

EVERYONE CAN COOK,  
ESPECIALLY WITH HUNGARIAN WINES...

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*A far-from-being-  
comprehensive,  
but lovely*

## MINI RECIPE BOOK FOR THE CHRISTMAS SEASON

*Recipes by Babarczy Vineyard & Winery, Béres Vineyards, Bock Winery, Csetvei Cellar, Heimann Family Estate, Koch Winery, Pannonhalma Archabbey Winery, Szeleshát Wine Estate, Tornai Winery, Tóth Ferenc Winery, Tűzkő Estate*

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## THE SPICE OF OUR LIFE

This little collection of 12 recipes is not a serious cook book and it does not want to be one. Some of the recipes are not described in details with the accurate amount of the ingredients, since this is how I received them from the winemakers. But they have the extra value, that winemakers shared their own favourites, plates they often cook, and they are sure about the wine pair as well, since they have had many opportunities to try. We hope you will enjoy both cooking and eating these dishes, plus you may try them with the recommended wines.

I like wine and despite some celebrity doctors with the No Alcohol-mantra, I drink wine with all my dinners. I also like using wine while I am cooking, the exciting taste of a good wine gives an extra touch to most meals. Let me share a simple recipe myself, from yesterday. We had some leftover pan-seared chicken liver from the day before, so I fried them in a little butter, added some rosemary and thyme (but you can use other green herbs to your liking), and I added just a dash of sweet Tokaj wine. With a hand mixer I made a smooth paté and, in five minutes the leftover, boring chicken liver was upgraded into a delicacy, my kids liked it a lot! It is a Christmas recipe, in a sense that it takes minutes to make, and it lets you enjoy the festive season without stress, as it is meant to be.

Have a peaceful Christmas!  
**Ágnes Németh**  
Hungarianwines.eu





## NIÇOISE SALAD WITH SALMON

**Dóra Havas** gastroblogger, owner of the **Lila Füge** blog created this recipe inspired by **Krisztina Csetvei's Ezerjő** wine, when Krisztina launched the International Ezerjő Day campaign and website.

### Recipe for 2 persons

20 dkg salmon fillet  
2 teaspoons butter  
2 teaspoons oil  
½ teaspoon salt  
¼ teaspoon freshly ground pepper  
grated zest of ½ lemon  
25 dkg new potatoes  
15 dkg whole green beans  
4-6 eggs  
3 tablespoons capers, drained and patted dry  
6 + 2 anchovy fillets  
10 dkg mixed lettuce leaves  
4 tablespoons olives (pitted, Kalamata or other good quality)  
½ dl extra virgin olive oil  
1 teaspoon Dijon mustard  
¼ teaspoon brown cane sugar  
freshly squeezed juice of 1 lemon

- 🔪 Clean the potatoes with a brush under running water, pat dry. Rub them with olive oil, place them in a heatproof bowl and bake in an oven preheated to 200 °C until soft.
- 🔪 Lightly fry the capers in a dry frying pan and set aside. Prepare the salmon in the same pan.
- 🔪 Pat the salmon dry, season with salt and pepper. Heat the oil and butter in a frying pan, then brown both sides of the fish fillets over high heat. Fry for another 2 minutes, turning every minute, then turn off the heat, cover the salmon and let it rest for 10 minutes.
- 🔪 Clean the green beans and cook them in boiling, salted water for 3-4 minutes, until they are crispy and still bright green. Remove the beans with a slotted spoon and immediately plunge them into cold water to stop them from cooking.
- 🔪 Cook the eggs in boiling water for 7 minutes, then put them in cold water and peel them when they have cooled.
- 🔪 For the dressing, mash 2 anchovies with a fork, mix with the lemon juice, mustard and mix with the oil until creamy.
- 🔪 Assemble the salad. First, cut the potatoes and eggs in half. Flake the salmon into larger pieces with a fork. Arrange these on a large bowl with the lettuce leaves, cooked beans, and anchovy pieces. Sprinkle with the toasted capers and olives. Drizzle generously with the dressing and serve.



