



FOOD

Amsterdam: Eating Dutch-style, Stroopwafel to Oliebollen

by [Jacqueline Ostrowski](#) • February 26, 2010 •

Mention a trip to Amsterdam and people usually ask about the infamous coffee shops and red light district, not the food. But this Dutch city boasts a range of eats — ideal fuel for a day of museum-hopping and canal-side strolls. Here are some bites we enjoyed on a recent trip:



Apple pie at Winkel. This packed [Jordaan café](#) dishes up apple pie as fast as the locals can eat it. Don't be deterred by the long line in front; it moves quickly, and you can pass the time people-watching at the nearby market. Once inside, opt for a thick slice with an ample serving of whipped cream. Apple pie here is heartier and more cake-like than the American version, with flecks of golden raisins dotting the apple/cinnamon filling.

Gado gado at Kantjil & de Tijger. Indonesian food can be difficult to find in some U.S. cities, but in Amsterdam it's as prevalent as tapas bars and Argentine steakhouses — which is to say, it's on every other block. [Kantjil & de Tijger](#) is a good bet in the lively Spui district, but make reservations, since it's packed nightly. Try a starter of gado gado — vegetables coated in peanut sauce and topped with crunchy rice crackers.

Pea soup with sausage and bacon at Haesje Claes. This [traditional Dutch restaurant](#) in the lively Spui district is deceptively large but retains a cozy feel thanks to multiple smaller, rustic, themed dining rooms. Warm up with a hearty bowl of pea soup that seems specially made for sausage lovers. It's filling enough for a meal if you're on a budget.

Stroopwafel on the street at Albert Cuyp Market. No trip to Amsterdam would be complete without a tongue-scorchingly hot, made-on-the-premises stroopwafel. The treat consists of syrup-encased paper-thin dough

pressed on a griddle and served immediately. Best of all, they're just one euro apiece. Get one on the go and continue perusing [the market's colorful wares](#), from bulbs to herring.



Cheese from De Kaaskamer. The experience of selecting a cheese



rivals the first taste of your purchase for pure sensory overload. In [this Jordaan shop](#), the knowledgeable staff will make your lunchtime picnic a reality. When we requested

cheese for our lunch in the Vondelpark, the man behind the counter jumped into action. "Nothing too strong, not for a lunch cheese," he told us, and immediately plucked a Gouda from the overwhelming array of wheels that line this shop's walls. "This will be perfect," he assured us. And it was: at once mild, nutty, and pungent.

Oliebollen and appelflappen from street stands near Leidseplein. Oliebollen, traditional Dutch New Year's pastries, pop up in bars, hotels, and at outdoor sweet stands around the city as the holiday nears. These fist-sized fried dough balls are like Munchkins on steroids, dusted in powdered sugar before serving.

The appelflappen (sometimes called apple beignets), like a portable, piping hot apple pie to go, tempt with a surprise burst of cinnamon sugar in the center. Both dominate the walk-and-go dessert scene in Amsterdam, glistening side by side beneath shimmering coats of sugar and grease. Forget calories. These, especially the appelflappen, are well worth the indulgence.

