

— BLOND AMSTERDAM —
DUTCH DISHES



**YOUR FAVORITE FOOD
FROM HOLLAND**



FOREWORD

AFTER TWELVE YEARS WE THOUGHT IT WAS TIME TO RE-RELEASE OUR DUTCH COOKBOOK AND GIVE IT A NEW LOOK. FOOD TRENDS FOLLOW EACH OTHER AT A RAPID PACE AND SOMETIMES YOU CAN NO LONGER SEE THE FOREST FOR THE TREES. WITH THIS BOOK YOU CAN GO BACK TO THE OLD FAMILIAR KITCHEN OF GRANNY...

THESE TRADITIONAL DUTCH RECIPES ARE COMPOSED BY KITCHEN PRINCESS CECILE THIJSSEN. CECILE HAS WORKED ON OVER 60 COOKBOOKS SINCE 1973. IN ADDITION, AS A TEACHER AT THE DOMESTIC SCIENCE SCHOOL, SHE HAS DEVELOPED A GOOD FINGERSPITZENGEFÜHL FOR 'THOSE GOOD OLD DAYS'.

WE CHOSE ILLUSTRATIONS OVER PHOTOS. THAT'S NOT JUST TO PREVENT A DISH FROM LOOKING MUCH BETTER IN THE PHOTO THAN IN YOUR KITCHEN... NO, WE JUST LOVE WIELDING THE BRUSHES TOO MUCH!

SURPRISE YOUR FRIENDS ON A COLD WINTER'S DAY WITH 'HETE BLIKSEM' AND ENJOY DELICIOUS 'HANGOP' ON A WARM SUMMER EVENING.

HAVE FUN COOKING!

FEMQUE & JANNEKE
BLOND AMSTERDAM



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SOUPS & SNACKS

KROKETTEN
BITTERBALLEN
MEAT PASTRIES
HAM SANDWICHES
SAUSAGE ROLLS
HERRING SALAD
MAYONNAISE
WITH A FLAVOUR...
FRIES
RAGOUT SOUP
STOCK
CURRY SOUP
GRAN'S SOUP BALLS
ASPARAGUS SOUP
FISH SOUP
SNERT
VEGETABLE SOUP
TOMATO SOUP
POTATO SOUP

MAINS & SIDES

GRAN'S FISH DISH
QUICK FISH DISH
HACHEE
GRAN'S MEATBALLS
EASTER MEATLOAF
BLIND FINCHES
LIVER WITH APPLE
PALING IN HET GROEN
BIG MEAT
ROASTBEEF
MASHED POTATO
BEEF FILLET
POTATOES IN PARSLEY SAUCE

