



Tasty Treasures of
HUNGARY





Hungarian gastronomy's COMING HOME

“Our cuisine, our dishes, just like our music and our language, contrast with those of western people; however, we can certainly say that such comparisons are not to Hungary’s disadvantage. To know all this is not merely interesting, but useful.”

(Károly Gundel)

The words of Károly Gundel, renowned turn-of-the-century Hungarian restaurateur and writer are more relevant today than ever. Over recent years, we have been party to the phenomenon of Hungarian cuisine gradually going back to its roots. And cultivating these roots in our 21st-century world is generating excitement and new challenges, which is what makes contemporary Hungarian cuisine so exciting.

Growing numbers of well-educated and well-travelled people — both youngsters and those in mid-career — are choosing hospitality or related professions: from animal farming through wine making to producing artisanal food. Growing numbers are going back to their roots and thus swelling the ranks of Hungarian experts. Such experts have revived forgotten Carpathian Basin grape varieties and saved Hungarian animal breeds and plant varieties which had disappeared for centuries. These are now taking pride of place in top gastronomy. One of the most significant achievements of these efforts is the rediscovery of internationally renowned Mangalica pork. Another is a new

awareness of sadly neglected vegetables, such as buckwheat — traditionally cultivated in Hungary — or Jerusalem artichokes.

There is increasing demand in retail and hospitality for artisanal foods from small-scale producers, instead of mass-market products. Selected sausages and bacon from Hungarian smokeries, long-matured cheeses or palinka. The latter had for years not received its due recognition until recently. This shows that methods for producing food and drink which go back centuries have not been forgotten after all. Products made in this way can now take pride of place on the Hungarian market and abroad.



Taste HUNGARY!

Hungarian hospitality is legendary, but what is the state-of-play for contemporary Hungarian gastronomy? This can be answered with some pride: after all, in a short time, Hungarian gastronomy has undergone such a quantum leap that offering culinary experiences has become one of the most important driving forces in the Hungarian economy. It would be fair to say that **visitors who have not yet become acquainted with Hungarian gastronomy have not yet become acquainted with the real Hungary.**

HUNGARIAN FLAVOURS — TRADITION WITH A SIDE ORDER OF INNOVATION

The Hungarian national character has long relished walking the tightrope between tradition and innovation, with

centuries of heritage inspiring creative thinking and solutions. This is as true in gastronomy as in any other field. Nowadays, the philosophy in top restaurants is based upon an amalgamation of Hungarian ingredients and techniques from high-level international gastronomy. This new direction represents professionalism deserving of global respect while remaining true to Hungary's culinary assets — breaking free of international trends — to create what we know today as Hungarian gastronomy. Not so long ago, it would have been unthinkable for a regional, country-style Hungarian dish to appear on the menu of a top-class restaurant; yet nowadays, ground-breaking Hungarian chefs are proudly reinventing such time-honoured recipes.

INTERNATIONAL SUCCESSES: BOCUSE D'OR AND NEW MICHELIN STARS

Hungarian gastronomy is vibrant and flourishing so much that **an increasing number of young, creative professionals are drawn to the attractive career opportunities it offers.** In addition to the recognition that Hungarian gastronomy has won at home, and thanks to the Michelin-starred restaurants and hospitality businesses included in the Michelin Guide, Hungary has developed an international profile as a culinary destination. This breakthrough for Hungarian gastronomy was heralded by the victory of top Hungarian chef Tamás Széll as European champion at the Bocuse d'Or in 2016. This was followed by the success of the Onyx restaurant in 2018, when it became Central and Eastern Europe's first two-star Michelin restaurant, as announced at the Michelin Guide Main Cities of Europe award gala in Budapest. While in 2019, two Hungarian restaurants, Stand and Babel, were awarded Michelin stars at once, thus joining the ranks of Michelin-starred restaurants, alongside Borkonyha, Costes and Costes Downtown.

