



# CAMPER FOOD & STORIES

LUSTER

ELS SIREJAGOB & BRAM DEBAENST

98

Happy Campers

## 100 THE BALKANS

- 120 Cevapi with tomato, cheese and grilled vegetables
- 123 Shopska salata: tomato salad with cheese and onions
- 124 Garlic and mint flatbreads
- 127 Stuffed bell peppers and courgette
- 128 Garlic peppers
- 129 Grilled fruit and feta

130

Happy Campers

## 132 DENMARK

- 152 Smørrebrød
- 153 Red cabbage salad
- 154 Pea and dill soup
- 157 Hot smoked salmon on the grill
- 160 Mussels and razor clams with sage butter
- 162 Planked fish
- 163 Cinnamon twist
- 167 Pickled carrots and cucumber

168

## THE NETHERLANDS

- 188 Chocolate and peanut butter oatmeal
- 191 Kale soup with brisket
- 192 Rookworst on toast with celeriac
- 195 Cheese fondue with bacon and crudites
- 196 Peanut butter dahl
- 199 Meat croquette dip
- 200 Barbecued oysters
- 203 Chilli sin carne with black beans and bread

204

Happy Campers

## 206 BELGIUM

- 222 Banana pancakes with cinnamon
- 223 French toast with sour cream and apple butter
- 224 Buttermilk mashed potatoes and shrimp
- 227 Mashed potatoes with peas, parmesan and parsley
- 228 Barbecued hispi cabbage
- 231 Ghent-style beef stew
- 232 Chicken vol-au-vent
- 235 Hutsepot
- 236 Rabbit with prunes and endive salad

239

Thanks



# BLACK FOREST





Spring is probably the best season to visit Cornwall: chances are the weather will be nice (yes really!) and you'll have plenty of options when looking for a place to camp. In summer Cornwall can be crowded, seeing that it's becoming a more and more popular vacation destination, especially among the English themselves – and we totally get why. In winter it can be harder to find a suitable camping spot. But if you can do without the services of an official camping site, for example because your camper van has solar panels, you can find a wild spot to camp at in every season. You'll be all by yourself, and you'll be able to enjoy the most magnificent undisturbed views.

— Lost Gardens of Heligan



— Mevagissey



If you have a hard time finding a camping spot in winter: ask the local pub owner. Most pubs have a ground where you can spend the night in your camper van, and often they won't even charge you when you buy a meal in the pub!

— Mawgan Porth









# HAPPY CAMPER

## WHO?

**Amélie:** teaches French, fun, outgoing and sweet

**Matthias:** self-employed technician, calm and social

**Marie-Lou (8), Annaëlle (6) en Léonore (4):** three well-behaved girls who love colouring and apple sauce with sausages and potatoes.

How we met: on Instagram @threesisterswanderlust. Our plans to meet in real life on the road in Montenegro fell through, but we did get together back home in Belgium.



## WHY?

Matthias was brought up in a camper-life loving home. His parents were adventurous souls who passed their wanderlust on to their son. Matthias has been to many places around the world; he travelled in Australia for a year, and made a 4.5-month journey through India by himself. His enthusiasm has proved contagious: as a child Amélie was more the package holiday type, but with Matthias she camper travelled to India, Nepal, Myanmar, Portugal, Spain, Morocco and other exotic places. Later in life, the couple took their kids aboard: they went on a road trip in South Africa with two-year-old Marie-Lou while Amélie was pregnant with Annaëlle, when Amélie was pregnant with Léonore the family travelled to Miami, and with the three girls they visited Thailand and Malaysia. Adventurous trips are a bit more complicated with kids, but that never stopped Matthias and Amélie. They feel a camper van is the perfect way of travelling for families with children: you always have everything you need at hand, and at the same time you're free to go or stay wherever you want. For Matthias and Amélie those perks outweigh the downsides of camper van travelling – the most important ones being that the camper van has its limits distance-wise, and that in some countries things like insurance can be a bit of a hassle.

## HOW?

Matthias converted an old Transporter van into the couple's loyal travel companion. As soon as the kids came along, they replaced the old van with a Sprinter, to which they later added a rooftop tent to make more room for their growing family. A year ago they ended up buying a fully equipped motor home. A big step for Matthias especially: he needed some time to adjust

to the less cool, more bourgeois vibe of the new vehicle.

## WHERE AND WHEN?

Matthias and Amélie's camper van is always right at their doorstep and ready to go, so they can leave for a mini trip whenever they feel like it. They just need to make the beds, fill the fridge and off they go. You'll find them on the road in their camper van during school holidays and on regular weekend getaways. The entire family enjoys their camper van to the fullest, and they really make the most of it: in just a year's time they've been to Brittany, the Auvergne, the Balkans, Maastricht and many other places in Belgium and the Netherlands.

## UP NEXT?

The future is looking bright for this family: they have plans for a long-term trip of no less than 6 months! Matthias and Amélie's first idea was to go to Canada, but they've changed their minds and now plan on staying in Europe. The exact itinerary remains to be decided, but they'll probably start in Scandinavia and drive up to the North Cape, continue their journey through Russia, Estonia and Latvia, and finally end up in Greece. We're already looking forward to their photos and stories on Instagram!



# GARLIC AND MINT FLATBREADS

**Easy and tasty! Baking these flatbreads yourself is definitely worth your while. So if you feel up to it and you have the time: just do it. Great as a snack or for lunch and you can add vegetables for a topping or hummus. Endless variations!**

Vegetarian  
Makes 4 pieces

250 g flour  
220 g yoghurt  
pinch of salt  
dash of oil  
small handful mint  
1 garlic clove  
salt and pepper

Peel and crush the garlic. Pick the mint leaves and finely chop the mint. Mix the garlic with the mint, the flour and the yoghurt. Season with salt and pepper. Knead well, transfer to a bowl brushed with oil, cover with a tea towel and prove for 20 minutes.

Divide the dough into four pieces and roll out. Brush the flatbreads with oil and bake for 2 to 3 minutes on each side. You can either do this in a pan or on the grill.









# BARBECUED OYSTERS

**We all appreciate something special now and then. For a birthday, for New Year's Eve or for no particular occasion, just because you can, in your camper van.**

Serves 4

12 oysters  
3 tbsp red wine vinegar  
2 shallots  
zest of 1 lime  
pepper

Fire up your barbecue and shuck the oysters.

Meanwhile, prepare your vinaigrette. Peel and finely slice the shallots. Zest the lime with a fine grater. Combine the lime zest and the shallot with the red wine vinegar.

Arrange the oysters on the rack of your grill. They will be half-cooked after 5 minutes. Remove them from the grill. Spoon ½ tsp of vinaigrette over each oyster and enjoy them while they're warm.





# BELGIUM

— Parc Chlorophylle (Dochamps)

