



# King's Day 2021 Traditional Dutch Recipes

International  
**Welcome Centre**



**Utrecht** Region





*Tompouce* is the number one King's Day delicacy: around this day, its sales increase by 600%! You can of course get them from the bakery or your local supermarket, but it is way more fun to make them yourself.

# Tompouce

## Instructions

1. Preheat the oven to 220 °C.
2. Warm the milk and add a vanilla bean.
3. Mix the egg yolks with the sugar and flour in a bowl. Stir until smooth.
4. Take the vanilla bean out of the milk, open it up and scrape out the marrow. Return this to the pan and stir. Take two tablespoons of the warm milk and stir it into the egg yolk mix. Carefully stir all this back into the warm milk into the pan, put it back on a low heat and stir until it becomes a thick mass.
5. Take the pan off the stove and cover the cream with a piece of plastic, to avoid forming a skin when it cools down. Make sure that the foil touches the mixture.
6. Place the puff pastry slices on a baking tray lined with a baking sheet. Prick holes into the pastry with a fork. Bake for about twelve minutes or until the dough is golden. Remove them from the oven and let them cool.
7. Now it is time to make the icing. Stir the powdered sugar with a little bit of water. Start with adding one tablespoon of water and add more if necessary. Then add the orange food coloring.
8. Cut the puff pastry slices in half so that you get 8 equally sized rectangular pieces.
9. Take the bottom part of one of the baked puff pastries and spread the cooled down vanilla cream on it. Add the glazing to another piece of baked puff pastry and put it on top of the cream. Finish the rest the same way. Enjoy!

## Ingredients

for 4 people

- 250 ml milk
- 3 egg yolks
- 25 grams flour
- 40 grams sugar
- half a vanilla bean
- 4 slices of puff pastry (frozen)
- 100 grams powdered sugar
- a splash of water
- orange food colouring



Photo: Mira Pangkey

Are you celebrating King's Day with children? Have a try at *poffertjes*. Basically they are mini pancakes and the Dutch either buy them on the street or have a special pan to make them at home, a *poffertjespan*.

# Poffertjes

## Instructions

1. Combine and stir the yeast and milk in a small bowl. Allow to sit until the yeast is frothy, about 5-10 minutes.
2. Whisk together the flour, sugar, and salt in a large bowl. Mix in the frothy yeast with milk and egg until smooth. Cover with plastic or a towel and allow to rest until bubbly and risen for about 60 minutes.
3. Place a poffertjespan over medium heat and brush each of the cavities with melted butter.
4. Transfer the risen batter to a piping bag or large ziplock bag with a small edge of the corner snipped off. Pipe a small amount of batter into the cavities of the heated pan.
5. Cook until the bottom is golden and bubbles form on the top. Flip to cook the other side.
6. Remove to serving dish and repeat with remaining batter, greasing the cavities as needed.
7. Serve with butter and powdered sugar or syrup.

## Ingredients

for 4 people

- 7 grams active dry yeast
- 350 ml whole milk
- 250 grams all-purpose flour
- 2 tbsp granulated sugar
- a pinch of salt
- 1 egg
- butter for greasing pan
- for serving: butter and powdered sugar



*Oranjebitter* is a typical Dutch alcoholic drink with an orange flavor which was drunk at the coronation of our first king in 1814. Please note: making great *oranjebitter* takes a couple of weeks!

# Oranjebitter

## Instructions

1. Wash the orange and lemon. Dry them off and peel off the skin with a peeler. Make sure to only peel the coloured skin, not the white inside.
2. Place the peels and the saved lemon seeds on a piece of kitchen paper or on a tea towel and place them on the heating or in the electric oven at a maximum of 50 degrees. Dry them until they are hard.
3. Bruise the aniseed. Remove the cardamom seeds from the pods and crush them with the dried lemon seeds in a mortar. Make sure not to crush them so much that it becomes a powder.
4. Get a large jar with a lid and add the crushed seeds and dried lemon together with the sugar, lemon juice and dried citrus. Pour the alcohol on it.
5. Let it sit for 3 weeks, shaking the jar every day. Do not put the jar in a cold place: it needs to subtract in a warm place.
6. After 3 weeks, strain the drink with a tea or nettle cloth and mix the liquid with just as much water. If you want to, you can add some red food coloring.
7. A little bit of turmeric can help turn the liquid in a nice yellow and some drops of coloring turn the drink orange. Dose very carefully!
8. Then leave the drink for another week. To get a very clear drink, you can strain the drink again with a coffee filter.
9. Enjoy, but drink responsibly.