### Raw/ka Ezerjő Amfora 2023

The indigenous Ezerjő grape came from Vénhegy, an organic vineyard, the hand harvest took place in mid-September. After gentle pressing the must fermented spontaneously and aged in amphoras made by Attila Légli potter. Bottled unfiltered, unfiltered and without added sulphur. Typical Ezerjő with citrusy aromas on the nose and outstanding freshness on the palate.

### Csetvei Cellar

[www.csetveipince.hu/en](http://www.csetveipince.hu/en)

Csetvei Garden – open air event venue

For more info contact Krisztina Csetvei:

[info@csetveipince.hu](mailto:info@csetveipince.hu)



## RURAL POTATO SOUP WITH MANGALITZA SAUSAGE

The Christmas holiday season is quite long, and we don't have energy to cook – and eat – complicated dishes every day. When we need some break, this simple yet delicious soup will cure us perfectly. Pair it with single vineyard Lőcse Furmint to raise the plate to a festive level. (The recipe is from Béres team, and we really appreciate when a 'noble' wine is paired with a down-to-earth, yet mouth-watering dish.)

For 4 people

500 g potatoes  
300 g dry, smoked mangalitza sausage  
100g lard  
50 g flour  
175 g sour cream  
salt  
black pepper  
ground red pepper  
onion  
garlic

- 🍴 Peel and cube potatoes boil in salty water.
- 🍴 When half cooked, add sausage cut into thin slices.
- 🍴 Make a thin spicy roux from the lard, flour and pepper and add to soup to thicken.
- 🍴 Season with salt and pepper.
- 🍴 Add the sour cream before serving.



### Béres Lőcse Furmint 2016

The estate's flagship dry wine, made from selected grapes from the Lőcse vineyard in Erdőbénye. 100% Furmint grape, 7.2 g/l acidity and 4.1 g/l residual sugar. A complex, layered yet dynamic Furmint, marked by pronounced minerality and subtle barrel aging. Its aroma is dominated by quince, ripe apple, and pear, complemented by pronounced but well integrated barrel spices. A substantial, full-bodied, mature wine that lingers on the palate.

### Béres Vineyards

[www.berestokaj.hu/en](http://www.berestokaj.hu/en)  
With the stunning view and the picturesque village Béres makes an ideal wedding venue  
More information:  
[info@berestokaj.hu](mailto:info@berestokaj.hu)



## FISH SOUP IN “BAJA STYLE” WITH KADARKA

Carp, paprika, water, salt cooked on open fire in a cauldron – this is Hungarian fish soup. Fish soup is a sacred dish, but also a dividing dish. You can join the ‘Bajai’ party or the ‘Szegedi’ party. Thanks God, when it comes to wine, there is no question: drink it with Kadarka! As Pálma Koch from Koch Winery says: “Fish soup and Kadarka is the obligatory dish for our family on 24 December.” Since they are near Baja, obviously the family goes for the Baja version.

### Recipe for 4 persons

1 kg carp  
1 medium onion  
5 L of water  
5 spoons of sweet ground paprika  
2 cherry peppers  
5 cloves of garlic  
200 g “matchstick pasta”  
salt to taste

- 🔪 Cut the previously washed fish into thick slices. Salt and leave to stand for 1-2 hours.
- 🔪 Add the diced onions and cherry peppers to the fish.
- 🔪 Put 1.5 litres of water per 1 kg of fish into the kettle.
- 🔪 Start cooking on high fire. When it starts to boil, add the ground paprika. (The extreme high heat is essential, it melts the fishbone, and the natural glue is released into the soup making it thick (not as thick as the Szeged style) and adds some extra flavour to the soup.
- 🔪 Cook for an additional 30 minutes.
- 🔪 When it is almost ready, add the “matchstick pasta”, cook until the pasta is tender. (In the worst-case scenario you can use spaghetti...)



### Koch Hajós-Bajai Kadarka 2023

This wonderful Kadarka carries the warmth of the vintage of 2023 and the opulence of the excellent black soil of the Bácska in its taste and fragrance. Fermented in a wooden tub, then matured in an oak barrel, for it to become silky and spicy.

