



KamerKook
Catering & kookworkshops

Dutch Cuisine

Resumé of Dutch recipes



In this booklet you can find a selection of recipes from Dutch cuisine as used during recent cookery classes from www.KamerKook.nl .

The recipes serve 6 persons unless stated otherwise. Enjoy cooking!

We look forward to meeting you again.

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Herring tartar with beet oil and *Corenwijn*

Ingredients:

- 1 small red beetroot
- 2 pickled herrings
- 2 tbsp *Corenwijn* (Dutch old jenever, a gin-type liquor)
- 1 small red onion
- 3 sprouts of fresh dill
- 3 sprouts of fresh parsley
- freshly ground black pepper
- 2 tbsp olive oil
- 2 tsp lemon, juice

Vegetable peeler

Blender, mixer or food processor

Preparation:

Preheat the oven to 200° C.

Rinse and brush the beetroot. Then roast the beetroot for about 45 minutes in the oven. Turn over once in a while.

Wash and finely chop the dill and parsley. Peel the onion and cut in fine cubes (5x5 mm). Remove the fish bones from the herring. Cut the herring, like the beetroot in cubes (5x5 mm). Then mix the herbs with the onion, herring and *Corenwijn* in a bowl. Add some freshly ground black pepper. Cover it and store it in the refrigerator.

Peel the beetroot with a vegetable peeler. Use a mixer to turn the beetroot into a puree. Add the olive oil.

Let the herring drain. Use the liquid to season the beetroot oil and add a little lemon juice to taste.

Serve the herring tartar with some beetroot oil on an appetizer spoon.

Lollipop of sheep's milk Brie with pear confit.

Serves 6

Ingredients:

- 150 g sheep's milk Brie* (for example 'Skeapsrond' from the Dikhoeve-farm near Amsterdam)
- 2 firm pears (Conférence or Doyenné du Comice)
- icing sugar



Preparations:

Preheat the oven to 160° C.

Wash the pears, but do not peel them. Cut the pears with a sharp knife, a mandoline or a vegetable peeler in very thin slices. Put them on a baking tray, that is lined with greaseproof paper. Dust the pears with some icing sugar.

Put the baking tray into the oven for 8 minutes. Gently turn the pears with a fork and dust them again with some icing sugar. Place the pears back into the oven for another 6 minutes. The pears will dry out a little. Take them out of the oven and leave them to cool down a bit.

Cut the brie in cubes (2x3 cm) and 1 cm thick. Put each cube on a wooden ice lolly stick. Then stick on both sides of the cheese a slice of pear.

Serve immediately (the cheese will start melting even at room temperature).

* To all French readers and other experts in French cheese: the word "Brie" is merely used here to describe the type of cheese.

Mustard mayonnaise

Ingredients:

1		egg yolk
1/4	l	sunflower oil
1	tbsp	mustard
1	tsp	vinegar or lemon juice
		salt and pepper

Preparation:

Put the egg yolk in a bowl, which can hold the quantity of mayonnaise that you are aiming for.

Add the mustard, salt and pepper. Whisk the mixture until it's homogeneous.

Pour in the oil (gently), keep whisking the mixture. Soon you will obtain a thick mayonnaise. By adding some vinegar it will whiten and it gives the mayonnaise some acidity.

Variation dill mayonnaise: add 1,5 tbsp finely chopped fresh di

Dutch shrimp croquettes

Makes about 15

Ingredients:

3	dl	fish stock
50	gr	butter
60	gr	flour
4	tbsp	cream
1	tbsp	parsley
2	tsp	lemon juice
1	tsp	pepper
1	tsp	nutmeg, freshly grated
200	gr	peeled Dutch shrimps
		flour
1		egg white
		fine breadcrumbs

extra: frying oil
a few branches of curled parsley

Preparation:

Start by making the fish stock and strain it through a sieve. Melt the butter in a pan and stir in the flour. Let it cook for about 1 minute. Add the fish stock, stirring constantly, and bring to the boil. Let this thick sauce simmer for 3 minutes. Remove from the heat and let it cool down a little before stirring in the cream, finely chopped parsley, lemon juice, nutmeg, pepper and the shrimps. Let it set in the refrigerator for at least 2 hours (or in the deepfreeze in order to accelerate the process).

