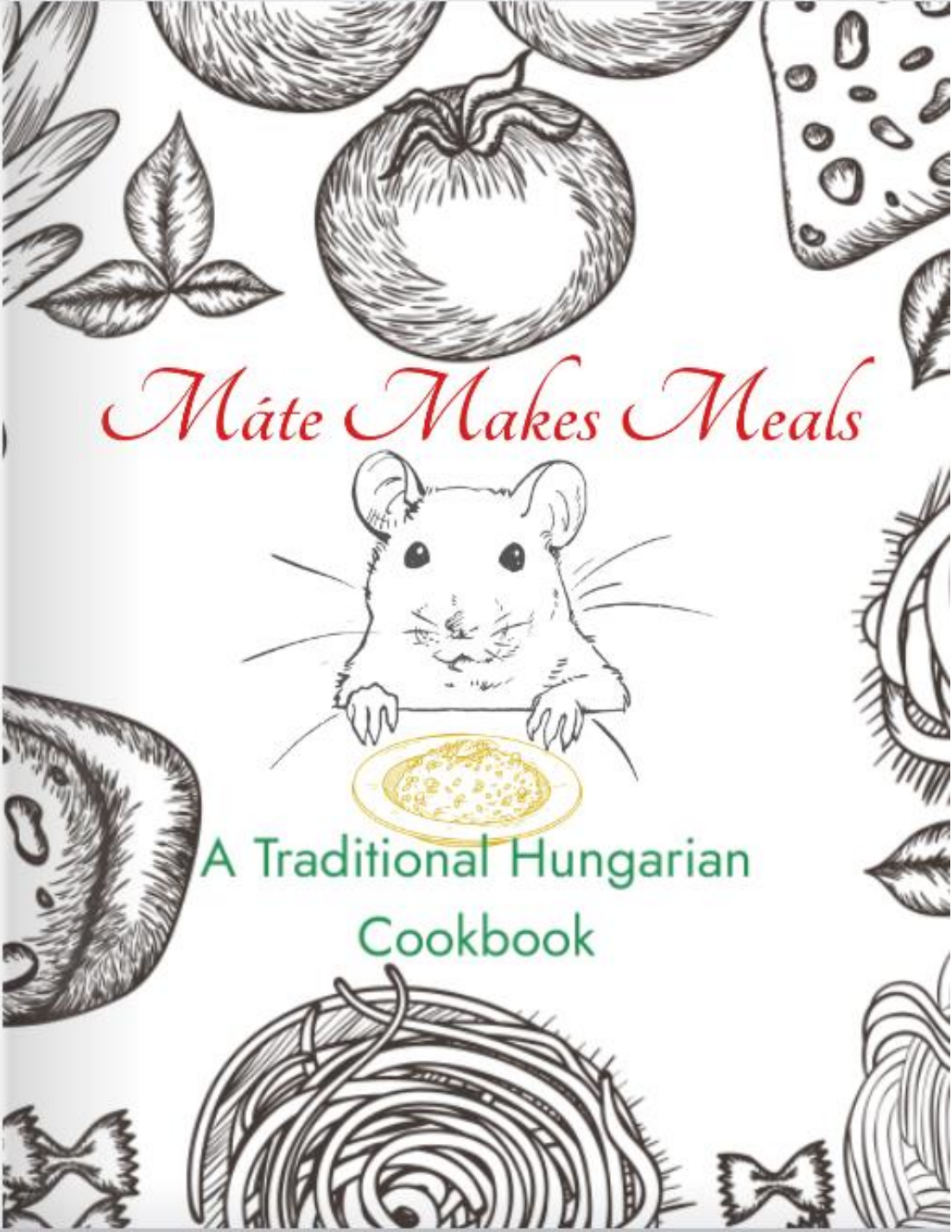




Máte Makes Meals



A Traditional Hungarian
Cookbook

Máte's Story

This Hungarian cookbook embodies the culture and traditions of Hungarian cuisine inspired by the St. Mary of Victories Church. The legend behind Máte the Mouse stems back to the community at St. Mary's and the stories related to their religion of Roman Catholicism. Máte was first spotted by a young girl named Cecelia, who, at the time, had just recently joined the church in January of 2015. She first saw this white mouse in Mindszenty Hall, one of the church's buildings where they used to host Sunday schools. Máte was hiding in an old basket. The basket had been used by Mother Odilia, who was one of the sisters who founded the Sisters of St. Mary in 1872 in St. Louis. Although Máte was only a stuffed animal, Cecelia treated him as a real mouse. Cecelia and her family decide to make him a member of the community by dressing him up in homemade Hungarian clothes and creating stories and myths about what Máte does in his free time. The church community learned to love this sweet mouse and the memories it carried.



The choice of Máte's name reflects the church community and their Hungarian culture. When deciding on a name, they wanted it to start with the letter M for Mother Mary and Magyar. The term Magyar stems from the beginning of Hungarian culture, derived from the name of the most prominent Hungarian tribe, the "Magyer." The term "Magyar" today is simply the Hungarian word for Hungarian people, it helps them distinguish between ethnic Hungarians and other nationalities living in the Hungarian kingdoms. Once they had a beginning letter, they wanted to pick a name that was meaningful to their religion and decided on Matthew.

Matthew is a biblical name and means gift from God, and the Hungarian translation of Matthew is Máte. Máte's name created an even deeper meaning because of their Australian priest, Father Harrison. Father Harrison explained that Máte (pronounced Ma-tay) also has the same spelling as mate, which means friend or pal in Australia. The Church's community all agreed that this name was perfect and truly represented their church.



