


STELLA ARTOIS
STELLA ARTOIS

Join the Celebration

There's a natural affinity between Belgian beers and fine food. When the two meet, any occasion becomes a cause for celebration. Just as you might uncork a bottle of Chardonnay or a favorite Pinot Noir to accent your menu, our Belgian beers complement a variety of foods, providing a balance of flavors and aromas to elevate your experience. Whether you're toasting a special occasion or simply looking to add a flavorful touch to your meal, we invite you to savour perfection with our quality Belgian beers.

"Pairing beer with food really follows the same principles as wine: Keep in mind dominant flavors, but also think about the texture, richness and complexity of the dish. A white beer, for example, is similar to Champagne when pairing with food. Both drinks are refreshing and light, with a subtle complexity."

Mollie Battenhouse

INSTRUCTOR, INTERNATIONAL WINE CENTER



Situated on the North Sea between France and Holland, Belgium is a small, peaceful country that skillfully mixes European dining traditions and culinary styles with its own distinctive culture and laid-back attitude.

Welcome to Belgium

Belgians like to say that their food is cooked with French expertise and German generosity, and they incorporate elements of both in their cuisine. Renown for their excellent beer, chocolate and cheese, Belgians are also experts in preparing seafood, such as mussels and herring, as well as poultry.



Flemish food, found in Dutch-influenced northern Belgium, features hearty, rich and satisfying dishes made with almonds, dried fruit, nutmeg and saffron.

Belgian Beer and Food

In French-influenced southern Belgium, Walloon cuisine features some of the world's most famous cheeses, and yeast-raised Belgian waffles and pancakes, as well as rich Belgian chocolates.

The Belgian tradition of culinary invention and improvisation, combined with a love of hospitality, has resulted in an interest in finding the perfect match between beer and food, a science they call *"Cuisine à la Bière."*

Our recipes were developed by chef Daniel Joly and Marc Stroobandt, Master Beer Sommelier of The F&B Partnership.



Belgians enjoy one of the most vibrant and diverse beer cultures in the world, and beer is incorporated into all aspects of the meal, even dessert. No other country offers such a stunning variety of authentic and colorful beer styles.

Belgian Beer Styles

Belgian brewing methods vary widely, and some are extremely unique, such as Belgian lambic beers that provide a fascinating combination of earthy aromas and fruity tartness.

Six of the world's seven Trappist breweries reside in Belgium. These strong ales are brewed following a monastic tradition that dates back more than a thousand years.

Today, Belgium has approximately 125 breweries that produce more than 500 different beers. The most popular styles include European pils, white, dubbel, tripel, blonde, brown, amber and Flemish red.


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When pairing beer and food, one of the most important things to consider is the balance between the beer and the food it's matched with. This includes the weight and intensity of the food, and the aroma and taste of the beer. Achieving the right harmony between the aromatics of the beer and food is one of the guiding principles of pairing.

Belgian Pairing Tips

When serving a beer with food, it is important to create harmony between the flavors to achieve the desired sensory impact of the beer and the food it's paired with. It's equally important to serve the beer in a glass that enhances the aroma and allows for the formation of the proper foam collar, or head.


Leffe
STELLA ARTOIS
Hoegaarden

A Taste of Belgium

Stella Artois The crisp, dry flavor of Stella Artois makes it an ideal accompaniment for a variety of cuisines from around the world. The mild malt and light hops of Stella Artois accentuate the richness of dishes such as lamb, lobster and shellfish without overwhelming the balance of flavors.

