

MENU

*Each pair may select 3 dishes **

soups

Gulyásleves – Goulash soup

Borsóleves – Traditional green pea soup

Tejfölös krumplileves – Potato soup with sour cream and sausage

Meggyleves – Cold sour cherry soup

Tárkonyos csirke raguleves – Chicken soup with tarragon

Jókai bableves – Bean soup

Korhely leves – “Korhely” soup (Sauerkraut, sausage, smoked ham)

main course

Tojásos lecsó – Paprika & tomato stew

Paprikáskrumpli – Paprika potato

Fasírozott és főzelékek – Deep fried meat loaf with creamy potato or green pea gravy

Csirke paprikás nokedlivel – Chicken paprikash with dumplings

Gombapaprikás nokedlivel – Mushroom paprikash with dumplings

Káposztástészta – Pasta with cabbage

Krumplistészta – Pasta with potato

Hortobágyi palacsinta – Pancakes a la Hortobágy style

Brassói aprópecsenye – Pork stew Brassó style

Cigány pecsenye – Pork loin Gipsy style (pan fried garlic pork loin with frites)

sweets

Almás vagy meggyes vagy mákos pite – Apple or Sour cherry or Poppy seed pie

Palacsinta – Hungarian style pancake with different fillings

Somlói galuska – Chocolate sponge cake with vanilla

Madártej – Floating island

Zserbó - Gerbeaud

Túrógombóc - Sweet cottage cheese balls with cinnamon

Almás vagy Túrós rétes – Apple OR Cottage cheese strudel

Your alternative selection and specific requirements are welcome.

**** On the lesson the pairs prepare the same menu due to time constrain.***



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