

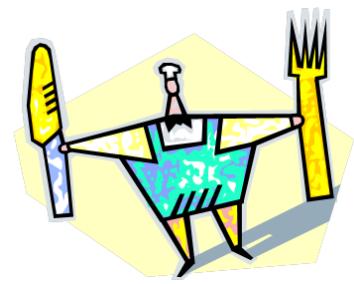
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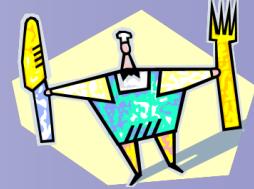
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Cook book

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About This Cook Book

This cook book is dedicated to our beloved Mother and Grandmother Corinne van der Meij-Westmaas who enjoyed cooking for her family of seven



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Recipes List

We have accumulated the following recipes:

American Meatloaf



Serve it hot or cold.

[More](#)

45 min prep + 2 hours cooking

Serves 8

Banana bread



This banana bread is moist and delicious with loads of banana flavor!

[More](#)

20 min prep + 1 hours cooking + 1 hour cooling

Serves 8 to 10

Braised pears in red wine



Braised pears are simple, traditional but a very elegant accompaniment to a celebratory dinner.

[More](#)

45 min prep + 50 min cooking

Serves 4

Cheese onion baguette



With this recipe you can make a delicious freshly baked cheese-onion baguette in no time.

[More](#)

60 min cooking

1 loaf

Cauliflower cheese cottage pie



Cottage pie is a crowd pleaser, but here's how to add a twist and make it even better.

[More](#)

45 min prep + 50 min cooking

Serves 4

Chilli con carne



This great chilli has to be one of the best dishes to friends for a casual get-together.

[More](#)

50 min prep + 1 hour cooking

Serves 4

Croissants

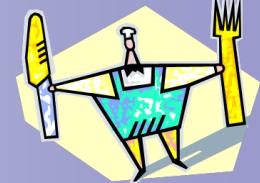


A rich, buttery, crescent-shaped roll of leavened dough or puff paste.

[More](#)

12 hours prep + 10-15 minutes cooking

Serves 4



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Croquettes



A typically Dutch recipe: kroketten and bitterballen. These are small fried breaded food rolls.

[More](#)

45 min prep + 5 min cooking

Serves 4

Döner Kebab



A typically Turkish fast food

[More](#)

20min prep + 5 min cooking

Serves 4

Endive mash with sausage



Curly endive (otherwise known as frisée or endive lettuce) is most often used in the Netherlands to make a traditional winter dish called andijviesstamppot.

[More](#)

10 min prep+ 30 min cooking

Serves 4

Filet Americain



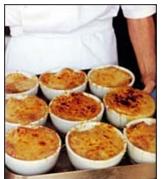
A raw beef spread that is served on a roll for lunch, or on crackers as an appetizer. ... It's a variation on the famous steak tartare, a dish supposedly named after the nomadic Tartars who roamed the plains of Russia.

[More](#)

10 min prep

Serves 4

French Onion Soup



A savoury and hearty old favourite, this recipe for Onion Soup is a filling choice for a mid-winter's snack.

[More](#)

15 min prep + 1 hour cooking

Serves 6

Kale mash with sausage



This Dutch recipe is a traditional peasants dish served on cold winter nights. It's hearty and a delicious way to get your greens.

[More](#)

15 min prep + 90 min cooking

Serves 4

Lemon Cake



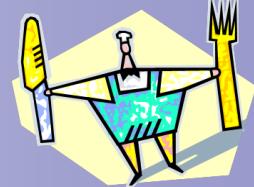
This lemon drizzle loaf cake is a French teatime favourite that Raymond Blanc has served at his restaurant for the past 25 years.

[More](#)

30 min prep + 50 min cooking

Serves 8

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Linguine with prawns and mussels



This dish makes a great Friday night supper. Everywhere you go along the coastline of Italy it will be offered to you in some form or another .

[More](#)

30 min prep + 10-30 min cooking

Serves 4

Kevin's Home style Apple Pie



A Canadian style Apple Pie with succulent apples and a tinge of cinnamon. Let's not forget a puffy crust.

[More](#)

20 min preparation + 55 minutes cooking

Serves 4

Oliebollen (deep fried doughnut balls)



With this easy recipe you can make the most delicious oliebollen yourself, including 5 indispensable tips for the tastiest oliebol or currant bun!

[More](#)

60 minutes prep + 15 minutes cooking

20 pcs

Oma's Apple Pie



Cinnamon-scented apple pie with golden melt-in-the-mouth pastry is the ultimate comfort food.

[More](#)

45 min prep + 50 min cooking

Serves 8

Paella



This impressive Spanish one pot, with fish, king prawns and mussels, is perfect for feeding a crowd at a dinner party.

[More](#)

40min prep + 1 hour, 10 minutes cooking

Serves 8

Patlijan



Stuffed eggplant recipe from Armenia.

[More](#)

15min prep + 1 hour cooking

Serves 4

Pea Soup



This recipe makes a pretty thick meal of a soup, but that's how it should be.

[More](#)

20 min prep + 25 min cooking

Serves 4

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Pumpkin Soup



This recipe can be heavy going, so work in sections until you reach the bottom. .

[More](#)

20 mins preparation + 25 mins cooking

Serves 6

Ragù alla Napoletana



Ragù is the traditional Sunday lunch for most southern Italian families.

[More](#)

30 min prep + 2 hours cooking

Serves 4-6

Raw apple cider vinegar



We all know that the key to a tasty salad is a delicious salad dressing.

[More](#)

5 min prep

Serves 6

Red cabbage with apples



Red cabbage and apples (rode kool met appeltjes) is a very old-fashioned, but much loved, side dish here in Holland. It goes really well with hearty meals

[More](#)

15mins prep + 40 mins cooking

Serves 4

Spaghetti Carbonara



[More](#)

30 min

Serves 4

Spaghetti with meatballs



[More](#)

20 minutes prep + 15 minutes cooking

Serves 4

Sue's Spare Ribs with Salad



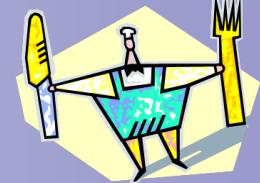
Sue's finger licking variation of Korean food

[More](#)

24 hours prep + 30 minutes cooking

Serves ?

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Roasted Red Pepper Soup with Anchovy Salsa

A tasty nod to the warmth of Spain, this red pepper soup is layered with sweet and salty flavours

[More](#)

15 minutes prep + 90 minutes cooking

Serves 6



Thai Fish Cakes

Tod Mun Pla

[More](#)

30 min

12 fish cakes



Tomato Soup

To make the tastiest tomato soup you'll ever experience wait until the tomatoes are at their most ripe and juicy, around September.

[More](#)

1 hour 45 minutes

Serves 4



Traditional German Goulash Soup

Goulash, is a dish originally from Hungary . There are about as many variations to German goulash soup as there are Oma's who prepare it.

[More](#)

15 min prep + 90 min cooking

Serves 4



Vla (Vanilla and chocolate)

Vla, a typical Dutch dessert

[More](#)

15 min

Serves 4–6



White Bread

Breakfast and lunch differ little in Dutch cuisine and both consist of bread with a wide variety of cold cuts, cheeses and sweet toppings.

[More](#)

5 hours prep

1 loaf



Zeelandic bacon

Zeeuws spek ("Zeelandic bacon") is a traditional Dutch bacon, originally a specialty from the province of Zeeland.

[More](#)

48 hours prep

Per 1 kg

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American Meatloaf



Ingredients

- 1 lb (450 g) minced beef
- 1 lb (450 g) minced pork
- ½ red pepper, chopped
- 2 medium onions, very finely chopped
- 2 cloves garlic, peeled
- 3 heaped tablespoons chopped fresh parsley
- 1 level dessertspoon chopped fresh thyme
- 1 large egg
- 3 oz (75 g) white bread, sliced and crusts removed, cut into 1 inch (2.5 cm) cubes
- 3 tablespoons milk
- 1½ rounded teaspoons mustard powder
- 2 tablespoons Worcestershire sauce
- 4 fl oz (110 ml) dry white wine
- about 8 slices (6 oz/175 g) traditional smoked streaky bacon
- salt and freshly milled black pepper

Serving Suggestions

If you're serving the meatloaf hot, just allow it to rest for 30 minutes in the tin, covered with foil, and then turn it out on to a board and serve cut in slices

Average Star Rating



A good recipe for a meatloaf will give you many strings to your culinary bow. Serve it hot on a cold winter's day with some buttery jacket potatoes or, if the weather is warm, it's lovely served cold with salads and chutney or pickles

Serves 4

Pre-heat the oven to gas mark 2, 300°F (150°C)

You will also need a 2 lb (900 g) loaf tin, 7½ x 4¾ x 3½ inches deep (19 x 12 x 9 cm deep), preferably non-stick

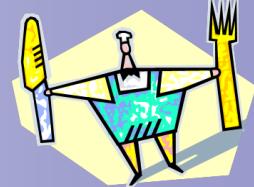
Preparation

The best way to make a meatloaf is in a large food processor, if you've got one. In which case you can begin by chopping the onions, garlic, parsley and thyme all together until the onion is very finely chopped, then add the meats, the red pepper and break in the egg. Place the bread in a little bowl, spoon the milk over, then mix it with your hands or a fork until the bread has broken down to fine crumbs. Add these to the processor along with the mustard powder, Worcestershire sauce, wine and a really good seasoning of salt and pepper.

