



# *Flavours of Hungary*

RECIPES

HUNGARY





## Dear Reader,

The world-famous Hungarian gastronomy relies on its savoury, high-quality Hungarian food. There is no need to prove how tasty Hungarian food is.

Everybody who has tasted real Hungarian tomatoes or peppers knows that they taste better than their foreign counterparts. Pick salami made according to the ancient tradition is known and sought after world-wide. The origin protection of "pálinka", the Hungarian fruit brandy is now guaranteed under EU law.

The uniqueness of Hungarian cuisine derives from such characteristic ingredients as:

- The red pepper, which gives a fabulous colour and taste to our dishes, such as Paprika Chicken,
- The onion fried golden yellow, which lends an appetising flavour to Goulash,
- The sour cream, which makes stuffed cabbage especially velvety,
- The tomato and the green pepper, which are the basic ingredients of the famous Hungarian "Letcho",
- The wide choice of pastries, which include such "prides" of the Hungarian gastronomy as strudel, pancakes or "Golden Dumplings".

Proper ingredients are necessary but not sufficient prerequisites of success. The Hungarian "art de la table" does not only mean the ingredients but also the method of preparation. The special flavours of the traditional Hungarian cuisine are produced by the combination of tasty ingredients of excellent quality with their specific mode of preparation.

The secrets and tricks of preparation are revealed in this recipe book, which acquaints the Readers with traditional, typical Hungarian dishes.

Of course, we should not forget about the drinks that are offered with these dishes. For aperitif we recommend the world-famous Hungarian apricot brandy or the plum brandy of Szatmár. To accompany the delicious dishes included in the book we recommend at the end of each recipe a complementary light or full-bodied Hungarian wine. For example Kéknyelű produced at the foot of the basalt hills, the dark red, spicy flavoured Egri Bikavér (Bull's Blood of Eger), Olaszrizling (Italian Riesling) reminding you of the taste of bitter almond.

And, of course, the wine of kings, the king of wines: Tokaj Aszú. One of the great Hungarian poets said about Tokaj Aszu that it was as needless to praise Tokaj Aszú as it was to try to help the Sun make light with a torch.

We hope that the delicious dishes described in this book will put all "wooden-spoon lovers" in the mood for trying out the recipes. If you have enjoyed the dishes prepared, We ask you to seek out the excellent Hungarian foodstuffs in your everyday shopping, too.

*Agricultural Marketing Centre*



## Contents

<i>Bean soup Jókai style</i>	3
<i>Palóc soup</i>	4
<i>Korhely soup</i>	4
<i>Újházy chicken broth</i>	5
<i>Semolina noodle consommé</i>	6
<i>Goulash soup</i>	7
<i>Cold sour cherry soup with red wine</i>	8
<i>Lamb ragout soup with tarragon</i>	8
<i>Hortobágyi meat pancakes with paprika sauce</i>	9
<i>Goose liver paté</i>	10
<i>Peppers with spiced sheep's cheese</i>	11
<i>Hungarian salami hors d'oeuvres</i>	12
<i>Tihanyi pike perch</i>	12
<i>Károlyi salad</i>	13
<i>Grilled goose liver with grapes</i>	13
<i>Bakonyi chops</i>	14
<i>Hungarian style Médailles</i>	15
<i>Pike perch Kárpáthy style</i>	16
<i>Trout vincellér style</i>	17
<i>Tenderloin Budapest style</i>	18
<i>Csáky filled steak</i>	19
<i>Eszterházy steak</i>	20
<i>Chicken paprika</i>	21
<i>Stuffed cabbage from Kolozsvár</i>	22
<i>Golden dumplings</i>	23
<i>Gundel pancakes</i>	24
<i>Kalocsai strudel</i>	25
<i>Vanilla cream puffs</i>	25
<i>Cottage cheese dumplings</i>	26
<i>Dobos cake</i>	27
<i>Somlói dumplings</i>	28
<i>Eszterházy cake</i>	28

## Bean soup Jókai style

Ingredients:

**For the soup:** 150 g smoked garlic sausage, 250 g smoked knuckle of ham, 150 g dry beans, 150 g carrots, 50 g parsnips, 50 g celeriac, 80 g onions, 1 clove of garlic, 5 g ground paprika, 50 g fine flour, 0.5 dl oil, 2 dl sour cream, 1 bunch parsley, 20 g salt,

**Small pieces of pasta:** 1 egg, 50 g flour, salt

Method:

Soak the beans on the previous day. Finely chop the onions and brown in a little oil. Sprinkle with paprika and add some water. Cook the knuckle in this juice for 1 hour, then add the beans, crushed garlic, and cook for approximately 30 minutes. Dice the carrots and add with the parsley and celeriac. Add salt to taste. Make a roux from the remaining oil and flour. Sprinkle in the finely shredded parsley, cook for just a second and sprinkle with the ground paprika. Add cold water and the sour cream, and mix until smooth. When the beans are tender, remove the knuckle and thicken the juice with the roux. Slice the sausage into rings and finely dice the knuckle. Add these to the soup. Boil thoroughly. Serve with small pieces of pasta. For the pasta: Roll out the stiff kneaded dough to a thickness of 2-3mm. Flour your hands and drop peas-sized balls of it into the boiling soup. Boil for a further 3 minutes.





## Palóc soup

### Ingredients:

400 g shoulder of lamb, 0,5 dl oil, 100 g onions, 1 clove of garlic, 1 bay leaf, 200 g potatoes, 200 g green beans, 2 dl sour cream, 10 g ground paprika, caraway seeds, 1 litre bone juice or meat soup, table salt

### Method:

Finely dice the shoulder of lamb. Fry the onions in the oil until they are golden. Add the crushed garlic and the caraway seeds. Sprinkle with ground paprika. Add the diced lamb and season with salt. Cover stew for 30 minutes. From time to time add a little bone soup. While the lamb is cooking, finely dice the potatoes. Cut the green beans into 3-cm lengths and cook separately. When the meat is almost cooked, add the diced potatoes and continue to cook. Finally add the green beans, bone soup and salt. Season with the bay leaf, and cook on a low heat until ready. Thicken with sour cream.



## Korhely soup

### Ingredients:

400 g pickled cabbage, 0,5 dl oil, 40 g flour, 40 g onions, 1 clove of garlic, 200 g smoked garlic sausage, 40 g pure fat bacon, 200 g smoked knuckle of ham, 2 dl sour cream, 10 g hot ground paprika, 20 g paprika purée, dill leaves, caraway seeds, table salt

### Method:

Rinse the pickled cabbage thoroughly at least twice. Then put it on to boil in 1 litre of cold water. Dice the pure fat bacon and add together with the garlic sausage and knuckle. Season with salt and cook until tender. Make a light-golden roux (fry the flour in hot oil until it is the colour of breadcrumbs, take off the heat and add cold water. Stir until smooth). Add the finely chopped onions, caraway seed, garlic, hot ground paprika, and the paprika purée. Thicken the soup with the roux. Slice the garlic sausage. Bone and dice the smoked knuckle and put them both back into the soup. Add the sour cream, bring to the boil well, and serve.



