

Attachment 2.2

Taste Baroque!

Restaurant promotion: a culinary and creative cross-pollination

Fifteen chefs have looked for inspiration in the 17th century Kooeboec by Antonius Magirus. They browsed through the unique little gem and created contemporary dishes using the described techniques and available ingredients. Some chefs stayed true to the original recipes, while limiting the amount of sugar. Others gave the old 'cokeryen' a distinctly modern twist.

In the days of yore, people did not cook very differently from today. Since there was no refrigeration, however, they did use other ways to store and preserve food. They smoked, cured, confited, slow-cooked, dried and pickled. And even though our modern kitchens are much more sophisticated, many old techniques are still being used, or rediscovered.

This publication celebrates culinary creativity, which is timeless and glorious. During the run of this exhibition, you will be able to taste the 15 'cokeryen' in 15 restaurants in and around Antwerp.

Recipes by 4 out of 15 Antwerp chefs

VERJUICE / PICKLED MARTINI (cocktail)

Pickled Martini

Cauliflower, gherkin and silverskin onion are the base of the pickles. The ingredients are macerated in chardonnay vinegar and Dutch gin for a week. Then this sweet and sour mix is strained and dry vermouth is added. Put ice cubes in the shaker, add 10cl of the cocktail, stir and pour through a small strainer in a chilled glass.

Bar Burbure

Liquidchef: Jurgen Lijcops

Vlaamsekaai 41

2000 Antwerpen

+32 (0)472 41 17 45

www.barburbure.be

ARTICHOKE / CARDOON (starter)

Pie with artichoke, cardoon and mushrooms

Herb salad with purslane

First the artichoke hearts and cardoon stalks are boiled. They are then preserved with lemon, laurel and thyme in their own boiling water and afterwards stored in jars. The mushrooms are fried in butter and lemon. From the mushroom juices, a stock is made in which gelatine is dissolved.

A baking tin with the pastry is filled with the preserved vegetables and fried mushrooms. Small openings are made in the lid of the pie to allow the juice of the vegetables to evaporate while the pie is cooking in the oven and also to be able to pour the mushroom stock into the pie after it is baked. The pie is then put into the fridge, causing the mushroom stock with the gelatine to set as it cools.

Schnitzel

Chef: Geert Weyn

Paardenmarkt 53

2000 Antwerpen

+32 (0)3 256 63 86

www.schnitzelantwerpen.be

VEAL SWEETBREADS / CHICORY (main course)

Veal sweetbreads with a cream of chicory and a cream of celeriac

Date purée

The sweetbreads are soaked in salted water for a whole night and are then cooked for two hours in a vacuum at 64 °C. Star anise is added to allow the full flavour of the meat to blossom. Before serving, the sweetbreads are fried to a crisp in butter with thyme and finished in the oven.

The celeriac is processed into a cream. The peelings are used to make a sauce with verjuice and beurre noisette. The chicory is made into a cream, mixed with almond flour. Just before serving, raw chicory is grated over the dish to obtain a bitter accent. The date purée provides a sweet element.

L'épicerie du Cirque – under the Palm Trees

Chef: Dennis Broeckx

Volkstraat 13

2000 Antwerpen

+32 (0)3 238 05 71

www.underthepalmtrees.be

PIG'S BLOOD / BERRIES (main course)

Black pudding with berries

'Collect the blood as soon as the pig's throat is cut and strain the blood through a cloth to remove all hairs and other impurities. Take 4 pounds of fresh blood and mix with the onion, eggs, cheese, spices, sugar, raisins and lard or marrow to thicken. Fry the mixture in thin slices in a pan.' (from *Koochoec* by Magirus)

In Magirus' time, the mixture mentioned above was baked with a dough lid into a *'toert'* (a pie, quiche). The contemporary version of 'Black pudding' was finished with blackcurrants, white currants and gooseberries that were fermented in sugar and salt.

Sail & Anchor

Chef: Michael Yates

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www.sailandanchor.be