Culinary MAP

MEAT AND FISH ○

- 1 Mangalica pork
- 2 Mutton
- 3 Goose
- 4 Duck
- 5 Game (deer, wild boar, roe deer)
- 6 Hungarian fleckvieh
- 7 Hungarian grey cattle
- 8 Carp
- 9 Trout
- 10 Catfish
- 11 Rooster

MUSHROOMS ●

- 12 Cep
- 13 Champignon
- 14 Truffle



FRUITS ●

- 15 Black-heart cherry
- 16 Sour cherry
- 17 Apple
- 18 Chestnut
- 19 Apricot
- 20 Pear
- 21 Quince
- 22 Almond
- 23 Watermelon
- 24 Walnut
- 25 Plum

VEGETABLES ●

- 26 Paprika
- 27 Onion
- 28 Garlic
- 29 Horseradish
- 30 Potato
- 31 Pumpkin
- 32 Cabbage
- 33 Wild garlic
- 34 Asparagus
- 35 Squash
- 36 Carrot
- 37 Celery



Let's cook Hungarian style!
TYPICAL HUNGARIAN INGREDIENTS

STAR INGREDIENT: "MANGALICA IS THE KOBE BEEF OF PORK"

Did you know? This comparison is a quote from the international online magazine Finedininglovers.com.

The writer was referring to the texture of the meat: purebred Mangalica pork is unmistakably unique and defies comparison with any other kind of pork. Generously marbled, it is

rich in flavour and healthy, unsaturated fats. Thanks to herb-rich pastures, traditional, regionally produced feed, and natural husbandry methods, the meat of these free-range animals is mature and high in nutrients. It is not only a star on menus in Hungary but has also begun appearing at gourmet restaurants abroad.



THE ARCHETYPICAL GOURMET TREAT: FOIE GRAS

Did you know? The practice of fattening geese for their liver has its roots in nature.

As with other animals, geese store fat for the winter; before flying south for the winter, they undergo a period of "over-eating". When the birds were domesticated, people copied this pattern, leading to the creation of a gourmet food: foie gras.



Of course, goose liver is delicious in itself; still, foie gras lends a special glamour to any dish. Hungarian goose liver has won a well-deserved international reputation; a product of outstanding quality, it is exported throughout Europe and further afield, including Asia. Ambrosia for high days and holidays, it is excellent as a hot or cold starter. It pairs equally well with fruits, preserves or spicy flavours.



NATURAL EXCELLENCE — GAME MEAT IN HUNGARY

Did you know? When Hungary's first Michelin-starred restaurant, Costes, opened in 2008, finding consistently available, high-quality ingredients from Hungary posed a real challenge. One of the first challenges was sourcing game, despite it having been a well-known export product for many years.

Hungarian game is an organic-type product because even though it does not come from certified organic farms, Hungary's forests and fields provide a natural environment which produces excellent meat, whether poultry or larger game. Deer, roe deer, wild boar, brown hare, pheasant and wild duck are familiar on menus, but popular Hungarian game animals include the mouflon, partridge and quail as well.

It is a little-known fact that game in Hungary is extremely well managed and most of the meat produced in this way is exported.

OUR EVERYDAY HERO: PAPIKA

Did you know? "Édesnemes" or sweet paprika, which continues to be the most highly prized of Hungarian paprikas, was produced for the first time in 1859, by the Pálffy brothers in the city of Szeged, in southern Hungary.

This was the first sweet paprika; then all red Hungarian paprika had been hot and spicy. At that time, it was only possible to reduce the heat of paprika by processing; it took some decades before Hungarian varieties were bred to be sweet instead of spicy.

At home, cheery, bright red peppers drying in the sun are part of Hungarian rural scenery; while further afield, Hungarian paprika is a trademark of the country's gastronomy. This ingredient, along with goulash (originally: "gulyás") continues to be one of the first things to come to mind when you think of Hungarian cuisine. Meanwhile, in Hungary, there is such a variety of uses for paprika that there are probably as many Hungarian terms for peppers and paprika as there are Inuit words for snow. Peppers for stuffing; long, elegant peppers and hot peppers; paprika for seasoning... to mention but a few. Even the world-renowned paprika powder can be spicy, delicate, sweet and noble, semi-sweet or rose.

THE MADE IN HUNGARY SELECTION: DUCK LIVER

Did you know? Duck liver is one of the ingredients featured in the "Made in Hungary" gastronomy alliance launch year in 2019.

The alliance's objective is to work with the best Hungarian chefs to promote pairing of the country's prestigious, internationally renowned ingredients; it is like a kind of gastronomic matchmaker. The first of these pairings is duck liver and the top product in Hungarian viticulture: 6 puttonyos Tokaji Aszú.

Duck liver is a true gourmet ingredient and infinitely suitable for demonstrating the depths of Hungarian cuisine: it is a quality foodstuff which requires careful storage and a memorable delicacy of great versatility. It is a perfect partner for Hungarian wines, including Tokaji Aszú and other naturally sweet Tokaj wines.

