

AMSTERDAM COOKBOOK

recipes & stories

Whenever I visit a city, I always go in search of the local specialities
and the places where they can be enjoyed.

With this book you can do exactly that in Amsterdam.

Text & Concept Laura de Grave

Photography Hans de Kort

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Recipes and stories

Author Laura de Grave
foodwriter.nl
Photography Hans de Kort
hansdekort.com

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Graphic Design Martien Holtzappel
martien.nu
Cover design Diewertje van Wering
diewertje.com
Translated by Danny Guinan

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Sometimes I feel like a hunter, but then in the city instead
of the jungle and on my bike instead of on foot.
All of the ingredients and products that I use come
from addresses all over Amsterdam.





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foreword

'Hi, I'm Laura. Could I spend a day working here for an article I'm writing?' I remember very well the first time

I stepped into a restaurant armed only with this slightly odd question. I had recently given up my job with the intention of becoming a full-time food writer. I knew plenty about writing but less about the business of cooking, so I came up with a crazy plan. I would visit as many restaurants and food artisans as I could, ask if I could have a look around behind the scenes and then write about what I discovered. Cooking together with the city's chefs not only allowed me to get my hands dirty in their kitchens, it also gave me the opportunity to write about my experiences first-hand.

Like most of the city's residents, I am a blow-in, an 'import Amsterdammer'. I didn't really know Amsterdam all that well either before I moved there in 2012. My trips to the Dutch capital usually involved one of the following: come out of the station, turn left and spend the day strolling around the Red Light District; or walk straight down to Dam Square before going on a shopping spree in the Kalverstraat; or turn right and head for De Jordaan and the great shops in the 9 Straatjes district. In other words, my knowledge of Amsterdam stretched not much further than that of your average tourist or day-tripper.

Fortunately, my crazy plan proved to be a success and before I knew it my articles were being published in lots of different magazines. Thanks to the chefs of Amsterdam, I found out a lot more about the city, its culture and its kitchens. In the meantime I also became a fully-fledged culinary journalist. In addition to my 'behind the scenes' stories, I also wrote several City Guides, articles and interviews for various magazines, both on and offline. I was asked to contribute to a number of culinary books and also to write material for

instructing trainee chefs. So writing 'my own' Amsterdam cookbook seemed like a logical next step.

This cookbook is a trip that takes in many of the best restaurants and culinary addresses in Amsterdam, places where I got to work closely with food professionals, just like I did back when I had my first hair-brained journalistic idea. In addition to the recipes, the book also tells the story behind the dishes. What is the culinary history? How is it made? What tips might the chef have for you? You get to learn what I learned from cooking with the city's chefs. You get to see, feel, smell, hear and taste everything just like I did. The whole experience is further enhanced by Hans de Kort's fabulous photos.

In this book you will find typical Amsterdam, Dutch and multi-cultural recipes that have been adapted to suit the taste buds of the Dutch and have become part of the city's staple diet. Each recipe has its own unique story, one that explains how and why it is linked to Amsterdam. All of the recipes are from the chefs' own kitchens or the result of our co-creations. I have also included many of my favourite places for buying food and ingredients and split them up geographically into City Centre, North, East, South and West.*

The entire journey is done on my trusty bike. Want to hop on and join me for the ride?

Laura de Grave

foodwriter.nl

 amsterdam_cookbook

 Amsterdam Cookbook

** Of course, I have not been able to include all of my favourite restaurants and addresses in Amsterdam. Tag #AmsterdamCookbook on Instagram or Facebook if there's a place I don't know about that you think I really ought to visit!*

‘We used to peel our apples by hand, the old-fashioned way, but recently we came up with a far better method.’ I’m standing in the kitchen – down in the cellar to be precise – of Winkel 43, a café on the Noordermarkt. One of the owners, Thierry Klok, produces an electric drill, spears an apple with the bit and sets it in motion. With his other hand he holds a peeler against the furiously spinning fruit. ‘A lot faster this way,’ he laughs.