Now, switching on and off, or using the pulse button, mix the whole lot together until thoroughly blended. If you don't have a food processor, grate or mince the onion, chop the garlic finely then mix everything thoroughly in a large bowl. When the mixture is ready, pack it into the loaf tin and smooth the top with the back of a spoon, then snip the rinds off the bacon and lay the slices all along the top of the meat, slightly overlapping, and press them down firmly.

Now place a piece of foil over the top and twist or pleat the corners. Stand the tin in a shallow baking tin, pour about 1½ inches (4 cm) boiling water into the baking tin straight from the kettle and place the whole thing on the middle shelf of the oven. Let it cook slowly for 2 hours.

After that remove the foil and dig a skewer into the meatloaf; press it down to make sure that the juices are running clear. Now, if it's cooked, remove it from the oven then let it cool for about 30 minutes and after that, if you're serving it cold, replace the foil and place something heavy on top to weight it down. Leave it weighted like this until it's completely cold. This makes the meatloaf easier to slice.



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Banana bread



Ingredients

- 1 1/2 cups (375 ml) unbleached all-purpose flour
- 1 teaspoon (5 ml) baking powder
- 1 teaspoon (5 ml) baking soda
- 1 1/4 cups (310 ml) mashed ripe bananas (3-4 bananas)
- 1/2 cup (125 ml) coconut milk
- 1 tablespoon (15 ml) lime juice
- 1/2 cup (125 ml) unsalted butter, softened
- 1 cup (250 ml) sugar
- 1 egg
- 1 teaspoon (5 ml) vanilla extract

Serving Suggestions

Average Star Rating

Let cool on a wire rack before removing from the pan and slicing.

Dish Summary

Banana bread is a type of bread made from mashed bananas. It is often a moist, sweet, cake-like quick bread; however there are some banana bread recipes that are traditional-style raised breads.

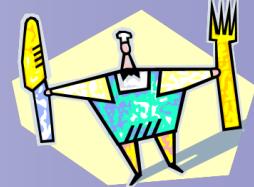
Serves 8 to 10



With the rack in the middle position, preheat the oven to 180 °C (350 °F). Butter a 23 x 13-cm (9 x 5-inch) loaf pan (a 1.5-litre (6-cup) capacity pan) and line with a strip of parchment paper, letting it hang over both sides.

Preparation

1. In a bowl, combine flour, baking powder and baking soda. Set aside.
2. In another bowl, combine bananas, coconut milk and lime juice. Set aside.
3. In a third bowl, cream butter and sugar with an electric mixer. Add egg and vanilla and beat until smooth. At low speed, add dry ingredients alternately with banana mixture.
4. Pour into the loaf pan. Bake for about 1 hour or until a toothpick inserted in the centre of the cake comes out clean.



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Braised pears in red wine



Dish Summary

Braised pears are simple, traditional but a very elegant accompaniment to a celebratory dinner or do it differently and serve as a dessert with a scoop of ice cream or whipped cream.

15 mins | Cook: 1 hour 20 minutes

Serves 4



Ingredients

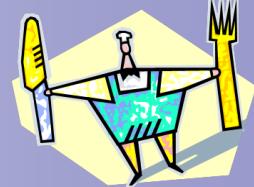
- 750 ml red wine
- 2 cinnamon sticks
- Grated zest of 1/2 lemon
- Pinch of ground cloves
- 1 tablespoon Cointreau.
Cointreau is a brand of triple sec (an orange-flavoured liqueur).
- 8 pears, suitable for cooking, whole, peeled but with stems.
Gieser Wildeman is one of the best (commercially available) varieties of stewing pears.
- 300g sugar

Preparation

1. Add the red wine in a large saucepan and bring to a boil.
2. Lower the heat and add the cinnamon sticks, lemon zest, ground cloves and Cointreau and simmer gently for 5 minutes cooking.
3. Add the pears and sugar. Put the lid on the pan and simmer on low heat for 1 hour boil gently until the pears soft.
4. Carefully remove the pears and place on a serving dish.
5. Sift the remaining wine mixture and put it back into the pan. Bring to a boil over high heat and reduce to syrup.
6. Pour the red wine syrup over the pears

Serving Suggestions

Serve with game dishes



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Cheese onion baguette

Dish Summary

With this recipe you can make a delicious freshly baked cheese-onion bread in no time.



Cook: 1 hour

Serves 4



Ingredients

- 500 gr patent flour
- 60 g butter
- 1 tsp honey
- 12 g dried yeast
- 265 ml water
- 12 gr salt
- 4 onions
- 250 gr of grated cheese

Preparation

1. Make a well in the flour and mix the butter, honey, yeast and water into a paste.
2. Sprinkle the salt over the edge.
3. Add the flour little by little and knead until you have a smooth dough.
4. Sprinkle the dough with flour and let it rise in a bowl for about 30 minutes.
5. Preheat the oven to 180 ° C.
6. Peel and cut the onions into half rings.
7. Knead the dough again and divide it into 2 portions.
8. Roll the dough out oval and spread onions and cheese.
9. Bake the loaves in the oven for about 25 minutes until golden brown and done.

Serving Suggestions

Soup



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Cauliflower cheese cottage pie



Dish Summary

Cottage pie is a crowd pleaser, but here's how to add a twist and make it even better.

30 min prep + 30 min/1 hour cooking

Serves 4



Ingredients

- 2 tbsp vegetable oil
- 450g/1lb beef mince
- 1 onion, finely diced
- 1 carrot, finely diced
- 1 garlic clove, crushed
- 2 tbsp tomato purée
- 200ml/7fl oz stock (veal, game or beef)
- 1 tbsp chopped fresh parsley

For the topping

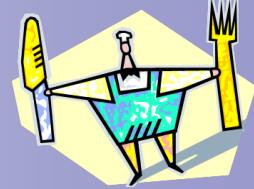
- 450g/1lb floury potatoes
- 75g/2½oz butter
- 750g/1lb 10oz cauliflower florets
- 150g/5oz crème fraîche
- 1 tbsp Dijon mustard
- 1 free-range egg
- 150g/5oz strong mature cheddar

Serving Suggestions

Serve with green vegetables

Preparation

1. Preheat the oven to 200C/400F/Gas 6.
2. Heat half of the oil in a large heavy-based frying pan over a high heat. Add the mince and fry until browned all over. Remove with a slotted spoon.
3. Add the remaining oil to the pan and gently fry the onion, carrot and garlic for eight minutes or until the vegetables have softened.
4. Return the mince to the pan with the tomato purée and cook for a further 6-8 minutes.
5. Add the stock, bring the mixture to the boil, then reduce the heat and simmer for 40 minutes. Stir in the parsley, remove from the heat and set aside to cool.
6. Meanwhile for the topping, boil the potatoes until soft. Drain and mash in a saucepan with the butter.
7. Blanch the cauliflower florets for one minute. Drain, refresh in iced water and pat dry.
8. Beat together the crème fraîche, mustard, egg and cheese in a bowl. Fold in the cauliflower.
9. Spoon the mince into the baking dish and top with the mashed potato, then spoon over the cauliflower mixture and bake in the oven for 20 minutes.
10. Preheat the grill to high, then grill pie until the top is golden-brown and bubbling around the edges



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Chilli con carne (2 pages)



Dish Summary

This great chilli has to be one of the best dishes to friends for a casual get-together

50 min prep + 1 hour cooking

Serves 4



Ingredients

- 1 tbsp oil
- 1 large onion
- 1 red pepper
- 2 garlic cloves, peeled
- 1 heaped tsp hot chilli powder (or 1 level tbsp if you have only mild)
- 1 tsp paprika
- 1 tsp ground cumin

- 500g lean minced beef
- 1 beef stock cube
- 400g can chopped tomatoes
- ½ tsp dried marjoram
- 1 tsp sugar
- 2 tbsp tomato puree
- 410g can red kidney beans
- Plain boiled long grain rice to serve
- Soured cream to serve