Shape the croquettes without leaving any cracks. Whisk the egg white with 1 tablespoon of water. Pass the croquettes through the flour, then through the egg white and finally through the fine breadcrumbs.

Let the croquettes dry for a moment before passing them for the second time through the eggs and the fine bread crumbs. Freeze the croquettes until they are needed.

Heat the frying oil to 180°C. Deep-fry the croquettes until they are golden brown. Then drain on kitchen paper.

Serve immediately with some fried curled parsley and mustard mayonnaise.

Salicornia with Hollandaise sauce

Serves 6 persons (appetizer)

Salicornia is a typical regional product. It's found on the Dutch Wadden Sea Islands and on the shore of Zeelandic Flanders. The Hollandaise-sauce is a classical, rich butter sauce.

Ingredients:

150	g	salicornia
40	g	butter
25	ml	dry white wine
1		egg yolk
1	tsp	lemon, juice
		salt and pepper
10	g	butter

Mixer

Preparation:

Wash the Salicornia and let it drain by using a colander.

Start by making the sauce. Put a pan with a layer of water on the heat. A bowl sits over the pan.

Gently melt 40 g of butter in a pan. It must not turn brown! In another pan, bring de white wine with the lemon juice to the boil. Remove the wine from the heat.

Put the egg yolk in the bowl and add under continuously stirring the hot wine. Keep stirring and add in an easy going stream the melted butter. Put the bowl over the pan that contains the almost boiling water. Whisk the sauce until it is warm, without letting the water boil!

Season to taste with salt and freshly ground pepper. Take the pan from the heat.

Heat the rest of the butter in a frying pan and stir-fry the salicornia in three minutes.

Arrange a pile of salicornia on preheated plates and dress it with the Hollandaise sauce.

Potato soup with chives and duck croutons

Serves 6

Ingredients:

450	g	potatoes
1		leek
½		carrot
1		small onion
20	g	butter
1	l	stock
2	tbsp	finely chopped herbs (parsley, chives, sage)
½	dl	cream
60	g	smoked duck croutons (or smoked bacon)
		salt and pepper

Preparation:

Peel the potatoes and cut them into cubes. Wash the leek and scrape the carrot.

Slice the leek and carrot very finely. Peel and finely chop the onion.

Fry the onion, carrot and leek in the heated butter. Stir frequently. Then add the potatoes and the stock. Cook the mixture for about 15 minutes, until the potatoes are cooked. Use a mixer or a food processor to turn the mass into a puree. Dilute the puree with the rest of the stock and reheat the mixture. Add salt and pepper to taste.

Fry the duck croutons in a frying pan.

Stir the cream and most of the herbs into the soup.

Serve the soup in soup plates and dress the soup with some duck croutons and the rest of the herbs.

Stewed beef with gravy of shallots and white beer

Serves 6

Ingredients:

800	g	stewing beef
		flour
0,3	l	white beer
0,3	l	water
3	tsp	tomato puree
3	tbsp	mustard
7		shallots
2		garlic cloves
6		cloves
		salt and pepper
70	g	butter
3		bay leaves
1	tbsp	vinegar

Preparation:

Peel and finely chop the shallots and the garlic cloves.

Dust both sides of the meat with flour.

Bring the white beer with the water to the boil.

Heat the butter in a roasting pan and wait until the foam is gone. Turn down the heat. Slowly cook the meat until it's golden. Season with salt and pepper. Then take the meat out of the pan.

Fry the shallots and the garlic in the butter until they begin to soften (about 3 minutes). Stir in the tomato puree and fry for another 1 minute. Put the meat back into the pan. Stick the cloves in the bay leaves.

Add as much water/ beer in order to cover the meat. Put in the bay leaves, cloves and vinegar and bring it to the boil. Cover the pan and turn down the heat. Let the meat simmer for about two hours.

Season the gravy to taste with mustard, salt and pepper.

