

# dolce<sup>world</sup>

BELGIAN PASSION FOR WORLDWIDE GASTRONOMY



# 28

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Photo: Bart Tanghe

# AEG

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## Ilse Duponcheel & Jan De Kimpe



Dear Dolce community,

For both Jan and I, Dolce is becoming more and more a community with an actual shape, boundless charisma and a universal strength. What once was a totally innovative vision on communication has now become more than reality. I do not need to tell you the fabulous feeling this brings. Every day we meet great professionals and gastronomes who not only think our Dolce World concepts are great fun, but who also want to join us in our story. And of course that is exactly the kind of stimulation we need to go out and discover even more fantastic things.

We are working hard on the 4<sup>th</sup> edition of Dolce's Petanque Trophy For Chefs in Knokke-Heist, this time with a large tropical content completely dedicated to the Dom-Tom. In other words, make sure you are there on 6<sup>th</sup> August. But in this edition we also introduce a real first: Dolce-Magazine with augmented reality! Feel free to browse our magazine at ease, but at the same time you can enjoy the videos, extra information and immediate access to various websites. We challenge you to sample this unique combination and be surprised by the augmented reality in a printed magazine. From now on, every page with augmented reality will be indicated with a specific logo. Try this unique tool on our cover page!

We wish you a fabulous summer.

Please find more information on how to use the augmented reality below.

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+



# 116



## Tropical island hopping during ‘La Petanque des Dom-Tom...’

On Monday 6 August Dolce’s Petanque Trophy For Chefs will take you along to the warm French overseas areas of the Dom-Tom. Taste the atmosphere of Guadeloupe and Martinique.

# 98

## A-API users full of praise about using the application!

The 3 greatest challenges hospitality entrepreneurs face are attracting new custom, the profitability of the enterprise and retaining good staff. This was shown by the latest research conducted by the Foodservice Community questioning about 600 entrepreneurs.

# 36

## “Gastronomy is an art too...”

André Woussen is, to say the least, a creative mind. As an artist and interior architect, he knows like no other how to showcase beauty. In his art gallery Art Gallery Woussen, which he runs together with his wife Kaatje, you’ll not only find a number of sculptures and paintings by his own hand, but also by many other renowned artists. The gallery, located at Zeedijk 701 in Knokke-Heist, also sells world class furniture.

# 53

## “Le Creuset is an excellent accessory for a chef rôtiisseur”

Benjamin Belot, 24 years old, was crowned Best Young Chef Rôtisseur 2018 during the Belgian final organised by La Chaîne des Rôtisseurs. It was third time lucky for Benjamin. This young, promising chef learnt all the tricks of the trade in various restaurants.



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# 66

## Ter Duinen honours former students with star menu in teaching restaurant De Villa

Hotelschool Ter Duinen in Koksijde may justifiably call themselves 'Main supplier of star chefs since 1946'. The school, which once started with 6 students, has grown into an internationally renowned institute.



# 58

## “New hotel school in Ostend will be the top for culinary courses”

CVO DE AVONDSCHOOL Ostend and hotel school Ensorinstituut, which are part of the school group STROOM, have big plans. At the moment both schools are still located in Leopold III Laan, but from 1 September 2019 they will relocate to a completely new state-of-the-art school building designed by architect Tom Van Mieghem.

# 105

## Durbuy and its environment: gastronomy, culture and numerous activities ensure inspiration!

Without a doubt, Durbuy is the most famous city in the Belgian Ardennes. Its popularity is unsurpassed. Durbuy has all the traits of a big city in the middle of nature and each year no less than 1.5m visitors find their way there.

# 76

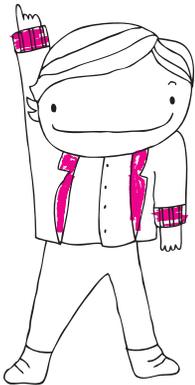
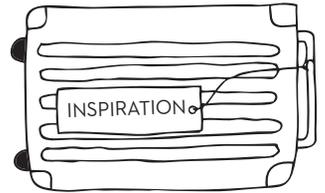
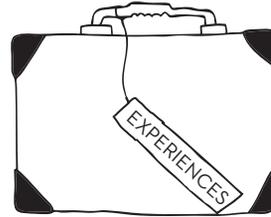
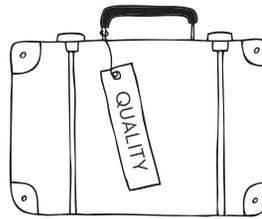
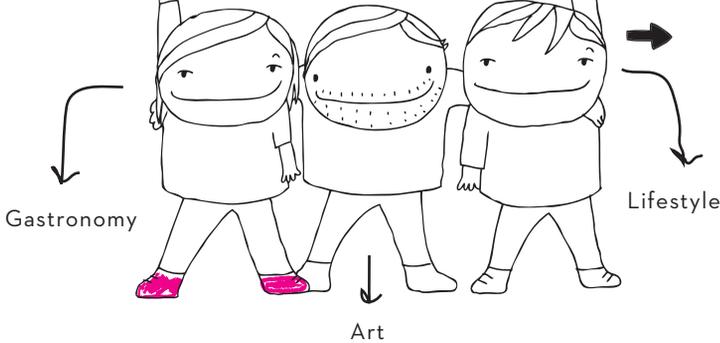
## Délifrance Sandwich World Cup... not just any filled baguette

On 4 April the 12th edition of the Délifrance Sandwich World Cup took place in Paris, at the Délifrance stand during the Sandwich & Snack Show. The competition attracted participants from South Africa, Peru, United States, the United Kingdom, the Netherlands and Belgium.



# DOLCE WORLD =

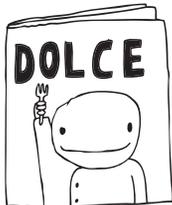
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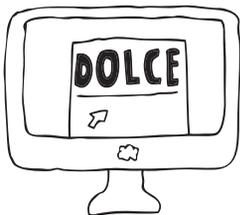


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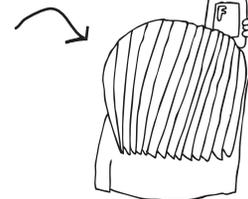


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Social media and website:

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## EVENTS

## TRIPS



Dolce's Curling Trophy for Horeca 2018 takes place in Durbuy on 11 December



Successful third edition of Dolce's Petanque Trophy for Chefs 4<sup>th</sup> edition = 6 Augustus 2018



Olive harvest Herdade Vale de Arca Alentejo 22 - 24 October

## FAIRS

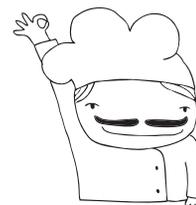


Gastvrij Rotterdam 17 - 19 September



Horeca Expo Chef's place Gent 18 - 22 November

Equiphotel Trade Show Paris 11 - 15 November



World Chef's Summit Monaco 25, 26, 27 November

Sial 21 - 25 October

Rational

# Rational VarioCooking Center® perfect partner for high-end catering company Silverspoon

+

Text: Isabel Boons | Images: Michael De Lausnay

*In Wijnegem, only a stone's throw from Antwerp, you'll find the central kitchen of the renowned catering company Silverspoon. Silverspoon organises events of a very high level, with a well-thought-out food design, tables and buffets which are perfect culinary gems. Catering at this kind of level can only be achieved by making use of top quality appliances, like the Rational VarioCooking Center®.*





At the age of 23, manager Bart Claessens wanted to organise the best parties and it was with this ambition that he established his own catering company. It started in modest premises in Antwerp at the end of the nineties, and today he is operating from an industrial area located at the Bijkhoevelaan in Wijnegem. The catering professional has 1,800 m<sup>2</sup> at his disposal, but is planning to move to a completely new building by 2019. “We do not rest on our laurels”, Frank De Wilde, executive chef, tells us. “Our vision can best be described as contemporary, innovative, unique, perfect down to the last detail with superior dishes. Every dish emerging from the kitchen deserves that wow-factor. Catering at top level with an eye for even the smallest detail.”

Silverspoon has already managed to scoop up three BEA Catering Awards: first place best event caterer of the year (2014), Corporate Catering Award (2017) and second place best event caterer of the year (2017).

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*“VarioCooking Center® makes life easier for the chef but still leaves enough room for his own input.”*

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#### **Makes light work**

In a short space of time, Silverspoon grew into one of the largest and most exclusive

catering companies of our country. The caterer organises corporate events for 50 to 3,000 (sometimes even more) guests going from weddings to welcome baby parties and from incentives to corporate parties. Silverspoon can also count on a number of exclusive party locations like Wolvenbos, TwentyTwo and Den Berg. To this end, it relies on the help of various Rational VarioCooking Centers®. “These workhorses absolutely lighten our workload”, says Frank De Wilde. “These high technological appliances always guarantee the correct cooking times, without eliminating the input of the chef. I can perfectly create my own recipes to then hand them over to the VarioCooking Center®. Moreover the appliances ensure a perfect preparation which as a chef you cannot match. For instance the vegetables always retain their colour and they are so tasty. Meat and other things can be perfectly left to cook overnight. Chef Stefaan Urkens prepared a Tomahawk Steak for us which he seared first in the Rational VarioCooking Center® and then he cooked it overnight in the Self Cooking Center (oven). The result was a steak which is bleu inside but without the blood seeping out when you cut into it.”

#### **ConnectedCooking**

ConnectedCooking is the latest network solution for professional kitchens and offers completely new and handy uses. ConnectedCooking connects a Rational appliance to the network and makes sure you are part of one of the largest digital platforms

for the professional kitchen. Using an app, you can monitor and operate a Rational appliance remotely via a pc, tablet or smartphone.

Frank De Wilde: “We can see the complete production on our computer. This way we are guaranteed of the quality and we work in compliance with the HACCP standards. In other words we always know what is going on in the kitchen and we can rely on the fact that all is going to plan. Moreover we can always intervene when something goes wrong. Safety is one of the biggest challenges in modern kitchens. Increased demands of supervisory authorities and demanding hygiene regulations bring with them a considerable administrative burden. ConnectedCooking ensures that operational errors are eliminated as much as possible. It is a fantastic system which provides the chef with peace of mind.”

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



# Risotto with grilled brill fillet, a selection of vegetables and seafood

+

4 PEOPLE

## INGREDIENTS AND PREPARATION

*4 x 125 g brill fillet // mini purple carrot //  
mini fennel // white asparagus // green  
asparagus // mangetout // fresh peas //  
spring onion // molluscs // mussels //  
oyster // 100 g risotto rice + 100 cl stock //  
100 cl stock basil crème // sauce*

### For the stock

*shallot // cream // white wine //  
chicken stock // parmesan*

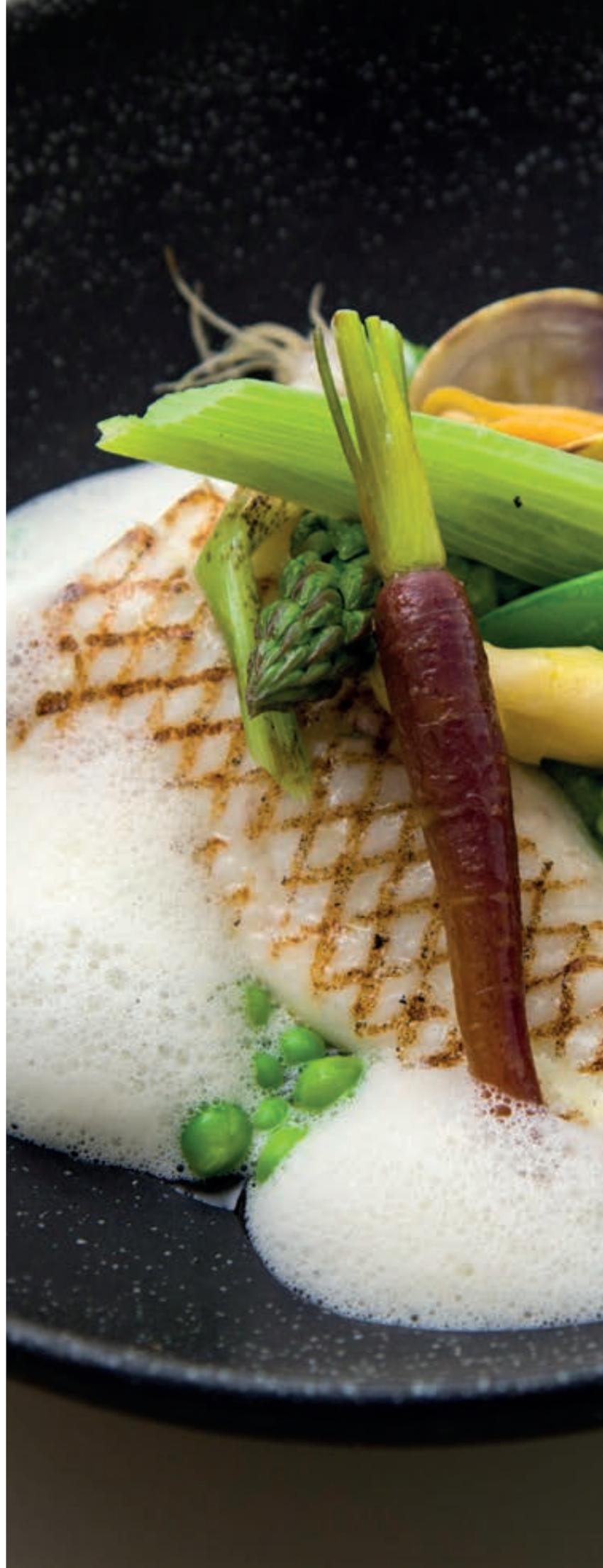
### For the sauce

*fish stock // white wine // cream // butter //  
oyster // mussel juice // lecithin (foamed up)*

Finish the risotto with the basil crème.

Place the brill fillet on top.

Stack the vegetables to one side, put the molluscs on top. Finish with the foamed up sauce.





# Tomahawk Steak

+

2 PEOPLE

## INGREDIENTS AND PREPARATION

*1 steak // bell pepper // roscoff onion //  
preserved cherry tomatoes // aubergine //  
courgette // jacket potato // herb butter //  
béarnaise sauce*

Grill and confit the vegetables. Fry the Tomahawk Steak and finish with a jacket potato, herb butter and béarnaise sauce.



# Open ravioli of langoustine

+

4 PEOPLE

## INGREDIENTS AND PREPARATION

*8 langoustine tails // 150 g colourful  
tomatoes // basil // 4 wonton sheets //  
cream 40% // Tierenteyn mustard // herb oil  
// arugula powder*

Cut away the tail coat at the bottom of the langoustine. For the sauce: warm the cream to 85 °C and add a spoonful of Tierenteyn mustard to taste. The flavour must be soft, as the langoustines have a nutty flavour and the sauce has to complement them.

Briefly soak the wonton sheets in warm salted water. Remove the skin from the tomatoes, and chop in triangles. Warm the langoustines to 40 °C in the Self Cooking Center, once the temperature is reached the bottom is burnt off. Next place the langoustine tails on a plate, cover with a wonton sheet, place the sauce alongside the langoustine, add the tomatoes, basil, herb oil and finish with the arugula powder.



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# A very much present, but still discreet oil



Text: Catherine Lenoir | Images: Bart Tanghe

*Ghislaine Arabian is a big name in French cuisine. After a few years of working for Pavillon Ledoyen, a restaurant in Paris where she achieved two stars, the chef took over Les Petites Sorcières in the 14th arrondissement. She changed the restaurant completely to her liking. In a sleek interior, Ghislaine introduces us to a French cuisine laced with typically Flemish influences. Even though she grew up in northern France, she has Belgian roots. Her preference is for local products. Yet she nearly always uses olive oil in her kitchen. We meet a loyal reader of Dolce Magazine, who was seduced by the Vale de Arca olive oils.*

### **Compromise in Paris**

Even though Ghislaine Arabian has Belgian parents, she was born and grew up in northern France. This region is close to her heart and you notice this in her cuisine. It also borders Belgium, a country for which she has a soft spot. When Mr and Mrs Arabian decided to leave Lille, they wanted to move to Brussels, but Mr Arabian, coming from Cannes, wanted to head south. Mrs Arabian thought the south would be too muggy and according to Mr Arabian there was no sun in

Brussels. So the couple finally settled in Paris. Ghislaine worked at the Pavillon Ledoyen, the restaurant where she was awarded two stars.

In 2007 she took over Les Petites Sorcières in the 14th arrondissement. To this day she still runs this 'neo bistro' with Flemish specialities on the menu. The sleek interior boasts paintings of Agam on the walls and the ceiling has been embellished with one of his light fixtures. For a chef, art must be like a dish: simple and natural, but with a distinct flavour.



In her restaurant, Ghislaine set up a special corner with books on witches. These witches remind her of her childhood and especially of a traditional festival in July whereby witches were burnt at the stake in a Flemish village.

#### **Vale de Arca from starter ...**

Even though Ghislaine is not a real fan of the sultry south, she likes working with olive oil. "When I am cooking I prefer the smell of olive oil to that of butter. But there is one exception: when I fry sole fillet rolls, I always use real farm butter from the north." According to her, no other butter will do. So with the exception of her sole dish, Ghislaine always uses olive oil. And the Vale de Arca olive oil is her favourite.

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*"Vale de Arca is a very light which is soft in the mouth."*

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Les Petites Sorcières does not have a set menu. There is a different menu every day. Today Ghislaine introduces us to one of her favourite dishes, which is on the menu all year long, but changes day to day: a vegetable and fruit stack. "It is a tower of raw and fried vegetables. I use tomato, beetroot, cucumber, carrot, celeriac, garden beans, artichoke ... and melon because this fruit is in season at the moment. During the autumn and winter I'll opt for an apple or a pear. I add a vinaigrette with Vale de Arca olive oil and fresh apple juice. This oil is incredibly light. It is very present but still discreet. You cannot ignore its flavour, yet it doesn't overpower in the mouth. It has an excellent quality and I love working with it", Ghislaine tells us enthusiastically. "I finish the stack





with flowers or fresh herbs depending on the season.”

#### ... to dessert

The starter is followed by a dish of flash-fried sea bass. The chef adds an ice cube of Vale de Arca olive oil, citrus and basil: “I place the sea bass fillet on a bed of roasted fennel and I put the ice cube on top of the fish. This way the ice cube with olive oil can melt onto the sea bass.” As dessert, Ghislaine prepares her famous ‘merveilleux’. “The people from Lille claim that they have invented these merveilleux, but in truth, it is a Belgian dessert”, she explains. “I made my own version of it with a base of merengue finished with chocolate mousse. This mousse is a recipe from my grandmother. She didn’t much like sweet things and only used chocolate and egg whites. This time I am breaking with tradition and I am adding a dash of Vale de Arca olive oil to the recipe.

Just a few fresh raspberries and large chocolate shavings sprinkled around the merveilleux and that’s it! At the side of the plate, the chef surprised us with mashed raspberries and a few drops of raw Vale de Arca olive oil.

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*“I have been a loyal reader of Dolce Magazine from the very first edition “*

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#### Belgian touch

Ghislaine Arabian laces her cuisine with Belgian influences. “Because I like to show my Belgian roots, I like to work with beer. The Pavillon Ledoyen had a beer list with 24 kinds of beer on it, just like a wine list. At the time, it was quite a novelty. We sold lots of beer, especially

as an aperitive.” You’ll also find Elixir d’Anvers, brown sugar and Advokaat from Belgium in her pantry. When the chef travels to Belgium to stock up on her regional products, she always makes use of the occasion to buy the latest Dolce Magazine. “I am one of your most loyal readers”, she confides in us. “I read every issue of Dolce Magazine. I have kept them all, since the very first edition.” She really likes Belgian restaurants, without naming her favourite. What we do know for sure is that De Siphon in Damme put its mark on her childhood.