Preparation

1. Prepare your vegetables. Chop 1 large onion into small dice, about 5mm square. The easiest way to do this is to cut the onion in half from root to tip, peel it and slice each half into thick matchsticks lengthways, not quite cutting all the way to the root end so they are still held together. Slice across the matchsticks into neat dice. Cut 1 red pepper in half lengthways, remove stalk and wash the seeds away, then chop. Peel and finely chop 2 garlic cloves.
2. Start cooking. Put your pan on the hob over a medium heat. Add the oil and leave it for 1-2 minutes until hot (a little longer for an electric hob). Add the onions and cook, stirring fairly frequently, for about 5 minutes, or until the onions are soft, squidgy and slightly translucent. Tip in the garlic, red pepper, 1 heaped tsp hot chilli powder or 1 level tbsp mild chilli powder, 1 tsp paprika and 1 tsp ground cumin. Give it a good stir, then leave it to cook for another 5 minutes, stirring occasionally.
3. Brown the 500g lean minced beef. Turn the heat up a bit, add the meat to the pan and break it up with your spoon or spatula. The mix should sizzle a bit when you add the mince. Keep stirring and prodding for at least 5 minutes, until all the mince is in uniform, mince-sized lumps and there are no more pink bits. Make sure you keep the heat hot enough for the meat to fry and become brown, rather than just stew.
4. Making the sauce. Crumble 1 beef stock cube into 300ml hot water. Pour this into the pan with the mince mixture. Open 1 can of chopped tomatoes (400g can) and add these as well. Tip in ½ tsp dried marjoram and 1 tsp sugar, if using (see tip at the bottom), and add a good shake of salt and pepper. Squirt in about 2 tbsp tomato purée and stir the sauce well.
5. Simmer it gently. Bring the whole thing to the boil, give it a good stir and put a lid on the pan. Turn down the heat until it is gently bubbling and leave it for 20 minutes. You should check on the pan occasionally to stir it and make sure the sauce doesn't catch on the bottom of the pan or isn't drying out. If it is, add a couple of tablespoons of water and make sure that the heat really is low enough. After simmering gently, the saucy mince mixture should look thick, moist and juicy.

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Chilli con carne (2 pages)



Dish Summary

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50 min prep + 1 hour cooking

Serves 4



Ingredients

- 1 tbsp oil
- 1 large onion
- 1 red pepper
- 2 garlic cloves, peeled
- 1 heaped tsp hot chilli powder (or 1 level tbsp if you have only mild)
- 1 tsp paprika
- 1 tsp ground cumin
- 500g lean minced beef
- 1 beef stock cube
- 400g can chopped tomatoes
- ½ tsp dried marjoram
- 1 tsp sugar
- 2 tbsp tomato puree
- 410g can red kidney beans
- Plain boiled long grain rice to serve
- Soured cream to serve

Preparation (continued)

6. Bring on the beans. Drain and rinse 1 can of red kidney beans (410g can) in a sieve and stir them into the chilli pot. Bring to the boil again, and gently bubble without the lid for another 10 minutes, adding a little more water if it looks too dry. Taste a bit of the chilli and season. It will probably take a lot more seasoning than you think. Now replace the lid, turn off the heat and leave your chilli to stand for 10 minutes before serving, and relax. Leaving your chilli to stand is really important as it allows the flavours to mingle and the meat.

Serving Suggestions

Serve with soured cream and plain boiled long grain rice.

Average Star Rating

Other ways to enjoy chilli

Serve it on a bed of plain, boiled rice, with a spoonful of soured cream on top. Pile it on tortilla chips and sprinkle it with grated cheddar. Wrap it up in a tortilla with shredded lettuce, chopped tomatoes and guacamole for a great burrito.

A Mexican twist

Rather than add the teaspoon of sugar, you can stir in a small piece of chocolate (about the size of your thumbnail) when you add the beans. Any plain dark chocolate will do. Be careful not to add too much - you don't want to be able to identify the flavour of the chocolate.

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Croissants



Dish Summary

Home-made buttery croissants, freshly baked, are a real triumph. Feel proud when you spread on the jam!

12 hours prep + 10-15 minutes cooking



Ingredients

- 625g/1lb 5oz strong white flour, plus extra for rolling out
- 12g/½oz salt
- 75g/3oz sugar
- 20g/¾oz dried yeast
- 500g/1lb 2oz butter, chilled
- 8 sticks chocolate (optional)
- 1 free-range egg, beaten

Preparation

1. Place the flour, salt, sugar and yeast in a large mixing bowl. Using a wooden spoon, slowly mix in a little water until the mixture forms into pliable dough.
2. Place the dough on a floured surface and knead until it feels elastic.
3. Return the dough to the bowl, cover and chill in the refrigerator for an hour.
4. Return the chilled dough to your floured work surface and roll it into a rectangle, around 60x30cm/24x12in.
5. Roll out the chilled butter into a rectangle about 1cm/½in thick, around 20x30cm/8x12in.
6. Place the butter rectangle in the centre of the dough rectangle, so it covers the middle third of the dough.
7. Fold each side of the dough over the butter, so there is one layer of dough on the bottom, a layer of butter, then two layers of dough.
8. Wrap the dough in cling film and chill in the fridge for another hour.
9. Lightly flour the worktop and roll out the dough to a rectangle, around 60x30cm/24x12in. Repeat the folding process, folding the long sides into the middle, then return the dough to the fridge for a further hour.
10. Repeat this process of folding and chilling two more times, then wrap the dough in cling film and set it aside to rest overnight.
11. Using a rolling pin, roll out the rested dough to 3mm/1/8in thick.
12. Either use a croissant cutter to cut triangles or cut the rolled out dough into squares, each 20cm/8in square.
13. Cut each square diagonally, making two triangles.
14. Place the dough triangles on a lightly floured surface with the right angle away from you.
15. Roll the croissant towards the right angle point and curl the dough roll around into a traditional crescent shape. If using chocolate, add the chocolate across the widest part of the triangle, before rolling it up.
16. Place the shaped croissants on baking trays lined with baking parchment and leave to rise for 1½ hrs.
17. Preheat the oven to 200C/425F/Gas 6.
18. Lightly egg-wash the croissants and bake for 10-15 minutes until golden brown



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Croquettes



Dish Summary

A typically Dutch recipe: kroketten and bitterballen. These are small fried breaded food rolls. They are basically the same, the difference is the shape. A kroket is oblong, a bitterbal is, as the Dutch name indicates, a little round ball

30 min prep + 30 min/1 hour cooking

Serves 4



Ingredients

- 300g stew meat (chuck or flank steak) and/or beef scraps, cut into 2 -inch chunks)
- 2 cups of broth (preferably from meaty beef stock bones)
- 4 sprigs parsley (chopped)
- 3 tablespoons butter
- 3 tablespoons flour
- 2 eggs
- 150g breadcrumbs
- salt
- pepper
- nutmeg
- mild curry powder
- 1 tablespoon milk
- 1 tablespoon oil

Serving Suggestions

Serve piping hot with French mustard

Preparation

Roast the stew meat and bones first to get some caramelized flavor going, then to slowly heat them in water until a bare simmer, and then let them cook that way, gently, for a good long time (3.5 hours).

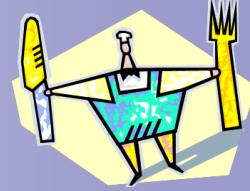
Cut the meat into very small pieces. Melt butter in a saucepan, stir in the flour (= roux) and simmer gently for 2 minutes and stir-in the broth until a smooth sauce. Then add the meat and parsley and let it simmer for another 2 minutes.

Season to taste with salt, pepper, curry and nutmeg. Spoon the ragout in a deep plate and leave it at least 2 hours in the refrigerator until cold and stiff.

Beat the eggs in a deep plate with milk and oil separately. Sprinkle the breadcrumbs on a flat plate. Divide the ragout into portions and make each serving a croquette form. Roll the croquette loosely through the breadcrumbs. Then into the egg mixture and again in the breadcrumbs.

The croquettes should be well covered on all sides! Lay the croquettes for at least an hour in the refrigerator.

Heat the cooking oil to 180 degrees C. Fry the croquettes about 5 minutes (not too much at once).