Parsnip puree with lamb's lettuce

Ingredients:

1	kg	parsnip
125	ml	milk
5	tbsp	butter
1	tsp	nutmeg, freshly grated
150	g	lamb's lettuce
		fine bread crumbs
		salt and pepper

potato masher

Preparation:

Peel the parsnip with a vegetable peeler and cut into pieces. Put the parsnip with a teaspoon of salt in the pan. Fill the pan with enough water to make sure that the parsnip is partially covered. Bring to the boil.

Turn down the heat and let it cook for 20 minutes. Drain the parsnip. Add the milk, butter and nutmeg. Use the potato masher to turn it into a puree. Mix the lamb's lettuce with the puree. Season with salt and pepper.

Preheat the oven to 200° C.

Fill the oven dishes with the puree and dust them with some fine bread crumbs. Put a few pieces of butter on top. Place the dishes for about 10 minutes in the hot oven.

Celery root and string bean puree

Ingredients:

1	kg	potatoes
250	g	celery roots
250	g	string beans
125	ml	milk
6	tbsp	butter
30	ml	vinegar
1	tsp	nutmeg, freshly grated
		salt and pepper
		fine bread crumbs

potato masher

Preparation:

Put in a pan 2 liters of water and some salt, bring to the boil. Wash the string beans and cut them in very thin slices. Add half of the quantity of string beans to the water and let it cook for 4 minutes. Use a skimmer to take the beans out of the water and let them cool down in cold water. Repeat the procedure with the rest of the beans. Drain the cooled string beans.

Peel the potatoes and the celery roots with a vegetable peeler. Cut them in pieces. Put the potatoes and the celery roots with two teaspoons of salt in a pan. Fill the pan with water until the potatoes are partially covered with water. Bring to the boil.

Turn down the heat and let it cook for 15 minutes. Drain and add the milk, butter and nutmeg. Use the potato masher to mash the vegetables. Then stir in the string beans and the vinegar. Season with salt and pepper.

Apple compote

Ingredients:

500	g	sour apples
½		lemon, grated zest and juice
3		cinnamon sticks
2	dl	water
200	g	sugar
1		vanilla pod

Preparation:

Start by making a sugar syrup. Bring the water and sugar, under continuously stirring, to the boil. Let it cook for about 1 minute. Add the lemon zest, cinnamon and vanilla pods. Take of the heat.

Peel the apples, remove the cores and cut them in parts. Sprinkle the apples with the lemon juice.

Cut the vanilla pods open and remove the contents. Add the contents to the sugar syrup. Then bring the syrup to the boil. Pour in the lemon juice and the apples and cook them until they are almost cooked. Arrange the apples on a nice serving dish.

Allow the syrup the cook and reduce by half. Pour the syrup over the apples and leave to cool.

Dutch butterhead lettuce with lemon-chervil mayonnaise

Ingredients:

2		heads of butterhead lettuce
50	g	lamb's lettuce
½		bunch of chervil
½		garlic clove
½		lemon, juiced (+ 1 tsp grated zest)
1		egg yolk
1	tsp	mustard
½	dl	olive oil
2	dl	sunflower oil
		pear juice
		salt and pepper
		flakes of old Gouda cheese

Mixer

Preparation:

Rinse the chervil and chop together with the garlic.

Remove the outer leaves of the lettuce. Cut each head into six pieces. Rinse the lettuce and put the parts in a bowl of ice-cold water. Rinse the lamb's lettuce.

Add egg yolk, mustard, garlic, chervil and lemon juice in a bowl. Add olive oil and sunflower oil. Switch on the mixer and pull it up gently. Season the mayonnaise with salt, pepper and some grated lemon zest. Make the mayonnaise slightly more liquid with a dash of pear juice.

Make the lettuce dry before use.

Arrange the butterhead lettuce and lamb's lettuce with the mayonnaise in salad bowls. Sprinkle some flakes of old Gouda on top of the salad.

Oven-roasted vegetables

Ingredients:

300	g	Jerusalem artichokes
300	g	yellow carrots
300	g	parsnip
6		shallots
½		bunch thyme
1	dl	olive oil
		salt & pepper

Preparation:

Preheat the oven to 200° C.