Without question, duck liver finds its place alongside goose liver among gourmet foodstuffs. The advantage of this characteristic part of the bird is that it is easy to handle and does not lose much fat during frying. Its versatility means that it is never boring, whether as pâté, terrine or rilette. It is exceptionally well-received when served with brioche and sweet gourmet ingredients, but is also delicious when flash-fried, not to mention its mouth-watering fat.





Fish soup



Chicken stew



Mákos guba (poppy seed bread & butter pudding)



Cottage cheese dumpling

Full of originality — HUNGARIAN CULINARY SPECIALITIES

GULYÁS (GOULASH) SOUP AND FISH SOUP: SIMPLY THE CREAM OF HUNGARIAN SOUPS

Hungarians say that they are a “nation of soup eaters”. While in many countries, soups are relegated to mere starters, traditionally for Hungarians, if you haven’t had a bowl of soup, then you haven’t had a meal. That said, we differentiate between light vegetable soups and more substantial soups with meat and pasta. The iconic goulash and fish soups belong to the latter category and are prepared in myriad variations, both in restaurants and at home. There are two main schools of Hungarian fish soup: named after the towns of Baja and Szeged. While the Baja fish soup is traditionally made from carp and with a simpler method, the Szeged fish soup is made from various kinds of fish and passed through a sieve. Yet another Hungarian speciality is sweet fruit soup, served cold. But in

any case, soups often reflect the season; they will be made of seasonal vegetables, fruits, or from the game or fish from the current hunting or fishing seasons.

THE MAGIC OF CAULDRON STEWS

“Pörkölt” — a dish of stewed meat — is an archetypal Hungarian dish. Its precise preparation is the subject of passionate debate: ask a handful of Hungarians and you’ll get at least a dozen opinions. Traditionally, you begin by frying chopped onions in lard, then this is cooked with the cubed meat and showered with paprika. Apart from conventional cuts of beef, mutton, pork or chicken, it is often prepared with offal, such as tripe or gizzards, or game. In restaurants, it is often served with a hot side dish, but home-style it is eaten with bread and pickles.

PASTA FOR DESSERT? THE HUNGARIAN’S SWEET CONUNDRUM

If you question whether a sweet pasta dish can be a main course, Hungarians will probably insist that pasta can be the main dish, sweet or not. In many countries, there is no tradition of serving hot, sweet pasta as a main course, but it is very popular here; for example, chopped walnuts or poppy seeds on pasta served with icing sugar. A similarly simple, everyday dish is semolina pasta served with preserves, or even pasta with white cabbage and sugar, or curd cheese pasta with bacon strips or icing sugar, both of which many visitors consider to be strange combinations, although they are old favourites in Hungarian homes.

DUMPLINGS AND PANCAKES: LOVED BY ALL AGES

Crêpe-style pancakes are a popular dessert, served with preserves, sweet cottage cheese, or perhaps walnut filling or cinnamon and icing sugar. Sweet dumplings are also well-loved in Hungarian cuisine, often as one of those sweet main courses to follow a substantial Hungarian soup. The most popular are cottage cheese dumplings, served with sour cream and sprinkled with icing sugar, or dumplings filled with fruit, usually plum or apricot, served sprinkled with a mixture of cinnamon and icing sugar.



Bean stew



Layered potato



Pickles



Chimney cake

THE OLD-FASHIONED DISH AHEAD OF ITS TIME

“Főzelék” is a vegetable-based main course, with which Hungarians are ahead of their time: not only a light, healthy dish, but one fit for vegetarians, or depending on how it is thickened, even as part of a vegan diet. “Főzelék” is a truly seasonal dish, best when prepared using fresh produce such as green or yellow peas, spinach, green beans, potato, lentils or even Savoy cabbage.

FROM HOME FAVOURITE TO HAUTE CUISINE

For non-vegetarians, other great favourites of home-style cooking are casserole-type dishes containing meat, such as “rakott burgonya” (layered potato), “rakott káposzta” (layered cabbage) or even layered cauliflower. Hungarians firmly believe that no dish, no matter how delicious, would not be improved by adding lashings of sour cream. Tart yet creamy, it is one of the best-loved Hungarian dairy products. Hungarian cuisine would be unthinkable without it. Nowadays, Hungarian casserole-type dishes, cooked in a single pan and combining vegetables and meat, are found on menus at top restaurants. This is a milestone on the journey taking classic, home-cooked flavours to their rightful place in high-end gastronomy.

