



'This cookbook therefore contains the recipes of 3 generations. I feel the most comfortable practicing the traditional ways of hospitality, by serving my favorite traditional flavors and recipes. However, I know that improving is necessary every now and then, as a whole new generation has grown into curious and demanding guests. My son, Robi is in charge of modernization and fresh trends, but we both take great care of the taste of our meals – wherever the idea comes from, every meal has to end up 'the Rosenstein-way'. Besides the favorite meals of us two, we give insight to our private lives, and introduce a bunch of recipes we often make these days at home with the girls. Because just like me as a child, they also keep messing around the kitchen asking me 'Papa, what are we cooking today?'

We hope to provide you as much joy with these recipes as we had when collecting them for this book. Keep it at a secure place on the kitchen shelf, and use it whenever you have the chance! Though should you wish to experience the Rosenstein's hospitality on your own skin, come and visit us in Mosonyi Street, Budapest.'

Tibor Rosenstein

'I grew up in my father's kitchen, so I started practicing hospitality, and learning what it means to me at the same time when I learnt walking. If I had just one word to introduce myself, I would say I am a restaurateur. My biggest goals are to carry on my Dad's achievements by keeping the family traditions alive; reinvent ourselves – if needed – according to the requirements of the modern era, but also to celebrate my own style as well. I am so impressed by the many different trends, but what I really prefer is to rethink the presentation of simple, commonly receivable dishes so that they become a little more sophisticated and simplified. Besides showing my creative side, it is very important for me to reflect the Rosenstein-way in my meals.'

