



BÉRES  
VINEYARDS AND WINERY  
RECIPE BOOKLET





*Every single drop  
is Bérés!*

VITIS TOKAJENSIS  
Bérés Tokaji Aszú  
6 puttonyos  
2005



*Dear Reader,*

As people we receive many wonderful gifts from life and the enjoyment of different foods and drinks is certainly amongst them. Eating and drinking is not simply about sustaining life, it can be a source of great pleasure for us all. A well designed menu can sweeten any day and make

it a celebration in itself. It is no wonder that there are so many of us searching enthusiastically for new and original recipes. With this small publication we would like to give a little something to connoisseurs, lovers of special recipes and those curious for the joys of life.

The dishes presented in the booklet were conceived by the excellent chefs of the Magita Hotel in Erdőbénye at the foot of the Tokaj-Hegyalja, with the enjoyment increased by the matching wines which were selected from our winery in Erdőbénye, from the cellar of the Bérés Vineyard estate. You may perhaps find it surprising that the wines from Tokaj are not all sweet and can perfectly accompany various dishes in addition to desserts.

It is worth knowing that Tokaj-Hegyalja in addition to the semi-sweet and late harvested sweet wines also provides us the world famous aszú wines, with the best of the light or the characteristics of the full bodied dry wines. For these reasons amongst others, I would recommend a little exciting gastronomic adventure among the rich flavours of Tokaj. I wish everyone who tastes these great dishes and wines real pleasure from their discovery.

With my warmest regards

Klára Bérés



## *The Béres Vineyards*

The Béres family who gained fame through their pharmaceutical activities founded the winery in 2002 at Tokaj-Hegyalja. The 45 hectare Béres Vineyards and Winery lies in the picturesque Erdőbénye, in the Bénye basin. The estate includes the historical Lőcse Cru and the Omlás and Diókút Crus with their excellent terroir.

The aim of the estate is to produce outstanding wines by respecting nature, striving for uncompromised quality and combining the traditions of Tokaj-Hegyalja with modern oenological technologies. Wines, that will continue to uphold the reputation of Tokaj wines both in Hungary and abroad.

From the grapes grown on the slopes of the Erdőbénye Basin characteristic wines can be produced; full bodied, bouquet rich wines with a pleasant combination of acids due to the compacted damp soil and the high mineral content of the volcanic rocks. The favourable growing conditions of the "Bényei" terroir and its special micro climate enables the production of such excellent dry Tokaj variety wines and subtle marriages such as the Lőcse Furmint, the Naparany or the Holdezüst Cuvées.

The aromas and the flavours of the sweet wines of the Béres Vineyards evoke tropical fruits, citrus and dried fruits with a definite apricot note.

The new barrels used for the fermentation and aging of the wines are made in the coopers workshops of Erdőbénye using Zemplén oak from the forests of the surrounding hills.

The Béres Vineyards welcomes connoisseurs and friends of wine all year around to visit the cellar and for a little wine tasting. Our guests, guided by our colleagues, can visit the estate's central building which was awarded an architectural Prize of Excellence, gain an insight into the process of viticulture and wine making and by selecting from a range of the different wines on offer have an opportunity to actually taste the wines.

Opening hours: weekdays between 9.00-16.00. Visitors are welcome at times differing from these and at weekends by previous appointment.

The Béres wines are available at the discounted cellar prices at the specialist wine shop of the estate, as well as online in the web shop at [www.beresbor.hu](http://www.beresbor.hu). In addition they are also available in numerous well-known Hungarian wine outlets, specialist wine stores, restaurants as well as on the shelves of supermarkets.



