

Culture Study 2019

The Netherlands

Culture Study Feast - Thursday, March 7th

Feast Menu

Assorted Sausages (school will provide)

Gravy (school will provide)

Naakte Kindertjes in het gras – Naked babies in the grass (school will provide)

Stamppot – Mashed Potatoes with Kale and Crispy Bacon (recipe attached)

Appeltaart – Dutch Apple Tart (school will provide)

Boterkoek - Butter Cake (recipe attached)

We ask that JK-8th grade each provide the following:

2 recipes Butter Cake

2 recipes Mashed Potatoes with Kale and Crispy Bacon

Thank you!!

Stamppot - Mashed Potatoes with Kale and Crispy Bacon

Serves 12

5 pounds Yukon Gold potatoes, peeled and cut in chunks

2 teaspoons salt

1 ½ cups whole milk

6 tablespoons butter, divided

11 ounce box fresh baby kale

12 ounces bacon, diced

1 cup onions, diced (I use frozen)

- Cover potatoes with water and boil for about 25 minutes or until very tender. Drain and return to the pot.
- Add the whole milk, salt and 4 tablespoons of the butter to the potatoes and mash until well combined, add a bit more milk if necessary.
- In a large sauté pan, add the butter and sauté the baby kale until just wilted about 2 minutes and add to the potatoes
- In the same sauce pan, add the onions and the bacon and sauté until the onions are soft and the bacon is crisp. Drain and discard the fat and add the onion mixture to the potatoes
- Stir the mixture until well combined then transfer to a disposable container. Bring to the Peard Kitchen on Thursday, March 7th at drop off.

Boterkoek – Butter Cake

16 slices

2 sticks unsalted butter, softened

1 cup sugar

1 teaspoon vanilla

Zest of 1 lemon

Pinch of salt

1 egg

2 cups all-purpose flour

- Line the bottom of a pie pan with parchment paper and butter the parchment and sides
- Combine the sugar, vanilla, salt, lemon zest and butter and beat until just combined with a hand held mixer or a standing mixer
- Beat the egg in a separate bowl, take out 1 tablespoon to brush the top, add the remainder to the batter
- Add the flour to the batter and mix until just incorporated
- Gather the dough and pat into the pie pan and refrigerate for at least 30 minutes.
- After chilling the dough, score the top of the cake with a fork in a cross hatch pattern and brush the reserved egg on top
- Bake at 350 degrees for about 30-35 minutes or until the center is firm and the top is golden brown.
- When the cake is full cooled, remove from the pan, wrap in foil and bring to the Peard Kitchen at drop off on Thursday, March 7th