



The Culinary Art of Hungary

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EMPEROR'S TRIFLE (CSÁSZÁRMORZSA)

For some eight years I had a weekly radio show called "Kitchen Clinic". It was broadcast on WIVS, an AM-FM station in the Chicago area. The program started modestly as a half-hour show. Within a year it was increased to an hour, and soon after to two hours, every Tuesday morning, year after year. My frequent travels did not interfere with my broadcasts. By special arrangement, I could be on the air in Chicago from Paris, Rome, Madrid, and even from Cuzco, in Peru. Listeners to "Kitchen Clinic" also could reach me by dialing a local number, whether in Atlanta, San Francisco, or even London. I made many friends during these broadcasts, and received lots of requests for recipes.

One such request was from a woman who said she often dreamed about a dish she had last enjoyed as a five-year-old in her native Hungary. She told of the time when she and her parents made an unexpected visit to her grandmother in Budapest. About fifteen minutes after their arrival, Grandma produced a hot, fragrant, tasty dessert; she just could not forget it. Other than raisins, she didn't know any of the ingredients, but it was sweet, and very good, and could I by any chance send her the recipe?

Within a few days, her recipe was in the mail. It was quite easy. I, too, as a child, had once visited, along with my mother, my grandmother in Budapest. It was a surprise visit, but my grandmother, also within a few minutes, brought out a fragrant warm dessert with raisins in it. And it was ever so good. It was simple to make because she had all the ingredients at home all year-round. These same ingredients are readily available, not only in Hungary, but in the United States, all over and all year-round. Whether you are a grandmother, a mother, or even a youngster, you should try this recipe. People will remember it, even dream about it. The Hungarian name for this dessert "Császármorzsza" translates into Emperor's Trifle.

EMPEROR'S TRIFLE

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| 1/2 cup raisins | 1/4 cup melted butter |
| 1 3/4 quarters cups sifted flour | Pinch of salt |
| 3 cups milk | 1/2 cup butter mixed with |
| 4 eggs, separated | 1/2 cup shortening for frying |
| 3 or 4 tablespoons confectioners' sugar | Confectioners' sugar |
| Grated zest (yellow rind only) of one lemon | |

Soak raisins in hot water for thirty minutes, then pat dry. In a bowl, stir flour and milk together with a wire whisk. Add egg yolks, 2 tablespoons confectioners' sugar, grated lemon zest, and 1/4 cup melted butter. Mix until smooth.

Beat egg whites with a pinch of salt until very stiff and shiny. Don't overbeat. Fold into batter.

Heat half of butter and shortening mixture in a frying pan. When very hot, pour in half the batter and start to cook it as you would a large pancake. Keep lifting edges with two forks, letting runny batter seep under edges. When completely set, tear pancake into four quarters with two forks, turn each quarter, and cook on other side. Remove from pan. Add remaining butter and shortening to pan, heat it, and repeat procedure with remaining batter.

Tear all pancake quarter into pieces the size of a quarter or smaller. Mix with raisins and heat quickly in pan, turning constantly. Pile onto a serving platter and dust with remaining confectioners' sugar. Serve with a fresh fruit sauce, such as:

FRESH PLUM SAUCE (SZILVAMÁRTÁS)

Pit 1 pound Italian plums. Cut each pitted plum into 4 or more pieces. In a saucepan, bring 4 cups of water to a boil with 2 tablespoons sugar, the juice of 1/2 lemon, and 1-by2-inch piece of lemon rind, 2 or 3 whole cloves, and 2-inch piece of cinamon bark. As soon as mixture boils, add cut up plums. Stir and bring to a boil again. Remove from heat, cover, and let stand at least 10 minutes. Remove lemon rind, cloves, and cinnamon bark. Serve warm sauce in a sauceboat and let guests serve themselves by spooning sauce over pastry.