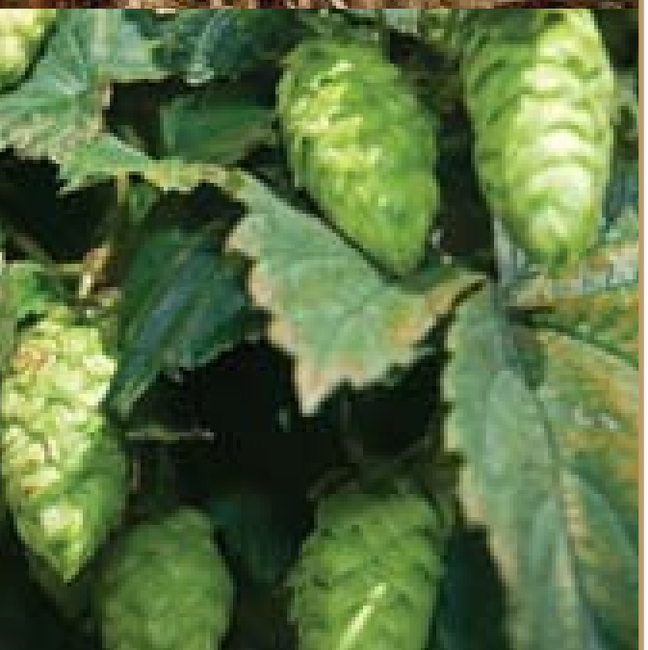
Hoegaarden With its soft body and citrusy finish, Hoegaarden *(pronounced who-gar-den)* is the perfect complement for light salads and seafood. The spice and citrus notes in the food are reflected in the flavors found in Hoegaarden.

Leffe Blonde Leffe Blonde is a rich, comforting, full-bodied beer that is a perfect companion to white fish like halibut. With just the right malt notes, there's a sweet and wonderful complexity to Leffe Blonde that complements a variety of foods.

Leffe Brown Leffe Brown pairs superbly with savory desserts and chocolate, which brings out the roasted toffee bitter sweetness with a soothing, dry finish.








STELLA ARTOIS
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Taste Profile

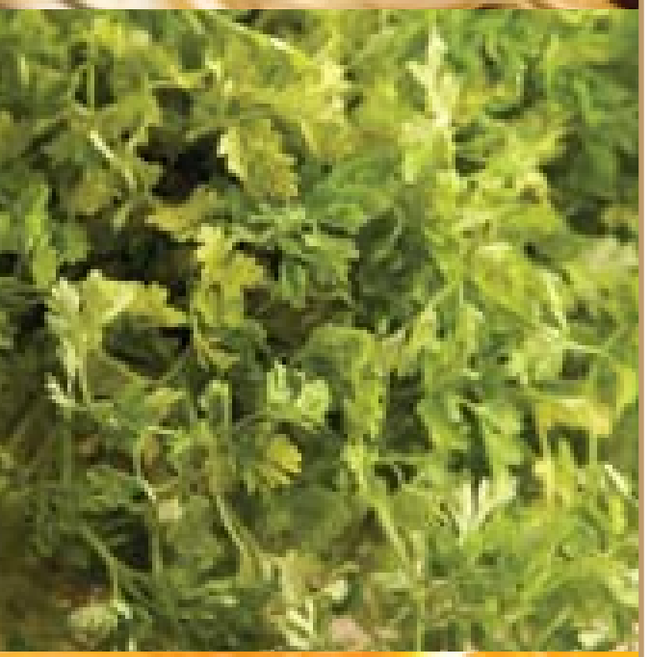
A sophisticated European pils with a brewing tradition dating back to 1366, Stella Artois has a pleasantly bitter flavor and refreshing finish for superior drinkability that stands out from other European lagers.

Stella Artois is brewed using only the finest natural ingredients, including water, barley malt, hops, non-malted grains and a unique yeast strain that has been a much-cherished secret for hundreds of years.

Chalice

The beautifully crafted Stella Artois Chalice is probably the most well-known Belgian glass. The distinctive Chalice releases the beer's flavor and multi-textured aromas. It is also specially designed to highlight the fascinating process of the Belgian pouring ritual.