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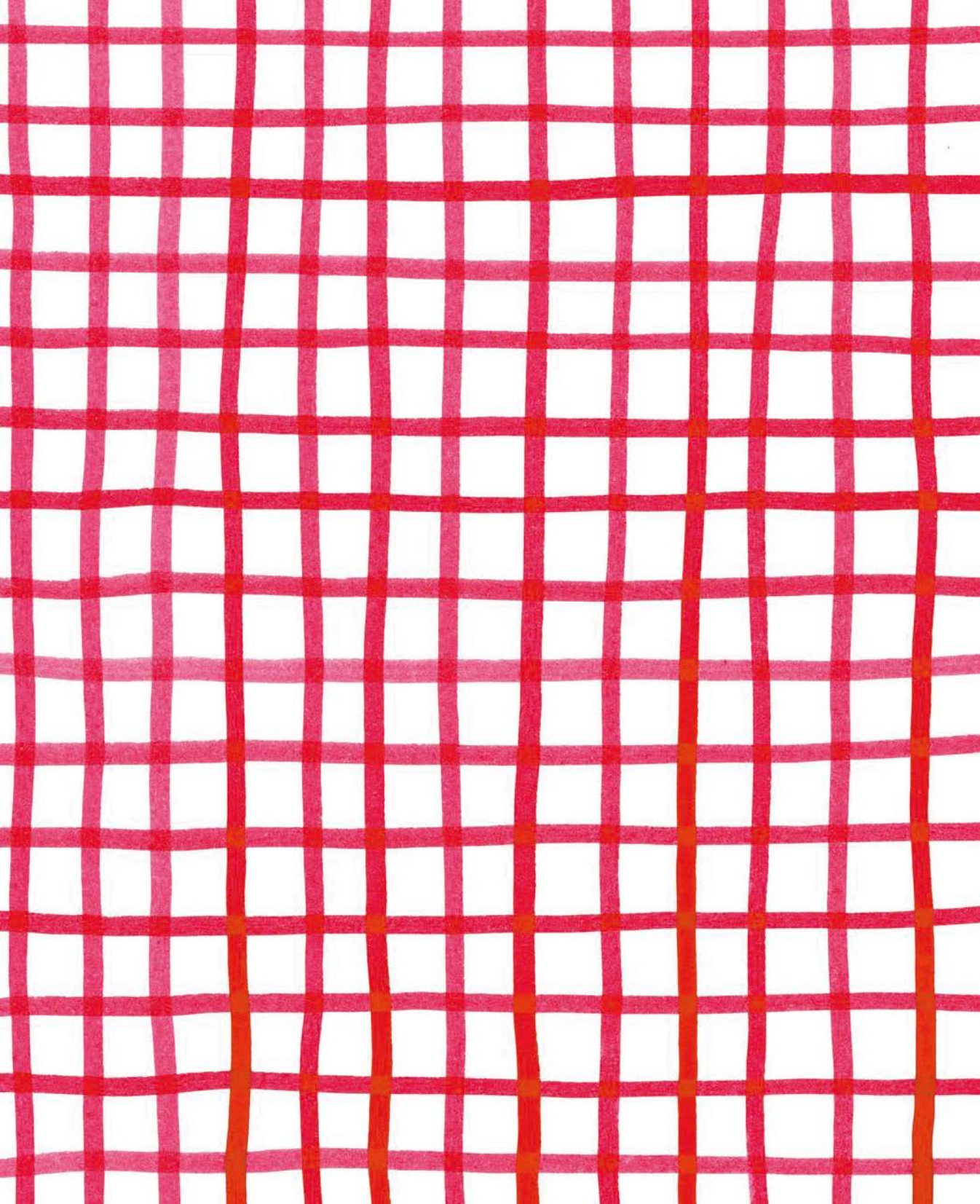
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SOUPS & SNACKS

A HOMEMADE KROKET ON A ROLL, A BITTERBAL SERVED WITH A DRINK AND A MEAT PASTRIE FOR STARTERS. DELICIOUS! IN THIS CHAPTER YOU'LL FIND PLENTY OF OLD FASHIONED DUTCH DISHES WITH THE OCCASIONAL ADDITION OF A MODERN INGREDIENT. YOUR FRIENDS AND FAMILY WILL LOVE THEM!