## Újházy chicken broth

### Ingredients:

1,5 kg chicken (half a chicken), 150 g parsnip, 100 g carrots, 50 g celeriac, 50 g onions, 50 g mushrooms, 100 g green peas, 1 tomato, celery, a bunch of parsley, whole black peppers, table salt, 50 g fine vermicelli

### Method:

Clean the chicken thoroughly. Put on to boil in 1,5 litres cold water. Add salt and bring to the boil. Add the whole black peppers, onions, celeriac, half the carrots, and the parsnip. Cook on an even, low heat until the chicken is tender. Finely chop the remaining carrots, parsley and mushrooms. Cook the peas, carrots, parsnip and mushrooms in a little liquid taken from the soup. Before serving, remove the chicken and cut it into thin slices. Place in the serving dish, add the peas, carrots, parsnip, mushrooms, cooked vermicelli, and finely chopped parsley. Pour on the hot soup.







## Semolina noodle consommé

### Ingredients:

400 g bone of beef (leg, thigh bone), 400 g shoulder of beef, 30 g tomato purée, 150 g carrots, 150 g parsnip, 50 g celery root, 50 g Savoy cabbage, 50 g mushrooms, 1 clove of garlic, 1 small onion, 1 tomato, 1 sweet red pepper, 3 egg whites, whole black peppers, nutmeg, table salt

### Method:

Mix the roughly minced beef, egg whites and tomato purée. Add 2 litres of cold water, and salt. Bring the chopped up boiled bone to the boil stirring frequently. Slice the carrot and parsnip into rings, slice the celery root, cut the onion in half (previously fried to give the soup a nice taste and colour), grate the nutmeg. Add all these to the soup with the garlic, Savoy cabbage and half the whole black peppers. Simmer for 4 hours. Next cut the tomato and sweet red pepper into strips and add to the soup along with the mushrooms and the remaining whole black peppers, and cook for a further 30 minutes. Allow to stand for 10 minutes. Strain through a fine cloth and remove the grease. Serve hot in pre-heated bowls with semolina noodles.

### Semolina noodles

Ingredients: 100 g semolina, 50 g butter, 1 egg, table salt

Method: Cream the butter. Add the egg, and salt. Mix in the semolina and allow to stand. Using a tablespoon drop small amounts of the mixture into boiling salty water. Bring slowly to the boil until the cooked pasta comes to the surface of the boiling water.



## Goulash soup

### Ingredients:

400 g leg of beef, 0,5 dl oil, 1 medium onion, 1 clove of garlic, 2 tomatoes, 2 sweet red peppers, 600 g potatoes, 1,5 litres bone juice or meat soup, 1 bunch celery, 1 g hot ground paprika, caraway seeds, table salt, 50 g small pieces of pasta

### Method:

Remove the sinew from the leg of beef. Cut into cubes (1 × 1 cm) and put to one side. Finely slice the onion and fry in the oil until golden. Add the crushed garlic and the freshly ground caraway seeds. Sprinkle with the ground paprika, add the leg of beef, season with salt, and roast. From time to time add a little bone juice, cover and cook. Dice the potatoes (the same size as the meat), cut the sweet red peppers into rings, and peel the tomatoes. When the beef is tender add all these together with the bunch of celery. Pour on bone juice and cook. Add small pieces of homemade pasta (see Korhely Soup). Remove the celery before serving.





## Cold sour cherry soup with red wine

### Ingredients:

600 g sour cherries, 100 g granulated sugar, 1 lemon, 2 dl red wine (Soproni Kékfrankos), 2,5 g flour, 1,5 dl sour cream, whole cinnamon sticks, cloves, table salt

### Method:

Wash and de-stone the cherries. Place the cinnamon, lemon peel and cloves into a spice bag. Cook the cherries in their own juice with the wine, 1 litre water, the granulated sugar, salt, and the spice bag. Cook for 5 minutes then remove ¼ of the cherries from the juice and mash. Return this to the juice and thicken by stirring in the sour cream thickened with flour. Add sugar and lemon juice to taste, and cook for 3-4 minutes. Remove the spice bag. Cool the soup thoroughly. Serve cold.



## Lamb ragout soup with tarragon

### Ingredients:

400 g shoulder of lamb, 100 g carrots, 50 g parsley, 1 onion, 50 g green peas, 50 g mushrooms, 2 dl sour cream, 0,5 dl cream, 0,5 dl oil, 2 g fine flour, 1 lemon, 1 bay leaf, tarragon, table salt, 1,5 litres meat juice or bone juice

### Method:

Finely chop the onions, and fry in oil until golden. Dice the lamb (1x1cm cubes) and add to the onions. Add salt and stew. Meanwhile dice the vegetables (the same size as the meat). When the meat has nearly browned add the vegetables, bay leaf, and tarragon. Pour over 1,5 litres meat juice or bone juice and bring to the boil. When the vegetables are tender, thicken with the sour cream thickened with the flour (for this, whisk the sour cream and flour together and pour into the boiling soup), and add cream to enrich it. Cook until ready and serve.



## Hortobágyi meat pancakes with paprika sauce

### Ingredients:

4 savoury pancakes, 400 g shoulder of veal, 0,5 dl oil, 3 dl sour cream, 1 dl cream, 20 g fine flour, 1 onion, 20 g ground paprika, table salt  
**For the pancake batter:** 150 g flour, 2 eggs, 5 dl milk, pinch of salt, 0,5 dl oil (plus oil for the frying)

### Method:

Pancakes: Break the eggs into a bowl, add the flour and salt, and mix until smooth. Then add the milk and oil. Make the pancakes one at a time in a frying pan, frying one ladle of batter in one spoonful of oil.

