fruits and homemade mint chocolates



INGREDIENTS & PREPARATION

100 ml mint tea // sugar //

juice of one lemon // 2 gelatin leaves

Prepare mint tea with lemon and sugar and leave to cool to 35°C. Add the pre-soaked gelatin leaves. Pour this into moulds and put the preparation in the refrigerator for at least 2 hours. The Antigua tea with sugar and lemon should first be warmed up, left to cool in the fridge and then served with red fruit and mint chocolates.





Molteni

At Gastropub Gaspard & Molteni: respect for terroir, respect for tradition

+

Text: Kevin Stickens | Images: Michael de Lausnay

Passionate, that's the only way to describe chef Jurgen Maene from the Gastropub Gaspard in Barvaux-sur-Ourthe. He exudes passion for cooking, but his second love next to his wife Véronique Delbar? His Molteni gas stove!



For three years, the couple have been at the helm of Gastropub Gaspard Barvaux, which attracts a loyal clientele in the Belgian Ardennes. “Three years ago, we finally made the move to our own business in Barvaux. Here, we serve a typical terroir cuisine with love for the product and traditions. In this region you have to be highly reactive, because farmers are still real farmers here and getting hold of the right products is not always easy. Just like Johan Segers at 't Fornuis, a great source of inspiration for me, comfort and cosiness take precedence over pure turnover. We have 14 places, but to keep it comfortable we only accept 12 guests at any one time. That way everyone can relax and enjoy the meal”, says Jurgen.

Molteni as a member of the family

The eye catcher of the Gastropub is undoubtedly the Molteni stove. “The Molteni is my baby”, laughs Jurgen. “It really is a fantastic appliance and this stove is the beating heart of the restaurant. All the rest is actually built around it. It's a pleasure to cook with and it always works without a hitch. You feel the warmth, experience the power and taste the tradition. It is not for nothing that they call Molteni the Rolls Royce of the stoves.

“Each and every one of the guests falls for the charms of Molteni and they want one in their house.”

I can only confirm that. I was able to buy this appliance, second hand, for a very fair price and that was the best business decision of my life. The stove matches perfectly with the typical terroir kitchen I serve here. What's more, the gas stove immediately catches the eye of everyone

who comes in here. Each and every one of the guests falls for the charms of Molteni and they want one in their house. Every day I clean and buff it, even the tiniest nooks and crannies. I call it respect.”

A cook at heart

After a few detours, the chef has found his place in Barvaux. “Please don't call me chef, that's not how I look at myself. I'm a cook. I enjoy cooking and serving guests, but I certainly don't consider myself a conductor who directs others. I wouldn't feel right about doing that. I am happiest if I can cook creatively. Fortunately, I have my wife Véronique by my side. She is the financial brain of the business. For 30 years, we have been doing the paperwork together after every service, and our system works miraculously well. Without her, I would never have been in Barvaux.”

Always a bit on holiday

But why Barvaux? “You could compare the Ardennes with the seaside. There is always a holiday feeling here and people are often

slightly euphoric. That makes it pleasant for everyone. The heat here is incomparable, and on top of that, you'll find real nature people here with respect for the seasons.”

Aiming for the feel-good factor

Feel-good, that's what Gastropub Gaspard is all about. “Make people feel good and pamper them, what more could you want?”, Jurgen glows. “Nostalgia drips off the walls here and that's all it should be. With my Molteni and Véronique at my side, I can enjoy Barvaux for many years to come”, Jurgen concludes.

www.gaspard.site

www.molteni.com





Veal blanquette



8 PERSONS

INGREDIENTS & PREPARATION

Stock

1 clove of garlic // 2 carrot // 2 celery green stem // 1 large onion // bay leaves and thyme // 10 peppercorns // crackling of the calf's belly (parure) // 1 tablespoon salt // 2.5 l water

Combine the ingredients and bring to a gently boil for 20 minutes. Then sieve.

Veal blanquette

1.2 kg veal from the belly

Cut the meat into chunks and add to the stock. Let it simmer on the hob for 90 minutes. Remove any bits that float to the surface with the skimmer. If necessary, gently remove the meat and bind the stock with 120 g roux (50 g butter and 70 g flour). Keep a liaison at hand for the finishing touch, consisting of 40 g cream and 1 egg yolk.

Garnish

300 g veal mince // 1 egg // 1 tablespoon breadcrumbs // 500 g Parisian mushrooms // 1 lemon // 300 g pearl onions

Mix the minced meat with pepper, salt, egg yolk and a spoonful of breadcrumbs. Roll into balls. Poach this for 2 minutes and save the liquid.

Briefly fry the mushrooms in butter, deglaze with lemon, season with salt and pepper. Save the cooking juices.

Peel the pearl onions and stew them until glazy. Then add the meatballs and the mushrooms together with the juices. Let it simmer.

FINISHING

Take the stock, add the meat and warm the garnish. Bind the sauce using the liaison and add some lemon juice according to taste.

The future of technology in the hospitality industry



Text: Lightspeed | Images: Lightspeed

Lightspeed believes that business is for everyone. The flexible, all-in-one ePOS system helps entrepreneurs make data-driven decisions and create unforgettable experiences for their guests. With their accessible technology, Lightspeed helps businesses grow, enriching their communities in the process.

Technology has become indispensable in the hospitality industry. Combined with good food and high-quality service, the right use of the technology is what distinguishes a restaurant from its competitors.

In this article, we outline the most recent developments in restaurant technology and reveal how entrepreneurs apply this technology to their businesses.

The central role of the cash register system

A hospitality cash register system is no longer just a place where you process transactions. Today, your ePOS system is the heart of your business.

With modern ePOS system, administrative tasks like scheduling staff and keeping track of stock are handled much faster. You can also

make the workflow of your employees smoother with modifiers and a flexible floor plan. With staff working more efficiently, you can increase your turnover and serve guests better.

"We use Lightspeed daily for its cash register function. But what we love the most about it is its advanced reports of all our activities. We have two restaurants and it's great to have a single product, a single platform that gathers all the data that our company needs to be even more efficient every day."

Sam van Houcke, Maste

Optimisation based on data

The use of data is essential for running a modern restaurant. In an industry where everything revolves around offering customer's best possible experience, data is invaluable. It can provide detailed insights into your







guests' preferences, helping you give a more personalised service each time they visit.

With data insights from the ePOS system, you can better prepare your business by measuring the peak times in a day, week or year. Grow profits and increase customer satisfaction by noting your most popular dishes, collecting important customer data such as allergies and dietary preferences, and weighing up labour costs against revenue.