Róbert Rosenstein

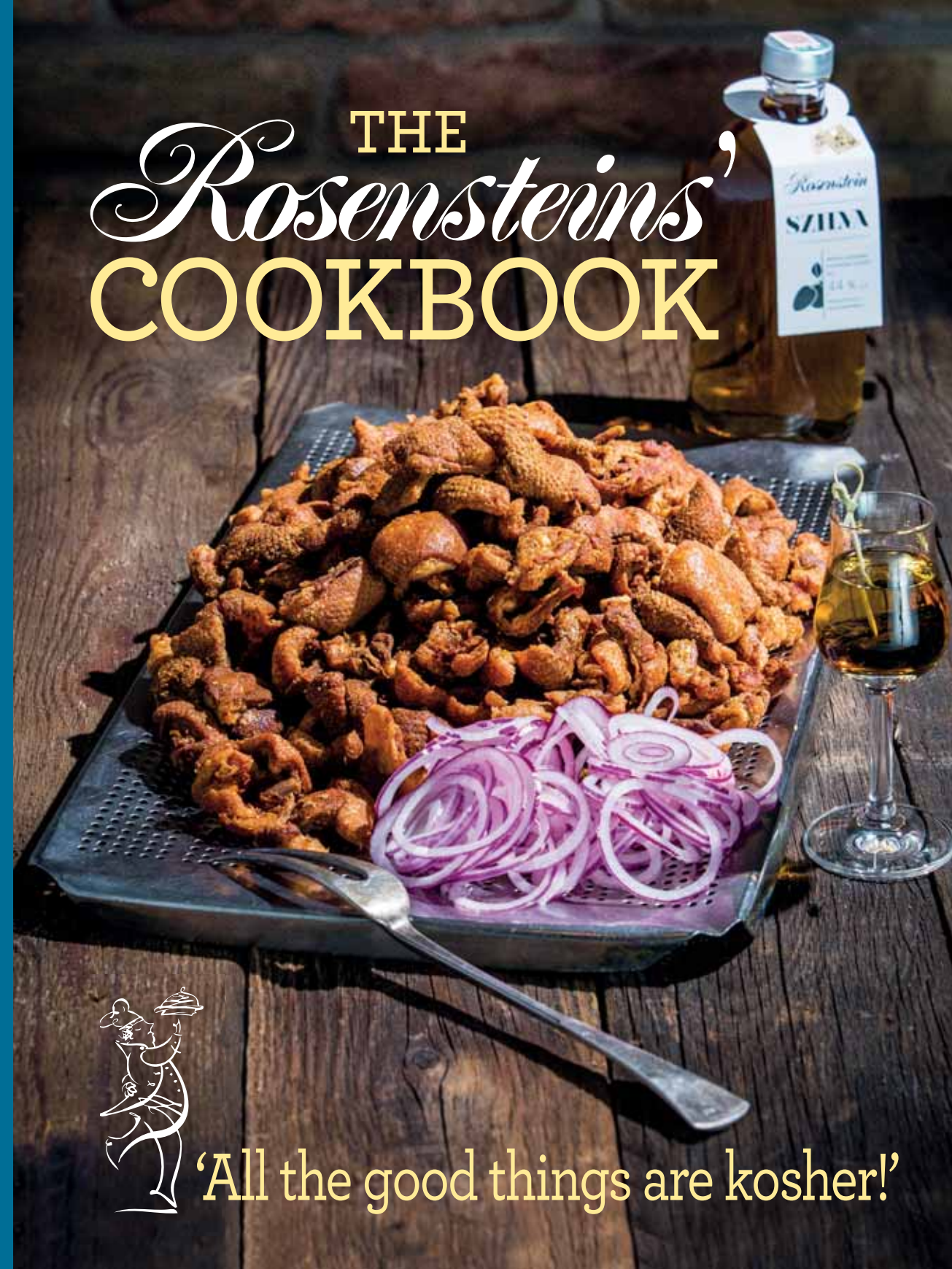


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THE *Rosensteins'* COOKBOOK

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'All the good things are kosher!'



'I included all those recipes in this special cookbook that have accompanied me in my life so far and have been part of my family traditions; or are dear to my heart for some reason. The vegetable stew recipes for instance are part of a special heritage from my beloved grandmothers, but the years I spent in the countryside are also reflected in the recipes. I am so glad and grateful that I spent all my life doing what I love the most and I wish everyone else had the chance to feel the same way. Enjoy cooking these recipes, and enjoy your meals!'

Tibor Rosenstein

THE
Rosensteins'
COOKBOOK



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THE
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WELCOME DEAR READERS!

Born and raised in Budapest, I am Tibor Rosenstein, chef and restaurant owner. After losing my parents in the horror of World War II and Holocaust, I got raised by my two grandmothers in the 10th district of the Hungarian capital, Budapest. Everything I know about food and hospitality is the accomplishment of their teaching, for what I am immensely thankful.

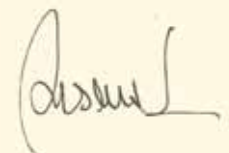
As a child, I used to spend most of my time in and around the kitchen, lifting the lids of the pots. An always hungry yet spindly type I was – I could be eating all the time. My grandmothers noticed my overexcitement about food and everything else connected, therefore made me responsible for important kitchen duties from very early on. I took the chicken to the ‘sachter’ right from the market, so he could slaughter it in a kosher way. What a big thing this