**Koch Winery**  
[www.kochboraszat.hu](http://www.kochboraszat.hu)  
The estate has lovely guest rooms and stove oven dinners are available.  
For more information:  
[kochboraszat@gmail.com](mailto:kochboraszat@gmail.com)



# MAIN COURSES, PANNONHALMA ARCHABBEY WINERY, PANNONHALMA “FRUITS OF THE FOREST” PLATES WITH THEIR WINE PAIRS

Tamás Illés, the sales manager of the estate loves cooking and he is passionate about their wines. All the three meals were made by him, and he took the photos as well. The recipes are not complicated, you can find them on the internet easily, the more important here is the food and wine pairing (we only share the bread roll dumpling recipe, since it is not so easy to find).

## The three food and wine pairings are

Deer venison with tyme and mushroom seasoned tagliatelle

**Wine:** Infusio

Risotto with forest mushrooms and truffle

**Wine:** Pannonhalmi Pinot Noir

Wild boar with “vadas” sauce (quite similar to brown sauce but lighter in colour and includes some mustard) and bread roll dumplings

**Wine:** Pannonhalmi Pinot Noir

## Bread roll dumplings

4 bread rolls  
2 tablespoons sunflower oil  
10 dkg fine flour  
2 tablespoons cooking fat  
1 egg  
1-2 dl water (as much as it takes in)  
Salt  
Fresh parsley

- Chop the bread rolls into cubes.  
Heat up the oil in a pan and fry the bread cubes in it.
- When properly fried, remove the bread cubes and work them into the fat, salt, flour, eggs, finely chopped parsley, and as much water as is necessary to make them easily formable, while ensuring a solid mass.
- Cook the dumplings in salted, boiling water for about 10-15 minutes.



## Pannonhalmi Pinot Noir 2023

Matching the styles of the old and the new worlds! The manifold soil and microclimatic facilities of the Pannonhalma wine region offer a unique potential to apply traditional technology combined with modern, new world approach. Mostly Burgundian clones. Typical aromas of the variety on the nose. Full scale of red berries from the ripe raspberry up to the black cherry, enriched by the spiciness coming from the aging in wooden barrels. On the palate plenty of ripe fruity aromas guarantee an unforgettable joy of drinking.

## Pannonhalmi Infusio 2022

Made from Merlot and Cabernet Franc, the most prestigious blend of the estate from an iconic vineyard. Ripe bramble and cranberry simultaneously appear on the nose, completed by vanilla coming from the barrels. The balance of extract sweetness, alcohol and mature tannins results in a mellow taste evoking the concentrated notes of dried sour-cherry and plum as well as coffee and chocolate. It is a serious and elegant wine with Mediterranean notes and a high ageing potential. A wine truly devoted to festive occasions...

**Pannonhalma Archabbey Winery**  
[www.apatsagipincszet.hu](http://www.apatsagipincszet.hu)

**Winery Terrace**  
Open from 1 May to 31 October  
For more information contact the winery: [pincszet@osb.hu](mailto:pincszet@osb.hu)



## DUCK LEG CONFIT WITH KÉKFRANKOS

Ágnes Heimann shares the secret of a true winter recipe. As she comments: “Most people have eaten duck leg made in different ways, but to my belief, confiting suits the best. The tiny details have special importance regarding quality.” Confitting means cooking slowly at low temperature covered with fat. Another advantage of this process is that we can prepare the meal in advance and we can adjust the last touch – baking it until crispy – to the arrival of the guests.

For 4 people

4 duck legs  
1.5 L duck fat  
garlic, onion, salt pepper, rosemary  
1 kilo of cabbage  
sugar  
some prunes, 1-2 apples  
verjus  
potatoes

### The duck meat

- Rub 4 duck or goose legs with some salt and place them in a deep cooking bowl or tray.
- Add some cloves of garlic, onion slices and rosemary.
- Heat 1.5 litres fat and pour it onto the legs. The fat must cover the meat.
- Place the tray into the preheated oven and cook it for 2.5-3 hours at 130 C. The lower the temperature, the more time the meat needs to become tender. It is worth checking after 2 hours.
- When the meat is soft and tender, take it out and place it on a shallow baking tray (so that we can grill it before serving).
- Filter the fat and keep it for future use. It is lovely when spread on a slice of bread!