The Brussels-based Ballekes chain uses the data they collect using their cash register system to manage their multiple locations as efficiently as possible:

"Technology is at the centre of our lives. Thanks to Lightspeed technology we can produce detailed, accurate reports and analytics. We instantly get an overview of all our sales. I can see the current situation remotely, follow-up on

sales and analyse the positives and negatives of each location. It is an incredible time saver, and with three restaurants, time is expensive."

Florence Van Leuven, Ballekes

The growth of digital hospitality apps and platforms

Every year, more and more hospitality systems and solutions pop up. Whether it's an app like Resengo that automates reservations, or Lightspeed Delivery that synchronizes online orders from delivery platforms like Deliveroo and UberEats in one place, their collective goal is to optimize workflow and improve management efficiency. It is therefore important to study all these different options and find the ones that can meet your specific needs or simply automate your most time-consuming processes.

A whole new guest experience

Guest satisfaction is the ultimate goal of any hospitality business. Technology increases

efficiency, freeing up restaurants to spend more time realising that goal. Some technologies take this principle up a notch, and help make the guest experience a truly special one.

For example, a self-order menu makes it possible for guests to order directly from their own table via a tablet. That way, your guests get full control of their evening.

Virtual Reality (VR) and Augmented Reality (AR) are the newest developments in the field of "experience technology". This mainly revolves around the storytelling aspect of the guest experience. AR is used to help guests visualise the menu through holograms, drastically reducing the chance of a disappointing order.

VR is being used to explain the origin of ingredients in a certain dish, leveraging the influence that vision has on taste. For example, dark images enhance bitter flavors, whereas

“We use Lightspeed daily for its cash register function. But what we love the most about it is its advanced reports of all our activities. We have two restaurants and it’s great to have a single product, a single platform that gathers all the data that our company needs to be even more efficient every day.”

Sam van Houcke, Maste

shades of green accentuate acidity. These technologies add a new, immersive and personal experience for the guest.

These trends are expected to develop in the coming years. With technology making the ‘business’ side of business more efficient, entrepreneurs have more time to focus on guest experience.

Although not all of this technology is directly applicable in every hospitality business, it’s worth thinking about which technology you can implement to get the most out of your business.





Gastronomic tapas on impeccable tableware: a winning duo



Text: Catherine Lenoir | Images: Bart Tanghe



Le Comptoir de Marie in Mons is the 'place to be' for gourmets who love a star restaurant where the chef conjures up something surprising from his chef's hat. Behind his stove, Maxence Paris prepares southern tapas with hints of world cuisine. Time and again, for these small dishes Maxence chooses products of very good quality and ... beautifully clean crockery. For this last task he is counting on his dishwasher and on Winterhalter.

Le Comptoir de Marie, located in a small street just a few metres from the Grand Place in Mons, is a gastronomic restaurant with a cosy atmosphere where tapas are invariably on the menu. In this restaurant with one Michelin star, guests can relax at the large bar, where they can see the cooking skills of the 26-year-old chef. Upstairs, a small

cosy room welcomes guests in a more intimate setting.

New challenge before 30th birthday

After his studies Maxence Paris worked in La Laiterie, at the time a star restaurant in Lille, France. He then joined the kitchen brigade of Christophe Hardiquet in Bon Bon (2 stars) in



*“I wanted to be chef myself
and make my own mark.”*



Brussels. He climbed up to the position of sous-chef, an experience from which he learned a lot. “I wanted to take on a new challenge before I was 30”, admits the young chef. “I wanted to be chef myself and make my own mark.”

Collaboration in trust

It was Luc Broutard who gave him this opportunity and offered him to work as a chef for Le Comptoir de Marie. Luc Broutard is no stranger to Bergen gastronomy. Besides Le Comptoir de Marie he has five other restaurants: La Table du Boucher, La Madeleine, Le Chalet, La Banque and the new Italian gastronomic restaurant La Tavola which he runs with his son Charles. “Luc trusted me and gave me enormous freedom”, Maxence explains. “It's such a pleasure to work with him.” Since starting at Le Comptoir in May 2019 Maxence has already shown us what he has to offer. He managed to keep the coveted star of the famous Red Guide.

Tapas from all over the world

The inspiration for the little dishes Maxence of course gets from Spanish tapas. But since he's the chef, he's infused his tapas with world cuisine influences. “I like this variety, although the idea behind the tapas remains. I work with more products. What do they have in common? They must be super fresh and of excellent quality. Vegetables, marrowbone, truffles, meat or langoustines: every ingredient is equally important to me. They have to be full of flavour”,

the chef emphasises. Mons is known as a cosy city of gastronomy and Le Comptoir de Marie fits perfectly here. Tourists who come to visit the city with its famous ‘Ducasse’ are very welcome.

*“Without our dishwasher,
we can’t operate.”*

The tapas are served on small plates. And it goes without saying that the dishes must always be impeccably clean. “The dishwasher is often overlooked, but without him we're unable to operate. He has a very important job to do to make our service a success.” In Le Comptoir de Marie a menu consists of six courses per person. That's a lot of plates to wash up... “I have great respect for our dishwasher and he's lucky to work with excellent equipment. This is indispensable in a restaurant like ours with an open kitchen. We have a dishwasher from Winterhalter. I'm extremely pleased with it. Our glasses and plates come out of the machine beautifully clean every time. I've never had problems with it.” Gastronomic tapas and impeccable crockery are definitely a winning duo!

www.lecomptoirde Marie.be

www.winterhalter.com

Scallops, parmesan, celeriac and black truffle



4 PEOPLE



INGREDIENTS

4 scallops

For the crumble

200 g grated parmesan //
120 g flour // 65 g water //
2.5 g salt // 4 g fresh yeast //
5 g oil // squid ink //

For the cream of parmesan and celeriac

half a celeriac // 500 g milk //
500 g cream with 40% fat content
// 200 g grated parmesan

Garnish

black truffle *Melanosporum* (fresh)

PREPARATION

For the crumble

(prepare the evening before)

Make the black bread:

put the water, yeast, oil and squid ink in the mixing bowl of the food processor. Attach the dough hook. Then add the flour and salt and knead all the ingredients for 5 minutes. Shape the dough into a ball and fold over. Allow the dough to rise for half an hour and then place it in the oven at 180°C for 20 minutes.

Make the parmesan cookies:

spread the parmesan in one layer in a pan lightly greased with oil. Let the parmesan fry until it comes loose and then take it off the hob. Cut the bread into very fine slices and then place them on a baking tray. Bake them in the oven at 160°C for 6 minutes.

