

# DELIRIUM TREMENS

The Huyghe Brewery of Melle is managed by father and son De Laet. They have taken the Delirium Tremens beer to unprecedented heights abroad. It's a strong blonde, but a little softer and more accessible than the classic Duvel. It smells of many citrus fruits. In the mouth, there are fruity malt accents and at the end a bitter hops accent. This beer is on the whole more complex than a Duvel but therefore also less refreshing.

During a trip to Tokyo, I visited a number of Delirium Cafes and was pleasantly surprised by the creative food pairings of the Japanese with this beer. The Japanese have the right kind of spicy dishes for this beer. Grilled salmon with wasabi goes exceptionally well with Delirium Tremens and also spicy grilled shrimp and of course the classic sushi. Delirium can be found on tap everywhere over there, which makes the beer even fresher and allows it to cut through anything. I also ate Gentse Waterzooi with Delirium in the sauce. The Japanese chef had visited Belgium especially to see how waterzooi was prepared.

'Gezondheid!' shout the Japanese customers in chorus as you, a Belgian, step into a Delirium Cafe. The whole range from the brewery (Delirium Tremens, Nocturnum, Mère Noël, Floris Wit en Kriek, Campuspils...) flows from the Parisian taps, next to many other Belgian beers. The friendly interior is made up of Belgian brewers' items such as enamel publicity boards, serving trays, Manneke Pis, a fake half-copper brewing kettle used as a dome above the tap, antique furniture, etc. They are all copies but they look authentic enough, as if you were visiting a genuine Brussels 'estaminet'. The successful Brussels Delirium Cafe in the Getrouwheidsgang was also a model. You have to visit this place. You can taste over 2,004 different beers. The Japanese are mad about it and their own Delirium Cafe reminds them of their visit to Brussels around the Grand'Place.

## DELIRIUM TREMENS • 9% VOL. ALC.

<b>Origin</b>	Huyghe Brewery, Melle
<b>Beer style</b>	Strong blond beer
<b>Description</b>	Spicy nose (orange, lemon, fennel, aniseed, liquorice). Full-bodied and warm, alcoholic taste with just a little bitterness in the very short aftertaste.
<b>Food pairing</b>	Shoulder carbonades with apricots in a sweet & sour sauce



Jan Buytaert

## SHOULDER CARBONADES WITH APRICOTS

IN A SWEET & SOUR SAUCE / Delirium Tremens

**For 4 people**

*4 pieces of shoulder carbonades ('varkensspiering')*

*Olive oil or butter*

*Salt and pepper*

*White sugar*

*Water*

*Spiced vinegar*

*2dl of lightly thickened meat jus*

*8 crispy stuffed (dry) apricots*

*8 thin slices of breakfast bacon*

*Small wooden picks*

*Taboulé*

Cook the shoulder carbonades thoroughly in olive oil or butter on a moderate heat.

Flavour with salt and pepper.

Let the sugar caramelize in a little water and reduce with the herb vinegar.

Remove the shoulder carbonades from the pan, deglaze the pan fat with the meat juice,

pour in the sweet & sour caramel and leave to cook for a while. Add salt and pepper to

taste and adjust the sweet & sour flavour by adding a little more sugar and/or vinegar.

Roll up the apricots in the bacon, secure them with the wooden sticks and grill briefly.

Serve the shoulder carbonades with the sauce, the sticks and a helping of taboulé.

### **MOTIVATIONAL FOOD PAIRING**

The tingling sensation of sweet & sour and pork in the mouth stands firmly in the face of the taste bomb which is this crazy beer. Serve us another piece of pink elephant please!

