

Dutch cooking PDF

H.A.M. Halverhout



Deze site bevat slechts een fragment uit het boek. U kunt de volledige versie van het boek downloaden via de onderstaande link.



DOWNLOAD PDF

Schrijver: H.A.M. Halverhout

ISBN-10: 9789060303306

Taal: Nederlands

Bestandsgrootte: 2468 KB

OMSCHRIJVING

In this book you will find some of our traditional dishes, which you probably liked when dining out or at the home of Dutch friends. We 'Hollanders', as we are mostly called in the States (in England they call us 'the Dutch'), are great lovers of nice food. And we like to prepare these tasty dishes from the best ingredients. We like to eat them at home in the company of our family, seated at a wellset table - covered in the Dutch way with a tablecloth of white or coloured linen-, may be under a big lamp fixed in the middle of the ceiling of our diningroom. Our traditional dishes are mostly based on rather nourishing ingredients, but as you probably know we take only one hot meal a day. The first and second meal are sandwich-meals. Some of the varied recipes in this book are: Arnhem Girls / Buttercake / Spiced Red Cabbage / Cinnamon Turnovers / Christmas-ring / Holland Dropscones / Hague Bluff / Hotchpotch / John in the Bag / Kandeel / Limburg Pies / Nasi Goreng / Dutch Pea Soup / Peppernuts / Fried Rice / Slempe, Snowballs / Dutch Spice Cake / Real Dutch Steak / St. Nicholas Dolls. It has been a very great pleasure to write this book for you. I wish you 'good cooking' and much fun preparing these typical dishes of the Netherlands.

WAT ZEGT GOOGLE OVER DIT BOEK?

Over the years, many questions have been posed to us about Dutch food. Although we didn't keep track of them, they did prompt the editors of the Windmill Herald to ...

Bekijk het bord "Dutch cooking" van Annelies Huiting-Küpers op Pinterest. | Meer ideeën over Recepten, Holland en Eten. bekijken

A dutch oven makes campfire cooking easy! This video, the second of a series of 3, demonstrates some basic 1-pot meals: chicken stew, beef stew and a pot ...

DUTCH COOKING

[Lees verder...](#)