Crumble the parmesan biscuits and the black bread a little with your hands.

For the cream of parmesan and celeriac:

Reduce the cream by half and then add the grated parmesan. Cut the celeriac into cubes and boil them in the milk in the Thermomix. Blend the cooked celeriac. Combine equal amounts of both creams and season to taste.

DRESSING

Pour the warm cream on the plate. Place the scallops (lightly fried on both sides) on top of the cream. Grate over some truffle. Finish with the crumble.





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
--------------	----------------





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 *, **Ghislaine Arabian****, **Renée Mathieu***,
Jean - Baptist Thomaes**, **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



Sligro-ISPC as pepper and salt. Stronger together!



Text: Kevin Stickens | Images: Sligro-ISPC



The acquisition of ISPC by the Dutch company Sligro has not gone unnoticed in recent years. High time to shift up another gear. We spoke with marketing manager Ellen Dethaey about the upcoming changes and the future of Sligro-ISPC.



*“We're going to one website,
one catalogue and one umbrella name:
Sligro-ISPC.”*

Great plans for the future

Following the acquisition of ISPC by Sligro in 2017, many changes and innovations have already taken place. Over the next few years, further investments will be made in customisation. “I want to start by saying that from the end of March the separate name ISPC will disappear”, Ellen starts off. “We're going to one website, one catalogue and one umbrella name: Sligro-ISPC. This is the next step in the transformation process that started in November 2018 with the opening of the new style branch in Antwerp. At the moment we are still working with different systems, but the intention is to achieve a single overarching SAP system for the entire group within this and two years. After the implementation of our new system, the branches in Ghent and Liège will also be tackled and given a new look. That streamlining all this will be quite a challenge, is clear. It will require change, investment and there will be some turbulent years ahead. But that's what makes it so fascinating”, Ellen smiles.

Focusing on our own strong brands

Although the Dutch concept is being rolled out further in Belgium, there is still a lot of attention for the local market and customer. “The fact that an entire Belgian management team was recruited proves this”, Ellen says. “The fact that the name ISPC is disappearing does not mean that the range is not largely retained. Customers will still be able to find their trusted products and can order them, although there will be small assortment changes. Moreover, we still have our own strong and qualitative brands as an alternative to the A-brands. By the way, we're going to focus even more on our own brands.”

New webshop under construction

The service will not be affected either. “We continue to focus on a combination of Cash & Carry and delivery. In any case, we have noticed an upward trend in deliveries for all branches. This year, the webshop will also be thoroughly overhauled. The website is now the largest sales channel in both Belgium and the Netherlands. We now have a pilot project running in



Belgium and the intention is to transfer all customers before the end of the year. A completely new shop will follow later this year. A state-of-the-art site brimming with inspiration.”

Experience as a major asset

In addition to the webshop, the physical locations are also very important. “That’s where we will be offering even more experiences and tastings. The success of the sampling area in our Antwerp branch proves that this works. Playing on novelties, giving people a taste of what’s new and our employees’ extensive product knowledge: we put even more effort into it. We have therefore invested heavily in the training of our employees.”

A strong community

The entire Sligro-ISPC community is also getting a strong boost. “Loyalty schemes will become even more important. Last year we had a partnership with Studio 100 for the musical 40-45 and this year in Flanders we are going for Daens. Customers can save up for an all-inclusive arrangement at the Studio 100 pop-up theatre in Puurs. On Wednesday 10 June, more than 1,600 customers will be welcomed with a walking dinner, followed by the musical spectacle Daens. Our stand at the Horecatel exhibition is

one to look out for too. We strive for an enthusiastic community and want to make customers long for the next event and campaign.”

“Our stand at the Horecatel exhibition is one to look out for too.”

Sligro-ISPC is there for every entrepreneur

Finally, Sligro-ISPC also appears to be focusing on a new segment. “In addition to expanding our sales team, we also focus on the ‘Fast Service segment’. For example, we aim for deep-frying and snack bars, which we can easily serve with our wide range of products. By the way, normal companies can also come to us for their purchases. All entrepreneurs subject to VAT can find a wide range of products for the office. Every company that wants to welcome its visitors with top products will find what they are looking for in our shop”, Ellen concludes.

www.sligro-ispc.be

Knokke-Heist

The ecological electric city car from Invest-Mobile conquers Europe



Text: Kevin Stickens | Images: Ekkow



Invest-Mobile saw the light of day a decade ago. During this period, the company's city car and related electric vehicles grew into a European hype. We spoke with manager Magdalena Suchora about the latest trends, future developments and the added value of the city car. One thing is clear. These vehicles capture the spirit of the age.



The alternative par excellence

Invest-Mobile may be located in a remote corner of Knokke-Heist, but this says little about the scale of the company. "The assembly of our electric vehicles takes place just outside Knokke-Heist. Our city cars are undoubtedly the spearhead. These are small electric vehicles with a range of about 50 to 80 km. They are homologated to use on the public road and they are ideal to move around within the city because they are ecological, noiseless and fit in perfectly with today's green trend. My husband's passion is at the heart of the company. About ten years ago we saw the opportunities for electric vehicles. Travelling a short distance using your standard car is becoming more and more difficult and it is polluting. We were looking for a perfect alternative so that you could still move around the city without having to walk or cycle. We can say that our solution was received with open arms. In recent years we have grown considerably", smiles Magdalena.





“By the way, you can try out the electric city car during the ART Tour in Knokke-Heist. During this two-hour tour you will travel between various art galleries and culinary stops using this vehicle.”

In the spotlight during the ART Tour

Invest-Mobile is active in various niches with their electric city cars. “We have a large number of private customers. They use our vehicles to get around town. That’s possible, because they’re approved for public roads. Many people with a second home at the seaside are happy to be able to leave their normal car parked up and move around with an electric city car. You can easily drive around with it for a whole day and then charge the vehicle at night. It allows you to enjoy nature and/or the city quietly and get rid of some stress”, Magdalena smiles.

By the way, you can try out the electric city car during the ART Tour in Knokke-Heist. During this two-hour tour you will travel between various art galleries and culinary stops using this vehicle. In this way, gastronomy and art merge seamlessly. A unique experience not to be missed.

Growing in the hotel sector

But not only private individuals find their way to the company. Business customers are also lining up. “We have a lot of hotels, restaurants, holiday parks and companies among our customers. They are used for making silent deliveries, waste collection, housekeeping and of course as a shuttle for peripheral parking during events. Because we take care of the assembly ourselves, we can also develop customised vehicles.