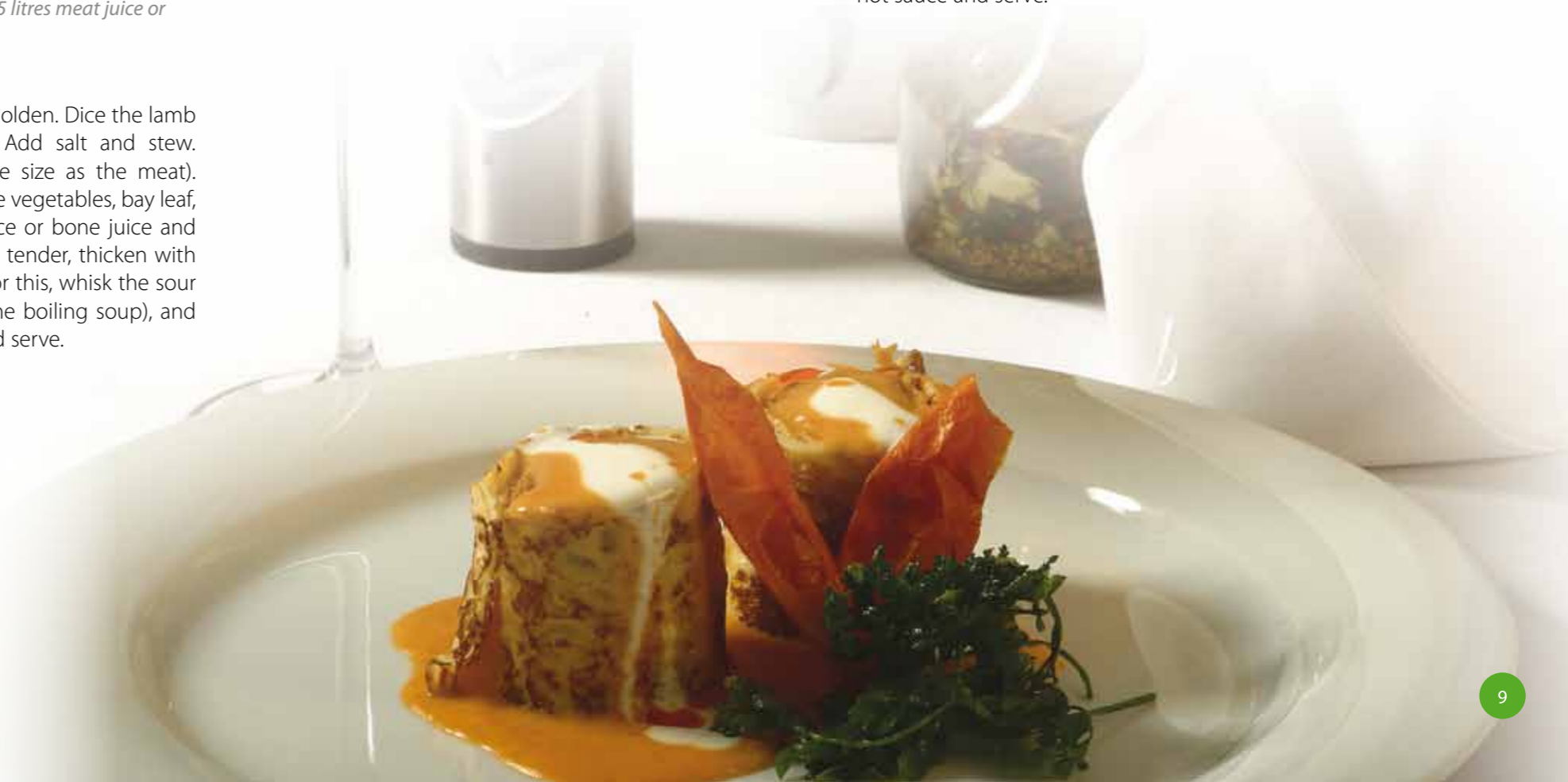
Fricassee of veal seasoned with red pepper: Finely chop the onion, and sauté in oil until soft. Sprinkle with ground paprika. Chop the veal into small cubes and add to the onions. Pour over enough water to cover the meat and onion. Add salt, cover with a lid, and cook until tender. Next thicken with the sour cream thickened with flour, and the cream. Season and heat thoroughly.

Remove the meat and leave it to cool. When cool, chop finely or mince. Strain the sauce through a fine sieve, and mix part of it with the minced meat until the mixture becomes spreadable.

Divide the meat mixture equally between the pancakes. Turn in the edges and roll up. Heat thoroughly in the oven. Pour on the hot sauce and serve.



**Recommended wine**  
Mátraaljai Kékfrankos  
Rosé







## Goose liver paté

### Ingredients:

300 g goose liver, 1 dl cream, 0,5 dl Tokaji Aszú wine, table salt, ground white pepper, 120 g bacon, 20 g gelatine

### Method:

Remove the sinews from the goose liver and mash. Add the salt, cream, wine, and white pepper. Mix well (purée). Cut the bacon into thin strips, and use to line the paté tin. Stuff with the goose liver purée. Cook in the oven at 80°C for 1 hour. To serve, make a pile of 3 different types of lettuce in the middle of the plate. Cut the paté into 4 equal parts, and sprinkle with wine vinegar.



**Recommended wine**  
Tokaji Aszú 3 puttonyos



## Peppers with spiced sheep's cheese

### Ingredients:

4 peppers (ones you can fill), 200 g half-fat curd cheese, 200 g sheep's cottage cheese, 20 g mustard, 1 small onion, ground caraway, table salt, 50 g butter, parsley, 10 g ground paprika

### Method:

Wash the peppers, remove the seeds and the veins. Mash the cheeses. Finely chop the onion, and add to the cheese together with the butter, mustard, caraway to taste, ground paprika and salt. Mix well. Stuff the peppers, and cool. To serve, arrange 3 different types of lettuce in the centre of the plate, slice the stuffed peppers, and arrange around the lettuce. Sprinkle with a sour cream dressing.

### Dressing

Put 2 dl sour cream in a mixing bowl. Add the juice of 1 lemon, white pepper, salt and 2 g icing sugar. Mix well. Put in the fridge, where the flavours will combine richly.



**Recommended wine**  
Csereszgy Fűszeres - Neszmély







## Hungarian salami hors d'oeuvres

### Ingredients:

3 × 80 g assorted salamis, 80 g smoked garlic sausage, lettuce for the decoration, 2 sweet red peppers, 2 tomatoes, 1 small cucumber

### Method:

Finely slice the salami. Arrange the lettuce into a bouquet shape and place in the centre of the plate. Arrange the slices of salami around it. Decorate with the sweet red peppers, cucumber and tomatoes.



**Recommended wine**  
Csongrádi Olaszrizling



## Tihanyi pike perch

### Ingredients:

500 g pike perch filet, 2 dl cream, 0,5 dl dry white wine, 50 g fresh spinach leaves, salt, pepper, 1 lemon, 0,5 dl oil, 1 egg, lettuce for the decoration, nutmeg

### Method:

Mash the filets. Add the cream, dry white wine, salt, pepper, and a little nutmeg. Wash the spinach leaves, remove the stalks, and pour boiling water over them. Fill the bottom 1/3 of the mould with the fish mixture. Cover this with 2-3cm spinach leaves. Add another 1/3 layer of fish mixture, then another layer of spinach leaves, and finish with the final 1/3 fish mixture. Cook in the oven at 80°C for 1 hour. Allow to cool. Arrange the lettuce decoratively. Slice the fish and arrange it around the lettuce. Sprinkle the lettuce with lemon dressing.

