



# Belgian Chocolate & Beer

## 50 Amazing Combinations

Michel Eyckerman

<b>ISBN</b>	9789020978612
<b>Publisher</b>	Lannoo Publishers
<b>Binding</b>	Hardback
<b>Territory</b>	World excluding Benelux France, Switzerland & Scandinavia
<b>Size</b>	270 mm x 230 mm
<b>Pages</b>	192 Pages
<b>Illustrations</b>	150 colour
<b>Price</b>	£45.00

- Unique flavour combinations of chocolate and beer, the two products Belgium and Belgian chefs excel in
- Fifty-two exclusive recipes for the advanced chef, featuring the finest chocolates and beers
- Stunning visuals by top photographer Karl Bruninx
- This book will also appeal to professional chefs and pastry chefs as an inspiration and manual to create delicious dishes

Belgium's two most beloved export products, chocolate and beer, have much more in common than you might think. The roasting process for malt and cocoa is strikingly similar, and fermentation plays a crucial role in both. Chef Michel Eyckerman proves with his delicious recipes that they also pair perfectly together. In this stunning book, you will learn to taste and combine these treasures through 52 savoury dishes, sweet desserts, aperitifs, pralines, and much more. The dishes are beautifully captured by top photographer Karl Bruninx.

**Michel Eyckerman** has over 25 years of experience in the pastry and chocolate industry. He is an International Technical Advisor at Puratos NV, the manager of the Belcolade Chocolate Center, and conducts various training sessions and masterclasses on chocolate and beer.