

DANUBIUS HOTELS **HOLIDAY RECIPES**





POPPY SEED GUBA WITH ORANGE MERINGUE

Ingredients (serves 10):

For the pastry:

10 g yeast,
1 tbsp icing sugar,
100 ml milk,
300 g flour,
1 egg yolk,
120 g butter,
salt

For the filling and the meringue:

1 large orange,
100 g ground poppy seed,
200 ml milk,
2 tbsp honey,
5 eggs,
120 g caster sugar

To decorate:

40 g honey,
juice of 1 orange,
5 g mint leaf,
300 g fresh
seasonal
fruit (de-seeded)





POPPY SEED GUBA WITH ORANGE MERINGUE



Directions:

Sprinkle the yeast into the milk and allow to rise. Mix with the flour, egg yolk, 20 g butter and a pinch of salt. Knead until the dough separates from the side of the bowl. Cover with a tea towel and leave it in a warm place for 45 minutes, allowing it to rise. When it is ready, dip a cookie cutter into butter and, on a lightly floured surface, cut the dough into moon shaped guba. Put them on a baking sheet and bake in a preheated oven on 160 °C/fan 145 °C until golden but not brown. Allow to cool. Grate the zest of the orange and cut the flesh out of the pith.

When the guba is cool, separate the pieces in a big bowl and sprinkle with the ground poppy seed. Mix the honey and the orange zest with the milk and bring to a simmer. Remove from the heat and stir in the egg yolks. Pour it slowly over the poppy seed guba and fold through very gently. Beat the egg whites until they form hard peaks adding the sugar a little bit at a time. When it's ready, fold in the orange flesh. Form the poppy seed guba into peaks, cover the tops with the orange meringue and bake in a preheated oven on 200 °C/fan 185 °C until golden.

Mix the honey with the juice of one orange and the chopped mint leaves. Serve the guba warm drizzled with the orange honey and seasonal fresh fruit.



ESZTERHÁZY SLICE WITH COOKED MILK CREAM, CINNAMON APPLE SORBET AND CARAMEL SAUCE

Ingredients (serves 10):

10 egg whites,
420 g caster sugar,
100 g flour,
240 g each of ground
walnut and ground
hazelnut,
100 g butter,
100 g sweet breadcrumbs

For the vanilla filling:

500 ml milk,
110 g caster sugar,
2 vanilla pods,
40 g vanilla flavour
custard powder,
50 ml cherry schnapps,

200 ml whipping
cream,
50 ml water,
10 g gelatin

For the milk cream:

300 ml milk,
100 g caster sugar,
5 star anise,
100 g butter,
20 g desiccated coconut,
4 eggs, 1 egg yolk,
300 ml cream,
20 g vanilla sugar (or use
vanilla extract),
grated zest of 1 orange

For the sorbet:

500 g red apple,
100 g caster sugar,
200 ml dry champagne,
50 ml lemon juice,
salt and ground cinnamon

For the caramel sauce:

200 g caster sugar,
260 ml milk,
250 ml cream (18% fat)





**ESZTERHÁZY
SLICE WITH
COOKED MILK
CREAM,
CINNAMON
APPLE SORBET
AND CARAMEL
SAUCE**

Directions:

Beat the egg whites with the sugar until it forms hard peaks. Mix together all other ingredients for the cake base and fold in the egg white very carefully. Divide into 3 equal parts and spread onto baking sheets. They should be approximately 0.5 cm thick. Bake on 170 °C/fan 155 °C for 6-8 minutes. Allow to cool.

To make the vanilla filling, place the sugar, the vanilla pods and the custard powder in the milk and bring to a simmer. Add the cherry schnapps and the whipped cream. Melt the gelatin in the water and add to the milk. Layer the cooled cake sheets with the vanilla cream and leave in the fridge to set. For the milk cream, mix the sugar and the star anise with the milk and bring to a simmer. Allow to cool. In the meantime, grease 10 oven-proof bowls or cups with butter and line with desiccated coconut.

Mix all other ingredients together and add to the star anise milk. Pour into the cups or bowls and bake on 140 °C/fan 125 °C for 40 minutes.

To prepare the sorbet, peel and core the apples. Cut into wedges and bake in the oven until tender. Allow to cool and then mix with sugar, the champagne and the lemon juice. Blend to a smooth purée. Season with salt and cinnamon and place in the freezer to set. While setting, take it out occasionally and stir. For the caramel sauce, cook the sugar until it caramelises. Pour in the milk and the cream and simmer for 2-3 minutes. Allow to cool.

Slice the cake and serve with the apple sorbet, the milk cream and the caramel sauce. Decorate with fresh raspberries.



