

Our Local Dishes



compiled by:

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Traditional Hungarian Goulash Soup

Ingredients:

For the soup:

- 600 g beef
- 300 g onions
- 2 big carrots
- 1 big turnip
- 1 smaller celery
- 400 g peeled potatoes
- 1 spoonful of sweet red powdered paprika
- ½ spoonful of spicy red powdered paprika
- 1 spoonful of salt
- 1 teaspoonful of ground caraway seeds
- 2 bay leaves
- 1 teaspoonful of ground black pepper
- 1 smaller tomato
- 1 green pepper
- 3 cloves of garlic
- 2 spoonful of fat
- ½ bunch of parsley
- ½ bunch of celery leaves



For the homemade noodles:

- 1 egg
- some flour
- some water
- some salt

Instructions:

1. Cut the onions into small pieces. Wash the meat and cut it into pieces.
2. Heat the fat and fry the onions for a short time. Put the red powdered paprika into it and pour 150 ml water over it. Cook it until the water disappears.
3. Add the beef and cook it. Put the salt, black pepper and the bay leaves into the soup.
4. Cover the dish with a lid and cook it for 90 minutes.
5. Make the noodles while the soup is cooking. Put some flour an egg into a bowl, add some salt and water and stir it.



6. Put the carrots, turnip, salary, potatoes, parsley into the soup and pour 2-2.5 l water over it.
7. Cook it for 50 minutes with the lid on. Add the noodles and cook the soup for 10 minutes.



Soup With Pasta Knots

Ingredients:

- 3 potatoes
- 1 big tomato
- 1 big pepper
- 2 carrots
- 2 parsley roots
- 1 celery
- 1 big onion
- 3 bits of garlic
- 1 bunch of parsley
- half a kilo of flour
- 2-3 eggs
- salt
- 1 decilitre of oil
- ground black pepper
- pepper powder



Instructions:

1. Put the ingredients together.



2. Knead the ingredients into pastry state. After a short pause it becomes soft and flexible. Roll it as thin as possible with a rolling pin. Roll up the pasta on the rolling pin and keep rolling until it gets thinner.



3. Spread the pasta with melted fat or oil. Then add pepper powder and ground black pepper. Roll them into tiny sticks and tie small knots.



4. Cut the vegetables into pieces.



5. Heat the oil. Put the ingredients into the pot. Add water and boil it. Put the pasta knots into the soup and cook it ready.



6. Traditional and modern serving



Sour Cherry Soup

Ingredients:

- 70 dkg pitted sour cherries
- 2 dkg flour
- 2 dl sour cream
- 5-6 dkg sugar
- Cinnamon and clove to taste



Instructions:

1. Put 1.5 litre of water and sour cherries onto the cooker. Add some cinnamon spice, and some clove, some sugar. Place it on top of a stove and when it starts to boil turn down the heat.



2. Mix the flour and the sour cream...



3. ...and add this mixture to the soup.



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4. Turn up the heat and bring it to a boil again.



5. Remove from the heat and chill. Serve it in cups.



Roasted Chicken With Lecsó

Ingredients:

- 4 skinless drumsticks
- 1 onion
- 3-4 peppers
- 2-3 tomatoes
- a little oil
- 1 tablespoon of honey
- salt and black pepper
- ground red pepper



Instructions:

1. Spice the meat with salt, black pepper and honey.



2. Chop up the onion, tomato and the pepper.



3. Fry the onion in the oil until it is soft.



4. Add the ground red pepper, salt, black pepper to the onion and cook a "lecsó" by adding tomatoes and green peppers.



5. Put the chicken into a baking dish and cover it with aluminium foil. Bake it for 45-50 minutes.



6. When the chicken is soft, pour the "lecsó" on top of it, and continue baking for an additional 20 minutes.



7. Serve it with rice.



Cold Stew

Ingredients:

- 3 big tomatoes
- 3 big peppers
- 2 big onions
- 5-6 big pieces of garlic
- one and a half kilos of pork
- half a decilitre of oil
- salt
- ground black pepper
- pepper powder



Instructions:

1. Cut the ingredients into cubes (different sizes to be finished at the same time)



2. Put the meat in layers in the stew pot. Put the other ingredients one after the other top of each meat layers. Now it's ready to cook. Put the stew above the fire.