Hoegaarden
Hoegaarden

Hoegaarden®
witbier-bière blanche

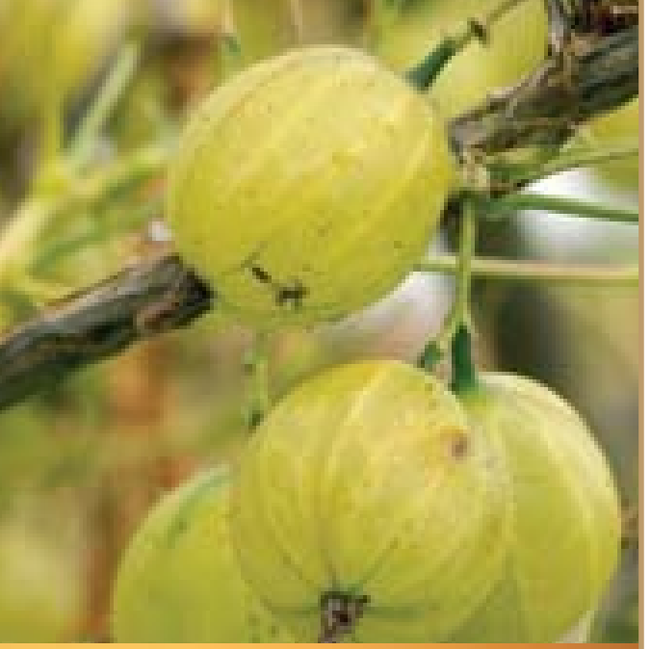
Taste Profile

The Original Belgian White Beer, unfiltered Hoegaarden has a soft body, naturally cloudy white appearance and thick, frothy head.

Brewed with the finest ingredients, including real Curaçao orange peel, a dash of coriander and a blend of wheat and malted barley for a refreshing flavor and spicy nose, Hoegaarden was awarded four consecutive gold medals at the '02, '04, '06 and '08 World Beer Cup®.

Glassware

Hoegaarden is served in a hexagonal glass that showcases its natural cloudiness and spicy coriander-infused aroma. The thickness of the glass helps to maintain the desired serving temperature.








Leffe
Leffe
Leffe

Taste Profile

Leffe Blonde and Leffe Brown are Belgian Abbey ales dating back to the 13th century.

Leffe Blonde is a rich, golden Abbey Ale with spicy aromas of clove and vanilla, smoky caramel and roasted notes. The taste is sweet and silky, slightly drying with a well-balanced bitterness.

Leffe Brown is a superb, dark-colored Belgian brown ale with aromas of roasted coffee, vanilla, cloves and dried fruits.

Chalice

Leffe Blonde and Leffe Brown are served in a high-stemmed glass known as the Leffe Chalice, enabling drinkers to enjoy Leffe's delicate malt aroma and robust, creamy warmth.



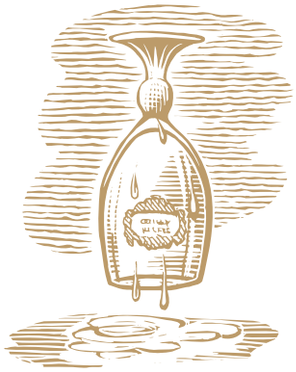


Having the proper glassware to best accentuate the flavors, aromas and appearance of a particular beer is only the first step in serving the ideal Belgian beer. For the full experience, it must be properly poured from the tap. The Belgians, of course, have mastered the art of the perfect pour… which not only ensures the utmost enjoyment of the beer, but also showcases the pouring process itself.

The Belgian Pouring Ritual

This art, known as The Belgian Pouring Ritual, is a nine-step, time-honored tradition that contributes to the country's legendary gold standard of beer service. Each of the nine steps serves a specific purpose, optimizing serving consistency, drinking enjoyment and the romance of the beer itself.

