

Classic "Hutspot" (The Original Hot Pot)

Yields about 4 servings

- **Ingredients:**

- **1.1 lbs** carrots (chopped)
- **1.1 lbs** parsnips or potatoes (peeled and cubed)
- **3** large onions (sliced)
- **1.1 lbs** smoked brisket or thick-cut bacon
- **3.5 tbsp** milk
- **2 tbsp** butter
- Salt and black pepper to taste

- **Method:**

1. Place the meat in a large pot, cover with water, and simmer until tender (about 90 minutes). Remove the meat and set aside.
2. In the same cooking liquid, boil the carrots, onions, and parsnips/potatoes until soft (about 20 minutes).
3. Drain the vegetables and mash them together with butter and milk until chunky but combined.
4. Slice the meat and serve it on top of the mash.

2. Buckwheat Pannekoeken (Savory Dutch Pancakes)

Yields about 6–8 pancakes

- **Ingredients:**

- **1 cup** buckwheat flour
- **3/4 cup** all-purpose flour
- **2** eggs
- **2 cups** milk
- A pinch of salt
- Lard or butter for frying

- **Method:**

1. Whisk the flours and salt together. Slowly add the milk and eggs, whisking until you have a smooth, thin batter.
2. Heat a large skillet with a small amount of butter over medium heat.
3. Pour a thin layer of batter (about **1/4 to 1/3 cup**), tilting the pan to cover the bottom entirely.
4. **The 17th-century twist:** Press thin slices of apple or bits of bacon into the wet batter before flipping.
5. Fry until golden on both sides. Serve with dark molasses or honey.

3. Stockfish with Mustard Butter

Yields about 3–4 servings

- **Ingredients:**

- **1.3 lbs** cod fillets
- **7 tbsp** butter (slightly less than one stick)
- **2 tbsp** coarse stone-ground mustard
- **1 tbsp** vinegar (cider or white wine vinegar works well)
- Fresh parsley for garnish

- **Method:**

1. Gently poach the cod in simmering water with a bay leaf and a few peppercorns for 8–10 minutes until it flakes easily.
2. In a small saucepan, melt the butter until it begins to foam and turn slightly brown (beurre noisette).
3. Whisk in the mustard and vinegar.
4. Plate the fish and pour the warm mustard butter over the top. Garnish with chopped parsley.

A Quick Tip on 17th-Century Ratios

In Rembrandt's time, measurements were often done by "feel" or by the "lood" (an old Dutch unit roughly equal to **1/2 ounce**). If the pancake batter feels too thick, don't hesitate to add a splash more milk—the goal is a crepe-like consistency rather than a thick American pancake.