

A life of prayer and work

For more than 200 years the Westmalle Trappists have chosen a life of prayer and work. That is their true vocation, entirely in accordance with the rule of Saint Benedict. Monks, he stipulates, have to provide for themselves. Thus there is a farm, a cheese dairy, a baker's and a brewery within the abbey. The monks deliberately keep production small, with special care for man and the environment. And because profit is not their motive, they spend the surplus from it on charity work and on people in need.



Cheese cream with mushroom, coffee sauce and puffed quinoa

INGREDIENTS (4 people)

2 dl water - 10 g ground coffee - 100 g onion - thyme and laurel - 15 g soy sauce - 50 g red wine - 150 g beef bouillon - 100 g coffee
2.5 dl milk - 0.5 dl Westmalle Tripel - 200 g grated Emmental or Gruyère - 4.5 g agar - mushrooms of your choice - quinoa

METHOD OF PREPARATION

- Make coffee with the water and the ground coffee
- Fry the onion with the thyme and bay leaf in butter. Deglaze with soy sauce and red wine. Add the beef bouillon and the fresh coffee. Reduce on low heat. Sieve, season to taste and finish the sauce with a little butter.
- Bring the milk with the beer and the agar to a boil. Add the cheese and mix until homogenous. Pour onto a plate and let gel. Cut into pieces and mix until a homogeneous, smooth paste.
- Clean the mushrooms and fry in hot butter. Season to taste.
- Cook the quinoa until tender. Dry at 60°C. Fry in hot oil. Season with some salt.

Serve with a Westmalle Tripel.

Recipe: © **FOODPAIRING**

You can find more recipes with Westmalle at www.foodpairing.com

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Westmalle

trappist Dubbel & Tripel





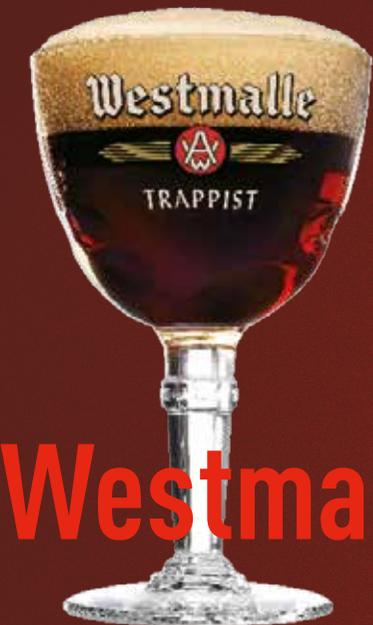
Westmalle Tripel

is a clear, golden yellow Trappist beer that undergoes a secondary fermentation in the bottle (9,5% alcohol).

“It is a complex beer with a fruity aroma and a nice nuanced hop scent. It is soft and creamy in the mouth, with a bitter touch carried by the fruity aroma. An Trappist beer, with a great deal of finesse and elegance. And with a splendid long aftertaste”

Available in 33cl and 75cl bottles.

Beer brewed carefully, to be consumed with care.



Westmalle Dubbel

is a dark, reddish-brown Trappist beer with a secondary fermentation in the bottle.

“The creamy head has the fragrance of special malt and leaves an attractive lace pattern in the glass. The flavour is rich and complex, herby and fruity with a fresh-bitter finish. It is a balanced quality beer with a soft feel in the mouth and a long, dry aftertaste. The Dubbel contains 7% alcohol.”

Available in 33cl and 75cl bottles and in kegs.

Beer brewed carefully, to be consumed with care.



Westmalle Trappist beers are complex, living beers that undergo a second fermentation in the bottle. In order to be able to taste the rich aroma we advise you to serve the Dubbel and Tripel according to the rules of the art. A few tips follow here:

1. It is best to keep the beer in a dark place at a constant temperature from 8° to 14° Celsius. Leave the bottle to rest for at least a week before serving. The yeast will then sink to the bottom and you will get a nice clear beer in your glass.
2. Serve the Trappist beer in a Westmalle goblet. This does full justice to the complex character of the beer and you can fully enjoy the rich head. Ensure that the glass is free of grease, so that the foam does not immediately disappear.

How to serve?

3. Hold the glass at an angle in the glass and begin pouring slowly along the side. Continue pouring in one movement and hold the glass vertically at the end in order to end in the middle. You thus get a perfect head. Leave around one centimetre of beer in the bottle. That is the yeast base. It is rich in vitamin B and has a blood cleansing effect. It is best to drink this remaining part separately.

To your health!