The origins of Hungarian food are also distinct and similar to St. Mary of Victories unique community and Hungarian culture. Throughout Hungarian history, the Hungarians have collected a variety of different foods and recipes that were influenced by various cultures they encountered. It all began when the Magyar tribes migrated across the Hungarian plains. When they encountered the Turkish people, they were introduced to paprika, instantly falling in love with this fiery red, but mildly sweet spice. Hungarian dishes are traditionally savory with many unique tastes, like their signature seasonings of caraway seeds and sour cream. This book provides many traditional Hungarian cuisines that stem back all the way to the beginning. Élvezd az ételt (Enjoy the food!)



See Mate's paw print? The recipe is Mate approved!

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Appetizers

Cream Cheese "Liptauer" Spread

1 - 8oz package of cream cheese	In a bowl combine cream cheese, butter, and sour cream. Mash together with a fork until well blended.
1/2 cup butter	Add the 2 anchovy fillets and capers. Blend ingredients thoroughly. Add chives, mustard, paprika, caraway seeds, and salt. Combine thoroughly once more.
3 T. sour cream	Sprinkle remaining paprika on top and serve with crackers, pumpernickel, or rye bread.
2 anchovy fillets	
1 tsp capers	
1 T. finely chopped onions or chives	
1 T. yellow mustard	
1 1/2 tsp paprika	
1 tsp caraway seeds	
1/2 tsp salt	

Steamed or Roast Goose Liver

Over medium heat, heat goose fat. Once hot, place goose liver in the fat. Sprinkle liver with salt and paprika before adding water. Cover, allowing it to steam for 1/2 hour. Uncover, increasing heat to brown the liver for about 10 minutes. Do not overcook.	2 tablespoons goose fat
	1 large goose liver
	1/4 teaspoon oil (optional)
	1/2 T. paprika
	2 T water
Liver should remain tender. Serve hot with rice. Serve cold, sliced, as an appetizer.	Salt and pepper to taste

Pickled Beets

Wash beets thoroughly before boiling until tender (not soft). Once tender, place in cold water. Slip the skins off. Cut beets into 1/4 inch slices, set aside. In a sauce pan, combine vinegar, sugar, water, and salt, stirring until

3lbs fresh beets
2 1/2 cups of white vinegar
2 cups of sugar
1/2 cup of water
1 1/2 tsp pickling salt

well mixed together. Bring to a boil for several minutes (4-7 minutes) before removing from heat. Gently immerse all the beets into the hot liquid. Let cool before transferring beets into a mason jar along with the liquid. Seal for 12-24 hours. Store in cool, dark place. Refrigerate once seal has been broken.