## Ingredients

- 1 tsp aniseed
- 8 cardamom pods
- the peel of 1 orange (untreated)
- the zest of 1 lemon (untreated)
- the seeds of 1 lemon
- 3 tbsp lemon juice
- ½ litre of brandy or gin (possibly another neutral alcohol such as vodka)
- 75 grams light brown sugar (or more)
- ½ litre of water
- red food colouring (or turmeric and elderberry juice or syrup)

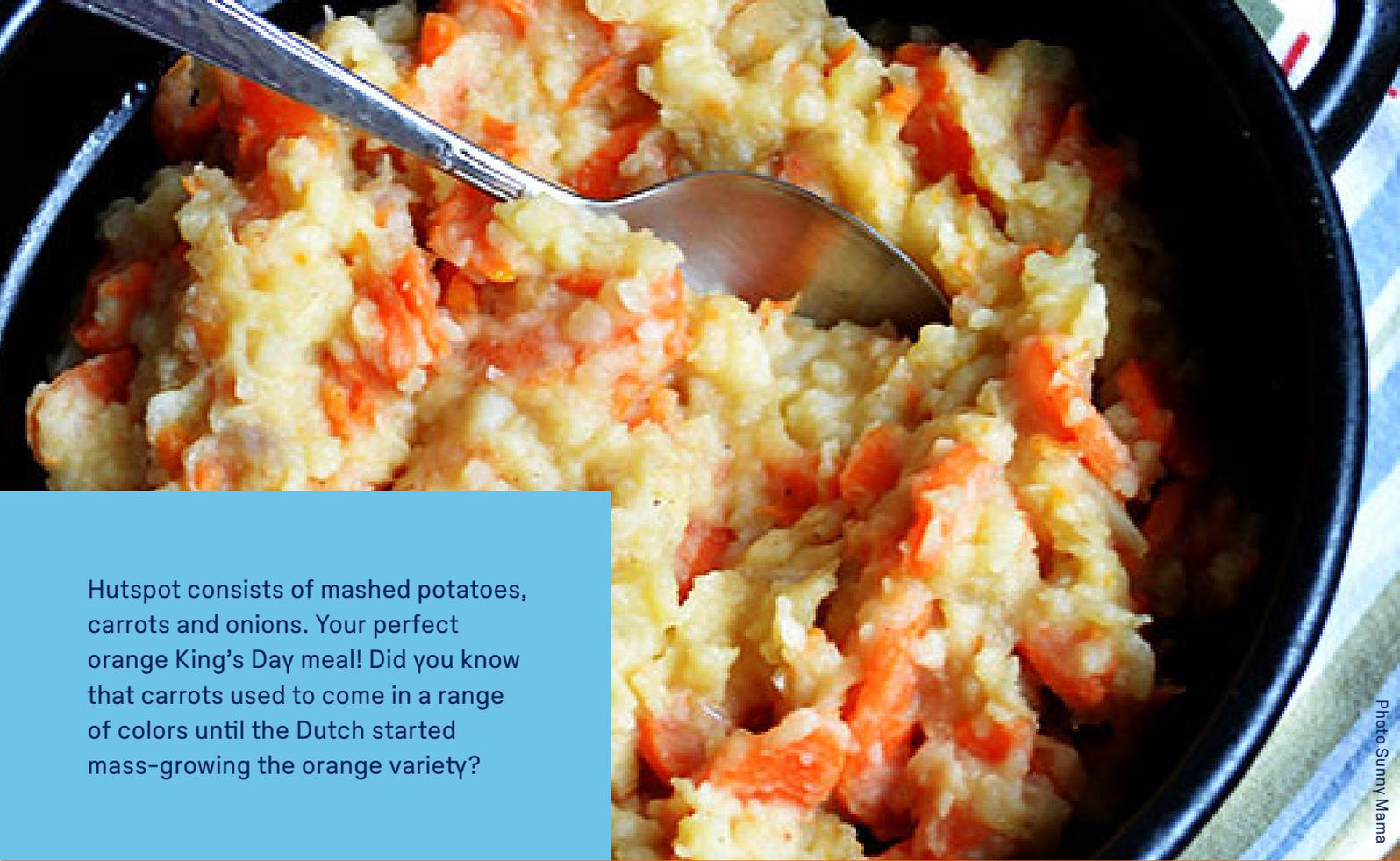


Photo: Sunny Mama

Hutspot consists of mashed potatoes, carrots and onions. Your perfect orange King's Day meal! Did you know that carrots used to come in a range of colors until the Dutch started mass-growing the orange variety?

# Hutspot

## Instructions

1. Peel the potatoes, carrots and onions and cut them in large chunks.
2. Put everything together in a large pan and add enough water to boil the ingredients. Add some salt.
3. Cover the pan, but allow the steam to escape and bring to a boil over high heat.
4. Reduce to medium heat and continue boiling for 20 minutes until the potatoes are soft.
5. Place the *rookworst* in its plastic wrapper in the pan for the last 10 minutes or follow the instructions on the package.
6. Drain the ingredients and add the butter and milk.
7. Mash the carrot-potato mixture with a potato masher.
8. Add salt and black pepper to taste.
9. Serve the hutspot with the heated *rookworst*.

## Ingredients

for 4 people

- 1 kg potatoes
- 1 kg large carrots
- 2 medium size onions
- 1 tsp salt
- 3 tbsp unsalted butter
- 120 ml milk
- salt and black pepper
- Dutch *rookworst* (smoked pork sausage; vegan versions are also available)