



RESTAURANT DE KOKS AT HOME

OVER 100 VEGETARIAN RECIPES FOR HOME COOKS

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THE GARDEN AS KITCHEN

From urban
greenhouse to
vegetable restaurant

On a cold January day in 2001, a very special restaurant opened its doors for the first time in the Frankendael Park in Amsterdam. Not a classic bistro or trendy hotspot, but a restaurant in an old former greenhouse where homegrown vegetables play the starring role. In the intervening twenty-five years, De Kas has grown to become a symbol of sustainability, seasonal rhythms and sensational flavours – a milestone that is being celebrated with this book.

From the start, our goal was simple but radical: to cook using local, organic and fresh ingredients, preferably from our own garden. Picked in the morning and prepared in the evening. No middleman, no cold storage, just a direct route from garden to table, from plant to plate. A philosophy that is evident not only in the food but throughout the entire restaurant.

THE FUTURE OF FOOD LIES IN THE GARDEN

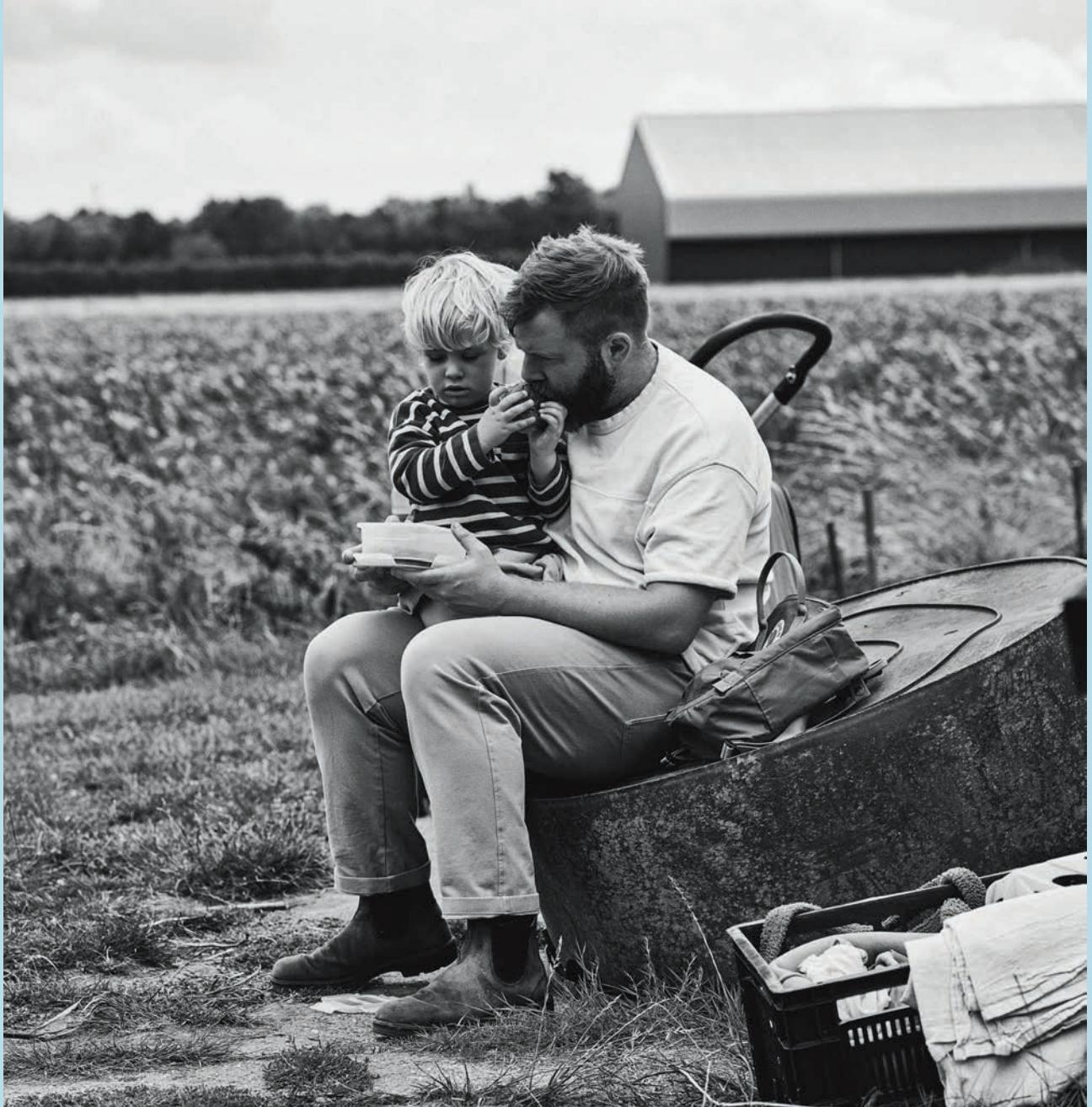
Over the years, De Kas has developed a clear blueprint for sowing and harvesting, depending on the needs of the kitchen. This plan is reviewed each year – what worked, what didn't, and what can be improved? – resulting in a menu that is constantly adjusting to the rhythms of the seasons and nature.

