





# CHIMAY

**Have you ever asked yourself why a particular stew, toasted sandwich, or cheese croquette tasted that little bit more delicious on one particular occasion? A good recipe could be one reason for this, and an inspired personal approach could be another, but neither of these is a guarantee of success without the right ingredients. A careful selection of ingredients that stand out for their flavour and authenticity will ultimately determine whether your dish is merely tasty, or totally delicious.**

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*Chimay Pères Trappistes*, the producer of Chimay's Trappist beers and cheeses, has for over 150 years been acutely aware of the importance of and demand for 'exceptional ingredients'.

Its key purpose is to continually strive to provide customers with top quality products that carry the 'Trappist' label.

*Chimay Pères Trappistes* boasts a colourful history. In 1876, the monks of Chimay started producing Trappist cheese. Today, there are nine different types of cheese in the range. Each of these has a unique flavour, and a distinct and specific character.

Today, the Chimay beer range comprises White, Red and Blue, a reference to the colour of the crown caps. More recently, a controlled amount of Chimay Gold has also been made available. This table beer has been drunk in Scourmont Abbey since the late nineteenth century.

The golden crown cap symbolises Chimay Gold's exclusivity.

When we look at the raw ingredients from which both the beer and the cheese are made, it soon becomes apparent that both are highly suitable as ingredients for a whole range of culinary uses. Chimay beers and cheeses are made using the very best raw ingredients. The milk used for the cheeses and the water used for the beers is sourced from the Chimay region.

Every gourmet knows that beer – and especially Trappist beer – can be an incredibly strong, flavoursome and inspiring ingredient in the kitchen. In order to carry out a culinary analysis of beers, we should look at their aromas. In this respect, beer is much more complex and versatile than wine.





# A word from the author

For a number of years, I have had the honour of working as a culinary advisor to the **Chimay Pères Trappistes**. Over the years, I have got to know the different Chimay Trappist beers and cheeses, and have learnt to appreciate them for their typical flavour and elegance, which I have tried to bring across in a range of different dishes. Time and time again, it is a fantastic challenge to create dishes using these top quality ingredients, combining the flavours of the food and the drink until you discover the sublime balance that results in the perfect dish. The range of beers and cheeses from Chimay Abbey is also especially suited to this. Each one of them has its own unique character and taste profile, and is a true gift to the connoisseur. ➞ **Before you start cooking** – whether you are intending to make an amuse bouche, a sandwich, a starter, a main meal, or a dessert – you should begin by tasting and building up a taste palette. ➞ **Think carefully** about your choice of main ingredient. Will it be meat, fish, vegetables, fruit or dairy produce? Examine its texture and decide how you will cook it: by boiling, baking, poaching, steaming, etc. ➞ **Choose** appropriate garnishes and decide which sauce, coulis or vinaigrette you will use. And pay attention to the presentation of your dish, as it's also important to please the eye... ➞ **This book** aims to be an indispensable kitchen companion. ➞ **On the one hand, it is a practical book** full of delicious recipes that are easy for any gourmand who loves cooking to achieve. On the other hand, it is a book to browse through and read, packed with interesting facts about Chimay's beers and cheeses, and with beautiful photos that paint a picture of the rich history of the **Chimay Trappistes** and provide an insight into the production processes of the very finest Trappist cheeses and beers. ➞ **So, worthy amateur cook or chef**, let your friends and loved ones enjoy your culinary exploits with you. Let yourself be inspired by the dishes in this book and dare to experiment further. And do not forget that cooking and dining are so much more enjoyable, and so much more delicious, when accompanied by the perfect Chimay Trappist beer!

I hope you have a great time  
browsing, reading and cooking!

Stefaan Daeninck



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# Stuffed Chimay potato

## INGREDIENTS (SERVES FOUR)

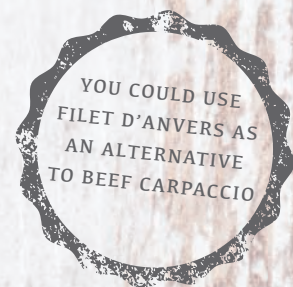
- ◊ 4 large, waxy potatoes,  
boiled until tender
- ◊ 100 g butter
- ◊ 2 red onions, finely chopped
- ◊ 400 g cooked Chimay ham, cut into  
strips
- ◊ 200 g chopped courgettes
- ◊ 200 g chopped tomatoes
- ◊ 500 g Chimay Blue cheese  
(A la Bleue)
- ◊ parsley, freshly chopped

## PREPARATION

- ∞ Preheat the oven to 200 °C.
- ∞ Cut the tops off the potatoes and carefully  
scoop out the insides.
- ∞ Melt the butter and fry the finely chopped onion  
in it. Add the chopped courgettes and tomatoes  
and ham strips. Cook briefly.
- ∞ Mix in the insides of the potatoes ('parures').  
Finish with the Chimay Blue cheese and parsley.
- ∞ Refill the potatoes with the mixture and brown  
for 5 minutes in the preheated oven.







# Beef carpaccio

## INGREDIENTS (SERVES FOUR)

- ♦ 1 tomato, peeled and seeds removed
- ♦ 2 heads soil grown mini Belgian endive

### For the vinaigrette

- ♦ 5 cl olive oil
- ♦ 5 cl white balsamic vinegar

### For the mayonnaise

- ♦ 2 dl basic mayonnaise
- ♦ 3 cl Chimay Triple
- ♦ freshly ground pepper
- ♦ 400 g beef carpaccio
- ♦ 200 g Vieux Chimay cheese, flaked
- ♦ 40 g pine nuts
- ♦ small basil leaves

## PREPARATION

- ∞ Cut the pieces of tomato into equal sized cubes and the Belgian endive heads into strips.
- ∞ Mix together the vinaigrette ingredients.
- ∞ Beat the mayonnaise with the Chimay Triple and the pepper.

## TO SERVE

Arrange the carpaccio attractively on the plate and sprinkle with the vinaigrette. Garnish with the Belgian endive strips, dollops of beer mayonnaise, pine nuts, chopped tomatoes and flakes of Vieux Chimay cheese.

## TIP

You could use filet d'Anvers as an alternative to beef carpaccio.







# Spring salad

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## INGREDIENTS (SERVES FOUR)

### For the beer vinaigrette

- ◊ 1 dl honey
- ◊ 1 dl orange juice
- ◊ 1 dl Xeres vinegar
- ◊ 5 cl Chimay Red
  
- ◊ 200 g assorted young mixed salad (rocket, oak leaf lettuce, leaf lettuce, romaine lettuce)
- ◊ 2 oranges 'à vif' (skin removed and cut into pieces)
- ◊ 1 Jonagold apple, thinly sliced
- ◊ 20 cherry tomatoes, halved
- ◊ 1 red onion, finely chopped
- ◊ 20 g walnuts, finely chopped
- ◊ 200 g cooked Chimay ham
- ◊ 200 g Blue Chimay cheese (A la Bleue), cut into strips
- ◊ freshly chopped chives

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## PREPARATION & SERVING

- ∞ Put all the ingredients for the vinaigrette in a bowl and mix lightly together.
- ∞ Serve all the salad ingredients in an attractive bowl.
- ∞ Garnish with the vinaigrette.







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(c) Lannoo Publishers, 2014

D/2014/45/364 - NUR 440

ISBN 978 94 014 1879 9

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