was – certainly for me at least. However, we could not eat kosher all the time – so typical to that time. But this might have been the reason why my grandmother armed herself with her favorite phrase – engraving it to my mind and my life forever: ‘All the good things are kosher!’. She was so right! After all, it was no surprise that I chose to be a cook, wasn’t it?

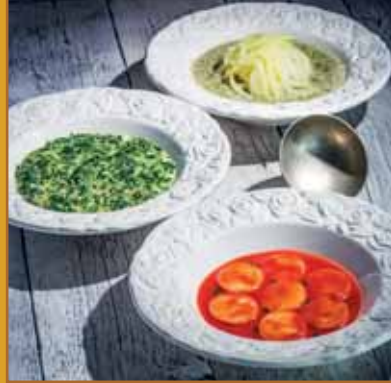
Throughout my professional career I earned the most determining experiences while being an intern at Margaret Island’s Grand Hotel, or cooking at Cegléd and Nagyköros’s Cifra Jerry for several years, while being the head chef of Kispipa Restaurant for 10 years from 1979 was also an important milestone. Unbelievable as it may sound, but I still make a living of what I learned as a kitchen helper at Margaret Island. At that time we had plenty of ‘natural’ – or today commonly called organic – ingredients. Fresh water crayfish, escargots and frogs were regularly brought to the kitchen in a large food container by an old man, but once, we also happened to kill a pig in the basement. I happily teach all these techniques ever since to all the cooks I work with – and I do think this is the kind of attitude that makes us different. As a family head, and a host at the same time, I have faith in two things and I follow them like a compass. First is that our destiny is reflected in our action. And second is that a restaurant is not only a place to fill our stomachs at, but also an environment where we can relax our minds and spirit as well. Therefore every restaurant has to provide the atmosphere for some peace and quiet. Our family is always present at our Restaurant, so there is always someone to help our guests feel they are in good hands, they are home. Tell me, is there any better feeling than this?

