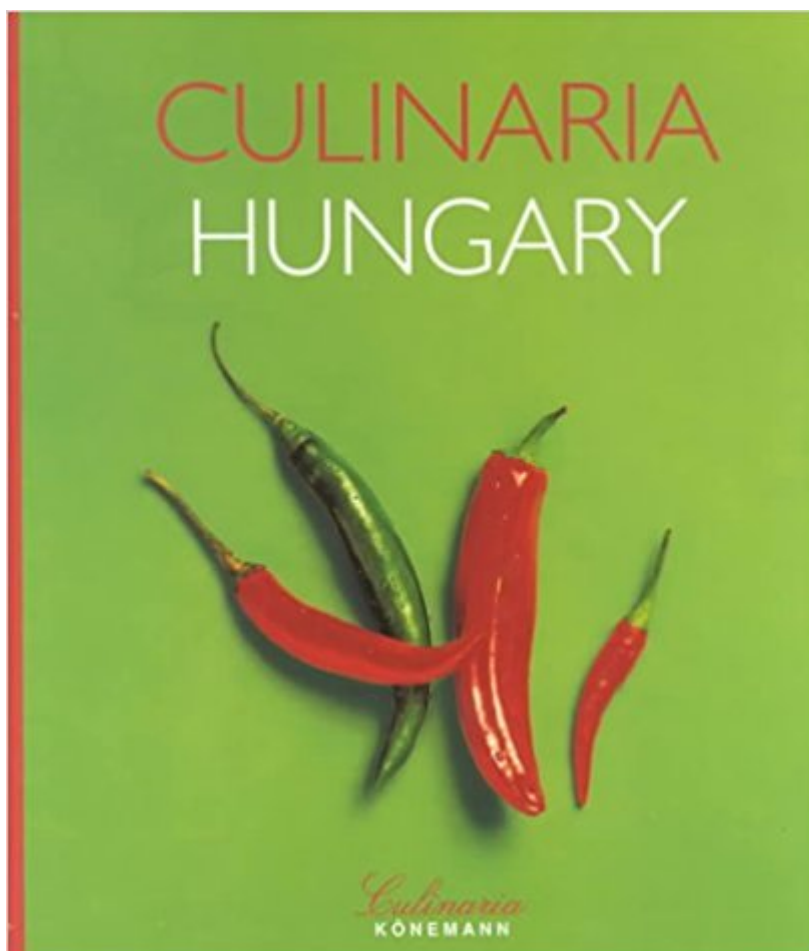


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# Hungary (Culinaria)



## Synopsis

Book by Gergely, Aniko, Buechel, Christoph, Stempell, Ruprecht

## Book Information

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## Customer Reviews

Book by Gergely, Aniko, Buechel, Christoph, Stempell, Ruprecht

This book is authentic. It is not only a great cookbook but also a colorful introduction to the Hungarian culture. I am a Hungarian living in the US and have always had a hard time explaining our ingredients, dishes and delicacies to my friends and when I saw this book I realized that this was the best solution. That was all I needed in my kitchen, so now whenever I serve a Hungarian dish to my guests, I just show the book as an explanation. We always have a good laugh at the pictures and at the stories and memories they bring up, it is a great way to show where and how I grew up - and what I was eating meanwhile. The recipes are authentic and they cover the variety of the home-made dishes we eat. This book will make you want to cook a tasty gulyas soup and a chicken paprikas with noodles... but be careful! You may soon find yourself sitting in a cafe in Budapest trying one delicious pastry after the other, or getting dizzy on a wine-tasting tour near the Balaton or trying to sneak some sausage and pickled vegetables in your suitcase on the way back. :)

J&A f&A f&A tv&A f&A gyat! Enjoy!