Béres Vineyards and Winery  
H-3932, Erdőbénye, Lőcse dűlő, Hungary  
Phone: +36 47 536 000  
E-mail: [info@beresbor.hu](mailto:info@beresbor.hu)  
[www.beresbor.hu](http://www.beresbor.hu)





## Béres Tokaji Aszú 6 puttonyos

2005, sweet



### *Chocolate terrine with hot sour cherry puree*

Ingredients (serves 4):

400g dark chocolate, 300g margarine, 200g sugar,  
6 egg whites, 50g cocoa powder, 500 ml cream,  
500 ml cherry liqueur, 500g de-stoned sour cherries

Preparation:

Melt the chocolate and half of the margarine in a bowl over boiling water, then let it cool mixing it occasionally. Mix the remaining margarine with the sugar in a bowl until light and fluffy, then add the cocoa powder. Whip the cream and the egg whites separately until firm. Spoon 150 ml of the liqueur into the cold chocolate cream and mix it all well with the cocoa cream. Carefully fold in the cream and the egg whites.

Line a half round larger baking tin with cling film and pour in the mixture into it. Smooth the surface and place it in the freezer. Put the cherries, the remaining liqueur and sugar into a pot and simmer it until it thickens to a puree consistency. Take the terrine from the freezer. After approximately 10-15 minutes when it has softened to the right texture cut 2-3 cm slices from it. Place the slices on a plate and serve with the hot sour cherry puree.



Preparation time: 20 minutes  
Chilling time: 4 hours

*The bárslevelű and furmint grapes are grown on a special volcanic soil in Erdőbénye. This singular concentrated, mineral 6 puttonyos aszú with its fruity aromas is the result of a marriage between their musts, together with the flavours of the later added raisined aszú grapes. Recommended for sweet desserts, however as a "cigar wine" it is also excellent on its own.*

### *Chocolate soufflé with bourbon vanilla*

Ingredients (serves 4):

125g margarine, 200g chocolate, 6 eggs, 125g icing sugar, 60g flour,  
300 ml milk, 1 vanilla pod, 50g sugar

Preparation :

Melt the margarine and the chocolate over a low heat by mixing continuously. Allow it to cool then stir in the yolks of four eggs one at a time. Mix the icing sugar and the flour and gradually add it to the mixture. With an egg whisk carefully fold in the previously whisked whites of the four eggs. Butter and sugar the small soufflé ramekins and three-quarters fill them with the mixture. Place the forms into a tin with a high edge and fill with water to roughly half the height of the forms. Place the tin on the bottom shelf of the preheated oven and bake for 15 minutes at 150 degrees. Avoid opening the door of the oven during the baking time. Bring the milk to the boil with the vanilla pod.

Whip the remaining egg yolks with the sugar until light and fluffy. Allow the milk to cool, then mix in the egg yolks and heat the mixture gently over boiling water until it thickens.

Serve it immediately with the soufflé.



Preparation time: 30 minutes

## Béres Tokaji Aszú 5 puttonyos

2005, sweet

*The furmint was grown with the aszú raisins ripening in a volcanic soil, from which this elegant, rich, fruity and full bodied 5 Puttonyos Aszú wine characteristic of the lands of Erdőbénye was born. Excellent accompaniment to fruity desserts.*

### *Pan fried goose liver with quince wedges*

Ingredients (serves 4):

450g goose liver, 2 quinces, 50g butter, 200 ml aszú, 2 tbsp food starch, 1 tsp sugar, salt, red pepminutesorns, whole cloves

Preparation :

Cut the quince into slices and cook in the aszú with 2-3 whole cloves until softened but still firm. Remove the softened quince slices from the juice and strain the remaining liquid. Pour it into a chafing-pan and re-boil with the red pepminutesorns. Thicken with the food starch mixed with some water and a few drops of the steaming juice. Sweeten to taste with a little sugar. Slice the liver and pan fry in a few drops of oil. Season with salt and pepper during cooking. Pour some of the sauce onto the middle of a plate, place the liver slices on top with the quince segments next to them. Decorate with a few whole red pepminutesorns.