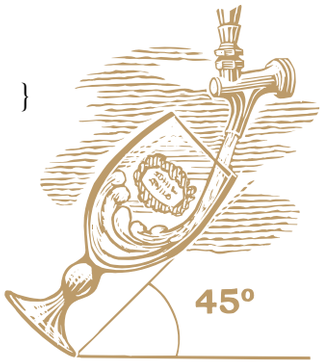
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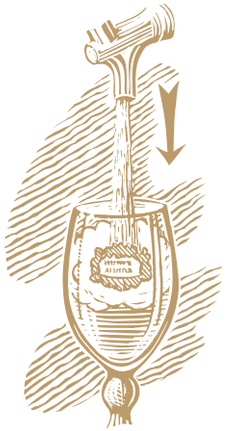
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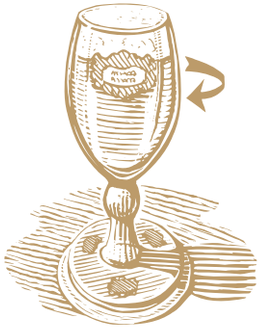
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BEHOLD, THE PERFECT GLASS OF BEER!

Step One THE PURIFICATION

The bartender selects the signature glass for the beer being poured. The glass is scrubbed in a cool-water bath, preferably with a mild detergent. It's then rinsed with cold water to chill the glass.

Step Two THE SACRIFICE

The tap is opened in one swift motion to let the first burst of foam flow away. It must never enter the glass, thus ensuring every drop of beer is fresh.

Step Three THE LIQUID ALCHEMY

The glass is held at a 45-degree angle to create the perfect balance of liquid to foam.

Step Four THE HEAD

The head is created by straightening and lowering the glass. The foam is visually appealing and releases the beer's aroma.

Step Five THE REMOVAL

The bartender closes the tap in one quick action and moves the glass away from the faucet to ensure no drops spoil the perfect head.

Step Six THE BEHEADING

While the beer is flowing over the edge of the glass, the bartender cuts the head gently with a head cutter at a 45-degree angle. This eliminates the larger bubbles that burst easily and accelerate the dissipation of the head.

Step Seven THE JUDGMENT

The bartender now stands in judgment. The beer's head should be two fingers thick.

Step Eight THE CLEANSING

The bartender then rinses the bottom and sides of the glass. This keeps the glass clean and cool and makes it comfortable to hold.

Step Nine THE BESTOWAL

A perfectly poured pint of Belgian beer is presented with the logos of the coaster and glass facing the customer.

"The unique flavors of Hoegaarden add a freshness to recipes that enhances the seasoning of both the beer and the dish. Great as an ingredient or infusion, as well as an accompaniment to a wide variety of light dishes like salads, spiced Asian food, seafood and, above all, mussels."

Marc Stroobandt

MASTER BEER SOMMELIER,
BELGIAN BEER AMBASSADOR,
THE F&B PARTNERSHIP



APPETIZERS



Mussels HOEGAARDEN

SERVES: **2**

INGREDIENTS

2 lbs mussels
(scrubbed and beards removed)
1 onion (finely chopped)
3.5 oz double cream
3.5 oz HOEGAARDEN
2 tbsp parsley (chopped)

PREPARATION

Place a 5 to 6 quart pot over moderate heat. When hot, add mussels, Hoegaarden and onion, then cover. As soon as mussels are open, add cream (discard any mussels that have not opened). Boil for 30 seconds, and then remove from heat. Add parsley. Serve immediately.


STELLA ARTOIS
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Mozzarella and Tomato Stacks with STELLA ARTOIS Vinaigrette

SERVES: **4**

INGREDIENTS

4 small tomatoes (sliced)
4 small, egg-shaped fresh mozzarella balls (sliced)
8 large whole basil leaves (finely sliced) plus 4 additional leaves for garnish
Salt and pepper, to taste
1 ⅓ cups mixed baby salad greens
1 medium shallot (finely chopped)
2 tbsp aged balsamic vinegar
¼ cup extra-virgin olive oil
2 tbsp STELLA ARTOIS

PREPARATION

Arrange alternating slices of tomato, mozzarella and basil leaves on each of four plates. Season with salt and pepper. Top each stack with 1/3 cup baby salad greens.