Ham Biscuits

Preheat oven to 350F. Mix butter and bread crumbs together before adding sour cream, cheese, ham, and egg yolks. Blend well. In a separate bowl, beat egg whites into stiff peaks, then fold ham mixture in gently. After thoroughly mixed, pour into a greased baking pan.

Do not spread. Bake for about 20 minutes or until golden brown. Once done, spread with additional sour cream, if desired, returning to the oven for another 5 minutes. Cut in small squares or with biscuit cutter. Serve hot.

2 T. butter
2 T. bread crumbs
1/2 cup sour cream
2 T. goat cheese; grated
3/4 cup ham; finely chopped and boiled
3 eggs; separate egg whites and yolk
Sour cream for garnish

Ham Stuffed Eggs

6 hard boiled eggs
1/2 cup of very finely chopped ham
3/4 tsp dry mustard
1/2 tsp salt
1/4 tsp pepper
3 to 4 T. sour cream
1 T. of melted butter
1 T. paprika

Cut hard boiled eggs in half, removing yolk, setting whites aside. Placing yolks into a bowl, mash together before adding ham, dry mustard, salt and pepper. Combine thoroughly. Add sour cream and stir until the mixture has become a paste-like consistency. Fill each egg white with yolk mixture leaving the tops rounded and rough.

To Serve Chilled - Let rest in fridge for 1-2 hours.
To Serve Heated - Preheat oven to 375F. Arrange egg halves, top up, in a buttered 8x8 baking dish. Brushing the eggs lightly with the remaining butter, top with Hungarian paprika. Bake for about 5 minutes or until heated thoroughly.

String Baked Beans with Cream

Preheat oven to 375F. Remove ends and strings from the beans. Heat a small amount of water to boiling, adding salt and uncut beans. Cover, cooking until the beans are tender, about 35 minutes.

Drain and arrange in a baking dish. Evenly spread the butter on top of the beans, pouring the cream over them before topping with bread crumbs. Brown in the oven for 10 minutes. Serve hot.

1 1/2 lbs string beans
1/2 tsp salt
1 T. butter
1/2 cup heavy sweet or sour cream
1/4 cup bread crumbs



Paprikás Burgonya (Paprika Potatoes)

3 to 4 (1lb) potatoes; chopped into 1/2 inch cubes
2 T. of bacon fat
1 large onion; chopped
1 tsp of paprika
1/2 tsp pepper
1 1/4 cups of sour cream
1 T. parsley; chopped

In a large pot, parboil potatoes for 10-15 minutes. While potatoes boil, heat bacon fat over medium low heat, stirring occasionally until transparent. Add onions, stirring for 1-2 minutes. Removing from heat, add paprika, salt, and pepper. Stir for 1 minute before adding sour cream to the pan, stirring vigorously. Drain potatoes, adding them to the pan.

Mix gently and thoroughly. Cover again and cook on low heat for about 20-30 minutes or until potatoes are tender. Stir occasionally. Do not boil. Once finished, garnish with parsley.

Savoy Cabbage with Potatoes

Bring salted water to a boil. Cutting cabbage into 1/4 inch cubes, cook it in the boiling water for 15 minutes. Peel and cut potatoes into 1/2 inch cubes, adding it to the cabbage pot. Cook until tender.

In a separate skillet, heat fat before adding the flour, cooking until lightly browned. Add pepper and enough of the water (about 1 1/2 cups) from the cabbage and potatoes, to make a medium-thick sauce. Keep stirring until mixture boils. Combine sauce with potatoes and cabbage. Serve hot.