### Dressing

Put the egg yolk into a mixing bowl. Add 0,5 dl lemon juice, salt, and ground white pepper. Mix. On a low heat, add the oil stirring continually.



**Recommended wine**  
Badacsonyi Kéknyelű



## Károlyi salad

### Ingredients:

250 g potatoes, 3 eggs, 100 g peppers, salt, 100 g gherkins, 250 g tomatoes, 4 cabbage lettuces, 2 dl mayonnaise

### Method:

Cook the potatoes in their skins. Allow to cool. Peel and slice. Hard boil the eggs, remove the shells, and slice thinly. Peel and slice the gherkins, tomatoes, and peppers. Wash the lettuce leaves, and tear into small pieces. Add salt to the peppers, and put in the refrigerator for 30 minutes. To serve, arrange the lettuce pieces in the centre of the plate, and put the pepper, tomato, gherkins, and egg onto it. Pour on the mayonnaise dressing.



**Recommended wine**  
Etyek – Budai Chardonnay



## Grilled goose liver with grapes

### Ingredients:

500 g goose liver, 4 medium apples, 100 g white grapes, 100 g black grapes, 1 dl red wine, 20 g honey, salt, flour, 400 g potatoes, bunch of parsley, 0,5 dl oil

### Method:

Cut the goose liver into slices. Add salt, and sprinkle with flour. Brown on both sides in a little oil. Cook the grapes for just a second in the fat from the liver, then pour on the red wine, and braise. While the grapes are cooking, make a light caramel from the honey. Slice the apples into rings and put them in the honey to cook. Boil the potatoes, then cook them in butter until ready. Remove the stalks from the parsley, and fry the leaves in hot fat. To serve, arrange the goose liver and the apple alternately on a plate, and sprinkle with the red wine ragout. As a side dish serve the potatoes decorated with fried parsley.



**Recommended wine**  
Villányi Cabernet Franc







## Bakonyi chops

### Ingredients:

4 × 180 g boneless pork cutlets, 500 g mushrooms, 1 onion, 2 tomatoes, 2 sweet red peppers, 2 dl sour cream, 0,5 dl oil, 10 g ground paprika, 50 g bacon

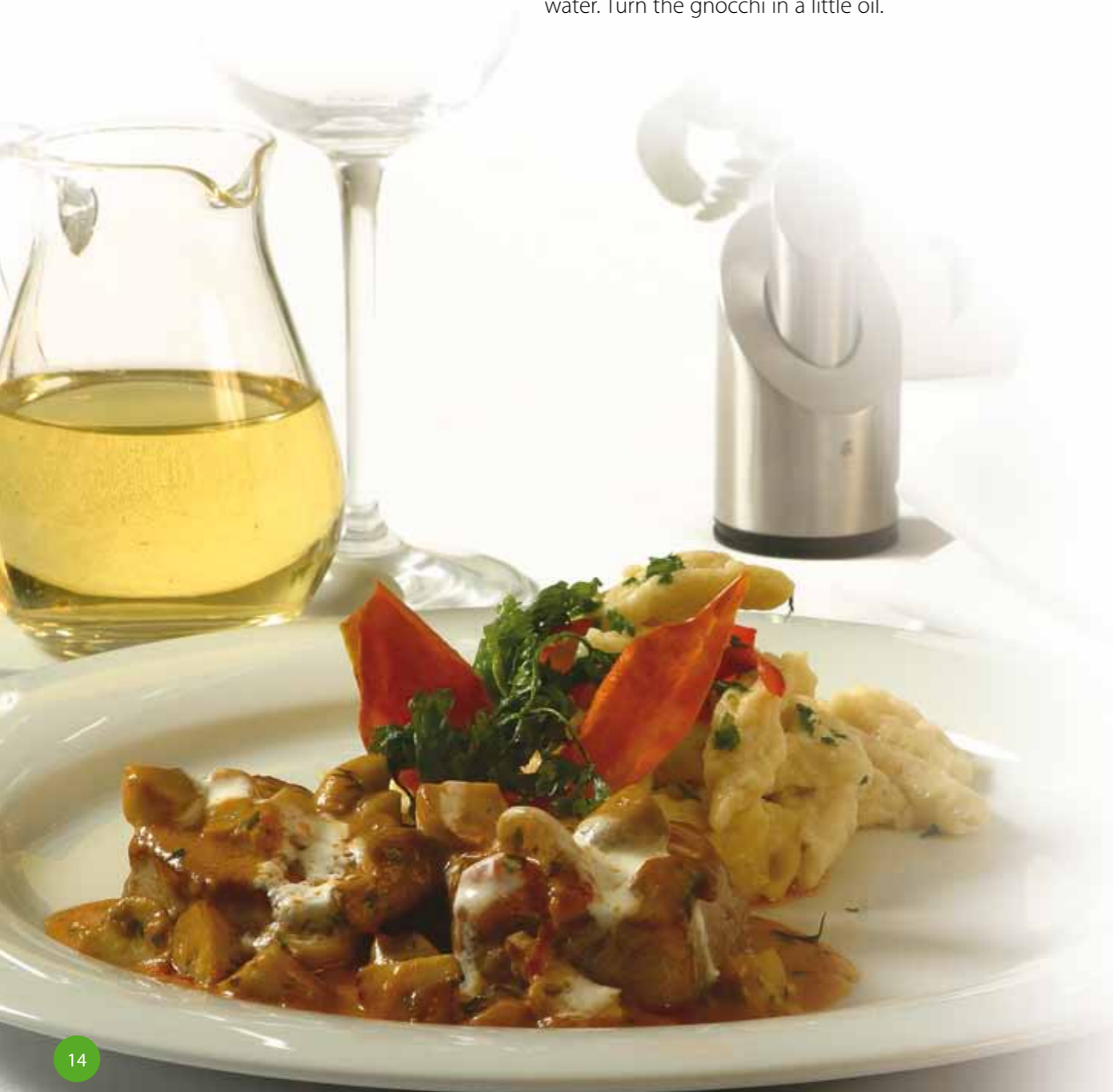
### Method:

Salt the chops. Brown on both sides in hot oil. Dice the bacon and shallow fry. Chop the onion finely and sauté in the bacon fat. Dice the mushrooms, add to the onion and cook. When the juice has boiled down, sprinkle with ground paprika, and pour on a little water. Dice the tomatoes and sweet red peppers. Add and continue to cook. Thicken with sour cream thickened with flour. To serve, place the meat on plate and half cover with the mushroom sauce. Serve gnocchi as a side dish.

Gnocchi: Break 2 eggs into 400 g flour. Add a pinch of salt, and approximately 1dl water. Knead the mixture. Cook in boiling salty water. Turn the gnocchi in a little oil.