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Döner Kebab



Dish Summary

361 calories/portion

20 minutes prep + 5 minutes cooking

Serves 4

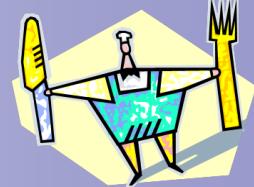


Ingredients

- 400g lean minced lamb
- ½ medium onion, roughly chopped
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp flaked sea salt
- 1 tsp plain flour
- 4 white or wholemeal pita breads (each about 60g)
- Oil, for spraying
- Hot chili sauce (optional)
- Freshly ground black pepper
- Garlic sauce:
 - 4 tbsp fat-free yoghurt
 - 1 large garlic clove, crushed
 - pinch of flaked sea salt
- Salad:
 - 2 large tomatoes, sliced
 - 100g cucumber, sliced
 - Shredded lettuce,
 - Pickled chillies, finely shredded (optional)
 - White cabbage and red onion rings (optional)

Preparation

1. To make the garlic sauce, mix all the ingredients in a small bowl and set aside to allow the flavours to mingle.
2. Put the lamb mince in a food processor with the onion, coriander, cumin, salt and lots of freshly ground black pepper. Blitz until as smooth as possible.
3. Divide the mince mixture into 4 balls. Cut a 60cm sheet of cling film and dust with ¼ teaspoon of sifted flour. Place a lamb portion on half of the film and fold the rest of the cling film over to cover it completely. Use a rolling pin to roll the kebab mixture thinly – about 5mm is just about right. Leave it inside the cling film. Do the same with the remaining portions of lamb.
4. Put the pita breads on a baking tray and place them under a preheated medium grill – not too close – for 1–2 minutes on each side until hot. Keep warm. Mist a large non-stick frying pan with oil and place over a medium-high heat.
5. Lift the cling film off the top of a portion of lamb. Peel off the backing film and, holding the lamb on a spatula or over your hand, very gently and carefully place it in the hot frying pan. Do the same with a second piece of flattened lamb and fry both for about 1 minute on each side until lightly browned and cooked through. Flatten the lamb into the hot pan by pressing it with a spatula as the meat cooks. Put the lamb on a warmed plate and cook the other 2 portions.
6. Put the warmed pitas on a board and cut them open along one side, then fill with salad and the hot lamb. Spoon over the garlic sauce and chilli sauce too, if you like. Add a couple of pickled chillies for extra authenticity and serve!



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Endive mash with sausage (Andijvie stampot met worst)



Dish Summary

Curly endive (otherwise known as frisée or endive lettuce) is most often used in the Netherlands to make a traditional winter dish called “andijvie stampot”.

10 min preparation + 30 minutes cooking

Serves 4



Ingredients

- 1 kilo of potatoes
- 1 bag of endive
- 250 gr pork belly without rind
- 2 “German” smoked sausages
- Salt
- Gravy granules

Serving Suggestions

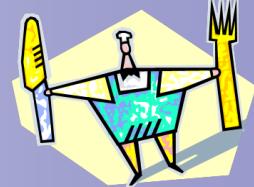
Serve with French mustard

Average Star Rating



Preparation

1. Peel the potatoes, remove the outer packaging of the sausage and bring all to a boil with salt for 20 minutes
2. Chop the pork belly die sized and fry until crispy
3. Chop the endive,
4. Using a potato masher mash the potatoes and endive together
5. Prepare the gravy
6. Add the pork belly with the juices just before serving



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Filet Americain



Dish Summary

Filet americain, or American filet, is a raw beef spread that is served on a roll for lunch, or on crackers as an appetizer. ... It's a variation on the famous steak tartare, a dish supposedly named after the nomadic Tartars who roamed the plains of Russia.

10 min preparation

Serves 4



Ingredients

- 125 g freshly chopped steak (is the tastiest)
- 40 g good mayonnaise (possibly homemade)
- 1 g ground sea salt
- 1 g ground white pepper
- 1 g paprika powder (extra red)
- 1 g chilli pepper grinded
- small tsp fine mustard
- very small dash of Worcestershire sauce
- egg yolk

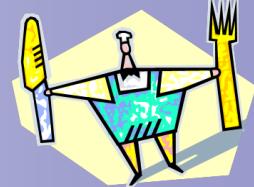
Serving Suggestions

Average Star Rating

Serve with finely chopped onions and pickles (gurkens) on a baguette

Preparation

1. Take a large bowl and stir the egg yolk
2. Mix with the other ingredients to a smooth paste.



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French Onion Soup



Ingredients

- 50 g butter
- 750 g onions, thinly sliced
- 2 cloves garlic, minced
- 45 g flour
- 2 litres beef or chicken stock
- 250 ml white wine
- 1 bay leaf
- 2 sprigs thyme
- salt and pepper
- 12 slices baguette
- 100 g Gruyere, grated

Dish Summary

A savoury and hearty old favourite, this recipe for Onion Soup is a filling choice for a mid-winter's snack.

15 min preparation + 1 hour cooking

Serves 6



Preparation

1. Melt the butter in a heavy saucepan and add the onion. Cook the onion over low heat stirring occasionally for 25 minutes or until the onions are deep golden brown and begin to caramelize.
2. Add the garlic and flour and continue stirring for another 2 minutes. Add slowly the broth and wine while stirring and bring to a boil. Add the bay leaf and thyme sprigs and season to taste with salt and pepper. Put a lid on the pan and let simmer for 25 minutes. Remove the bay leaf and thyme sprigs and taste the soup. Preheat the grill.
3. Toast the baguette slices, spread them on the 6 soup bowls and ladle the soup over it. Sprinkle with grated Gruyere cheese and put the soup under the grill until the cheese is golden and melted. Then serve immediately.



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Kale mash with sausage (Boerenkool stampot met worst)



Dish Summary

This Dutch recipe is a traditional peasants dish served on cold winter nights. It's hearty and a delicious way to get your greens.

10 min preparation + 30 minutes cooking

Serves 4



Ingredients

- 1 kilo of potatoes
- 1 bag of kale
- 2 "German" smoked sausages
- 25gr butter or margarine
- Salt
- Gravy granules

Serving Suggestions

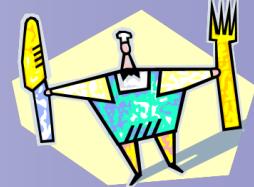
Serve with French mustard

Average Star Rating



Preparation

1. Peel the potatoes and boil with salt for 20 minutes
2. Chop the kale to crumb size in a food processor, add a small layer of water, remove the outer packaging of the sausage and bring all to a boil for 15 minutes
3. Drain the water, mash the potatoes, kale and butter/margarine together
4. Prepare the gravy



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Lemon Cake



Dish Summary

This lemon drizzle loaf cake is a French teatime favourite that Raymond Blanc has served at his restaurant for the past 25 years..

20 min preparation + 50 minutes cooking



Ingredients

- For the cake
 - 5 free-range eggs
 - 300g/11oz caster sugar
 - 140ml/5fl oz double cream
 - 3 lemons, zest only
 - 1½ tbsp dark rum
 - 1 pinch salt
 - 80g/3oz unsalted butter, melted
 - 240g/8½oz plain flour
 - ½ tsp baking powder
- For the apricot jam glaze
 - 3 tbsp apricot jam, warmed in a small saucepan
- For the lemon glaze
 - 1 lemon, zest and juice
 - 150g/5oz icing sugar

Preparation

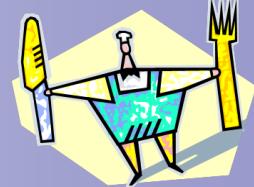
1. Preheat the oven to 180C/350F/Gas 4.
2. Lightly butter a 26cm x 9cm x 8cm/10in x 3½in x 3in loaf tin and line it with greaseproof paper.
3. In a large mixing bowl, whisk together the eggs, sugar, cream, lemon zest, rum, salt and butter.
4. Sift the flour and baking powder into a separate bowl then whisk it into the egg mixture until you have a smooth batter.
5. Pour the batter into the prepared tin and bake in the oven for 50-60 minutes, turning halfway through cooking. The cake is cooked when a knife blade inserted into the middle comes out clean.
6. Remove the cake from the tin, turn onto a cooling rack and leave to cool for 10 minutes. This will allow the steam to escape before you glaze the cake. Leave the oven turned on.
7. Brush the cake with the warmed apricot glaze and leave for five minutes while you make the lemon glaze.
8. For the lemon glaze, mix together the lemon juice, zest and icing sugar.
9. Heat the mixture in a small pan, or in the microwave, until the sugar has dissolved and you have syrup.
10. Brush the lemon glaze all over the cake and leave for a few minutes to set.
11. Place the glazed cake in the oven on a baking tray, turn off the heat and leave for 3-5 minutes to dry the glaze and turn it translucent.
12. Remove the cake from the oven and leave to cool to room temperature before serving.

Serving Suggestions

English high tea

Average Star Rating





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Linguine with prawns and mussels

Dish Summary

This dish makes a great Friday night supper. Everywhere you go along the coastline of Italy it will be offered to you in some form or another, perhaps with cozze e vongole (mussels and clams), patelle (limpets) and moscardini (baby octopus), scallops, squid, and/or a combination of all of them.

