



About Albert Kooy

INTRODUCTION

Highly qualified, deeply experienced and one of the cuisine's great innovators, Albert Kooy has specialized in perfecting his native cuisine and pushing it forward while also exploring cuisines as diverse as French, Swiss and Japanese.

With a string of certificates in food and wine disciplines, Kooy is often seen and heard on TV and radio. The author of three best-selling cook books, he is Founding Father and Chairman of www.dutch-cuisine.nl.

Dutch cuisine is shaped by the country's location in the fertile North Sea river delta of the European Plain, giving rise to fishing, farming (crops and domesticated animals), and trade by sea, especially the spice trade.

The cuisine has changed remarkably during the 20th century. Influenced by the eating culture of its former colonies, particularly the Dutch East Indies, today's Indonesia, it has become more cosmopolitan and most international cuisines are represented in it.