

Dutch recipes:

Dikke Speculaas (Thick 'Speculaas')

(sweet treat served usually in November/December during Sinterklaas season)

Ingredients:

1 lb flour
12 oz butter
8 oz brown sugar
5 tsps baking powder
1 tbsp speculaas spices (see:
<http://dutchfood.about.com/od/cookingtipstechniques/ss/Speculaskruiden.htm>)
pinch of salt
2 oz of sliced almonds



Mix all ingredients well in a large bowl, leaving out the butter and almonds at first. Add the butter (cut with 2 knives in smaller pieces before doing so) and knead everything with cold hands, till it's become 1 smooth ball.

Butter the baking tray and knead/press the dough onto the plate. You can use a dough roller. Make sure the dough is about 1,5cm thick and covers the whole baking plate. At the sides, make the dough a bit higher, so it's like a border.

Press the almond pieces into the dough. Bake the speculaas at a temperature between 300 and 325°F. Baking will take approximately 30-40min. The speculaas is done when the almond pieces start becoming slightly browned.

Remove from oven, cut the speculaas in about 40 small pieces and let it cool down on a rack.

Pannenkoeken (Dutch thin pancakes)

Ingredients for 8 pancakes:

9 oz flour
1 tsp salt
1 egg
2 cups of milk

Mix the flour and salt. Add the egg and mix again. Add half of the milk and mix, add the rest of the milk and mix. Bake the pancakes and enjoy!

Variation options: add cheese or raisins/sultanas or bacon to the mix. After baking, sprinkle the pancakes with brown sugar or syrup.

Dutch recipes:

Kerriesaus (easy curry Sauce)

(perfect on top of cauliflower or over a chicken/rice dish)

Ingredients:

1 onion, finely chopped
1 chicken stock tablet
2 or 3 tsps of mild curry powder
7 fl oz milk
cornstarch

Fry the onion with the curry powder in a little bit of olive oil, till the onions start to brown. Add the chicken stock tablet and the milk and thicken it with the cornstarch.

Satesaus (satay sauce)

Ingredients:

4 tsps of peanut butter (for example Laura Scudder's old fashioned peanut butter)
3 fl oz. of milk, water or beef stock
ketjap manis (available at Indonesian shops)
1 onion (optional)
1 or 2 cloves of garlic
1 tbsp brown sugar
1 tsp sambal oelek (available at Central Market or Indonesian shops)
1 tsp ginger powder

Fry the onion and garlic in a pan. Add little by little the peanut butter and half of the beef stock at low heat. Stir till the ingredients are mixed well. Add the rest of the beef stock, ketjap, sambal and spices.

If the sauce is too thick, add more beef stock. If the sauce is too thin add more peanut butter.