



SUMMER DISHES

BY SEPPE NOBELS





ELIXIR D'ANVERS



e
0.7L.

J. de Beukelaer.

J. de Beukelaer

LIQUOR
DISTRIBUTION
ANTWERP

150 YEARS OF TRADITION

19 March 1863. A house in one of Antwerp's peripheral municipalities. At the first break of day, after years of research, François-Xavier de Beukelaer – a learned doctor and apothecary – discovers the recipe for a wonderfully invigorating liqueur: Elixir d'Anvers.

Elixir d'Anvers soon became famous for its remarkable digestive and wholesome characteristics. Thanks to its exceptional quality Elixir d'Anvers was awarded dozens of medals and certificates of honour, not only in Europe but also in Australia, Africa and the United States. One of the most noteworthy certificates traces back to Boulogne-sur-Mer, France (1887), and was signed by Louis Pasteur.

Elixir d'Anvers is still prepared according to tradition, using numerous plants and herbs from all around the world, which give the beverage its unique flavour.

FX de Beukelaer can proudly call itself one of the oldest and most famous liqueur distilleries in Belgium!



SEPPE NOBELS & ELIXIR D'ANVERS
SUMMER DISHES

1

APPETIZER

ZEELAND OYSTER
WITH ELIXIR D'ANVERS,
URBAN HONEY, MANGO
AND HORSERADISH

A fresh Summer dish, the perfect start
of a delightful evening.
recipe: see further

COMBINE WITH
ELIXIR DE SPA DU CHEF







SEPPE NOBELS & ELIXIR D'ANVERS
SUMMER DISHES

2

STARTER

YELLOW BEAN, GREEN BEAN,
FRIED AVOCADO, GRILLED
COURGETTE AND CRUNCHY
FREE-RANGE CHICKEN SALAD
WITH ELIXIR D'ANVERS
MAYONNAISE

A colourful starter with a rich palate,
simply delicious!

recipe: see further



COMBINE WITH
ELIXIR D'ANVERS ON THE ROCKS

SEPPE NOBELS & ELIXIR D'ANVERS
SUMMER DISHES

3

MAIN COURSE

WEEVER, GRILLED
BUTTERNUT SQUASH,
SWEET ONION,
ELIXIR D'ANVERS
AND GINGER FLAN

Summer on a plate with weever,
a fish from our own North Sea.

recipe: see further

COMBINE WITH
**ELIXIR D'ANVERS
YELLOW SUBMARINE**







SEPPE NOBELS & ELIXIR D'ANVERS
SUMMER DISHES

4

DESSERT

PINEAPPLE TARTARE,
LIME SORBET, COCONUT AND
ELIXIR D'ANVERS ESPUMA,
SICHUAN PEPPER TUILE

The perfect conclusion of a beautiful and
delicious Summer supper. A true delight!

recipe: see further



COMBINE WITH
ELIXIR D'ANVERS OLD FASHIONED



ZEELAND OYSTER WITH ELIXIR D'ANVERS, URBAN HONEY, MANGO AND HORSERADISH

Ingredients for 4:

4 Zeeland oysters • 3 tablespoons urban honey • 5 g grated horseradish • salt • Piment d'Espelette
• 50 g sour cream • ½ lime • 5 cl Elixir d'Anvers

Preparation:

Dice up the mango, then tip 30 g of mango into a blender together with Elixir d'Anvers, the urban honey and mix until smooth.

Place the mixture in the fridge. Mix the sour cream with the grated horseradish.

Season the sour cream with salt and pepper, Piment d'Espelette and a few drops of lime juice.

Open the oysters and serve with the sour cream, the mango cream + dices of mango. Finish with spicy mustard leaf and chervil.



YELLOW BEAN, GREEN BEAN, FRIED AVOCADO, GRILLED COURGETTE AND CRUNCHY FREE-RANGE CHICKEN SALAD WITH ELIXIR D'ANVERS MAYONNAISE

Ingredients for 4:

7 cl Elixir d'Anvers • 1 tbsp white wine vinegar • 2 tbsp mustard • 3 egg yolks • 2 dl peanut oil • ½ lime • 1 dl olive oil • 2 sprigs of thyme • 1 clove of garlic • 100 g yellow beans • 50 g green beans • 1 yellow courgette • 1 green courgette • 16 "sot l'y laisse" chicken oysters or 2 fillets of free-range chicken • 2 avocados • 1 bunch of parsley • 40 g candied tomato • a few sprigs of young basil to finish • pepper and salt

Preparation:

Elixir d'Anvers mayonnaise: mix 3 egg yolks, mustard, Elixir d'Anvers, white wine vinegar. Finish with peanut oil and season to taste with zest of lime and pepper and salt.

Mix olive oil with thyme and garlic in a blender, then pour through a sieve. Bring some salted water to the boil and use it to cook the beans for no more than 2 minutes so they remain crunchy. Cool the beans in icy water. Cut the courgettes into chunks and sprinkle with the garlic oil, pepper and salt, and cook them in a griddle pan until they are golden brown.

Cook the free-range chicken skin side down in the garlic oil until it is golden brown, season with pepper and salt. Quarter the avocado, remove the stone and peel the quarters. Grill them in a hot pan until they are golden brown.

