

FREE GIFT – WELCOME BONUS

5 *Authentic* Hungarian Recipes

Traditional flavors from Budapest's finest kitchens

A GIFT FROM

Authentic Hungarian Recipes

Classic Hungarian Goulash

01

The soul of Hungarian cooking – a rich, paprika-kissed beef stew simmered low and slow until deeply flavorful. Every Hungarian grandmother has her own secret version.

PREP
20 min

COOK
2 hrs

SERVES
6

LEVEL
Easy

INGREDIENTS

- ▶ 2 lbs beef chuck, cubed
- ▶ 3 tbsp Hungarian sweet paprika
- ▶ 2 large onions, diced
- ▶ 3 garlic cloves, minced
- ▶ 2 tbsp lard or vegetable oil
- ▶ 2 medium tomatoes, chopped
- ▶ 2 green peppers, sliced
- ▶ 3 medium potatoes, cubed
- ▶ 1 tsp caraway seeds
- ▶ 1 tsp salt, pepper to taste
- ▶ 4 cups beef broth
- ▶ 1 bay leaf

INSTRUCTIONS

- 1 Heat lard in a heavy pot over medium heat. Add onions and cook until golden, about 8 minutes.
- 2 Remove from heat, stir in paprika and caraway seeds – the residual heat blooms the spices without burning them.
- 3 Add beef cubes, garlic, salt and pepper. Return to medium-high heat and brown the meat on all sides, about 5 minutes.
- 4 Add tomatoes, green peppers, and bay leaf. Pour in beef broth to just cover. Bring to a boil.
- 5 Reduce heat to low, cover, and simmer for 1 hour 30 minutes until beef is tender.
- 6 Add potatoes and cook uncovered for another 25 minutes until potatoes are soft and broth has thickened.
- 7 Taste and adjust seasoning. Remove bay leaf. Serve hot with fresh bread.

CHEF'S TIP

Always use genuine Hungarian sweet paprika (not Spanish or smoked) – it's the heart of this dish. The paprika must never burn, so always add it off the heat.

Chicken Paprikash

02

Tender chicken smothered in a velvety paprika-sour cream sauce. Served over egg noodles, this is pure Hungarian comfort food at its finest.

PREP
15 min

COOK
50 min

SERVES
4

LEVEL
Easy

INGREDIENTS

- ▶ 3 lbs chicken pieces (thighs + legs)
- ▶ 3 tbsp Hungarian sweet paprika
- ▶ 1 large onion, finely diced
- ▶ 2 garlic cloves, minced
- ▶ 2 tbsp butter
- ▶ 1 cup chicken broth
- ▶ 1 cup sour cream
- ▶ 2 tbsp flour
- ▶ 1 tsp salt
- ▶ ½ tsp black pepper
- ▶ Egg noodles, to serve
- ▶ Fresh dill, to garnish

INSTRUCTIONS

- 1 Season chicken pieces generously with salt and pepper on all sides.
- 2 Melt butter in a deep skillet or Dutch oven. Brown chicken on all sides over medium-high heat, about 4 minutes per side. Remove and set aside.
- 3 In the same pan, sauté onions until soft and translucent, about 6 minutes. Add garlic and cook 1 minute more.
- 4 Remove pan from heat. Stir in paprika. Return chicken to the pan. Pour in chicken broth.
- 5 Cover and simmer on low heat for 35 minutes until chicken is cooked through.
- 6 In a bowl, whisk sour cream with flour until smooth. Slowly stir into the pan sauce.
- 7 Simmer uncovered 5 minutes until sauce thickens. Serve over egg noodles, garnished with dill.

CHEF'S TIP

Whisk flour into the sour cream before adding — this prevents lumps and keeps the sauce silky smooth. Never let the sauce boil after adding the sour cream or it may curdle.

Hungarian Stuffed Peppers

Sweet bell peppers packed with seasoned pork and rice, bathed in a tangy tomato sauce. A beloved weeknight dinner passed down through generations.