**Recommended wine**  
Mátraaljai Rizlingszilváni



## Hungarian style Médailles

### Ingredients:

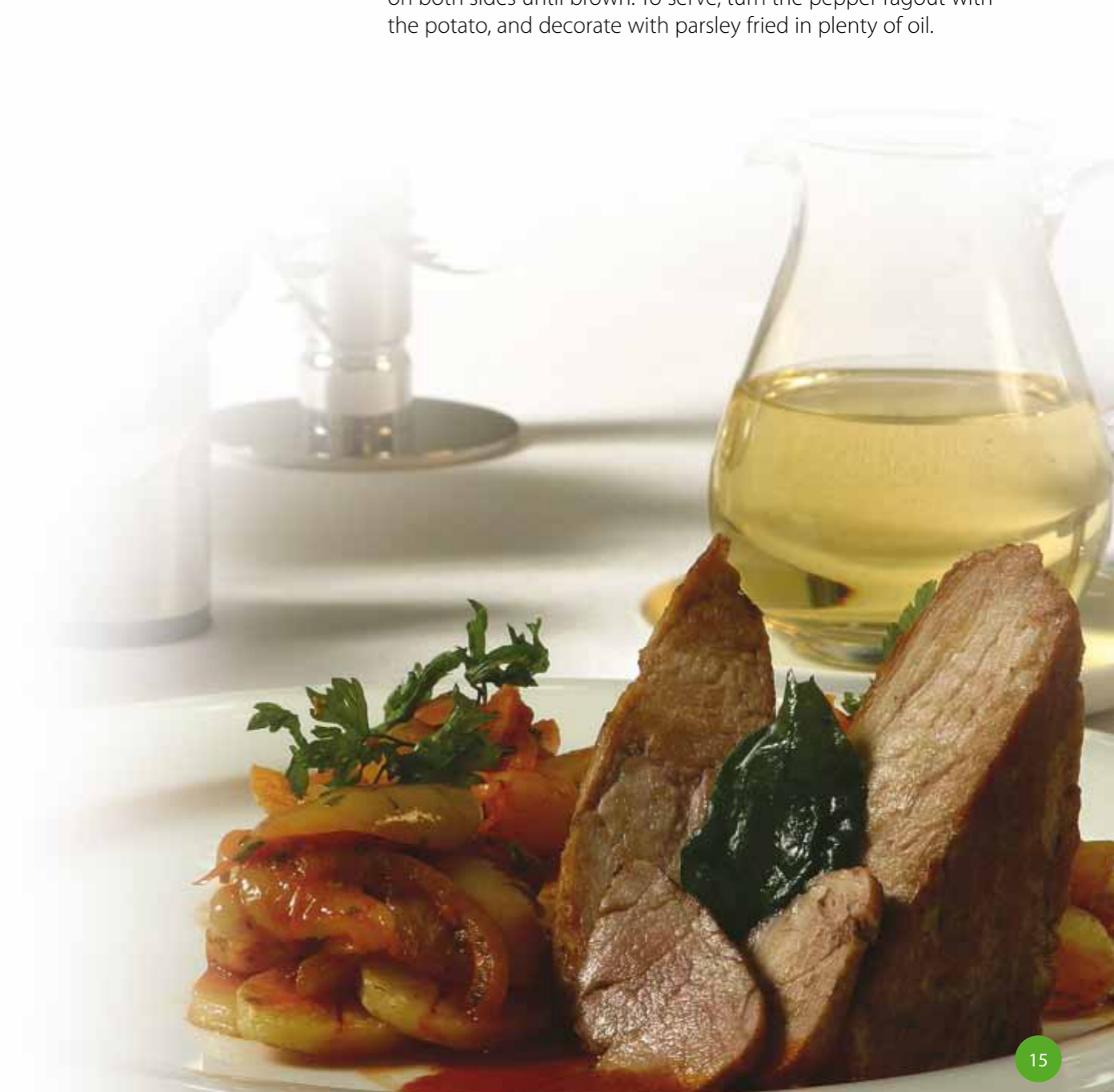
4 × 180 g fillet mignon of pork médaillons, 500 g peppers, 200 g tomatoes, 800 g potatoes, 100 g smoked bacon, 100 g onions, 10 g ground paprika, salt, 1 bunch of parsley

### Method:

Salt the pork fillets, and brown in oil. While they are frying, removing the seeds and veins from the peppers, and cut into rings. Cut the bacon into thin strips, and fry. Slice the onion and sauté in the bacon fat. Add the peppers and cook. Sprinkle on the ground paprika. Peel the tomatoes, and cut into strips. Add to the peppers. Add salt and cook until ready. Bake the potatoes in their skins. Allow to cool. Peel and cut into slices (1cm thick). Fry in oil on both sides until brown. To serve, turn the pepper ragout with the potato, and decorate with parsley fried in plenty of oil.



**Recommended wine**  
Etyeki – Budai Sauvignon Blanc







## Pike perch Kárpáthy style

### Ingredients:

4 × 180 g pike perch, 20 freshwater shellfish, 2,5 g caraway seed, 1 bunch of parsley, 1 bunch dill, 1 fish base with wine, 75 g fresh butter, 40 g fine flour, 150 g mushrooms, 2 dl whipped cream, 25 g butter, table salt

### Method:

Clean the fish. Break into pieces and remove the backbone. Salt and put in a low-sided dish. Clean the crab. Cook in plenty of lightly salted boiling water seasoned with parsley and caraway seed. Drain. Remove the meat from the shell of the tails and pincers. Clean thoroughly. Finely slice the mushrooms evenly. Pour the fish base over the pike perch, and cover with buttered greaseproof paper. Cover with a lid and cook on a medium heat until nearly tender. Heat a little butter in a frying pan, and cook the mushrooms a little. Chop the dill. Add to the mushrooms and cook for a further few minutes. Pour over the juice from the braising fish. In another low-sided dish heat some butter, and slightly brown a little flour in it. Pour over the mushroom-dill fish juice. Stir quickly until smooth. Add the whipped cream and stir. Taste and, if necessary, add salt and seasoning. Bring to the boil. Add the crabmeat (from the tails and pincers) and pour the whole mixture over the semi-cooked pike perch. Gently shake the dish to make sure the sauce is distributed evenly. Cover with a lid and cook on a medium heat until tender. Flavour the sauce with a little crab butter too or, before pouring onto the fish, crumble in some raw butter. To serve, pour the cream dill crab sauce over the pike perch, and decorate with a little melted crab butter in thin lines. Serve with buttered potatoes.



**Recommended wine**  
Balatonmelléki  
Zöldveltelini



## Trout vincellér style

### Ingredients:

1,2 kg (4) trout, 50 g fresh butter, 250 g mushrooms, 250 g pickling onions, 250 g selected grapes, 1,2 dl whipped cream, 1,2 dl dry white wine, 2 lemons, 1 bunch of parsley, freshly ground white pepper, table salt

### Method:

Clean the trout. Salt. Rub well with lemon. Cook until tender in water with salt and lemon. Put on a pre-heated dish. Meanwhile prepare the ragout. Melt the butter in a frying pan. Dice the mushrooms. Add to the butter and sauté. Then add the pickling onion, and finally the grapes. Season with salt and white pepper. Finely chop the parsley and sprinkle on. Add the wine and cream, and boil down until a little liquid remains. Pour the ragout onto the trout. Finely chop the parsley and sprinkle on. Serve with buttery potatoes.