Whisk together the shallots, balsamic vinegar, olive oil, Stella Artois and season with salt and pepper in a small bowl. Drizzle some of the salad dressing around the mozzarella and tomato stacks, and garnish with sliced basil. Serve with additional salad dressing.

"Stella Artois brings out the hidden, secret flavor in recipes which you can't pinpoint but would miss if it wasn't there. The mild malt and light hops of Stella Artois accentuate the richness of foods without overwhelming the balance of flavors."

Chef Daniel Joly

BELGIAN-BORN MASTER CHEF,
OWNER/EXECUTIVE CHEF,
MIRABELLE AT BEAVER CREEK



MAIN COURSES


STELLA ARTOIS
STELLA ARTOIS

STELLA ARTOIS-Marinated Rib Eye Steaks

SERVES: **2**

INGREDIENTS

½ cup soy sauce
2 tbsp olive oil
3 large garlic cloves (chopped)
2 tsp Dijon mustard
2 tsp fresh rosemary (chopped)
2 tsp Worcestershire sauce
2 tsp fresh coarse black pepper
½ cup STELLA ARTOIS
2 6 oz rib eye steaks

PREPARATION

Whisk all ingredients, except steaks, in a medium bowl. Add steaks. Cover bowl with plastic wrap and chill for one day, turning the steaks occasionally.

Place steaks in hot grill pan or skillet over medium-high heat and cook until well browned to a medium rare, about 5 minutes per side. Arrange steak on a plate. Spoon any accumulated juices over steaks and serve.


STELLA ARTOIS

Lobster Steamed in STELLA ARTOIS

SERVES: **4**

INGREDIENTS

4 1 to 1 ¼ lb live lobsters (or thawed tails)
2 lbs little neck clams
6 bottles STELLA ARTOIS
2 cups melted butter combined with 1 tbsp lemon juice

PREPARATION

Place lobsters (or tails) in a steamer basket or on a rack several inches above the bottom of the pot. Put the clams into a cheesecloth bag and place on top of the lobsters and then add Stella Artois. Check periodically and add more Stella Artois if necessary. Cover and steam approximately 20 to 25 minutes or until lobster turns bright red and clams have opened. Serve with melted butter.



HOEGAARDEN Chicken Laksa

SERVES: **4**

INGREDIENTS

Blend the following to a paste:

½ onion (roughly chopped)
2 tbsp coriander
3 stalks lemongrass (outer layers removed, inside roughly chopped)
3 cloves of garlic
2 tbsp ginger
2 tbsp turmeric
2 tbsp sugar
2 tbsp shrimp paste *(optional)*
1 ½ tbsp red chilies (discard as many seeds as you like to reduce the heat of the paste)
7 oz HOEGAARDEN
1 can coconut milk
½ chicken bouillon cube

3 chicken breasts (each cut into 3" long strips)
7 oz egg noodles

PREPARATION

Heat 2 tablespoons of olive oil in a heavy saucepan and gently sauté the blended paste for 2 to 3 minutes, making sure it doesn't stick to the bottom of the pan. Add the Hoegaarden and bring to a boil. Add the coconut milk, then fill can halfway with water and add to the mixture. Crumble in the bouillon cube and stir well. Simmer gently for about 20 minutes. Do not boil vigorously or the coconut milk may separate.

About 10 minutes before the end of the cooking, add the strips of chicken. These will cook through in the hot laksa. While the laksa is simmering, cook the noodles according to the instructions on package. Add the cooked noodles to laksa, mix well and serve.


Leffe
STELLA ARTOIS

HOEGAARDEN
Sea Bass Papillote

SERVES: **4**

INGREDIENTS

4 4 oz fresh sea bass
Papillote paper (parchment paper)
2 onions
2 bulbs fennel (cored and chopped)
3 tomatoes (quartered, seeds removed)
1 cup clam juice
1 cup HOEGAARDEN
4 oz virgin olive oil
½ cup fresh cilantro (chopped)

PREPARATION

Preheat oven to 375°. Using a sauté pan, cook the fennel and onion in virgin olive oil until translucent; add the clam juice and reserve.

