

DAILY DUTCH DISHES



CONTENTS

DUTCH SPRING

- Starter
- 17 Grandma's beef broth with pearl barley
- 19 Lettuce with bacon and Gouda cheese croutons
- 21 Sourdough toast with herring salad and pickled onions
- 23 Shrimp croquettes with lemon dip
- Main course
- 25 Grilled pikeperch with beer sauce and broad bean salad
- 27 Leek mash with lamb meatballs and beetroot chutney
- 29 Pizza with cauliflower, Messeklever cheese and purslane
- 31 Asparagus with ham, egg and roasted Jerusalem artichokes
- Dessert
- 33 Rhubarb crumble with yogurt ice cream
- 35 Raspberry mousse with white chocolate 'flocs'

DUTCH SUMMER

- Starter
- 38 Tomato soup with baby leeks and meatballs
- 40 Shrimp cocktail with whisky sauce and caramelized onion
- 42 Battered fish with ravigote sauce and green pea salad
- Main course
- 44 Rocket mash with Zeeland bacon, sweet and sour onion and homemade gravy
- 46 Salted cod, beans and oven-roasted purée
- 48 Dutch mussels in cider with bunched carrots and cream cheese
- Dessert
- 50 Dutch trifle with summer fruit and dark chocolate
- 52 Ice cream cake with butterscotch sauce and strawberries

CONTENTS

DUTCH AUTUMN

- Starter
- 57 Limburg mustard soup with goat's milk brie and chives
- 59 Wild boar croquette appetizers with cranberry-blueberry dip
- 61 Baked beetroot salad with yogurt dressing and rolled herring
- Main course
- 63 Grandma's meatballs with chicory mash and mushrooms
- 65 Braised meat with star anise, syrup and baked apple
- 67 Oven-roasted North Sea cod crusted with herbs and served with parsnip
- 69 Pearl barley 'risotto' with celeriac and Tuscan kale
- 71 Ham, cheese and egg dish with rolled pork, cervelat sausage, onion and garden cress
- Dessert
- 73 Small apple-almond tarts with vanilla sauce

DUTCH WINTER

- Starter
- 76 Classic pea soup with Dutch smoked sausage and bacon
- 78 Chive pancake puffs with smoked salmon and fish roe
- 80 Winter crudité with piccalilli dip
- Main course
- 82 Dutch fried rice with sausage, curly-leaf kale and free-range eggs
- 84 Beef stew with stewed pears and red cabbage salad
- 86 Sauerkraut 'Hawaii' gratin
- 88 Baked sole with sweet onion and lobster butter
- Dessert
- 90 Rice pudding with cherries, vanilla cream and Dutch spiced biscuit



Hollandse salade

LETTUCE WITH BACON AND GOUDA CHEESE CROUTONS

starter, 4 servings

1 Preheat the oven to 190°C.

2 Butter the 4 slices of bread liberally and sprinkle with equal portions of cheese. Cut the bread into large pieces (for example in triangles) and place on a baking tray. Bake the croutons for 15 minutes until crisp and light brown.

3 Heat a pan on a high flame and fry the diced bacon for approximately 5 minutes or until crisp. Add the garlic, onion and maple syrup and fry for another minute. Allow the diced bacon to drain in a sieve.

4 To make the dressing, mix the mustard, vinegar, lemon juice and honey together. Keep stirring while slowly pouring in the oil until a thick dressing forms. Season the dressing with salt and pepper to taste.

5 Wash the lettuce and tear the leaves into large pieces. Place equal portions of lettuce, croutons, bacon and garden cress onto the plates and drizzle with the dressing.

Tip: To make a vegetarian salad, replace the bacon with crispy corn kernels.

Preparation: 25 minutes

4 slices of bread, crusts removed
30 g butter
50 g ripened Gouda cheese, grated

100 g diced bacon
½ clove of garlic, finely chopped
1 onion, chopped
2 tsp maple syrup

2 tsp coarse grain mustard
1 tbsp white wine vinegar
Juice of ½ lemon
2 tsp honey
50 ml sunflower oil

1 head of lettuce
1 tub garden cress

ADDITIONAL
baking tray
sieve or kitchen paper

Tomatensoep met balletjes

TOMATO SOUP WITH BABY LEEKS AND MEATBALLS

soup, 4 servings

1 Heat a large soup pan on a medium flame. Sauté the shallots and garlic for 1 minute in the olive oil.

2 Add the tinned tomatoes, fresh tomatoes and vegetable bouillon and bring to the boil. Allow the soup to simmer for 20 minutes.

3 Purée the soup with the hand blender until it is of a smooth consistency. Season the soup to taste with salt and pepper.

4 To make the meatballs, mix the beef and pork mince with the breadcrumbs and thyme. Season to taste with salt and pepper. Roll the mixture into small balls and add to the soup. Cook for a further 15 minutes on a low flame.

5 Garnish the soup with the leek rings.

Preparation: 45 minutes

3 tbsp olive oil
3 shallots, chopped
2 cloves of garlic,
finely chopped
1 tin of peeled
tomatoes (400 ml)
4 roma tomatoes, cut
into pieces
500 ml vegetable bouillon
200 g mince, half beef/
half pork
2 tbsp breadcrumbs
1 tsp thyme, finely chopped
300 g baby leeks, white part
only, sliced in thin rings

ADDITIONAL
soup pan
hand blender