HUNGARIAN GRANDMOTHERS’ TAKE ON THE GLOBAL CRAZE FOR FERMENTED FOOD

Primarily thanks to influence from Scandinavian cuisine, fermentation and pickling have become a big hit at all levels of modern gastronomy. In Hungary, pickling with vinegar and fermentation using lactic acid have both been widespread for centuries. A whole range of vegetables is preserved using these methods, such as pickled cucumber, mixed pickles, pickled cabbage, pickled cucumber, apple and cherry peppers, melon, silverskin onions and the all-time favourite, leavened cucumber.

WELL-TRAVELLED STREET FOOD

For Hungarians, there are foods which are a little-noticed part of their streetscapes, markets and everyday life; while abroad they are considered real delicacies. “Lángos” sell like the proverbial hotcakes in Japan, as does “kürtőskalács” (chimney cake) — a kind of cake baked over charcoal on a special cone-shaped baking spit — in the USA. Although, admittedly, many Central European nations claim the latter as their own. Making it is a ceremony in itself: the dough is wrapped around a cylinder and rolled in sugar which caramelises to crispness as it bakes. Traditionally, it is dusted with cinnamon or ground walnuts. It is a great favourite with Hungarians and tourists alike. Another classic Hungarian street food is “lángos”, which is made from a soft, yeast-based dough, formed into flat rounds and deep fried. Traditionally, it is topped with garlic, sour cream and cheese, but nowadays Hungarians take it in their stride when tourists enjoy it with ham or as an alternative casing for a hotdog.



Ten iconic dishes —
TEN TOP CHEFS

Chefs in Hungary have never been in the spotlight to the extent that they are today. Typically, they remained faceless and nameless while minding their own business in the kitchen; the wider public knew little of the world of gastronomy. Yet now, the profession here in Hungary boasts some real personalities. At the same time, those chefs who have made a name for themselves benefit from a wider circle of guests and greater opportunities by the role they play.

Every day, they are working to expand gastronomy beyond the business of dishes and meals to embrace authenticity, culture and shared identity.

Personality plays an important role in gastronomy today; after all, outstanding chefs are those who season our favourite dishes with something of their character. In this spirit, here are ten iconic Hungarian dishes as presented by ten top chefs.



Hungarian gastronomy's
WINNING PAIR

TAMÁS SZÉLL

The most successful of the Central European Bocuse d'Or competitors. On his first attempt, he immediately made it through the world competition in Lyon. Then, four years later, he won the European round held in Budapest to great acclaim. After that, he took fourth place in Lyon and a special prize for the best meat platter. He has lent great momentum to Hungarian gastronomy, both due to his success and by daring to try new paths. Thanks to his success, many dedicated youngsters have been inspired to join the profession. In 2018, he received considerable professional recognition by being made the president of the Bocuse d'Or jury in Turin.

Gulyás (goulash) soup:

Hungarian Angus beef, handmade Hungarian-style pasta, locally grown organic carrots and organic potatoes roasted in duck fat are the defining elements of this iconic dish. This traditionalist, yet subtly innovative dish sets itself apart from the field with its fresh, intense flavours.



SZABINA SZULLÓ

“I think it’s especially important to explore Hungarian ingredients; moreover, in the course of my day-to-day work, I try to support the work of the upcoming generation of Hungarian farmers. In 2017, we opened our bistro; it’s a place with a relaxed, casual style, but somewhere where we can demonstrate the diversity of Hungarian cuisine with uncompromising quality. A year later, our work was rewarded when we received a Bib Gourmand recognition by the Michelin Guide. In summer 2018, we opened our first fine dining restaurant in downtown Budapest, continuing with the same philosophy we had followed throughout our careers: we present modern Hungarian gastronomy of the highest quality. After just eight months, our restaurant was awarded a Michelin star.”

Duck liver, sour cherries, elderflower, smoked hazelnuts, 6 puttnyos Tokaji Aszú:

“Bonbons” made from smoked duck liver, with sour cherry jelly flavoured with Tokaji Aszú vinegar alongside a slice of duck liver pâté with home-canned sour cherries, pickled elderflower, or roasted Piedmontese hazelnuts smoked over beech wood with homemade brioche, toasted and buttered. The use of Hungarian duck liver, sour cherry and elderflower, as well as the use of Tokaji Aszú vinegar illustrates their commitment to Hungarian ingredients.