Almost nothing is impossible. For example, we have already made vehicles for supermarkets that use them to deliver groceries to their homes, as well as numerous small electric trucks that are used to carry out a wide variety of tasks. A new important sector is that of hotels. Our electric city cars are often offered as an extra with the more expensive suites. For example, guests in Knokke-Heist can easily travel to Het Zwin, Cadzand, Sluis and Damme. Any familiar names? We work with the Waldorf Astoria, Air Republic and The Jane. The Hotel De L’Europe in Amsterdam is also a customer. Many hotels are looking for ways to stand out from the competition and then our electric vehicles come in handy.”

The era of golf carts is over

In terms of European legislation, everything has changed in terms of safety and use. They are now allowed all over Europe for public roads but have to be issued with a European certificate of conformity. In other words, the city car is European approved and a golf cart is not.

The city cars are sometimes compared to golf carts, but they can do much more. “Our vehicles are basically made for the public road but can just as well be used on the golf course. There are different formulas. They can be rented or bought. We supply them all over Europe for use on public roads. In the mean time, we have also





opened a branch in Spain and this summer we will open a shop on the Côte d'Azur in France. It makes sense, as we have to make deliveries of our vehicles there several times during the summer for rental to hotels and consumers who rent the city cars for 3 months. In addition to our own vehicles, we also import the models of Garia and Imob, which we assemble in-house. That is why we can easily respond to market demand.

Magdalena confirms that business is booming, yet they continue to innovate. "The ecological trend is even more noticeable and demand is rising. We continue to develop new projects. We started the Park&Drive project for city cars 5 years ago, and for the past year we have been talking to cities. Customers can drive to the outskirts of the city, park their car and then move within the city with a city car. Meanwhile, our e-shuttle buses also provide services to cities such as Sint-Truiden, Brussels and Leuven to relieve city traffic during the holidays. We rent them out to car park operators who use them as shuttles to the city centres. As you can see, we are not yet at the limit of our further growth," Magdalena concludes.

www.knokke-heist.be

www.invest-mobile.com



Deleye

Deleye Products targets the hospitality industry with top-quality frozen desserts



Text: Kevin Stickens | Images: Bart Tanghe

Innovative, pioneering and qualitative, it's only 3 words you can spontaneously associate with Deleye Products. This world player in frozen refined desserts has experienced solid growth in recent years. However, the hospitality market - especially in the Benelux - remains a tough challenge. The signal for Carlos Deleye, manager and inspirer of Deleye Products, to go the extra mile.



**HORECATEL
STAND 6E18**

—
**TAVOLA
STAND 148**

As trained pastry chef, Carlos is a real specialist and connoisseur. “When I look at the road we’ve traveled since 2009, I notice that we’ve gone through a tremendous evolution. The influence of Roger van Damme, the world-famous pastry chef, with whom a collaboration was entered into and the world-famous concept ‘Elements’ was developed, is unmistakable. We started thinking even more about patisserie. It provided inspiration, with which we also started to work industrially. How we can bring this knowledge to the hospitality industry on an industrial level was an important question. A question that still occupies us today.”

Not well known in your own country

Deleye Products grew strongly in recent years, but mainly by exporting. “The Belgian market is proving difficult. We feel like we’re certainly not well known in our own country. It is also a fact that in our country there are a lot of quality pastry chefs, something you find much less abroad. Our products and quality are often valued more abroad than here. Often one only loves what one knows. With our products, top desserts can be created in the hospitality industry. We constantly innovate and set the bar particularly high for ourselves. I’m still fully involved in the business. I keep in touch with the market and regularly take refresher courses to keep abreast of the latest trends and techniques.”

To get the most out of the products, some discipline is required. “Our products are super easy to use. However, you have to get them out of the freezer in time, place them frozen on the plate and give them time to come into their own. We actually take care of the basis of desserts at top level, so all the chef has to do is create and make them beautiful. We guarantee the essential product quality and taste, but the instructions must be followed”, Carlos points out.



Special limited-edition creations are sought after

What makes Deleyme stand out even more? “Undoubtedly our Amelioras range based on herbs and flowers. This will brighten up any dish in no time. But also our special creations around e.g. Easter, Valentine's Day, Mother's Day and other special days are in demand. We make these in limited numbers and when stocks run out that's it. So being fast is the message, but the market knows that by now. Anyway, we notice that our classics remain in demand. For Easter we are working on an ice cream cake with praline. Guaranteed to be sold out”, laughs Carlos.

Order via the webshop

The range can be discovered and ordered via the webshop. “We want direct contact with our customers and we want to know what's going on in the hospitality market”, says Fien Vanneste Sales & Marketing Manager. Through the site we can then refer them to partners who link to us. In the meantime, we have more than 150 products on offer and we continue to innovate. Tailor-made developments are also possible, for instance for hotel chains and the like, but in that case we need certain volumes to be ordered. Meanwhile, we export to more than 17 countries worldwide and that number is growing.”



Attend a demonstration

Experience the quality of Deleye Products yourself and get to work with it. “We organise monthly demonstration sessions. Caterers, cooks and chefs can come here to see the production, then Joeri Vandekerkhove does a demonstration with the products and you can get to work yourself during a workshop. Each year a different theme is addressed. They learn the tricks of the trade, discover our range of products and get the right instructions straight away. Ideal for those who want to use our products”, concludes Carlos.

www.deleye.com



Dolce Past Events

Dolce Curling Trophy for Horeca



Text: Kevin Stickens | Images: Bart Tanghe

On 10 December 2019, at Lakeside Paradise in Knokke-Heist, the Dolce Curling Trophy for Horeca took place, for the third time. For this occasion, Lakeside Paradise was completely transformed into the American ski resort of Aspen.





It was an experience for all guests in which the vision of Dolce World “Experiencing, Inspiring Hospitality” and enjoyment stood central. During a game of curling the participants were able to enjoy innovative and healthy snacks from Dolce World's partners.

But it wasn't just the dishes that were innovative, the ice rink was a first for Europe: an ecological ice rink, without water and no electricity consumption ...

Among the guests were various celebrities: such as chef Ignace Wattenberge of Lys d'or, winner of Prosper Montagné, and sommelier Bernard Vandendriessche of Vintology. So this was the ideal event to get acquainted with various new products but also the perfect opportunity to do some networking.

