

Stroopwafels now available in Delhi



Sweet treats are an important part of Indian culture, but mithai as they are called are also much loved among foreign visitors. They are so good foreigners often forget all about their own national treats when they visit India. But Dutch entrepreneur Lalita de Goederen- van Lamsweerde has not forgotten about her heritage . She hopes to successfully introduce the Dutch Stroopwafel into Indian culture, they are after all just as sweet and delicious as the Indian mithai.

“I have not met an Indian yet who did not love our Stroopwafels. In general they have a sweet tooth , so it seems to become a huge success!, says Lalita who also owns Bagel’s Café in Delhi.

History. Stroopwafels, were first made in the Dutch town of Gouda back in 1810. Because they were made from left over dough, cookie chips and syrup they were not very expensive. Soon the Dutch people would revere to them as cookies for the poor. The typical Stroopwafel has a diameter of 10 cm and is made of a waffle split in half. One side is cover in syrup and placed back on top of the other side. Of course nowadays they are no longer made of leftovers. In New York Stroopwafels are sold as Dutch Moon Cookies and are dipped in different kinds of chocolate.

To make sure the Dutch authenticity of her product is guaranteed Lalita has imported a real Dutch waffle maker. Because the request for authentic western products is rising in India she came up with the idea to put traditional self made Dutch product on the menu of the Bagel’s Café. Apart from the Stroopwafels costumers can also find typical Dutch pancakes on the menu.

“I have also started to sell ovengloves, costers and other articles with a Dutch design and which are made in Holland”, explains the owner of the Bagel’s Cafe. If all this talk about sweet treats has grabed your attention, than take a look at Bagel’s Café in Delhi. Lalita will be happy to guide you through the delicious world of Dutch treats.