



Hungarian recipies

Hungarian poppy seed and walnut rolls (Bejgli – special Hungarian Christmas cake)

INGREDIENTS:

FOR 6 ROLLS

- 1000 g flour
- 200 g butter
- 50 g lard
- 600 g sugar
- 10 g yeast
- eggs
- 200ml milk
- 5 g salt
- 400 g ground poppy seed
- (It's important – you can use your coffee grinder to grind it.)
- 400 g ground walnut
- 2 tea spoons ground cinnamon
- 1 lemon
- 40 g breadcrumbs
- 100 g raisin
- 1 vanilia sugar

INSTRUCTIONS:

- Crumble the flour, butter, lard and 80 grams of icing sugar with your fingers in a big bowl.
- Put the yeast into not too warm milk with a teaspoon of sugar.
- Wait for 3-5 minutes until it runs out.
- Add it to the paste.
- Add to the paste one egg, the salt too and knead it well.
- Then rest it in a cold place or in the fridge for some hours.
- Then share the paste into 6 equal pieces.
- Make loaves from the paste.
- Roll them into a 20-30 centimetres rectangle shape on a wellfloured working surface one by one.
- Fill 3 with poppy seed filling and 3 with walnut filling in the following way.
- Spread the filling until the edges of the paste.
- Fold back 1 centimetre of the paste at the edges in order that the filling cannot come out during baking.
- Roll the paste up.
- Put the rolls into 2 wellgreased trays far from each other.
- Spread the rolls with the egg and keep them in a warm place for half an hour.
- Spread them with the egg again and keep them in a cold place for an hour.
- Put the tray into the oven for 35-40 minutes at 180 degrees.

You can prepare it two or three weeks before Christmas. But keep it in a plastic bag or box.

Poppy filling:

- From 260 grams of sugar and 250 millilitre water boil syrup.
- Pour it on the ground poppy seed.
- Add half of a lemon juice and grated lemon rind, 50 grams raisin and 1 teaspoon ground cinnamon into it.

Walnut filling:

- From 220 grams of sugar and 200 millilitre water boil syrup.
- Pour it onto the ground walnut.
- Put into it grated lemon rind, 1 vanilla sugar, 1 teaspoon of ground cinnamon, 50 grams of raisin and 40 grams of bread crumbs.

Warnin! Put only cold filling on the rolled out paste. In other case the side of the rolls will break out during the baking.

NOT EASY TO PREPARE BUT IT IS WORTH.



Stuffed cabbages
(Hungarian special Christmas meal)

INGREDIENTS

- 1 big head of cabbage
- 800 g pork (think flank)
- 2 medium onions
- 2 cloves of garlic
- 1 tablespoon red pepper (Hungarian spice)
- 1 big table spoon pepper
- 2 tablespoons salt
- 200 g rice
- some oil
- 2 tins of tomato concentrate or 1 bottle (about 1000ml) tomato juice (not sweetened)

INSTRUCTIONS

- First boil water in a big pot.
- Cut out the stalk of the cabbage with a sharp knife.
- Put the cabbage into the boiling water. After 2 or 3 minutes turn the cabbage upside down. After 2 or 3 minutes take off 2 or 3 leaves when they are soft. Continue this procedure until all the leaves come off and get soft. You get about 35-40 leaves. (The smallest ones are not good for stuffing.)
- Mince the 2 onions into a frying pan.
- Pour some oil onto it.
- Simmer it for 3 minutes.
- Put the wellwashed rice into it.
- Simmer it together, stir it continuously for 3 or 5 minutes.
- Mince the green peper and the pork.
- Put the minced meat, green pepper into a big bowl.
- Add to it the salt, red pepper, pepper, mashed garlic and the hot mixture of rice and minced onion.
- Mix it very well with your fingers.
- Cut the bigger cabbage leaves into two halves. Cut out its thick middle vein.
- Put a big tablespoon stuffing into each cabbage leaf.
- Roll up the cabbageleaves and stuff them on both ends.
- Put the stuffed cabbages into a very big pot.
- Pour water onto it until the water cover the cabbages.
- Put tomato concentrate or tomato juice onto it.
- Cover the pot with a lid.
- Cook it slowly on a not too high fire for 80-90 minutes (Be careful! If it boils the stuffing can come out of the leaves)
- It is ready, when the rice is soft.
- Eat it with a tablespoon sour cream or without it and with a slice of bread.



Gingerbread in Hungary

INGREDIENTS:

- 1000 g flour
- 4 eggs
- 350 g dark „flower” honey
- 100 g margarine
- 350 g icing sugar
- 1 and a half teaspoon baking soda
- 1 big teaspoon ground cinnamon
- grated lemon rings (1 lemon)

INSTRUCTIONS:

- Heat the honey (but not boil).
- Put into it the margarine until it melts.
- Beat the four eggs with the icing sugar.
- Put them into the honey, margarine mixture.
- Mix them well.
- Then put the spices, the flour, the baking soda, too.
- Work it out well. (If it is sticky, don't worry, your ginger bread will be soft.)
- Put the paste into kitchen foil.
- Keep it in a cold place or in the fridge for 1 day but at least 1 night.
- Roll out small pieces of the paste on a wellfloured working surface to 2-3 millimetres thick.
- Cut out star, bell, heart, house, angel, pine tree shapes from the rolled out paste.
- Decorate them with hole nut walnut, almond or hazelnut or what you like or nothing before baking.
- OR! With icing made of 1 egg white and 150 grams of icing sugar. BUT AFTER BAKING!!! INSTRUCTIONS how to make and decorate with icing you can read at the end of the recipe.
- Put baking paper into 2 trays (about 9 trays of cakes will be from this portion).
- Put the cut out shapes into the tray far from each other.
- Put the tray into the oven at 200 degrees and bake them for some minutes (8-10 minutes) until they are red not brown.



Decorating with icing:

- First beat the egg white until it is white and fluffy.
- Then add the icing sugar to it gradually.
- When the icing is ready put it into a new, clean plastic bag. Cut a very small hole in the corner of it.
- Decorate the pine trees, houses, bells in the way like snow covers them.

Put the cakes into a metal or plastic box with well separated apple rings (from apple rings will be your gingerbread very soft). It is worth prepare your gingerbread 2-3 weeks before Christmas. Gingerbread cakes can be kept fresh for a lot of weeks.