Season the beans to taste with pepper and salt, olive oil, the juice of ½ lime, finely chopped parsley and candied tomato. Arrange the grilled vegetables, avocado, bean salad and crunchy free-range chicken on a plate and finish with a few leaves of young basil and the Elixir d'Anvers mayonnaise.



3

WEEVER, GRILLED BUTTERNUT SQUASH, SWEET ONION, ELIXIR D'ANVERS AND GINGER FLAN

INGREDIENTS FOR 4:

coarse sea salt • sweet onion • 1 butternut squash • 2 tbsp olive oil • 2 cloves of garlic • 3 sprigs of thyme • 2 sprigs of rosemary • 4 juniper berries • 3 dl milk • 30 g ginger • 2 tsp wasabi powder • 5 cl Elixir d'Anvers • 1 tbsp honey • 2.5 dl whipping cream • 2 limes • 3 gelatine leaves • pepper and salt • weever • chickweed • 1 red onion

Preparation:

Cover the (whole) sweet onions in coarse sea salt and roast in the oven for 45 minutes at 180°C. Cut the raw squash into chunks and roast under tin foil in the oven for 35 minutes at 170°C, together with 2 tablespoons of olive oil, 2 cloves of garlic, thyme, rosemary and 4 juniper berries.

For the ginger flan: heat the milk to approximately 60°C together with the grated ginger, Elixir d'Anvers, wasabi powder and honey. Pour through a sieve and add the gelatine leaves. Leave to cool to room temperature and then add the slightly whipped cream. Leave to set in the fridge for 1 hour.

Take the oven from the baking tray and colour on all sides in a hot griddle pan. Descale the weever, remove the fillet from the bone and remove the small side bones. Fry in olive oil until crisp and season with pepper and salt. Serve the weever and grilled squash with some peeled back layers of sweet onion. Use a cooking ring to cut circles from the ginger flan. Finish with finely sliced red onion and chickweed.

4



PINEAPPLE TARTARE, LIME SORBET, COCONUT AND ELIXIR D'ANVERS ESPUMA, SICHUAN PEPPER TUILE

INGREDIENTS FOR 4:

½ pineapple • 2 sprigs of mint • ½ litre coconut milk • 75 g sugar • 1 tbsp cornflour • 1 leaf of gelatine • juice of ½ lime • 15 cl Elixir d'Anvers • 20 cl orange juice • 25 g butter • 10 g ground Sichuan pepper • 25 g flour • 40 g icing sugar • a pinch of salt • lime sorbet • atsina cress (baby aniseed leaves)

Preparation:

Cut the pineapple into small dices, mix with the finely chopped mint leaves and 5 cl of Elixir d'Anvers.

Bring the coconut milk to the boil together with the lime juice and sugar, add the dissolved gelatine and the cornflour dissolved in a little bit of coconut milk.

Leave to cool to room temperature and add the rest of the Elixir d'Anvers.

Fill the espuma siphon and place under pressure with 3 cartridges.

Mix the orange juice, butter, flour, icing sugar, a pinch of salt and spread on a baking sheet. Sprinkle with the ground Sichuan pepper and bake for 8 minutes at 170°C. Arrange the pineapple tartare on a plate with the yoghurt sorbet, coconut and Elixir d'Anvers espuma and finish with atsina cress and the Sichuan tuile.



ELIXIR DE SPA **DU CHEF**

Ingredients for 1 cocktail:

- 3.5 cl Elixir de Spa
- 10 drops fresh lime juice, filtered
- 1 drop Angostura Bitters
- 10 cl champagne
- zest of lime

Preparation:

Pour the Elixir de Spa, lime juice and Angostura in a champagne glass and give a quick stir. Top up with cold champagne.

Decoration and serving:

Serve in a champagne glass and decorate with lime zest.

Flavour profile:

This refreshing aperitif is a creation by Sander De Saegher | graanmarkt 13. Its delicate balance of ingredients supports the herbal and drier character of our flagship, the unequalled Elixir de Spa.





"In Antwerp style cooking it is impossible to ignore Elixir d'Anvers!"

- **Seppe Nobels**

SEPPE NOBELS – CHEF

To Seppe cooking is inextricably linked to the environment he lives and works in. Every day brings a new challenge in teaming up with other enthusiasts and looking for the best products from Antwerp and its surrounding areas. His own urban honey has become an indispensable element in his daily evolving pure cuisine, a cuisine of essence in which he also wants to take the ecological footprint into account.

The products he uses are therefore preferably regional or come straight from his own garden. That is why his restaurant Graanmarkt 13 has its own rooftop urban farming project with over 100 different herbs and less known types of vegetables. As Seppe turns to local farmers for ingredients that are in season, it is not surprising that he was elected best vegetable chef of Flanders.

Respecting products and natural flavours is what orients Seppe's cuisine. He absolutely prefers North Sea fish, for example, preferably even the less known by-catches.

seppenobels.be



ELIXIR D'ANVERS[®]
1863

"Taste our know-how wisely."

FX De Beukelaer
Haantjeslei 132, 2018 Antwerpen
www.elixir.be

