



# COOKING CLASSES IN BUDAPEST WITH NELLI

**Contact for booking:**  
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## The class

# JOIN NELLI AND LEARN TO MAKE THREE OF HUNGARY'S MOST ICONIC CREATIONS.

**For the cooking class, you will meet your host in the morning, and your day will start out at wandering around Budapest's most famous food market. You will help shopping for your ingredients and then will walk or take the public transport, as locals do, to the cooking studio located a few blocks away to cook your Hungarian feast!**

There is also an option for a morning and an afternoon class if you want your day free to see the sites with her or one of her local guides before your cooking session.

**The rate for the cooking class includes all ingredients for your 3-course lunch or dinner, and wine and soft-drinks.**

In this live and interactive cook-along in our cooking studio, you can master the basics of Hungarian cooking in a fun atmosphere.

Our hands-on courses give you the opportunity to cook and ask questions side-by-side with our chef/s. Learn about the basic ingredients and spices like paprika along with the best cooking practices so that you'll be able to treat your family and friends with a fantastic Hungarian dinner in your homecountry. Our recipes are very versatile; they can be carefully adapted to accommodate vegetarians, or to deal with lactose or gluten intolerance (not allergy).



**Nellicious**  
TRAVELS



## The menu

### THE COOKING PACKAGE INCLUDES

#### STANDARD PACKAGE:

cooking ingredients, recipes that you can take with you after the course, chef's help, kitchenware and utensils, use of aprons, refreshment (soft drinks) and of course lunch/dinner (what you prepared)

#### PREMIUM PACKAGE:

Additional to the standard package: one bottle of fine Hungarian wine + a nellicioustravels apron and a taxi taking you from the Market to the cooking school.

### YOU WILL BE COOKING A 3 COURSE TYPICAL HUNGARIAN MENU: SOUP, MAIN DISH AND DESSERT.

Our suggestion for you is:

- Creamy potato soup with sausage or Goulash soup
- Chicken paprikás or Mushroom paprikás with “nokedli” (homemade dumplings)
- Hungarian palacsinta (pancake) or Sweet cottage cheese balls.

but you can choose your personal favourite or the one you always wanted to try.





## Soups

**Gulyásleves** – Goulash soup

**Borsóleves** – Nelli's green pea soup with semolina dumplings

**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

**Palóc leves** – “Palóc” soup (a meat and veggie soup)





## Main courses

**Tojásos lecsó** – Paprika & tomato stew (Hungarian ratatouille)

**Paprikáskrumpli** – potato paprikash

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

**Csirke paprikás nokedlivel** – Chicken paprikash with dumplings

**Gombapaprikás nokedlivel** – Mushroom paprikash with dumplings

**Káposztástészta** – Pasta with cabbage

**Krumplistészta** – Pasta with potato

**Brassói aprópecsenye** – Pork stew Brassó style

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





## Sweets

**Pite válogatás (almás, meggyes, mákos) -**  
Selection of pies (apple, sour cherry or poppy seeds)

**Palacsinta -** Hungarian style pancake with different fillings

**Madártej -** Floating island

**Túrógombóc -** Sweet cottage cheese balls with cinnamon



LEARN TO COOK LIKE A LOCAL  
IN OUR SMALL GROUP CLASSES  
THAT TACKLES THE HUNGARIAN  
CLASSICS.

Join us!



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