There is a famous phrase saying, ‘behind every successful man is a woman’. Supported by not less than five fantastic women by now, I can call myself pretty lucky. However my wife Judit, or Mama is of course my biggest support. Without her presence, my first independent business, Kürtös food stall could never have opened. She has a big role in reaching our goals as a family, and still working together ever since. And then, there is my daughter-in-law, Timi. Besides making my son the happiest man alive, she works on the success of our family-run business by her stunning and mouthwatering cakes and dessert creations. And finally, my three granddaughters, Mira, Luca and Hanna are my precious gems, who I think of as the future successors of our family, following the road that I once stepped on with my son.

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TRADITIONAL MEALS



STARTERS

- Gefilte Fish (Stuffed Fish)
- Spicy Egg-Rillettes Jewish Style
- Fried Goose Fat Cracklings
 - Hot Pepper Relish
- Inerez (Jewish Goose Speck)
- Cooked Bone Marrow on Toast

SOUPS

- Beef Broth with Matzo Balls
 - Hungarian Fish Soup
- Venison Ragout Soup with Tarragon

MAIN COURSES

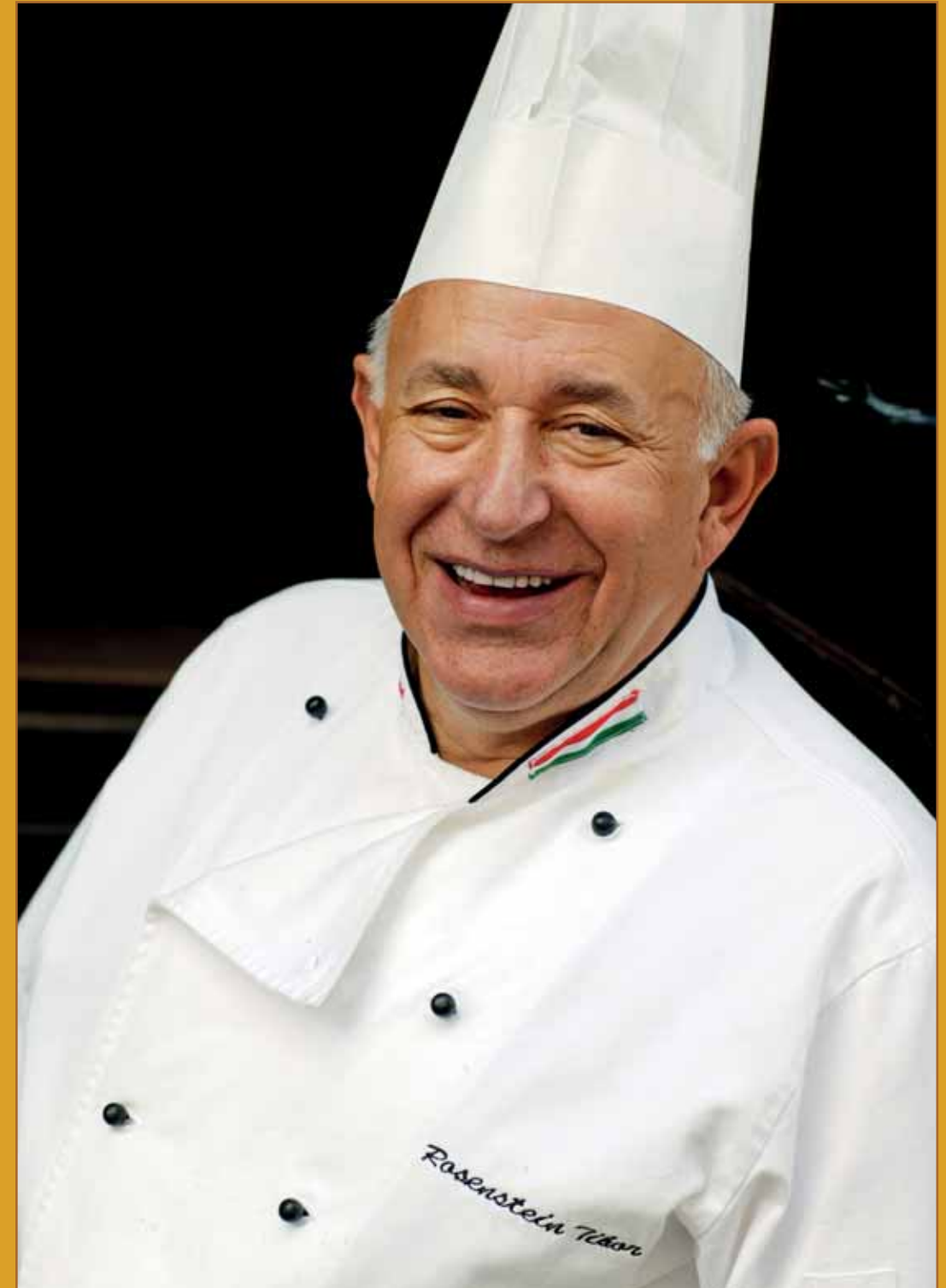
- Filled Pike
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- Stuffed Sweet Peppers with Mint
 - Calf Tongue Casserole
 - Calf Knuckles Pékné Style
 - Catfish Tripe
- Lungs ('Pájlsi') with Bread Dumplings
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 - Goose GIBLETS Casserole
- Summer Style Stuffed Cabbage with Dill
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- Vegetable Stews - Recipe of My Grandmothers (Spinach, Squash, Potatoes in Tomato Sauce)