Two artistic souls
OF TOP GASTRONOMY



From Budapest to the countryside —
FROM THE COUNTRYSIDE TO BUDAPEST



ÁKOS SÁRKÖZI

Ákos Sárközi is one of the best-known Hungarian chefs. He has always used his popularity, thanks to his television appearances, to spread the word concerning quality gastronomy. “At the beginning of my career, chance brought me together with chefs who played a defining role; so there was no question about it: gastronomy increasingly became a passion for me. Following some professional success in Hungary, our team was awarded a Michelin star in 2014. Later, when we opened our new restaurant, it only took four months for it to become a recommended restaurant.”

Chicken paprikash:

Chicken paprikash has a kind of cult status in Hungary. Everyone has their memory, their own experience of what makes this dish truly right — this was our starting point for recreating this dish. Familiar taste in a style that surprises: tender chicken and paprika sauce dressed differently, with homestyle pasta and turnip purée, with celery lending it a crunchy texture.

ISTVÁN VERES

A boy from Székely Land with a long and winding road behind him. István made his way to the renowned, Parisian ESCF Grégoire Ferrandi school of culinary arts from Székely Land in Transylvania. He perfected his knowledge in several renowned top restaurants before becoming a head chef in Budapest. His artistic work in the kitchen presents the flavours and traditions from Székely Land, yet incorporating progressive and innovative experimentation. The result: captivating dishes which shrug off the confinement of the everyday. He has never hidden his Michelin star ambitions, and his endeavours were rewarded in 2019.

Hungarian dumplings with eggs:

What he claims to be a simple dish has become one of the culinary trademarks for the restaurant and István Veres himself. Truffle homestyle pasta is the foundation of the dish, which is served with the egg whites whipped, the cured yolks crumbled and pickled iceberg lettuce. The restaurant regularly updates its menu, but this dish features on it frequently. Since whenever they try to take it off the menu, guests unanimously demand yet another encore.

ISTVÁN PESTI

His beautifully presented dishes are instantly recognisable. In spring 2015, he moved from Budapest to the countryside, on a mission to prove that restaurants outside the capital were just as capable of providing quality to be proud of. His philosophy? Appearance, aromas and tastes interact, and that every meal must provide the guest with a unique experience. Thanks to this approach, people come from far and wide to dine at his restaurant in the picturesque Hungarian countryside.

Venison with forest mushrooms and Hungarian ‘vadas’ sauce:

A gourmet version of this family favourite has found its way onto the restaurant’s menu, where it faithfully reflects István Pesti’s deliberation and aesthetic instinct. The venison is regionally sourced; the fried forest mushrooms give the dish its down-to-earth character; the sweetness of the ‘vadas’ sauce provides contrast and intensity.

ÁDÁM BARNA

Ádám Barna draws his inspiration for his heartfelt dishes from the traditions and ingredients from the territory of the former Austro-Hungarian Monarchy. He makes bold recourse to provincial farmhouse cooking for his dishes, putting them into the gourmet setting with such aplomb that it seems as if it had always been their rightful place. In Ádám Barna’s hands, black pudding, stuffed cabbage or beef stew remain authentic country dishes, characteristic and rich in flavour; yet their complexity and refinement are also undeniable.

Stuffed cabbage:

This is a real home cooking classic; every region has its own, characteristic recipe, or even several, which change with the season. Ádám Barna also prepares the dish differently in spring, summer and winter. The summer version is made with brine-pickled cabbage, Mangalica pork, full-fat homemade sour cream and fresh dill, with the acidic sweetness of dried tomatoes adding vibrancy.



It's like coming
HOME



LÁSZLÓ JAHNI

Since 1992, he has been running the kitchen of an archetypical Balaton restaurant. Nowadays, it is rare for a chef to head up the same kitchen for almost three decades; so now, head chef László Jahni's name and signature is intertwined with the legendary Balaton restaurant. His dishes are like odes dedicated to local flavours, and his guests from abroad have been spreading the good news about Hungarian hospitality for decades.

Fish soup:

As Balaton is just a stone's throw away, fish is one of his favourite ingredients; and one of Hungary's most traditional dishes is fish soup. There are myriad ways of making it. László Jahni's fish soup is light and rich in paprika; it goes without saying that the pasta in it is homemade. He always uses the offal from the fish, too.