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



# Vegetable and fruit stack, vinaigrette of fresh apple and lime juice, saffron biscuit with Vale de Arca olive oil.

+

## INGREDIENTS AND PREPARATION

### saffron biscuit with olive oil

*10 cl olive oil // 35 cl water // 40 g cornflour // 5 saffron threads //  
Pepper and salt*

Blend all the ingredients for a sufficiently long time. Fry the biscuits one by one in a pan on a high heat until the moisture has evaporated. Remove the pan from the heat and place the biscuits on some kitchen towel, keeping them warm.

### vinaigrette with apple juice

*30 cl olive oil // 10 cl freshly-squeezed juice of a green apple //  
Juice of 2 limes // Pepper and salt*

Blend all the ingredients using the Bamix handheld blender.

### vegetable stack

*100 g carrots in julienne // 100 g celeriac in julienne, sprinkled with  
lemon // 120 g very finely shredded green beans, blanched briefly //  
6 slices cucumber of 8 cm long // 6 slices aubergine of 8 cm long //  
6 slices courgette of 8 cm long // 1 large red pepper, peeled and cut  
into 6 // 6 rectangles of melon, the same size as the vegetables //  
6 slices of cooked beetroot // 3 large peeled tomatoes, cut in two  
and deseeded*

Fry the courgette slices in olive oil and add pepper and salt. Put them to the side on some kitchen paper. Repeat for the slices of aubergine and peppers.

Start the stack with a basis of cucumber, and stack raw and fried vegetables on top of each other. Add a bit of vinaigrette. End with the tomato and shape the stack into a rectangle.

## DRESSING

Decorate the plate with vegetable coulis, flowers and seasonal herbs.



# Merveilleux of dark chocolate, Vale de Arca olive oil and fresh raspberries, raspberry and Timut pepper mash



FOR 6 PEOPLE

## INGREDIENTS AND PREPARATION

### meringues

200 g egg whites // 300 g sugar

Beat the egg whites. As soon as they become quite stiff, add the sugar and keep beating until you reach the peak stage. Put the mixture in a piping bag and pipe small discs of 6 to 7 cm diameter. You will need two for every merveilleux. Bake them in a fan oven at 100 °C for 1 hour.

### dark chocolate shavings

Cover a baking tray with aluminium paper, putting the glossy side up. Using a spatula, spread out 250 g melted dark chocolate onto the tray and place it in the fridge.

### raspberry, Timut pepper and olive oil mash

120 g fresh raspberries // 2 g crushed Timut pepper // 2 cl olive oil

Place the raspberries and the pepper in an anti-stick pan without grease. As soon as the raspberries start to burst open, gently mash them with a fork. Remove the pan from the heat. Add the olive oil and stir. Place in the fridge.

### dark chocolate mousse with olive oil

250 g dark dessert chocolate // 6 egg whites // 3 cl olive oil

Melt the dark chocolate. Beat the egg whites until very stiff. Add a third of the chocolate to the beaten egg whites, stir and add the olive oil. Then add the rest of the chocolate. Place the mousse in the fridge.

## DRESSING

360 g fresh raspberries

Place the chocolate mousse in a piping bag. Pipe the mousse onto 6 of the meringue discs. Place 6 raspberries on top (depending on their size) and then stack the second meringue disc on top of that, finish with a few more tufts of chocolate mousse and raspberries. Sprinkle the roughly chopped chocolate shavings around the merveilleux. Arrange the mashed raspberries with the Timut pepper to one side. Finish with a sprinkling of a small amount of bitter cocoa powder all over.

# Fried sea bass, olive oil ice cubes with citrus juice, Vale de Arca olive oil and basil, roasted fennel



FOR 6 PEOPLE



## INGREDIENTS AND PREPARATION

### sea bass

6 sea bass filets of 120 g (line caught) //  
2 cl Vale de Arca olive oil // Pepper and salt

Season the fillets and fry golden brown on both sides in the olive oil. Let them rest in the pan for 20 minutes. Bring them back to temperature in the pan for 7 minutes.

### olive oil ice cubes

Basil // 12 cl olive oil // 3 cl freshly squeezed apple juice // 1 cl yuzu juice // 30 g mustard // Pepper and salt

The day before, put the basil in the citrus juice and leave to steep for 24hrs. The next day, blend the mixture of basil and citrus juice together with the olive oil and the mustard. Season with salt and pepper. Pour the mixture in an ice cube tray to turn it into cubes.

### roasted fennel

900 g fennel in thin slices // 4 cl olive oil // Pepper and salt

Place the fennel slices on an anti-stick baking tray in a slightly overlapping pattern. Pour over sufficient olive oil. Season with salt and pepper. Place in an oven 160 °C for 40 minutes.

LA

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## Biga Hoeve

# When coffee becomes your life...



Text: Isabel Boons | Pictures: Bart Tanghe

*Annelies Houwen is, to say the least, driven. After a career as a stewardess at Sabena she decided to change course drastically. She immersed herself in sales and marketing, but it was mainly coffee which inspired her. In 2016, after taking various courses at the SCAE (Specialty Coffee Association of Europe), she decided to follow her passion. She started a private label coffee, and a year later this was followed by Biga Coffee. Dolce Magazine went to see her in her own coffee experience centre and B&B, the Biga Hoeve in Kortemark and we were blown away by her passion...*



### Coffee around the world

It was due to her job as a stewardess that Annelies Houwen fell in love with coffee. “I drank coffee all over the world. And even back then, it was clear to me that every country has its own flavours, traditions and ways of making coffee. Soon, I knew where they served the tastiest cappuccino in Milan and where to find the best filter coffee in Beirut. After my career in sales & marketing coffee still played a big part in my life, but more in the background. I was always intrigued by the complete coffee process, but it was only after marrying Bart Ysebaert that I really took the jump and submerged myself in the topic. Bart himself has a great affinity with catering because of his job at Rational and he even graduated in the same year as Sergio Herman. Finally, I decided to take some courses at the SCAE (Specialty Coffee Association of Europe), certified worldwide in the area of coffee. I obtained various diplomas on the topics of Green Beans, Roasting, Barista, and many more. In 2016, it really all took off when I started private label coffee or in other words, uniquely composed coffees for the hospitality industry and companies using their own name and label.”

### Fascinated by the roasting process

When Annelies visited a small coffee roasting company, she was fascinated by the roasting process of the coffee. “I will never forget that moment when the rich palette of smells

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*“To have your own coffee as an entrepreneur ensures you stand out from the competition.”*

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which came out of the roaster ensured I was completely enthralled by this process. And that is when it all came together: my passion for coffee, my affinity and respect for the industry, the studies and the entrepreneurship. This resulted in 2017 in the start of Biga Coffee. Its aim is to introduce people to the most exclusive coffee blends!”

### A Big Concept

When choosing the name for the company and coffee, Annelies was just as creative as her coffee blends. A Big Concept stands for: Annelies, Bart and their children Ian and Gillian. “The name is not only a reference to our strong family bond, but also stands for the ‘big concept’ on which we build every day. When you juggle the letters about, you get Biga Coffee. And admit it, the name sounds Italian and easily rolls off your tongue. Perfect for our B to C coffee. Coffee is also the central theme in our coffee experience centre and B&B the Biga Hoeve. We don’t only offer accommodation, we also organise events, and you can learn how to taste coffee and discover many other coffee secrets here.”

### Compose your own coffee with private label coffee

Private label coffee is unique in its kind and the ultimate marketing tool to surprise and retain your customers. “The principle is very simple”, Annelies tells us enthusiastically. “If you, as restaurant owner, manager, speciality shop or small enterprise (e.g. bakery or butcher) want to stand out because the competition will never be able to sell the exact same product, private label coffee has the ultimate tool for you. By means of various blends and single origins we go in search of a melange which perfectly meets the wishes of the entrepreneur. Once decided a batch of 40 kg is roasted and then the coffee is packaged completely to your own requirements: ground, beans, 250g, 1kg etc. In other words, our customers compose their very own unique coffee which is personalised under their own name, logo or label.”

### Biga Coffee: the most exclusive coffee blends

Private label coffee is a real success and after a year Annelies decided to launch Biga Coffee. A trendy coffee brand which distinguishes





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*“It’s all about coffee  
at our Biga Hoeve  
in Kortemark.”*

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itself from all the other coffees on the market. Even the soft pastel colours used by Annelies are unprecedented in the coffee world. The four unique coffee melanges are unique too. “By blending the various coffees, we can bring the best characteristics of the coffees even more to the fore. By combining coffees, new unique coffee flavours come into being. This way we developed four unique blends each with their own characteristics and properties”, according to Annelies.

#### **Brussels Blend (100% Arabica)**

*Brussels blend is a typically Belgian full flavour and sturdy coffee. With slight acidity and subtle hues of soft fruit and pure chocolate. A wonderful melange of coffees from Colombia and Central America, supplemented with coffee from Sumatra (Indonesia) for extra strength and pizzazz.*

#### **London Blend (100% Arabica)**

*London blend is a coffee with beans from Brazil, Costa Rica and Colombia. It is a really soft melange, low in acidity with hues of milk chocolate.*

#### **Milano Blend (100% Arabica)**

*Milano blend is an espresso roasted in a way specific to Milan, with a challenging complex flavour. It combines beautifully-rounded toasted nuances with a crisp freshness and delicate fruity aromas. The blend is composed with beans from Brazil, Guatemala, Colombia and Ethiopia.*

#### **Paris Blend (100% Arabica)**

*Paris blend is a beautiful and strong coffee. It contains a balance of caramel, chocolate, fruity and fresh. The tantalizing and scented aroma gives this full body blend a blissful aftertaste. This blend is composed with beans from Ethiopia, Brazil, Guatemala, Panama and Indonesia.*

#### **Made by Sergio Herman**

Annelies Houwen: “Inkbrew Coffee is a coffee which was developed specially for Sergio Herman. You cannot buy it, but you can taste it in Cadzand. In addition, we are working with the top chef on a coffee which will be for sale via his regular channels. At the moment we are still in the developing phase, and it will be available from July onwards.”

Undoubtedly something to look forward to...

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

[www.biga-coffee.be](http://www.biga-coffee.be)

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



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**Molteni**

# You can now have a Molteni in your home!

+

Text: Isabel Boons | Pictures: Bart Tanghe

*Molteni has been a concept in the world of stoves since 1923. All the big chefs have cooked on a Molteni at one time. Unequaled quality and finish are only a few of its characteristics. Recently the global brand launched a completely new line with a contemporary look: the Caractère. But we went to take a look at Jones Living, to inspect the classic 1923 line which was made completely made to measure!*



**J**ones Living in Zoersel was established in 2003 as a small carpentry business and it has evolved into being the hotspot for kitchens, bathrooms, lighting and stoves. “Since 2005 we have specialised in various top brands of stoves, one of which Molteni”, owner Philip Lenaerts tells us. “This way we managed to grow into the largest official premium dealer of the Benelux. We have more than thirty stoves on display in our showroom, in a range of prices, in all colours and dimensions and with countless options and specific cooking applications. We also offer the complete decoration of (a part) of your home, taking care

of everything for the owner and giving them complete peace of mind.”

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*“Molteni complements Jones Living’s offer perfectly”*

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**Available to the private individual**

A Molteni is unique and always made to measure. And the showroom model at Jones Living is no different. Going from various colours, knobs, different materials and exceptional finishes. For Molteni you can definitely say: the sky is the limit. No less than 50 different cooking functions are possible, going from induction to gas and from electricity to teppanyaki. Everything can, and everything is possible.

Philip Lenaerts: “We had to have Molteni in our showroom. We are also the first who can offer this fantastic stove to the private individual.”



**Combines perfectly**

The finish and quality of the Molteni is unequalled. “After a company visit I was completely convinced by the brand”, Philip tells us enthusiastically. The stove in our showroom was completely tailor made for us. Due to our knowhow of the retail market, I was able to configure this model completely to the needs of our customers. The matt black colour and the stainless-steel finish appeal to our clientele. Predominantly because of the fact that it can be combined so easily with other materials. My vision was confirmed during our open day, when the stove was the eyecatcher in our showroom. It emanates stateliness and indestructibility. Admittedly, a Molteni is a big chunk out of anyone’s budget, but it’s a purchase made for life. And should you ever decide to buy one, it is an investment that retains its value.”

**Multifunctional precision**

It is fair to say that a Molteni stove is the king among stoves. And for many chefs it is the

epitome to cook on. The stove is pure quality, very solid, easy on the eye and can meet the highest requirements of any chef. “The fact that we can offer this stove to the retail market is fantastic”, according to Philip.

“Cooking on a Molteni cannot be compared to anything else”, chef Christophe Verschuere from catering Cook & Style adds. “It is a top product and you immediately feel the difference with other stoves. Apart from the fact that the stove works very precise, it is also multifunctional. You can have your stove completely made to your wishes, and that is every chef’s dream.”

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*“A Molteni is for life...”*

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And that Molteni will ensure you’ll be cooking to your heart’s content, is proven by the chef with

his exceptional culinary dishes. He starts with blue fin tuna with grilled courgettes, tomato chutney and a mayonnaise based on soya. He continues with asparagus, ham and egg mimosa. To finish he prepares a dessert of passion fruit, mango coulis and structures of citrus, strawberry and coconut.

[www.molteni.com](http://www.molteni.com)  
[www.jonesliving.be](http://www.jonesliving.be)  
[www.retrofornuis.be](http://www.retrofornuis.be)  
[www.cookandstyle.be](http://www.cookandstyle.be)



## Asparagus/ free range egg/ Antwerp ham

+

### INGREDIENTS AND PREPARATION

#### Free range egg

Boil the eggs (2 eggs per person) for 8 minutes in salted water. Cool in cold water and peel. Prepare mimosa eggs. Next, melt butter and season with salt, pepper and nutmeg. Heat the eggs gently and when warm carefully cover them in the butter ensuring the structure of the mimosa is retained.

#### Asparagus

Asparagus (4 pieces per person), peel and cook in salted water. When ready, drain on a kitchen towel to remove any excess water.

#### Antwerp ham

Using a meat slicer, slice the ham chiffonade.

# Tuna tataki/ grilled courgette/ mozzarella



## INGREDIENTS AND PREPARATION

### Grilling

Heat the Molteni grill until very hot and it starts to smoke. Slice the courgettes into slices of 6 cm. Coat in olive oil and grill on both sides on the grill. Leave to cool and season with salt and pepper. Clean the tuna and slice into rectangular slices of about 6 cm long and 1 cm thick. Briefly sear on the hot grill.

### Oven

Rinse and cut the vine tomatoes so that you have little vines with about 3 - 4 tomatoes attached. Arrange in an oven dish, drizzle with olive oil, season with pepper, coarse salt and a sprig of rosemary. Cook in an oven at 60 °C for 2 hours. Leave to cool and carefully remove the skins.

### Soya creme

Prepare a classic mayonnaise, which is a little bit thicker than normal. Season with soya sauce (low salt), wasabi and lime juice.

### Mozzarella

Slice the mozzarella in thin rectangular slices of about 6 cm long.







## Mango passionfruit coulis/ coconut mousse/ lemon crème

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### INGREDIENTS AND PREPARATION

#### coulis

Prepare a coulis by combining 1/2 passion fruit coulis (Boiron) and 1/2 mango coulis (Boiron) and adding 5% sugar. Bring to the boil and add 4 leaves of gelatines which have been soaked in water. Leave to cool.

#### coconut mousse

1 kg grated coconut // 150 g egg white //  
350 g sugar // 100 g water // 1.2 l cream  
40% // 40 g gelatine powder // 125 g water

Create an Italian merengue by heating the sugar in 100g water to 121 °C. Beat the egg whites 'en ruban' and add the sugar syrup together with the grated coconut. Dissolve the gelatine powder in 125 g water and add to the mixture. Then beat the cream until nearly stiff and add this to the mixture too.

#### lemon crème

120 ml lime juice // 100 g butter //  
160 g sugar // 5 gelatine leaves // 4 eggs

Boil the lime juice with the sugar and eggs until it reaches 70 à 75 °C. Steep the gelatine in water and add to the mixture. Let it cool to 35 °C. Then add 100 g butter to it (room temperature).

Serve in a shot glass

Start with some mango in brunoise, add some coulis on top. Then the coconut mousse and three tufts of lemon crème. Garnish with strawberry.

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## Knokke-Heist

# “Gastronomy is an art too...”



Text: Isabel Boons | Pictures: Ekkow

*André Woussen is, to say the least, a creative mind. As an artist and interior architect, he knows like no other how to showcase beauty. In his art gallery Art Gallery Woussen, which he runs together with his wife Kaatje, you'll not only find a number of sculptures and paintings by his own hand, but also by many other renowned artists. The gallery, located at Zeedijk 701 in Knokke-Heist, also sells world class furniture.*

*The urge for creating is engrained in the DNA of the Woussen family beyond a shadow of a doubt: grandfather André was a sculptor, his father drew, his daughter is a photographer in Hollywood and his son runs Oishi catering and the Dah Makan restaurant in Knokke-Heist. Not only did Dolce Magazine visit André's gallery, we also went to see his son Oliver in his unique restaurant. Unfortunately, Hollywood was a bit too far...*



André Woussen trained as a painter at the Stedelijke Academie voor Schone Kunsten in Bruges. He is a student of painter Lionel Poupaert. Woussen studied interior architecture at the Hoger Sint-Lucas Instituut in Brussels. For 7 years he continued his studies as sculptor at the Stedelijke Academie voor Schone Kunsten in Bruges under the guidance of sculptor Jean-Luc Verpoucke. André Woussen is a versatile artist who creates figurative work and monumental sculptures using various techniques in bronze and polyester. "Art is undoubtedly in our DNA", André Woussen tells us. "From when I was young I knew I wanted to design and be creative. I had to obtain my secondary education diploma, but after that I trained constantly in various art forms. For many years I had a company specialising in shop interiors and then one day I realised that I hadn't designed anything for 15 years, the desire got the better of me and I started working as an artist again. I wanted to follow my passion. That is when I met my wife, Kaatje who is a brilliant saleswoman and that is when it all came together. After we showed my art

at various fairs, we decided to open a gallery."

"It was pure coincidence we found this property on De Zeedijk in Knokke-Heist", Kaatje adds. "Given the fact that we already lived in Knokke-Heist and we like the coastal town very much, it was self-evident that we would establish our gallery here too."

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### *"We never want to leave Knokke-Heist."*

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#### **Hospitality central**

Kaatje and André both run Art Gallery Woussen with lots of fervour. "We think it is a priority that the customers are welcomed properly, whether they buy or not. We have classy artwork in our gallery, consequently we also want to convey that same class", according to Kaatje.

"We started with just works by myself, but a gallery must keep moving and that is why we have also attracted a number of other famous artists like Deville Chabrolle, De Von, Mark Dedrie etc. In addition, we are also distributors

of the world's most prestigious furniture, such as Poltrona Frau, Flos, Baccarat and Molteni", André continues. "As interior architect I only want to offer quality, in my design as well as in the interior of a property. In other words, Galerie Woussen can offer a complete package: from a painting on the wall to a sofa in the living room. Interior architecture to me is like sculpting, I mould an interior just the way I shape my sculptures. I still see my profession as sculptor as a pure craft, I manipulate the clay, shaping it by hand. You will not find a certain theme in my works, I let myself be inspired by life itself. For instance, my piece of art 'The Take-off' was inspired by a Boeing ready for take-off. I create abstract as well as figurative art, I create what comes into my mind."

