



Text and photographs: Paul Beelen; with cooperation of De Kolentip restaurant, Maasbracht

COOKING ON BOARD WITH THE L*O*G

THE DUTCH LINSSEN OWNERS GROUP L*O*G IS AN ACTIVE ASSOCIATION THAT OFFERS ITS MEMBERS A WIDE RANGE OF ACTIVITIES EVERY YEAR. THIS SPRING, A WORKSHOP ON “COOKING ON BOARD” WAS ORGANISED – AT LINSSEN YACHTS IN MAASBRACHT – UNDER THE SUPERVISION OF RIK OPSTALS, HEAD CHEF AT RESTAURANT DE KOLENTIP IN MAASBRACHT.

The workshop started on “The Upper Deck” in the refurbished Linssen Yachts showroom with an informal reception with coffee and genuine *Limburgse vlaai*. The members – who do not of course see or speak to each other every day – had a lot to talk about. What happened last year and boating plans for this year were frequent subjects for discussion

RESTAURANT DE KOLENTIP - MAASBRACHT

The workshop was led by Restaurant De Kolentip. De Kolentip is a byword for delicious, no-nonsense food and co-

operates with regional producers, businesses and suppliers so that it can use as much organic, seasonal regional produce as possible. Whether it’s lunch, high tea, dinner or coffee on the terrace on the banks of the Meuse, everything is possible.

For this occasion, head chef Rik Opstals and owner Danny Meyers had come to Linssen Yachts to arrange this workshop on site. The dish, the ingredients and the materials used were introduced in the showroom. After this, the members adjourned to two Linssen Yachts ready and waiting in the marina so that the meals could be prepared

– on board – under the supervision of the chef. While the raw spring wind blew through the marina outside, the members sat warm and snug on board enjoying a glass of wine and listening attentively to the chef. “Delicious food does not have to be difficult or take a lot of time. Often, the secret is in the simplicity of the dishes and the fresh ingredients”, explained head chef Rik. This simplicity was also reflected in the main course. “If we look at the ingredients – sea bass, fennel, potatoes, tomatoes and saffron – everyone will have used them, with the possible exception of saffron. But it is actually the way in which each individual item is prepared that ensures the finer points that bring out all the flavours to perfection.”

Because there was not enough time to prepare all the courses for all twenty members, the full meal was eventually served in De Kolentip, a stone’s throw away from Linssen Yachts.

We look back on an informative and tasteful afternoon, which is certainly worth repeating.



KOLENTIP
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The professional cuisine of the De Kolentip restaurant in Maasbracht. Enjoying the end-product together.



Starter

Marinated roast seal, pesto cream sauce, smoked paprika oil, ricola lettuce, Parmesan cheese



Main course

Sea bass, fennel, confit of potato, tomato, saffron



Dessert

Chocolate mousse, blood orange, vanilla sabayon



COOKERY MENU DEMO