

Easter dishes in Hungary



Easter cake

Ingredients

- 40g fresh yeast
- 1 cup (250ml) warm milk
- 4 cups (500g) flour
- 1/3 cup (80g) white sugar
- 3 egg yolks
- 100g butter, melted
- 3 tablespoons raisins (optional)
- 1 egg, beaten



Easter cake



Preparation:

1. Dissolve the yeast in 1/3 cup milk. Add 4 tablespoons flour and 1 tablespoon sugar and mix with a wooden spoon. Let rise in a warm place for 15 minutes.
2. Meanwhile, sift the remaining flour into a bowl and beat the egg yolks with the remaining sugar until light and fluffy.
3. To the flour, add the yeast mixture, beaten egg yolks and remaining milk. Mix, then knead 15-20 minutes until smooth. Gradually add the melted butter, kneading all the while.
4. Toss the raisins with a little flour and add to the dough. Knead a couple more minutes.
5. Place the dough in a round mold and let rise about 30 minutes in a warm place. Preheat oven to 200 degrees C.
6. Brush with beaten egg and bake 40 minutes.

Pickled Horseradish

Ingredients:

- 1-2 fresh horseradish
- some salt
- some sugar
- some broth
- lemon juice or vinegar

Instructions:

1. Peel the horseradish and grate it.
2. Beware, the vegetable's volatile oils will make you cry, so grate it in open-air if you can.
3. Sprinkle the grated horseradish with some lemon juice otherwise it will turn grey and will taste bitter.
4. Tip: Let it air in a warm place for a while or put in a hot oven or a microwave for a few moments to make it less hot.
5. Add some sugar according to your taste.



Birkapörkölt

Ingredients

1,5 kg lamb meat
100 g fat
3 onions
15 g paprika
2-3 green peppers
2-3 tomatoes
garlic
salt



Instructions

1. Heat the fat.
2. Fry the finely chopped onions till golden brown, add the paprika and a little bit of garlic.
3. Dice the meat and stew with these ingredient over a high heat till the water has evaporated.
4. Then add the green peppers and tomatoes.
5. Cook till the meat is tender.
6. Serve with boiled potatoes.

Jó étvágyat

**Enjoy
Your
Meal**



SP Przychojec