#### **'Sharing' in Knokke-Heist**

André Woussen: "We work 7 days a week and yet every day we feel that we are on holiday in our own town. The sea, the numerous events organised by the council and the atmosphere are hard to find elsewhere. After a busy day, it is great to be able to relax with the sea in the background. Just going for a walk along





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*“The Asian fusion cuisine of Dah Makan is unique in Knokke-Heist.”*

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the seafront is fantastic. But you can also get around easily by bike: The Netherlands is close by and the cycling paths are perfect for exploring the Flemish polders. In other words, we never want to move from here. Moreover, my son has a flourishing catering business (Oishi) in Knokke-Heist, and a restaurant which is very successful too (Dah Makan). His cuisine is a really unique concept in Knokke-Heist, his Asian inspired 'sharing dishes' are very popular. Small dishes which speak to the imagination. My son paints on the plate, like I paint on the canvas... There is no doubt that gastronomy and art go hand in hand, and certainly in Knokke-Heist!"

Dah Makan in the Dumortierlaan started as a pop-up restaurant, but because of its great success it is open 7 months of the year. Four months during the winter and three months during the summer. "Why not open all the time? Because I love my job as caterer too much", Olivier Woussen tells us. "Combining both is fantastic. I studied graphic design but ended up in catering and the hospitality business by accident. And to be honest, art and

gastronomy boil down to the same thing: being creative and creating something nice. For me, a dish must look arty, and I stand by that. I wanted to do something completely different here in Knokke-Heist: do away with the shrimp croquettes and the dover soles. Hence why I came up with the concept of sharing. No starter, main and pud, but various dishes for sharing.

[www.myknokke-heist.be](http://www.myknokke-heist.be)

[www.facebook.com/KnokkeHeist](https://www.facebook.com/KnokkeHeist)

[www.woussen.eu](http://www.woussen.eu)

[www.facebook.com/DahMakanKnokke/](https://www.facebook.com/DahMakanKnokke/)

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



## Grilled octopus / yuzu-aioli / avocado cream/ honey tomato

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### INGREDIENTS AND PREPARATION

#### octopus

Season a tentacle of the octopus with salt and pepper and grill.

#### yuzu-aioli

200 g fresh mayonnaise // 20 ml sushi vinegar // 20 ml yuzu juice or lime juice // 1 clove of fresh garlic

Finely slice the garlic and add it to the mayo together with the yuzu and vinegar. Whisk until you have a smooth sauce. Put in a piping bag or squeezey bottle.

#### avocado cream

3 avocados // 50 ml coconut milk // Pepper and salt // Juice of 1 lemon // 20 ml sushi vinegar // 20 g glucose

Blend it all in a blender or thermomix.

#### honey tomato

Blanch a few honey tomatoes, place in ice water and remove the skin. Marinate in a little chardonnay vinegar with olive oil. Season with pepper and salt.



# Black cod miso / lemongrass / vegetables

+

## INGREDIENTS AND PREPARATION

### fish marinade

60 ml sake // 60 ml mirin (Japanese rice wine) // 60 g sugar // 80 g miso paste

Bring the sake and mirin to the boil, add sugar and leave it to dissolve. Take off the heat and add the miso paste. Cool. Marinate the fish with a thick layer of the miso marinade. You can do this up to a few days before using the fish. Remove the miso marinade from the fish. Heat some oil in a pan and place the fish in it with the marinated side down. Fry until nicely coloured. Put the fish on its skin and place the pan in a preheated oven (5 minutes).

### vegetables

Blanch vegetables of choice and then fry them until nice and crispy.

### sauce

100 g shallot (brunoise) // 200 ml white wine // 50 g finely sliced lemongrass // peppercorns // 100 g butter // 50 ml sushi vinegar // lemon

Gently fry the shallots until they are glazy. Add the lemongrass and fry briefly along with the shallots. Add the white wine, sushi vinegar and peppercorns. Reduce until it is half the amount. Pour the sauce through a fine sieve and put back on the stove. Add cold butter in small cubes and leave it to melt halfway. Add the lemon juice and foam it all up with a hand blender.



# Grilled king crab / yuzu butter

+

## INGREDIENTS AND PREPARATION

### king crab

*King crab legs: raw or cooked // pepper // salt // 5 spice (Togharashi)*

Cut open the king crab legs. Remove the meat. Season and grill on the grill or in a grill pan for about 5 minutes on each side.

### yuzu butter

*100 g shallots (brunoise) // 200 ml white wine // 50 ml sushi vinegar // 50 ml natural vinegar // 30 ml yuzu juice // 100 g butter // Peppercorns // kaffir lime leaves*

Fry the shallots. Add the wine and the two kinds of vinegar, the peppercorns and the kaffir lime leaves. Reduce until half the amount. Remove the kaffir leaves and add the butter and yuzu juice. Foam. Slice the king crab leg meat in nice slices and present in the halved leg shells. Pour the sauce over it.



# Everybody is moved by David Grosdent intuitive cuisine at restaurant L'Envie...



Text: Isabel Boons | Photos: Stijn Boussemaere

*L'Envie in Sint-Denijs, the gastronomic restaurant of chef David Grosdent and his wife Inès Vankeirsbilck, is undoubtedly a rising star in the culinary world. The pair met in the kitchen and today they run their own restaurant with lots of enthusiasm from a beautifully refurbished corner property dating from the fifties. Dolce-Magazine enjoyed David's fabulous kitchen which he leads with a lot of passion and zeal. He works with quality produce according to a trendy register. The result is a pallet of flavours in a league of its own. For us he is going to use products from Altoni, Didess, Kelderman and Viva Sara.*

**D**avid Grosdent went to school at the Notre Dame Institute in Heusy and gained experience in the kitchens of restaurants such as Barbizon, L'Ecailler du Palais Royal, Manoir de Lébioles, Château du Mylord and at Wout Bru. Inès graduated from hotel school Ter Duinen and worked in the kitchens of Boury, Château du Mylord, L'Auberge du Vieux Puits (Fr.) and Sea Grill, where she was chef of the patisserie department for a year. But it was in the starred restaurant, Château du Mylord in Ellezelles when the sparks flew between the two culinary talents. With a huge load of culinary cargo, they decide to start their own restaurant in Sint-Denijs near Zwevegem in 2015. David can

be found in the kitchen and Inès looks after the restaurant. From the word go, they put the bar really high and this paid off, because after only three years, customers are easily finding their way to L'Envie. "Notwithstanding that we are somewhat isolated here, customers travel from Antwerp, Limburg, Luxemburg, Lille and northern France to discover David's dishes", says Inès Vankeirsbilck.

#### **Appetite!**

L'Envie wants to stir up the appetite to come and enjoy food. David achieves this by cooking with respect for the products, the local famers and in the first place for 'les saisons' or better, cooking according to the seasons. "I cook





from my gut feeling with top local products as protagonists”, says David enthusiastically. Bringing these fabulous products together in a creative, pure, intuitive cuisine is his philosophy and this more than pays off because with a particularly nice score of 15/20 in Gault Millau he tries to keep moving his boundaries. For instance, he has a dish on his menu which uses only onion. Quite daring, but David is the master of various cooking techniques like no other. “This way I can express myself”, he tells us. “I love putting the emphasis on one product by making use of various textures and flavours. I think it is fantastic I can share my vision with others. My dishes are fair, not perfect, but I try my best every day to come closer to perfection. In addition, local produce are priorities in my kitchen. We only serve what the fisherman caught and we have quite a few regional producers like Jérôme Demeyere from Ellezelles (pigeon) or Stéphane Longlune from Jurbise (asparagus).”

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*“These are products of premium quality which would undoubtedly inspire many chefs.”*

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#### **Share, stimulate and inspire**

David Grosdent is a member of the Jeunes Restaurateurs (JRE), an association of young restaurant owners who share their passion for gastronomy with like-minded peers. “As JRE chef I try to share my passion for cooking with local produce with other chef-colleagues. And they of course do the same. Actually, we are just one big bunch of friends who love cooking. In other words, it is with lots of enthusiasm and mutual solidarity that we share our culinary knowledge which results in culinary cross-



pollination. But of course, it is great that my wife has had gastronomic training and has lots of experience in the kitchen too”, David laughs. “That way we complement each other perfectly, indeed”, Inès adds. “Especially when it comes to desserts, I like to give David some of my ideas to consider. Moreover because of my training and experience, it is a lot easier to tell the diners what the chef is serving and to answer any questions they might have about the dishes.”

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*“Local produce is given the leading part in L’Envie’s kitchen.”*

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**Altoni, Didess, Kelderman and Viva Sara.**

And as we are talking about sharing and inspiring ... Chef David Grosdent is going to use the Altoni, Didess, Kelderman and Viva Sara products for Dolce. And even though David only ever works with fresh produce, or products which were made at the restaurant itself, he sees it as a real challenge to create three dishes to inspire other chefs. “The semi-convenience products are absolute top quality and will be a breath of fresh air for many chefs. I enjoy translating my own vision into these products and that way offer inspiration to other chefs. These products respect the time and the budget of the chef. They are easy to use and of a premium quality. Today, for the starter I used the Altoni ravioli which I stuffed with Secreto-

ham from Luc De Laet. The main dish with pigeon is served with mash and croquettes from Kelderman and a coffee oil based on the Viva Sara EXTRA Blend. The dessert was created using the Frozen Elements by Deleye & Didess, i.e. the Panna Cotta Ring Yoghurt Citrus and the Mini Sfera Basilicum. Next, I also created an infusion based on the Viva Sara tea with wild berries, which is also used in the dessert.”

[www.lenvie-restaurant.com](http://www.lenvie-restaurant.com)

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

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

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

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





# Pigeon from the hills from Jérôme Demeyere / asparagus from Stéphane Longlune in Jurbise/ peas / Viva Sara coffee

+

## INGREDIENTS AND PREPARATION

### Pigeon

Clean the pigeons and roast them on the carcass for 50 minutes at a temperature of 50 °C. Prepare a stock on the basis of the carcasses, bouquet garni, cardamom, star anis and cinnamon.

### Oil of coffee

Create an oil of coffee by infusing roasted **Viva Sara** coffee with grape seed oil in a vacuum packaging. Steam it for 3 hours at a temperature of 60 °C and leave to rest for 1 night.

### Asparagus

Boil the green asparagus for 3 minutes in lightly salted water. Shortly before serving, grill them on the plancha.

### Kelderman mash

Heat the **Kelderman** mash and add butter, cream, milk, pepper, salt and nutmeg. Transfer to a piping bag and keep warm.



# Altoni ravioli / parmesan / poultry gravy

+

## INGREDIENTS AND PREPARATION

### Ravioli

Stuff the **Altoni** ravioli with Secreto ham from Luc De Laet and cook them in boiling water for 3 minutes.

### Poultry gravy

Reduce the light stock by half. Add butter, pepper and salt. Leave to rest.

### Parmesan crème

0.5 l milk // 350 g parmesan // 3 g kappa

Blend all the ingredients in the Thermomix (speed 3 at 70 °C for 5 minutes). Place the crème in the fridge to rest. Mix the cold crème while adding a small amount of milk. Transfer to a piping bag.

### Dressing

Place the ravioli in a deep plate. Sprinkle a small amount of freshly grated parmesan and add a few tufts of parmesan crème.



# Yoghurt / basil / rhubarb from our own garden / Viva Sara tea wild fruits

+

## INGREDIENTS AND PREPARATION

Take the Panna Cotta Ring Yoghurt Citrus by **Didess** and the Mini Sfera Basil by **Didess**.

Make a compote of rhubarb and rhubarb ice cream. Add a violet for a touch of spring.

Prepare a **Viva Sara** infusion of red fruits with 1 l water, 60 g tea, 350 g sugar, 5 g agar agar and 3 gelatine leaves. Place the infusion in the fridge for 1 night, blend and transfer to a piping bag.

Sligro-ISPC

# Sligro-ISPC Antwerp will be the flagship of the group!



Text: Isabel Boons | Images: Michael De Lausnay

*The Straatsburgdok near Eilandje in Antwerp... a fabulous setting, to say the least, but also the stage for the very first Sligro-ISPC location in Belgium which will open its doors during the fourth quarter of this year. Dolce Magazine visited the place where gastronomic professionals soon will be able to shop to their heart's content...*



**T**oday, Sligro Food Group Belgium is part of the Dutch listed family company Sligro Food Group, which consists of various food retail and food service companies. The Belgian division is made up of the Sligro, ISPC, JAVA Foodservice and Océan Marée companies. This year the integration of Sligro-ISPC will be completed with the first Sligro-ISPC operation in Antwerp. The branch will take up nearly 16,000 m<sup>2</sup> and will have an assortment of 40,000 articles. “The offices of marketing & sales will also be located on Eilandje”, Rudi Petit-Jean, director Sligro-ISPC tells us. “That was a conscious decision, because Sligro-ISPC Antwerp is not just going to be our first branch, it is also going to act as our flagship store.”

#### **Complete offer**

Sligro Food Group Belgium will supply every food service customer with a complete offer, fully adapted to the Belgian market. “By

merging Sligro and ISPC, the food service customer gets a completely new formula” according to Rudi Petit-Jean. “Sligro has a complete assortment of fresh, food and non-food. Moreover, the company has its own production facilities for specialised convenience products, fish, patisserie and catering products. ISPC also has a very nice assortment, but puts the emphasis on day fresh, and quality and exclusive products. Merging both is a fantastic combination which will meet the Belgian professional visitors’ needs perfectly. Each location will also have a local range. In other words: a complete culinary offer with a Dutch approach and Belgian accents. There will be more attention for champagne for instance, and there will be availability for game, not prepacked, but by item. The strength will be that it is an assortment which does not concentrate on the top and bottom segment, but puts the spotlight on everything in between.





#### **50% delivery**

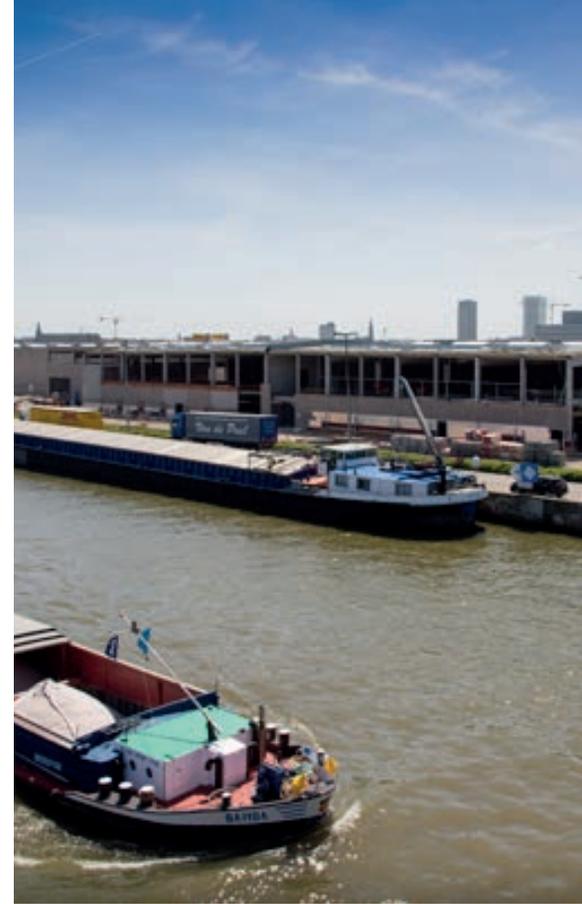
“The new branch in Antwerp will focus for 50% on delivering to the client. At the moment all the deliveries are done from The Netherlands, but that will change this year” says Rudi Petit-Jean. “We are also starting with a delivery service to then expand the pick-up service (open delivery service). Delivering in Antwerp is going to be quite a challenge and at the moment we are looking into whether we can do this with electric cars.

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*We plan to open the very first Sligro-ISPC in the fourth quarter of 2018.”*

---

The aim is to have the branch in Antwerp, and of course also all the new branches, built to the example of the branches in The Netherlands, like Sligro Eindhoven. We put great store by the customer experience with a.o. a spice market and a nut roastery. All



the food will be on the ground floor, and all the non-food will be on the first floor. The branch will have a warm appearance but with a professional look. The only difference with the Sligro branches in The Netherlands is that we are not going to be as open as that. We also opted for two cold zones for vegetables and fruit, to avoid waste.”

**Taste!**

When we ask Rudi Petit-Jean if there will be an opportunity in the new branches for tasting, he wholeheartedly answers yes. “Belgians love a glass of wine when they go shopping and that ham has to be tasted before it is put in the shopping trolley. But there will also be master classes, workshops and practical courses. After Antwerp the current branches of ISPC in Ghent and Liège will also undergo renovation and will be remodelled into fully-fledged Sligro-ISPC branches with innovative concepts and new product groups”, Rudi Petit-Jean concludes.

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

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*“The advantages of a large Dutch group are supplemented with the Belgian high-end approach.”*

---

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## Le Creuset

Alain Bianchin:

# “Le Creuset is an excellent accessory for a chef rôtiisseur”



Text: Catherine Lenoir | Images: Michaël De Lausnay

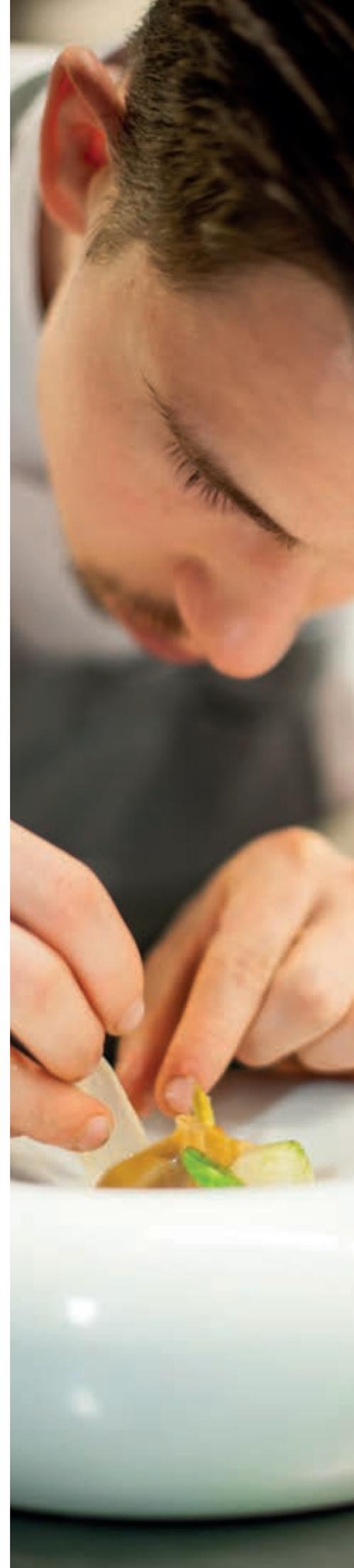
*Benjamin Belot, 24 years old, was crowned Best Young Chef Rôtiisseur 2018 during the Belgian final organised by La Chaîne des Rôtiisseurs. It was third time lucky for Benjamin. This young, promising chef learnt all the tricks of the trade in various restaurants. At the moment he is working as sous chef in the Alain Bianchin Restaurant in Jezus-Eik. The star chef provided his assistance for the competition and passed on his love for cooking in a cocotte, an indispensable accessory in the kitchen. He even has an extensive collection of Le Creuset cooking pans in his kitchen at home.*

**B**enjamin inherited his passion for delicious food from his grandparents. From a young age he already knew he wanted to be a chef when he grew up. He obtained his diploma at the Emile Gryzon Institute, the hotel school COOVI-CERIA in Anderlecht. At the age of 16, Benjamin took part in his first competition. That's when he already wanted to pocket the title of Best Young Chef Rôtiisseur. Ending in third place meant he was the first student who managed to finish in the top three of this competition. Even though the young chef did not win the competition again two years later during his second participation, he did not go home

empty-handed, he met his life partner whilst there.