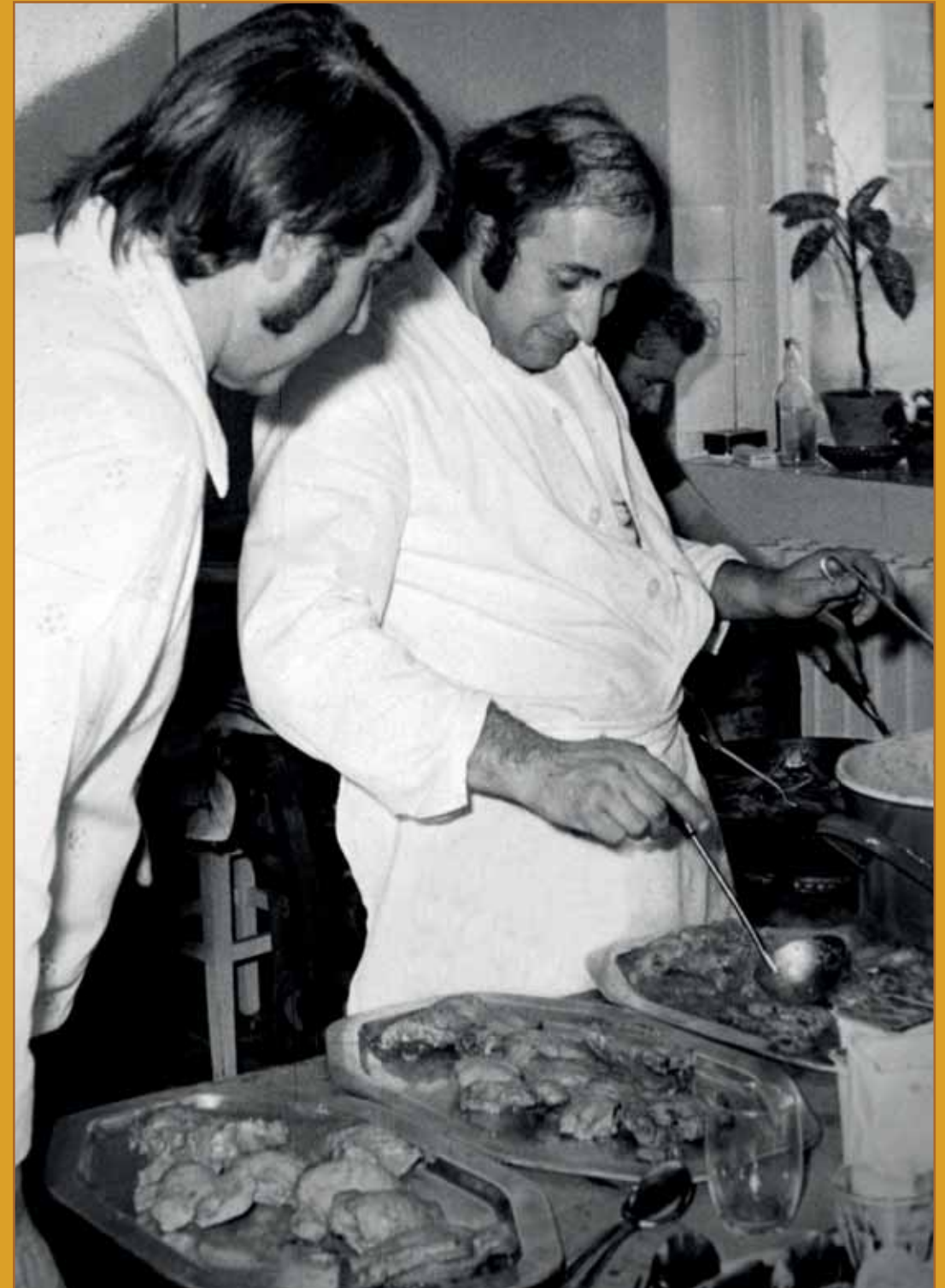
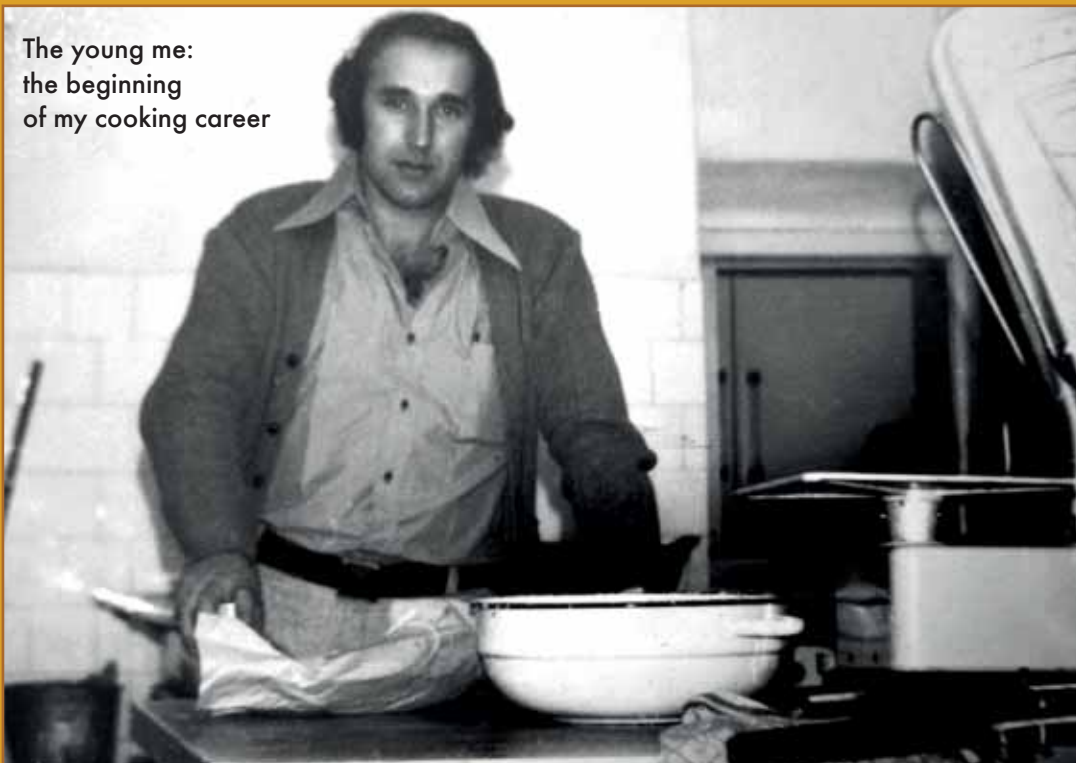
DESSERTS