4 medium-size potatoes
1 head of cabbage
2 T. flour
2 T. flour
2 T. fat
1/2 tsp pepper

Soups, Stews, & Salads

Tomato Salad



3-4 large tomatoes; sliced
1 medium cucumber
2 banana peppers; sliced OR
1 green pepper; chopped
1 T. fresh dill; minced
1 small onion; sliced thin
1 garlic clove; minced
3 T. wine vinegar
1 T. sugar
6 T. olive oil
Salt and pepper to taste

Peel cucumber, cut into thicker slices. Add cucumber, tomatoes, and pepper(s) of your choice into a large bowl. Add in the dill, onions and garlic, tossing everything together. In a separate bowl, combine oil, sugar, and wine vinegar mixing thoroughly before adding it to the cucumber tomato mix. Tossing everything together, add salt and pepper to taste. Chill in the fridge for 30 minutes to an hour. Serve chilled.

Eggplant Salad

Preheat oven to 400F. Piercing holes in the eggplant with a fork, place in a glass baking dish. Bake for 20-25 minutes, until lightly browned. Cool before peeling and cutting into fine slices. Combine onion, sugar, lemon juice, and salt and stir into the cut eggplant. Bake for another 10 minutes. Let cool. Before serving, mix in salad oil then top with tomato slices and fresh parsley.

1 eggplant
1 small onion; grated
1 tsp sugar
2 T. lemon juice
1/2 tsp salt
1 T. salad oil
2 tomatoes; sliced
Garnish with parsley

Dill Potato Salad

Bring a pot of salted water to a boil, adding potatoes. Cooking until tender, let potatoes cool before peeling and slicing. Placed sliced potatoes in a large bowl with the onions and fresh dill. Top with oil and vinegar mix. Sprinkle in sugar. Mix ingredients together until potatoes are well coated. Add salt to taste. Serve room temperature.

6 red potatoes
1/2 small onion; diced
1 T. fresh dill; minced
3 T. olive oil
1 1/2 T. white vinegar
1 T. sugar
Salt and pepper to taste



Beet Salad

1 can of sliced beets
1 medium onion; sliced
3/4 cups water
1/4 cup wine vinegar
2 T. caraway seeds
2 T. sugar

On medium heat, mix water, caraway seeds, sugar, and vinegar in a small pot. Bring to a boil, boiling for 1 minute. Turn down to low and simmer for 2-3 minutes before straining. Allow to cool. Next, place undrained can of beets into the cooled mixture.

Stir gently until evenly dispersed. Place the beets in the refrigerator, allowing it to cool for 3-4 hours (or overnight).



1lb ground beef
2 T. vegetable oil
1 large onion
1 green bell pepper
1 tomato
1 garlic clove; crushed
2 T. sweet Hungarian paprika
1/2 tsp ground caraway
2 cups of beef broth or water
Salt and pepper to taste

Peel and chop onion finely. Deseed bell pepper, cutting into 1/2 inch pieces. Cut tomato into 1/2 inch pieces. Cut the beef into 1/2 inch cubes. In a large pot over medium heat, add vegetable oil to sauté onion until translucent. Turning the heat to medium high, add cubed beef until browned. Stir regularly for 2-3 minutes. Turn heat down to medium. Add tomato, bell pepper, paprika, crushed garlic, and ground caraway, stirring until well mixed. Pour enough broth/water into the pot, enough to cover the contents. Do not add too much liquid, more can always be added. Bring everything to a boil before reducing heat. Simmer on low for 2 hours. If the stew has not thickened enough after 2 hours, a cornstarch slurry may be added until stew reaches desired thickness. Serve with Nokedli dumplings or any other starch.



