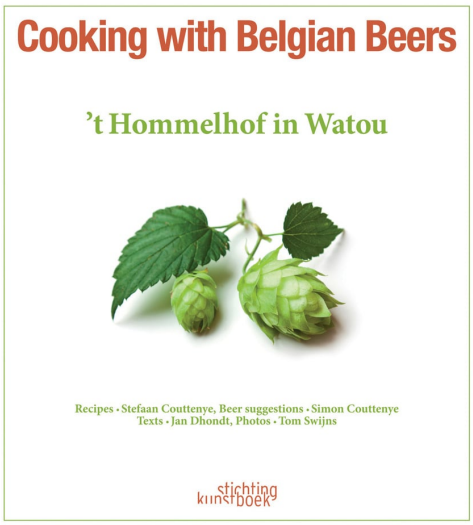
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Cooking with Belgian Beers

Great Recipes Flavoured with the Famous 'Westhoek' Beers

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Simon Coutteneye

Jan Dhondt

ISBN	9789058564832
Publisher	Pelckmans
Binding	Hardback
Territory	USA & Canada
Size	8.86 in x 8.86 in
Pages	144 Pages
Illustrations	75 color
Price	$40.00

- Offering a selection of recipes using local produce and beers, together with a recommendation for a beer to accompany each dish

Flanders Fields is much more than inspiring pieces of nature with beautiful scenery and unique, old cafés. The region boasts a wealth of historical and cultural heritage, as is evident from its rich beer and food culture. There is no better place to taste and experience this than in ' t Hommelhof in Watou. For over 30 years, this culinary Mecca has been a meeting place for gourmets. Master chef Stefaan Coutteneye is widely known for his pure kitchen without frills, where local and Belgian beers are given pride of place. In this book, the pioneer of the Belgian beer kitchen combines his favorite local ingredients, ranging from hop shoots, pigeon, forgotten vegetables, lamb, organic chicken, foie d'oie and cheeses – with some fifty beers from his region. His son, Simon, has turned into a brewing enthusiast and beer sommelier and has chosen an appropriate beer for each dish.







Published 24th Oct 2014