



Local Treasures and Luscious Desserts

From visits to grape greenhouses to recipes with handpicked berries

The end of summer always feels a bit bittersweet, but this month's newsletter is all about keeping things sweet with a selection of delicious desserts. I've used fresh ingredients and new inspiration to create recipes featuring some of my favorite flavors — from bananas to cream puffs. After mastering the art of Chantilly cream with the *Confrérie des Chevaliers Fouetteurs de Crème Chantilly*, I couldn't wait to get back to my kitchen and experiment with new ideas.

I was also happy to make my yearly visit to the local grape greenhouses, home to the sweet, aromatic Flemish-Brabant table grape. Explore the details of this local gem and its rich history as you read further.

Enjoy reading and happy cooking!



Recipes

This month's selection of recipes is an ode to my love for desserts and pastries. Inspired by my recent trips to France and Gran Canaria, I was excited to experiment in the kitchen. I hope my sweet creations inspire you to create your own delicious masterpieces!



Chantilly cream

I visited the birthplace of this delicious French classic and took a whipping cream course, earning the title of certified *Ecuyer Fouetteur*. After reading my blog, you'll be whipping up this delicious treat in no time too!

Chantilly cream



Cream puffs with rose-flavored Chantilly cream

Once you master the art of Chantilly cream, it's time to get creative! The rose-flavored cream gives an elegant twist to my favorite pastry, worthy of serving at the royal table.

Cream puffs



Tiramisu with banana and coffee crumble

After visiting a banana plantation in Gran Canaria, I was inspired to combine my love for this fruit with a classic Italian dessert: an irresistible tiramisu with a twist.

Tiramisu



Quick and easy crème de cassis

Summer was the perfect season to make this incredible blackcurrant liqueur, using my handpicked berries. It's easy and ready in no time — perfect for sipping or mixing in desserts!

Crème de cassis

Travel articles

Another outing close to home took me to the Flemish-Brabant grape region, a local gem that I'm lucky to have nearby. Each year, I visit the greenhouses to enjoy the sweet, aromatic berries that have been cultivated here for generations. Read on to learn more about this unique local treasure!



The Flemish-Brabant table grape

In the rolling countryside of Overijse-Tervuren, just outside the Belgian capital of Brussels, you'll find the Flemish-Brabant table grape, a unique regional product with a delicious taste and incredible aroma. The growers of this noble fruit are passionate about their profession and bring the best quality table grapes to the market. Here's a glimpse into the fascinating history and labor-intensive process behind this exceptional fruit.

The Flemish-Brabant table grape

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Good travels!

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