Goulash - Hungarian Style (Gulyas)

1lb veal; cubed
1lb lean beef; cubed
3 - 1g potatoes; cubed
2 cups onions; chopped
2 T. sweet paprika
1 - 14oz can of stewed tomatoes
1 cup green peppers; diced
4 T. butter
1 1/2 tsp salt
1/2 tsp black pepper
8 cups boiling water
1/2 cup red burgundy wine



Melting butter in a large pot, add cubes of veal and beef. Cook over medium heat until outsides begin to brown. Add onions, cooking until soft. Stir in paprika, salt, and pepper. Add undrained can of stewed tomatoes, green peppers, boiling water and red wine. Bring all ingredients to a boil before reducing heat and covering. Simmer for 1 1/2 hours, stirring occasionally. Add the cubed potatoes and simmer for an additional 20-30 minutes or until the potatoes are tender. Serve with Hungarian fried bread (pg. 20) or poppy seed rolls (pg. 22)

Main Courses

Baked Fish and Rice

1/2 cup rice
1 large onion; chopped
4 T fat/olive oil
2 lbs fish steaks
1/2 tsp salt
1 T. paprika

Preheat oven to 375F. Cook rice. Meanwhile, heat oil in a pan over medium heat, frying onion until lightly browned. Stir in cooked rice. Adding rice and onion, arrange fish on top. Season with salt and paprika. Bake for 15 minutes. Turn fish and bake for an additional 15 minutes.

White Fish Baked in White Wine

Preheat oven to 350F. In a medium bowl, evenly butter potatoes then coat with half the cream. In a separate bowl, add mushrooms to the wine and marinating 10 minutes before adding potatoes. Greasing a baking dish, line the dish with some of the potato slices before adding the remaining potatoes.

Arrange fish all over, sprinkle with salt before topping with remaining cream. Bake for 30 minutes, or until potatoes are done and fish has tempered at 150F or higher.

3 medium-sized potatoes; thinly sliced
2 lbs white fish filets
2 T. butter
1 cup sour cream
1/2 lb (2 cups); sliced mushrooms
3/4 cups white wine
1 tsp salt

Eszterházy Steak

3 lbs of ground steak; cut into 1-inch thick cubes
1 tsp pepper
2 T. olive oil
2 fresh tomatoes; sliced or 1 cup canned tomatoes
1 cup sour cream



Cut steak edges about 2 inches apart so meat will not curl. Season with salt and pepper, placing on the grill over medium until both sides are browned. Lower to medium low, adding the tomatoes. Simmer, cooking until tomatoes are darkened. Add sour cream and cover for 5 more minutes. Check temperature, making sure steak heats to at least 140F before serving.

Suckling Pig

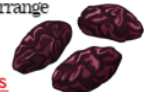
Preheat oven to 325F. Rub the cleaned pig on the inside with salt and pepper before stuffing the onion slices and caraway seeds inside. Placing pig on a large pan, roast for 2-3 hours or until meat is tender throughout. While roasting, rub the pig with salt pork roughly every 15 minutes. The skin should be evenly browned and crisp. If the ears and snout brown too rapidly, cover them with heavy paper.

1 suckling pig
1 large onion; sliced into quarters
1 T. caraway seeds
4 inch piece of salt pork
Salt and Pepper to taste

Chicken and Raisins

Bring a large pot of salted water to a boil over medium high heat. Adding chicken, lower heat and cover, cooking slowly until tender, about 2 hours. Once tender, add lemon slices, vinegar, and ½ cup of water to pot, and cook for an additional 30 minutes. Save a cup of broth before draining. Separate lemon slices, leaving chicken in the pot. Combine raisins, sugar, and wine with the chicken and cook until raisins become plump. The chicken is done when most of the liquid has cooked away. Set aside. In a separate pan, blend flour and fat over low heat. Stir in the cup of broth from earlier and continue cooking, stirring until mixture is smooth and thickened. Arrange chicken on a platter, pouring the sauce over it.

4 - lbs chicken; disjointed
2 tsp salt
1 lemon; thinly sliced
½ cup vinegar
½ cup water
½ cup raisins
½ cup sugar
1 cup wine
2 T. flour
3 T. fat



Cheese Broiled Lamb chops

¾ cups swiss cheese; grated
½ cup fine bread crumbs
½ tsp salt
6 thin shoulder lamb chops
1 whole egg or 2 egg yolks beaten

Preheat oven to a broil (500F). Mix together cheese, bread crumbs, and salt. Using a pastry brush or spoon, coat lamb chops on both sides with egg before coating with breading. Greasing a baking sheet, arranging chops so they don't touch. Broil (8 or so inches from the heat source) for 10 minutes to get perfect medium-rare lamb chops. When cheese is melted and breading is browned, the meat should be ready.