Preparation time: 20 minutes

### *Duck liver foie gras coins in a puff pastry cloak with apricot puree*

Ingredients (serves 4):

400g puff pastry, 200g duck liver foie gras, 200g apricots, 50-60g sugar, 1 egg, salt, pepper, oil

Preparation :

Pan fry the duck liver then season with salt and pepper. Roll out the puff pastry and cut into 5x5 cm squares. Place the fried duck liver in the middle of the pastry, fold in the corners, twisting them together in the middle. Brush with an egg and bake in an oven at 180 °C until golden in colour. De-seed the apricots and chop them into large pieces, then cook with the sugar until the consistency of a thicker puree. Serve along side the baked duck liver coins.

Preparation time: 30 minutes





## Béres Tokaji Száraz Szamorodni

2003, dry

### *Grey cattle stew with cottage cheese Erdőhorvát pretzels*

Ingredients (serves 4):

800g grey cattle beef, 2 onions, 2 csp paprika powder,  
100 ml oil, 100g lecsó: pepper, tomato and onion ratatouille,  
2 cloves of garlic, salt, pepper, bay leaves, ground caraway seeds,  
3 packs of Erdőhorvát pretzels, 100g butter, 200 ml sour cream,  
200g cottage cheese

Preparation :

Wash the beef well and cut into cubes. Soften and colour the finely chopped onion in the fat, then sprinkle with the paprika. Add the lecsó and then the meat. Season the beef with salt and pepper together with the other the herbs spices. Cover and cook slowly until ready. Break the pretzels into larger chunks and pour over some hot water. Let them soak until soft then strain to remove the excess liquid. Fry the sour cream in the butter until red in colour then pour over the pretzels. Sprinkle over the cottage cheese and salt to taste. Serve the stew with the cottage cheesy pretzels.

Preparation time: 1,5-2 hours



*In its bouquet we can find all the characteristics of botrytised wines, which are complemented by the green walnut hint so characteristic of the longer wooden barrel aging of the Szamorodni. Exceptional as an aperitif, but also recommended for wild mushroom dishes and stews.*

### *Rack of lamb with sun-dried tomatoes, onion jam and spicy potato wedges*

Ingredients (serves 4):

600g rack of lamb, 500g purple onion, 2 tbsp butter, 500 ml chicken stock,  
1 tbsp coarse sea salt, 1 tbsp balsamic vinegar, 1 pinch of dried thyme, 2 tbsp honey,  
200g sun-dried tomatoes, 500g spicy potato wedges, salt, pepper

Preparation :

Pan fry the lamb, then season with salt and pepper. Cut the purple onion into rounds or slices lengthways and soften in butter for a minute. Add the stock, vinegar, thyme, honey and the salt. Thicken on a low flame stirring occasionally, leaving it until the onion starts to slightly caramelize. If all the liquid has evaporated and the onion is still taste raw, add a further 100-150 ml of water and let it cook until it reduces. Fry the potato in plenty of oil. Serve the potatoes and the lamb garnished with the onion jam and the sun-dried tomatoes.

Preparation time: 30-40 minutes



## Béres Lőcse Furmint

2007, dry



### *Easter smoked knuckles in a bread pastry*

Ingredients (serves 4):

1 large smoked knuckle, 1 kg flour, 50g yeast,  
approximately 300 ml water, 100 ml oil, salt

Preparation :

First cook the knuckle. Gently warm the flour and add the yeast to a small hollow created in the middle together with a teaspoonful of salt, then mix in some lukewarm water and let it rise for 30 minutes. Knead the dough until it cleanly leaves the edge of the bowl. Sprinkle a little flour on top, cover and place it in a warm place for approximately an hour. Roll out the raised dough and place the boned tasty knuckle in the middle of it. Cover with the dough and bake in a hot oven for approximately an hour. Serve still warm in nice generous slices.

