

PAIRING THE BEST OF BELGIUM: BEER AND CHOCOLATE

INSPIRING RECIPES, PAIRING BELGIUM'S FINEST
CALLEBAUT CHOCOLATE AND BEERS: LEFFE,
HOEGAARDEN, BELLE-VUE KRIEK CLASSIC.



.00# INTRODUCTION

CHEF ALEXANDRE BOURDEAUX OF CALLEBAUT AND ZYTHOLOGIST CHARLES NOUWEN OF AB INBEV

Callebaut and AB InBev are joining forces to bring you chocolate and beer - the best of Belgium, a country rich in culinary tradition and process.

For one hundred years now, the intense flavors of Callebaut Belgian chocolate have been world renowned. Whether it is a bitter dark ganache or a creamy white chocolate, Belgian chocolate is ideally complemented by one of Belgium's many fine brews. From a sweet yet tart Kriek to a refreshing and bright Hoegaarden, Belgian beers are flavorful, diverse and create impressive pairings.

Chef Alexandre Bourdeaux of Callebaut and Zythologist Charles Nouwen of AB InBev have chosen five innovative recipes to highlight the natural relationship of chocolate and beer. Featuring traditional desserts with

a modern twist, they're perfectly paired with classic Belgian beers. This delicious combination of beer and chocolate will inspire every chef, tempt each customer and indulge every palate.

FIVE PAIRINGS

Leffe Blonde

Petite brown-butter cake with a side of Callebaut chocolate-caramel cream with vanilla

Leffe Brown

Callebaut chocolate pecan brownies with coffee ice cream and topped with salted caramel

Hoegaarden

Creamy lemon and Callebaut white chocolate Panna Cotta with caramelized banana, coriander and vanilla

Belle-Vue Kriek Classic

Callebaut chocolate-almond filled beignet with a coulis of sweet almonds and tart red fruit

Belle-Vue Kriek Classic

Callebaut chocolate lava cake - moelleux - with red fruits



.01# LEFFE BLONDE

PETITE BROWN-BUTTER CAKE WITH A SIDE OF CALLEBAUT CHOCOLATE-CARAMEL CREAM WITH VANILLA



LEFFE BLONDE MILK CHOCOLATE 823



FOOD PAIRING

Leffe Blonde is a rich beer with intense flavors of banana and yellow fruits. The cake complements the malty beer while the chocolate caramel expands the range of aromas and offers a nice complexity. Vanilla is in the final note, a perfect addition to the mix of spices in the beer.

INGREDIENTS (12 servings, 2 pp)

Brown butter cake also known as

Financier au Beurre Noisette

190g ground almonds
375g icing sugar
300g egg whites
125g flour
310g brown-butter
1 fresh vanilla bean, scraped

Callebaut chocolate-caramel cream with vanilla

180g sugar
350g cream
1 fresh vanilla bean, scraped
170g milk chocolate 823
60g butter

PREPARATION

Cake

Melt the brown-butter, add the vanilla and cool immediately. Stir all the dry ingredients in a mixer then add egg whites until it has the consistency of a smooth paste. Finally add the cooled, melted butter. Cool for 2 hours before pouring the mix into Financier molds. Bake at 190°C for approximately 12 minutes.

Cream

Caramelize the dry sugar and pour over the boiling cream and vanilla. Pour this liquid over the chocolate and butter and emulsify to 35°C. Serve in individual glasses.



.02# LEFFE BROWN CALLEBAUT CHOCOLATE PECAN BROWNIES WITH COFFEE ICE CREAM AND TOPPED WITH SALTED CARAMEL



LEFFE BROWN DARK CHOCOLATE 70-30-38



FOOD PAIRING

Dark chocolate, toasted nuts and caramel... the various ingredients in this delicious dessert all perfectly complement the intensely aromatic Leffe Brown. These strong tastes balance well with this special malt beer. The coffee adds a nice complexity and emphasizes the roasted ingredients involved. This combination of brownie and beer extracts intense aromas of black fruits such as plums while there is also an interesting hint of smokiness. A touch of salt adds a hint of savory to balance the sweetness.

