Dutch Recipes



Pancakes

250 grams flour

5 grams salt

1 egg

10 grams yeast

4.5 decilitres Mill

40 grams butter

Syrup, bacon, sugar, pineapple, etc., etc.

Mix the flour and the salt well. Make a hole in the flour and break the egg in it. Add the yeast to some lukewarm milk and add to the hole with half of the lukewarm milk. Make a thick, smooth dough by stirring it from the middle. Slowly add the rest of the lukewarm milk until the dough is smooth again. Cover the dough with a cloth and let it rise in a moderately warm place for about one hour. Take a frying pan and add some butter, wait until the butter is lightbrown. Pour dough into the pan and let the pancake become done and goldenbrown on both sides. Turn the pancake over when the upper side has dried up. Pile the pancakes and serve them warm with sugar or syrup.

Ingredients van be added during baking, e.g. bacon, apple, pineapple, sultanas, ginger, etc.

Oliebollen (20 pieces)

250 grams flour

5 grams salt

1/2 egg

12 grams yeast

2.25 decilitres milk

50 grams raisins

50 grams sultanas

Oil

Mix the flour and the yeast, make a hole in the flour, and break the egg in the hole. Mix the yeast with some lukewarm milk and add, with the rest of the lukewarm milk, to the flour (in the hole). Stir from the middle until you have a smooth dough. The dough should fall off the spoon in pieces. Add the rinsed and well-leaked raisins and sultanas to the dough.

Cover the dough with a cloth and allow the dough to rise at a moderately warm place for about one hour. Fill a cauldron with oil and heat the oil until a vapour is visible. Form balls with the use of two spoons and slide them into the hot oil. Turn the balls after three minutes and bake them goldenbrown and done in another two minutes.

Place the oilballs on absorbing paper and serve with icing sugar (and e.g. cinnamon).