Preparation time: 2 hours

*When tasting the wine, the smell of almond flowers appears first, then a little later a gentle hint of vanilla originating from the new wood barrel aging. Recommended for strong white meat, dishes with creamy mushroom sauce, knuckle and cabbage meat dishes.*

### *Kaiser roll filled with spicy sheep cheese with vegetable chutney*

Ingredients (serves 4):

200g sheep cheese, 100 ml sour cream, 50g butter, 8 Kaiser rolls,  
6 cloves of garlic, 1 purple onion, 2 chillies, 1 tomato, 1 smaller cucumber,  
2 tbsp balsamic vinegar, 2 tbsp olive oil, salt, dill, pepper

Preparation :

Mix the sheep cheese with the sour cream, butter and dill until creamy, then salt to taste. Cut the top off the Kaiser roll, remove the inside and fill with the sheep cheese cream. Chop the rest of the ingredients into small chunks and season with salt and pepper, mix with the olive oil and balsamic vinegar and serve with the stuffed rolls.

Preparation time: 20 minutes





## Béres Omlás Furmint

2007, dry

### *Mangalica ribs with sauerkraut potato and flour dumplings*

Ingredients (serves 4):

1 kg Mangalica ribs, 100g pork fat, 600g potato, 300g flour, 500g sauerkraut, 2 eggs, 4 tbsp oil, 2 large onions, 2-3 cloves of garlic, ground caraway seed, salt, pepper

Preparation :

Wash then slice the meat cutting between the bones and season with salt. Put the pieces into the preheated fat and fry over a large flame until pale. Add one of the quartered onions, the garlic cloves, salt and pepper together with 100 ml of water. Cover and cook slowly for half an hour, adding more water if needed.

Cook it for approximately another half an hour, until it softens enough for the meat to almost come off the bones. Finally let it reduce to its fat and fry until golden. Grate the washed and peeled potato and mix together with the flour, eggs, salt and a little water to a thick dumpling consistency. Cut noodles from the dough straight into boiling hot salty water and strain when cooked. Soften the finally chopped onion and add the sauerkraut that had been drained and squeezed of any excess liquid. Fry it and allow to colour, flavour with ground caraway seed then steam until soft. Mix into the dumplings and serve with the coloured ribs.

Preparation time: 1,5-2 hours

*Its delicate bouquet emerges with almond hints, which are then complemented by the pleasant smoky vanilla aroma, added by the new wood barrel aging. Its dynamic acids and rich aromas provide long and distinct flavours for this youthful wine. Recommended for feature dishes, smoked and cabbage courses.*

### *Lamb ragout soup*

Ingredients (serves 4):

300g lamb, 2 onions, 2 medium carrots, 1 medium parsley root, 1 smallish celeriac, 50g mushroom, 1 bouquet of tarragon, 100 ml tarragon vinegar, 200 ml sour cream, 100 ml oil, 50-60g flour, salt, pepper

Preparation :

Clean the lamb, scald it and cut into small cubes. Soften the finely chopped onion in the oil, mix in the meat and let them colour together for a few minutes. Season with a pinch of salt, add 1 litre of water and bring to the boil. In the meantime clean, wash and chop the vegetables and add them to the liquid together with the mushroom segments. Season to taste with salt and pepper and cook until soft over a low flame. Mix the sour cream evenly with the flour, add the tarragon vinegar and the washed and finally chopped fresh tarragon. Thicken the soup with the mixture by stirring continuously then boil for a short while to allow the flour to cook.

Preparation time: 60 minutes





*Every single drop is Bérés!*



## Béres Magita Cuvée

2007, sweet

### *Apricot cake with blancmange and caramelised walnuts*

Ingredients for the pie:

150g margarine, 200g sugar, 3 eggs, 1 packet vanilla sugar,  
200g flour, 1 packet baking powder, 500g apricots, 3 tbsp icing sugar  
Butter and flour for preparing the baking tin

Ingredients for the cream custard:

5-6 sheets gelatine, 75g sugar, 250 ml cream, 250 ml milk,  
half a vanilla pod

Ingredients for the caramelised walnut: 100g shelled walnuts, 40-50g sugar

Preparation :

Whip the margarine together with the sugar, vanilla sugar and egg yolks, then add the flour previously mixed with the baking powder. Finally carefully fold in the whisked egg whites. Pour the mixture into the greased and floured tin, laying the halved apricots evenly on the top and sprinkle with the icing sugar. Put it in a preheated hot oven and gradually decreasing the temperature bake it until beautiful golden in colour (approximately 25-30 minutes).