SZABOLCS DUDÁS

Szabolcs Dudás and Szilárd Dudás: the best-known siblings in Hungarian gastronomy. They have been running a restaurant in a far-flung corner of the country, with great success. Guests are attracted from all over Hungary and further afield by the well-deserved reputation of the dishes they come to taste. However, there is more to this story than just good Hungarian cuisine; with a strong, Italian overtone, their restaurant has become synonymous with heart-felt hospitality in Hungary. "To me, gastronomy is about pleasure... in fact, about life itself; it is a task which is simple, daring and uncompromising."

Smoked paprika, Hungarian cottage cheese spread:

The smoked paprika spread, with harmonious Hungarian seasoning, is cottage cheese made creamy by adding butter. In this case, it is a mixture of cow's milk cottage cheese and sheep's milk cottage cheese. Excitement is added by grilling peppers over beechwood and stuffing them with the spread. This dish faithfully represents what this restaurant stands for: Hungarian ingredients, high quality without exception and a relaxed atmosphere for the guests to enjoy them in.



Visionaries for contemporary
**HUNGARIAN
CONFECTIONERY ARTS**

LÁSZLÓ MIHÁLYI

László Mihályi as he is understood in the world of Hungarian confectionery: a strong personality whose professional knowledge is as deep as his humility. This is what makes him capable of recreating classic Hungarian desserts, in ways that create new pathways for the profession. However daring and elegant his creations are, they still respect tradition. Utterly uncompromising in terms of ingredients, whether it be top quality chocolate or berries picked dawn near the town of Vác.

Dobos cake:

Dobos cake is Hungary's most iconic cake. It was created by József C. Dobos in 1885 and was this master confectioner's most memorable creation, writing him into the history books, at home and abroad. It is interesting to note that it took years before anyone could work out the recipe. The same may well be true of László Mihályi's dessert.



ZOLTÁN KOLONICS

One of Hungary's most innovative head pastry chef's boutique confectionery shop owner and advocate of French-style pastry. His commitment is legendary, making him an essential part of the everyday scenery at his shop. He is passionately concerned with the present and future of Hungarian confectionery arts. "I hope that my work so far and my present efforts will contribute to the future of confectionery arts in Hungary."

Somlói:

This complex sweet faithfully reflects the scope of Zoltán Kolonics. He places equal emphasis on quality ingredients whether only small quantities are needed, or it is the sponge cake and Hungarian walnuts that are so important in this dish. The chocolate sauce which tops this classic Hungarian dessert along with vanilla ganache, is made with two kinds of top-quality chocolate and Tokaji Szamorodni wine.

