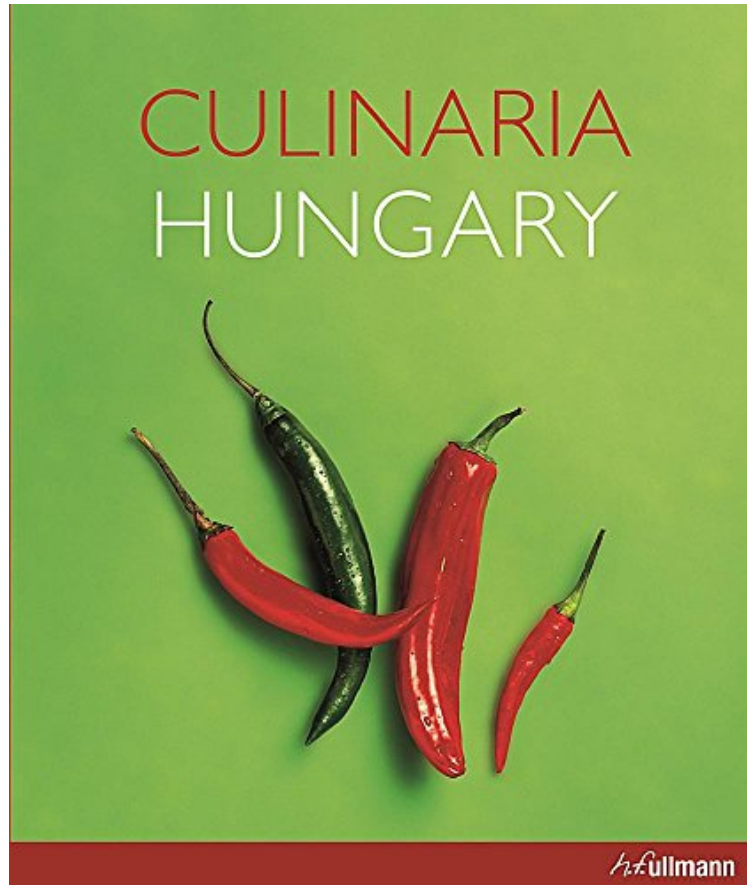


## Culinaria Hungary

Anik Gergely

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**Anik Gergely : Culinaria Hungary** before purchasing it in order to gage whether or not it would be worth my time, and all praised Culinaria Hungary:

0 of 0 people found the following review helpful. Excellent BookBy jamesHaving 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. 4 of 4 people found the following review helpful. Hungaricum means uniquely Hungarian. By RobertBelaWilhelm@storyfest.com "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 Cafes 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. 2 of 2 people found the following review helpful. Rustic Hungary By Ladybug 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.

"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."

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