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KROKETTEN

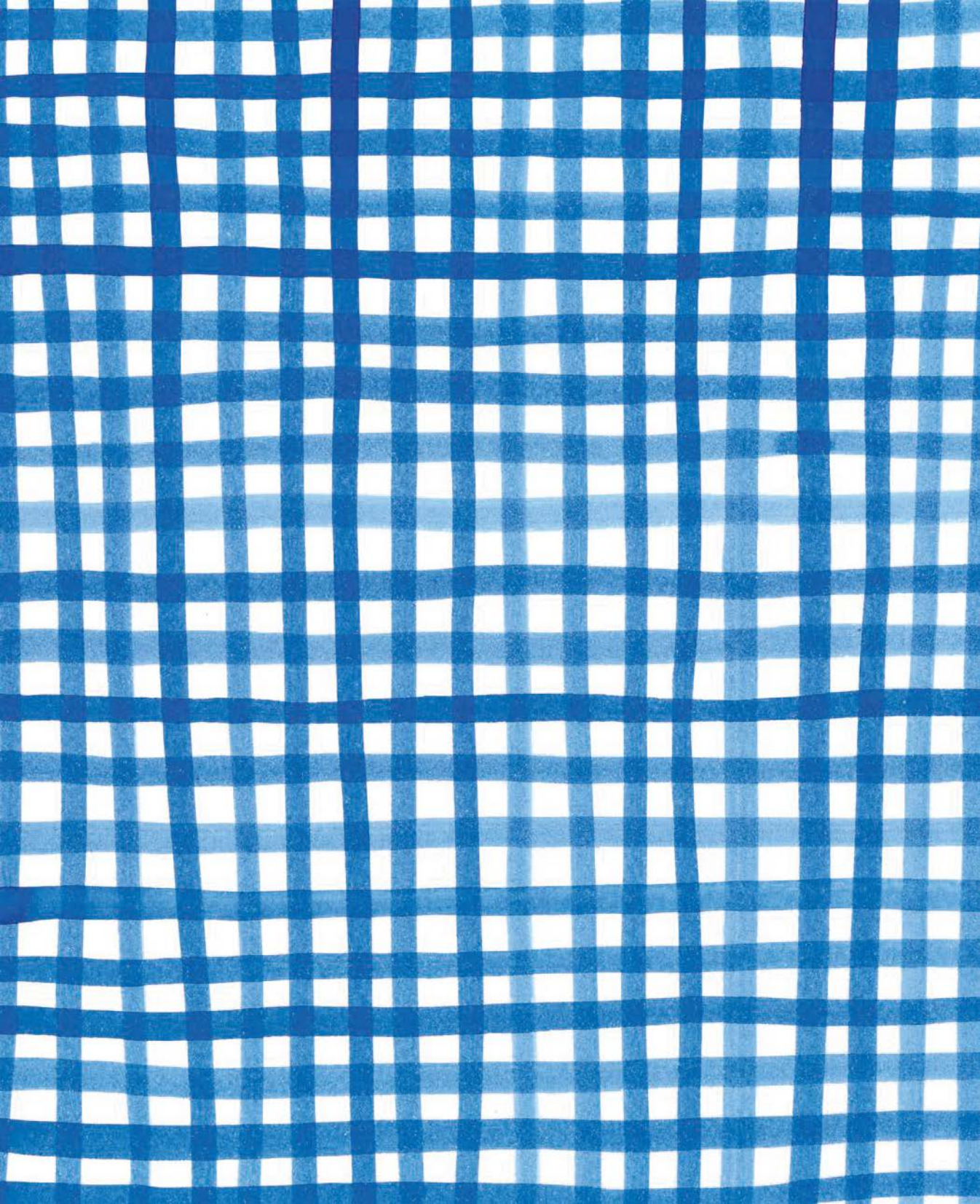
HOMEMADE CROQUETTES TASTE SO MUCH BETTER THAN THE FREEZER VARIETY FROM THE SUPERMARKET. A CROQUETTE MUST LIVE UP TO ITS NAME, SO THE CRUST MUST BE CRUNCHY. LOVELY ON A WHITE ROLL WITH SOME MUSTARD, OR PLAIN ON ITS OWN.

