

By: Arvid Bergström

Course 1: Chicory with blue cheese and balsamic – pepper cubes

For 6 people

Ingredients

- 1 head of chicory
- 150 grams Fourme d'Ambert cheese
- ½ a green pepper
- ½ a red pepper
- 5 ml balsamic vinegar
- 5 ml Breugem Krachtig Hout
- Salt and pepper

Preparation

Pull six large leaves of chicory and rinse them with water. Then place them as boats on a plate.

Cut the red and green peppers into small thin strips and put them in a small bowl. Sprinkle it with 5 ml of balsamic vinegar and 5 ml of Krachtig Hout. Now put a little Fourme d'Ambert on every chicory boat and then the strips of red and green peppers. And last but not least, sprinkle some salt and pepper.

Pour a small glass of the Breugem Krachtig Hout.



Breugem Kracht Hout

Quadrupel | 11% | Netherlands

Drink responsibly

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Course 2: Forest mushroom soup with chestnuts

For 6 people

Ingredients

- Water
- 250 grams chestnut mushrooms
- 150 grams mushroom mix
- 1 cube mushroom broth
- 200 grams of chestnut puree
- 150 ml creme fraîche
- 1 bunch curly parsley
- 3 grams curry powder
- Salt and pepper
- 100 ml Orval

Preparation

Heat about one liter of water and add the sliced chestnut mushrooms, 200 grams of the chestnut puree and the stock cube. Let it simmer for 20 minutes and then use a blender to grind it. Cut the large mushrooms of the mushroom mix into small pieces and add the mix. Now add the crème fraîche and the curry powder. Taste the soup and add some salt if desired. Slice a few stems of the parsley and garnish the soup with them. Now pour a tablespoon of Orval into each plate. Last, add some black pepper over the plates.

For everyone, pour about 3 to 5 months old Orval in a glass.

**Orval**

Belgian Ale | 6,2% | Belgium

Drink responsibly

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Course 3: Cold veal roast beef with chervil and lime-mayonnaise

For 6 people

Ingredients

- 240 grams sliced veal roast beef
- Couple stems of chervil
- 1 lime
- 120 grams mayonnaise
- Black pepper

Preparation

Mix the juice of the lime with the mayonnaise and put it in a spray bottle. Place the slices of veal roast beef on six flat plates. Sprinkle finely cut chervil. Now put the lime-mayonnaise on each of the veal slices. Grind some black pepper on top.

Put the Oedipus Mannenliefde and VandeStreek Broeders on the table and let your guests pour the beer themselves.



Oedipus Mannenliefde

Saison | 6% | Netherland

vandeStreek Broeders

Blond | 6% | Netherlands

Drink responsibly

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Course 4: Venison steaks, duchesse potatoes, green beans

For 6 people

Ingredients

- 1000 grams floury potatoes
- 2 beaten eggs
- 2 egg yolks
- 80 grams butter
- 40 grams grated old cheese
- 4 grams curry powder
- Salt and pepper
- 50 grams shallots, chopped finely
- 2 cloves chopped garlic
- 80 grams blackberry jam
- 80 grams water
- 100 ml Liefmans Goudenband
- 200 ml beef broth (warm)
- 25 grams butter
- 1 pinch of salt and freshly ground black pepper
- 360 grams venison steak
- 500 grams green beans
- 40 grams butter
- Ground nutmeg

Preparation

Boil the potatoes in water with salt for 20 minutes. Afterwards, drain them.

Mash the potatoes. Stir eggs, egg yolks, cheese and butter into a smooth mass with a wooden spoon. Season with curry powder, pepper and salt. Preheat the oven to 190 ° C. Put the mash in the piping bag and spray small rosettes on a baking tray with baking paper. Bake for 25 minutes in the middle of the oven until they are golden brown.

Cook the green beans for about 10 minutes. Drain and add the butter. Sprinkle them with some ground nutmeg.

Heat the chopped shallots, garlic, blackberry jam and 80 grams of water in a saucepan with medium heat. Let this simmer until about half is left. Strain the liquid through a fine sieve and set aside.

Heat the beef broth in a separate frying pan with low heat until half of it is evaporated. Mix the two sauces. Stir in the butter, add the 100 ml Liefmans Goudenband. Season with salt. The beer that you use here, you can use for the dessert well as well.

Heat a frying pan with medium heat. Fry the deer steak with a knob of butter until they start to feel firm and warm, but are still light pink on the inside (3 to 4 minutes per side). Serve the steak with the sauce. Add the green beans and the mashed potatoes on the side.

Sprinkle the steak with ground black pepper.

For this course, first try Steenbrugge Dubbel and then Keizer Karel Robijn Rood.



Steenbrugge Dubbel

Dubbel | 6,5% | Belgium

Keizer Karel Robijn Rood

Dubbel | 8,5% | Belgium

Drink responsibly

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Course 5: Roquefort on rye bread

For 6 people

Ingredients

- 150 to 180 grams Roquefort
- 6 slices of rye bread

Preparation

Cut each of the slices of rye bread into four small pieces. Serve them together with the Roquefort on a wooden board. If desired, you can serve two other blue cheeses.

Taste Troubadour Imperial Stout and Jopen Unbelieving Thomas. Keep some of these beers, and possibly some of the cheese, for the next course!



Troubadour Imperial Stout

Stout | 9% | Belgium

Jopen Ongelovige Thomas

Quadrupel | 10% | Netherlands

Drink responsibly

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Course 6: Lime pie with a base of Barley Wine

For 6 people

Ingredients

- 125 grams butter
- 150 grams flour
- 15 grams icing sugar
- 15 ml of the Prael Barley Wine
- 200 grams rice
- 1 can of condensed milk
- 6 eggs
- 3 limes
- 150 grams caster sugar
- 30 ml of the Prael Barley Wine

Preparation

With cold hands, knead 125 grams of cold butter, 150 grams (sifted) flour, 15 grams of icing sugar and 15 ml of Prael Barley Wine into a dough. Put the dough in the refrigerator for an hour. Preheat the oven to 190 degrees Celsius. Press the dough into a tartlet (butter cake shape) and prick some holes in the bottom with a fork. Cover the bottom with baking paper and rice. Bake the base for 14 minutes and then remove the rice and baking paper. Bake for another 8 minutes and then allow the base to cool slightly.

Preheat the oven to 170 degrees Celsius. Split six eggs. Beat the six egg yolks with a tin (400 grams) of condensed milk. Grate two limes over the mixture and add 125 ml of lime juice. Stir it through the milk. Pour the mixture into the form and bake the cake for 16 minutes at 170 degrees Celsius.

Whisk six egg whites with 150 grams of caster sugar, sprinkle the cake with 30 ml the Prael Barley wine and spoon the whipped egg whites on the cake. Bake the cake for 15 minutes at 150 degrees Celsius golden brown.

Serve the pieces of cake on a wooden board.

Put the beers on the table and let everyone taste the beers. Also the beers from the previous course can still be served.



Liefmans Goudenband

Vlaams Oud Bruin | 8% | Belgium

De Prael Barley Wine

Barley Wine | 9,6% | Netherlands

Drink responsibly

Notes:
