

“So much more than breakfast”

TEXT: MICHIEL STOL | PHOTO: VONDELMOLEN

“Most of us would think that soft gingerbread is either for breakfast or just a simple snack. “But you can do so much more with it. We have some amazing recipes for soups, stews and tiramisu,” smiles Kris Henderickx, product and marketing manager of Vondelmolen, the largest gingerbread manufacturer in Belgium.

For five generations, the mill where it all started has been in the hands of the Born family. It started out as an oil and grain mill and after it was burned down in the Great War, it was rebuilt and the gingerbread production commenced. “The process may be modernised, but the recipe is

still very traditional,” explains Henderickx. “And it has remained a family business. Even during World War II, the family made sure their employees had a job and got paid so that they could take care of their families.”

Nowadays, Vondelmolen produces nearly 300 varieties of gingerbread, including under their own name, Henderickx explains. “It’s not just the traditional gingerbreads anymore; we also produce gingerbread with fructose, fruit, chocolate and much more. But all are based on the original recipe that has been in the family for many generations.”

The diversity of soft gingerbread is what makes it so great, according to Henderickx.

“Our gingerbread is a renowned regional product. But each region has its own traditions for eating gingerbread and that comes with some surprising recipes. Soft gingerbread can be used for so much more than a healthy breakfast. It’s a treat with every meal.”



Web: www.vondelmolen.be

Passion for wine since 1978

TEXT: XANDRA BOERSMA | PHOTOS: HUIZE TIMMERMANS

In the small town of Rotem-Dilsen, hidden away in peace and quiet, are fields and more fields of grapes. The best wines are made here, by Huize Timmermans.

As one of the pioneers of Belgium viticulture, Huize Timmermans knows its wine. In the fields in the middle of Flanders, wines like Chardonnay, Kerner, Müller-Thurgau en Würzer are made.

Jan Timmermans explains that his passion for wine arose in 1978. “It started with fruit wines, made out of old apples. Soon, I had an orchard with 48 kinds of apples and grapes.” Huize Timmermans wines have an exquisite taste. Partly because the owner has been experimenting with ingredients for many years, but also because the wines are unfiltered. “That way, the original aroma is kept.”

By blending different kinds of wines, Huize Timmermans developed De Maaslander. A remarkable mix of apple and grape wine, combining their sours, aromas and tastes into a

natural balance of flavours. “We put the wine in a cold cellar and let it age for months. Both will get mixed and bottled delicately. This whole process is done manually and results in a fruity wine with a high level of aroma.”

This is just one example of the time and hard work put into experimenting, and has resulted in exclusive wines that can be difficult to get hold of. However, visitors are also very welcome at the vineyard. Here, they can see the different kinds of trees in the orchard and hear all about the vines. Visit the website to make an appointment and experience the unique taste of Huize Timmermans.



Web: www.huizetimmermans.be