### Star restaurants

In 2014 the young Benjamin was part of the winning team of the Trophée Pierre Romeyer of Euro-Toques. He was admitted to the Vieusart Academy, a centre for perfecting in gastronomic restauration, for which he did internships in various starred restaurants such as Hostellerie Saint-Nicolas in Ypres, Le Chalet de la Forêt in Uccle and Le Coq au Champs nearby Hoei. Next he joined the ranks of Bart De Pooter at the WY restaurant in Brussels for two years, before he started as





chef de partie at Alain Bianchin at the start of last year.

### **Clear victory**

Coincidence or not, Alain Bianchin has already supported multiple winners of the Best Young Chef Rôtisseur. He confides in us that he predominantly guided Benjamin at a mental level: "I wanted that he confirmed his talent. His victory is completely due to himself, he worked hard for this title. Wout Bru and other chefs only have words of praise for him. He won with a lead of no less than 42 points!" Patrick De Gendt, Master Rôtisseur and co-organiser of the competition, too, shares his opinion with us: "Benjamin knew how to stand out from the six candidates. He has great culinary knowledge. His preparations were very balanced and we were surprised by the incredibly fresh touches. Our gastronomy needs young chefs like him. The purpose of this competition is to motivate youngsters; they are the chefs of tomorrow after all!"

In addition to the recognition of his peers, Benjamin received various gifts, among which a 300 euro cheque (pocket money for his trip to Taiwan) offered by the town of Hoei, as well as a brand new Marmite Signature by Le Creuset. This marmite has a content of 4.1 litres (diameter of 26 cm, also available in 32 cm) and has a black inside and a characteristic round shape. Alain Bianchin thought this was the perfect gift: "The cooking pots and marmites in enamelled cast iron by Le Creuset are an excellent accessory for a chef rôtisseur. If you were to pick one thing for the kitchen, it would have to be the marmite, without doubt!" The enamelled cast iron is suitable for very high temperatures and ensures equal heat distribution. This material is ideal for homogenous cooking of foods. From the start, Alain Bianchin was convinced of these characteristics. Even at home the chef cannot do without his Le Creuset cooking set!



### **Black Box**

During the international final in Taiwan in September, Benjamin will be presented with a 'black box'. Quite a challenge! "At this very moment, I am studying books on the Asian cuisine in order to get to know local produce and the different techniques for preparing them", he tells us. Isabelle Arpin from Louise 345 will coach him during this final in which participants of 80 different nationalities will battle it out. According to Alain Bianchin, Benjamin stands a great chance of qualifying: "A black box is a tricky exercise. You can compare it to tightrope walking without a safety net. You have to have a great ability to adapt. And that is exactly what I tried to teach him here. In my restaurant we have a different menu every day, sometimes I decide at 11 pm what we are going to make at lunchtime the next day. That is good for the customers, because he can come to the restaurant several times a week without ever eating the same thing."

### **Flavour first**

Alain Bianchin is a man without pretensions. He resolutely opts for flavour and simplicity on the plate. "Product quality and flavour are

essential. We are artists of the flavour. I want to make young chefs aware that they can put feeling into a dish by showing respect for the product and the customer. In order to cook well, you need technique and the cooking and sauce must be done well. And the dish must evoke emotions." This approach bears fruit. Three years ago, Alain Bianchin opened his restaurant and he was awarded a star after only eight months. Before that, Alain worked as chef in various famous restaurants, like Comme chez Soi, Barbizon, Le Chalet de la Forêt and La Villa Lorraine.

### **Slow cooked dishes in the marmite Le Creuset**

Benjamin loves beautiful products too. And especially seasonal products, such as pigeon. At the competition he knew how to score thanks to his dish of pigeon with beet. The dish he prepares today will mainly put spring vegetables in the spotlight. "Just like chef Bianchin I like to prepare poultry in a cocotte. For my recipe of two ways of serving ravioli with Kriaxera duck, I used the new Marmite Signature Le Creuset", he explains. "One ravioli is filled with confit duck which has been enriched with concentrated gravy,

and the other ravioli is filled with gelatinized gravy. I had the duck drumstick simmering for a few hours in the Le Creuset marmite in the corner of the stove. The enamelled cast iron is perfect for slow cooking. The Marmite Signature casserole has a specific round shape, which distributes the warmth in a completely different way. The drumstick was penetrated to the core with the gravy which was seasoned with star anis and cinnamon. In addition, it is also a beautiful cooking pot to look at!" The shape of the new Marmite Signature Le Creuset casserole - which is also suitable for stir fried dishes - resembles a Mongolian stewing pot. Maybe it is a good omen for Taiwan?

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

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

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

LE CREUSET



# Two ways of serving ravioli of Kriaxera duck with spring vegetables



FOR 4 PEOPLE

## INGREDIENTS AND PREPARATION

### glazed carrots with orange

*4 carrots // Juice of 1 orange // 1 sprig of thyme // 1 bay leaf // 1 star anis*

Stew the carrots in the olive oil together with the herb and then glaze them with the orange juice.

### the turnips

*1 large turnip // 1 lemon // 1 lime*

Cut the turnip in 4 and turn them into barrel shapes. Blanch the turnips in boiling water to which you have added the zest and juice of the lemon and lime.

### the baby daikon

Slice the daikon in two lengthways and marinate it in sushi vinegar.

### the ravioli

*200 g extra fine semolina // 1 egg yolk // 1 tbsp water // 1 tsp olive oil // 1 drumstick Kriaxera duck // 1 tbsp soya sauce // 1 tbsp sake // 1 tbsp brown miso // 1 lemongrass // 6 g ginger // 1 orange // 1 star anis // thyme, bay leaf, garlic // duck stock*

Combine the semolina, egg yolk, water, olive oil and salt into a smooth dough to make the ravioli.

Fry the duck drumstick in a marmite Le Creuset until golden brown and deglaze with the sake. Add the aromatic ingredients and lacquer the drumstick. Then add the duck stock and place the marmite on the corner of the stove or on a low hear for 4 to 5 hours.

Make the ravioli. Remove the meat from the drumstick and combine it with the boiled down gravy. Season and fill one ravioli with this mixture. Fill a second ravioli with gelatinized stock.

### the sauce

Save the duck gravy, clarify with egg white and season.

# “New hotel school in Ostend will be the top for culinary courses”

State-of-the-art building with the most advanced cooking appliances will open on 1 September 2019



Text: Isabel Boons | Images: Bart Tanghe

*CVO DE AVONDSCHOOL Ostend and hotel school Ensorinstituut, which are part of the school group STROOM, have big plans. At the moment both schools are still located in Leopold III Laan, but from 1 September 2019 they will relocate to a completely new state-of-the-art school building designed by architect Tom Van Mieghem. Not only is the quality of the courses on offer of an exceptionally high level, but in the future, the school building will also meet all the requirements of a modern teaching environment.*







**Modern new building with classy restaurant**

At the moment, the new school buildings are being constructed on the former Syntra West site along Elisabethlaan in Ostend. “The building shell is nearly ready and soon they can get started on the interior”, says Patrick Vermaut, director CVO DE AVONDSCHOOL. “On the ground floor there will be functional spaces, such as the changing rooms for the students. On the first floor, there will be four identical open kitchens with a restaurant for the students located in between. On the second floor there will be one large demonstration kitchen in order to serve the restaurant with 50 covers and a roof terrace. At our new location too, the restaurant will open its doors every Thursday evening so that students from CVO DE AVONDSCHOOL can show off their skills. This has proven to be a great success already and I suspect it will only grow in popularity in the future. During the day the restaurant is run by pupils from the hotel school Ensorinstituut on Monday,

Thursday and Friday. In addition CVO DE AVONDSCHOOL is planning on opening an extra evening once a month on the occasion of the new course Bistro-Tavern which starts in September. The large car park will undoubtedly be an added value.”

---

*“The hotel courses in Ostend are working on a complete revival.”*

---

**New course!**

CVO DE AVONDSCHOOL offers fully-fledged hotel courses in evening education: (sous)chef, wine connoisseur, baker, patissier, beer connoisseur and so much more. At the moment there are 40 modules and 11 chefs for the adult education, annually this means there are about 350 culinary students. ‘From September this will be supplemented with a completely new course’, says Patrick Vermaut.

“The course Bistro-Tavern is completely unique and is the perfect response to today’s trends.”

**Joining forces**

The hotel courses of CVO DE AVONDSCHOOL as well as those at the Ensorinstituut will both move to the new school building. “The aim is to start working even more closer with CVO DE AVONDSCHOOL”, says Eveline Heyman, technical advisor hotel Ensorinstituut. “Moreover our pupils will be able to use the very latest kitchen appliances which will make it the most modern hotel school in Belgium. Our school has grown enormously during the last few years, and we are bursting at the seams. We will be able to continue this positive trend at the new location.”

“The new building is actually the last step of our complete transformation”, Paul De Soete, teacher hotel, adds. “Together with the Ensorinstituut we have been promoting



hotel courses in Ostend. Soon, our 'Best Chef' competition, the success of the restaurant and the enthusiasm of the team will come together at the state-of-the-art school building with the most modern appliances and techniques. The new school is also geared to growth, because I expect that a lot more students will find their way to our hotel courses."

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

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

## Become the 'Best Chef of adult education in Flanders 2018'

On Friday 8 December 2017 the first edition of the competition 'Best chef of adult education in Flanders 2017' took place at CVO DE AVONDSCHOOL. It was a big success which meant that a second edition was planned straight away. This year the candidates have to draft and submit a written recipe for a creative dish based on North Sea fish. This will be judged by a reading jury and 6 candidates will be shortlisted who will battle it out during the final on 7 December. All this takes place under the watchful eye of head judge Pascal Carbonez.

### GALA EVENING

Kinepolis, Ostend

Booking from 1 September  
via [www.deavondschoon.be](http://www.deavondschoon.be)

### WHO?

Graduates and last year students of adult education

### WHEN?

- Written test submitted by 19 October at the latest
- Final: Friday 7 December 2018

**THEME WRITTEN TEST?** North Sea fish

### FINAL LOCATION?

CVO DE AVONDSCHOOL,  
Leopold III laan, Ostend

### HOW?

Register from 1 September  
via [www.deavondschoon.be](http://www.deavondschoon.be)

### JURY?

Wout Bru, Filip Claeys, Bartel Dewulf,  
David Bertolozzi, Eric Miette,  
Kenny Danschotter and others

# Turbot/crawfish/carrot/ broad beans/asparagus



4 PEOPLE

## INGREDIENTS AND PREPARATION

### turbot

*4 x 180 g turbot filet // margarine //  
pepper // salt*

Filet the turbot, remove the bones and leave the skin on. Melt the margarine and fry the turbot on both sides and season with pepper and salt.

### carrot mash

*500 g carrots // 1 dl vegetable stock //  
pepper // salt // 20 g fresh butter*

Peel the carrots and chop them. Cook them and blend them with some vegetable stock and butter. Season with salt and pepper.

### asparagus

*8 asparagus // pepper // salt*

Peel the asparagus. Boil them until firm to the bite. Season with salt and pepper.

### crawfish

*4 crawfish // 1 carrot // 1 onion // 2 sticks of  
celery // peppercorns // thyme // bay leaf //  
1 l water*

Boil the crawfish in a court bouillon.

### potatoes

*400 g baby potatoes // 40 g fresh butter*

Peel the potatoes, shape with a cutter, boil al dente in water with a small amount of vegetable stock. Fry the potatoes in fresh butter.

### clams/molluscs

*100 g clams/molluscs*

Wash the clams well under running water. Boil them whilst shaking at high heat.

### marinated shallot

*1 shallot // 100 ml mirin //  
30 ml apple vinegar // 1 beetroot*

Marinate the finely chopped shallot with apple vinegar, pepper, salt, beetroot and mirin for 1 hour.

### broad beans

*100 g broad beans*

Blanch the beans in salted water until firm to the bite. Pod them and keep them warm.



# Cheesmasters-Affineurs Callebaut-Vanhaver

Luc and Nathalie are happily married and apart from the love for each other they also share a passion for cheese. In 1999 the couple opened their own cheese shop in Nederstraat in Oudenaarde. It proved to be an instant success and after a decade, Luc and Nathalie moved into larger premises and they acquired their own maturing cells. This gave them the opportunity to be in charge of the maturing process of the cheeses and to turn them into superior products.

But it doesn't stop here: Nathalie and Luc do everything possible in order to keep expanding their passion. Six years later they moved to their own premises at Burg 14 in Oudenaarde. This move also brought with it an expansion of the maturing cells to the industrial area Vlaamse Ardennen

in Oudenaarde. This allows Kaasmeester Callebaut to offer quality cheeses of superior level.

Every day Luc and Nathalie do their utmost in order to offer premium quality, as is proven by the many distinctions they have been awarded. In 2017 Nathalie became world champion at the Concours Mondial du Meilleur Fromager in Tours, France. This title is the recognition for the yearlong efforts, passion and drive the couple have shown for their profession.



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of Belgium  
(Luc)



**2009**  
Finalist  
World  
Championship  
Lyon  
(Luc)



**2012**  
1<sup>st</sup> Cheese  
Master  
of Belgium  
(Nathalie)



**2013**  
3<sup>rd</sup> place  
World  
Championship  
Tours  
(Nathalie)



**2015**  
3<sup>rd</sup> place  
World  
Championship  
Tours  
(Nathalie)



**2017**  
World  
Champion  
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## Hotelschool Ter Duinen Koksijde

# Hotelschool Ter Duinen Koksijde honours former students with star menu in teaching restaurant De Villa



Text: Isabel Boons | Image: Bart Tanghe

*Hotelschool Ter Duinen in Koksijde may justifiably call themselves 'Main supplier of star chefs since 1946'. The school, which once started with 6 students, has grown into an internationally renowned institute. Jeroen Meus once said it beautifully: "Hotelschool Ter Duinen gives you the perfect head start, but it is up to the student to score ..."*



The idea to establish a hotel school at the west coast came from former mayor and senator Jacques Van Buggenhout. Together with chaplain Jozef Berten from Veurne he was able to realise his plan. The school was located in the holiday resort of the Vrije Unie van de Mijnwerkers in Koksijde-Dorp, also called De Mijn/The Mine. There were 6 students on the first day. Today the hotel school in Koksijde has a solid international reputation and plenty of Michelin stars among its graduates.

#### **Life at Ter Duinen...**

The school undoubtedly gets its name and fame from the unique training they provide which prepares students for a challenging job in hospitality. The future chefs and maîtres d'hôtel are trained professionally to be budding stars. "We want to offer realistic training. With our restaurants and the many traineeships, the students are prepared for what it is really like out there," director Peter Verbeke tells us. "What is it that makes our training so unique? Probably the fact that

our students are submerged into reality: we work hard, learn to cope with stress and cook at top level. It goes without saying that such practices offer greater guarantees for later on. This is also the reason why we have set up our teaching restaurant De Villa exactly like a real restaurant where students of the 7th year speciality restaurant can completely develop their talents."

---

*"Ter Duinen offers greater guarantees in order to shine in the world of hospitality later on."*

---

#### **A star menu every month**

On the occasion of the 70th anniversary of the hotel school, the restaurant De Villa was given a complete facelift. The interior was completely refurbished, and now experience takes centre stage. There is also a screen in the restaurant, so the diners can watch the students cook.



Moreover, the school came up with a unique concept: Chefs @ De Villa or better creative menus by star chefs who graduated from Hotelschool Ter Duinen. “Every month a star chef suggests a gastronomic menu which is prepared by our students from the 7th year”, director Peter Verbeke tells us enthusiastically. “Peter Goossens was the first one and now, Steven Naessens, chef at Maison Jeunet in Arbois, France, has been our most recent one. For us as a school it is important to honour our former students in this way.”

“Ter Duinen has changed my life completely”, says chef Steven Naessens. “I already knew I wanted to become a chef back when I was a child, and even though I hail from Bruges, I wanted to study at the hotel school in Koksijde. The strength of Ter Duinen is undoubtedly the boarding school. You are constantly together, and you are perfectly

prepared for real life. They are strict, but this is exactly what gives you that head start. The traineeships are also vital and of top level. This solid education gave me the reassurances that I was ready to work in my own kitchen. In Koksijde, they will only accept the best and they try to get it out of each student. After first gaining experience in Belgium, I moved to France to work alongside prestigious chefs to finally end up in the kitchen of Jean-Paul Jeunet in the Jura in 2009. Even more, in 2016, my wife and I took over the business ‘Maison Jeunet’ and this year we were rewarded for all our hard work with the confirmation of our two stars. I want to achieve three stars now, but mainly so I can keep my two stars. In order to remain driven and to be able to prove that we are worth our two stars. But of course, I still do dream of being the recipient of three stars...”, Steven Naessens laughs.

We will take a closer look at 2 of Steven Naessens’ dishes on the next pages.

---

*“We dare to immerse our students in reality. With our support and advice, they emerge ready for whatever the world of hospitality throws at them.”*

---

**Keep the bar raised**

Ter Duinen does all it can to keep its reputation of ‘star school’ at a high level. And they succeed. “Students in the 7th specialisation year are taught using state-of-the-art equipment and they learn to deal with top quality gastronomic products. Under the guidance of the teachers they prepare culinary gems which are served at De Villa. “The menus of our former student star chefs

fit in perfectly with our philosophy: they are far from easy but prepare the student perfectly for life in the kitchen if they want to cook at top level. Moreover, this interaction is unique, our students are given a chance to visit various star chefs, or to welcome them here at school. The menu is shown to them and they have a month to work on it. In addition, they will soon leave for Barcelona or Valencia to work at various top restaurants for 3 weeks. And as apotheosis we are going to New York to soak up impressions and discover creative concepts. This allows us to stimulate our 7th year students in order for them to shine in the professional world.”

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

[www.maison-jeunet.com](http://www.maison-jeunet.com)



#### **NEW: FIRST LEVEL**

Since the academic year 2017-2018

Hotelschool Ter Duinen has also offered a **quality first level with option Hotel-Voeding/ Hotel-Nutrition**. The general education lessons take place in the partner school Sint-Bernardus college in Nieuwpoort. The practical classes are taught in the buildings of Ter Duinen.



# Trout with fennel and absinthe



## INGREDIENTS AND PREPARATION

### Trout filet

Remove the scales, clean and rinse the trout and filet it. Place them on a stainless-steel baking sheet and coat it in oil infused with dill seeds.

Cook for 10 minutes in a steam oven at 49 °C. Coat the filets again with oil prior to serving.

### Fennel terrine

Slice the fennel in the ham slicer. Place them in a vacuum bag and steam them for 15 minutes in a steam oven at 90 °C. Lay out the fennel slices alongside each other and coat them generously with the centrifuged fennel juice which has been thickened with 3 gelatine leaves per litre. Leave to rest. Turn the fennel slices over and coat them again. Leave to rest again. Make sure you

have two fennel slices per terrine.

For the filling: chop the fennel and the pre-cooked periwinkles, the finely chopped shallots and the dill.

Fill the terrine with a slice of fennel, a little bit of filling and a slice of fennel to finish the whole. Leave to set in the fridge.

### Fennel mousse

*3 gelatine leaves // 3 dl centrifuged fennel juice // 200 g yoghurt // 10 g absinthe*

Soak the gelatine leaves in the centrifuged fennel juice, add the yoghurt and the absinthe. Sieve and put the mixture in an espuma bottle with 1 cartridge.

### Boiled fennel

Take two whole fennels and cook them under vacuum for two hours at a

temperature of 90 °C. At the moment of serving, grill them in oil infused with dill seeds.

### Raw fennel

Slice the fennel very finely using a mandolin and submerge in ice water. Sieve the fennel and season with olive oil, salt, pepper and finely chopped dill right before serving.

### Fennel puree

Take three whole fennels and vacuum cook them for three hours at a temperature of 90 °C. Leave to cool and blend them with the absinthe and olive oil.