**Recommended wine**  
Balatonfüredi Olaszrizling







## Tenderloin Budapest style

### Ingredients:

4 x 160 g sirloins, 250 g veal bone, 50 g smoked prime quality bacon, 150 g goose liver, 150 g mushrooms, 50 g onions, 150 g sweet red peppers, 100 g tomatoes, 150 g shelled peas, 10 g ground paprika, table salt

### Method:

Finely chop the onions. Sauté in hot oil until a light colour. Sprinkle with ground paprika. Pour on ½ litre water. Add salt. Chop the bone up small and add to the mixture. Braise for approximately 20 minutes, then remove the bone. Press the liquid through a fine sieve. Cut the smoked bacon into large pea sized pieces, and sauté until translucent. Dice the mushrooms, sweet red peppers, tomatoes, goose liver, and peas. Add and sauté. Pour on the stew juice. Add salt and boil thoroughly. Salt the tenderloin and cook in a little fat until medium rare. To serve, pour over the ragout. As a garnish, serve steamed rice and chips.



**Recommended wine**  
Villányi Cabernet Sauvignon



## Csáky filled steak

### Ingredients:

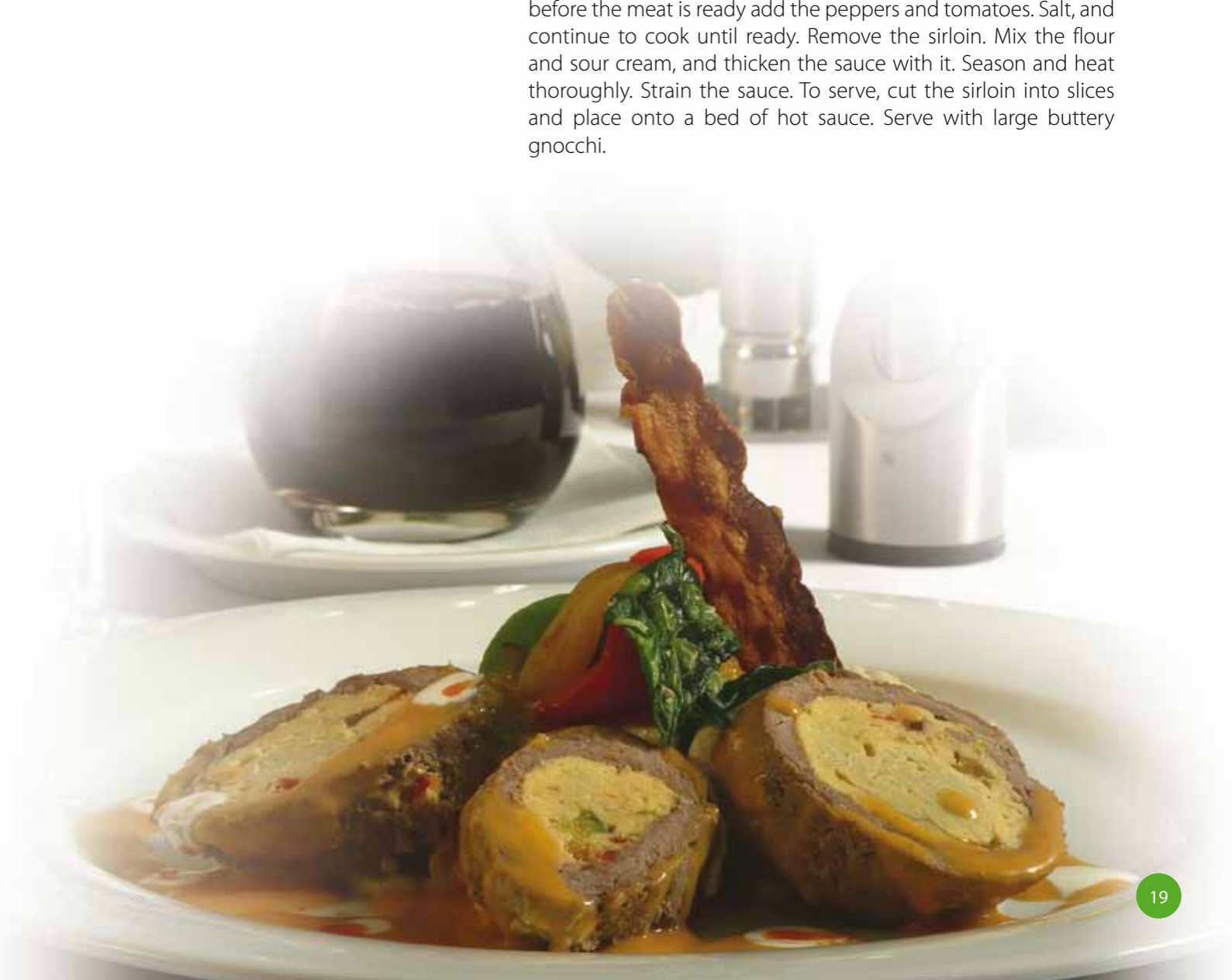
4 x 160 g rump steak, oil, 50 g smoked prime quality bacon, 200 g onions, 2 eggs, 2 dl sour cream, 15 g ground paprika, 100 g tomatoes, 200 g sweet red peppers, 40 g fine flour, freshly ground black pepper, caraway seeds, table salt.

### Method:

Beat out the sirloin until thin. Cut the smoked bacon into large pea sized pieces, and sauté in oil until translucent. Finely chop the onions, add ½ to the bacon and cook until a light colour. Dice the tomatoes and add ½ to the bacon and onions. Boil down until a little liquid remains. Salt. Beat the eggs and pour on. Make into stiff scrambled eggs. Leave to cool. Divide the stuffing equally between the sirloin steaks. Roll up, and tie with thin string. Season with salt and pepper, and brown all over in hot fat. Put into a casserole dish. Finely chop the remaining onion and sauté in the hot fat. Sprinkle with ground paprika. Salt and pour on water. There should be enough liquid to cover the meat. Bring to the boil, and pour over the sirloin. Cover with a lid and simmer until tender. Replace any liquid which has evaporated with water, and turn the meat. Cut the sweet red peppers into strips. Just before the meat is ready add the peppers and tomatoes. Salt, and continue to cook until ready. Remove the sirloin. Mix the flour and sour cream, and thicken the sauce with it. Season and heat thoroughly. Strain the sauce. To serve, cut the sirloin into slices and place onto a bed of hot sauce. Serve with large buttery gnocchi.