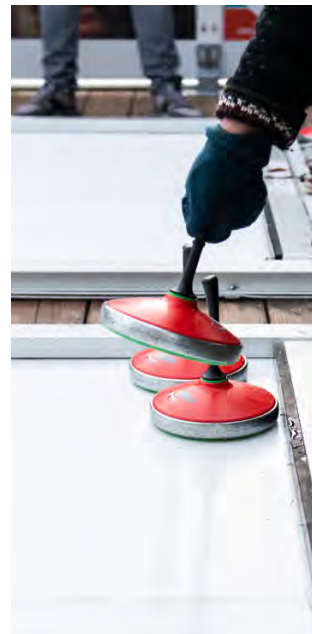
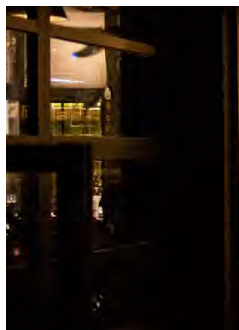




More and more people want to improve their lifestyle, everything has to be healthy, it has to be environmentally friendly, ... We took this into account and our snacks were anything but traditional.

Guests were able to taste a new 'ice tea cold brew' and alcohol-free aperitifs. Even the breakfast boasted a renewed approach. It included figs, dates, carrot cake with mascarpone and muesli muffins.

We extended this healthy element throughout the event.





“It was a successful first edition in Knokke after two previous editions in Durbuy.”



The students LoReCa at Vives Hogeschool Brugge co-organised the event and participated during the day as practical experience. We are proud of what the student team, supported by Dolce World, achieved on the day.

WINNERS CURLING COMPETITION

In between tasting all that delicious food there was also our curling competition. Teams of 4 battled it out on the curling range.

04. Fourth place went to **Team Guido Francque/ De Torre.**

03. And in third place we find **Traiteur Matthias.**

02. The **Lightspeed** team came second.

01. With the first place this year going to **Lakeside Paradise.** Congratulations!





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



PRACTICAL

PRICE

IN A DOUBLE ROOM :

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 wonderfull Spa at the hotel or a visit to Evora. Portuguese **Lunch** Moinho do Cu Torto.

Flight Lisbon - Brussel

✈ departure 19.55u 🛬 arrival 23.25u



200 Fahrenheit

Next level BBQs with Traeger and The Bastard

+

Text: Kevin Stickens | Images: 200 Fahrenheit





Tasty BBQ food? Delicious, isn't it? If you want to serve top quality then you need a device of the same level. And that is exactly what you will find in the product range of 200 Fahrenheit. This Dutch producer and distributor of many top brands (The Bastard, Grill Guru, Grate Goods, Grizzly Grills, ...) has a passion for grilling and everything related to it. Believe us, you'll taste it straight away.

Traeger: innovate with the BBQ!

The only real inventors of the pellet grill? The American Traeger. These pioneers have been familiar with grilling for years, and even though they have a range of devices on the market they continue to innovate. What started 30 years ago recently resulted in yet another novelty. With the Traeger Ironwood line, they are resolutely targeting the hospitality industry and consumers with sophisticated taste buds. In other words, worth gold in the hands of the hospitality professional.

A super tool for the chef and connoisseur

A BBQ is a bit of a challenge and for a chef it is not at all obvious how to integrate it into his kitchen. Where others would see a problem

in that, the American company Traeger saw this as an interesting challenge. With 30 years of experience in the area of pellet grills, they went to work and came up with the unique Traeger Ironwood line. The assets of this new gadget? By using the D2 Direct Drive technology you get more power, a wide range of temperatures and consequently more taste. It is also equipped with WiFIRE® technology, which not only allows you to control the grill with your smartphone, but also allows you to prepare dishes in a consistent way. Ideal for the chef who wants to guarantee quality, combined with that typical smoky taste. BBQs on a different level!



A real BASTARD!

The Bastard is another gem from the hands of 200 Fahrenheit! Not only does this Dutch brand look very nice, it is also extremely high-performing. The label resolutely targets chefs with a bit of an edge and some attitude. It is not for nothing that the brand sponsors the "Grillardeurs" and offers a lifetime warranty on the appliances.

The Bastard can take a beating, is rock solid, looks tough and has the latest gadgets. A lot of R&D hours have gone into this device and it's noticeable. Innovative and looks find each other seamlessly in these powerhouses. The cream of the crop for the hospitality industry? Undoubtedly the brand new Bastard XL.

A super complete kamado equipped with an ash lifter, a charcoal basket and a plate setter. Everything the hospitality professional needs. This is an appliance for and by enthusiasts tailored to the pros, you'll soon notice that. This explains why the kamados of The Bastard have become the reference in the Benelux in such a short time.

www.200fahrenheit.nl



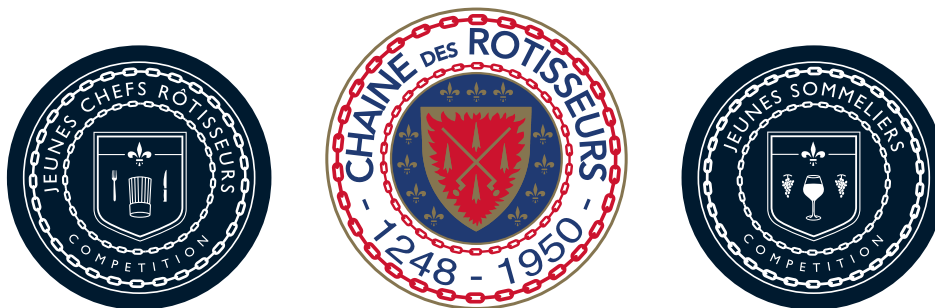


Become Traeger Ambassador

Specifically for Dolce members and subscribers, 200 Fahrenheit are launching a special offer. **The 25 first ambassadors can buy a Traeger Ironwood 885 for €999 (excluding VAT and delivery) instead of € 1,799.** It's a great offer so get yours before stocks run out. Order yours now by sending an email to Dolce at davy@200fahrenheit.nl.

Don't let this offer slip through your fingers!

La Chaîne des Rôtisseurs



GALA

Jeune Chef Rôtisseur & Jeune Sommelier

30.03.2020

**La Chaîne des Rôtisseurs
invites you to an exceptional
gala evening and award ceremony**



Ilse Duponcheel, Bailli Délégué de Belgique de la Chaîne des Rôtisseurs, has the pleasure of inviting you to the annual gala evening of the Chaîne des Rôtisseurs and the national competition "Jeunes Chefs Rôtisseurs" & "Jeunes Sommeliers" on 30 March 2020.