Káposztáskoczká (Cabbage with Noodle Squares)

In a large skillet over medium heat, mix butter and sugar, until melted. Adding shredded cabbage, sprinkle in ½ teaspoon of salt. Stir well, then cover, cooking until cabbage begins to wilt, stirring occasionally. Once cabbage has wilted, remove lid, turning heat back to medium-high. Add ½ teaspoon of salt and continue cooking until it caramelizes slightly. Stir in pepper before the cabbage finishes cooking. While cabbage is cooking, prepare noodles according to package and drain. Once finished, combine noodles with sautéed cabbage, folding them together gently.

1 - 12oz pkg No Yolks Broad Noodles (square)
1 large green cabbage; shredded
6 T. Butter
1 T. sugar
1 tsp salt; divided
¼ tsp black pepper

Stuffed Green Peppers

De-stem and de-seed green peppers. Avoid breaking. Combine the ground pork, rice, paprika, salt, and egg. Brown onion in the oil before adding to the meat mixture. Pack green peppers loosely with meat. Arrange in a baking dish, topping with strained tomatoes or sauce. Bake at 375F for 1 hour. Pork should be well done and peppers tender, not broken.

12 green peppers
1lb of ground pork
1lb of ground beef
½ to 1 cup cooked rice
1 tsp Hungarian paprika
2 tsp salt
1 egg; slightly beaten
1 onion; finely chopped
2 T. olive oil
1 ½ cups strained tomatoes or tomato sauce

Veal Fricassee

3 lbs breast of veal; cut in 2-inch pieces
3 T. butter; sliced into Tablespoons
1 tsp salt
½ tsp pepper
2 carrots; sliced in rings
½ cups of a cauliflower head; broken into flowerets
¼ lb mushrooms; sliced
2 T. flour
1 T. lemon juice
½ cup of water

In a large skillet, melt butter over medium heat until slightly bubbling. Add salted and peppered veal breasts, lightly browning them on both sides, ensuring they're evenly cooked. Reduce heat and cover, allowing the veal to cook slowly for 30 minutes, adding a few tablespoons of water if it starts to dry out. Meanwhile, prepare vegetables. After 30 minutes, uncover the veal and add vegetables. Turning the heat back to medium, cook until tender or about 10-15 minutes. Once tender, sprinkle flour evenly over everything and let it brown. Add lemon juice and ½ cup of water, stirring until boiling. Turn heat down and simmer for an additional 5 minutes. Serve hot, garnished with fresh herbs if desired.



Chicken Paprikash



2lbs of bone-in chicken thighs
2 medium yellow onions; diced
2 T. olive oil
3 T. sweet Hungarian paprika
1 tomato; cut into 1/2 inch chunks
2 cups of chicken broth
3 T. sour cream
2 tsp cornstarch
Salt & pepper to taste

Remove chicken from packaging and pat dry. Adding olive oil to a large pot, sauté onions on medium heat for 5 minutes or until translucent. Add tomatoes and continue sautéing, stirring frequently. Reduce heat to low and add paprika and a bit of the broth to cover the bottom of the pan. This is so the spices won't burn. Mix thoroughly before adding chicken thighs and enough broth to cover all ingredients in the pot. Bring everything to a boil. Reduce heat and cover. Simmer on low heat for 1 hour, stirring occasionally. After 45 minutes, remove cover and release evaporated water to thicken the sauce. After 1 hour meat should be tender enough to easily fall off the bone. Carefully remove chicken from the pot and set aside on a plate. Remove bones. Stirring in sour cream into the pot and add salt and pepper to taste. If sauce is not thick enough, add cornstarch slurry as desired. Keep the pot simmering on low while stirring occasionally. When the sauce has thickened, add the chicken back into the pot to reheat. Cook for another 15-20 minutes before serving with Nokedi or Spaetzel noodles.