### Aromatic oil

*fennel // periwinkles // dill // 100 g absinthe // 1 g agar agar*

Bring the absinthe to the boil with the agar agar, pour the mixture in the mould and once cooled cut it in dice. Combine raw fennel dice, chopped pre-cooked periwinkles and finely chopped dill with the agar agar and absinthe dice.

### DRESSING

Arrange all the preparations on a plate and decorate with fennel-curcuma bread croutons.



# Bresse chicken, morels, yellow wine and celery



## INGREDIENTS AND PREPARATION

### Yellow wine sauce

2 carcasses of broiler chicken // 4 dl double cream // 4 dl chicken stock // 3 dl yellow wine or Savagnin // 800 g butter

Place all the ingredients in a cooking pot and leave to simmer on the stove for 8 hours. Sieve and cool. Remove the fat from the cooking liquor and reduce it to 2 dl. Add the double cream and 1 dl yellow wine or Savagnin. Reduce to 3 dl and whisk with butter. Blend the whole, add the yellow wine or Savagnin and season.

### Drumsticks

50 drumsticks

#### For the filling (20 g per drumstick):

500 g chicken fillet // 120 g egg white // 2 g pepper + 18 g salt (blended) // 250 g cream // 125 g morels fried in hazelnut oil

Prepare the filling and make sure all the ingredients are really cold. Slice the chicken fillet in large pieces of 2 cm. Coat them in the egg whites: add the salt and first lightly whisk the egg whites. Combine. Little by little add the cream and make sure that all the cream is used up. Use a spatula to empty the bowl three times. Add the morels as last and blend for 10 seconds. Debone the drumsticks, fill them with the stuffing, place them in a vacuum bag and cook them for 1 hour and 15 minutes at 76 °C.

### Morels

Soak the morels in lukewarm water and then place them somewhere cool for 48hrs.



Rinse them several times, removing all the sand. Sweat the finely chopped shallots and garlic, add a small knob of butter and then add the morels.

### Chicken breast

Marinate the chicken breast filets in olive oil and curry. Then roll them in the shape of a cone. Place them in a vacuum packaging and cook for 1 hour at 62 °C. Fry them prior to serving in the chicken fat.

### Aromatic oil

celeriac // tarragon // agar agar // 100 g Noilly Prat // 200 g yellow wine or Savagnin // olive oil

Dice the celeriac. Make an agar of the tarragon: thicken the tarragon puree with agar agar (0.8 g agar agar per 100 g tarragon), put it in the mould and once cooled dice it. Prepare an agar of yellow wine: blend the Noilly Prat and the yellow wine or Savagnin and add a few tarragon leaves to it. Bind it all with 2.5 g agar agar, put it in the mould and afterwards dice it. Combine the raw celeriac dice, the finely chopped tarragon, agar and tarragon dice,

agar and yellow wine dice and the olive oil.

### Celeriac mousse

Boil the celeriac in vacuum packaging (in a steam oven of 90 °C) and then blend it into a puree. For 400 g puree add 40 g yellow wine and 100 g double cream. Add the mixture to a garnishing bottle.

### GARNISH

Arrange the chicken breast on the side of the plate. Place a drumstick on the other side of the plate, together with the morels and the yellow wine sauce. Arrange the celeriac puree, the aromatic oil, the celeriac balls (vacuum cooked at 90 °C for 45 minutes and fried in butter), white bits of celery (vacuum cooked at 90 °C for 50 minutes and glazed), green leaves of celery in tempura, young raw celery leaves (dressed in olive oil) and tarragon crisps (prepared in the microwave). Serve with a separate bowl of sauce.

# LIVING TOMORROW THE BISTRONOMY



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In short, gastronomy with a nod to the future.



Gault-Millau



Topchef Marc Clément



MKN

# MKN, the specialist in cooking technology is awarded the Oscar for excellent performance in international trade



Text: Isabel Boons

*MKN feels at home in the best kitchens in the world, in classy hotels and restaurants, as well as in catering, restaurant chains, starred gastronomy, hospitality or luxury cruise ships, from Berlin to Dubai and from Belgium to Shanghai. But MKN can also be found in institutional applications. It was for its superior international activities and excellent entrepreneurship outside the German borders, that the kitchen specialist received the 'Lower Saxony Foreign Trade Award' or the Oscar for export. MKN will manifest itself even more in Belgium with active participation at professional trade fairs and having an up-to-date demonstration showroom at its disposal. Dolce, together with a number of renowned Belgian chefs, visited the headquarters of MKN in Wolfenbüttel, Germany.*

**M**aschinenfabrik Kurt Neubauer is a German specialist for the development, production and worldwide sales of high-quality professional thermal cooking technology. MKN can look back on more than 70 years of expertise which has led to an extensive product assortment comprising all possible thermal processes which are applied in professional kitchens, aimed at a user-friendly optimisation of kitchen workflows. MKN is still a family run business. During recent years exportable appliance innovations have resulted in a strong degree

of internationalising. With more than 500 employees and worldwide activities, MKN has now become one of the leading players in the kitchen industry. MKN is ISO 14001 certified which translates in striving to develop and produce innovative cooking technology which does not only meet the highest standards of quality wishes and requirements but also meets the highest sustainability standards and norms: low connected loads, few water use and a long lifespan-help the environment and the natural resources and deliver demonstrable savings. In short, all the ingredients for an





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*“Nothing  
is impossible  
with MKN!”*

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**Ignace Wattenberge,**  
winner Prosper Montagné  
2018 Belgium:

optimal investment with MKN technology.

“MKN really does all it can to meet the client’s wishes”, says Ignace Wattenberge, First Chef of Belgium 2018-Prosper Montagné, during the visit to the MKN headquarters. “What struck me, is that they barely keep a stock, everything is produced the moment they need it. Moreover they succeed in keeping the lead time reasonably short. The smoke function in the ovens is a real added value to me. I was pleasantly surprised by MKN’s technology, in other words. At the moment I am looking at starting up my own restaurant and I am convinced that MKN will be an excellent partner in my kitchen!”

#### **Foreign Trade Award!**

At 25 April last, during Hannover Messe, MKN was awarded the Foreign Trade Award by Dr. Bernd Althusmann, minister for economic affairs, employment, transport and digitising in Lower Saxony. This award is also called the Oscar for export and is awarded annually

for excellent performance in international trade. During the last decade, MKN’s sales at home have more than doubled. Export activities however have developed even more dynamically and the intensive strategy of international expansion during the past 15 years means that today, export accounts for about 60% of the total turnover. Within a relatively short space of time, MKN has seen a great transformation into a leading world producer of innovative quality premium kitchen technology.

MKN products are now sold in more than 100 countries all over the world. Whether it is at the Burj Khalifa in Dubai in the world’s highest restaurant, in the Sydney Opera House or on board cruise ship Queen Mary II, chefs all over the world put their confidence in MKN.

#### **Specialist in professional cooking technology**

Success in the kitchen starts with MKN technology. Guaranteed of a perfect end result. The dishes you serve can be simple or complex, ingredients will be roasted, boiled,



steamed or simply fried. During each phase of the preparation you can trust the high-tech appliances from MKN. Only the best materials, designed and built by craftsmen and experts in their field, are used for the MKN products. MKN does not make any compromises when it comes to quality. Durability, a long lifespan and innovation are important core values at MKN.

#### **Combisteamers**

MKN has had its own line of combisteamers since 2003. Today the second generation of these all-rounders are making waves in many professional kitchens. During the development of its combisteamers, MKN listened very carefully to the feedback of top chefs from all over the world. This resulted in combisteamers which extensively meet the requirements of professional chefs and lead to a high degree of customer satisfaction. It is not only the FlexiCombi but also the SpaceCombi which set themselves apart by their innovation. And that is not all, it is also their compact size which makes heads turn. The SpaceCombi is only 55cm wide

and available in a 6.1 GN or 2/3 GN capacity. The FlexiCombi and SpaceCombi have set new, innovative standards. They impress with their cooking results, their high functionality and simple operation. The MagicPilot provides you with a fantastic operating comfort with a brilliant display from every angle of vision. The automatic operating programmes allow you to cook in a professional way with just the touch of a few buttons, just like with a smartphone or tablet. The FlexiRack capacity concept utilizes the whole cooking chamber for huge production space. This innovative novelty also comes with ease of use. Apart from operating convenience, durability is also very important. Lower connected loads and less water usage, compared to previous models, generate savings in the area of energy and water use.

#### **Flexichef**

The Flexichef is a multi-functional pressure appliance. You can cook, fry, roast and cook under pressure in it. The FlexiChef generates an enormous pressure in a very short space of time, which speeds up the cooking process in some cases even to three times faster than traditional cooking. In addition, the operating convenience was put under the magnifying glass. Any chef can, with simple actions, give the correct instructions using the touch screen. Furthermore, the FlexiChef has an automatic cleaning system which cleans everything in 2 minutes, without any chemicals. Because of the fast preparation processes in combination with the SpaceClean Automatic cleaning system demonstrable efficiency advantages can be achieved which will considerably influence the cost price of the product to be produced in a positive way. Of course here too we have low connected loads and few water usage making the Total Cost of Ownership very interesting too. And the last important benefit is that the FlexiChef can prepare a complete meal with different timings and temperature settings

down to the last detail. The Flexichef has won a whole raft of international awards and is more than ready for its culinary future.

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*“Success in the kitchen starts with MKN’s technology.”*

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#### **Modular cooking technique**

Every day, MKN’s modular cooking technique from the Optima series convince by their top performance as well as their reliability. The wide range of modular cooking appliances available, is suitable for various application areas. Available in a range of widths and depths. All the appliance can be combined as you want, they are ergonomic and meet the most stringent hygiene requirements.

#### **Made to measure**

The MKN KÜCHENMEISTER and MasterLine is the dream of every chef. The kitchen islands are made to order so they would meet the special wishes and demands of the customer. Each island is unique and complies with the most stringent requirements in the area of design and functionality. The MKN MasterLine islands are compact, powerful and individually designed. They are available in the ‘A la carte’, ‘Catering’ and ‘Marine’ series.

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

# Délifrance Sandwich World Cup... not just any filled baguette



Text: Isabel Boons | Image: Bart Tanghe

*On 4 April the 12<sup>th</sup> edition of the Délifrance Sandwich World Cup took place in Paris, at the Délifrance stand during the Sandwich & Snack Show. The competition attracted participants from South Africa, Peru, United States, the United Kingdom, the Netherlands and Belgium. The aim was to create the tastiest filled baguette. Belgium as well as the Netherlands upheld their culinary reputation and ended in third and first place respectively. Greece came second.*

The competition was organised for the first time in 1999 in order to support and guide the flourishing baguettes market. Today the Délifrance Sandwich World Cup is an important event in the hospitality industry and it offers catering students an opportunity to measure themselves with peers from all over the world. The concept is simple, but original: using the various Délifrance baguettes, come up with a creative recipe for a filling which is first and foremost delicious but also meets all the nutritional criteria.

### **Awaken your senses**

The competition was set up specially for students at a hotel, cookery or catering school, or any other confectioner's training or training related to catering. Participants had to register online with a detailed description and picture

of their recipe. Many entries from all over the world tried their luck and after various pre-selections 6 candidates from Greece, Switzerland, Belgium, France, Italy and the Netherlands were shortlisted. The theme 'Awaken your senses' urged the students to translate a dish into a filled baguette. Creativity and originality took centre stage, far removed from the tuna-mayo combination or a coronation chicken filling. During the final, at the Sandwich & Snack Show, the participants were given 50 minutes to prepare their recipe and create their filled baguette in front of the jury. The bread was baked beforehand by Délifrance, the participants were allowed to choose from 14 selected baguettes, among which also the trendy Superfood Baguettes, handmade Boules and the innovative Crois'Sandwich.





### **The Netherlands and Belgium score**

The baguettes are judged on gastronomy, preparation time, nutritional value, cost and sustainability. The international expert jury with Pascal Tepper (France), Alexandros Tsiotinis (Greece) and Ambra Romani (Italy) chose a top 3 with in first place Audrey Biermans from the Netherlands with her baguette 'Vitamin Sea', the second place went to Ioannis Koutroulis from Greece with 'Smokey Surprise' and the third place was for Belgium and Frank Merckx with 'Spring is in the Air'. The young Audrey (17) won an extensive set of Mauviel kitchenware and a 15-day international trip with a.o. a course at the Ecole de Boulangerie et Pâtisserie in Paris, internships at partner establishments of Délifrance and various training courses.

Collaborations are being set up with Frank as well as with Audrey to work on new baguette recipes. Frank has recently presented his creation to the commercial colleagues at Délifrance and Audrey will do the same at the end of June during the Délifrance BeNeLux kick-off for the new year.

### **Vitamin Sea by Audrey Biermans**

Audrey Biermans, student at De Rooi Pannen in Eindhoven, surprised the jury with her super fresh Japanese-inspired Délifrance Superfood Baguette (carrot) with tuna, young sea lettuce tapenade, tobiko red caviar and various oriental cresses. Together with her father, who has already won three Dutch championships, they convinced the jury of their skills. The combination of the various flavours and the exceptional colours appealed to the jury.

### **Smokey Surprise by Ioannis Koutroulis**

The Greek contestant let himself be inspired by the theme of the competition as well as the sea. He used a typically Greek speciality, i.e. sardines. Ioannis selected the Délifrance Pascal Tepper baguette with sesame and pumpkin seeds because of its unique taste, shape and texture.

### **Spring in the air by Frank Merckx**

Frank is a senior student, training to be a chef at CVO Avondschool and he has two businesses in Ostend. Together with teacher Paul De Soete, he developed a baguette with the Délifrance Superfood Baguette (beetroot) with slow-cooked belly pork, pickled and blanched radishes, tomato, beetroot, mustard and pickles. They created a kind of foam using the beer Brugse Zot which refers to the head

of foam on top of a pint of beer which was served as finishing touch for the baguette.

### Inspire every day

During the past four decades - Délifrance BeNeLux is celebrating its 40<sup>th</sup> anniversary in 2018! - Délifrance has grown into the specialist par excellence in the area of bread, pastries, patisserie and catering products. This jubilee year will see the launch of the new house style and the new logo of the company which will be rolled out in the next few months.

Thanks to the international growth of the company, Délifrance spreads its knowhow and expertise about 'baking according to the real French tradition' across the world. By using the best ingredients and collaborating with various star chefs and patissiers, Délifrance has become the reference when it comes to innovations and trends. The mission of Délifrance: Every day again, inspire the customer and bring authenticity to the consumer in a modern way. The Délifrance Sandwich World Cup is the perfect example of this. The competition stimulates young talents to share their culinary skills with the world via Délifrance!

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



The jury: Ambra Romani, >>  
Pascal Tepper, Alexandros Tsiotinis



## Sandwich recipe

# Audrey Biermans



### INGREDIENTS

half-baguette seeds and carrot 100 gram // tapenade of young sea lettuce 5 gram // shuka wakeme 10 gram // fresh tuna 50 gram // tsoyo no moto 10 cc // wasabi furikake 1 gram // takuan golden globe 25 gram // gingerstrips red tencho beni shoga 1 gram // tobiko caviar red 1 gram // perles fraiches de vinaigre citron 3 gram // shiso leave 2 pieces // little gem 2 pieces // borage cress 0,1 part // daikon cress 0,1 part // zalotti flower 0,1 part // lemon cress 0,1 part // vinager for lettuce (sushi, mirin fu and ginger) 5 cc // butter with iki beer, yuzu, kafir lime, salicornia 10 gram

### PREPARATION

Mix the butter with the beer, yuzu, salicornia and kafir lime powder

make the vinegar from sushivinegar, mirin fu and ginger  
marinate the leaves

cut the tuna in slices and marinate with the tsoyo no moto

make nice slices of the takuan golden globe

prepare the cress and separate the flowers

bake the bread

Slice the bread in two. Put butter one half, on the second part you put the tapenade of sea lettuce

on the butter you start to build up : first the shuka wakeme

then the marinated little gem and shiso leaves

on that 5 beautiful sliced tuna and in between the daikon golden globe.

on the fish some red ginger.

on the tuna also the wasabi furikake for the topping  
then the cress, the flowers and the caviar



## Sandwich recipe

# Frank Merckx



### INGREDIENTS

half-baguette seeds and beet 100 gr // Pork Belly 15gr // Chioggia beet 25 gr // Radisch 2 pcs // Honey Mini tomato 1 pc // Foam of Brugse zot ( Beer) 1 ml // Devos Lemmens Pickels 5 gr // Sour cream 5 gr // Woustyn mostard 2 gr // Light yoghurt 10gr // Cressonette 10 pcs // Decoration flower 2 // Sushi vinegar 3 ml // Olive oil 6 ml // pepper pinch // salt pinch // Sugar 2 gr // vinegar 2 ml // Brugse Zot blond beer 3 ml // lecitina 0.1 gr

### PREPARATION

Pork Belly - seasoning - vacium - 24 hour Roner 67deg - cool 2 hour

Chioga beet - oven 180 deg (45m - 1u30) - cool in ice water - slice fine - marinate in sushi vinegar 5 (1/3) + olive oil (2/3) + pepper + salt (min 1hour in fridge)

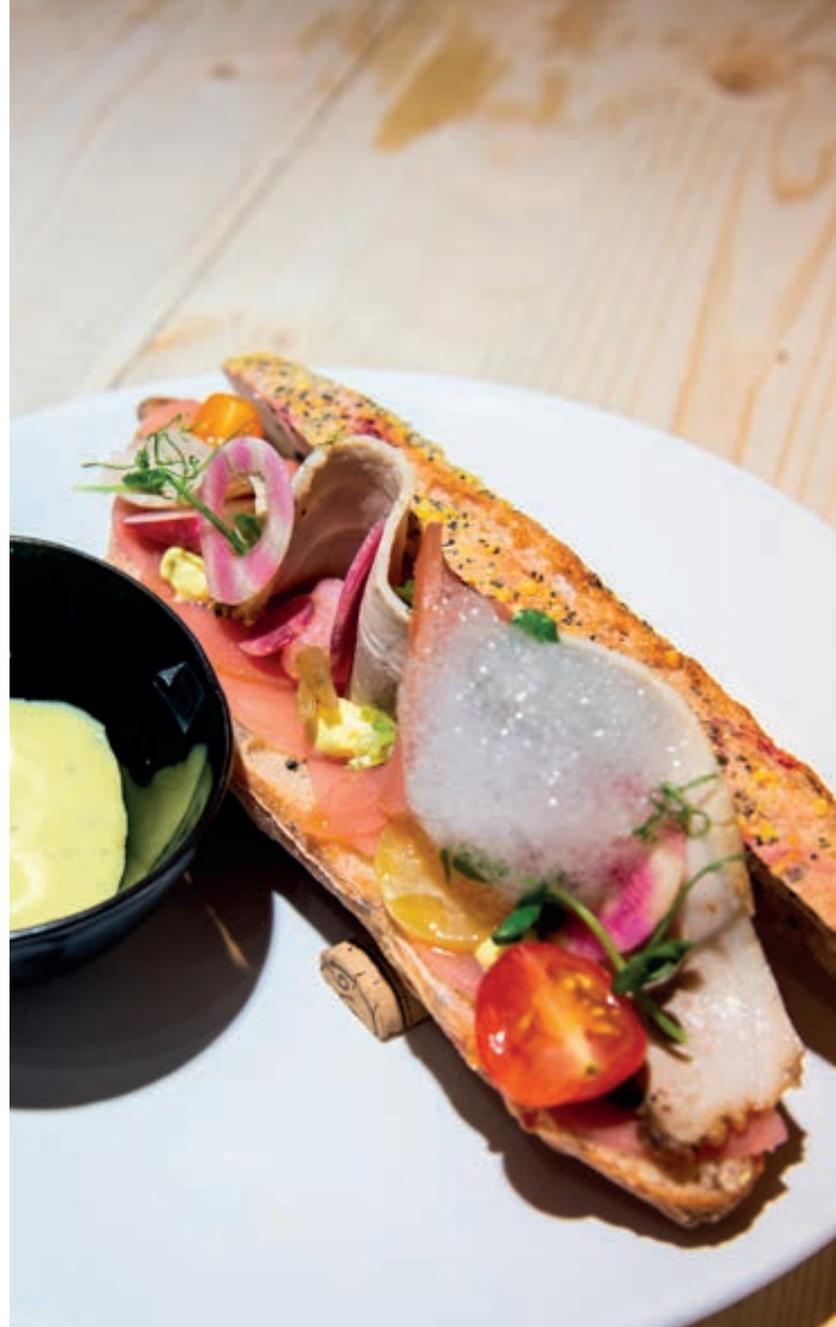
Radish - partelly natural - partially cocked 5 min - pickeld (1/3 sugar - 1/3 H2O - 1/3 vinegar) min 1hour - slice in 2 pcs

Mini honey tomato natural - slice in 4 pcs

Brugse Zot blend with lecitina

Devos Lemmes pickels blend with sour cream (50% - 50%)

Woustyn Mostard blend with yoghurt (1/5 - 4/5)





## Sandwich recipe

# Ioannis Koutroulis



### INGREDIENTS AND PREPARATION

#### *Sardine cream*

100g sardine filets // 20g fresh onion //  
6g capers // 3g lemon juice // lemon zest of  
1/2 lemon // 5g white vinegar // 3g garlic //  
20 ml olive oil // parsley  
Finely chop all ingredients with a knife.