Not to be outdone by the Germans’ *apfelkuchen*, the Austrians’ *apfelstrudel*, the Americans’ *apple pie* and the *tarte aux pommes* so beloved of the French, the Netherlands also has its very own *appeltaart*. The oldest-known recipe for Dutch apple pie can be found in the cookbook ‘Een notabel boeckken van cokeren’, which dates from 1514. The one they make at Winkel 43 is equally synonymous with Amsterdam. It all started with a single apple pie made by the first owner’s wife. These days the current owners, Thierry Klok and Axel Boom, sell more than one hundred pies each day at the local market.

The electric drill is not the only appliance they use at Winkel 43 when making their pies.

Klok also uses an old-fashioned corer on the apples. And chopping the apples is done almost as fast as the peeling, this time with a huge knife lovingly called Excalibur (after King Arthur’s magic sword). Each apple is first halved and the halves then sliced into eight pieces. Klok doesn’t worry too much about chopping them all the same size.

‘A lot of people in the Netherlands swear by the Goudrenet apple when making their apple pies,’ the owner says. ‘But we use Jonagold apples.’ He offers me a slice. ‘Just taste how sweet they are. So sweet

that you don’t have to add any sugar.’ At the end of August and in September, however, Jonagold apples are a bit too mealy, according to Klok. ‘That makes the pie too moist, so we switch to Goudrenet for those months,’ he says. The only other ingredients he adds to the pies are a pinch of cinnamon and a handful of raisins.

Klok lines both the base and the sides of the baking tin with pastry, as is the norm for a Dutch *appeltaart*. ‘A fork is an essential tool,’ he explains. Pricking a few holes in the base prevents it from rising during baking. And he has another tip: ‘If you add some breadcrumbs to the tin, they will soak up the extra juices from the apples and stop the base from retaining too much moisture,’ he says before proceeding to fill the baking tin right up to the brim with apple.

The Winkel 43 apple pie is closed over on top, unlike in recipes that prefer a diamond pattern finish. ‘I think the more pasty the better,’ Klok says by way of explanation. He first places three strips of pastry about ½ centimetre apart on top of the pie before adding three more at ‘ten o’clock’. He then removes the excess pastry from the edge using the ball of his hand before brushing the top with beaten egg.

After an hour in the oven the pie is ready for cutting. ‘We always slice our pies into eight pieces,’ says Klok. ‘Fairly generous portions.’ The apple pie is sent upstairs in the dumb waiter. We take the stairs. ‘We are open from eight o’clock in the morning to 1 a.m. during the week and 3 a.m. in the weekend,’ he tells me as we both tuck into a slice of homemade apple pie with a dollop of cream for our lunch. ‘Some people have it for breakfast here, while others call in to have a slice instead of going for a kebab on their way home after a night out on the town.’





APPLE PIE À LA WINKEL

Preheat the oven to 150 °C. Mix the sugar, flour and salt in a bowl. Add 2 eggs and the butter. Knead all of the ingredients into a dough. Roll the dough into a ball, cover with cling film and place in the fridge.

Peel and core the apples, slice them into halves and then into quarters before chopping the quarters roughly into four pieces so that you have eight pieces per half. Add the apple to the bowl you used to make the dough and mix in the cinnamon and raisins. Grease the inside of the baking tin with butter. Sprinkle a little flour on your countertop.

Take the dough from the fridge, divide it into two balls and divide one of the balls in two again. Roll out one of these small balls on your countertop into a shape that will fit the base of your baking tin. Roll the other small ball out into a long strip that you can use to line the inside of the tin. Make sure to press the edges down firmly.

Use a fork to prick a few holes in the dough in the base of the tin and then sprinkle in the breadcrumbs. Fill the tin to the very brim with the apple mix. Roll the large ball of dough into a long strip of pastry and then cut into six wide strips measuring about 7 cm each in length.