### The cabbage

- Cut a kilo of cabbage into thin slices, and cut an onion into slices, too.
- Heat 2 tbsp sugar in a frying pan on a little duck fat (Ágnes does not like it dark, she caramelizes lightly).
- Add the onion and a pinch of salt.
- When the humidity evaporates, add the sliced cabbage and a little verjus (verjus = the juice of the green grapes). If there is no verjus, a good quality vinegar or wine vinegar will do.
- When the cabbage is a bit steamed, add some prunes and cook it for 10 minutes more.
- At the end add some peeled and sliced apple and cook it just for a few minutes.
- When you turn off the heat, the cabbage still goes on softening. There is no need for any liquid, it can evaporate. We want crispy, ‘al dente’ cabbage.
- Serve the grilled duck legs with the heated cabbage and mashed potatoes.



### Heimann & Fiai Baranya Kékfrankos 2018

The grape for this wine comes from Baranya Valley, from sun-kissed parcels. The valley opens to the southeast, directly facing the Great Hungarian Plain, providing a warm, early ripening, and reliably full-bodied wine.

The wine is a perfect match for this hearty meal. The fruits, the vibrant acidity and the soft, not excessed tannins elevate the dish as an ideal partner. Abundant in fruit both on the nose and the palate – sweet berry fruits and some pepper coming from the stalk. Pleasantly ethereal, easy to drink, extremely pure. Natural wine but not in the extreme sense. Easy to drink, smooth wine with lovely, long finish.

Heimann & Fiai

[www.heimann.hu](http://www.heimann.hu)

Wine shop opening hours:

Monday-Friday: 9.00-16.00

For more information:

[heimann@heimann.hu](mailto:heimann@heimann.hu)



# MAIN COURSE, BABARCZI VINEYARD AND WINERY, PANNONHALMA

## CHRISTMAS DUCK LEG WITH ORANGE SAUCE

Babarczi winery and Izsóp restaurant have a great relationship, they have done several wine dinners together. Supreme chicken with its liver, garnished with polenta, passion fruit and cranberry demi-glace paired with Babarczi Chardonnay 2022 – it was a memorable pairing of the year. But even a simple hamburger can fascinate the hungry souls with some tiny extra touches – and the proper wine pair. Izsóp chef wrote us a Christmas recipe, there is no time for photo shooting of the whole plate with its wine pair, so let's use our imagination!

For 4 people

### For the duck legs

4 duck legs  
6 cloves of garlic  
1 onion  
2 branches of fresh thyme  
duck fat  
salt, pepper

- ☛ Salt and pepper the legs, place them in a baking tray closely next to each other, place the thyme branches as well.
- ☛ Heat the duck fat to about 100 °C and pour it on the legs so that it covers them completely.
- ☛ Place them in the oven and confit them for 3.5 hours at 90 °C.

### For the orange sauce

2 oranges  
3 tbsp orange marmalade  
1 tbsp soy sauce  
1 tbsp balsamic vinegar  
1 tbsp starch

- ☛ Squeeze the juice of one of the oranges.
- ☛ Peel the other one and make nice and neat orange slices. Remove all the white pieces.
- ☛ Mix the orange juice with the marmalade, the balsamic vinegar and the soya sauce, bring it boil and make it thicker with the starch.
- ☛ Add the orange slices.
- ☛ Serve the duck legs with the orange sauce and boiled rice.



### Babarczi Kékfrankos

Zsuzsanna Babarczi recommends their Kékfrankos with the festive duck dish. The grapes were manually harvested, clusters were destemmed, then fermented on the skin in an open vat. The wine matured in Hungarian oak barrel for 8 months. The nose is characteristic of the variety: cool sour cherry and cherry with herbs. Medium body, ethereal palate, great balance, vibrant acidity and firm tannins. A Kékfrankos easy to fall in love with.