The competition will take place at the "Ecole Hôtelière de la Province de Namur" and will be followed by a dazzling gala evening at the prestigious Château de Namur in the eponymous town.

Count on a day full of gastronomic excitement and culinary discoveries!



PROGRAMME

6pm	Reception
6.30pm	Sitting down for dinner (punctual)
7.30pm	Apéro au Champagne
8pm	Dinner
8.30pm	Announcement Winner "Meilleur Jeune Chef Rôtisseur Belgium 2020" & "Meilleur Jeune Sommelier Belgium 2020"
Midnight	End and possibility of drinks at the bar

01.

The competition "Jeunes Chefs Rôtisseurs"

Because gastronomy and good food in a convivial atmosphere are at the heart of the Chaîne des Rôtisseurs, the Confrérie has been training young chefs from all over the world for many years. During the annual "Meilleurs Jeunes Chefs Rôtisseurs" competition, these young talents are given an excellent opportunity to show off their talents. This year the competition is organised by **Jean-Baptiste Thomaes (Château du Mylord**)**, Conseiller Culinaire de la Chaîne des Rôtisseurs Belgium.

This annual competition is held at regional, national and international level and is open to chefs up to the age of 26. Hotel school students, staff of affiliated restaurant owners or restaurant owners approved by the Commission du Concours can participate.

Winner

The winner will be announced at the gala dinner.

He/she will represent our country at the international competition in Paris on 26 September 2020.

02.

The competition "Jeunes Sommeliers"

This competition is taking place for the first time in Belgium and it is an initiative of the OMDG (Ordre Mondial des Gourmets Dégustateurs). This specific department within la Chaîne des Rôtisseurs specialises in wines, spirits, liqueurs and artisanal drinks and was created in Paris in 1963. This department promotes the enjoyment and knowledge of fine wines, quality spirits, beers and mineral waters.

Maîtres Sommeliers **Dominique Crombé** and **Kristine De Grave** - both of whom have been setting up the Belgian department for over a year - are now presenting the "Jeune Sommelier" prize in our country for the first time.

Winner

The winner will be announced at the gala dinner. He/she will represent our country at the international competition in Paris on 26 September 2020.

The gala dinner

The gala dinner includes a gastronomic dinner, served by the pupils of the Ecole Hôtelière de Namur, under the direction of our Conseiller Culinaire Jean Baptiste Thomaes and our Maître Sommelier Dominique Crombé.

MENU

Seating is accompanied by the Belgian Beer
"Blanche de Namur"

•
Apéro au Champagne with amuses

•
Appetiser

Roasted Cod "Royale", "Salpicon" of celeriac and
roasted hazelnuts, fresh herb butter

•
Main dish

Suprême of farm chicken, market vegetables,
Mil Pat's Ravioli, gravy

•
Belgian cheese platter

•
Dessert

A celebration of Belgian chocolate

•
Accompanying wines as Château Bon Baron, waters, coffee
and Glenfiddich (18 years old)
Waters Bru



PARTICIPATION

Members and their guests €165 (to be booked in one booking)

Non-members 195€

REGISTRATION

Via **eventbrite** <http://bit.ly/chaine30mars>

or

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

Registration is possible until 10 March 2020

PRACTICAL

Dress code: Evening wear and Black Tie.

Members wear the ribbon.

You can spend the night at the hotel at special rates.

For reservation mail to

ludivine.simon@province.namur.be
and enter the code "Galachaine20".



HORECATEL

and its **gastronomy** pavilion

08 > 11
MARCH
2020



Ambassador 2020



Evan TRIANTOPOULOS
"Le Grill aux Herbes"



A show animated by :

Philippe LIMBOURG

Find the chefs and the cooking shows' program on :

www.horecatel.be





MOWI Supreme salmon? New on the market and an instant hit!



Text: Kevin Stickens | Images: Photographer Douglas commissioned by Mowi

Just mentioning MOWI Supreme salmon is enough to make your mouth water. This salmon from the North was marketed only recently and already has proven to be outstanding at culinary level. So it makes sense that a lot of chefs were eager to start working with this top product. The premiere? Exclusively for Chef Didier De Roover. The tasty result? A true feast!

A unique story, a unique salmon

Behind the MOWI Supreme salmon is a lot of passion, expertise and development, and you can taste that. The salmon is only fed the best feed and therefore you could consider this fish to be the gourmet's gourmet. The fact that this results in deep red fillets, tasty cubes and delectable magnum pieces, which taste fuller and more intense, makes perfect sense. What's more, the creative chef can cut it himself and let his inspiration run free. There's something for everyone.

The salmon is pre-rigor filleted within two hours of being removed from the Norwegian fjords, making it fresher than ever. Believe us, you can taste it on your plate and top chefs appreciate it. So it is only logical that they succumb to the



taste and structure of the fillets and smoked salmon of MOWI Supreme salmon. If you add to that the advantages of the freshness of the products and the ecological packaging, which not only keeps the salmon super fresh, but is also not harmful to the environment, then it's logical that this salmon is served in many a restaurant. Especially when you know that Mowi has a fixed price for 6 months. This is ideal for the hospitality professionals as this allows them to budget perfectly.



A top chef for the salmon

Who better than a top chef to start working with the MOWI Supreme salmon and indicate its qualities? Chef Didier De Roover earned his spurs at the side of his brother in law Jeroen Meus at Luzine. Even though he has left the restaurant world behind him, it's still a passion. "I now work at the culinary butcher's shop De Kapblok in Leuven, where I am responsible for the catering and the preparations. I have a wonderful collaboration with the owner and soon a new concept with a butcher, bakery and brasserie will be opened, but I admit, having my own business is still my dream", Didier smiles.

A structure and colour that stands out

Didier likes to work with a theme and with one colour palette, so it was a real pleasure to prepare 4 dishes with the MOWI Supreme salmon. "My favorite is smoked salmon. A great product that doesn't need anything





doing to it, especially if you work with the MOWI Supreme salmon. This salmon is of perfect quality, has a great structure and is therefore a rewarding product allowing many combinations. The quality is noticeable straight away and it wouldn't surprise me if the smoked salmon had been smoked hanging up. The manufacturer specialises in one product and has perfected that down to the last detail. The salmon was reared on high quality feed and its normal growing cycle was respected. So you are working with a top-quality salmon of a consistent quality. What's more, great investments were made to achieve the perfect breeding programme, whilst respecting nature, and you can taste that", Didier says.