Preparation for the custard:

Soak the gelatine in cold water. Bring the cream, milk, sugar and the scraped vanilla pod to the boil, then add the well drained gelatine stirring until it has dissolved. Fill some small glass bowls with the blancmange and place them in the fridge until completely cold. Caramellise the sugar in a pan and fold in the walnuts. When the apricot cake has cooled, slice it into squares and serve with the blancmange and the caramelised walnuts.

Preparation time: 60 minutes

*The Magita Cuvée like the person it probably got its name from is beautiful and vibrant. The character of this particular wine speciality is provided by the furmint, its playful aroma by the bárslevélű and its creaminess by the Kövérszőlő with all these made a touch provocative by the short oak barrel aging. A celebrated accompaniment for slightly spicy dishes and desserts, but also excellent on its own well chilled.*

### *Cottage cheese with dried apricot in a Linger basket with quince puree*

Ingredients (serves 4):

100g dried apricot, 300g half-fat cottage cheese, 100 ml cream, 100g sugar, 1 vanilla pod

For the basket: 100g margarine, 50g icing sugar,  
1 egg yolk, pinch of baking powder, 150g flour

For the puree: 2 quinces, 3 tbsp honey, ground cloves, cinnamon

Preparation :

Cream the half-fat cottage cheese then add the cream and the sugar, whisking until light with an electric hand blender. Scrape the middle of the vanilla pod with a sharp knife and add the seeds to the cottage cheese mixture. Finely chop the dried apricot and add them to the mixture. Mix the flour, baking powder and the icing sugar in a bowl, cream the margarine and the egg yolk and work it all together. Roll out the pastry and cut it into squares. Line small fluted tart cases to create the basket shapes and then bake them in a preheated oven until golden. Peel and core the quinces, then chop the fruit into smaller pieces. Add enough water to cover them, then add the honey, cinnamon and the cloves and cook until soft, then puree. Fill the baked baskets with the cottage cheese and dried apricot mixture and serve with the quince puree.

Preparation time: 40 minutes





## Béres Naparany Cuvée

2007, dry

### *Home made sheep cheese stuffed Mangalica ham on a salad bed*

Ingredients (serves 4):

150g sheep cheese, 200 ml sour cream, 50g butter, 200g Mangalica ham, 1 packet mixed salad, salt, pepper, dill, olive oil

Preparation :

Cream the sheep cheese with the sour cream, butter and the dill. Season with salt to taste. Cut the ham into thin even slices, fill with the prepared sheep cheese and roll them up. Arrange the salad on a plate, make the dressing by mixing some olive oil, salt and pepper together and sprinkle it over the salad.

Place the stuffed mangalica ham rolls on the salad bed to serve.

Preparation time: 15 minutes

*This dry wine is considered a real wine rarity, the marriage of furmint and borslevél. Harmonically elegant with limey fruit. Characterised by mature acids and a pleasant freshness, Rounded by a three month oak barrel aging. Recommended for dishes steamed with butter, grilled poultry or fish dishes.*

### *Bean soup with smoked knuckle*

Ingredients (serves 4):

1 small smoked knuckle, 300g mottled beans, 1 large bunch soup vegetables, 2-3 cloves of garlic, 2-3 bay leaves, 1tbsp paprika, 200 ml sour cream, ground pepper, salt

Preparation :

Soak the knuckle and the beans overnight. Put the meat on to cook in cold water together with the bay leaves. When it is done, lift it out from the juice and slice it into chunks putting them aside. Put the drained beans together with the cleaned vegetables and garlic into the cooking liquid of the knuckle and slowly boil until the beans are soft. Put in the meat from the knuckle and cook them through together. From fat, flour and the paprika make a spicy roux by frying the flour in the fat until coloured and then add the paprika. Thicken the boiling soup with the mixture and season with salt and pepper. Enrich with some sour cream to taste prior to serving.