PREP
25 min

COOK
55 min

SERVES
4

LEVEL
Medium

INGREDIENTS

- ▶ 6 medium bell peppers (yellow or green)
- ▶ 1 lb ground pork
- ▶ ½ cup uncooked white rice
- ▶ 1 egg
- ▶ 1 onion, finely grated
- ▶ 2 garlic cloves, minced
- ▶ 1 tsp sweet paprika
- ▶ Salt and pepper to taste
- ▶ 2 cups tomato passata
- ▶ 1 tbsp sugar
- ▶ 1 tbsp white vinegar
- ▶ 1 tbsp sour cream (to finish)

INSTRUCTIONS

- 1 Cut tops off peppers and remove seeds. Set aside. Rinse rice under cold water.
- 2 Mix ground pork, rice, egg, grated onion, garlic, paprika, salt and pepper until combined.
- 3 Fill each pepper with the meat mixture — pack firmly but leave a little room for rice to expand.
- 4 In a deep pot, mix tomato passata with sugar and vinegar. Add 1 cup water. Season with salt.
- 5 Stand peppers upright in the sauce. If any filling spills, drop it in the sauce as meatballs.
- 6 Bring to a boil, then cover and simmer on low heat for 50 minutes.
- 7 Stir sour cream into the sauce. Serve hot with mashed potatoes or fresh bread.

CHEF'S TIP

The sweet-sour tomato sauce is the secret — the sugar and vinegar balance is key. If your tomatoes are too acidic, add a pinch more sugar. Use yellow wax peppers for the most authentic Hungarian result.

Lángos — Hungarian Fried Bread

04

Golden, crispy-outside, pillowy-inside fried dough smeared with garlic and sour cream. The king of Hungarian street food, found at every market and festival.

PREP
20 min

RISE
1 hr

SERVES
6

LEVEL
Easy

INGREDIENTS

- ▶ 3 cups all-purpose flour
- ▶ 1 packet (7g) instant yeast
- ▶ 1 cup warm milk
- ▶ 1 tsp sugar
- ▶ 1 tsp salt
- ▶ 2 tbsp vegetable oil
- ▶ Oil for deep frying
- ▶ **Toppings:**
- ▶ ½ cup sour cream
- ▶ 3 garlic cloves, grated
- ▶ Grated cheese (optional)
- ▶ Salt to finish

INSTRUCTIONS

- 1 Mix warm milk, sugar, and yeast in a bowl. Let sit 5 minutes until foamy.
- 2 Add flour, salt, and oil. Mix until a soft dough forms. Knead for 5 minutes until smooth and slightly sticky.
- 3 Cover with a towel and let rise in a warm place for 1 hour until doubled in size.
- 4 Heat 2 inches of oil in a deep pan to 350°F (175°C).
- 5 Divide dough into 6 balls. Stretch each by hand into a thin oval — don't use a rolling pin.
- 6 Fry each piece for 2–3 minutes per side until deep golden brown. Drain on paper towels.
- 7 Mix sour cream with garlic. Spread on hot lángos, top with cheese and a pinch of salt. Serve immediately.

CHEF'S TIP

The dough should feel soft and a little sticky — resist adding extra flour. Stretch by hand for an uneven, bubbly texture that fries up beautifully. Eat immediately while hot and crispy.

Somlói Galuska

05

Hungary's most celebrated dessert — layers of walnut, chocolate, and plain sponge cake soaked in rum syrup, crowned with whipped cream and chocolate sauce. Pure indulgence.

PREP
40 min

CHILL
2 hrs

SERVES
8

LEVEL
Medium

INGREDIENTS

- ▶ 1 store-bought or homemade sponge cake (9×13)
- ▶ ½ cup crushed walnuts
- ▶ 3 tbsp cocoa powder
- ▶ ½ cup rum or rum extract
- ▶ ½ cup simple syrup (equal sugar + water, boiled)
- ▶ 1 cup vanilla pudding (prepared)
- ▶ 1 cup dark chocolate, melted
- ▶ 1 tbsp heavy cream (for chocolate)
- ▶ Whipped cream, to serve
- ▶ Chocolate shavings, to garnish
- ▶ Raisins (optional)

INSTRUCTIONS

- 1 Cut sponge cake into thirds. Mix rum with simple syrup to make the soaking liquid.
- 2 Crumble one-third of cake loosely. Stir in walnuts. This is the walnut layer.
- 3 Crumble another third. Mix in cocoa powder. This is the chocolate layer.
- 4 Keep the final third plain. These are your three layers.
- 5 In a large glass bowl or trifle dish, layer: plain cake crumbs, drizzle syrup, then vanilla pudding.
- 6 Add walnut layer, drizzle syrup. Add chocolate layer, drizzle remaining syrup. Refrigerate 2 hours.
- 7 To serve, scoop into bowls. Top with whipped cream, warm chocolate sauce, and chocolate shavings.

CHEF'S TIP

Somlói galuska tastes better the next day after all layers meld together. Don't skip the rum syrup — it's what makes this dessert legendary. Use dark chocolate (70%+) for the sauce.

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