INGREDIENTS (15 servings)

Brownie

300g butter
225g chocolate 70-30-38
240g eggs
240g brown sugar
150g flour
240g roasted pecans

Salted caramel

500g caramel
3g salt

PREPARATION

Brownie

Melt the butter and chocolate together, lightly whisk the eggs in a separate bowl, adding the sugar then the chocolate mixture. Fold in the flour and roasted nuts. Pour into a tray and bake 12 minutes at 180°C.

Salted caramel

Melt 500g of caramel, add 3g of salt, mix well and serve as a sauce over a scoop of coffee ice cream (suggestion: Häagen Dazs).

.03# HOEGAARDEN

CREAMY LEMON AND CALLEBAUT WHITE CHOCOLATE PANNA COTTA WITH CARAMELIZED BANANA, CORIANDER AND VANILLA



HOEGAARDEN WHITE CHOCOLATE W2



FOOD PAIRING

Wheat beer + white chocolate = a perfect marriage of flavors. This dessert has a balance that ideally reflects the characteristics of the beer. White chocolate, soft and creamy, plus lemon and ground coriander seeds are a clear reflection of Hoegaarden. The delicate notes of banana appear in the beer in a more straightforward manner, yet the overall taste remains fresh and balanced.

INGREDIENTS (12 servings)

Lemon and Callebaut white chocolate Panna Cotta

380g milk
4p. lemon zest
60g gelatin
200g white chocolate W2
380g half whipped cream

Caramelized banana with vanilla and coriander

4 sliced bananas
400g sugar
200g cream
1b. scraped vanilla bean
2 teaspoon of ground coriander

PREPARATION

Panna Cotta

Boil the milk, remove from heat and add the lemon peel. Let it steep. Melt the white chocolate, mix in the gelatin and emulsify. When it reaches 35°C, add the cream. Pour into individual glasses and allow it to set by cooling down in the fridge.

Caramelized Banana

Boil the cream with vanilla and coriander. Make a dry caramel with the sugar, deglaze with the cream and add the banana slices. Cook until the banana is soft, but has maintained its shape.



.04# BELLE-VUE KRIEK CLASSIC CALLEBAUT CHOCOLATE-ALMOND FILLED BEIGNET WITH A COULIS OF SWEET ALMONDS AND TART RED FRUIT



BELLE-VUE KRIEK CLASSIC DARK CHOCOLATE 811



FOOD PAIRING

A crispy battered beignet, filled with chocolate and crunchy with crystalline sugar and almonds, satisfies every sweet tooth. Chocolate combined with red fruits is a popular pairing, while the beer gives the freshness and acidity needed for balance.

INGREDIENTS (12 beignets, 3 pp)

Callebaut Chocolate-Almond filling

250g milk
65g almond paste
10g cornflour
250g dark chocolate 811

Batter

150g flour
80g corn starch
15g baking powder
5g salt
10g sugar
45g oil
200g water

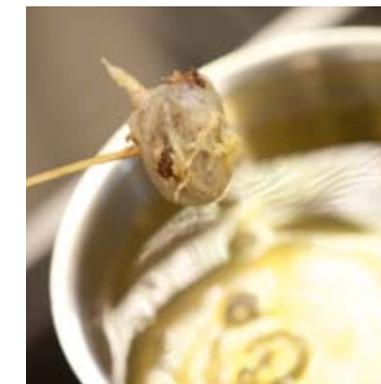
PREPARATION

Filling

Mix the milk, cornflour, almond paste and dark chocolate, spread out in a pan and allow to cool. Cut into cubes to later fill the pastry.

Batter

Mix all the dry batter ingredients together. Slowly pour in the oil and water until a smooth paste is formed. Let the mix stand for 15 minutes before frying at 180°C. After cooking, dip the beignet in a mixture of almond, powder sugar and cocoa.