CUT THE MEAT, CHICKEN OR FISH INTO LITTLE PIECES. MELT THE BUTTER, ADD THE FLOUR TO THE BUTTER AND STIR FOR 1 MINUTE. STIR IN THE STOCK (USE BEEF STOCK FOR MEAT, CHICKEN STOCK FOR CHICKEN AND FISH STOCK FOR FISH KROKETTEN). BRING TO THE BOIL AND COOK FOR A FEW MINUTES. WHISK TOGETHER THE EGG YOLK AND THE CREAM, THEN ADD $\frac{1}{4}$ OF THE SAUCE. POUR THIS MIXTURE BACK INTO THE PAN AND SEASON WITH SALT, PEPPER AND THE LEMON JUICE. RINSE A DEEP PLATE UNDER A COLD TAP AND SPOON ON THE MIXTURE. SMOOTH AND FLATTEN THE TOP OF THE MIX, COVER AND PLACE IN THE FRIDGE TO SET (AT LEAST 1 HOUR, PREFERABLY LONGER). HOLD A KNIFE UNDER THE TAP AND USE IT TO CUT THE MIX INTO 6 TO 8 WEDGES, THEN ROLL EACH WEDGE INTO A BALL. USING WET HANDS, SMOOTH THE OUTSIDE OF THE BALLS. MAKE SURE THERE ARE NO FOLDS OR CREASES. ROLL THE BALLS IN THE BREADCRUMBS AND SHAPE THEM INTO SHORT SAUSAGES WITH FLAT ENDS. WHISK TOGETHER THE EGG OR EGG WHITE AND THE WATER. DIP THE KROKETTEN IN THE BEATEN EGG (WHITE), MAKING SURE EVERYTHING IS COVERED IN EGG. ROLL THEM AGAIN IN THE BREADCRUMBS AND PLACE ON A BOARD. LEAVE TO 'DRY' FOR 20 MINUTES. PREHEAT THE OIL TO 180°C AND FRY THE KROKETTEN, 3-4 AT A TIME, FOR 3-5 MINUTES UNTIL GOLDEN BROWN AND COOKED. LIFT FROM THE PAN AND DRAIN ON KITCHEN PAPER.

DIFFICULT - 6-8 PIECES

150 G COOKED MEAT,
CHICKEN OR FISH
30 G BUTTER
25 G FLOUR
200 ML STOCK
1 EGG YOLK
2 TABLESPOONS CREAM
SALT, PEPPER
A FEW DROPS OF LEMON JUICE
BREADCRUMBS
1 EGG WHITE OR 1 EGG
1 TABLESPOON MILK OR WATER
VEGETABLE OIL FOR FRYING







MAINS & SIDES

FISH ON FRIDAYS, ROAST ON SUNDAYS AND MEATBALLS ON WEDNESDAYS. NOT SO LONG AGO, EVERY DAY HAD ITS OWN MAIN COURSE. IF YOU WEREN'T A FISH LOVER, YOU'D BE DREADING THOSE FRIDAYS, EVEN THOUGH IT WAS THE BEGINNING OF THE WEEKEND. THANK GOODNESS THOSE FRIDAYS WERE LATER CHANGED INTO FESTIVE FRIEDAYS!

43-91



HACHEE

HACHEE IS A TRADITIONAL DUTCH BEEF AND ONION STEW. THE NAME COMES FROM THE FRENCH WORD HACHER (TO CHOP) AND HACHEE IS ORIGINALLY A DISH TO USE UP LEFTOVER STEWED OR ROASTED MEAT. TO MAKE AN AUTHENTIC HACHEE, USE LEFTOVER COOKED MEAT RATHER THAN BUYING IT FRESH.

SPRINKLE THE MEAT WITH SALT AND PEPPER AND DUST WITH FLOUR. FRY HALF OF THE MEAT IN THE BUTTER. ADD THE REST, THEN FRY UNTIL IT HAS ALL BROWNED. PEEL AND FINELY CHOP THE ONIONS, ADD TO THE PAN AND COOK WITH THE MEAT UNTIL THEY'RE GOLDEN. POUR IN ENOUGH STOCK TO JUST COVER THE MEAT, THEN ADD THE VINEGAR, BAY LEAVES, CLOVES AND SUGAR. COVER THE PAN WITH A LID AND TURN THE HEAT DOWN LOW. LEAVE TO SIMMER AND STEW FOR 2-3 HOURS. FISH OUT THE BAY LEAVES AND, IF YOU CAN FIND THEM, THE CLOVES. HACHEE IS DELICIOUS SERVED WITH BEETROOT AND A LIGHT, FLUFFY MASH!

