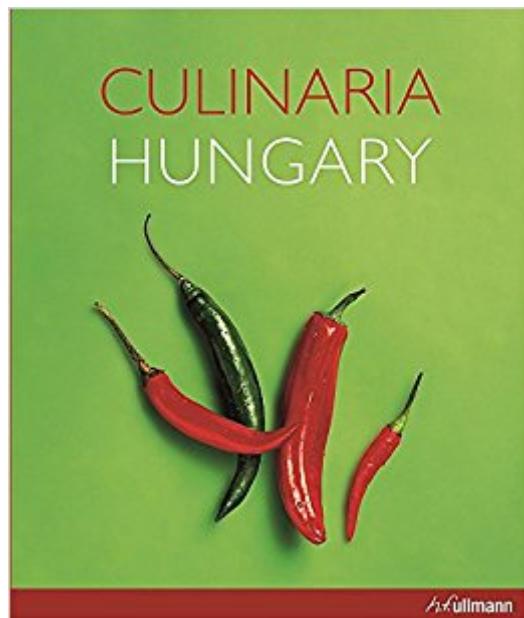


The book was found

Culinaria Hungary



Synopsis

"Salami, goulash, marmalade-filled crepes and many other specialties: this is the best of Hungarian cuisine! From hearty casseroles, meat dishes and sweet baked goods all the way to the most exquisite culinary pleasures the "Danube Republic" has to offer, Hungarian cooking offers a wealth of possibilities. The richness of the country's culinary palette is no accident: the Orient and the Occident are melded in many typical Hungarian recipes that inspire gourmets to wax enthusiastic about the wonders of Hungarian cuisine. This volume is far more than just a cookbook, however. Commentaries describe the tradition of Hungarian wine culture, introduce Tokaj, the king of Hungarian wines, and relate the "fiery" history of the pepper. The texts range across the wide plains of the *puszta*, the cosmopolitan Danubian metropolis Budapest, and the Hungarian landscape with its sandy plains, mountains and wild, romantic forests. Colorful pictures invite readers to participate in a peasant wedding as well as Easter and Christmas feasts--and to try the refined recipes for themselves."

Book Information

Series: Culinaria

Paperback: 320 pages

Publisher: *hf ULLMANN* (May 15, 2013)

Language: English

ISBN-10: 3848003872

ISBN-13: 978-3848003877

Product Dimensions: 1 x 9 x 10.2 inches

Shipping Weight: 3.2 pounds

Average Customer Review: 4.7 out of 5 stars 59 customer reviews

Best Sellers Rank: #260,421 in Books (See Top 100 in Books) #13 in Books > Cookbooks, Food & Wine > Regional & International > European > Hungarian #419 in Books > Reference > Encyclopedias & Subject Guides > Cooking #520 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference

Customer Reviews

Born in Budapest, editor Anikó Gergely is the author of numerous articles and publications on culinary themes. She is one of the leading experts on Hungarian cooking.

Having just returned from living and teaching in Hungary near the Hortobagy for the past 5 months, I find this book to be invaluable. It provides essential information for understanding the Hungarian

way of life in regards to the kitchen. The traditional Hungarian food is very rich in paprika, cabbage, root vegetables, pork, soups, and of course, palinka and wine. They certainly love their sweets and breads. I am returning to Hungary for another 12 months and will bring this with me. My Hungarian colleagues at the university will find this book very interesting. I will get their opinions on the recipes and see if there are changes or additions that they can recommend.

"Hungaricum" means uniquely Hungarian, and Culinaria Hungary is a sampling of authentic Hungaricum. Here is a book that is part cultural study of Hungary, part beautiful photographic extravaganza, and part recipe book. I think it is superb and recommend it to anyone who travels on a Storyfest Journey to Hungary with me. My favorite parts of the book are on the food traditions of the Hungarian Great Plain with its interesting sketches of Hungarian cowboys, outlaws, and gypsy musicians. I also love the section about the unique Budapest CafÃ©s and their lovely litany of unique desserts -- Gundel Palacsinta, Dobos Torte, Flodni, and especially Rigo Jancsi. Read the scandalous tale of how the Gypsy violinist ran off with an American heiress and brought fame to this delicious triple-chocolate dessert. Culinaria Hungary keeps to the high standards of all the books in the Culinaria series. But since my grandfather was a Hungarian sausage-maker, and my grandmother skilled in the intricacies of Hungarian pastries, I can vouch for the quality of this fine book.

This is a fascinating book going through the backroads of Hungary. The food in the csardas is wonderful and the people are real and hospitable. It is good to see the culture of the country that was occupied by many nations and incorporated their food into its traditions. The recipes take knowledge of cooking, directions are minimal, it's ok with me, I am used to it. If you enjoy different cultures buy it.

This book is just not for cooking, it is fascinating reading too. Recipes, history, geography and mouth watering pictures all between the covers of this substantial volume. I purchased this along with A Culinaria Italy: Pasta. Pesto. Passion. as I am of Hungarian descent and my wife Italian.

I am so happy with this book! I love that it's split up by region of Hungary and full of the history of the dishes, along with the history of the use of certain ingredients such as bacon, plum puree, spritzer wine, etc. I miss my Hungarian grandmother so much and never paid as much attention to her cooking as I should have...it warms my heart (and fills my stomach!) to have access to some of the

dishes she used to prepare!

My husband is from Hungary, so he knows his Hungarian food. This book was EXCELLENT! We have found a few Hungarian recipes in English in the past, but not to much avail. I searched for months to find him the perfect book to open on Christmas morning and this was it! When he opened it and started looking through it, tears started to well up in his eyes. To me that is what makes this so wonderful. It blends their culture with comfort food favorites. The best part for me, it is in English so that I can really understand what things were like there. My husband thought this was his most special Christmas gift. I worked hard finding something I thought would be perfect, so if you are in the same situation I don't think you can go wrong with this. There are beautiful photos, with wonderful stories behind dishes.

One of the great titles in the Culinaria series by Konneman (German book publisher). It's really excellent to know their interesting food culture and getting your hands trying out on some recipes especially with paprika, sausages and other local stuff.

I'm trying to decide if I want to send this one back. I was excited to get it, but it seems to have a lot more history than it does recipes, which isn't really what I was looking for. I did try one recipe, which seemed to have forgotten any liquids in the ingredients list (odd, since it was a soup). I added beef broth and it came out beautifully, but that's a pretty big omission. The pictures are beautiful, and if you're interested in Hungarian history, it's a gem. If you're more interested in workable recipes it may have limited appeal.

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