.05# BELLE-VUE KRIEK CLASSIC CALLEBAUT CHOCOLATE LAVA CAKE - MOELLEUX - WITH RED FRUITS



BELLE-VUE KRIEK CLASSIC CHOCOLATE NEGRO 80% 80-20-44



FOOD PAIRING

It is easy to imagine the melt-in-your-mouth dark chocolate enveloped in a buttery crispy cake. The warm chocolate and the fresh red fruit call for the acidity found in the cherry lambic. This dessert plays up the flavors of the red fruit while bittersweet chocolate is the classic complement.

INGREDIENTS (20 servings)

Callebaut chocolate lava cake - moelleux

115g sugar
225g eggs
85g egg yolks beat into a white, creamy ribbon.
225g melted dark chocolate Callebaut Powerful 80% 80-20-44NV
175g melted butter
75g sifted flour

PREPARATION

Lava cake - moelleux

Melt Callebaut Powerful dark chocolate 80% 80-20-44NV. Pour into Flexipan molds of ± 2cm and leave to harden.

Beat the sugar, eggs and egg yolks into a white, creamy blend. Melt the chocolate at 45°C with the butter, combine the egg mixture with the chocolate and add the flour. Fill the molds with the moelleux batter and push a chocolate centre into the heart of each one. Leave to rest in the refrigerator or store in the freezer. Bake at 180°C for 10-15 minutes, depending on the size.

.06# CHOCOLATE & BEER USED IN THE RECIPES



MILK CHOCOLATE 823

Balanced milk, cocoa and caramel taste. 33.6% cocoa, 21.8% milk. Select.
Block - 5kg Callets™ - 2.5kg and 10 kg bag.



WHITE CHOCOLATE W2

Well balanced creamy milky taste. 28.0% cocoa, 23.0% milk. Select.
Block - 5kg Callets™ - 2.5kg and 10kg bag.



DARK CHOCOLATE 80% 80-20-44

Intense cocoa taste. Very high cocoa content (80.1%). Powerful.
Callets™ - 2.5kg and 10kg bag.

DARK CHOCOLATE 70-30-38

Dark, extra bitter. High cocoa content (70.4%). Strong.
Block - 5kg Callets™ - 2.5kg and 10kg bag.

DARK CHOCOLATE 811

Well balanced bitter cocoa taste, 53.8% cocoa content. Select.
Block - 5kg Callets™ - 2.5kg and 10kg bag.



LEFFE BLONDE

Fresh, fruity, delicious aroma with an intense, complex, spicy flavour of cloves and vanilla with a mixture of smoked aromas and caramel fragranced nuances with a hint of toasted cinnamon in the background.
It has a sweet, soft, warm, velvety taste and a silky texture in the mouth, a light, smooth and warm alcohol lift, well balanced in terms of bitterness, ending with a dry tone.



HOEGAARDEN

Hoegaarden has a delightful fruity flavour interlaced with a strong but delicate spicy flavour, compound of clove and coriander seed with a pinch of citrus, sweet vanilla and a smoky finishing touch. Hoegaarden is slightly sweet and sour in a superb balanced way.

LEFFE BROWN

It has a more discreet fruitiness, in which delicate spicy vanilla and woody aromas are mixed with leathery tones, a touch of candied plums and a pinch of Tarte Tatin, all within a bouquet of caramel, toffee and roasted coffee aromas.

Beer with a noticeable creamy sweetness, a definite bitterness (roasted), slightly bitter after taste with a pleasant dry tone. It has a rich body with a generous alcohol content. It gives a rounded feeling at the start and limited squareness.

BELLE-VUE KRIEK CLASSIC

This brilliant red coloured beer is catch to the eye, it has a vibrant red fruit driven nose of cherries, with delicate woody and lambic undertones and lovely marzipan notes at the end. The sweet, sourness is a delight to the tongue and it has a rich mouth filling texture making it thirst-quenching at the same time.





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