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herring salad

see variations page 64

Each spring, the herring season starts with the auctioning of the first keg of matjes herring. We eat it raw, by the tail, with onions or on a bun. Herring is also delicious in salads such as the *haringsalade*, served with buttered toast.

4 herrings (approx. 400g/14oz in total)
4 large, boiled potatoes, diced
2 tbsp crème fraîche
1 tbsp mayonnaise
1 tsp yellow or stoneground mustard
1 tbsp white wine vinegar

1 small shallot, sliced
1 small red apple
handful of chopped fresh chives, plus
extra for garnish
1 small butterhead lettuce

Slice the herring into bite-sized pieces and mix with the potatoes.

Mix together the crème fraîche, mayonnaise and mustard and set aside. Sprinkle the vinegar over the shallot slices and let sit for 5 minutes, then drain. Core and dice the apple. Fold the onions into the potato and herring with a handful of chopped chives and the diced apple. Lastly, fold in the dressing.

Wash and dry the lettuce. Divide the leaves between four plates then divide the salad between them. Sprinkle with a little more of the fresh chives.

Serves 4

GF Use gluten-free mustard.





carrot & onion hutspot

see variations page 121

A popular *stamppot* with children because of its sweetness, this carrot and onion dish is said to have been discovered in Leiden during the siege of 1574, when the Spanish left their dinner behind while running for the proverbial hills. It's also one of the few of this style of dish that is not referred to as *stamppot*, but as *hutspot* (hotchpotch). *Hutspot* is traditionally served with braised beef (*klapstuk*) (see page 96).

1kg (2lb 3oz) floury potatoes (such as Desiree, King Edward, Maris Piper), quartered
600g (1lb 5oz) carrots (preferably large winter carrots), cut to same size as potatoes

300g (10½oz) onion, diced
milk or butter, for mashing (optional)
salt and freshly ground black pepper

Put the potatoes in a pan with enough water to cover: the pot should be big enough that the potatoes only fill it halfway. Add the carrots on top of the potatoes and finish with the onion. Sprinkle 1 teaspoon of salt into the water, cover, and bring to the boil. Cook for about 20 minutes, or until the vegetables are soft.

Drain the pan, saving some of the water. Mash the potatoes, carrots and onions so that the carrots and onions are well distributed throughout the mashed potatoes. Adjust the seasoning to taste. If the *stamppot* is too dry, add 1 tablespoon of the drained cooking liquid at a time. If you prefer, you can also add a little milk or butter to make it richer.

Transfer the *stamppot* to a large platter or bowl.

Serves 4

GF V Veg Use non-dairy milk and butter.

endives with ham & cheese

see variations page 173

Witlof, white chicory, is also called *Brussels lof* – chicory from Brussels. It has a slightly bitter taste, which makes it all the more interesting when used in salads and casseroles. Serve with mashed potatoes (see page 182).

4 large endives (about 650g/1lb 7oz in total)
2 tbsp yellow or stoneground mustard
8 slices cooked ham

8 slices Cheddar, plus an extra 150g (5¼oz)
grated
butter, for greasing

Slice the endives in half lengthways and remove the hard root end. Blanch in boiling water for 2 minutes, then remove and set aside.

When the endives have cooled, spread a little mustard on each ham slice. Wrap each endive half in a cheese slice and then a ham slice, with the mustard side towards the cheese.

Preheat the oven to 190°C (375°F).

Butter a large ovenproof dish and lay the endives side by side, so they fit snugly. Sprinkle the grated cheese over the top and bake for 20 minutes, or until the endives are fully cooked: if there is no resistance when you prick the bulkier end of the endives with a fork, they're ready.

Serves 4

GF Use gluten-free mustard.



spiced cookies

see variations page 229

The smell and taste of *speculaas*, spiced cookies, holds the promise of a re-energising morning coffee ritual, a cosy afternoon with friends, or a stolen moment on the couch with a cup of tea and a good book. The warm spices, the crisp texture and the buttery flavour are what make these such a favourite. A windmill-shaped cookie cutter is traditional, but not necessary; any shape will taste fine.

250g (9oz) plain flour, plus extra for dusting
1 tsp baking powder
150g (5¼oz) dark brown sugar
2 tbsp *speculaas* spices*

pinch of salt
175g (6oz) unsalted butter
2 tbsp whole milk

Combine the dry ingredients in a bowl and rub the butter through the flour. Add the milk and knead to create a sturdy dough, about 5 minutes. Wrap in cling film and chill in the fridge overnight so that the spices can blend. The following day, preheat the oven to 180°C (350°F) and line a baking sheet with baking parchment. On a floured work surface, roll the dough out to approximately 3mm (⅛in) thick. Cut out the cookies and place them on the prepared baking sheet. Bake for 15 minutes. The cookies will harden as they cool.

*Make your own spice mix using 8 teaspoons of ground cinnamon, 2 teaspoons of nutmeg, 2 teaspoons of ground cloves, 1 teaspoon of ground ginger, 1 teaspoon of ground coriander, ½ teaspoon of ground cardamom, ¼ teaspoon of ground white pepper. Mix well and keep in an airtight jar for up to 1 month.

Makes 30 cookies

GF Use gluten-free flour. V