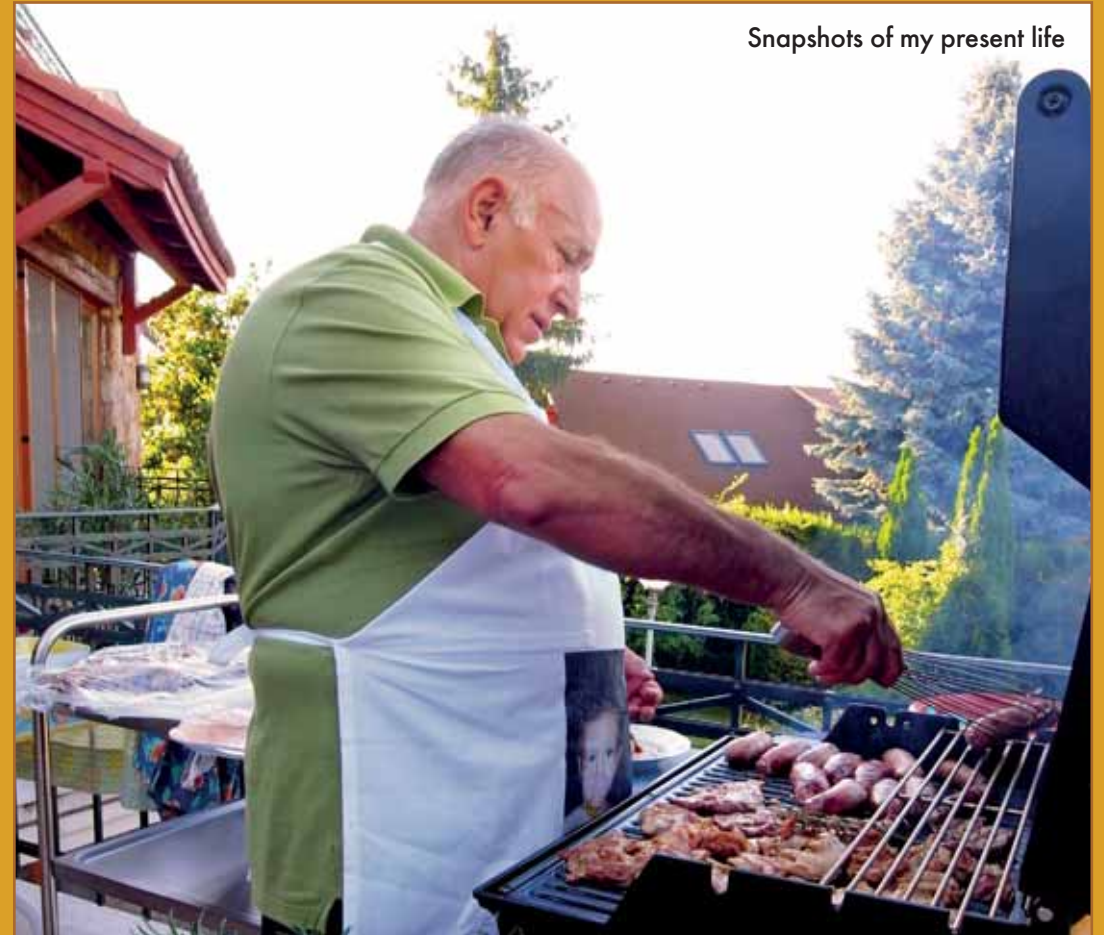
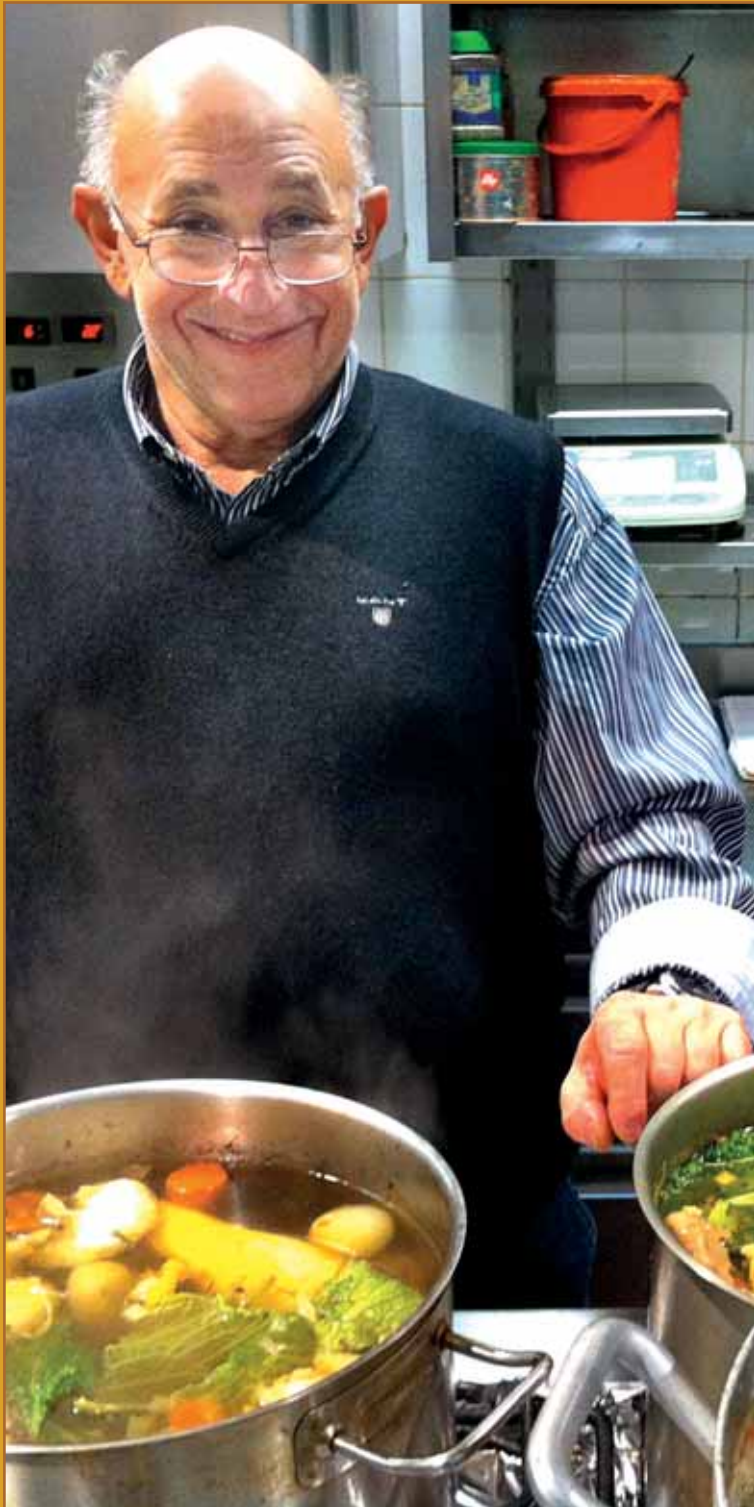
- 'Floating Islands' (Creamy Custard with Cooked Meringues on Top)
 - Kaiserschmarrn
 - Sweet Matzo Balls
 - Steamed Balls

