



## Summer awaits

### From sun-kissed dishes to cherry orchards and island cuisine

As we eagerly await summer's arrival, I'm excited to bring some warmth to your inbox. From vibrant summer salads to exotic seafood delights, I share some of my favorite seasonal creations, each one a celebration of sun-kissed flavors and culinary inspiration.

Discover the secrets of cherry cultivation at Engelendaal Farm in Meetjesland, Belgium, as cherry season approaches. Plus, reminisce with us about the culinary treasures found across Gran Canaria—an island rich in both natural beauty and gastronomic delights.

Here's to hoping for warmer weather soon, but in the meantime—enjoy!



## Recipes

I'm eager for warmer days, so I'm excited to share some of my favorite summer dishes. Despite the weather taking its time this year, these recipes will bring summer straight to your home!



### Summer salad with cherries and fennel

Juicy red cherries, fresh vegetables and spicy feta cheese. A match made in heaven! Add another simple dressing and you have a quick and delicious, vegetarian dish.

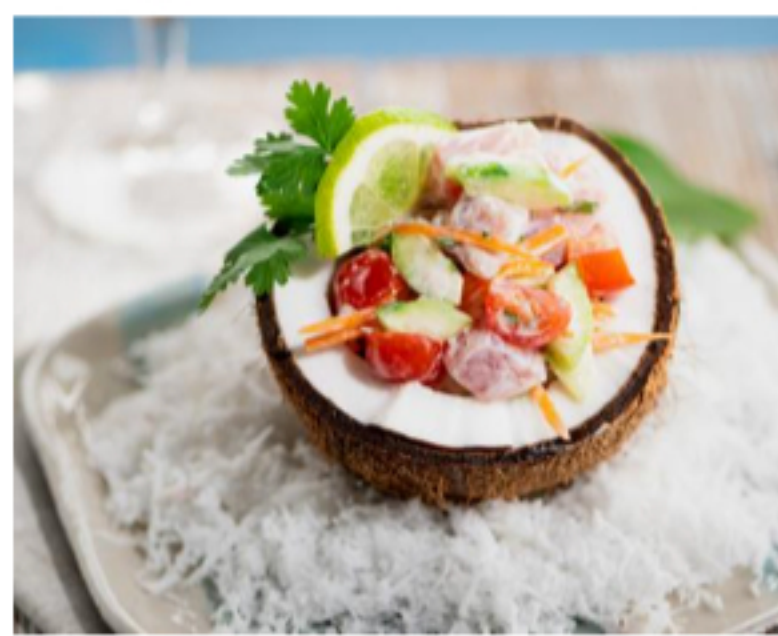
Cherry salad



### Affogato with hazelnuts

Ciao!! This delicious affogato with hazelnuts is actually the Italian counterpart of our Belgian dame blanche. The original affogato is made with vanilla ice cream, but I give it some extra flavor with hazelnuts.

Affogato



### Poisson cru à la Tahitienne

During my trip to Polynesia, I ate raw fish with coconut milk almost daily—sometimes for lunch, but it's also delicious for breakfast. One of my favorite dishes there was the authentic poisson cru à la Tahitienne. Discover this delightful and fresh fish dish!

Poisson cru à la Tahitienne



### Calamari

Calamari, the sun on your plate! These deep-fried rings of squid are found everywhere along the Mediterranean and are a real treat. Let me take you to the sun-drenched coast of the Mediterranean with my recipe for calamari fritti. You don't even have to leave your kitchen.

Calamari

## Travel articles

As cherry season approaches, come with me to Engelendaal Farm in Meetjesland, Belgium, where I'll explore the secrets of cherry cultivation. Meanwhile, memories of our culinary finds in Gran Canaria linger in my thoughts.



### Cherry harvest at the Engelendaal Farm

Cherry season's coming; almost time to indulge in this delightful, sweet fruit. But do you know what it takes to grow this delicacy? I decide to explore the ins and outs of cherry growing and to do so, I head to the Meetjesland, the region in the north of Belgium, where Engelendaal Farm throws its doors wide open for us.

Engelendaal Farm



### Gran Canaria's most delicious addresses

Traveling around the island wasn't just about stunning landscapes and picturesque villages. We also discovered culinary gems, simple and elaborate, in bustling city centers and sleepy villages. Here's a list of some of our most memorable food experiences.

Gran Canaria's most delicious addresses

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