For the dough

For the filling:

For brushing:

1 egg

For the wine emulsion:

4 egg yolks,
500 ml muscat wine,
50 g honey,
lemon juice

To decorate:

icing sugar and chocolate





PRUNE STRUDEL WITH MUSCAT WINE EMULSION



Directions:

Mix all the ingredients for the dough. Form into a cylinder shape, set aside to rest for 30 minutes and then halve. Roll out half of the dough into a 3 mm thick, approximately 30x40 cm rectangle.

Soak the prunes in the Muscat wine. Mix the curd cheese with the honey, vanilla sugar and the lemon zest and arrange on the rolled out dough leaving a little space on the edges.

Drip the prunes and place on top of the curd cheese.

Roll out the other half of the dough, cut out in a criss-cross pattern and place on top of the filling. Press down around the edges.

Brush with the egg, place in a greased baking pan and bake at 170 °C/fan 155 °C for approximately 35 minutes.

For the emulsion, beat the ingredients over an 80 °C steam until creamy, making sure that the water is not boiling.

Slice the strudel, sprinkle with icing sugar and serve with chocolate shavings or chocolate rings and the wine emulsion.



SOMLÓ SPONGE CAKE

Ingredients (serves 10):

80 g raisins,
100 ml rum,
100 g walnuts

For the sponge cake:

8 eggs,
160 g sugar,
160 g flour,
20 g cocoa powder

For the yellow cream:

500 ml milk,
1 vanilla pod,
4 egg yolks,
100 g sugar,
2 tbsp flour,
gelatin powder (optional)

For the syrup:

200 g sugar,
300 ml water,
orange peel,
lemon zest

To serve:

80 g raspberry or apricot
jam,
20 g cocoa powder,
300 ml whipped cream,
chocolate sauce,
50 g roasted walnuts,
10 white
chocolate rings





SOMLÓ SPONGE CAKE



Directions:

Soak the raisins in rum overnight and grind the walnuts. To make the sponge cake, beat the egg whites, adding the sugar gradually, until it forms hard peaks. Beat in the egg yolks and carefully fold in the flour. Divide into three equal portions. Mix 40 g of walnuts into the first, cocoa powder into the second and leave the third portion as it is. Bake them separately on 180 °C/fan 165 °C for approximately 15 minutes. For the yellow cream boil the milk with the vanilla. Stir in the egg yolks, sugar, flour and a little gelatin, if using. For the syrup, boil the sugar in the water for 15 minutes. Season with some lemon and orange zest then, having strained the raisins, add the rum to the syrup.

Place the walnut sponge cake sheet on a dish and drizzle with 1/3 of the syrup. Sprinkle with ground walnuts and 1/3 of the raisins. Spread the yellow cream on top. Cover with the cocoa sponge cake sheet and repeat the steps. Finally, cover with the plain sponge cake and repeat the steps again, however, spread some jam under the yellow cream as well. Sprinkle with cocoa powder and leave in the fridge for a few hours to cool.

You can serve it in two different ways. Either cut the cake into 'dumplings' with the help of a spoon and pile the pieces on top of one another, or alternatively, cut it into squares and arrange on a plate as desired. Serve with whipped cream drizzled with thick chocolate sauce. Decorate with roasted walnuts and white chocolate rings.



BAKED ALMOND PANCAKES WITH HOT FRUITS

Ingredients (serves 10):

For the pancakes

3 eggs,
300 ml milk,
1 tbsp sugar,
1 pinch of salt,
350 g flour,
300 ml soda water,
150 ml oil

For the filling:

150 ml milk,
150 g sugar,
200 g ground almonds,
30 g raisins,
grated zest of half a
lemon

