

The top culinary specialty from Mechelen is Mechelen Coucou, or Mechelse koekoek. This poultry has firm meat and is a crossbreed of the cuckoo-coloured domestic chicken and the Asian chicken.

Mechelse koekoek is deliciously tender, particularly tasty in numerous dishes, and ideal for eating with a refreshing glass of **Gouden Carolus** (<https://visit.mechelen.be/mechelen-beers>). Bon appetit!

Why not try this delicious recipe yourself?

Recipe for Mechelse koekoek:

Ingredients for 3 to 4 people:

250 gr. butter

4 firm-fleshed 'Mechelse koekoek' fillets or regular chicken fillets

12 firm potatoes for boiling

1 bundle of white asparagus

1 bundle of green asparagus

500 gr. spinach

4 eggs

1 bunch of flat parsley

2 decilitres meat stock

2 decilitres Gouden Carolus Classic (strong dark ale)

pepper, salt, nutmeg

Instructions:

Peel the asparagus and the potatoes and wash the spinach.

Boil the vegetables in salted water. Hard boil the eggs, crush them and mix them with melted butter. Then season with pepper, salt and nutmeg and add the chopped parsley.

Season the koekoek or chicken fillets. Melt some butter in a pan, add the fillets and brown on all sides. Then place in the oven for 15 minutes at 160°C to cook through.

Reduce the Gouden Carolus Classic to 2/3. Add the stock and then let it boil down to half. Finish with a knob of butter.

Cut the Mechelse koekoek or chicken fillets into nice pieces.

Arrange the asparagus, hard-boiled eggs, spinach and potatoes attractively on a large plate. Pour the Gouden Carolus sauce over part of the Mechelse koekoek.

Serve with a glass of chilled Gouden Carolus Tripel (beer) or Classic (ale).

Delicious!

