

Spice & Ginger

discovering food stories



Traveling through cultures and their cuisines

The sun is breaking through the clouds, and the birds are chirping. Spring is finally here and nature's calling us to explore! To help you make the most of it, I'm sharing some fresh travel tips and culinary inspiration for your next adventure.

Recently, I've been reminiscing about my time in Rapa Nui, an island brimming with rich culture. It inspired me to recreate one of their signature dishes, and I'm excited to share my version with you. I also indulged in chef Christophe Michalak's pastries in Paris (trust me, they're heavenly!). You can find his recipe for the iconic madeleines on my blog. And while I was in Paris, I couldn't miss Ogata Paris. This unique place is a temple of Japanese gastronomy, art and culture. Dive into the details on my blog or [here!](#)

The world's most remote island

Rapa Nui, also known as Easter Island, is the most remote island in the world. You'll likely recognize it for its giant figures in volcanic stone. Shrouded in mystery and with a unique and fascinating culture, the island truly feels like an open-air museum.

[Our trip to Rapa Nui](#)



Rapa Nui shrimp tartar on Little Gem lettuce

The local cuisine of Rapa Nui is deeply influenced by the sea, with ceviche being the island's signature dish. During my visit, I had the chance to try a version made with shrimp and Rapa Nui pineapple. It left such an impression on me that I couldn't resist recreating it, and you can now find the recipe on my [blog](#).

[Discover the recipe](#)



Parisian pastries and a taste of Japan



Christophe Michalak: A must-try in Paris

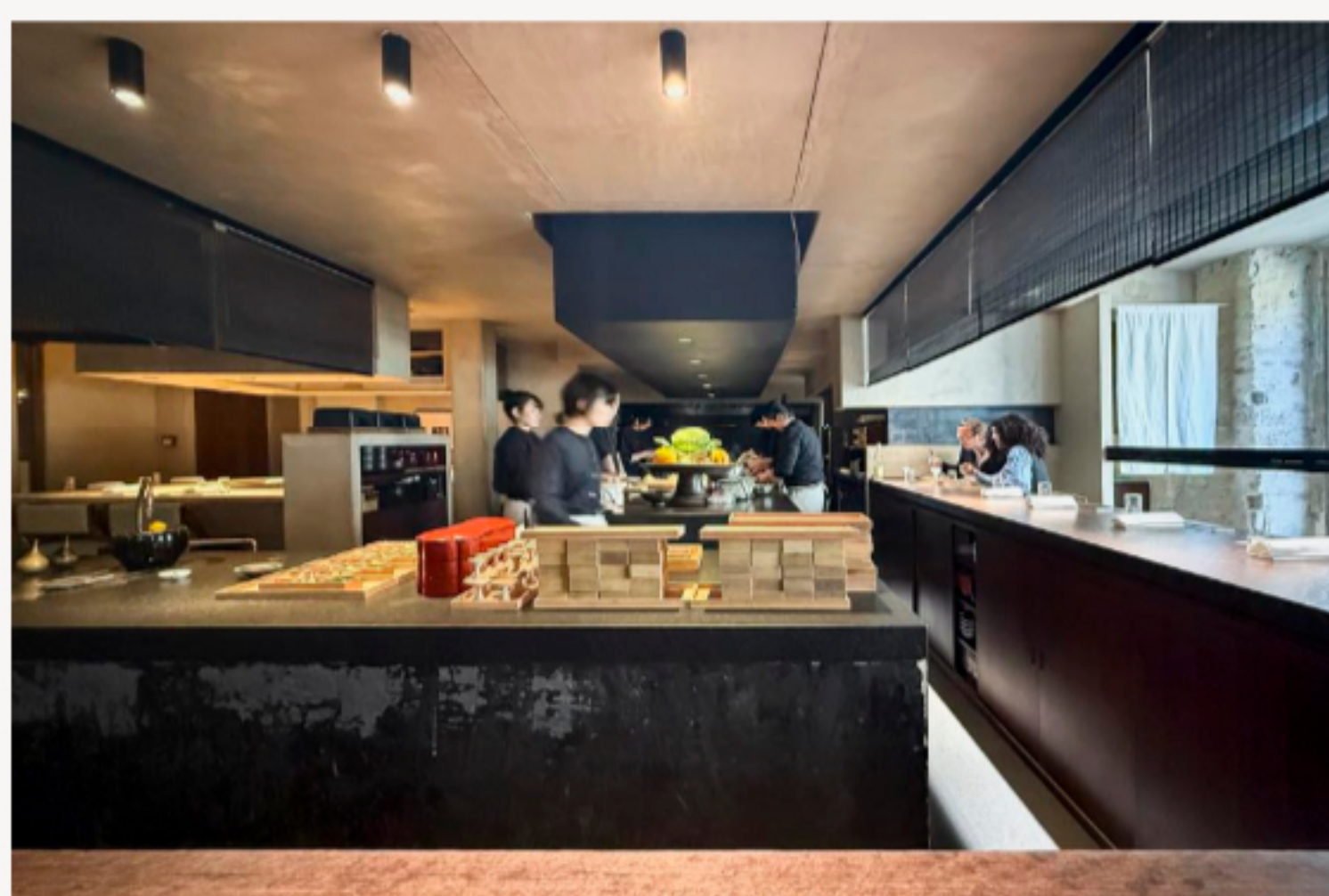
Paris, not only the city of love, but also home to some of the world's most talented pastry chefs. One of them is Christophe Michalak, renowned for his modern and innovative approach to patisserie. His creations truly blew my mind. When you're in Paris, make sure to visit one of his boutiques.

[My experience with Michalak](#)

Michalak's madeleines

Can't make it to Paris but tempted to try one of his pastries? I've got you! Michalak has put his own twist on the beloved madeleine, and luckily for us sweet lovers, I've worked out the recipe, with delicious glazing and chocolate sauce.

[Make your own madeleines](#)



A Japanese haven in the Marais

During our trip, we also visited Ogata Paris, a Japanese oasis in the Marais. A truly unforgettable experience. Here, Japanese traditions blend seamlessly with contemporary Western trends. It's a place where you can visit exhibitions, explore Japanese culture and enjoy a gastronomic dinner.

[Discover Ogata Paris](#)

Stay up to date!

Go check out all of my travel and food stories on the website, or follow Spice&Ginger on social media.

Good travels!

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