**Babarczi Vineyard and Winery**  
www.babarczipince.hu  
For more information:  
info@babarczipince.hu  
Izsóp restaurant (Pannonhalma)  
facebook.com/lzsopetterem



## DUCK BREAST WITH BAKED BEETROOT

Krisztina Rosta, winemaker of Szeleshát wine estate sent us two food and wine pairings. Szekszárd wine region is on the west from the river Danube, while Hajós-Baja is on the east, so in both places the Danube or Baja style fish soup rules. See the recipe earlier on the page of Koch Winery. Krisztina pairs the fish soup with a stunning Merlot, which might be surprising, but a Danube style fish soup can also surprise us with its richness. The other pairing is a joker: juicy duck breast with the flagship blend of the estate, Nomád.

### For 4 people

1 pair of duck breasts  
8 beetroots  
4 medium size potatoes  
olive oil, salt, pepper, rosemary

- Salt and pepper the duck breasts and let them rest in the fridge for an hour.
- Cut the washed, unpeeled potatoes into larger pieces, place them in a baking tray, sprinkle them with olive oil, salt to taste and bake for 40-50 minutes, until they are nice golden.
- Peel and cut the beetroots into thin slices, place them in a different baking tray, sprinkle them with olive oil, salt to taste and bake for 30-40 minutes. You may have to turn them upside down once. If you like, you can sprinkle some caraway seeds on the beetroots.
- Put the breasts in a dry frying pan with their skin facing down and fry them for 1 minute. Turn them upside down and fry the other side for a minute as well.
- Place the breasts in a baking dish, cover with aluminium foil and place in the oven for 20 minutes at moderate temperature.
- Place two or three beetroot slices in the frying pan with the fried duck fat, add a bit of the wine, then mix it with a hand mixer until smooth.
- Serve the duck breast sliced with the potato chunks, some baked beetroot slices and add some drops of the sauce. Place a rosemary branch on each plate to decorate and smell nice.



### Szeleshát Gubac 2018

This Merlot is a single-vineyard wine from the 1.5 ha Gubac, a hilly vineyard located in the southernmost part of the Szekszárd hills. The microclimate is ideal for the Merlot variety. 2018 is the first bottled vintage, it was hand harvested and stainless steel tank fermented. 60% of the wine aged in new Hungarian barrels for 18 months. The wine is highly successful, it made it to the tables of many top restaurants, including the Michelin star Babel restaurant.

### Szeleshát Nomád 2017

This Merlot selection is only made in best vintages. The fully ripened grape was harvested by hand, fermented in tanks, then the wine was aged for 12 months in new Hungarian barrique. Szeleshát selected the best barrels and made a very limited amount of bottled wines. The name „Nomád” refers to the importance of finding home.

### Szeleshát Vineyard

[www.szeleshat.hu](http://www.szeleshat.hu)

To visit the winery and participate in a wine tasting, contact the team: [szeleshat@szeleshat.hu](mailto:szeleshat@szeleshat.hu)



# DUCK LIVER WITH BEETROOT GARNISH AND HUNGARIAN BRIOCHE

The volcanic Somló mountain has its own, peculiar grape called Juhfark ('Sheep's Tail'), a white grape giving distinct wine with significant acidity. This acidity can nicely balance the fatness of the duck liver, and also makes the dish more refreshing, more vibrant.

## For 8 people

### For the pan-seared duck liver

1.5 kg foie gras (fatted duck liver)  
freshly grained pepper  
sea salt

- ☞ Slice the foie gras into finger-thick slices.
- ☞ Remove as much of the veins as possible.
- ☞ Season with salt and pepper, then leave it to rest at room temperature for at least 30 minutes.
- ☞ Sear both sides in a hot frying pan without any fat.