Map of Hungarian WINE REGIONS

UPPER PANNON WINE REGION

- 1 Etyek-Buda
- 2 Mór
- 3 Neszmély
- 4 Pannonhalma
- 5 Sopron

BALATON WINE REGION

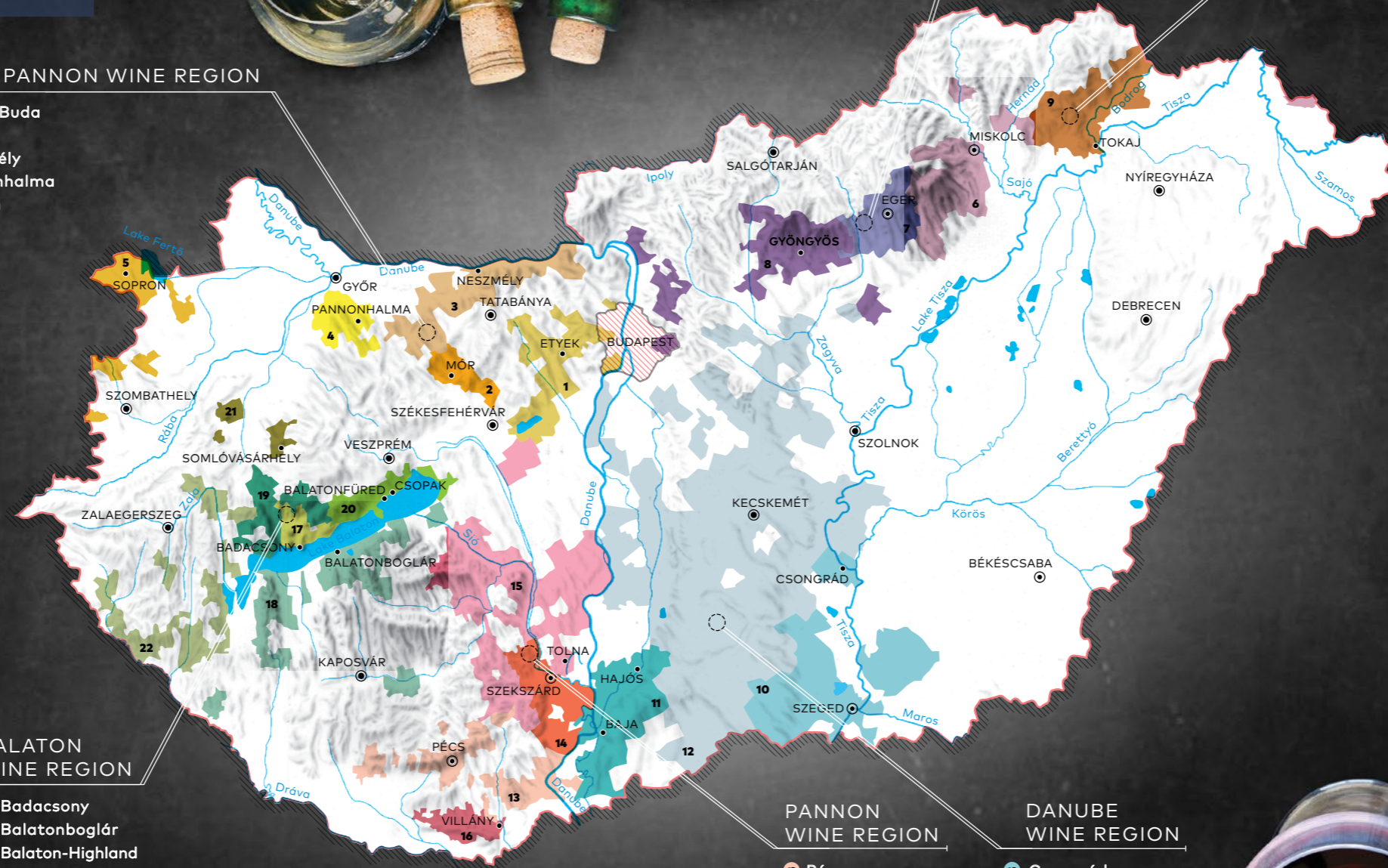
- 17 Badacsony
- 18 Balatonboglár
- 19 Balaton-Highland
- 20 Balatonfüred-Csopak
- 21 Nagy-Somló
- 22 Zala

UPPER HUNGARY WINE REGION

- 6 Bükk
- 7 Eger
- 8 Mátra

TOKAJ WINE REGION

- 9 Tokaj





Hungarian wine =
**HUNGARIAN
WINEMAKER**

Every country has different qualities and traditions which in turn create the values we call human culture. Wine is an integral part of this culture and has given pleasure and work to successive generations for thousands of years. Wine has been produced in Hungary for more than a millennium. We have special varieties, such as Furmint or Juhfark. We have unique volcanic terroirs, such as in Tokaj or Somló. We have wines of historical renown, such as Aszú or Bikavér. And yet the greatest assets are those who, year after year must decide when and how much to prune, what to blend and with what, where and what to plant. This work cannot be done by the vine, nor the sun, nor the earth.

So, the greatest asset of Hungarian wine remains those who know all this: the Hungarian winemakers. In step with the soil, the sun and the grape, they are the choreographers who present a new experience every time, from what nature offers. So, our wines are personally like our oenologists, each is different. The inexhaustible wealth lies precisely in this diversity, without whose numerous individual flavours the world would be a poorer place.

The rich variety created by Hungarian winemakers promises a perfect taste experience from the dishes paired with their wines.



Six Hungarian winemakers with their
FAVOURITE WINE PAIRINGS

FURMINT – REAWAKING THE SENSES

Vivien Ujvári – Tokaj Wine Region

Wine: “Furmint is the flagship wine for Tokaj’s dry wines. Despite the name’s French origins, it is a native Hungarian variety; one of the main places where it is produced is Tokaj-Hegyalja. It can be made into dry white wine and dry sparkling wine or due to its propensity for noble rot, sweet wines too.”

The winemaker’s choice: “Mangalica, creamy polenta, colourful carrots, fried cauliflower, wild broccoli and seeds. The thin layer of fat on the Mangalica guides one into the wine’s rich crunchiness while creating balance with the lingering acidity. The intensive range of tastes from the vegetables together with the Furmint’s citrus and mineral notes enchant and reawaken the senses.”



EGRI BIKAVÉR – COOL ELEGANCE AND DYNAMISM

György Lőrincz Jr — Upper Hungary Wine Region — Eger

Wine: “I love wines from Eger. Cool elegance, plenty of fruit, dynamic acidity and a complex structure — all this is typical of the Eger wine district. This means that it’s very easy to find a place for our wines in gastronomy.”