Preparation time: 60-70 minutes



## Béres Holdezüst Cuvée

2007, semi-dry



### *Puff pastry bundles stuffed with forest mushroom with a green herby sauce*

Ingredients (serves 4):

400g puff pastry, 1 egg, 500g forest mushrooms (porcini, chanterelle, etc.), 100g butter, 50g flour, 200 ml cream, 1 medium onion, 100 ml oil, salt, pepper, dill, parsley

Preparation :

Clean the mushrooms and finely chop the onion, softening them together with the oil, season with salt and pepper. Roll out the puff pastry and cut it into 5x5 cm squares. Place the prepared mushroom ragout into the middle of the pastry, fold the corners together, twisting the top into a bundle. Brush with the eggs and bake at 180 °C until golden. Make a light roux with the butter, add the finely chopped dill and parsley and enrich with the cream. Season with salt and pepper to taste. Serve the bundle in the middle of the plate with some of the green herby sauce poured over.

Preparation time: 30 minutes



*An exciting, bárslevelű cuvée with a fresh bouquet, which besides the fruitiness, aroma and lightness of the main variety is complemented and balanced with the furmint. This wine is a delicate and graceful accompaniment for informal friendly conversations. Recommended for grilled dishes and salads as an elegant accompaniment.*

### *Butter fish in a Holdezüst sauce with colourful vegetables*

Ingredients (serves 4):

800g Butter fish, 20g flour, 100 ml cream, 20g butter, salt, pepper, 200 ml Béres Holdezüst Cuvée, 600g vegetable garnish (carrot, cauliflower, broccoli), oil for frying

Preparation :

Salt and pepper the Butter fish and fry in a little oil. Make a thin roux from the flour and butter, add the wine and season with salt and pepper, and enrich with the cream. Half cover the fish with the sauce and serve with the vegetable garnish.

Preparation time: 20 minutes







## Bérés Tokaji Furmint

2006, dry

### *Fillet of pork baked whole with grilled vegetables and a creamy paprika sauce*

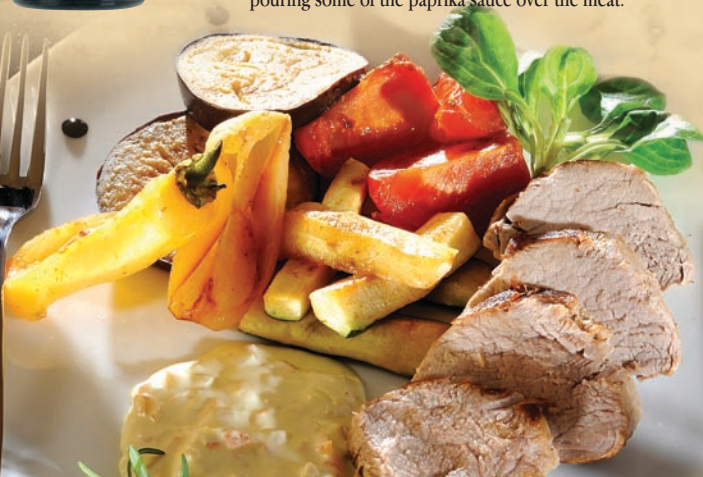
Ingredients (serves 4):

600g fillet of pork, 6 peppers, 4 tomatoes, 2 courgettes,  
1 larger aubergine, 200 ml cream, 50g butter, salt, pepper,  
grill spices, oil for frying

Preparation :

Pre-fry the fillet of pork whole in a touch of oil then pan bake until ready. Chop the vegetables, salt and sprinkle with the spice mixture and cook them on a griddle. In the meantime prepare the sauce by softening two peppers in the butter, adding the salt and pepper and enriching with the cream. Slice the pork and place the slices on a plate, arrange the grilled vegetables around the pork and serve pouring some of the paprika sauce over the meat.

