

# *The Rombosse*



*Marie-Eve Ramelot*

*Translated in English by Marie-Eve Ramelot*



Institut Ilon – Saint-Jacques

## Where is she from?

"Rombosse" or "râbosse", in Walloon dialect, is a cake store of the region of **Verviers**, the Country of **Herve** (province of Liège) as well as of the city of **Mariembourg** (province of Namur).

"Rombosse" is a hollowed out apple, filled with butter and with cinnamon and coated with dough.



## the tradition of « Rombosse »

The date of birth of "Rombosse" remains rather vague, certain springs indicate that it would hold her name of the translation in Walloon of "femme bossue".

The folklore of the "Rombosse" comes from the province of Antwerp. At the "Verloren Maandag" ("Lost Monday") on the Monday following the epiphany; it's a tradition to eat a hearty menu with as dessert called the "Rombosse". During this meal, we also respect another tradition, that of the "Billets Des Rois" ("Kings' tickets").



## The « Billets des Rois », a tradition in tradition

It is a page of sixteen images republished in 1910 by Casterman from wooden engravings.

### Quelles sont les règles ?

From the beginning of the meal, the images are cut out and placed in a hat. If your table has less than sixteen guests, always use the King, King's Fool and the jug ... The oldest person shoots first, and so on until the youngest of the table...

The King takes his glass and drinks in the sight of everybody. If the King drinks, everyone drinks. The court jester shall ensure that each guest "respects" and complies his King and does not disturb with gossips or useless entertainments...

If it was the case, the king's fool blackens the face of the tactless person with cork beforehand crossed in the candle! The Poursuer ensures the glasses of his King and the other guests are filled...

The song "J'ai du Mirliton" ("I've kazoo") accompanies this tradition.

### Que représentent les billets ?

They represent: The King, the Councilor, the Secretary, the Valet, the Lackey, the Doctor, the Poursuer, the Sharp Squire, the Confessor, the Swiss, the Doorman, the Messenger, the Musician, the Fiddler, the Cook and the Court Jester.



# The recipe from the « Rombosse »

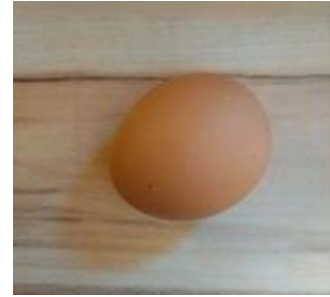
## 1. The ingredients



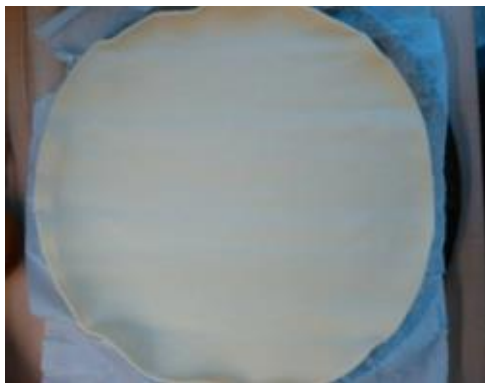
1 Jonagold apple



20g sugar



1 egg



1 short pastry sheet



1 teaspoon of cinnamon

## 2. The equipment :



1 small knife



1 teaspoon



1 small fork



1 plate



1 brush

### 3. The preparation :

First, peel the apple and then remove the core.

Then, fill with sugar and cinnamon.



Next, beat an egg in a bowl.

On a plate, place the short pastry that you cut in half.

Preheat the oven at 200°C.

Once the apple has been filled, close it, straighten it and place it in the center of one of the pasta you previously cut, and fold the dough to cover it completely.

With the brush, brush the ball that you have formed with the beaten egg.

Place the ball on the plate in the oven at 200°C for 30 minutes.



After cooking, you can enjoy it lukewarm or warm.

**GOOD TASTING!**

## *The presentation*

"Rombosse" is served to the snack or as harm.

It can be covered with pearled sugar when it comes out of the oven and be accompanied by a ball of vanilla ice.



It's a traditional recipe, among the simplest but also among the most delicious which are.