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## **RECIPE NAME: OLD DUTCH PEA SOUP**

NUMBER OF PERSONS: 10-20

INGREDIENTS:

3 kg split peas (on packing look at if these still must be soaking )

10 ltr. water, 1 kg leek , 1 kg turnip celery, 1 kg onions, 1 kg pork trotter

400 gr. thinly smoked bacon

pepper and salt to wish

\*During the cooking keep stirring

\*You can eat it with black bread

## **CONSTRUCTION MANNER**

Wash split peas with cold water and set up.

Add pork trotter and smoked bacon.

As soon as flesh and the peas are cooked, take the pork out..

Add the cut vegetables and softly cook through until they are cooked.

Cut the pork and add again.

Add the pepper and salt.



NB: During the cooking process continuously stir concerning the floor of the pan to that prevent the soup burns. At pea soup one can serve smoked sausage, if you cook the soup too hot, can the sausage burst open. You can eat the with black bread

# DUTCH APPLE PIE

- **Ingrediënts (springform van 24 cm)**  
*150 gr. butter \* 200 gr. flower \* 75 gr. sugar\* bit of salt \* 1egg yolk \* water \*  
butter and flower for the springform*
- *The filling:*
  - \* *5 middle sized apples (ca. 1 kg)*
  - \* *juice of i/2 a lemon*
  - \* *3 spoons of raisins*
  - \* *75 gr. Sugar*
  - \* *2 theespoons of cinnamon*
  - \* *1 spoon ofcornflower*
- **For the finishing touch:**
  - \* *1 knock loosed egg*

## **CONSTRUCTION MANNER**

Heat the oven at 180 C

Knead the butter (make little pieces first), flower, sugar, salt and egg yolk and add some water

Rap the pastry into foil and put it in the fridge for one hour

Cover the with butter and powder with flower

Divide the paste in two approximately equal parties

Role a part to a round rag of 24 cm average into the form (keep the other part for the top)

Cut the apples in not to small cubes or discs

Scoop the lemon juice, the raisins, sugar, cinnamon

Put it into the spring form

Roll out the rest of the pastry and cut it in slices

Put the slices at the top in crossing form

Cover the slices with the knock loosed egg

Now put the spring form in the preheated oven for 45 – 50 minutes

Then let the pie cool down before you remove the form



Add some cream at the top

And then....EET SMAKELIJK!! (BON APETIT, HAVE A GOOD TASTE)