30 min preparation + 10-30 min cooking

Serves 4



Ingredients

- 500g/1lb 2oz mussels
- 250g/9oz whole raw prawns
- 6 tbsp olive oil
- 1 garlic clove, crushed
- ½ red chilli, finely sliced
- 50ml/2fl oz white wine
- 1 lemon, juice only
- small bunch flatleaf parsley, roughly chopped
- 400g/14oz linguine
- salt and freshly ground black pepper

Serving Suggestions

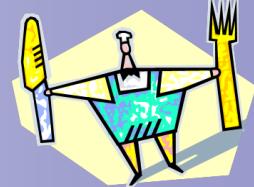
Serve with cooled white wine

Average Star Rating



Preparation

1. Clean the mussels by scrubbing them in cold water, and removing the beards. If any remain open after tapping them against the side of the work surface, discard them. Peel the prawns, removing the heads but leaving the tails intact.
2. Heat the olive oil in a large lidded saucepan, and add the garlic and chilli. After a minute or two, add the mussels and the wine. Cover with the lid and continue cooking for 1-2 minutes, or until the mussels open. If any mussels remain closed at the end of cooking, discard them.
3. Add the prawns and cook for a further 4-5 minutes, then squeeze in the lemon juice. Remove the pan from the heat and add the roughly chopped parsley. Season to taste with salt and freshly ground black pepper.
4. Meanwhile, cook the linguine in lightly salted boiling water for 7-8 minutes, or until al dente. Add the pasta to the pan with the shellfish sauce, mix together well and serve immediately.



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Kevin's Home style Apple Pie



Dish Summary

A Canadian style Apple Pie with succulent apples and a tinge of cinnamon. Let's not forget a puffy crust.

20 min preparation + 55 minutes cooking

Serves 4



Ingredients

- 2 pastry pie crusts
- 3 to 4 large apples, assorted variety
- 1/2 cup white granulated sugar
- 1/4 cup dark brown sugar
- 1/8 cup flour
- 1/8 cup fresh lemon juice
- 2 tablespoons butter
- 1 teaspoon ground cinnamon
- Dash nutmeg
- 1 egg
- 1 tablespoon milk

Serving Suggestions

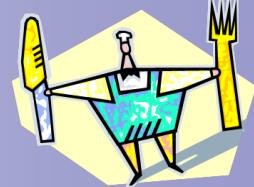
Serve with Cream

Average Star Rating



Preparation

1. Heat the oven to 220 degrees Celsius
2. Press one piecrust into a pie pan.
3. Peel and core the apples, then slice them into thin chunks.
4. In a large bowl, toss the apple pieces with the lemon juice.
5. In a small bowl, mix the flour, sugars and spices.
6. Add the sugar mixture to the apples, and toss to coat evenly.
7. Place the apples into the pie pan.
8. Cut the butter into thin pats, and then distribute them evenly on top of the apples.
9. Cover with the remaining crust.
10. Seal the edges of the crust.
11. Beat the egg and milk together, and then brush over the top of the crust.
12. Cut two slits into the centre of the pie to form a plus sign.
13. Bake for 15 minutes at 220, then reduce heat to 175 and bake for an additional 40 minutes



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Raw Apple Cider Vinaigrette



Ingredients

- 1 garlic clove , minced
- 1 tablespoon (15 ml) Dijon mustard
- 4 tablespoons (60 ml) raw apple cider vinegar
- 2 tablespoons (30 ml) fresh lemon juice
- 1-2 tablespoons (30—60 ml) raw honey , as needed for sweetness
- 5 tablespoons (75 ml) extra-virgin olive oil
- salt and pepper , to taste

Serving Suggestions

Serve with Salad

Average Star Rating



Dish Summary

Paired with raw honey and fresh garlic, this dressing is sure to liven up any salad and might even have your family craving their veggies!

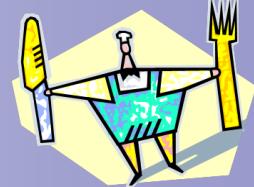
5 min preparation

Serves 6



Preparation

1. Combine all of the ingredients in glass mason jar, then seal the lid and shake until the honey dissolves and the ingredients are well combined. Adjust flavor to taste, if necessary. For best flavor, allow the dressing to marinate for at least 30 minutes before serving over your favorite greens.
2. Store leftovers in the fridge for up to a week, and shake well before serving each time.



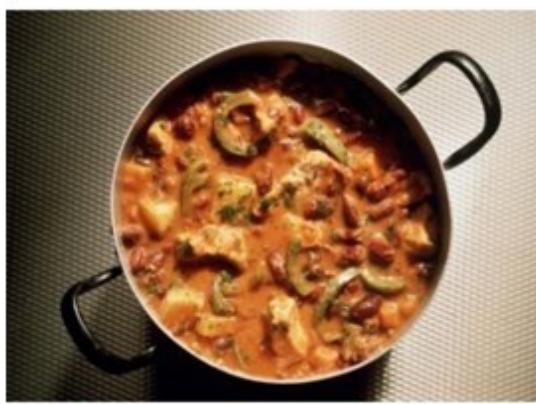
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Traditional German Goulash Soup



Dish Summary

Goulash, is a dish originally from Hungary . There are about as many variations to German goulash soup -- thin variety -- or stew -- thick variety -- as there are Oma's who prepare it. Some may use sauerkraut within the recipe where others use green peppers, for example. In a similar way, you can vary the recipe to your family's personal liking as much as you wish.

15 min preparation + 90 min cooking

Serves 4



Ingredients

- 6 table spoons butter
- 2 large onions, peeled and diced
- 1 cloves garlic, minced
- 2 tea spoons sweet paprika
- 1 tea spoons spicy paprika
- ½ cup red wine
- 1 ½ lbs stew beef into 1 inch cubes
- 2 to 4 cups of water
- salt to taste
- 1 small can tomato paste or, alternatively, use diced tomato

Preparation

1. Melt the butter in a stewing pot over high heat. Add the diced onion and sauté it, using the slotted spoon until the onion has turned transparent. Stir in paprika and continue to cook until it forms a froth.
2. Pour red wine into the pot. Stir.
3. Add the cubed beef to the pot. Alternatively, many German goulash recipes use cubed pork or they call for half beef and half pork mixtures or venison and beef mixtures. Use whichever meat preference you prefer. Stir the meat continually until nearly all the liquid boils away.
4. Add water to the stew pot until the meat is barely covered, as suggested by German Recipes. Stir in tomato paste.
5. Remove the outside layer of the garlic clove. Lay the garlic clove on a cutting board. Press the flat edge of the large knife against the clove until the paper thin layer around the clove breaks. Break apart the clove and peel it gently. Crush it with the side of the knife. Dust it with salt and crush it again with the knife to distribute the salt evenly throughout the garlic. Add the garlic-salt mixture to the stew pot.
6. Stir while bringing ingredients to a boil. Reduce heat and then cover the pot. Simmer covered ingredients for 90 minutes. Check regularly water level.
7. Serve over German dumplings, rice or your choice of foundation.

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Tomato Soup



Dish Summary

A simple, homemade soup made with fresh tomatoes is a perfect summertime treat when the best tomatoes are ripe in gardens and farmers' markets. Everyone will love the fresh sweet taste and smooth texture.

1 hour 45 min

Serves 4



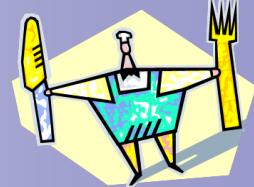
Ingredients

- 1-1¼kg ripe tomatoes
- 1 medium onion
- 1 small carrot
- 1 celery stick
- 2 tbsp. olive oil
- 2 squirts of tomato purée (about 2 tsp)
- a good pinch of sugar
- 2 bay leaves
- 1.2 liters/ 2 pints hot vegetable stock (made with boiling water and 4 rounded tsp bouillon powder or 2 stock cubes)

2. Spoon 2 tbsp olive oil into a large heavy-based pan and heat it over a low heat. Hold your hand over the pan until you can feel the heat rising from the oil, then tip in the onion, carrot and celery and mix them together with a wooden spoon. Still with the heat low, cook the vegetables until they're soft and faintly coloured. This should take about 10 minutes and you should stir them two or three times so they cook evenly and don't stick to the bottom of the pan.
3. Holding the tube over the pan, squirt in about 2 tsp of tomato purée, then stir it around so it turns the vegetables red. Shoot the tomatoes in off the chopping board, sprinkle in a good pinch of sugar and grind in a little black pepper. Tear 2 bay leaves into a few pieces and throw them into the pan. Stir to mix everything together, put the lid on the pan and let the tomatoes stew over a low heat for 10 minutes until they shrink down in the pan and their juices flow nicely. From time to time, give the pan a good shake – this will keep everything well mixed.
4. Slowly pour in the 1.2 litres/ 2 pints of hot stock (made with boiling water and 4 rounded tsp bouillon powder or 2 stock cubes), stirring at the same time to mix it with the vegetables. Turn up the heat as high as it will go and wait until everything is bubbling, then turn the heat down to low again and put the lid back on the pan. Cook gently for 25 minutes, stirring a couple of times. At the end of cooking the tomatoes will have broken down and be very slushy looking.
5. Remove the pan from the heat, take the lid off and stand back for a few seconds or so while the steam escapes, then fish out the pieces of bay leaf and throw them away. Ladle the soup into your blender until it's about three-quarters full, fit the lid on tightly and turn the machine on full. Blitz until the soup's smooth (stop the machine and lift the lid to check after about 30 seconds), then pour the puréed soup into a large bowl. Repeat with the soup that's left in the pan. (The soup may now be frozen for up to 3 months. Defrost before reheating.)
6. Pour the puréed soup back into the pan and reheat it over a medium heat for a few minutes, stirring occasionally until you can see bubbles breaking gently on the surface. Taste a spoonful and add a pinch or two of salt if you think the soup needs it, plus more pepper and sugar if you like. If the colour's not a deep enough red for you, plop in another teaspoon of tomato purée and stir until it dissolves. Ladle into bowls and serve. Or sieve and serve chilled with some cream swirled in.