Wash the Jerusalem artichokes. Cut larger ones in halves. Clean the yellow carrots. Cut them in halves. Peel the parsnip with a vegetable peeler and cut into pieces equal to the carrots.

Clean the shallots and cut them in halves.

Fill the oven dishes with the vegetables. Season with salt, pepper and thyme. Add olive oil.

Place the dishes with the vegetables for about 30 minutes in the hot oven.

Mousseline of potatoes and celery root with purple carrot chips

Serves 5

Ingredients:

1	kg	potatoes, peeled
250	gr	celery root, peeled and cut into pieces
0,3	l	milk
75	gr	butter
		salt and pepper
		ground nutmeg
		purple carrots
		sunflower oil

Preparation:

Bring the celery root with the milk to the boil. Let it cook for about 20 minutes. Take the celery root out and mash it using a blender.

Bring a large pan with salted water to the boil. Add the potatoes (large ones in halves). Cook the potatoes in about 20 minutes. Take them out and make a smooth puree by adding the butter and some of the remaining milk. Mix with the mashed celery root using a spatula. Add some ground nutmeg and season with salt and pepper.

Fill a piping bag with the mousseline. Store in a warm place until use.

Peel the purple carrots with a peeler. Slice them lengthwise with the peeler.

Just before serving: heat some sunflower oil to 170° Celcius.

Quickly deepfry the purple carrot slices. Put on a piece of absorbing paper. Season with some salt.

Blind-baked Sweet Pastry Piecrust

Ingredients:

125	g	butter
100	g	sugar
225	g	flour
1		egg

Aluminium foil
Dried beans
Rolling pin

Preparation:

Mix and knead the ingredients together into a smooth dough. Then divide the dough in four portions and wrap it in clingfilm. Store the pastry in the refrigerator until it's needed.

Preheat the oven to 160° C.

Lightly flour the surface and the rolling pin. Roll out the pastry with the rolling pin into a circle a bit wider than the moulds. Line the greased pastry mould with the pastry. Cover the pastry with aluminium foil and fill it with a layer of dried beans.

Bake the pastry for about 15 minutes, until golden brown. Remove the foil and beans (the beans can be re-used). And bake for a further 5 minutes.

Then leave to cool on a grill.

Blackberry *bavaroise*

Serves 10

Ingredients:

6		gelatine leaves
1	tsp	lemon, juice
2	dl	black berry puree
1,5	dl	sugar syrup (dissolve 70 g sugar in 80 ml water)
0,4	l	cream
1		pastry shell (see recipe)
		fresh blackberries for decoration

Large bowl with ice water

Preparation:

Soak the gelatine in cold water.

Put the lemon juice, black berry puree and the sugar syrup in a pan. Heat the mixture until it almost reaches boiling-point.

Squeeze out the excess liquid from the gelatine. Then add the gelatine to the lemon juice/ black berry mixture, stirring constantly. Keep stirring with a wooden spoon until all the gelatine has dissolved. Make sure that the mixture doesn't start boiling! Remove the pan from the heat.

Pour the cream in a large bowl and whip the cream until it's stiff. Put it in the refrigerator.

Place the pan with the hot mixture in the bowl with ice water. Keep stirring. Attention! Immediately as the mixture starts to set, carefully fold it with a spatula into the whipped cream.

Fill the pastry shell with the *bavaroise* and quickly even the surface with a clean spatula. Store the *bavaroise* in the refrigerator until needed.

Cut the *bavaroise* with a sharp knife in nice portions and decorate them with some fresh blackberries.

Variation : *bavaroise* of elderberryflower syrup.

1,5	dl	elderberryflower syrup (use instead of sugar syrup)
1		vanilla pod, scrape the seeds out (use instead of lemon juice) and add to syrup before heating
1		egg yolk, add the egg yolk after the dissolved gelatine, stirring constantly

Almond biscuits and rhubarb Trifle

Serves 10

250 g rhubarb
75 g sugar
40 ml water

(Crème anglaise)

2 egg yolks
375 ml milk
1 vanilla pod
1 tsp lemon, zest
1 tsp cornstarch
170 g sugar

150 g almond biscuits (*Bitterkoekjes*, Dutch almond cookies like Italian cantuccini)

10 glasses

Preparation:

Wash and cut the rhubarb in pieces of 2 cm. Cook them for about 10 minutes (until they are cooked). Add 40 g of sugar. Taste the rhubarb and if necessary add some more sugar. Fresh rhubarb may vary in acidity. Then leave it to cool.