3. When inside, stir it with a wooden spoon, but outside shake the stew pot with your hand.



4. Now the stew is ready to eat. In Hódmezővásárhely traditionally people eat it cold at wintertime.



5. Hungarian tradition is to prepare less but bigger portions. Anyway, the modern cuisine prepares more, smaller portions and serve them spectacular.



Serbian Carp

All nations with traditional gastronomy have layered foods. Our area's typical recipe is Serbian style. The layers of Serbian carp are fried tomato, fried carp fillet, "lecsó" and "paprikás" sauce.

Ingredients:

- 4-5 big potatoes
- 4-5 big tomatoes
- 4-5 big peppers
- 2-3 big onions
- 2 decilitres of sour cream
- 2 slices of smoked bacon
- 0.8 kilo of fish
- ground black pepper
- pepper powder
- salt
- 20 dekagrams of flour
- half a litre of oil



1. Cut the onion, pepper and potato for the "lecsó".



2. Cut the tomato into slices.



3. Cut the smoked bacon into the shape of "cock crest". Cut the fish fillet into fish fingers form.



4. Stew the ingredients of the "lecsó".



5. Add pepper powder and salt.



6. Cover the fillets with the mixture of flour and pepper powder and fry them in melted fat.



7. Fry the potato, then put the fried potato in the pot.



8. Put the "lecsó" in the pot.



9. Put the fillets in the pot.



10. Finish it with the "paprikás" sauce.



11. Bake it in the oven.



12. Traditional and modern serving.



"Pite"

(Pie with milk)

Ingredients:

- 2 eggs
- 14 humped tablespoons of flour
- 3 tablespoons of granulated sugar
- 1 teaspoon of salt
- 7-8 dl milk
- 3 tablespoons of lard



1. Melt the lard, add the other ingredients to it and stir them in a bowl...



2. ...then mix them together until you get a pancake-like pasta.



3. Oil the baking tin with the lard. Put the pasta in there.



4. Preheat the oven to 250 degrees. Bake it on high temperature until...



5. ...its top becomes red.



6. Using this amount of the ingredients, two whole baking tins of pie will be served.



"Lepény"

Ingredients:

Filling:

- 1.5 kg cottage cheese
- 4 eggs and 1 egg white
- 5-6 tablespoons of sugar
- 3-4 tablespoons of flour

Dough:

- 0.5 kg of flour
- 2 dkg of yeast
- 1 tablespoon of salt
- 15 dkg of fat

Topping:

- 1 egg-yolk
- 25 dkg of sour cream



Instructions:

1. Preheat the oven to 180°C. Knead the flour, yeast, salt and fat with your hands.



2. Stretch the dough to around 5mm thick and place it on a baking sheet. I used a 35x33 baking pan.



3. Mix the ingredients of the filling...



4. ...and put them on the pastry.



5. Mix the sour cream and the egg-yolk...



6. ...and put them on the very top of it.



32 → 7. Bake it for 1.5 hour in the preheated oven.



8. After 1.5 hour...



9. Serve it when it's cold.



Sour Cherry Pie

Pies can have different shapes. There is always a base, some filling and the topping can be pasta, grids or crumble.

Ingredients:

- half a kilo of flour
- 30 dekagrams of sugar
- 15 grams of vanilla sugar
- 15 grams of baking soda
- 20 dekagrams of walnut
- 1 kilo of sour cherry
- 5 eggs
- 15 dekagrams of fat



1. Put the ingredients together and roll it with a rolling pin. Before rolling cut off a piece of pasta to prepare grids.



2. Roll up the pasta to the rolling pin and put it in the pan. Cut off the hanging edges.



3. Spread a thin layer of jam on the pasta and season it with ground walnuts.
(It'll stop the pasta becoming wet by the sour cherry.)



4. Make a mixture of ground walnuts, egg foam and egg yolk.



5. First put the foam filling in the pan than add the sour cherry.



6. Prepare stripes from the pasta and put on the sour cherry as grids.



7. Spread whipped eggs on the grids.



8. Pie



9. Traditional and modern serving.



Enjoy your meal!

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