Preparation time: 30 - 40 minutes



*A fruity, fresh wine beautifully displaying the characteristics of the variety. Almond and peach shows in the aromas with the minerality of the terroir, fine acids and a breath of sourness in the flavours. Recommended as an ideal accompaniment for fish dishes and salads.*

### *Creamed asparagus soup with cheese straws*

Ingredients (serves 4):

200g green asparagus, 50g butter, 100g flour, 500 ml milk, 100 ml cream,  
100g puff pastry, 50g trappista cheese, 1 egg, salt, pepper

Preparation :

Wash the asparagus and cook in plenty of water then pass through a sieve. Make a roux with the butter then add to the asparagus with some milk. Season with salt and pepper, bring to the boil and enrich with the cream. Roll out the puff pastry, cutting it into long stripes. Brush with the whisked egg, sprinkle over the grated cheese and bake in a hot oven. Serve the soup with the cheese straws.

Preparation time: 20 - 25 minutes





## Bérés Tokaji Sárgamuskotály

2007, dry

### *Food of the vineyardists*

Ingredients (serves 4):

400g fillet of pork, 2 onions, 200g bacon, 200g forest mushroom, 600g potato, 1 clove of garlic, 100 ml white wine, salt, pepper

Preparation :

Slice the bacon into strips and fry them until there is enough fat to soften the onion chopped into semi circles. Put in the slices of pork fillet and fry until coloured, then add the mushroom and the wine. Season with salt and pepper, add the crushed garlic then cook until ready. Boil the potatoes, then fry them in plenty of oil and add them to the ragout. Those appreciating a richer ragout can also add some peppers and tomatoes.

Preparation time: 35 minutes



*The wine immediately captivates us with its intense aroma. Elderflower and grape flower tones show in its flavours and aromas. Its fresh and elegant acids make it easy to drink, it is a real bouquet wine. It is an excellent aperitif and goes well with uncomplicated pan fried white meats, with green herbs or on its own as a pleasant accompaniment for friendly conversations.*

### *Pan fried trout dressed with a butter and white wine sauce*

Ingredients (serves 4):

4 trouts, 50g butter, 100 ml white wine, salt, pepper, spice mixture for fish dishes

Preparation :

Clean the trout and make several slashes on both sides, salt, sprinkle with the spices and pan fry. Melt the butter in a pan, add the wine and boil well. Serve the dish by pouring the sauce over the fish.

Preparation time: 25 minutes





## Béres Tokaji Hárslevelű

2006, dry



### *Potato rösti with bacon and onion ragout*

Ingredients (serves 4):

500g potato, 2 eggs, 3 cloves of garlic, 1 onion,  
1 purple onion, 1 leek, 200g bacon, as much flour as the  
potato will take, salt, pepper, oil for frying

Preparation :

Peel the potatoes and coarsely grate them. Add the eggs, season with salt and pepper and flavour with the garlic, then work it together with the flour to make a thick pastry. Make small round pancakes from the mix and fry. Cut the bacon into thin stripes and fry them until there is enough fat to fry the leek and the onions sliced into semi-circles then add them to the bacon. Season with salt and pepper to taste. Serve the prepared ragout with the potato rösti.