Preparation

1. Firstly, prepare your vegetables. You need 1-1.25kg/2lb 4oz-2lb 12oz ripe tomatoes. If the tomatoes are on their vines, pull them off. The green stalky bits should come off at the same time, but if they don't, just pull or twist them off afterwards. Throw the vines and green bits away and wash the tomatoes. Now cut each tomato into quarters and slice off any hard cores (they don't soften during cooking and you'd get hard bits in the soup at the end). Peel 1 medium onion and 1 small carrot and chop them into small pieces. Chop 1 celery stick roughly the same size.



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Oma's Apple Pie



Dish Summary

Cinnamon-scented apple pie with golden melt-in-the-mouth pastry is the ultimate comfort food

45 min preparation + 50 min cooking

Serves 8



Ingredients

- 350g plain flour + a little extra
- 150g margarine cut into small blocks + a little extra
- 75g white sugar
- Salt
- 3 eggs
- 100g raisins
- 6 apples
- Cinnamon
- 50g brown sugar



Preparation

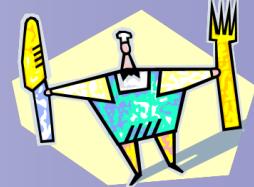
1. Preheat oven to 200°C
2. Mix flour with margarine blocks and white sugar. Add a bit of salt and 1½ egg. Knead the mix well with cold hands until it all comes together and leave the mixture in the fridge
3. Soak the raisins in lukewarm water whilst peeling and slicing apples. Put apple slices in a bowl and mix well with brown sugar and cinnamon.
4. Grease a tin with a knob of margarine. Separate the dough roughly into two.
5. Find a clean surface and sprinkle it and a roller with flour. Flatten one piece of the dough and use a roller to get an even base slightly larger than that of the base of the tin. Then place the flattened dough into the tin and allow the edges of the dough to cover some of the edge of the tin.
6. Now take the dough set aside and role in a rectangular shape into a similar thickness as the base and place around the inside of the edge of the tin. Set all leftover dough to the side.
7. Dry raisins well with some kitchen roll. Place the apples in the tin and mix with raisins.
8. Roll leftover dough and place it on top of the filling to create a crisscross pattern. Use yolk of one egg to glaze the crisscross pattern and the gaps in between.
9. Place pie into the oven for 40 minutes.

Serving Suggestions

Serve with tea or coffee

Average Star Rating





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Paella (recipe according to Marcel)



Dish Summary

This impressive Spanish one pot, with monkfish/squid, king prawns and mussels, is perfect for feeding a crowd at a dinner party

40 min preparation + 1 hour, 10 min cooking

Serves 8



Utensils

- 1 large paella pan (diameter 40/45 cm and depth 7/8 cm) this for the final serving on the table.

Ingredients

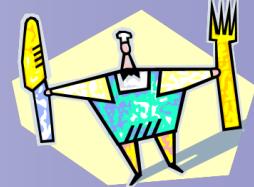
- 800 gr Paella (Bomba, Arborio) rice
- 3 peppers red, or green, does not matter
- 200 gr peas (frozen)
- Peeled 1 kg of canned tomatoes,
- 2 large onions
- 4 garlic cloves
- Salt, pepper, saffron, olive oil
- 1 kg of mussels
- 1 kg large shrimp
- 1 kg of squid.cut in circles

Average Star Rating



Preparation

- Bake the circles squid in 15cl olive oil in a skillet after about 4 minutes, remove.
- Use the gravy in the pan (fluid from the squid and olive oil) to open the mussels. Remove the mussels from the pan. Gravy always preserved.
- Put the peppers (which have been cut into four lengths) into the pan and remove after 7/8 minutes.
- Put the shrimp in the pan and remove after 5/6 minutes. Keep gravy still
- Add the onions (thinly sliced) to the pan and add, after about 10 minutes and the tomatoes, the garlic, crushed and simmer for about 10 minutes. Salts and peppers.
- In a pan with water and the saffron and some salt, cook the rice until the water has evaporated.
- In the paella pan add the rice, the mussels, the mixture, tomato, onion, garlic, the peas frozen, the rings squid. Mix and taste everything or enough salt.
- Lay the shrimp nicely on top and the peppers too.
- Heat the pan with paella in the oven about 30 minutes at 100 ° C before serving.



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Patlijan



Dish Summary

Stuffed eggplant recipe from Armenia

15 min preparation + 1 hour cooking

Serves 4



Ingredients

- 2 eggplants/aubergines
- 2 onions
- 500g mince meat
- 12 small on-the-vine tomatoes
- 2 big tomatoes
- Two tea spoons of dry mixed herbs
- Bunch of fresh rosemary
- Bunch of fresh parsley
- 4 cloves of garlic
- Salt & pepper
- Olive oil

Preparation

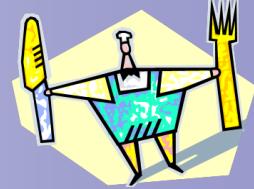
1. Peel eggplants and slice length way in half. Put a frying pan on high heat and a few lugs of olive oil. Fry eggplants until brown on both sides.
2. Peel and dice the onions and peel and chop the cloves of garlic. Fry the mince meat and once browned add onions and garlic, season with salt and pepper and fry for another minute. Cut small tomatoes into four and big tomatoes into similar size. Add tomatoes into mince meat mixture and fry until tomatoes are softened.
3. Place eggplants and mince meat mixture into a large saucepan and put on medium heat.
4. Chop parsley leaves and add it to the mixture along with dry mixed herbs and rosemary leaves.
5. Add 2 mugs of water into the saucepan and bring to boil. Then place the lid on the saucepan and simmer for 1 hour, checking every 15 minutes; adding water if necessary and season to taste.
6. After 1 hour remove lid and boil until mixture has thickened.

Serving Suggestions

Serve with basmati rice
Add Maggi for extra flavour

Average Star Rating





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Pea Soup (Erwten soep)



Dish Summary

Erwtensoep (also known as snert) is a typical Dutch winter meal. This recipe makes a pretty thick meal of a soup, but that's how it should be. In fact, the Dutch believe that erwtensoep should be so thick that you can stand a spoon upright in it.

12 hours preparation + 2.5 hours cooking

Serves 4

Ingredients

- 400 g split peas or dried peas
- 1 large shoulder chops
- 2 leeks
- 1 small celery
- 1 large potato
- 1 "German" smoked sausage or wieners
- 1 bunch parsley
- 2 bay leaves
- 2 teaspoons salt
- pepper

Serving Suggestions

Serve with Zeelandic bacon on rye bread

Preparation

Soak the washed peas or split peas at least 12 hours in 1.5 liters of cold water. Add the shoulder chop to the peas in the soaking water together with bay leaves and salt and bring to a boil. Let the mixture simmer in a closed pan, occasional stirring for about 1.5 hours. Any foam can be removed with a slotted spoon or scoop. While the peas simmer, cut the leek into rings and the celeriac and potatoes into cubes. Add it to the soup and let it cook for another 0.5 hour. In the meantime cook the sausage in its inner packaging for 20 minutes in a pan of hot but not boiling water. Once the pea soup is cooked remove the shoulder chop, cut into small cubes and toss it back into the soup. Cut the sausage into slices and add them to the soup as well. Stir the parsley through and bring the soup to taste with salt and pepper



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Pumpkin Soup



Dish Summary

Pumpkin soup is fall's signature squash. It packs some powerful healthy perks — like keeping heart health, vision and waistlines in check.

