

Hollandse Nieuwe

Cuisine: Dutch

Category: Fish

Occasion: Lunch, Dinner

Servings: 1

Ingredients:

Salted herring (one for each person) without head and tail

Juice of ½ citron (lime/lemon)

1 onion, grated

0.1 l whipped cream

salt and pepper to taste

Shredded chives to taste

Here are two authentic Dutch recipes – a starter and a main course. In Leiden (the town with the oldest university of the Netherlands), “hutspot” is eaten every year on the 3rd of October to celebrate the liberation of the Spanish occupation (this was in 1574). The original recipe probably used white beans instead of potatoes, because at that time potatoes were not yet known in Europe.

Instructions:

Mix together citron juice, onion, cream, chives, and salt and pepper. Place the herring on top of the onion mixture. Serve.

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Submitted by David Folks, USA. IPA Bulletin Volume 19 No. 4, December 2002.