#### *Tomato marmalade*

500g ripe tomatoes // 60g sugar //  
5g mignonette pepper // 10g salt //  
20ml olive oil // 15g garlic // 6g oregano //  
500 ml tomato juice  
Chop the tomatoes in half. Marinate in a  
basin with salt, pepper, sugar and olive oil.  
Place them on a baking tray and bake them  
in the oven at 130o C for 90'. Add tomato

juice, garlic and leave to bake 30' until all  
juices evaporate. Pass through a vegetables  
mill and correct the taste, which should be  
lightly sweet and strong.

#### *Jalapenos pudding*

125g jalapeno peppers // 125g white  
balsamic vinegar // 8g garlic // 180g olive oil  
// 10g salt // 4g xanthan  
Incorporate all ingredients in a mixer and  
place in a biberon.

#### *Vinaigrette*

25g mustard // 1 garlic clove //  
20g balsamic vinegar // 80g olive oil //  
10g water // 2g sugar  
Homogenize and place in a biberon.

#### *Herbs pudding*

120g parsley // 200g horseradish //  
200g water // 7g agar // 15g lemon juice  
Place ingredients in a thermomix and mash.

Spread the sardine cream on the bread.  
Place the sardine filets on top and sage.  
Add the tomato marmalade, the herbs  
pudding, the jalapenos pudding, the  
aubergines and the onions. Garnish with  
salad leaves.



Hilux-Hillewaert

# Soon Hannah Van Ongevalle will be shaking her cocktails in a Hilux-Hillewaert kitchen



Text: Isabel Boons | Images: Bart Tanghe

*Without a doubt, Hannah Van Ongevalle is the most famous female bartender in Belgium. In 2014 she became the Best Bartender in Belgium, wrote her own book on cocktails and she can be seen on the culinary channel Njam. Together with her brother (Ran), father (Jan) and recently also her sister (Noa) she has been running the well-known speakeasy-bar The Pharmacy in Knokke for the last four years. But that is not all, a creative mind cannot be halted. From September she will be shaking her cocktails to her heart's content in a state-of-the-art kitchen by Hilux during various workshops and collaborations with top chefs.*



Those who already tasted Hannah's cocktails know that they strongly resemble a star dish. The line between mixologist and chef is particularly thin. Both inspire and learn from one another. "Soon after we opened The Pharmacy we noticed that many chefs found their way here and also shared their knowhow with us. In turn, many chefs came to us to ask us to assist them in creating a cocktail for their restaurant. This is how it all started, the cocktail workshops were born! And because I always had the ambition to start a project of my own, the idea came about of opening my own demonstration kitchen where I would teach various chefs."

#### **Professional kitchen is a must**

"It is of course vital to welcome and train a professional chef in a professional kitchen", says Hannah Van Ongevalle. "My furniture partner soon pointed me in the direction of Hilux in Knokke. One month after the first contact was made, the plans were already there and moreover they were the first to

finish the project. It was a real honour to work with them. A reliable partner whom I have already recommended to quite a few of my colleagues. Also the conviviality with which Hilux guides his clients in the process, is a bonus. The result is unsurpassed: a state-of-the art kitchen which looks ultra-professional with everything you could think of. The combination of design, stainless steel and the finish is in my opinion unprecedented."

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*"The beauty of the state-of-the-art kitchen takes my breath away..."*

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"Working for Hannah was a unique experience", Margaux Steelandt from Hillux-Hillewaert adds. "You don't get to experience something like this every day, and the opportunity to work on such a big and inspiring project is awesome."

#### **Source of inspiration**

Hannah Van Ongevalle: "The collaboration with Hilux could not have gone any better. After I had explained the concept to them, a drawing and the concept of the kitchen was already available at the next meeting. Not much was changed from that first draft. The Hilux team knew straight away what I wanted. In addition, their own knowhow is an absolute added value. They were able to advise me perfectly when it came to the things I would be needing as a bartender in a professional kitchen. They also took into account the fact that we would be filming in the kitchen. The work station has been kept compact, which makes sure you have everything to hand. The kitchen is a true source of inspiration, not only for me but also for chefs and designers. I believe the kitchen will play a big part when





it comes to bartending and gastronomy in the future.”

---

*“If you can dream it, you can do it!”*

---

#### **Creativity central**

A professional kitchen is a sizeable investment. And that is exactly the reason why Hilux-Hillewaert always designs a kitchen concept completely tailored to the client. “We as a company believe very strongly in complete solutions”, Margaux Steelandt tells us. “We have a creative team

which is perfectly aware of all the ins and outs of the hospitality landscape. They keep a keen eye out for what is coming in the future. We dare to go along with the story of our customer, however ‘crazy’ it may sound.”

“The Pharmacy’s slogan is ‘If you can dream it, you can do it’. And this summarises this project and the cooperation with Hilux perfectly. I could not have dreamt it any better. The kitchen meets all the requirements I had in mind and so much more. I am going to be eternally grateful to the Hilux team. Every time I walk into the kitchen, it takes my breath away. It’s beauty

even brings a tear to my eye....”, according to Hannah.

#### **Extreme cooking island**

“The kitchen which was designed for Hannah is undoubtedly one of a kind”, says Ruben Verhelst, Hilux-Hillewaert. “The extremely large cooking island is quite remarkable with a large keep warm shelf which goes up and down automatically. The work surface has a thickness of 5 mm and special too is the line of LEDs in front of the work surface which gives the impression the top is floating. The drawers at the back can be extended to give extra bar space. The kitchen has a professional fridge with two drawers,



integrated cutting boards, a spoon sink to rinse spoons, a teppanyaki/grill, integrated flush in the front as well as on the side of the kitchen, a sink for the chef etc. When it comes to the finishing touches, no detail has been overlooked: the buttons are milled solid stainless steel, as is the 5 mm front panel. In other words, it is an ultra-professional kitchen in a private environment.”

#### **Cross pollination between bartenders and chefs**

“The first thing we are going to be preparing in this kitchen, are 16,000 cocktails for all the summer festivals”, Hannah exclaims. “Because the kitchen offers more room

to play, and we can make use of all the technological gadgets, we will be able to achieve this feat here. Moreover we can make use of the 4 cooking rings to prepare 100l of syrup in one go. The kitchen has all it takes for it to become a real star here at 't Walletje in Knokke-Heist: a place for developing innovative dishes and drinks. I want there to be a synergy between the chef and me. Together we will get to work to pair food and drinks in a perfect way. I also hope to be able to welcome many international chefs. Nowadays the Mexican kitchen is very trendy and it is fantastic to be able to develop cocktails for this. Not only do they use other herbs and seasonings, they also

use various pickling techniques. This makes it very challenging as a bartender. Inspiring each other is the best thing ever!

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

[www.the-pharmacy.be](http://www.the-pharmacy.be)



# Benjamin Belot is Meilleur Jeune Chef Rôtisseur 2018



Text: Isabel Boons | Photos: Bart Tanghe

*The national competition 'Meilleur Jeune Chef Rôtisseur' took place in restaurant 'La Rotonde' at the Ceria Campus in Anderlecht on 12 March 2018. Throughout the day, young talents showed off their culinary skills to a professional jury. The competition was followed by a prestigious gala dinner in the stylish Steigenberger Wiltcher's Hotel in Avenue Louise in Brussels. During the dinner, the winners were announced. It was Benjamin Belot from Restaurant Alain Bianchin who walked away with the first prize. Second place was for Grégoire Toussaint from Académie Vieusart, Jérôme Flamcourt from Restaurant Le Cinq came third.*





### **The competition**

Because gastronomy and delicious food in a convivial atmosphere are of paramount importance for la Chaîne des Rôtisseurs, the Confrérie supports the training of young chefs from all over the world via the annual competition Meilleur Jeune Chef Rôtisseur. This competition is the opportunity par excellence for young talents to develop and show off their culinary skills. The competition on 12 March was organised by Patrick De Gendt - Maître Rôtisseur - and Jean-Baptiste Thomas (Château du Mylord\*\*) - Maître Rôtisseur.

The competition is organised annually on regional, national and international level and is open to chefs younger than 27 years old: hotel school students, staff at restaurateurs who are a member of la Chaîne des Rôtisseurs or other restaurateurs which have been approved by the Commission du Concours.

Six candidates had to get to work with mandatory ingredients to come up with a three-course meal: a starter with brill, a main course with pigeon and a dessert with Valrhona chocolate. The prepared dishes were judged regarding flavour, presentation and originality.

Benjamin Belot scored the most points for his starter, main course and his way of working in the kitchen. The best dessert was prepared by Grégoire Toussaint.

### **Welcoming new members at the gala dinner**

No less than 36 new members joined the

Chaîne des Rôtisseurs and were officially welcomed by Albert HanKenne - Bailli Délégué de Belgique de la Chaîne des Rôtisseurs, Membre du Conseil Magistral, Board de l'ACCR.

The gala dinner was a gastronomic interaction between Wout Bru (Sanglier des Ardennes), David Grosdent (Restaurant L'Envie), René Mathieu (Château de Bourglinster) and Nicolas Rivière (Restaurant Nicolas Rivière). The menu was prepared by Nicolas Gadomski (Executive Chef Steigenberger Wiltcher's Hotel) and his team. Nicolas Gadomski started his career Brussels in 1995, at the bottom rung of the ladder as kitchen help. Slowly he worked his way up and gained experience in various hotels like Astoria Pullman, Holiday Inn, Crowne Plaza etc. Last year he started working in the kitchen of the prestigious Wiltcher's Hotel. "The hotel always made an impression on me", says Nicolas enthusiastically. "Last year there was a vacancy and I decided to take the opportunity. I would describe my cuisine as colourful with top quality products and lots of vegetables. We entertain guests from all over the world, so we have to take that into account. Which is why we offer classic well-known dishes like Caesar salad, steak or a trendy burger. In addition, we always try to meet the guests' requests. It was a real honour for me to cook for no less than 180 peers from the trade during the gala dinner of la Chaîne des Rôtisseurs. In other words, there was absolutely no room for mistakes. The biggest challenge was no doubt respecting





the requirements of the renowned chefs and the dressing of the plates. But together with Alexis Fache (Food and Beverage Manager Steigenberger Wiltcher's Hotel) we have been able to delegate the evening into perfection, in my opinion. "I can only agree with that", says Alexis. "As head of catering it is my main task to make sure that the whole team has all the means it needs to be able to give the clients what they expect. I think we managed to do just that during the la Chaîne des Rôtisseurs gala dinner. To me, the seven-course meal, including accompanying wines, was just like a ballet performance. Everyone had to be perfectly in tune with each other in order to understand and serve the signature



dishes of the chefs to perfection. It was a great challenge and our team has undoubtedly learnt a thing or two from it!"

**Taiwan**

During the gala dinner at the Steigenberger Wiltcher's Hotel the winner of the competition was announced. He will defend the Belgian honour at the international competition in Keelung, Taiwan on 7 September 2018. In other words, Benjamin Belot has quite a challenge ahead of him. Keelung, the host city for the final, is the second largest seaport in the north-eastern part of Taiwan. It borders New Taipei and forms the Taipei-Keelung metropolitan area.

The young chefs will be cooking in the kitchens of the department of Culinary Arts at the Ching Kuo Institute. Their motto is: "Cooking is an art, dining a question of culture".

The award ceremony will take place on 8 September and will also be followed by an exquisite gala dinner."

This competition was organised for the first time by La Chaîne des Rôtisseurs in 1977 in Switzerland. Today Meilleur Jeune Chef Rôtisseur has grown into an international renowned competition with star allures.

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

Winterhalter

# Culinary triumvirate of restaurant De Pastorie swears by Winterhalter dishwashers

**“Because of our  
Winterhalter glasswasher  
I have a lot more time during  
and after the service.”**

+

Text: Isabel Boons | Images: Stijn Boussemaere



*Pascal Vandenheulen and Caroline Poppe had rather different careers before they opened their restaurant De Pastorie in Zevergem (De Pinte). After his hotel training, Pascal did not stand behind the stove for 25 years and Caroline had had a career in consultancy and crisis management behind her. Today, together with their right hand and sous chef Andreas Cuyt they run a gastronomic gem of a restaurant at a fabulous location with lots of fervour and boundless passion. Moreover, Pascal was awarded the prestigious title of “Masterchef of Belgium” at the end of last year.*



## Winterhalter prize dishwashers during Dolce's Petanque Trophy For Chefs 2018

This year, for the first time, the Winterhalter prize for dishwashers will be awarded. People doing the washing up are indispensable in the hospitality landscape and deserve to be rewarded for their efforts. Dolce partner wants to reward them with the very first Winterhalter Prize for dishwashers!

**Does your dishwasher take part in the competition or are you a dishwasher yourself?**

Mail to [jan@dolcemagazine.be](mailto:jan@dolcemagazine.be)

**D**e Pastorie speaks to the imagination, not only when it comes to chef Pascal Vandeneulen's cooking, but also to the building itself. This vicarage was built adjacent to the church in Louis XV-style in 1765. The authentic interior decoration does justice to the stately façade. The absolute highlight is the restaurant room. Above the fireplace there is the coat of arms with the slogan 'Ex Bello Pax' (out of war comes peace). Dining here is to say the least a total experience, due to the generous and hospitable approach of the owners.

After both having taken different career paths, the charismatic duo Pascal and Caroline decide in 2010 to open their own restaurant at a stone's throw from Ghent. "Once we fully restored the listed building, we started out as a good quality brasserie, but I wanted more", says Pascal enthusiastically. "It was Peter Goossens

who inspired me with his creativity, knowledge and passion during a training at Callebaut in Wieze. Since then we turned things around and we started working in a more gastronomic way. This means I can fully express my creativity. Do justice to the best seasonal produce in a respectful way, that is my basis. I always opt for artisan products of premium quality. Because of my classic training I work predominantly with the French cuisine as starting point, but always with my own 'twist'. Every month we have a new degustation menu which is always liked very much. During the week we also have the à la carte menu or a lunch suggestion which changes all the time. I am a member of the 33Masterchefs, the NorthSeaChefs and Tripping Chefs, three passionate associations from which I get a lot of inspiration."

### Triumvirate

Together with his wife and their right hand Andreas Cuyt they run the business with



lots of fervour. "With the three of us, we are perfectly capable to serve all our guests", says Caroline. "Pascal often serves his dishes, which is greatly appreciated by the customers. As a chef, he wants personal contact with our guests. This fits in perfectly in our setup where the clients can come and enjoy a few hours of pure enjoyment in all tranquillity. The restaurant is close to Ghent without the hustle of the town and the accompanying parking problems. This means we get quite a few (foreign) business people visiting us, but we also have our loyal clientele of course.

Andreas started out working for us as a student to do the washing up, but today he is a fully-fledged employee who knows all the ins and outs of the restaurant. He helps out where he can as sous chef but he still does the washing up."

#### **Unrivalled speed!**

Andreas Cuyt: "During my journalism studies

I started here indeed as a washer upper, and gradually I developed an interest in the kitchen. When Pascal and Caroline offered me a permanent contract, I did not hesitate. Nowadays we are perfectly in tune with one another and we understand each other without words. It is fantastic helping Pascal in the kitchen, but I still do enjoy doing the washing up. Moreover with the new Winterhalter appliance it is a real pleasure to do. It goes so much quicker and the dishes emerge spotlessly clean. Another benefit is that I no longer have to dry the dishes after they come out of the machine. I can put everything on the shelves straight away which is a huge time gain."

#### **The choice for Winterhalter was instant**

Winterhalter stands for perfect washing results, also in the area of rinsing of glasses. With the perfectly set total system, which consists of a preloader appliance with reverse osmosis, glasses become sparkling

clean. The cumbersome polishing of glasses has become a thing of the past.

"While before I was washing and drying glasses until 4 am, the Winterhalter appliance has now made sure that I never have to do that again. I can now find some rest after the service instead of standing behind the bar washing up", Caroline laughs.

---

*"The dishes emerge from the Winterhalter machine spotlessly clean and can be put away without drying."*

---

"The time gain we achieve with this machine is unbelievable", Pascal adds. "That is why we did not hesitate one second to also opt for Winterhalter when we needed a new dishwasher in the kitchen. In addition the after sales service from Winterhalter is second to none. In the beginning we had a few problems with adjusting the machine to the water hardness, which is characteristic of our region. The Winterhalter team was always dropping by to make sure that everything was set perfectly and we were able to take spotlessly clean glasses out of the machine. Together with my wife, they even developed a dishwasher basket in order to arrange the glasses perfectly for a spotless result and without any breakages. In other words not only are we full of praise for the brand but also about the service and professionalism of the team!"

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

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





## Brill filet/ green asparagus/ kohlrabi/ young spinach/ Vitelotte



4 PEOPLE

### INGREDIENTS

*+/-500 g brill filet (filet the fish and keep the bones for the fumet) // 1 green celery // 2 bonkui // 1 fennel // thyme // bay leaf // black peppercorns // 1 clove of garlic // 2 sticks of lemongrass // white wine // 4 green asparagus // Vitelotte potatoes // young spinach // 1 kohlrabi // yellow flowers // Nasturtium leaf*

### PREPARATION

Prepare a fish fumet with the white wine, bones, celery, onion, fennel, thyme, bay leaves, black pepper, garlic and lemongrass. Do not peel the asparagus, but cut away the more stringy bits and ends. Place in a

vacuum bag with a knob of butter and cook for 15 mins at 70 °C.

Peel the Vitelotte potatoes, chop into small pieces and place in a vacuum bag with a knob of butter and leave to cook in a warm water bath until done. Puree with a knob of butter, seasoning and keep warm. Peel the kohlrabi, slice finely and blanch until firm to the bite and cool under cold running water. Rinse the young spinach well, cook and quickly cool under cold running water.

Fry the brill filet in olive oil, season with salt and pepper.

Heat the vegetables separately and reduce the fish fumet.