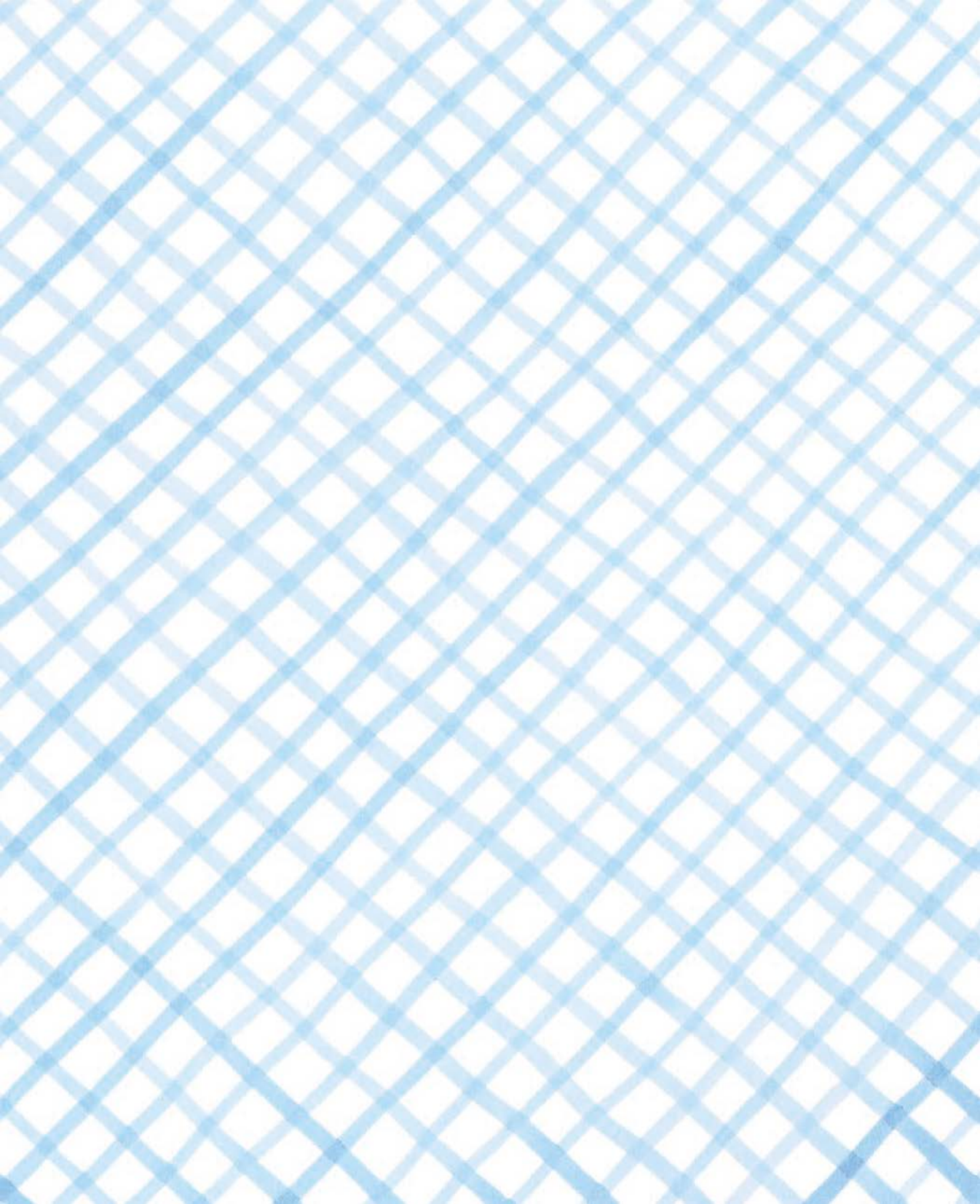
HACHEE À LA FRANÇAISE!