Cut the vanilla pods open and remove the contents. Add the content, the vanilla pods and the lemon zest to the milk. Slowly bring it to the boil and let the ingredients soak for about 15 minutes.

Whisk with a mixer the egg yolks, cornstarch and the remaining 170 g of sugar until the mass is smooth. Remove the vanilla pods and the lemon zest from the milk. Add the milk slowly, under continuously whisking, to the egg yolks. Put the mixture back in a pan and let it simmer until the mass thickens. Don't let it boil! Pour the mixture in a dish, cover with clingfilm and let it cool until needed.

Chop the almond biscuits in pieces. Pour in each glass a layer of crème anglaise, a layer of almond biscuits and some rhubarb.

'Speculaas' ice-cream

Serves 10

Ingredients:

50	ml	water
90	g	sugar
4		egg whites
½	tsp	'speculaas' spices (a mixture of ginger, allspice, cinnamon, cardamom, cloves)
2	tbsp	<i>Corenwijn</i> (Dutch old jenever, a gin-type liquor)
150	ml	very cold whipped cream
60	g	speculaas biscuits (Dutch spicy cookies)

Preparation:

Turn on the ice-cream maker.

Dissolve the sugar in the water and bring it to the boil in a pan until it turns into a sugar syrup.

Put the egg whites and the spices in a bowl and add the hot syrup, keep stirring the mixture continuously. Keep stirring in order to let it cool down (You could use a food processor). Pour in the *Corenwijn*. Keep mixing.

Don't whip the cream completely stiff. Then gently fold it, with a spatula, into the cooled egg white-spices mixture.

Put the mixture into the ice-cream maker and let it rotate until it turns the mixture into ice-cream.

Crumble the biscuits. Add the crumbs to the ice-cream and let it rotate for a couple of minutes. Store the ice-cream in the freezer until needed.

Serve quickly! This type of ice-cream will melt easily.

If you don't have an ice-cream maker, you can put the mixture without the crumbs in a bowl and place it the freezer. Stir after an hour, add the crumbs and store the ice-cream in the freezer until needed.

Chocolates with rosemary and sea salt

Makes around 20 chocolates

Ingredients:

150 g double cream
490 g dark chocolate (160 + 120 + 210 g)
2 small branches of fresh rosemary
sea salt



Cooking utensils:

frying pan (with a thick base)
spatula
stainless steel mixing bowl
chocolate dipping fork
baking tray
clingfilm
greaseproof paper
food thermometer

Preparation:

Begin with weighing the double cream together with the rosemary, using a balance. (Don't leave the rosemary too long together with the whipped cream, as it could end up tasting like soap.) Bring the double cream and rosemary to the boil. As soon as it cooks take it off the heat and strain through a sieve. In the mean while, line the baking tray with clingfilm. Add 160 grams of chocolate to the cooked double cream. Stir the whipped cream and chocolate with the spatula until the mixture is completely blended. Pour the chocolate mass on a baking tray. A layer of 1-1½ cm is fine. Preferably it must set for 24 hours in order to let it crystallise (this is the basis of the chocolates).

When the mass has set, cut it into squares (2,5 x 2,5 cm). Heat 120 grams of chocolate until it has reached a temperature of 45° C. When it has reached the right temperature add the remaining 210 grams of chocolate, stirring constantly. Keep stirring the chocolate until all the chocolate has dissolved, the temperature of the chocolate at the end will be 30° C. With the dipping fork you can now dip the chocolates, that were cut up in squares, into the chocolate. Do it quickly, otherwise the chocolate squares will melt.

Put the chocolates on greaseproof paper so that they can dry and harden. Put some grains of sea salt on top of each chocolate, immediately after dipping.