### For the beetroot garnish

1 kg beetroot  
100 g honey  
100 g olive oil  
100 g balsamic vinegar  
salt

- ☞ Peel 200 g of the beetroot and slice it into small cubes.
- ☞ Warm the honey, olive oil and balsamic vinegar together and blend until smooth.
- ☞ Pour the warm mixture over the beetroot cubes and let it cool completely.
- ☞ Wrap the remaining whole beetroots in aluminium foil and roast them in a 150 °C oven.
- ☞ Once they are soft (50-100 minutes, depending on size), allow them to cool, then peel and dice them.
- ☞ Strain the marinated beetroot and use its marinade to purée the roasted beetroot cubes with an immersion blender.
- ☞ Adjust the flavour with salt to taste.

### For the brioche

0.5 l milk  
50 g yeast  
120 g sugar  
1 kg flour  
6 pcs egg yolk  
zest of one lemon  
180 g butter  
0.5 tbsp salt

- ☞ Warm the milk with the sugar until lukewarm, then crumble in the yeast and let it activate.
- ☞ In a bowl, mix the flour with the salt, melted butter, lemon zest and egg yolk, then add the yeast mixture.
- ☞ Knead the dough until it separates from the sides of the bowl and becomes smooth. Let it rise in a warm place for at least 30 minutes, or until it doubles in size. Cover it with foil to prevent it from drying out.
- ☞ Once risen, divide the dough into portions that fit the buttered baking dish you'll use.
- ☞ Let the portions rise for another 30 minutes.
- ☞ Brush the tops with egg yolk and bake in a preheated oven at 180°C for 30 minutes.
- ☞ Allow them to cool completely, then slice and toast the pieces in butter.



## Tornai Aranyhegy Juhfark 2022

A single vineyard wine from Aranyhegy vineyard, made with carefully selected ripe grapes and gentle processing. Barrel maturation further enriched the flavors, creating this special wine, available in a limited number of bottles. When poured into the glass, it shows a bright straw yellow colour and above-medium viscosity. The expressive nose is rich and spicy. Anise and cardamom complemented by vanilla and a maturity that belies its vintage. The subtle salty character of the area is mixed with a hint of caramel vanilla. A long and complex finish makes the wine all the more precious.

**Tornai Winery**  
www.tornaipince.hu  
Tornai restaurant  
Open daily from 10.00 am to 6 pm.  
Reservation: +36 70 339 9821



## VENISON WITH BLUEBERRY AND POTATO FRITTERS

**Bock Winery in Villány wine region had a recipe contest some years ago to find the ideal match for the 2008 vintage of Cabernet Franc based flagship blend of the cellar called Capella. The jury considered several criteria: originality, appearance, harmony of flavours, the overall impression and of course the meal had to fit the wine. Here is the winner recipe.**

For 4 people

800 g back of venison without bone  
250 g fresh blueberries, 1 onion  
200 g porcini, 100 g champion mushrooms  
1 carrot, 1 turnip  
½ celery, ½ kohlrabi  
salt, pepper, parsley, fresh ginger, thyme, rosemary, juniper  
3 tbs honey, 5 tbs olive oil, 3 tbs butter  
50 g butter, 80 g flour

### Potato fritters

600 g potato  
150 g sour cream (cream fraiche)  
250 g flour  
1 pinch of baking soda  
1 pinch of freshly ground pepper  
1 pinch of salt  
1 tbs finely chopped parsley  
3 dl oil for frying



- ☞ Clear the back of venison and tie it up with a piece of string. Salt it and rub it with ground pepper. Heat the oven to 95 °C. Fry the meat in a pan with little oil for a minute to get a crust all over. Place the meat in the oven with the pan (or place it on a baking tray) for 110 minutes.
- ☞ For the sauce clear the vegetables and cut them into small slices. Fry the onion on oil and butter, then add the sliced vegetables. Fry them together for a few minutes. Add the spices. Pour some water onto the vegetables and cook them over low heat. Fry the flour on the butter. After 75 minutes add the fried flour to make the sauce thick. Sieve it and boil it again, add the blueberries and a little honey.
- ☞ For the garnish cook the potatoes in water. Peel them and grate them. Mix the grated boiled potatoes in a large bowl with all the other ingredients. Work it thoroughly to make a dough. If it is too soft, add a little flour. Use an ice cream spoon to make round portions. Fry them in oil on medium heat until the fritters or “doughnuts” turn into golden brown
- ☞ Leave the roasted meat for 10-15 minutes to rest, and slice it then.
- ☞ Place the venison on the plate with some fritters, and cover the meat with the blueberry sauce.
- ☞ Enjoy the dish with Capella Cuvée!