The chef's favourite

Didier's favorite salmon dish? "Well, I always return to my classic dish where smoked salmon is combined with goat's cheese and carrots. Anyway, I believe that we are all longing more and more for ordinary, tasty food without too many frills. And the MOWI Supreme fits the bill perfectly, because this salmon doesn't need many extras", Didier concludes.

www.mowisupreme.be



"The salmon is pre-rigor filleted within two hours of being removed from the Norwegian fjords, making it fresher than ever."

Marinated salmon, beets, fresh garden herbs, pumpernickel, mustard dill vinaigrette & blood orange



INGREDIENTS & PREPARATION

150 g raw salmon per person (best marinated whole) // 1 kg coarse salt // 300 g sugar // 1 bunch of dill // 2 oranges // black pepper mignonette // 1 l beetroot juice

Mix all dry ingredients, including the finely chopped dill. Peel the oranges and cut them into pieces. Add to the ingredients. Place the whole salmon in the marinade and pour over the beetroot juice. Leave to marinate for 15 hours in the fridge. Rinse the salmon, skin and cut into strips.

Beetroots

1 large red beet // 1 large yellow beet // lemon oil // coarse salt // pepper

Peel the beetroot and cut into fine slices with the mandolin. Do the same with the yellow beet. Marinate in lemon oil and season with pepper and salt.

Small beets

2.5 dl red wine // 2.5 dl water // 200 g sugar // 6 black peppercorns // thyme // bay leaf // 10 pink peppercorns // 2 dl red wine vinegar

Clean the beets and leave 2 cm of foliage on them. Wash them. Put all ingredients in a cooking pot and simmer for half an hour. Leave to cool. Cut the beets in half and season with pepper, salt and lemon oil.

Blood orange

Cut off the top and bottom and peel. Remove the flesh from between the membranes.

Mustard/dill vinaigrette

500 g mustard // 100 g sugar candy (blonde) // 80 g fine dill // 100 g mustard seeds cooked in sushi vinegar // 150 g horseradish paste // 100 g honey // 300 g rapeseed oil

Mix everything in a mixing bowl with a whisk.

Fresh garden herbs

dill // flat parsley // watercress // tarragon // red veined sorrel

Pick and wash all the herbs. Drizzle with oil and season with salt and pepper.

Pumpernickel

Break up the pumpernickel in coarse pieces and add to the dish.





Fried salmon, stir-fried vegetables, soba noodles, beurre blanc of miso & black sesame seeds



INGREDIENTS & PREPARATION

Fried salmon

250 g salmon (middle section) per person // olive oil //
black sesame seeds

Fry the salmon on the skin and sprinkle with black sesame seeds.

Stir-fried vegetables

mangetout // pak choi // broccoletti // baby corn //
baby courgette // white onion // chilli // coriander //
sesame oil // fish sauce // soya // oyster sauce

Clean the vegetables. Blanch them al dente in salted water. Cool in ice water. Stir-fry them in sesame oil and sprinkle with fish sauce, soya and oyster sauce. Caramelize and finish with chilli and coriander.

Soba noodles

soba noodles // soya sauce // water

Cook the soba noodles al dente in water with a dash of soya sauce. Sprinkle with sesame oil.

Beurre blanc miso

2 dl ponzu // 2 dl fish stock // juice of half a lime //
splash of water // 100 g butter // splash of soya sauce
// 1 tablespoon yellow miso paste

Place all the ingredients in a cooking pot, except for the butter. Dice the butter and put it in the fridge. Bring to the boil and add the butter.

Tartare of Mowi salmon, goat's cheese, carrot, curry, vinaigrette of carrot and cardamom & radish



INGREDIENTS & PREPARATION

Tartare tailpiece

100 g salmon per person // olive oil // coarse salt, pepper // lime

Skin the tailpiece and remove the fat layer. Cut into tartare and drizzle with olive oil. Season with coarse salt and pepper. Grate some lime zest and add.

Goat's cheese

Crumble the goat's cheese.

Pickled carrot sweet and sour

1 bunch of young orange carrots with foliage (yellow/orange) // thyme // bay leaf // mustard seed // preserving jars // 1/2 l vinegar // 1 l water // 300 g sugar // 1 chilli

Working method

Clean the carrots. Fill one preserving jar with yellow carrots and another jar with orange carrots. Put all the other ingredients in a cooking pot and bring to the boil. Then fill the preserving jars with the brew. Close and leave to cool in the refrigerator.

Sliced carrot

young carrot yellow/orange (2 pieces each) // lemon oil // coarse salt // pepper

Thinly slice the carrots on the mandolin. Season with lemon oil, pepper and salt.

Potting soil

100 g ground almond // 100 g palatinose (sugar substitute) // 100 g butter // 100 g flour // 1 teaspoon squid ink // 1 teaspoon turmeric // 1 teaspoon curry // 1 teaspoon green dye // 1 teaspoon cardamom powder

Working method

Bring butter to room temperature. Cube the butter. Knead with the ground almonds, sugar, palatinose, coarse salt, pepper and flour into a homogeneous mass. Divide into four equal parts; wrap one part in plastic foil and freeze. Add the squid ink to a second part. Wrap in plastic foil and freeze. Mix the third part with turmeric and curry, wrap in plastic foil and freeze. Mix the last part with cardamom powder and green dye. Wrap in plastic foil and freeze. When frozen hard, slice them thinly with a microplane and place the slices on baking paper. Bake for 8 minutes at 220°C. Take them out of the oven and let them cool down. Then crumble the slices.

Carrot vinaigrette

2 dl carrot juice // pinch of xanthan // 1 teaspoon of white wine vinegar // pepper and salt // pinch of cardamom powder

Mix all ingredients and let the xanthan work in for 15 minutes. Stir again.

Radish

Clean the radishes. Cut a few in slices and keep a few whole.





Smoked salmon, shallot, parsley, horseradish, lemon, sour cream & brioche

+

Finely slice the salmon. Lay open like a carpaccio, sprinkle with finely chopped shallots, parsley, finely shaved horseradish and lemon zest. Finish with sour cream and serve with toast of brioche bread.

Tavola

Trade fair for fine food retailers
and delicatessens

15-16-17 March 2020

Kortrijk Xpo (Belgium)

Discover carefully curated premium
food & drinks from 500 market leaders
and craft producers: a unique range
of rigorously selected delicacies and
exquisite high-end products.

www.tavola-xpo.be



**TAVOLA
2020**



Kortrijk **Xpo**

Free visit:
register at
www.tavola-xpo.be

with code
DW253



Take out a subscription at a preferential price

DOLCE: TOGETHER WE SHARE A COMMON PASSION

Ready to share your passion for food, drink and travel with the world!