20 mins preparation + 25 mins cooking

Serves 6



Ingredients

- 2 tbsp olive oil
- 2 onions, finely chopped
- 1kg pumpkin or squash (try kabocha), peeled, deseeded and chopped into chunks
- 700ml vegetable stock or chicken stock
- 150ml double cream

For the croutons

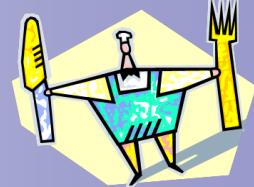
- 2 tbsp olive oil
- 4 slices wholemeal seeded bread, crusts removed

Serving Suggestions

Serve with croutons

Preparation

1. Heat the olive oil in a large saucepan, then gently cook the onions for 5 mins, until soft but not coloured.
2. Add the pumpkin or squash to the pan, then carry on cooking for 8-10 mins, stirring occasionally until it starts to soften and turn golden.
3. Pour the stock into the pan and season with salt and pepper. Bring to the boil, then simmer for 10 mins until the squash is very soft.
4. Pour the double cream into the pan, bring back to the boil, then purée with a hand blender. For an extra-velvety consistency you can pour the soup through a fine sieve. The soup can now be frozen for up to 2 months.
5. To make the croutons: cut the bread into small squares. Heat the olive oil in a frying pan, then fry the bread until it starts to become crisp. Add a handful of pumpkin seeds to the pan, then cook for a few mins more until they are toasted. These can be made a day ahead and stored in an airtight container.
6. Reheat the soup if needed, taste for seasoning, then serve scattered with croutons and seeds and drizzled with more olive oil, if you want.



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Ragù alla Napoletana



Ingredients

- 5 tbsp extra virgin olive oil
- 1 small onion, finely chopped
- 500g/1lb 2oz topside of beef, chopped into medium-sized pieces
- 500g/1lb 2oz pork ribs
- 200g/7oz Italian pork sausages
- 2 tbsp tomato purée, diluted in 100ml/3½fl oz red wine
- 3 x 400g/14oz tins chopped tomatoes
- handful fresh basil leaves
- salt and freshly ground black pepper
- pasta or bread, to serve

Dish Summary

Ragù is the traditional Sunday lunch for most southern Italian families: the tomato sauce dresses the pasta and the meat is served as a main course.

30 min preparation + 2h cooking

Serves 4-6



Preparation

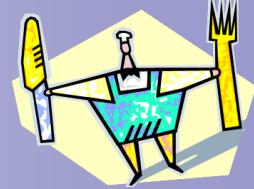
1. Heat the olive oil in a large saucepan, add the onion and cook for 4-5 minutes, or until softened.
2. Add the beef, ribs and sausages to the pan and continue to fry until the meat is browned all over (you may need to do this in batches).
3. Increase the heat, stir in the diluted tomato concentrate and continue to cook until the volume of the liquid is reduced by one-third.
4. Add the tomatoes and basil, season with salt and freshly ground black pepper and stir well.
5. Bring to the boil, then lower the heat to a simmer, cover and cook very gently for about two hours, or until the sauce is thick and silky. Stir from time to time, checking that there is enough moisture; if necessary add a little more wine or water.
6. Remove from the heat and serve with pasta as suggested above, or on its own with lots of good bread to mop up the rich tomato sauce.

Serving Suggestions

Serve with pasta or bread

Average Star Rating





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Red cabbage with apples (Rodekool met appel)



Dish Summary

Red cabbage and apples (rode kool met appeltjes) is a very old-fashioned, but much loved, side dish here in Holland. It goes really well with hearty meals

15 minutes prep + 40minutes cooking

Serves 4



Ingredients

- 1kg stew apples (in pieces)
- 1 red cabbage
- 1 onion (sliced)
- 25 cl. of water
- 3 tbsp vinegar
- 1 knob of butter
- 2 cups sugar

Serving Suggestions

Serve with chipolata sausages and boiled potatoes

Preparation

- Remove the outer leaves of the cabbage and cut him with a large knife in four quarters. Remove the thick midribs and further cutting into slices. Cut the onion into rings. Peel the apples, remove the core and cut into pieces.
- Sauté the onion in a little butter. Add the cabbage, vinegar, sugar and water.
- Put the apple pieces in the red cabbage. Leave on a low heat for 30 to 40 minutes to cook under cover until the cabbage is soft. Stir regularly.



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Spaghetti Carbonara

Dish Summary



15 minutes prep + 15 minutes cooking

Serves 4



Ingredients

- 2 tbsp olive oil
- 2 onions
- 2 cloves of garlic
- 250 gr. closed cup mushrooms
- 250ml crème fresh
- milk
- Salt & pepper
- Spaghetti for 4
- 12 slices of Parma ham

Preparation

Plates

- Preheat the oven to 120 degree
- Drape 3 slices Parma ham on 4 dinner plate each and place in the oven

Sauce

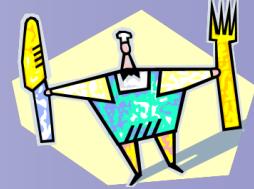
- Peel and dice the onions and peel and chop the cloves of garlic.
- Fry in olive oil until glazed
- Add the mushrooms and fry for a further two minutes
- Add the crème fresh and bring to a boil
- Season with Salt & pepper
- Add milk to give it the right consistency

Cook the spaghetti as per instructions on the package.

Remove the heated plates from the oven with an oven mitt, portion the spaghetti per plate and add the sauce.

Serving Suggestions

Serve with garlic bread



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Spaghetti with meatballs

Dish Summary



20 minutes prep + 15 minutes cooking

Serves 4



Ingredients

- 2 tbsp olive oil
- 2 onions
- 2 cloves of garlic
- 2 cans of peeled plum tomatoes
- Herbs: Fresh basil, rosemary, sage, thyme
- Salt & pepper
- Spaghetti for 4
- Package of chipolata sausages

Preparation

Sauce

- Remove the leaves from the rosemary and thyme and grind them
- Peel and dice the onions and peel and chop the cloves of garlic. Fry the onions and garlic in olive oil until glazed.
- Add the rosemary and thyme and fry for a further two minutes
- Squeeze the tomatoes to pulp with the herbs and bring to a boil
- Shred the sage in the sauce with half of the basil leaves
- Season with Salt & pepper
- Add some water if needed to the right consistency

Meatballs

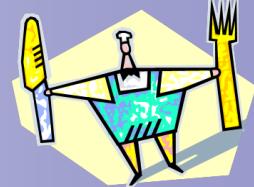
- Squeeze the meat from the sausages and roll them into small meatballs
- Fry the meatballs in a cooking pan

Cook the spaghetti as per instructions on the package.

Portion the spaghetti per plate, add the sauce, the meatballs and decorate with fresh basil leaves

Serving Suggestions

Serve with garlic bread



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Sue's Spare Ribs with Salad



Ingredients

For Spare Ribs:

- Soya sauce (salty one)
- Water
- Bokma (Dutch Young Grain Gin)
- Sesame oil
- 3 big onions, finely chopped
- 8 cloves of garlic, finely chopped
- Brown sugar
- Pepper
- Spare ribs

For Salad:

- Hearts of Romaine salad
- Soya sauce (salty one)
- Sesame oil
- Sesame seeds

Serving Suggestions

Enjoy with sticky rice and gim-gui (김구이),
Roasted seaweed sheets

Dish Summary

Sue's finger licking variation of Korean food

24 hours prep + 30 minutes cooking

Serves ?



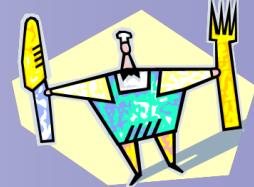
Preparation

Use a processor to chop the onions and garlic. Add soya sauce and an even amount of water enough to cover all the spare ribs later. Add 1/3 amount of Bokma, sesame oil, 2/3 amount of brown sugar and pepper to taste.

Add the spare ribs and ensure the marinade covers them all and leave them in the refrigerator for 24 hours.

After 24 hours prepare the grill and set to full while getting an alcoholic beverage for the griller. (This is a time honoured tradition). Grill the ribs on a barbecue and spoon the marinade over the ribs now and then to keep them from burning. Freeze any unlikely remaining uncooked ribs in their marinade for another day.

Slice the salad and bring to taste with a little soya sauce (be careful, not too much), sesame oil and sprinkle with some sesame seeds



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Roast Red Pepper Soup with Anchovy Salsa



Dish Summary

A tasty nod to the warmth of Spain, this red pepper soup is layered with sweet and salty flavours and it could easily be used as a cooking sauce for fish or white meat. The recipe makes more salsa than you need but any leftovers are delicious spread on a bit of chargrilled bread or toast.

15 minutes prep + 90 minutes cooking

Serves 6



Ingredients

For the Soup:

- Extra virgin olive oil for cooking
- 6 red peppers, cored, deseeded and cut into quarters
- 2 onions, diced
- 6 garlic cloves, grated
- 2 red chillies, stems removed, chopped – seeds and all
- 50g caster sugar
- Generous pinch of saffron threads
- 3 ½ tablespoons patis (anise-flavoured liqueur)
- 100ml red wine vinegar
- 500ml chicken or vegetable stock
- 100ml double cream
- Cayenne pepper, to taste
- Salt and freshly ground pepper

For the salsa:

- 1 red onion, finely diced
- 1 red pepper, cored, deseeded and finely diced
- 2 banana shallots, finely diced
- 75g salted anchovies, the best you can find, roughly chopped
- Finely grated zest of 2 lemons
- 2 garlic cloves, grated
- 1 tablespoon finely chopped sage
- 1 teaspoon finely chopped rosemary leaves

Preparation

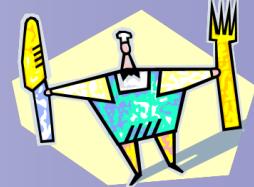
1: Preheat the oven to 190°C/Gas mark 5. Lay a wide strip of tin foil on a baking tray. Drizzle it with olive oil. Place the red peppers on top of the foil and season. Cover with a second strip of tin foil and then seal tightly round the edges to form a bag. Roast for 45 minutes, remove from the oven and let the peppers cool in the bag. The peppers will steam a little and create some condensation that is all flavour.