### Bock Capella Cuvée, 2011

The great selection of the cellar, made only in exceptional years. Made from selections from Ördögárok Cabernet Franc (60%) and Merlot (10%) and Jammertál Cabernet Sauvignon (30%) matured for 24 months in new oak barrels. A full-bodied, concentrated wine with an incredible wealth of aroma and depth of flavour. It is characterized by a deeply intense colour verging on black in which tobacco and milk chocolate appear alongside overripe fruit. Alongside the dried fruits, chocolate is a dominant element of its flavour.

**Bock Winery**  
[www.bock.hu/en](http://www.bock.hu/en)  
Bock Óbor Restaurant  
Rustic, home-made, ever-changing  
menu with excellent wines.  
[www.hotel.bock.hu/en/etterem](http://www.hotel.bock.hu/en/etterem)



Katalin Tóth of Tóth Ferenc Winery and Adél Ulcz chocolate expert have been conducting chocolate and wine pairings for several years. Egri Csillag is the white blend of Eger wine region, and this Superior wine is a magnificent example of the style. Pair it with this unique chocolate (milk chocolate from Madagascar with cocoa bean crumbles, balsamic vinegar and apricot), and voile! – you have a royal dessert without touching any kitchen utensils.

## About the chocolate and wine pairing

The richly flavoured blend and the chocolate with deep taste make a colourful combination. It is always a challenge to taste chocolate with white wine but the cassis-balsamic, fruit-flavoured chocolate that accompanies the wine is an excellent companion to this fresh, pleasant wine. The lime-honey-peach citrus flavours that emerge in the Egri Csillag are enhanced by the chocolate. The crispness of the cocoa bean curd is a pleasure to the taster in itself but also adds an exciting liqueur wine character. Youthful flavours characterise both the chocolate and the wine. The pairing finishes with lovely acidity, lively flavours and exciting fruit notes.



## Tóth Ferenc Egri Csillag Superior 2022

A blend of Hárslevelű, Olaszrizling, Leányka and Rhine Riesling. Its bright, golden colour and relatively smooth flow down the walls of the glass makes an inviting sight. On the nose opens quickly, with aromas of the grape varieties of the wine, a slightly fuller lime honey opening followed by lighter peach and white floral notes. Meanwhile, a slight herbaceous tone emerges from the background. On the palate, this intensity is also present. Green apple, citrus and vibrant acidity bring the aromas to life. Tight, characterful, with a long finish. A really well-balanced blend.

### Tóth Ferenc Winery

[www.tothferencpinceszeti.hu](http://www.tothferencpinceszeti.hu)

Wine and chocolate pairings are available on the webshop of the winery

For more information:

[varvedok@tothferencpinceszeti.hu](mailto:varvedok@tothferencpinceszeti.hu)



# DESSERT, TŰZKŐ ESTATE, TOLNA

## KUGLÓF WITH ROSÉ WINE

**Kuglóf is a delicious bakery product, something like the Italian panettone, and it has countless variations. In this case rosé wine is not only paired with the dessert, but it is also listed among the ingredients.**

### For one kuglof

300 g soft margarine  
50 g sugar  
2 tbsp vanilla sugar  
5 eggs  
300 g flour  
1 packet of baking powder  
1 tbsp ground cinnamon  
125 ml Tűzkő Kékfrankos Rosé

- ☞ Beat well the margarine and add the sugar, the vanilla sugar and the eggs gradually.
- ☞ Stir the flour with the baking powder and the cinnamon and later also with the wine, again slowly, gradually.
- ☞ Mix the dough, spread it in a baking tray (spread some butter in the tray previously). Bake it for 60 minutes at 170 C.