**Recommended wine**  
Egri Bikavér







## Eszterházy steak

### Ingredients:

4 x 160 g rump steak, oil, 100 g onions, 25 g fresh butter, 150 carrots, 150 g parsnip, 2 dl sour cream, 1 lemon, 30 g fine flour, 1 bay leaf, freshly ground black pepper, capers, mustard, table salt

### Method:

Tenderise the meat. Salt. Brown on both sides in hot oil. Place in a casserole dish. Thinly slice into rings the onions, 1/3 of the carrots and parsnips. Fry in hot fat. Sprinkle with the flour, and pour on water. Season with salt and pepper. Bring to the boil. Pour over the steak. Cover with a lid and braise. Season with lemon peel, bay leaf and salt. Finely chop the remaining carrots and parsnips. Sauté in butter. Add a little water and braise until tender. Remove the tender steak. Strain the sauce, and add the chopped vegetables, sour cream (mixed smooth), mustard, finely chopped capers, and strained lemon juice. Heat through and pour over the steak before serving. Serve small dumplings or pasta as a side dish.



**Recommended wine**  
Egri Cabernet Sauvignon  
Barrique



## Chicken paprika

### Ingredients:

1,5 kg chicken, oil, 100 g onions, 2 dl sour cream, 25 g fine flour, 150 g sweet red peppers, 100 g tomatoes, 15 g ground paprika, table salt

### Method:

Clean and quarter the chicken. Finely chop the onions, and fry in oil until golden. Sprinkle with ground paprika, pour on 3 dl water and add the chicken. Season with salt. Cover with a lid and cook in a little juice. When brown, top up the liquid. Cut the sweet red pepper and tomatoes into strips, and add before the chicken is completely cooked. Continue to cook. Finally, thicken with sour cream thickened with flour, season and heat thoroughly. To serve, pour the sauce over the meat. Serve hot with gnocchi.



**Recommended wine**  
Etyek - Budai Kékfrankos Rosé







## Stuffed cabbage from Kolozsvár

### Ingredients:

400 g either belly of pork, boned spare rib, or chopped leg of pork, 400 g pork chop, 250 g smoked garlic sausage, 150 g cured bacon, 10 leaves of pickled cabbage, 1 kg pickled cabbage, 75 g polished rice, oil, 75 g onions, 1,5 litres bone juice or meat soup, 1 garlic clove, 10 g sweet ground paprika, 1 egg, 2 dl sour cream, 25 g fine flour, freshly ground black pepper, table salt

### Method:

Mince the meat. Parboil the rice and leave to cool. Finely dice half the cured bacon and sauté until glassy. Finely chop 25 g onions, add to the bacon, and sauté until golden. Add the egg, seasoning, rice and bacon to the minced meat, and prepare the filling. Next, spread out the pickled cabbage leaves, and wrap the filling up in them to make cylinder shapes. Press in both ends. Roll the leaves up quite tightly so they do not unfurl during cooking. Next spread 3/4 of the prepared pickled cabbage in a casserole dish. Lay the filling next to each other but not too close together, and spread the remaining pickled cabbage on top. Finely chop 25 g onions, and partly fry in a little hot pork fat. Sprinkle with ground paprika, and mix in quickly. Add a little bone juice or meat soup, and a little salt. Pour onto the cabbage. Add just enough bone juice or meat soup to almost cover everything. Wash the smoked garlic sausage well, and put onto the cabbage. Cover with a lid and cook on a not too high heat until both the cabbage and the filling are nearly tender. While this is cooking, remove the cooked sausage, and keep warm in a separate dish. When the filling is also tender, transfer it to another dish and put to one side. Stir the cabbage well. If a lot of liquid has been lost, add bone juice or meat soup, and continue to cook.

Meanwhile, make a roux with the oil and fine flour, and cook to a light brown colour. Finely chop the remaining onions and add to the roux, mixing well. Add the crushed or finely chopped garlic. Sprinkle with ground paprika. Take off the heat, and add cold water, mixing until smooth. Use this roux to thicken the cabbage, then add the sour cream. Season with salt and a little black pepper, and cook thoroughly. Put the fillings back into one half of the casserole dish in rows one by one next to each other. Cover with a lid and cook on a medium heat. Sour cream thickened with flour can be used instead of a roux to thicken the cabbage.

To serve, pile up the cabbage in the bottom of the dish. Put the filling on top, and pour on the liquid. Cut the cooked sausages in half along their lengths and place on one side of the filling. On the other side place a freshly roasted plain pork chop. Place a small slice of fried cured bacon with every serving. Serve hot immediately.



**Recommended wine**  
Somlói Juhfark



## Golden dumplings

### Ingredients:

**For the dough:** 500 g pastry flour, 30 g yeast, 3 dessert spoons icing sugar, 2 egg yolks, 2-3 dessert spoons oil, a pinch of salt

**For the filling:** 200 g butter or margarine, 200 g ground walnut, Oil for greasing

### Method:

Sweeten tepid milk with 1 dessert spoon of sugar. Cook the yeast in the milk for just a second. Mix in the egg yolks, 2 dessert spoons icing sugar, a pinch of salt and enough milk to make a dough which is slightly thinner than the usual consistency. Knead well. Dribble in the oil, and knead once more. Cover with a clean tea towel and leave to rise to twice the size. Roll out thick on a floured chopping board. Cut out shapes using a small floured biscuit cutter. Oil a large cake tin, and lay the shapes close to each other. Sprinkle with melted butter, and ½ the ground walnut. Next lay on another layer of dough and sprinkle with oil and the remaining walnut. Lay on the remaining dough shapes, sprinkle with the remaining butter, and put into the oven. Turn on the oven now so that the dough can rise while the oven is getting hot. When the oven has heated up, turn down to a low temperature. Finally remove the cake tin ring and together with the base slide onto a dish. Serve with vanilla custard

### Vanilla custard

Vanilla sauce, 1 dl water, juice of ½ lemon and grated peel, ½ teaspoon flour, 100 g sugar, 2 eggs

### Method:

Beat the sugar into the eggs. Gradually add the hot vanilla sauce and mix well.



**Recommended wine**  
Tokaji Sárgamuskotály  
(Muscat Lunel)







## Gundel pancakes

Ingredients:

**Pancake batter:** 150 g flour, 2 eggs, 5 dl milk, a pinch of salt and sugar, 0,05 dl oil (and some for the cooking)

**Filling:** 120 g ground walnut, 80 g sugar, 80 g sugared orange peel, 1 dl cream, 2 dessert spoons rum, 50g sultanas, 1 packet vanilla-flavoured sugar, 150 g eating chocolate, 1 dl milk, 8 pancakes

Method:

For the pancake batter: Break the eggs into a bowl. Add the flour, salt, and sugar and mix until smooth. Add the milk and oil. Fry the pancakes in a frying pan.