# Rubia Gallega/ Picanha/ avocado/ hijiki/ seaweed oil

+

4 PEOPLE

## INGREDIENTS

250 g Rubia Gallega // 100 g dried Picanha //  
1 egg yolk // mustard // Tabasco // Worcestershire  
sauce // pepper // salt // spring onion // 1 avocado //  
2 lime (juice) // coriander // wasabi // sour cream //  
hijiki // rice paper // toasted sesame seeds //  
grape seed oil // sushi vinegar // dried seaweed //  
white soya

## PREPARATION

Moisten the rice paper, sprinkle over the sesame seeds and fold. Dry at 70 °C until it is hard. Break the rice paper in bits and deep fry at 180 °C until it puffs up and comes to the surface (it should not get any colour).

Warm the hijiki in a mixture of white soya, sushi vinegar, pepper and lime juice. Do not let it boil, just let it expand a bit.

Peel and cut the avocado with olive oil, lime juice, sour cream, coriander, wasabi and salt and pepper until you obtain a smooth sauce.

Infuse the dried seaweed in the oil, don't let it get warm and chop. It is ok if some flakes are still visible in the oil.

Chop the Rubia meat by hand and keep very cool. Blend the egg yolk with the mustard, Tabasco, Worcestershire sauce, chopped spring onion and pepper and salt to taste and mix under the meat. Slice the Picanha very finely.

Registration code: 251633

For a free admittance ticket, please go to [www.gastvrij-rotterdam.nl/en](http://www.gastvrij-rotterdam.nl/en).

 **gastvrij  
rotterdam**

17 t/m 19 September 2018

Exhibition for ambitious  
hospitality professionals



## Visit the leading hospitality exhibition Gastvrij Rotterdam!

The sixth edition of hospitality exhibition Gastvrij Rotterdam will take place from Monday 17 September to 19 September 2018 in Rotterdam Ahoy. This year, the leading hospitality platform offers an even more complete range of culinary delights, innovative products and solutions for food and non-food in the hospitality industry than before. Gastvrij Rotterdam has more than 400 Dutch and dozens of Belgian suppliers and a 150-part program spread across three exhibition days.

Are you a hospitality professional with a love for the industry and a passion for your guests? If so, this event is not to be missed!

T +31 (0)10 - 293 32 61

E [info@gastvrij-rotterdam.nl](mailto:info@gastvrij-rotterdam.nl)

ROTTERDAM  
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### Founding Partners



### Branchepartners





## Horecafocus

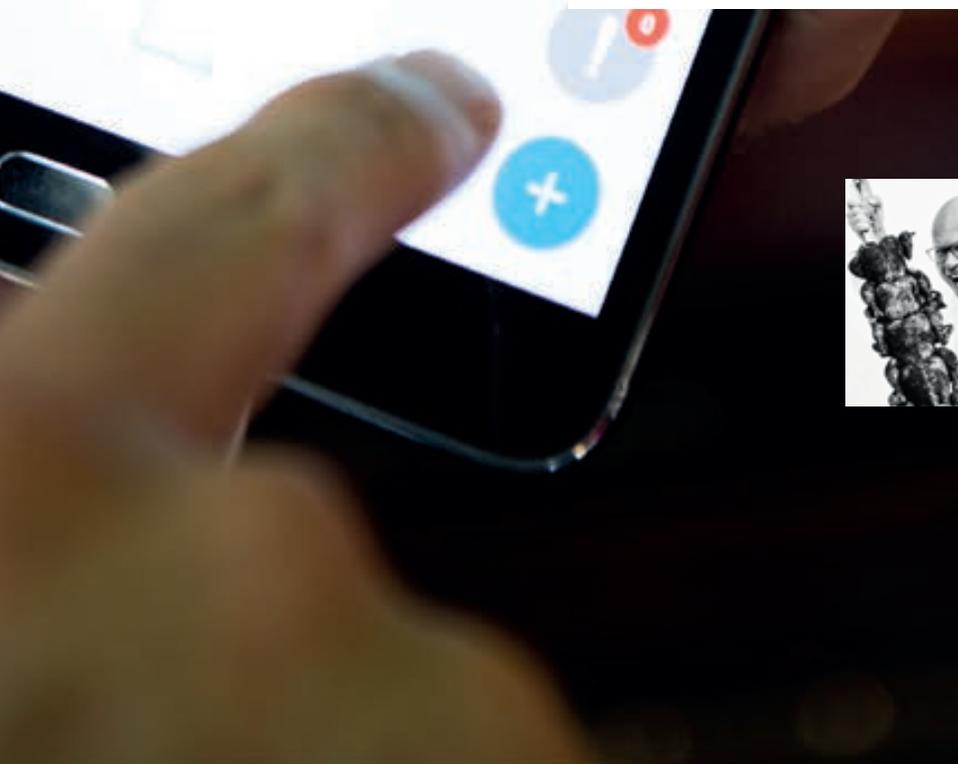
# AAPI users full of praise about using the application!

“AAPI ensures I can be cooking in my kitchen instead of sitting at my desk...”



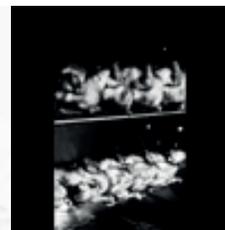
Images: Thomas Sweertvaegher

*The 3 greatest challenges hospitality entrepreneurs face are attracting new custom, the profitability of the enterprise and retaining good staff. This was shown by the latest research conducted by the Foodservice Community questioning about 600 entrepreneurs. Even if you have only a little bit of experience, you'll soon realise that those challenges are linked to one another. Without customers and good staff, your profit will be hard to achieve. Add government measures and local competition to that mix and not every day will be a walk in the park. In this article, 6 AAPI users will tell us about the aspects time, talent and money in function of digitising and automation.*



**POULE & POULETTE**

**FREDERIK GOOSSENS**



In the past I had to look at the figures coming from the accountant to know whether or not we were ‘doing well’. Now I can follow up and adjust on a daily basis, which allows us to

keep the finger on the pulse and react when needed. To be able to adjust things quickly and **TO THE POINT** in relation to opening times, purchase policy, staff planning, prices and fixed costs is the way forward for the future.

## LOUD EDEGEM

### MAARTEN & THOMAS CEUSTERS



AAPI gives me a good feeling ... AAPI keeps me focused and bundles my greatest worries: staff management, cost analyses and daily management in a nutshell. It is my daily wake-up call to get a clear and transparent overview of our catering business concerning the most important costs, ratios and

profit. AAPI ensures that I can do my MEP in the kitchen myself and that I can do the cooking without having to spend too much time behind my desk doing paperwork.

It also stimulates our staff to think along, and to stop working earlier/start working later, because they know that with one push of the button we have an overview of the day or the period and I can confront them with this.

---

*“AAPI keeps me on the ball and gives me a good feeling.”*

---

“Staff planning and wage administration are high on the list of the entrepreneur. I notice that every day”, says Tom De Pauw. “People management and administration with the help of a digital tool opens up many possibilities. With a personal digital assistant such as AAPI you can follow up and manage your enterprise and staff anytime, anywhere. This data provides you with insights about, for instance, wage costs depending on the status, averages of various criteria and core figures which you can compare and improve. Linking AAPI with other tools allows you to call on even more business figures. This way you create your own dashboard. It becomes your company compass which allows you to steer your business in the right direction. If you link a radar of crucial figures by means of a user-friendly tool you are actually practising some kind of ‘insights based management’. Sounds confusing? Well actually it is not. It’s choosing to use a digital coach. A tool which generates reliable company information on which you can base decisions. And it allows you to have more time for the things that really matter!”

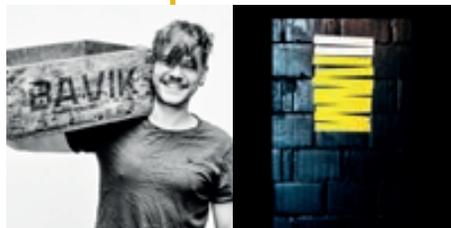
[www.aapi.be](http://www.aapi.be)

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

## SPECIALE BELGE

## SITE PAKT

### DAVY SMEYERS / BAVO



As hospitality entrepreneurs we want to focus on what is really important i.e. the customer. Every minute we lose doing administration is too much. That is why we want to digitise it all. This also allows us to anticipate things better. Everything is digital and linked, we can easily report to partners but also to (future) staff. We no longer have to put everything in Excel files

to then turn it into diagrams. AAPI does that for us. We also want to know how our business is doing NOW, and not 2 - 3 months ago. If you have to act then, you are too late. Hospitality is a sector where you have to take action straight away. If there is a problem today, you have to deal with it today.



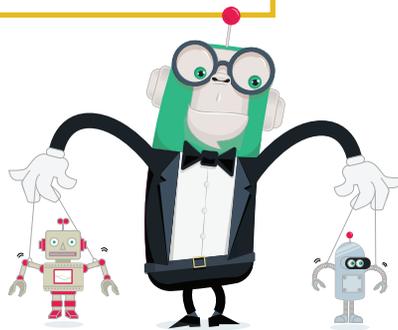
## AUSTRALIAN ICE

### KIM FONTAINE



If you as a company with lots of entities with different types of employees at various locations with all kinds of work schedules want to keep an overview of your wage cost, as well as your profit, you must have a digital platform where you can see all the compulsory and necessary information in real time.

The wage cost is one of the most important cost centres in the current hospitality industry, but it should not take you away fulltime from your real job. Our passion for food and service, our love for our customers and for the profession are of vital importance and tools such as AAPI are a welcome, efficient means in order to achieve the right balance between passion and knowledge.



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*“Tools such as AAPI allow you to combine passion and knowledge.”*

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## DE BURGERIJ

### OLIVIER HAESEN

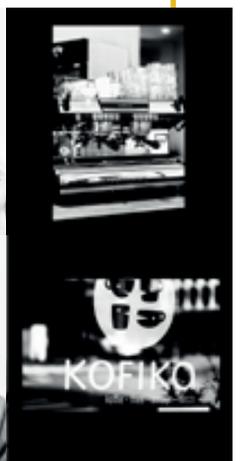


The speed at which staff can be enrolled, the contracts are available and the DIMONAs are automatically processed provide me with a reassuring feeling and allows us to correct and adjust last minute according to the tricks of the trade. Thanks to the time we gained during this process, we have more time to spend on our passion. We can now also spend some more time checking things and determining what the real evolution is of our management. A correct view on the costs and profits gives you, as business owner, more confidence and reassurances. With this knowledge you can work in a future-oriented way and support your long term vision based on “Facts & Figures”.

## THE STORY/KOFIKA

### CÉLESTE VERHOEVEN / JOERI MAHIEU

To me, AAPI is the essential dashboard which allows us, as hospitality entrepreneurs, to have an overview with the costs and benefits of our company and to adjust where necessary. I am particularly enamoured by the transparency of AAPI. The staff policy in all its aspects can link within AAPI with a number of other systems such as the cash register, food management, accountants and social secretariat. The overview in one location is unique. The communication with permanent employees and casual workers is done via the AAPI staff planning tool which means we can focus on working instead of the organisation of the work. In the long term (a few months and much longer) gathering the information will allow us to see patterns and by using smart sensors we can create warnings so we can act proactively. All this provides us with the necessary confidence to keep concentrating on the core of the business i.e. building an enjoyable and profitable hospitality business without drowning in administration or even losing sight of it all during long shifts.



# NO MORE MONKEY BUSINESS

Automate your payroll  
administration and focus  
on your talent.

Centralise your cash desk, social secretariat,  
accounting and kitchen management in 1 platform

See overleaf to find out which  
features aapi® has in store for you!



## WIN AAPI 1 MONTH FOR FREE

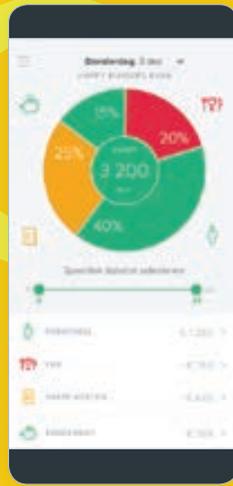
and get a fun trucker cap!

Surf to [aapi.be/en/1monthforfree](http://aapi.be/en/1monthforfree),  
register and we'll get in touch!



## DASHBOARD

How healthy is your company?  
Listen to your company's heartbeat.

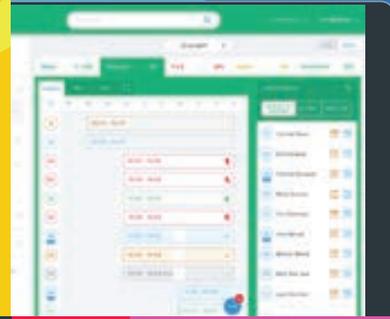


## BIG WISDOM

An overview of your costs and benefits at all times, for you to intervene quickly and easily

## PLANNING TOOL

Plan efficiently and fully automate your payroll calculations, DIMONA, contracts

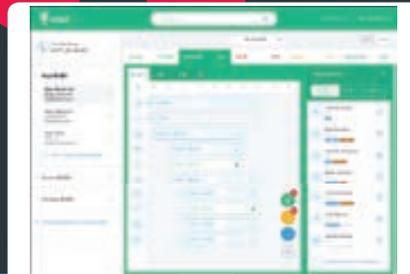


## PAY PLUGIN

Check the hours that were planned and those that were actually worked. Link the interpretation of your working time to your social secretariat.

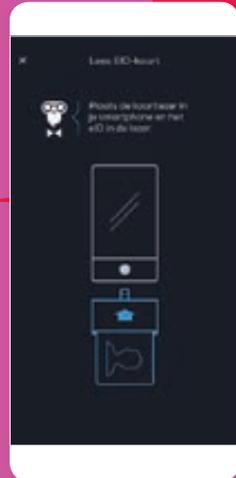


## BE IN CONTROL



## eID

No more administration when uploading a new employee thanks to the eID on your Smartphone or Tablet.



## DIMONA MGMT

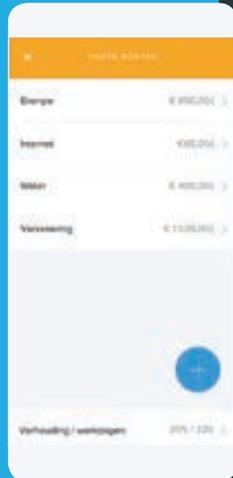
Your DIMONA tool always close at hand



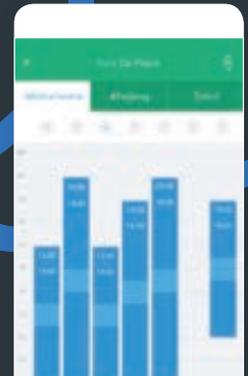
## ACCOUNTING

Aapi® communicates with several accounting programmes such as YUKI, EXACT ONLINE, WINBOOKS

What is the percentage of your overhead costs in proportion to your turnover?

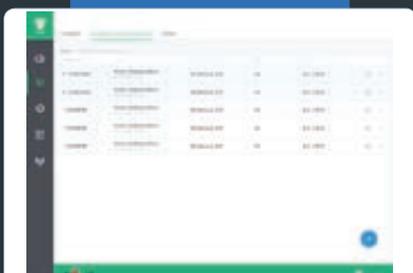


## DIGITAL CONTRACTS



## KITCHEN MGMT

Digital orders & Engineering menu

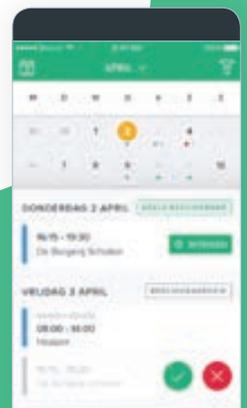


## RELEVANT INSIGHTS

Aapi® collects relevant insights. Our goal? Turning your insights into commercial results.

## EMPLOYEE APP

Powerful communication with your employees



## Belgian Restaurants Association

# Very first Fair Play Restaurant label award



Text: Isabel Boons | Images: Michael De Lausnay

*On 3 May 2018 the Fair Play Restaurant labels were awarded for the very first time in Restaurant Het Pomphuis in Antwerp. The Belgian Restaurants Association came up with this new label in order to promote restaurants who comply with rules and regulations and to encourage healthy and fair competition.*



is an important step in the process towards fiscal transparency. This way it makes it clear to external parties who is following the rules. Operating legally is achievable and from a political side of things we do everything we can to assist the hospitality entrepreneur. In addition to that, we must also do everything possible to keep promoting the Belgian cuisine, which is one of the best in the world.”

### **Strict inspection**

Those who want the label will undergo a thorough inspection. The inspection is done independently and is certified by the ministry of Finance. Restaurant owners and caterers who have activated their registered till system with a fiscal module can, in other words, obtain the Fair Play Restaurant label. They are asked to enter their certification request online on the Belgian Restaurants Association’s website. They also have to submit a scan or picture of a VAT ticket coming from their registered cash register on the day of their request. This ticket will then be analysed by an independent certifying body. If the ticket conforms, the restaurant will be given the label and with it promote their efforts for fiscal fair play.

### **BRA**

BRA or Belgian Restaurants Association is an independent professional association for restaurateurs and caterers, small or big, with or without stars, brasserie, family-owned restaurant etc and it wants to blow a fresh breeze through the hospitality landscape. Together with Bancontact the group recently launched a ‘Fair Play label’ for restaurants with a registered cash register. For a while now, BRA has been lobbying for a better, more fair future for restaurant enterprises and wants to offer its members professional support and practical services which are adapted to the reality of the managers of the restaurants.

### **Inspire confidence**

Restaurants with the Fair Play label have activated the “registered cash register with fiscal data module” (sometimes also called ‘black box’) and hand over a valid till receipt to their customers as determined by the law. The first five restaurants who are allowed to use the label are: Het Pakhuis, Sanseveria, Loungeatude, Het Pomphuis and Kaai 17. They were awarded the Fair Play label on 3 May by state secretary Philippe De Backer: “This label





Durbuy

**Durbuy and its  
environment:  
gastronomy,  
culture and  
numerous  
activities ensure  
inspiration!**

+

Text: Isabel Boons | Images: Bart Tanghe





*Without a doubt, Durbuy is the most famous city in the Belgian Ardennes. Its popularity is unsurpassed. Durbuy has all the traits of a big city in the middle of nature and each year no less than 1.5m visitors find their way there. The medieval gem (the old town dates back to 1331), together with the neighbouring villages and hamlets, is a fabulous location. In this article we take you along to the immediate vicinity around Durbuy with its enormous offer of culture, gastronomy and activities. One thing is sure: you will never be bored here!*

#### **Ravishing area**

The region around Durbuy can be called ravishing to say the least. Not only does the smallest city in the world capture millions of hearts every year, the immediate vicinity also boasts all the characteristics for you to have a fabulous time. Wéris, for instance, is one of the most beautiful villages in Wallonia, its Hotton caves are certainly worth a visit. Ozo's goat farm is very popular and the chocolate factory Defroidmont makes your mouth water. The enchanting Château de Petite Somme is a truly spiritual discovery and the Hottemme domain, a large landscape park of 150 ha, is

an unprecedented natural beauty. And don't forget to come back during the holiday season: the famous Christmas market attracts no less than 200,000 visitors in 6 weeks.

#### **Wéris**

Wéris, one of the Most Beautiful Villages in Wallonia, a charming village belonging to Durbuy. But Wéris is more than that. It has an exceptional prehistoric area: a field of more than 8 km length, where menhirs and dolmen of more than 5000 years are found in one of the most unique sites in Belgium. You can discover the dolmen, menhirs and legendary stones on foot, by following hiking trails. You can find out more about the people who would have been alive at the time of the dolmen and menhirs at the Megalithic museum which is located in the village itself.

#### **Hotton caves**

The caves at Hotton are another gem which



can be found in the vicinity of Durbuy. This exceptional heritage site which has been awarded two stars by the Michelin guide came into existence because the rainwater infiltrated the limestone plateau and returned to the surface near Hampteau via an underground river. The tunnels with a length of 6 km reached a depth of approximately 70m under the plateau. There is a permanent underground river in the lowest part of the caves.