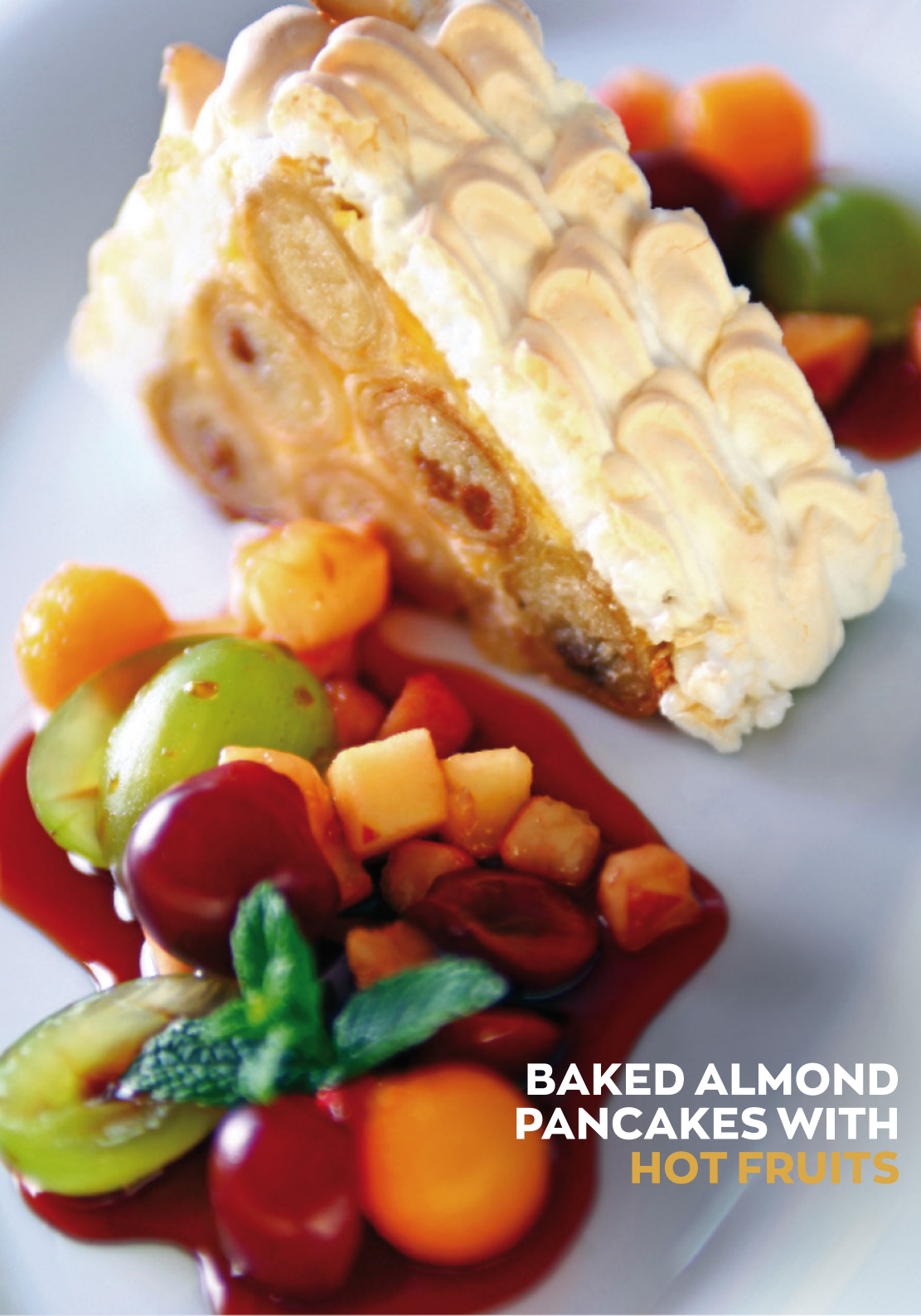
For the sauce:

4 eggs,
100 g sugar,
2 tsp vanilla sugar,
200 ml cream

For the hot fruit:

200 g sugar,
200 ml red wine,
1 tsp coriander seeds,
1 kg fresh fruit (such
as strawberries, peaches,
apples, grapes,
plums)





BAKED ALMOND PANCAKES WITH HOT FRUITS



Directions:

Mix the eggs with the milk, the sugar and the salt. Stirring continuously, gradually add the flour and make it into a smooth batter. Add the soda water and make thin pancakes in a frying pan. For the filling, add the sugar to the milk and bring to a simmer. Scatter in the almond and the raisins and remove from the heat. Stir in the lemon zest. Fill the pancakes, roll them up tightly and place them in a greased baking mould in close layers. For the sauce, beat the egg yolks with half of the sugar and the vanilla sugar until creamy. Stir in the cream and pour it over the pancakes.

Bake the pancakes in a preheated oven on 200 °C/fan 180 °C for 20-25 minutes. Remove from the oven and allow to rest for 5 minutes before turning the pancakes out of the mould. In the meantime, beat the egg whites with the sugar until it forms hard peaks and spread it evenly on top of the pancakes. Reduce the heat of the oven to 180 °C/fan 165 °C and return the pancakes until the egg white is set and golden on top.

For the hot fruits, caramelize the sugar until light brown, pour in the red wine, mix in the coriander seeds and simmer until thickened. Wash the fruit, peel if required and chop into little pieces. Fold into the hot sauce. Cut the pancakes to slices and pour around the hot fruit sauce.