I'm very happy with this book. The recipes I've made so far reminded me of home. I especially

loved the creamed spinach recipe (spenot), which turned out just perfect. (I followed the book's recipe to the letter.) Not everyone will like this particular dish, but this is what I grew up with and I always loved it. I have numerous Hungarian cookbooks--some from Hungary--but this is by far the best. I'm also impressed that on one of the first few pages there's a picture of carp soup. I'm originally from Baja, Hungary, where this soup is served at Christmas at many family's tables. There's nothing I've ever tasted in the 50 years of my life that compares to a properly made carp soup--absolutely nothing. I'm so impressed that this book gives this dish the attention it deserves. If you think that carp soup is a joke, do a Google search using the following key words: baja hungary fish soup festival. However, don't bother trying to make the soup... Update: If you feel adventurous, I put together a web page which has the English version of the recipe:  
[web.mac.com/ferencho/halaszle/recept.html](http://web.mac.com/ferencho/halaszle/recept.html)

Excellent book, tried numerous recept. All turned out perfect.

The book is full of interesting history. The recipes are a bit disappointing in that there are not many, and those that are included are really day-to-day recipes and nothing gastronomic. If you are looking for home style regional food, this would be a great book to start.

gGeat hungarian cookbook with much added information and history!!

Of all the central european gastronomies, I think that cuisine of Hungary is far and away the most intriguing, and this book offers a gorgeous and detailed look at the mystique of Magyar foodcraft. To be honest, even if you never tried any of the well-detailed recipes included in this book, it would well worth your money just for the breath-taking photography and cultural insights included. I plan to visit Hungary sometime in the next year, so we'll see how the recipes stack up against the genuine articles (I'm very optimistic, this book is really well done!) I'm looking forward to checking out other books of the Culinaria series.

I'm an experienced cook (not professional) and a lover of food. I gave this book to the best hungarian cook I know, which happens to be my grandmother, as a present. After reading through it she pronounced the recipes to be excellent. I also have to say that the background information is very interesting and the book is an overall winner.

Very comprehensive! I'm impressed. I purchased this cook book for my father as a Christmas gift. My father is from Serbia. His mother came from small town nestled between Hungary and Romania called Novi Knezavac, so Hungarian cooking was very much apart of my fathers family upbringing. This cookbook was the perfect gift for him. The book is comprehensive, in that it explains the differences and origins of certain ingredients, like peppers, and ground paprikas. I know my father only cooks stuffed peppers in Toronto when he is able to find certain stores in the city that carry Hungarian peppers towards the late summer and early fall seasons. There is a very good reason for that... and the book explains this. Some peppers hold their shapes better during cooking, but more importantly some don't over power the dish as virtually all other peppers would. The book also talks about many other ingredients such as plum brandy (and how it's made), cheeses, wines, and wild mushrooms etc etc. "Terroir" is a word the French use to describe how the natural characteristics of a place influences the taste of whatever is grown there. This term is certainly not lost in this cookbook. Whether it be the cherries, apricots, plums, paprikas, wines or even wild mushrooms, this book describes the different varieties that are found throughout Hungary. This book is a gem. Of special note are the recipes for goulash, dumplings, strudels, sauerkraut, beigels (walnut or poppy seed loafs), or my all time favorite cake "Dobos torta". The first time I had Dobos torta was in a Opatija Croatia back in 1965. I fell in love with this cake. There are perhaps only 5 bakeries in Toronto that make this classic cake. I only have one very old French cookbook that has a recipe for it... and at that there is only one picture. Well to my surprise this book has 15 pictures of the finished cake and photo's of how it's made. I've been looking for a comprehensive recipe for this torta for years. To my surprise this book has the best one I've ever seen. Not only that... the origins or history of this cake is in this book too. My fathers family had always known this cake was from Hungary... but no one seemed to know how it got it's name. My late uncle said it was derived from the word "drum" or "dob" in Hungarian, because the caramel topping when hard looks like the skin of a drum. Well this commonly believed story is not true. The cake is named after a late 19th century master chef called Jozsef C. Dobos. His famous recipe for the cake was passed onto the Budapest Trade Association after his retirement in 1906. So this famous torta, popular with the Austrian royal family finally became known to the world... a very interesting story behind the creation of one of Europe's classic cakes. This is just one of many tidbits this book contains. The book contains a great deal of very colourful and beautiful photographs (a must for a good cookbook). To sum it up... this cookbook is one of the best I've purchased in years. If you are serious about Hungarian cuisine. Then this book is for you.

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