Finely chop the orange peel. Bring the ground walnut, sugar, vanilla-flavoured sugar, sultanas, and orange peel to the boil in the cream. Remove from the heat and flavour with the rum. Fill the pancakes with the walnut filling, fold into four and put on a plate. Break the chocolate into the milk. On a low heat melt the chocolate and stir until smooth. Pour the chocolate sauce over the walnut pancakes. Serve warm. Decorate with roses of whipped cream if desired.



**Recommended wine**  
Ászár –Neszmélyi Ezerjő



## Kalocsai strudel

Ingredients:

**Pancake batter:** Break the 2 eggs into a bowl. Add the flour, salt, and sugar. Mix until smooth. Add the milk and oil. Fry the pancakes in a frying pan.

**Filling:** poppy seed, walnut, or curd cheese For the poppy seed filling: 2 dl water, 50 g sugar, 10 g cinnamon and vanilla-flavoured sugar, honey to taste, 200 g ground poppy seed

Boil the water with all the ingredients except the poppy seed. Add the poppy seed. Mix and leave to cool.

**Walnut filling:** Prepare as for poppy seed filling, substituting walnut for poppy seed.

**Curd cheese filling:** 200 g cheese-curd, 1 egg yolk, 0,1 g vanilla-flavoured sugar, peel and juice of 1 lemon, mixed together until smooth

Method:

Fill 2 cooked pancakes with the poppy seed filling, 2 with the walnut filling and 2 with the curd cheese filling. Roll up the pancakes. Oil the strudel sheet. Lay the rolled up pancakes next to each other on the sheet, and roll up with the strudel sheet to get a strudel shape. Brush with oil, and cook in the oven at around 170 °C until golden. When cooled slightly, cut into slices. Serve.



**Recommended wine**  
Mátraaljai Muskotályos



## Vanilla cream puffs

Ingredients:

100 g butter, 10 dessert spoons water, 100 g flour, 4 eggs, vanilla custard, whipped cream

Method:

Bring to the boil the 100 g butter with the 10 dessert spoons water. When it reaches boiling point, sprinkle in the 100 g flour and boil down stirring all the time. Take off the heat and mix in the 4 eggs one at a time. Place the mixture on a baking tray in small egg sized blobs, and cook in the oven. Do not open the oven door during the first 10 minutes. Cut into the lower part of the golden coloured puffs, and fill the hollow middles with vanilla custard and whipped cream.



**Recommended wine**  
Tokaji szamorodni, sweet





## Cottage cheese dumplings

### Ingredients:

350 g curd cheese, 50 g butter, 3 eggs, 30 g breadcrumbs, 30 g semolina, 1 dessert spoon flour, salt, 2 dessert spoons icing sugar

### Method:

Press 350 g curd cheese through a sieve. Add 50 g butter, 3 eggs, 30 g breadcrumbs, 30 g semolina, 1 spoonful flour, a little salt, and 2 spoonfuls icing sugar. Mix well. With wet hands mould the mixture into dumplings, and cook in boiling salty water for 5 minutes. Turn in melted butter, or sprinkle with breadcrumbs toasted in oil.



**Recommended wine**  
Tokaji aszú 3 puttonyos



## Dobos cake

### Ingredients:

7 eggs, 210 g sugar, 175 g flour

### Ingredients for the chocolate cream:

7 egg yolks, 7 spoonfuls icing sugar, ½ vanilla stick, 1 dl milk, 200 g chocolate, 250 g butter, 200 g icing sugar

### Method:

Beat 7 egg yolks and 210 g sugar together. Whisk 7 egg whites until stiff. Add with 175 g flour. Mix carefully. Butter the cake tin, sprinkle with flour, put in 1 spoonful of the batter. Spread very thin. Bake quickly in a moderate oven. The batter will make about 12-14 layers. (It is quicker to butter and flour the underside of a large baking dish, as this can be cut into three.) Remove the cake layers while still warm to stop them from breaking.

Fill with chocolate cream: Beat 7 egg yolks with 7 spoonfuls of icing sugar. Add the ½ stick of vanilla, 1 dl milk, and steam until thick stirring continuously. Add 200 g softened chocolate. Mix well. Remove from the heat. When cool, add 250 g well beaten butter (it is better to add the cream to the butter, and mix this way, as the cream will not be stripy.) Spread the cake layers with an equal thickness. Place on top of one another. Put aside a nice smooth one for the top layer. Mix 200 g icing sugar on the heat with no water. As soon as it has turned light brown, pour quickly onto the layer you have put aside, and smooth the caramel with a hot buttery knife. With another hot knife slice it up, and put on top of the cake. Spread the cream filling over the sides of the cake.



**Recommended wine**  
Tokaji Hárslevelű







## Somlói dumplings

Ingredients:

**For the sponge:** 3 eggs, 60 g sugar, 60 g flour, 3 g cocoa powder, 50 g shelled walnuts

**Custard:** 5 eggs, 250 g sugar, 50 g custard powder, 0,5 litres milk, 1 vanilla stick for the custard

**For the chocolate sauce:** 250 g sugar, 150 g cocoa powder, 4 dl cream

**For sprinkling:** 60 g walnuts, 0,5 dl rum, 60 g sultanas

Method:

For the sponge: Mix the sugar with the egg yolks. Add the whisked egg whites and the flour. Divide into three. Put cocoa in the first third, walnut in the second, and leave the third plain. Make the custard from the milk, eggs, custard powder, and vanilla stick. Layer the sponge cake with the custard. Sprinkle with the walnuts and sultanas, and the rum syrup. To serve, spoon out small amounts onto the plate, sprinkle with chocolate sauce and decorate with whipped cream.



**Recommended wine**  
Móri Ezerjő



## Eszterházy cake

Ingredients:

8 eggs, 300 g ground walnut, 300 g castor sugar, 1 dl triple sec, 50 g vanilla custard powder, 150 g butter, 100 g white and eating chocolate

Method:

Beat the 6 egg whites with 150 g sugar until stiff. Add 150 g ground walnut and spread the mixture onto a greased baking tray in a circle ½ cm thick. Bake in the oven at 220°C. While this is baking, make a cream from 4 dl milk, egg yolks, and remaining sugar by heating over a pan of hot water. Allow to cool. Cream the butter. Add the cooled mixture and whisk. Mix in the custard.

Method for the custard: Mix 4 dl milk, 50 g vanilla custard powder, and 80 g sugar. Boil up. Add the 1 dl triple sec and the remaining ground walnut. Spread the previously warmed white chocolate and decorate with dark chocolate.



**Recommended wine**  
Tokaji Sárgamuskotály  
(Muscat Lunel)



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Dishes from the Palace Restaurant of the Novotel Budapest Centrum

Executive Chef: Tamás Császár





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