Become a DOLCE member and/or subscribe to DOLCE magazine and enjoy exceptional promotional conditions

You can also take out an online subscription at www.dolceworld.com

and go to the club and/or magazine where you can find an overview of all the subscription benefits



Yes, I want to take a **one-year subscription to DOLCE magazine**. I will receive 4 issues for only 38 euros instead of 40 euros.



Yes, I would like to sign up for a one-year membership and enjoy all the exclusive benefits for **DOLCE Club members**. Now including a **one-year free online subscription to DOLCE magazine**. I only pay 38 euros instead of 46 euros.



Yes, I would like to sign up for a **DOLCE Club membership** and to combine this with a **one-year subscription to DOLCE magazine**. I only pay 76 euros instead of 88 euros.

Prices apply to Belgium, Luxembourg and the Netherlands only. Other countries: prices on request.

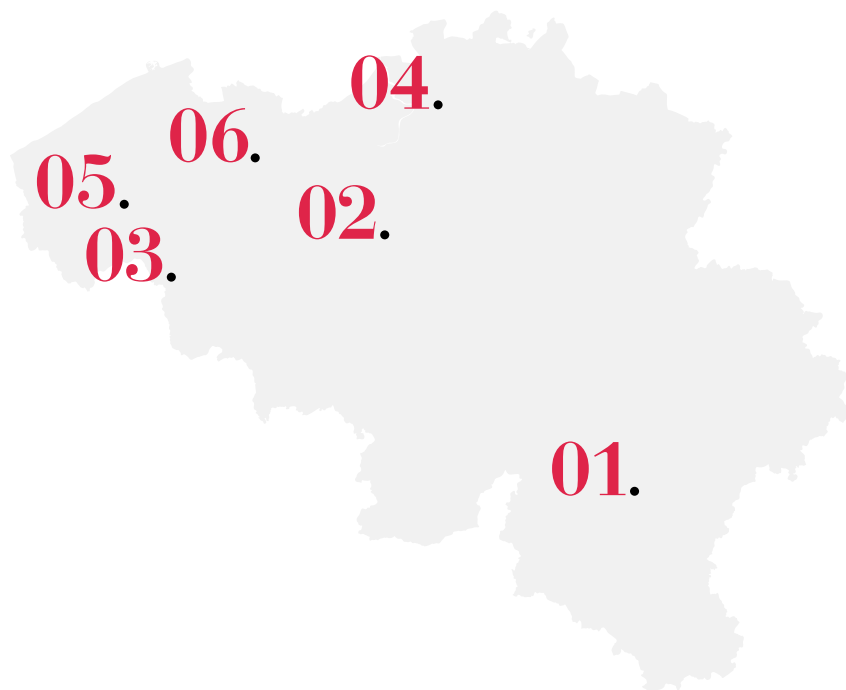
My subscription automatically expires after four issues. Kindly return this reply card to

Dolce World bvba - Abelendreef 11 - 8300 Knokke-Heist - Belgium.

Contact jan@dolcemagazine.be with any questions you may have.



dolce^{world}ambassadors



01

**Auberge
du Sabotier**



Grand'Rue 21, 6870 Awenne (St-Hubert)

+32 (0)84 36 65 23

www.aubergedusabotier.be

02

Anobesia



Brusselbaan 216, 1790 Affligem

+32 (0)53 68 07 69

www.anobesia.be

03

**Domaine
de la blommerie**



Drève Gustave Fache 2, 7700 Mouscron

+32 (0)56 33 12 87

www.blommerie.com

04

Gustatif



Churchillaan 55, 2900 Schoten

+32 (0)32 84 15 16

www.gustatif.be

05

Biga Hoeve



Amersveldestraat 104, 8610 Kortemark

+32 (0)498 50 11 66

www.bigahoeve.be

06

Ten Dauwe



Vaartlaan 42, 9880 Aalter

+32 (0)93 74 59 81

www.tendauwe.be

Become Dolce ambassador!

Being a Dolce ambassador is a privilege, a unique ADVANTAGE that makes you a member of the international Dolce World Community. It lends your business additional flair and attracts a **new clientele**.

YOUR ADVANTAGE



PUBLICITY DOLCE MAGAZINE

You get **1/8 page of publicity** in Dolce Magazine featuring an inspiring picture of your team and the interior of your establishment. Moreover, you can add a personal quote that will make you stand out for our readers. Your address, location and website are also mentioned.

YOUR ADVANTAGE

Your business is noticed and recommended in Dolce World, our trilingual magazine with a print circulation of 16,500 and digital 30,000 downloads, distribution both in Belgium and abroad.



PUBLICITY DOLCEWORLD.COM

You are **listed on our website** as a Dolce ambassador, which includes:

1. click-through to your own website using a separate URL with your own page
2. the option of adding your own promo for all Dolce Club members.

YOUR ADVANTAGE

at least 3,000 Dolce World website visitors per week will have the chance to get to know you and your website. The added promo option is the perfect way to motivate our website visitors to visit your establishment.



PUBLICITY DOLCE NEWSLETTER

As an ambassador you will be featured once in the **Dolce newsletter** with direct click-through to your own website.

YOUR ADVANTAGE

Fast and direct access to a selective target group of 30,000 foodies with a direct call-to-action to your own website.



80 COPIES OF DOLCE MAGAZINE

With **every issue of Dolce Magazine**, you receive **80 free copies** (market value: 800 euros) in the language of your choice.

YOUR ADVANTAGE

The opportunity to become a permanent part of the Dolce World Community. You can also use the various issues to develop your own marketing campaigns.



VIP @ DOLCE EVENTS

Dolce ambassadors have **priority** with regard to all activities organised by Dolce World.

PRICE
€ 480
per edition

WANT TO BECOME AN AMBASSADOR?

Then send an email to jan@dolcemagazine.be
or T. 0474 54 04 66

dolce^{world}

partners





CUISSON À HAUTE
TEMPÉRATURE



NOISETTE *ou* CLARIFIÉ

NOS BEURRES PRÊTS À L'EMPLOI,
PRÊTS À SUBLIMER VOS PLATS.



GOÛT
INTENSE




CORMAN
SINCE 1935

EXPERT N°1 DU BEURRE POUR LES PROFESSIONNELS

POUR PLUS D'INFOS, CONTACTEZ JÉRÔME AU 0498/88 75 12

gourmet | travelling | cooking | passion | tasting | feeling



volume 33 | 10 euro | Printed in Belgium

www.dolceworld.com

Photo: Rose Mentink