Preparation time: 30 minutes



*The wine is characterised by fruitiness and freshness. The bouquet contains hints of cedar with peach and the playful vibrant acids give a freshness to the wine. Recommended for light hot starters as well as an ideal accompaniment for fish dishes.*

### *Marinated free-range rack of rabbit on a celeriac salad bed with walnut oil*

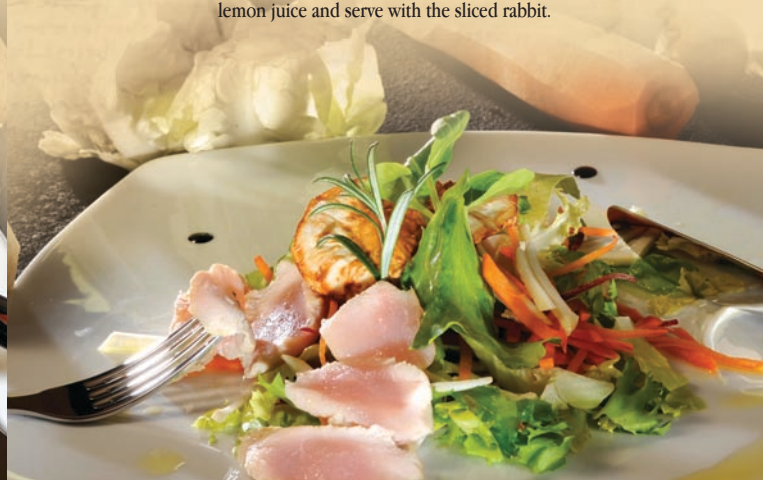
Ingredients (serves 4):

2 young racks of rabbit, 3 carrots, 1 parsley root, 2 small celeriacs,  
1 round lettuce, 1 lemon, 100 ml white wine, 100 ml walnut oil, salt, pepper,  
juniper berry, bay leaf, thyme, sugar

Preparation :

Remove the bones and the membrane from the rabbit. Prepare the marinade: boil 1 carrot, parsley root, 1 small celeriac, ½ a lemon and the spices in 100 ml wine and 1 litre water for 10-15 minutes, then pour the hot marinade over the rabbit and let it mature in the fridge overnight. Slice the other celeriac and carrot into thin stripes, flavour with salt and sugar then fold into the lettuce leaves mixed with the walnut oil. Add some lemon juice and serve with the sliced rabbit.

Preparation time: 25 minutes



# MAGITA HOTEL ★★★



MAGITA  
\*\*\*  
HOTEL  
ERDŐBÉNYE

## SERVICES:

- ✿ a la carte restaurant ✿ grill terrace
- ✿ cellar winery ✿ bar ✿ bowling alley ✿ open air chess ✿ sauna and Jacuzzi ✿ open air Jacuzzi swimming pool ✿ sunbathing terrace
- ✿ solarium ✿ massage ✿ bicycle hire
- ✿ conference hall



H-3932, Erdőbénye, Mátyás király u. 49.

E-mail: [info@hotel-magita.hu](mailto:info@hotel-magita.hu), [www.hotel-magita.hu](http://www.hotel-magita.hu)

Phone: +36 47 536 400, Fax: +36 47 536 401, Mobile: +36 70 313 0942

## THE PLACE THAT BECKONS AND AWAITS YOUR RETURN!

We would like to thank Sándor Havas and Szabolcs Kerégyártó, the chefs of the Magita Hotel for preparing the dishes.

# Magita

# BÉRES



## THE LEGEND IN A BOTTLE



BÉRES VINEYARDS AND WINERY

H-3932, ERDŐBÉNYE, LŐCSE DÜLŐ, HUNGARY

PHONE: +36 47 536 000

E-MAIL: [INFO@BERESBOR.HU](mailto:INFO@BERESBOR.HU)

[WWW.BERESBOR.HU](http://WWW.BERESBOR.HU)



Béres Vineyards and Winery  
H-3932, Erdőbénye, Lőcse dűlő, Hungary  
Phone: +36 47 536 000  
E-mail: [info@beresbor.hu](mailto:info@beresbor.hu)  
[www.beresbor.hu](http://www.beresbor.hu)

Photos: Zoltán Bakos