REPLACE HALF THE STOCK WITH RED WINE AND LEAVE OUT THE VINEGAR. ADD SOME GARLIC ALONG WITH YOUR ONIONS. FOR A WONDERFUL FRENCH STEW THAT RESEMBLES A BOEUF BOURGUIGNON, ADD SOME PEELED SMALL ONIONS OR SHALLOTS, CHOPPED CARROTS AND PERHAPS MUSHROOMS 30 MINUTES BEFORE THE END OF YOUR STEWING TIME. TO MAKE TRADITIONAL STEWED BEEF STEAK (DRAADJESVLEES), YOU CAN USE THE SAME METHOD AS FOR MAKING HACHEE. BUY SOME LEAN(ISH) BRAISING, STEWING OR CHUCK STEAK, INSTEAD OF DICED STEWING MEAT, AND STEW ON A VERY LOW HEAT UNTIL COOKED. BY ADDING A SLICE OF GINGERBREAD OR A SLICE OF WHOLEMEAL BREAD AND SOME MUSTARD, YOU'LL GET A RICH AND DELICIOUS GRAVY.

EASY, TIME-CONSUMING

600 G DICED STEWING BEEF
(OR STEWING BEEF STEAK,
CUT INTO PIECES)
SALT, PEPPER
FLOUR FOR DUSTING
50 G BUTTER
2 LARGE ONIONS
ABOUT 500 ML STOCK
2 TABLESPOONS VINEGAR
2 BAY LEAVES
2 CLOVES
PINCH OF SUGAR