Cover the apple pie with three strips of pastry, with a gap of ½ centimetre in between. Use the ball of your hand to remove the excess pastry from the edge of the tin. Then place three strips of pastry at 'ten o'clock' on top of the other strips and once again remove any excess pastry.

Beat the third egg with a whisk and use to brush the pie. Bake the apple pie at 150 °C for 45 minutes and then at 200 °C for another 15 minutes. Cut into eight slices and serve while still warm.

for 8 generous slices

ingredients

- 250 g white castor sugar
- 500 g flour
- 1 tsp fine salt
- 3 eggs
- 250 g butter, plus extra for greasing
- 1.2 kg Jonagold apples (or Goudrenet end of August and September)
- ½ tbsp cinnamon
- 1 tbsp raisins
- 1 tbsp breadcrumbs

also required

- cling film
- apple corer (optional)
- baking tin Ø 24 cm
- rolling pin
- whisk





bread

From Hartog's volkoren in the east of the city with its uber-Dutch wholemeal bread to the Gebroeders Niemeijer next to Amsterdam Central Station and their freshly-baked fougasse to restaurant As in the Beatrixpark with its crusty homemade sourdough bread – these are the places I would gladly cycle a country mile to visit again and again.

Gebroeders Niemeijer
French bread
Nieuwendijk 35 (City centre)

Hartog's volkoren
Dutch wholemeal bread
Wibautstraat 77 (Amsterdam East)

Le Fournil
French bread
Olympiaplein 119 (Amsterdam South)

Restaurant As
sourdough bread
Prinses Irenestraat 19 (Amsterdam South)
every Wed. and Fri. from 11 a.m. to 3 p.m.

The butcher Frans Louman in the Jordaan is one of the old guard; in his shop they still ask you if you would like a slice of sausage while you are waiting – a very Dutch thing. When I walk into the butcher shop Louman is standing in his usual spot behind a chopping block hammering out schnitzels. On the door behind him hangs a sign that says ‘Atelier’ – this is the Louman workshop, where Frans is going to show me how to make Jordaan meatballs, a delicacy that contains not only minced meat but also Dutch shrimp. When I found out that they contained as much fish as they do meat I said that they should be called the *surf & turf* of the Jordaan.

Louman on the Goudsbloemstraat has been in operation since 1890. But despite the fact that every dyed-in-the-wool Amsterdammer knows Louman for their Jordaan meatballs, they do not actually sell them over the counter. ‘In fact, we have never sold them,’ Frans tells me. Aged seventy and from the third generation of butchers in his family, he clearly remembers a time when it was not common for people to have a fridge in their home. ‘Shrimps used to cost next to nothing; it was the food of the working class. People would buy them, shells and all, and do the peeling themselves. Then they would come here, buy a little bit of seasoned minced meat, take it back home and mix it with the shrimp. These days we only make the meatballs on demand.’

The Jordaan used to be a real working class area. Louman Butchers is located in the north of the Jordaan, which used to be the poorest part. The south of the Jordaan, which runs from Rozengracht to the Leidsegracht, was a little more

affluent. ‘We didn’t have fridges until the 1960s,’ Frans says. ‘Things were a lot different back then. There weren’t even that many cars around. On Sundays you would have hawkers selling pickled vegetables, ice cream and doughnuts. Everything else was closed on Sundays.’ The meatball was the first kind of appetizer to be introduced in the cafés in the Jordaan.

‘Aunty Jet lived two doors down from here thirty years ago. She used to have a load of fresh shrimps delivered to her door every day, which she would then peel and sell to all of the major hotels in Amsterdam. These days shrimps cost up to 55 euro per kilo,’ the butcher tells me. ‘That’s because they are now transported in trucks all the way to Morocco, where the driver drops off his load and hits the sack for the night. The next day the shrimps are peeled by Moroccan women, loaded back onto the truck and driven back to the Netherlands.’ He takes a bowl of seasoned minced meat and adds in the shrimps; no salt, only a twist of pepper as the shrimps are salty enough already.