### ***Radhadesh-Château de Petite Somme***

An oddity in the vicinity of Durbuy is undoubtedly Radhadesh. They say this castle is a bit of India in Belgium. Kasteel Radhadesh originates from the end of the nineteenth century and was bought in 1979 by the Hare Krishna movement. After a thorough renovation the castle was transformed into a religious property. Here you'll find an exhibition on its founder, an Indian shop, a



vegetarian restaurant, the Museum for Holy Art, a traditional bakery, etc

### **Goat farm**

The goat farm is located in the village of Ozo, on a higher plateau. This special dairy farm has been making 20 different kind of goat's cheese for more than 25 years. The Alpine goats are fed with locally grown hay. The goat farm suggests a walking trail with info boards along the way and of course you can also taste various young and mature cheeses.

### **Outdoor!**

Sporty types are spoiled for choice in the area of Durbuy. Hiking, biking, kayaking, mountain biking, abseiling, climbing, survival quests or even a labyrinth. The surroundings

in Durbuy are greatly diverse going from higher elevated areas with wonderful slopes to farmlands and the woods along the Ourthe. Every sports enthusiast will find their ideal location. Anything is possible in this part of the Ardennes.

### **Adventure Valley and glamping**

Adventure Valley is an innovative adventure park which has a varied offer for younger as well as more mature sports enthusiasts. The surroundings offer many possibilities to undertake activities and go on adventures. You can go kayaking and mountain biking, but also soar down on a zip wire or do some laser shooting. Mini golf, a fabulous play park, a climbing forest and a playground in the trees with nets...Adventure Valley has it all. Moreover you can also stay there in

various kinds of accommodations, from large holiday homes to cosy cottages, simple or luxurious. The most original accommodation available is no doubt the luxurious tent or better, glamping: the comfort of a hotel in combination with the freedom of camping.

### **Gastronomy at the top**

Gastronomy and Durbuy go hand in hand. Not only does the city itself have many culinary gems on offer, the culinary selection in the immediate vicinity is huge. There is the renovated farmhouse Durbuy Ô in Warre; the star restaurant Le Cor de Chasse, restaurant Tiësse di Bwès and restaurant Les Lanternes in Wéris; brasserie-restaurant Le Karawa, holiday estate Azur en Ardenne, gastropub Gaspard in Barvaux and La Ferme Des Oliviers in Bende. The



complete list of all the restaurants can be found on [www.tourisme.durbuy.be](http://www.tourisme.durbuy.be)

### **Culture**

In addition to the fabulous nature, the diverse activities and gastronomic excellence Durbuy and its environs also boasts a concentration of culture. There are various museums, festivals and other surprising initiatives such as the annual 'Symposium International de Sculpture' whereby artists from all over the world get to work with a rough piece of stone in order to create their own piece of art from it. Or visit 'Flammes', a three-day festival (9,10 and 11 august 2018) where it's all about 'flames': 1001 candles along the road, a torch-lit hike, theatre in the woods and a big party with fireworks.

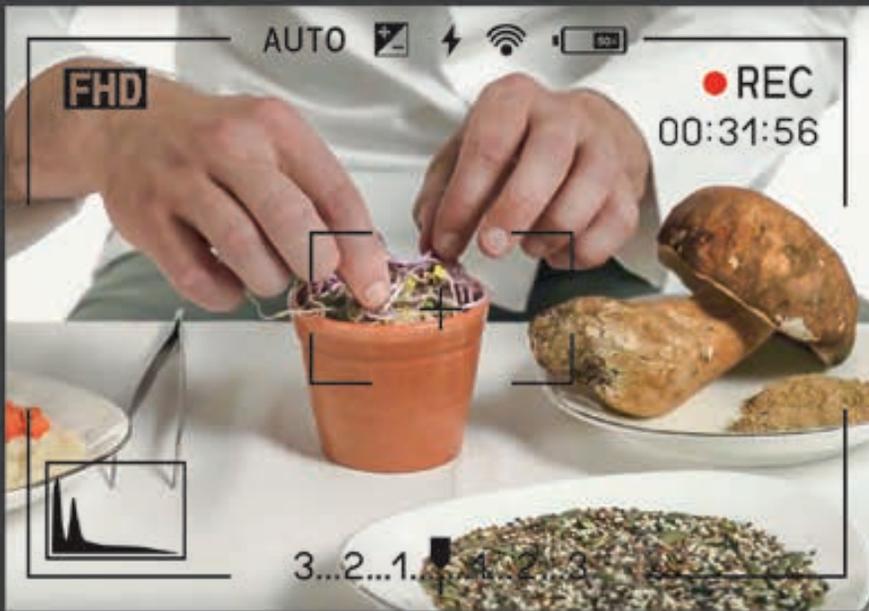
In other words, Durbuy is an excellent destination where you can combine relaxation, culinary enjoyment and cultural discoveries!

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



# CALL FOR VIDEOS

CHEFS, JOIN THE WGS BEST VIDEO CHALLENGE AND SHOW THE WORLD YOUR MOST CREATIVE PLATE



Video: Gabriele Andreoni



**DEADLINE:  
END OF  
JULY 2018**

Watch the 2017 winners being announced at [youtu.be/PuY8H1dLbqg](https://youtu.be/PuY8H1dLbqg)

## THE 2018 WGS VIDEO CHALLENGE HAS STARTED!

## CHEFS AROUND THE WORLD – SEND ME A SHORT VIDEO PRESENTING YOUR MOST CREATIVE PLATE!

The winner will be announced in November 2018.

Looking for inspiration on how to produce a great video? Check out last year's entries at [www.world-gourmet-society.com/en/events/2017/bpc](http://www.world-gourmet-society.com/en/events/2017/bpc)

In 2017, the WGS Video Challenge was viewed over 250,000 times and award ceremonies took place in Florence and Monaco to honour the best videos.

This challenge is the perfect opportunity for talented chefs to showcase their skills.



Please contact us at [tesi@world-gourmet-society.com](mailto:tesi@world-gourmet-society.com) for more information and to find out how to submit a video.



# BE DELICIOUS explores Scandinavian food market



*On 24 and 25 April a BE DELICIOUS delegation ventured out to Sweden to explore the Scandinavian food market. The occasion was the biannual hospitality and food service fair Gastro Nord, in Stockholm. BE DELICIOUS set itself as target to promote our Belgian quality regional specialities abroad and to put the Belgian food industry SMEs in contact with possible sales channels.*

## **Quality above all**

Scandinavians are very quality-conscious consumers. Our Belgian products certainly deserve a place in this market, but gaining access is not evident. During this introductory mission it became clear that a lot of efforts will have to be made to achieve this goal.

The Flemish export organisation Flanders Investment & Trade (FIT) was an important exhibitor at Gastro Nord, together with the presence of various Flemish food companies. The BE DELICIOUS delegation enjoyed great hospitality. The economic representatives of FIT in Denmark, Norway, Sweden and Finland gave interesting presentations and dialogue about their respective markets. The Belgian ambassador in Sweden, Mr Hugo Bauwens, urged the BE DELICIOUS entrepreneurs to make even more promotion and prospection efforts. The aim is to warm the Scandinavian consumers for the quality Belgian food products. The ambassador invited BE

DELICIOUS to combine local prospection with a promotional event at the Belgian embassy.

## **BE DELICIOUS Scandinavian Tour!**

After the fair, the BE DELICIOUS delegation visited Belgobaren in Stockholm, a Belgian themed restaurant. Their biggest trump is clearly their offer of Belgian beer and the menu revolves around 'mussels with fries' in all conceivable recipe variations. Unfortunately a lot of the typically Belgian specialities were not on the menu. The delegation took action immediately and spoke to the owner of the restaurant, a Dane with an interest in the Belgian eating culture. It soon became clear that logistics are his biggest challenges. How do you organise a regular supply of products from Belgium at the level of a restaurant? That same day a solution was found at Gastro Nord during a talk with a food service importer distributor. The part that BE DELICIOUS plays for multiple Belgian food companies was



appealing to this importer. As cherry on the cake, BE DELICIOUS took up the challenge to organise a day at this importer, where the Belgian specialities will be presented. This suggestion was only the start and during the trip back to Belgium a plan was conceived to take it a step further and organise a tour around Scandinavia in order to warm more distributors for our Belgian food specialities. And with this a new challenge was born: 'BE DELICIOUS Scandinavian Tour'!

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





BOOK NOW!

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

## Enjoyment and culinary discoveries in the real Portugal

From 22 to 24 October 2018 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.

**22-23-24**

OCTOBER 2018

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 are inclusive of return flights from Brussels and the full 3-day programme with all the suggested meals and selected drinks included.

### FOR MORE INFORMATION:

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

*Depending on the date of booking, the prices can change. Dolce retains the right to change the programme in order to offer its participants as optimum an experience as possible.*



ITINERARY

MONDAY 22 OCTOBER

**Flight** Tap Airways Brussels – Lisbon: departure **6.20 am** // **arrival 8.05 am** // **Transfer to Alcàcer do Sal**, Portuguese light breakfast in the poussada and possibility to get changed // **11.30 am** departure to the culinary beach jamming session! // **Departure to Comporta**, welcome by local chefs. Fraternisation and jamming session Aperitif on the beach with local specialities // **3.30 pm** Departure to the charismatic wine maker José da Mota Capitão // **We drive via domain Herdade de Comporta** located in a fantastic nature area on the south west coast of Portugal, surrounded by sea, island and rice fields and has as main objective to develop as a quality touristic destination and a model for sustainable development in Europe. // **Wine degustation** with José Mota Capitao at Herdade do Portocarro, located between the Setúbal and Évora districts. This vineyard produces exciting wines with respect for nature. The vineyards of Portocarro, first planted in 2002, are located at the highest point in the region on the north bank of the River Sado and face south, benefitting from many hours of sunshine and good drainage. The philosophy of the owner and wine maker José da Mota Capitão is one of minimal intervention. The first wines of the wine house were considered as the most valued wines in Portugal and they can be found on the wine lists of Michelin star restaurants. // **6 pm** Departure to the charming hotel Vale do Gaio Inn, where we will be welcomed by the chef and owner Vasco, who apart from great food also provides a wonderful atmosphere. The perfect location for those who value the region's culinary delights. // **8.30 pm** Aperitif and dinner

TUESDAY 23 OCTOBER

**Breakfast** with a fabulous view on the dam // **10.30 am** We travel with jeeps to the Herdade de Vale de Arca where we will be welcomed by the owner. Herdade Vale de Arca was the hunting ground of King Carlos I and his court. The characteristics of the soil and the climate offer exceptional circumstances for the production of Extra Virgin Olive Oil. Moreover, new olive trees were planted near the two dams, providing irrigation throughout the year. Owner Manuel Fernandes Magelhaese and professor José Gouveia will tell us all about the types of olives, picking and pressing, tasting and storing. // **Lunch** at the farm with the local authorities of Alentejo // **Relaxing** afternoon near the river and **dinner** in Vale de Gaio

WEDNESDAY 24 OCTOBER

**Breakfast** and departure to Sesimbra where we will have lunch at Restaurante O Canhao: Portuguese seafood at the beach with Maître Rôtisseur **Mme Maria Albertina Tecelao M. PIEDADE**. // On the way to the **airport** we enjoy the landscape: parallel to the coast, between Sesimbra and Setúbal, about 50 km below Lisbon, is located the mountain range Serra da Arrábida. The mountain ridge of 35 km length rises up straight from the ocean, to a height of 500 m. The steep, winding mountain roads along the coast offer dazzling view. // **Departure** 7.55pm in Lisbon // **Arrival** 11.25pm in Brussels





© EVENT



dolce<sup>world</sup>  
petanque  
trophy  
edition 2018

MONDAY, AUGUST 6, 2018

KNOKKE-HEIST BELGIUM

# Tropical island hopping during ‘La Petanque des Dom-Tom...’



## DOLCE'S PETANQUE TROPHY FOR CHEFS 2018

On Monday 6 August Dolce's Petanque Trophy For Chefs will take you along to the warm French overseas areas of the Dom-Tom. Taste the atmosphere of Guadeloupe and Martinique. Come along with us to the rhythm of Saint Martin and La Réunion. Enjoy the Creole conviviality of Guyane and Mayotte. An event, which is not to be missed, bathing in the Creole heat from Île de la Réunion ...

### WHAT IS IT?

Dolce's Petanque Trophy For Chefs is a unique event which has no equal to compare it to. Organised by Dolce World, this pleasant networking event combines a sportive touch with a culinary approach. In 2018 all the stops will be pulled out in order to make the Dolce's Petanque Trophy For Chefs an unforgettable day. The theme 'La Petanque des Dom-Tom' will ensure an exotic atmosphere to the beat of a Creole rhythm which will resound for a long time.

The petanque games are alternated with 'Tournées Générales' by the Dolce partners. It is the ultimate way to discover gastronomy in a playful manner. Each petanque team consists of 3 players (tripleette) and the captain is always a chef. A unique event, the only one of its kind, a day full of fun and gastronomy of the highest level in an exotic atmosphere!

### WHERE?

The location for this sportive-gastronomic event is Chalet-Suisse along the Elizabethlaan in Knokke-Heist. But this time we will be island hopping and Chalet-Suisse will be submerged in the typical convivial warmth of the Dom-Tom for the occasion.

Chefs can meet in **KARRE DES DALONS** for a chat in a cosy atmosphere. LE KABAR will provide us with the most surprising and

exotic cocktails. At **LA CASE BOURBON** you'll enjoy various stir-fried dishes, Creole barbecue, fresh salads and so much more. We'll finish with a veritable 'Outdoor Zouk Party' at **VILLAGE MALOYA**.

### WHO WILL BE THERE?

Chefs, hospitality employees, gastronomes, foodies or they who simply love a game of petanque laced with culinary indulgences. Especially for this occasion, Maître Rôtisseur Nicolas Rivière from Île de la Réunion will drop by to answer all your questions about herbs and spices in the Creole cuisine ...

Patrons for this event are two exceptional chefs: **Chef Frederic Deceuninck (Le Sel Gris\*)** from Knokke-Heist is a master in bringing joie de vivre to the table and this shows in a sublime way in his dishes. **Chef René Mathieu (Château de Bourglinster\*)** from the Grand Duchy of Luxembourg is a specialist in 'vegan gastronomy' and brings us exceptional flavours.

Mastercook of Belgium and Maître Rôtisseur Peter De Grootte will pamper the guests with a particularly energetic and colourful breakfast, various 'Tournées Générales' and a Creole lunch and dinner.

Frederic Deceuninck \*



René Mathieu \*



Peter De Grootte





## WHAT WILL THE DAY LOOK LIKE?

- 9.30am** Welcome at **Karré des Dalons** (friends' corner in Creole) for a colourful and energetic breakfast.
- 10.30am** start of the **petanque** games with the chefs as captains of the various teams. In between you'll be spoilt with numerous 'Tournées Générales'.
- 1pm** Start of the lunch in **La Case Bourbon** (restaurant in Creole) with stir-fries, salads, mocktails and cocktails.
- 6pm** Award ceremony at **Le Kabar** (party hall in Creole), followed by the dinner and afterwards we dance the night away at the 'Outdoor Zouk Party' in Village Maloya (dancing hall in Creole).

## PRIZES TO BE WON?

### WINNING TRIPLETES

Numerous prizes will be awarded per triplete:

- Le Creuset knives
- Collector's item petanque ball set Obut
- Vale de Arca olive oil
- Delifrance bakery course in Paris
- Molteni tour
- many more ...

### BEST FEMALE PLAYER

Last year for the first time, an award was given to the lady petanque players with chef's jacket. This year's edition will also see the best female player be awarded with a prize.

### NEW! WINTERHALTER PRIZE DISHWASHERS

This year, for the first time, the Winterhalter prize for dishwashers will be awarded. People doing the washing up are indispensable in the hospitality landscape and deserve to be rewarded for their efforts. Dolce partner wants to reward them with the very first Winterhalter Prize for dishwashers!

Does your dishwasher take part in the competition or are you a dishwasher yourself? Mail to [Jan@dolcemagazine.be](mailto:Jan@dolcemagazine.be).

Every dishwasher in uniform will receive an extra Winterhalter prize.

### MOST CREATIVELY DRESSED CREOLE CHEF

Creativity is something that we very much like at Dolce. That is why we will also be giving an award to the most creatively dressed Creole chef.

## CULINARY?

Mastercook of Belgium and Maître Rôtisseur Peter De Groote will provide culinary treats from breakfast to dinner, without fail. The Dolce partners will let you discover their best products and at the same time the event will be copiously supplied with fabulous beers, refreshing waters, unique wines, creative smoothies and state of the art cocktails.

Dolce's Petanque Trophy For Chefs means **breakfast, lunch, and dinner with adapted beverages\*** until 10.30pm: petanque game, breakfast, Tournées Générales, Creole lunch and extensive barbecue.

*\*Suggested dishes and beverages, non-suggested products can be purchased.*



petanque players can come here for a free drink when they show their Dolce Petanque Trophy 2018 wristband for that day.

## WHO ARE OUR CULINARY PARTNERS?

ISPC - Sligro, Didess, Altoni, Delifrance, Viva Sara, Private Label Coffee, Kaasmeesters Callebaut & Vanhaver, Bru, Spadel, Consorzio di Parma, Kelderman, Gillemore gin, Gouden Carolus, Lightspeed, Nicolas Rivière, Vale de Arca, Horecafocus, Rational, Le creuset, Living Tomorrow, Femat, De avondschoon, Knokke - Heist, Foodservice Community, Molteni, Ten Dauwe, Be delicious, Chalet Suisse, Obut, La Plage, Hilux- Hillewaert, Franke

## ATMOSPHERE AND EXPERIENCE?

Undoubtedly a unique event in Knokke-Heist. Soak up the real atmosphere of the French Dom-Toms and be submerged in the Creole conviviality in which gastronomy and a relaxed lifestyle meet. The tropical evening party in colourful outfits and the famous 'Zouk' sprinkled with a Creole rhythm will entice everyone onto the dance floor.

At La Plage - bas tet, kanmm or asies in Creole - everyone can enjoy the atmosphere in peace and relax on a trendy sun lounge. Non-

## HOW DO I TAKE PART?

Booking is essential so act quickly to avoid disappointment, as the number of participants is limited!



Via QR code or website

<http://www.dolceworld.com/nl/events/dolces-petanque-trophy-chefs>

Or send a mail to [jan@dolcemagazine.be](mailto:jan@dolcemagazine.be) or call 32 (0) 474 54 04 66

## WHAT DOES IT COST TO TAKE PART?

Chefs in chef's jacket, hospitality employees in uniform and members of the Chaîne des Rôtisseurs with medals **€ 95,00**

Hospitality employees not in uniform, spouses and Dolce Club Members **€ 110,00**

Only the Dinner and Outdoor Zouk party **€ 95,00**

Non-hospitality **€ 135,00**

**(Accommodation - At our favourite hotels, for example LeBeau Hotel)**



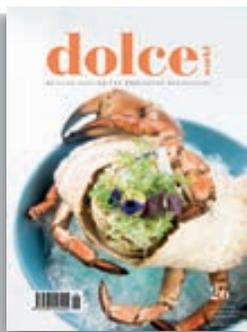
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*Dolce World bvba - Abelendreef 11 - 8300 Knokke-Heist - Belgium.*

Contact [jan@dolcemagazine.be](mailto:jan@dolcemagazine.be) with any questions you may have.



# 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 57,000 foodies with a direct call-to-action to your own website.



### 80 COPIES OF DOLCE MAGAZINE

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#### 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

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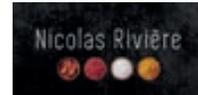
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