

KASTEEL BRUIN (BROWN)

When I first tasted Kasteel Bruin, at the end of the 1980s, the aroma made me think of freshly sliced bread. You never forget that. Brewer Luc Van Honsbrouck is the country's most colourful brewer, said Michael Jackson and he was an expert. Once, during a visit, Van Honsbrouck led him on a seven-vintage tasting of his heavy Kasteel beer and asked him, 'Will you come to my funeral when I die?' How could he know that the Beer Hunter would go first?

The brewery-castle manager from Ingelmunster knows how to couple the art of brewing with original ideas and can also sell his beer. Kasteel beer was an immediate hit, as was subsequently the tripel version. They are beers that are not copies but are their own (heavy) selves. Luc Van Honsbrouck recently retired and handed over to his son, Xavier, originally inspired by Westvleteren 12. Knowing that no-one else can make that beer, he decided to make his own version of a strong dark beer. Some have already said that it is a 'tearoom beer', suitable both for women and for the men that accompany them. 'Darling, I'm missing something!', was the often heard cry of Paul, the landlord of Café Lagaar in Izegem, whose pleasant face was seen in the TV commercial. He also popped up in our episode of the *Biersommelier* about Kasteel beer!

KASTEEL BRUIN • 11% VOL. ALC.

Origin	Van Honsbrouck Brewery, Ingelmunster
Beer style	Strong dark speciality beer
Description	Aroma of fresh cut bread, rich taste similar to port. Sweet, fruity, spicy and reasonably bitter in the aftertaste.
Food pairing	Foie gras, Stilton cheese, <i>crème brûlée</i>



Jan Buytaert

ROMANOFF OF STRAWBERRIES WITH BLACK PEPPER / Kasteel Bruin

For 4 people

500gr of ripe but firm strawberries

200gr of light cream (crème fleurette)

6cl cherry brandy

4cl gin

crystal sugar

1 lemon

icing sugar

freshly-ground black pepper

Crush a quarter of the strawberries with a fork and mix with the cream, the cherry brandy and the gin. Bring to taste with sugar and lemon juice.

Cut the remaining strawberries into thin slices but keep them whole.

Coat the bottom of a deep dish with the strawberry juice and arrange the fruit on top.

Sprinkle generously with icing sugar and grind some black pepper over them.

MOTIVATIONAL FOOD PAIRING

All scruples overboard and we have never heard of cholesterol. Think about slightly overripe strawberries, cream (lots of cream) pepped up with gin and black pepper (even a handful of green pepper) and then a sultry terrace and a dark brown pint for your nose. 'Summertime ... and the living is easy.'