Pasta & Sauces

Nokdli Noodles



Bring a large pot of salted water to a boil. Combine eggs, salt, and water, mixing well with whisk. Add flour, a little at a time. Add only enough flour to make a soft, sticky dough. Let mixture rest for about 10 mins. Beat mixture again. Using the side of a teaspoon, spoon small amount of dough into boiling water. Dipping the spoon in the hot water will remove the dough from the spoon (if you have a spaetzel maker, that makes it easier as you want very small noodles). The noodles are done when they float to the top. Remove from water with large slotted spoon, and place in colander. Rinse with cold water. You may want to make the dumplings in 2 or 3 batches so they don't overcook.

2 eggs
1/2 tsp salt
3/4 cup water
2 cups all-purpose flour

Paprika Sauce

2 T. olive oil
2 medium onions; diced
1 large tomatoes; peeled
and chopped
2 T. paprika
1 tsp salt
1 sweet pepper; diced
1/2 cup sour cream

Heat oil in a skillet over medium heat. Once heated, add onions and sauté until they are soft and translucent. Incorporate tomato, paprika, salt, and diced bell pepper into the onions. Stir well to combine. Allow the sauce to simmer for an additional 20 minutes. After 20 minutes, remove the skillet from the heat, gently stirring in the sour cream until it's fully incorporated. Adjust seasoning with salt and pepper if necessary.

Besamel Máráts (Bechamel Sauce)

2 T. all purpose flour
2 T. unsalted butter
1 1/4 cups Whole milk; heated
salt and pepper to taste

Start by warming milk in a saucepan over low heat until small bubbles form at the edges. Once you notice these bubbles, remove saucepan from heat. In a separate, heavy-bottomed saucepan, melt butter over medium heat. Once melted, stir in 2 tablespoons of flour, ensuring it forms a smooth paste. Stir constantly, for about 2 minutes until it thickens slightly, being careful not to let it brown. Next, slowly pour in heated milk, whisking continuously to combine. Bring to a gentle boil, stirring constantly as the sauce thickens. Season with kosher salt and freshly ground black pepper to taste. Reduce heat to low and continue cooking the sauce for an additional 2-3 minutes, stirring continuously still. Once the sauce reaches a creamy thick consistency, remove from heat and pour over noodles.

Variation - Stir in 1/2 cup grated cheddar cheese during the last 2 minutes of cooking, along with a pinch of cayenne pepper.



Túrós Csusza (Cottage Cheese Pasta)



12oz wide noodles
16oz small curd cottage cheese
1/2 lb. bacon; chopped into
small pieces
1/2 T. Hungarian Paprika
1/2 T. sour cream
Salt and pepper to taste



Over medium heat, fry bacon until crispy. Remove bacon and set it aside. In a pot of salted boiling water, cook pasta until al dente. Drain pasta and add the cottage cheese while it's still hot.

Return noodles and cheese to pot and cook on low until the cheese melts slightly and everything is heated through. Next, smash the bacon into bits, adding to the pot along with paprika.

Add salt and pepper to taste. Add sour cream to moisten. Transfer the prepared dish onto a serving platter and sprinkle with additional paprika for garnish. Serve immediately while hot.

Breads & Desserts



Lángos (Hungarian Fried Bread)

Dough Ingredients:
 2 cups all purpose flour
 1 Tsp salt
 ½ tsp sugar
 2 tsp instant dry yeast
 ¼ cup of milk (warm)
 ½ cup water (warm)
 2 cups of olive oil

Toppings:
 3 garlic cloves
 2/3 cups of sour cream
 Grated parmesan cheese

Combine flour, salt, and sugar in a large mixing and stir with a spoon. In a separate bowl add dry instant yeast into warm (not hot) milk. Using an electric mixer, with a spiral dough hook. Slowly combine both bowls, making sure to slowly add the warm water. Keep mixing until the dough forms a ball and no longer sticks to the side. Add more water if dough is too crumbly or add more flour if dough is too wet. Shape dough into a ball using your hands. Cover and let dough rise for about 1 hour. Once dough has risen, knead and divide into 6 equal parts. Roll into balls.