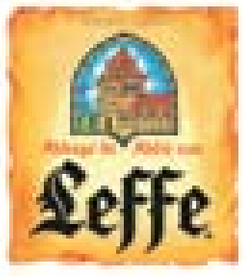
Place the sea bass in the middle of the parchment paper. Cover with clam juice, fennel, tomatoes and a drizzle of olive oil. Bake for 4 to 6 minutes until the paper is filled with steam and it has obtained a nice brown color.

Open the papillote and serve in a dish, sprinkle the fennel and chopped cilantro on top for garnish before serving.


Leffe

LEFFE BLONDE
Bean & Lentil Cassoulet

SERVES: **4**



INGREDIENTS

7 oz green or brown lentils
several drops of Tabasco sauce
5 oz LEFFE BLONDE
2 onions (finely sliced)
2 cloves garlic (crushed)
2 tbsp tomato purée
2 tsp smoked paprika
1 tsp chili powder
1 tbsp Worcestershire sauce
1 can chopped tomatoes
1 can kidney beans (drained)
4 medium potatoes
(peeled and quartered)
5 tbsp butter
cheddar cheese

PREPARATION

Preheat oven to 350°. Put peeled, quartered potatoes into cold salted water. Bring to a boil, then simmer until potatoes are soft. Drain and mash until smooth. Fold in butter until it melts and add salt and pepper to taste. Put lentils in a pan and pour over Leffe Blonde and then top with cold water to cover. Bring to a boil and simmer until tender (20 to 30 minutes). Set aside. Cook the onions and garlic in olive oil until soft. Add the chili powder and cook for another couple of minutes. Add the tomato purée and cook for another 2 minutes. Add 5 oz of Leffe Blonde and boil until only a couple of tablespoons of liquid are left. Add all of the remaining ingredients, including the lentils, but not the potatoes or cheese. Mix everything well and pour into an ovenproof dish. Carefully spread the mashed potatoes evenly over the top and sprinkle with cheddar cheese. Place in oven and bake for 30 minutes.

"The wide range of Belgian beer styles ensures there's a beer for every setting and meal. Experimenting with different combinations is the key to great cooking and to a great tasting meal."

Bart Vandaele
OWNER/EXECUTIVE CHEF,
BELGA CAFÉ

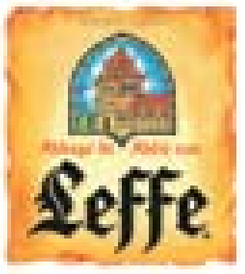


DESSERTS


Leffe
BLONDE · BLOND
Leffe

LEFFE BLONDE Spice Cake

SERVES: **6**



INGREDIENTS

1 cup dried cherries
zest of 1 orange
1 bottle LEFFE BLONDE
2 ½ cups cake flour
1 cup light brown sugar
1 tsp baking soda
1 tbsp five spice blend
1 tsp double acting baking powder
5 tbsp butter
¼ tsp salt
1 egg
½ cup chopped walnuts

For icing: Mix 2 to 3 tablespoons of fresh orange juice with 1/2 cup confectioners sugar to form the icing.

PREPARATION

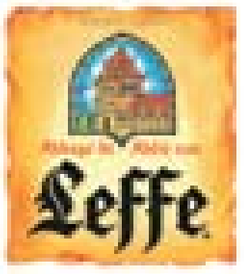
Preheat oven to 350°. In a saucepan, combine the cherries, Leffe Blonde, light brown sugar, spice blend and butter; bring to a boil for 3 minutes. Remove from heat, place in a medium size bowl and set aside to cool.

Beat the egg and mix in orange zest. In another bowl, sift the flour, baking soda, baking powder and salt. Sift again into the wet ingredients, stir until smooth then stir in the walnuts. Pour batter into an 8-inch greased bundt pan and bake 45 minutes in a 325° oven and test for doneness. When cool, drizzle orange icing over cake.



