



2018

*Stamppot andijvie*  
*with bacon and bacon bits*

*Stamppot andijvie is a typical winter dish that dates from the 16<sup>th</sup> century. Since the Dutch have an affinity for mashing their food, this might be the reason why this dish is still one of the most popular dishes. Today this dish knows numerous variations influenced by the many nations living in the Netherlands.*



**Nicole Herzog**

LISA Coordinator and Teacher for German as foreign language

*I started working at LISA 2008 teaching German as a foreign language and have enjoyed every school day since then! Working at LISA somehow reminds me of my favourite Dutch dish of today:*

*Stamppot is a wonderful mix of ingredients from all over the world!*

## Ingredients

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- 1 kg floury potatoes
- 400 g pork belly slices
- 400 g bacon in small cubes
- 300 g endive
- 2 onions
- 150 ml milk
- 2–4 Tbsp butter
- a pinch of freshly grated nutmeg
- salt/pepper

## Preparation

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1. Bring a pan with plenty of water to the boil. Peel the potatoes and cut into chunks. Boil for 20 minutes until soft and done.
2. In the meantime, dice the onions.
3. Fry the bacon cubes and the onion for several minutes until the onion becomes translucent. Drain on kitchen paper.
4. Marinate the bacon belly slices with salt and pepper and fry them in the fat of the bacon for about 12 minutes until hard and crispy.
5. Drain and mash the potatoes, mix in the butter and milk and heat over a low heat.
6. Clean the endive and cut into fine strips.
7. Add the bacon cubes, the onion and, in sections, the endive. Allow to shrink and then add another large handful of endive. Repeat until all the endive is well mixed with the mashed potatoes. Season with nutmeg, salt and pepper.