

HERRING SALAD & HUTSPOT (MASH) FROM LEIDEN

Serves 4 - 15 minutes to cook

INGREDIENTS - HERRING SALAD

- 4 raw herrings
- 2 beetroots, boiled
- 2 tbsp dill, finely chopped
- 1 tbsp yogurt
- 1 tbsp mayonnaise
- 2 tbsp jenever (Dutch Gin)
- 4 slices of rye bread
- juice and zest of 1 orange
- salt & pepper

METHOD - HERRING SALAD

1. Cut the herring and beetroot into small cubes.
2. Mix the yogurt with mayonnaise, gin and the juice & zest of the orange.
3. Season to taste with salt & pepper and mix in the dill.
4. Now add the beetroot and herring to the dressing.
5. Garnish the salad with some dill.
6. Nice with a couple of slices of dark rye bread.

METHOD - MASH

1. Wash the beans and soak them overnight, in plenty of water, covered, in the fridge
2. Boil the beans in the soaking liquid, together with the diced bacon.
3. Now add the carrot, parsnip, onion rings and salt to the beans and cook gently for about 40 minutes
4. Warm up the smoked sausage in warm (but not boiling) water for 15 minutes and slice it.
5. Drain the vegetables, add the butter and cumin cheese (save 100g for garnish) and mash it all well. Season to taste with pepper.
6. Put down the slices of smoked sausage on top of the mash with the cheese to finish.

Serves 6 - 40 minutes to cook

INGREDIENTS - MASH

- 300g dried white beans
- 300g lean smoked bacon, diced
- 750g carrots, peeled and cut into pieces
- 500g parsnips, peeled and cut into pieces
- 300g onions, in rings
- 15g salt
- 60g butter, cubed
- 250g cheese with cumin, grated
- 1 smoked sausage
- salt & pepper