2: Warm a splash of olive oil in a large, heavy-bottomed saucepan over a medium heat. Add the onions and cook for about 15 minutes until soft, stirring from time to time. Add the garlic and cook for 2-3 minutes, then add the chillies and stir. Throw in the sugar and saffron, then the pastis and vinegar, and cook on a medium heat until the liquid has evaporated you have a pan full of lovely saffron-coloured onions.

3: Empty the bag of red peppers into the pan, along with all the steamed juices. Cover with the stock and bring to the boil, reduce the heat and simmer very gently for 25-30 minutes. Add the double cream, bring to the boil, then remove from the heat.

4: Cool slightly then whizz in a blender or food processor until smooth. Pass through a fine sieve into a container and season to taste with salt and cayenne pepper. At this stage, you can refrigerate the soup for a couple of days and heat it up when needed.

5: When you are ready to serve, mix together all of the ingredients for the salsa in a bowl. Taste and season. Bring the soup to the boil and ladle it into warmed soup bowls. Spoon some salsa into each bowl and trickle on some olive oil just before serving.



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Thai Fish Cakes



Dish Summary

Tod Mun Pla

30 minutes cooking

12 fish cakes



Ingredients

- 300g pack basic frozen cooked and peeled prawns, defrosted
- 300g pack basic Pollock fillets, cut into pieces
- 1 tsp cornflour
- zest and juice of 1 lime
- 28g pack fresh coriander, finely chopped
- 1 red chilli, finely chopped
- 1 tsp light soy sauce
- 1 tsp sesame oil

Preparation

1. Preheat the oven to 180°C, fan 160°C, gas 4.
2. In a food processor, whizz the prawns, Pollock, cornflour, lime zest, coriander, chilli, soy sauce and sesame oil, until fully combined
3. Roll into 12 balls and then flatten slightly into patties
4. Heat the olive oil in a large frying pan and fry the fish cakes for 2-3 mins on each side. You may need to do this in batches.
5. Transfer to a backing tray and cook in the oven for 15-20 mins.



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Vla (Vanilla and chocolate)



Ingredients

Vanilla Vla:

- 1/2 litre of whole milk
- 1 vanilla pod
- 30gr of sugar
- 20gr cornstarch
- 2 egg yolks
- pinch of salt

Chocolate Vla:

- 1/2 litre of milk of whole milk
- 25 gr cornstarch
- 25 gr of cocoa
- 60 gr sugar

Dish Summary

Vla is originally a typical Dutch dairy desert made from fresh milk. Vla was originally sold in glass bottles and the consistency made extracting the complete amount difficult, so a special bottle scraper (flessenschraper or flessenlikker) was specifically designed.

15 minutes cooking

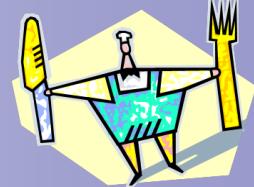
Serves 4–6

Preparation Vanilla Vla

1. Pour the whole milk into a saucepan. Scrape the vanilla pod and put the vanilla together with the stick in the milk. Bring the milk to a boil and then simmer for 10 minutes on low heat while stirring occasionally.
2. In the meantime, mix up the sugar, cornstarch, egg yolks and salt. After 10 minutes, remove the vanilla pod from the pan and stir in a few tablespoons of warm milk through your egg mixture. Then you gently beat the egg mixture through the milk. Turn the heat a little higher and let it thicken to custard while you keep stirring.
3. Then turn off the heat, pour the custard into a bowl and allow to cool slightly. This custard is delicious to eat lukewarm. You can also let it cool down and store it in the refrigerator for 2 to 3 days. Cover or finish with plastic foil, otherwise there will be a sheet on the custard and that would be a shame

Preparation Chocolate Vla

1. Mix custard powder, cocoa powder and sugar, and mix with a deciliter of cold milk.
2. Bring the remaining milk to the boil, and add the paste while stirring. The custard is bound within a minute.
3. Turn down the heat, and heat for two more minutes while you continue to beat with the whisk. Pour the custard into a bowl immediately and cover with plastic wrap to cool.



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White Bread



Ingredients

- ½ teaspoon sugar
- Patent flour 400g
- 20 g of fresh yeast or 7 g of dried yeast
- 50 ml of olive oil
- 200 ml lukewarm water
- 2 teaspoons salt

Dish Summary

Bread is the Dutch staple food for both breakfast and lunch with a wide variety of cold cuts, cheeses and sweet toppings

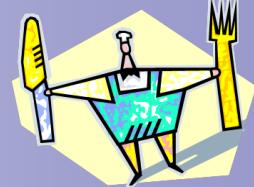
5 hours cooking

1 Loaf of bread



Preparation

1. Mix the flour with the salt and make a well in the center. Dissolve the yeast and sugar in 200 ml of warm water, pour it into the well and mix with a bit of flour. Cover the bowl and let rest for 45 minutes in a warm place.
2. Knead the rest of the flour with the yeast mixture and oil until a smooth dough. Cover and let rise for about 2 hours at room temperature.
3. Knead the dough quickly and make a long loaf. Place on a baking paper lined baking sheet and let rise for about 1 hour.
4. Preheat the oven to 220 ° C and put a dish hot water at the bottom of the oven. Bake 40 to 45 minutes until it is golden brown



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Zeelandic bacon



Dish Summary

Zeeuws spek ("Zeelandic bacon") is a traditional Dutch bacon, originally a specialty from the province of Zeeland.

48 hours preparation

Per 1 kg



Ingredients per kg

- Lean streaky bacon
- 10 g colorozo salt (0.6% Sodium Nitrate Dilution)
- 20 g marinade mix (Verstegen)
- 75 gr Ketjap Manis

Serving Suggestions

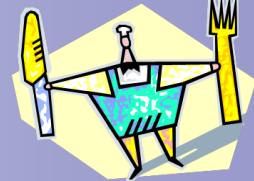
Serve with rye bread and pea soup

Average Star Rating



Preparation

1. Lean pork belly with low pH value, deboned, discard rind and cartilage,
2. Cut in squares of ± 400 g.
3. Coat well with the marinade
4. Soak for 2 * 24 hours in the cooler
5. Grill with the rib side down at 140 ° C until core temperature 80 ° C
6. Cool down till 2-4 ° C



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Oliebollen



Dish Summary

The history of the oliebol goes back quite a bit in time. The first oliebol can be seen in a painting from 1652 and the first recipe can be found in the cookbook De Verstandig Kok from 1667.

45 minutes + 1 hour proofing

20 pcs



Ingredients per kg

- 500 ml lukewarm semi-skimmed milk
- 500 gr flour
- 1 bag of dried yeast of 7 grams
- 4 tablespoons light brown caster sugar
- 1 egg
- pinch of salt
- 1 bottle of sunflower oil
- Optional: 150 gr currants or 2 apples in slices

Serving Suggestions:

Serve with icing sugar

Preparation

- Soak the currants in water for 15 minutes. Stir the dried yeast and sugar into the milk and let it soak for a while.
- Sift the flour into a mixing bowl and add a pinch of salt. Slowly pour in the milk and yeast and beat with a mixer with dough hooks to a sticky batter. Mix in the egg and the currants. Cover the bowl with a damp cloth and let it rise for 60 minutes. The batter will become about twice the size.
- Heat the sunflower oil to 180 degrees. Spoon water-moistened spoons (or an ice cream scoop) into a ball of batter into the fat. After a few seconds you will see the oliebol get a little bigger and it will float to the top. Turn regularly. After about 6 minutes, the oliebollen will be golden brown and cooked through. Drain on kitchen paper and sprinkle with powdered sugar.

5 tips for baking oliebollen:

- Soak the currants in rum for a nice taste.
- Let the dough rise at room temperature, if the temperature is too warm it will rise too quickly and the batter will form too many bubbles, if the temperature is too low the dough will rise too little.
- Use golden renettes apples for oliebollen. These are nice and firm and sour and give the oliebol a fresh taste.
- The batter is very sticky, so use 2 spoons moistened with water to slide the batter into the oil.
- How do you store oliebollen? Store oliebollen in a sealed bag or box for a maximum of 3 days or freeze them (maximum 2 months). Reheat them (after thawing) in the oven for a few minutes.