

Recipe for Dutch loaded fries (Kapsalon):

Thick fries (200 g / 7 oz.)

Thick fries (or steak fries) are preferred as they don't go soggy in the oven. Crispy fries and sweet potato fries also work!

Shawarma (150 g / 5 oz.)

Any thinly-sliced meat works like gyros, pulled chicken or if you want to be fancy shredded steak.

Gouda cheese (75 g / 3 oz.)

Any kind of cheese that melts nicely works (not mozzarella). Mild to medium cheeses are best!

Feta (40 g / 1½ oz.)

Crumbly fatty feta is the best here!

Cashew nuts (10/20 g / ½ / ¾ oz.)

Cashew nuts are optional and might be too pricy for some. But they give the dish a nice texture!

Any kind of mildly hot pepper (1 / 2 pieces)

We recommend at least one! Some like it spicy and some do not. You'll know how spicy you like it!

Salad:

Cherrie tomatoes (20 g / ¾ oz.)

Sweet tomatoes are best!

Diced pickles (10 g / ½ oz.)

We prefer pickles for the flavor variation. If you don't like pickles you can substitute them with cucumber.

Shallots (25 g / ¾ oz.)

Any sweet onion works well.

Julienne carrots (20g / ¾ oz.)

You can buy these pre-cut in the supermarket. No need to make them yourself.

Salad mix (50 g / 2 oz.)

Any kind of store-mixed greens like lettuce and arugula. Use what sounds best to you. We advise not using anything with too strong a flavor!

Sauce:

Greek yogurt (3 tablespoons)

Any thick yogurt (not too thick) will do fine. We've found reduced-fat to work best.

Garlic (2/4 cloves)

Nothing to say here. Who doesn't love garlic?!

Lemon (1 half)

Nothing to add here either.

Truffle mayo (1 ½ / 2 tablespoons)

We find that a small dollop of truffle mayo goes a long way in adding flavor to the sauce. It has a pretty strong flavor and can be a bit expensive for us students. So we'll leave this one up to you!

Ingredients with this color are optional!

Vegetarians can exchange the meat with their favorite vegan meat!

Vegans can use their preferred vegan meat or thick pieces of eggplant. Use any vegan cheese substitutes. And you can opt for a vegan garlic sauce!



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