LEFFE BROWN Chocolate Tart

SERVES: **12**



INGREDIENTS

For the pastry:

2 cups + 2 tbsp flour
2 sticks + 1 tbsp butter (soft)
⅔ cup sugar
1 egg

For the filling:

14 oz dark chocolate
(min 70% cocoa solids)
1 stick + 6 tbsp butter
5 egg yolks
3 whole eggs
½ cup sugar
3.5 oz LEFFE BROWN

PREPARATION

Preheat oven to 350°. Put pastry ingredients into a food processor until mixture forms into a ball. Knead until smooth. Cover and chill in refrigerator for 30 minutes. Lightly flour a work surface and roll pastry as thinly as possible. Lightly butter a 12" wide x 1" deep pan and lay pastry inside. Cut a circle of parchment paper to fit inside the pan and place on pastry. Add enough rice or dry beans to cover the surface of the pastry and bake. After 15 minutes, remove rice or dry beans and parchment and continue to bake for 5 minutes. Break up chocolate, butter and place in heat-proof bowl with Leffe Brown. Place pan over simmering water and melt. When melted, remove from heat and stir. Whisk egg yolks, eggs and sugar until smooth. Stir the chocolate mixture into the egg mixture. Pour into the pastry, turn oven to 300° and bake for 8 to 10 minutes. Refrigerate overnight.



MARC STROOBANDT

Director, Master Beer Sommelier,
Belgian Beer Ambassador,
The F&B Partnership

Master Beer Sommelier Marc Stroobandt initially became intrigued with the wide variety of specialty beers during his first year in law school in Belgium in 1982. He worked closely with Belgian brewers and gained an unparalleled understanding of the Belgian beer landscape while working in some of the best Belgian beer bars. In 1998, Stroobandt, a Commander in the Order of De Roze Olifant, was awarded an honorary knighthood by one of Europe's oldest trade guilds, the La Chevalerie du Fourquet des Brasseurs (the Knighthood of the Brewers' Mashstaff).

DANIEL JOLY

Owner/Executive Chef
Mirabelle at Beaver Creek,
Beaver Creek, CO



Belgian-born Master Chef Daniel Joly, whose cooking style has been acclaimed by numerous publications and institutions, including Wine Spectator, Mobil Travel Guide and AAA, graduated from the Culinary Institute of Brussels in 1986. He trained at Michelin Guide Three-Star Belgian restaurants Comme Chez Soi and Barbizon and, at age 20, became the youngest person in history to be named *"Best Chef in Belgium."* Currently the owner/executive chef of Mirabelle at Beaver Creek, Joly enjoys cooking and pairing dishes with Belgian beers.



MOLLIE BATTENHOUSE

Instructor, International
Wine Center
New York, NY

Mollie has 20 years of experience working in the food and wine trade as a chef, sommelier, wine director, wine writer and educator. As a sommelier, Mollie worked at the Tribeca Grill, where she helped shape a Wine Spectator Grand Award winning wine list of over 1,800 bottles, requiring the maintenance of a 35,000-bottle cellar. She has earned the Advanced Sommelier title from the Court of Master Sommeliers, and will sit for the Master Sommelier exam in 2010. Mollie lectures at the International Wine Center, teaching Intermediate & Advanced Certificate and Diploma. She also tastes regularly on the tasting panel of Wine and Spirits Magazine.

BART VANDAELE

Owner/Executive Chef
Belga Café,
Washington, DC



Belgium native Bart Vandaele has been involved in the culinary arts his whole life, as both his parents were successful chefs. He received his initial culinary training in Bruges and spent many years working at some of the most highly acclaimed restaurants in Belgium, including Restaurant Scholteshof, which received two prestigious Michelin stars during his tenure as sous-chef. Vandaele first garnered international notice as Executive Chef for the European Union's head diplomat to the United States and has since prepared meals for such prominent global figures as Hillary Clinton and former U.N. Secretary-General Kofi Annan.

