

Cheese-curd haluska

(for 8 persons)

The haluska can be made also with brindza (strong cheese-curd) which determines sharply the culinary moode of the heart of Körös rivers and is very popular in this countryside. Ingredients can be purchased from local producers on the market in Szarvas.

Ingredients 1 kg flour

- 2 pcs of eggs
- 2 tablespoons of salt
- 3 dkg fat
- 0,5 kg cheese-curd or 0,5 brindza (hungarian strong cheese-curd)

Preparation method

Pour 1 kg flour into a bowl, add the 2 eggs and little lukewarm water, in this way the salt and the sugar can better dissolve. After a 20 minutes rest you can roll out the paste to 4-5 mm thickness. After this roll up the paste onto a rolling pin, cut it in the length of it from the rolling pin. Take it off the rolling pin, fold it on each other and cut into stripes with 0,5 cm width. Boil it in mild salty water. Mix it with the cheese-curd, put it in a baking pan greased with little fat (put a little fat also on the top of it). By your taste put some bacon cutted into cubes in it. Bake it in a cooking oven warmed up previously until the bottom and the edge of it turns brown.