The winemaker’s choice: “My current favourite is venison with wheat risotto, mangold and berries, accompanied by Egri bikavér. This elegant meat with a creamy, richly flavoured side dish provides a wonderful experience with this complex wine.”



OUR PINOT NOIR

Pál Rókusfalvy — Upper Pannon Wine Region — Etyek

Wine: “Whenever someone asks me a question about which food pairs well with which wine, generally, whether consciously or not, they mean main courses. So, now I’d like to be a touch provocative. Pinot noir is not only one of my great favourites, but a very important choice in the Etyek wine region.”

The winemaker’s choice: “Pinot Noir and chocolate ganache cake with balmy sour cherry. The strong presence of chocolate is a fine accompaniment with the red fruity flavours of Pinot Noir. The caramelized sour cherry and a few drops of chestnut honey perfectly supplement the acidity of the wine.”

BALATON OLASZRIZLING

Bence Laposa — Balaton Wine Region — Badacsony

Wine: “If one grape is the grape of Lake Balaton, it is surely Olaszrizling (Welschriesling). It is a multi-faceted wine with many personalities: a good choice on any occasion. Our winery also makes many Olaszrizling wines, from fresh, light whites to wines with more body and a certain gravitas. Each one has a different character, but one thread runs through them all: volcanos once raged where our peaceful vineyards now stretch, and the mineral tones shine through in all our wines.”

The winemaker’s choice: “It’s not very difficult to pair dishes with Olaszrizling. The light tones partner perfectly with fish dishes — our restaurant is currently serving sea trout and sturgeon — but the wine can hold its own on dry land, too. Indeed, it’s hard to think of a better accompaniment to crisp roast suckling pig than our fine, full-bodied, classic Olaszrizling.”

SILLER WINE AND FISH SOUP

Attila Szentpéteri Jr — Danube Wine Region — Kunság

Wine: “The Danube Wine Region has a really broad range of varieties, so reflecting on that, if someone asks which wine I like the best, there is no easy answer. Depending on my mood, the dish served or even the time of day, it could be a light white, a fresh crisp rosé, a fine white or red wine, matured in oak, or even a concentrated wine from late-harvested grapes. All the same, there is one wine which has a unique character and is special in and of itself: Nero — a variety with a thousand faces.”

The winemaker’s choice: “Siller wine goes well with spicy, paprika dishes generally, but best of all with fish soup, so I recommend that classic dish to go with it.”

KADARKA: THE BEST ACCOMPANIMENT FOR CLASSIC HUNGARIAN CUISINE

Zoltán Heimann Jr — Pannon Wine Region — Szekszárd

Wine: “Kadarka is a thin-skinned variety, which requires much work to be done by hand; however, with an expert winemaker and much selection, it produces a unique, ethereal experience. I often feel that while making this wine, you must apply the same kind of principles as for white wine: it’s better to pick the grapes earlier rather than late and they shouldn’t age too long in oak. Kadarka is an easy-drinking wine: the aromas and flavours are of raspberry or cherry, rosehip and the often-mentioned spicy notes.”

The winemaker’s choice: “Kadarka is the best accompaniment for classic Hungarian cuisine. In Szekszárd, it is often chosen for fish soup, chicken paprikash and lecsó (tomato and pepper ragout), but is also good with spicier dishes.”



Fröccs (Wine Spritzer) GLOSSARY

With respect to Hungary's wine and soda traditions, light wines with good acidity are usually mixed with soda water. Fröccs (spritzer) — a refreshing bubbly mix of wine and soda water in one proportion or another — enjoys universal popularity. So be warned! Making a fröccs with mineral water is a big faux pas because depending on the mineral content, the water has a taste of its own, which can have an impact on the taste of the fröccs itself.



- Kisfröccs (small spritzer):** 1 dl wine + 1 dl soda water
- Nagyfröccs (big spritzer):** 2 dl wine + 1 dl soda water
- Hosszúlépés (long step):** 1 dl wine + 2 dl soda water
- Házmester (janitor):** 3 dl wine + 2 dl soda water
- Viceházmester (junior janitor):** 2 dl wine + 3 dl soda water
- Nagy házmester (landlord):** 4 dl wine + 1 dl soda water
- Sportfröccs (sporty spritzer):** 1 dl wine + 4 dl soda water




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