He adds breadcrumbs and an egg and mixes everything together with his hands. ‘We make two different kinds: a fairly large meatball and a smaller, bite-sized snack,’ he explains while scooping out different sizes onto two baking trays with a large and a small ice cream scoop. ‘The trick is to cook them at a low temperature. That keeps them nice and juicy.’ When the meatballs are removed from the oven a little later I get my first taste of the famous fish-meatball. ‘A shame that they are so expensive to make now,’ I say. ‘Indeed,’ Frans replies, the nostalgia audible in his voice. ‘This used to be the food of the poor. Now it’s a luxury item.’





JORDAAN MEATBALL FROM LOUMAN

Preheat the oven to 120 °C. Mix the minced meat with the salt, black pepper and coriander powder. Mix well with your hands for 2-3 minutes. Add the shrimps, white pepper, egg and half of the breadcrumbs. Mix again and after one minute add the rest of the breadcrumbs. This helps to prevent lumps from forming.

Cover a baking tray with baking paper. Use an ice cream scoop or a spoon to make around 11 medium-sized balls of 70 gram each or 32 small 25-gram balls and spread them out on the baking tray. Stick a cooking thermometer into one of the meatballs.

Cook the large meatballs for about 20 minutes and the small ones for about 15 minutes in the preheated oven. Exact times may vary depending on your oven. The meatballs are done when the core temperature has reached 72 °C.

for 11 medium-sized balls
or 32 small balls

ingredients

the seasoned minced meat

- 500 g minced meat (pork and beef)
- 7.5 g salt
- 1½ g ground black pepper
- 1 g coriander powder

the Jordaan meatballs

- 250 g Dutch shrimps
- 1 g white pepper
- 1 egg, beaten
- 20 g breadcrumbs

also required

- baking tray
- baking paper
- ice cream scoop (optional)
- cooking thermometer



Street food

A common sight in Paris, London, Berlin and New York for years already: indoor food halls, but only part of the Amsterdam scene since 2014. Food, food and more food from every country and culture imaginable.

Food halls

Bellamyplein 51 (Amsterdam West)

World of food

Develstein 100 (Amsterdam East)

The walls of restaurant Moeders are covered with thousands of photos of mothers in all shapes and sizes, while the tables are set with a bewildering variety of old Dutch dinnerware. 'When we first opened in 1990 the walls were bare and we didn't even have plates or cutlery,' says owner Jurriaan van der Reijden. 'So I asked our guests to bring us whatever they could spare.' Today, Amsterdammers and tourists sit side by side in this cosy, typically Dutch restaurant, where one of the most popular dishes is *stamppot* – mashed potatoes.

Stamppot is made with potatoes and one or two vegetables of choice, such as curly kale, endive, carrots or sauerkraut. Most of us Dutch believe that stamppot has been our national dish for hundreds of years, but that's not true. Although the potato was introduced to Europe by the Spanish back in the 17th century, it did not become widespread until the 18th century and then only as a result of poor grain harvests. And mashed potatoes only made its way into Dutch cookbooks from 1880 onwards.

At Moeders they serve stamppot the way all Dutch mothers do: with a hollow in the middle that you fill up with gravy. And, of course, with a homemade meatball, a smoked sausage and smoked bacon from Louman's Butchers in the Jordaan. Down in the tiny, low-ceilinged kitchen under the restaurant I find, to my surprise, not a traditional Dutch chef peeling the potatoes but Mimo El Founti, who is originally from Morocco. 'I boil the potatoes for

15 to 20 minutes. And the kale for about 12 minutes,' he tells me.

When the potatoes and kale are ready Mimo mashes them together and seasons the lot with salt, pepper and a yellow stock powder called *aromat* – a trick he learned from Jurriaan's mother. He also adds some of the cooking liquid. When I say that my own mother always adds milk and butter to her stamppot, Jurriaan has to laugh: 'Well, we never said we would make it exactly like your mother does. At Moeders we try to serve our customers a version they can all identify with.'