Prepare a pan with the oil, turning it on medium high heat. Once the oil is heated, flatten the dough balls into round disks using your hands. Placing the disks into the hot oil, fry them until golden brown, flipping every 3-4 minutes. Remove fried down and place on a towel to soak up excess oil. Serve fresh and hot with topping mix



Szlivás Bombóc (Plum Dumplings)

6 medium russet potatoes (1 ½ to 2 lbs)
 18 purple plums
 3 cups all-purpose flour; sifted
 1 ½ tsp salt
 3 eggs; beaten
 8 T. butter at room temperature; cut slices into T.
 18 small sugar cubes
 ¾ cup plain dry bread crumbs
 Ground cinnamon
 Cinnamon sugar to taste



12-24 hours before you intend to prepare the dumplings, peel potatoes, steaming them until they are tender. Drain and pass them through a food mill or ricer (a ricer works best), then spread the mashed potatoes onto a sheet pan, allowing them to dry out in a cool place. Cover with a flour sack towel while they dry.

When you're ready to make the dumplings, transfer the dried potatoes to a mixing bowl and combine them with flour and salt. Add beaten eggs to the bowl and use your hands, dusted with flour, to work the dough until it comes together. Gradually incorporate 5 tablespoons of butter, one at a time, continuing to work the dough until it becomes smooth. Rest dough for 20 minutes before rolling it out to a thickness of 1/4 inch on a floured surface.

Cottage Cheese Cake

1 lb cottage cheese
 4 eggs; separated
 1 cup sugar
 ¼ tsp salt
 1 lemon; juiced; grate rind
 1 T. lemon juice
 2 tsp Cream of Wheat
 1 cup heavy cream
 9-inch pie crust; lightly baked

Preheat to 300F. Press cottage cheese through a sieve (or small holed strainer) and into a small bowl. In a separate bowl, beat egg yolks until they are thick and lemon-colored. Beat in the sugar, salt, lemon rind and juice. Combine before adding the cream of wheat. Blend well. In a separate bowl, whip the cream until thick, then fold it into the cheese mixture. Use a spoon to fill the crust. Place pie crust on a baking sheet, baking for 40 minutes or until set.

Witches' Froth



Preheat oven to 350F. Wash apples before baking about 45 minutes. Allowing them too cool, peel and core before pureeing into a chunky pulp, this dessert tastes better with little pieces of apple. Stir in egg whites and sugar, beating the mixture until fluffy and rather thick. (About 10 minutes with electric hand mixer.) Add rum and beat another 5 minutes. Spoon into serving glasses and keep in the refrigerator until ready to serve.

4 honey crisp or fuji apples
 2 egg whites
 ¾ cup granulated sugar
 ¼ cup light rum

Depending on the size of the plums, cut dough into squares measuring - 4 by 4 inches or 3 by 3 inches. Cut the unpeeled plums in half, removing the pits. Take half a plum and place a sugar cube in the center, sprinkling cinnamon on top. Place the other half of the plum over the sugar cube to reform the whole plum. Put the reformed plum in the middle of a dough square. Pinch dough closed around it, shaping into a ball. Arrange dumplings, pinched side up, on a floured plate. Bringing a large pot of salted water to a boil, carefully drop dumplings one by one. Do not cover. After a minute, stir dumplings gently with a wooden spoon to prevent sticking. Once dumplings rise to the surface, let them cook for about 10-12 minutes. To check for doneness, taste one; the plum should be hot and the dough firm but not gummy. While dumplings are cooking, brown breadcrumbs in the remaining 3 tablespoons of butter. Once dumplings are removed from the pot, carefully roll them in the browned breadcrumbs. Sprinkle it with cinnamon sugar. Serve immediately.



Thank you for cooking with Máté.

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