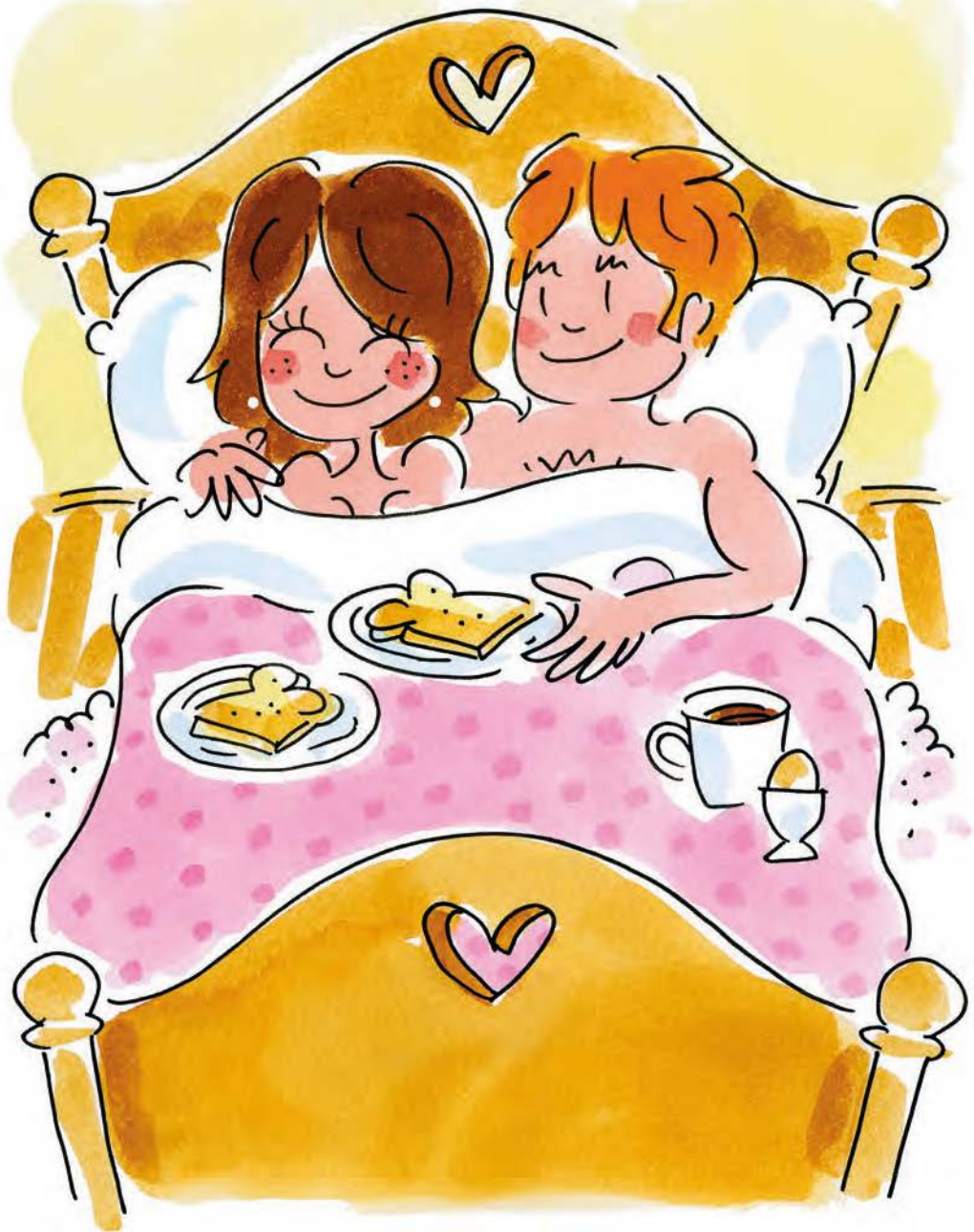


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DESSERTS & PIES

FRESH AND FRUITY COMPOTES, WARM
DESSERTS LIKE FRENCH TOAST AND PANCAKES
OR CREPES, AN OLD-FASHIONED BUT EVER SO
DELICIOUS HANGOP, PROPER HAAGSE BLUF,
TREMBLING JELLY PUDDING AND OF COURSE
SOME BIGGER, MORE COMPLICATED PUDDINGS.
DESSERTS FOR WEEKDAYS, AND FOR WHEN
THERE'S SOMETHING TO CELEBRATE.

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FRENCH TOAST

HAS YOUR BREAD GONE STALE? NO WONDER FRENCH TOAST HAS THE NICKNAME 'BAKKERSVERDRIET' (BAKER'S SORROW). OTHER NAMES FOR FRENCH TOAST ARE EGGY BREAD, GYPSY TOAST AND ARME RIDDERS (POOR KNIGHTS). THE ARME RIDDERS ARE MADE WITH WHITE WINE OR ICE CREAM INSTEAD OF MILK.

WHISK THE EGGS AND MILK TOGETHER. DIP THE SLICES OF BREAD IN THIS EGG MIXTURE AND PLACE ON TO A PLATE. POUR THE REMAINING EGG MIXTURE ON TOP AND LEAVE UNTIL ALL THE MIXTURE HAS BEEN ABSORBED BY THE BREAD. MELT THE BUTTER IN A FRYING PAN AND FRY THE BREAD SLICES ON A MEDIUM HEAT UNTIL BROWNEED ON BOTH SIDES. SPRINKLE THEM WITH SUGAR AND CINNAMON. SERVE THE FRENCH TOAST WARM OR COLD. YOU CAN ALSO SERVE YOUR TOAST WITH JAM, FRUIT, COMPOTE OR CUSTARD.

A LOT OF CHOICE *You can choose between white bread, whole-wheat bread, wholegrain bread, raisin bread and even Dutch beskuitjes (rusk). The latter are a bit more difficult to fry though. You can also choose to leave the crusts on, or to cut them off.*



TIME-CONSUMING

8 SLICES STALE (WHITE) BREAD
2 EGGS
300 ML MILK
BUTTER FOR FRYING
SUGAR
GROUND CINNAMON



A HOMEMADE
KROKET ON A WHITE ROLL,
GRAN'S MEATBALLS SERVED
WITH ZUURKOOLSTAMPPOT AND
SOME FRENCH TOAST FOR DESSERT.



— DUTCH DISHES —

IS FILLED WITH SUMPTUOUS SOUPS & SNACKS,
MAGNIFICENT MAINS & SASSY SIDES,
DREAM DESSERTS & PRETTY PIES.
EACH AND EVERY RECIPE IS A TRUE DUTCH
ORIGINAL FROM GRANNY'S KITCHEN, WITH
THE OCCASIONAL 'BLONDE' TWIST.



**KOS
MOS**

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