Jos Timmer and Wim de Beer have been at the helm for the last ten years, applying the same passion and conviction that is inherent to the philosophy at De Kas. One in which the garden is an essential element and where everything is done with respect for the soil, plants and seasons. The result is a kitchen that remains close to its origins and in which three perfect ingredients is always better than ten average ones.

The same philosophy forms the basis for this book. Celebrating our twenty-five years in business, we show you how to apply the methods used in De Kas in your own home. So that you, together with family and friends, can learn how to cook with the seasons, enjoy authentic flavours and reap the rich harvest of your own garden.

At De Kas, we believe that the future of food lies not in laboratories or apps but in the garden. When you grow your own food, you discover a new rhythm, a new level of appreciation and – perhaps most importantly – a richer sense of taste.





SPRING



The moment the sweet scent of wild garlic reaches your nose when you're out walking, you just want to start cooking with it straight away. A useful tip: don't pick it where dogs have been doing their business. Wild garlic is fabulous in a pasta dish, a spicy pesto or finely chopped and added at the last moment to a warm potato salad. Or you can make something fancier, like toast with morels – the best mushroom that spring has to offer and many people's favourite. In the Netherlands, they can be found in the dunes, the Flevopolder and along riverbanks. If you don't feel like foraging, you can also find them at the best farmers' markets. However, if you can't track down any morels, you can use other mushrooms instead, such as nameko or chestnut mushrooms. You can also use the dried variant, but make sure you soak the mushrooms first and adjust the quantities.

HALLOUMI FROM THE BARBECUE WITH GREEN BEANS, LIMA BEANS AND OREGANO

I'm a big fan of halloumi and I just love its rubbery texture. The trick is to eat the halloumi as soon as it has left the barbecue because that's when it's at its best. If you don't feel like firing up the barbecue, a grill pan will do the job just fine. The key to this recipe lies in the dressing. When you caramelise the lemon on the barbecue, the juice becomes much sweeter and the flavour milder. Make sure the barbecue isn't too hot and take your time so that the lemon can also cook a little and acquire a smoky flavour. And, as with the halloumi, a grill pan will do the job, too. This makes a great lunch or side dish when served with toasted bread. ■

1. To make the dressing, grind the oregano in a pestle and mortar into a smooth paste. Gently fry the garlic and oregano in the olive oil (until the oil reaches 60 °C). Leave to cool, add the lemon juice and season with salt and pepper.

2. Grill the halloumi and green beans on the barbecue until they have acquired a stripy appearance.

3. Mix together with the chives or spring onions and the lima beans and drizzle generously with the dressing.



INGREDIENTS

- 225 g halloumi
- 200 g green beans
- 1 bunch of chives or spring onions
- 1 can (400 g) of lima beans, rinsed

DRESSING

- 1 bunch of oregano, leaves only
- ½ clove of garlic, grated
- 6 tbsp olive oil
- juice of 1 caramelised lemon
(see intro)

A great lunch or side dish when eaten with toast. Serve the halloumi straight from the barbecue and tuck in!





TOAST WITH MELTED BRIE, CHERRIES & GREEK BASIL

INGREDIENTS

4 slices of bread
200 g brie, sliced
150 g fresh cherries, deseeded
and halved
2 tbsp honey (optional)
a handful of Greek basil
(or regular basil), torn into
small strips
a few sprigs of dill
1 tbsp olive oil

1. Toast the slices of bread in a toaster or on a grill pan until golden brown and crispy.

2. Add the slices of brie to the toast and place briefly under the grill (or in the oven/on the barbecue) at a high temperature until the brie starts to melt and becomes soft (takes around 2-3 minutes).

3. Place the halved cherries on top of the melted brie. Drizzle with a little honey for more sweetness, if you like. Sprinkle with the Greek basil and dill, season to taste with a little salt and freshly ground black pepper and add a dash of olive oil.







Expensive food is not always good food. Genuine quality can be found in a fresh leaf of basil, a head of lettuce straight from the garden, a tomato still warm from the plant, a sweet strawberry that has just reached full ripeness or a handful of freshly picked broad beans.

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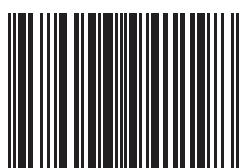
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'De Kas celebrates seasonality and the pure beauty of simple ingredients – what a joy to be able to recreate that at home.' – Jamie Oliver

'De Kas is bubbling with energy – the dishes are colourful, super fresh and convincing. De Kas is better, greener and more dynamic than ever.'
– Mara Grimm, in *Het Parool*

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