### The origin of Kuglof

'Kuglof' or Kugelhopf is likely to originate from Germany or Austria, and since Hungary was part of the Austro-Hungarian Empire, we share several recipes with our former partner country. The dough itself is quite similar to that of the Italian panettone, however, the shape is different. There is a legend about the origin: "The kugelhopf is as popular in Germany and Austria as it is in Alsace, and one story says it originated in Vienna when the Habsburg forces defeated the Turks at the city's gates. In celebration, Viennese bakers supposedly made a cake in the shape of the sultan's turban."

The legend is far from the truth, as Thomas Brandl wine writer from Germany commented. "This cake is common in Austria and South Germany under the Name "Guglhupf", the Swiss call it "Gugelhupf" and the people in Alsace "Kougelhupf". The name derives from the headscarf of women in these regions from the 17th century. But it has nothing to do with the Turks."

Bruno Gaberšek, a fellow winelover gave additional information: "It's from the famous Viennese cuisine and it has roots in the German word Gugelhupf, which might originate from the word "gugle", the Capuchin monks' head cover."



### Tűzkő Kékfrankos Rosé 2022

Bright pink colour. The nose offers fruity aromas, typical of this grape variety, with notes of strawberries and raspberries. The palate is refreshingly fresh and mineral. Perfect for accompanying salads, entrees with white meat or duck.

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# GOLDEN DUMPLINGS WITH ARANYKÖNNY LATE HARVEST WINE

‘Aranygaluska’ – something like Golden Dumplings – is a typical Hungarian sweet dish. More than a dessert, it is quite a hearty plate, thus it functions as a sweet main course as well (we, Hungarians, all have memories of the best school days of having a soup and this dish for lunch).

Recipe for 8 persons

## For the dough

0.5 L milk  
50 g yeast  
220 g sugar  
1 kilo of flour  
Lemon zest of one lemon  
180 g butter  
250 g walnut  
a pinch of salt

- Heat the milk with half of the sugar until it is lukewarm, crumble the yeast into it and let it grow.
- Grind the walnut with the other half of the sugar.
- Mix the flour, the salt, the melted butter, the lemon zest, the egg yolk and the yeasty milk in a bowl.
- Knead until it comes away from the bowl, and our dough is nice and smooth.
- Let it rise in a warm place, covered, for at least half an hour until it has doubled in size.
- With a rolling pin make a 30–40 mm thick layer (1.5 inch) and cut it into squares, then round them.
- Roll the dumplings in luke warm milk and put it in a bowl of the sugary ground walnut to cover it thoroughly.
- Place the dumplings in a buttered baking tray.
- Sprinkle some of the sugary walnut on top.
- Let it rest for half an hour and bake it for 30 minutes in the oven at 180 C.

## For the vanilla custard

1 L milk  
200 g egg yolk  
200 g sugar  
2 rods of vanilla  
Zest of 2 lemons  
0.5 tbs of starch  
Pinch of salt

- Mix the cold milk with the seeds of the vanilla rods, the starch, the lemon zest and the salt.
- Place a saucepan full of water on the cooker. Place another saucepan on it with the milky mixture.
- Heat it to 80–85 C (if you cannot measure it, no problem, just do not let it boil), and meanwhile mix the egg yolks with the sugar.
- When the milk reaches the desired temperature, add it gradually to the egg yolk mixture, make it smooth with a hand mixer.
- Serve the dumplings hot with the custard, and you can also add some oven baked fruits.



## Tornai Aranykönnö 2022

A late harvest wine made of 100% Zeusz grape, the residual sugar is 85.2 g/L. Crystal clear golden colour with high viscosity in the glass. It is the message that we have something unique in the bottle. The clean medium intensity nose is not intrusive. White flowers, blossoms and petals but there is the peach and mineral character also. On the palate the sweet sip is framed with high acidity and medium alcohol and body. The promised notes by the nose are completed with peach and candied lemon and lemon peel. In the medium length aftertaste, there is orange oil as well.

**Tornai Winery**  
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