Mimo rolls the meatballs out of a mix of minced beef and lamb, raw onions, egg, breadcrumbs and salt and pepper. However, instead of the frying them in a pan with butter – like my mother would – he cooks them in the oven on baking paper. 'That way you can be sure that the meatballs cook evenly,' he explains. Then, when the stamppot is mashed, the meatballs are brown and the sausages and bacon are good and hot, he serves everything on traditional old Dutch plates.

He makes a little hollow in the stamppot with a wooden spoon and pours in the gravy. The meatball, sausage and bacon are served on the side. Back upstairs in the restaurant I stick my fork in the mash and 'the dike' breaks. Jurriaan was right. Mimo's stamppot gives my mother's a close run for its money. When I have all but licked my plate clean I hand Jurriaan a framed photo of my mum. 'To hang on the wall,' I say.





STAMPPOT FROM MOEDERS

Preheat the oven to 220 °C. Mix the minced beef, minced lamb, onion, breadcrumbs and eggs together in a bowl and season with salt and pepper. Make 4 round balls out of the resulting mix.

Cook the potatoes (15-20 minutes) and the kale (10-15 minutes) in lots of water in two large saucepans (if you have one very large saucepan, you can put the potatoes and the kale into the same pot). Drain the potatoes and the kale, but keep 100 ml of the cooking liquid. Mash the potatoes and kale together in a large saucepan and season with salt, pepper, the aromat and the cooking liquid (instead of the aromat and cooking liquid you can use 50 ml hot milk in which you have melted 50 g butter). Put a lid on the pan.

Cook the meatballs in the oven for 15-20 minutes. Add the smoked bacon and the sausage for the last 5 minutes. Make a little hollow in the stampot on the plate, add the gravy* and serve with the meatball, bacon and sausage.

** If you don't already have gravy, you can make it by frying the meatballs in 25 g butter instead of cooking them in the oven. When the meatballs are brown remove them from the pan, reduce the heat and add 25 g flour. Stir the flour together with the sticky bits left behind by the meatballs. Fry for 1 minute, add 500 ml beef stock, little by little, and reduce until you have a nice consistent gravy.*

Tip: The minced meat should be cold when you mix it. So leave it in the fridge until you are ready to make the meatballs. If the temperature of the mince is higher than 7 °C you will have to chill it again before rolling the balls and cooking them.

serves 4

ingredients

- 350 g minced beef, chilled
- 150 g minced lamb, chilled
- 1 medium-sized white onion, diced
- 50 g breadcrumbs
- 2 eggs
- salt and pepper
- 1½ kg potatoes
- 1.2 kg curly kale
- 1 tbsp aromat (or 50 ml hot milk in which you have melted 50 g butter)
- smoked bacon
- smoked sausage
- 500 ml gravy

also required

- potato masher



dairy

In my opinion, real Amsterdam cheese is not the kind you find everywhere in the city's tourist shops. For the real thing you should try cycling my dairy route in Amsterdam North. On Saturdays you can drop into Dikhoeve Farm in Ransdorp for some Amsterdam cheese and get fresh raw milk from Zorgboerderij Ons Verlangen in Zunderdorp.

Fromagerie Abraham Kef

Marnixstraat 192 (Amsterdam West)
Czaar Peterstraat 137 (Amsterdam East)
Van der Pekplein 1B (Amsterdam North)

Kaaskamer van de Jordaan

Runstraat 7 (City Centre)

L' Amuse

Olympiaplein 111 (Amsterdam South)

Zorgboerderij Ons Verlangen

fresh raw milk
Roekergouw 8B
(Amsterdam North, Zunderdorp)

Dikhoeve

Amsterdam cheese
Dorpsweg 115
(Amsterdam North, Ransdorp)
Open Saturdays from 10 a.m. - 4 p.m.