

**Cooking Workshop • February 18
with Dénes Takácsy**

**Hungarian Hortobágyi Palacsinta
(*meat-filled crepes*)**

Ingredient list

For the stew:

¼ cup extra virgin olive oil
½ cup diced onions
⅛ cup garlic
1 pound veal, chicken, pork, or beef
10 ½ ounces (300 g) diced tomatoes
1 cup water
4 teaspoons paprika
¼ teaspoon caraway seeds
½ cup sour cream
salt and pepper to taste

For the crepes:

4 eggs
1 cup flour
1 cup milk
oil for pan

For the sauce:

drained liquid from meat
¼ cup flour
1 cup sour cream
2 tablespoons freshly chopped parsley