TIBOR ROSENSTEIN

I included all those recipes in this special cookbook that have accompanied me in my life so far and have been part of my family traditions; or are dear to my heart for some reason. The vegetable stew recipes for instance are part of a special heritage from my beloved grandmothers, but the years I spent in the countryside are also reflected in the recipes. I am so glad and grateful that I spent all my life doing what I love the most and I wish everyone else had the chance to feel the same way. Enjoy cooking these recipes, and enjoy your meals!







Snapshots of my present life





The roots: family heritage

GEFILTE FISH

(STUFFED FISH)

A traditional Jewish festive starter. In the old days, they used to stuff the fishy filling back into the fish's skin – this is where the name originates from. In the modern version we shape rolls from the filling.

INGREDIENTS

SERVES 4 PORTIONS

- 2 carp fillets
- 4 carp heads
- 2 onions
- 2 garlic cloves
- 1 carrot
- 2 eggs
- 2 matzah breads
- bay leaf
- ground nutmeg
- an approx. 3 cm ginger: half sliced, half grated
- matzah meal, salt and freshly ground pepper to taste

PREPARATION

1. Slow cook the carp heads in 2000 ml water for 11 hours with the onions, 1 garlic clove, carrot, bay leaf, sliced ginger, and season it with ground nutmeg, salt, and freshly ground pepper to taste.
2. For the filling grind the carp fillets 3 times in a fine grinder (in order to make the grind boneless), then mix it up with the eggs, the soaked then squeezed matzah, the remaining crushed garlic clove, the grated ginger, and season it with ground nutmeg, salt, and pepper to taste. If the mixture is too liquidy, make it firm by adding some matzah meal.
3. Covered in a kitchen foil, roll the whole dough into a 3 cm diameter roll.
4. Strain the fish soup through a fine sieve, then carefully add the uncut roll and cook for 15–20 minutes on medium high heat.
5. When it is cooked, lift out the roll and wait until it is chilled, then cut it into 1 cm rounds, and cut the carrot the same way.
6. Arrange the fish and carrot rounds in the plates, then pour them over with the chilled soup and leave the plates in the refrigerator for at least one night, until the soup firms up completely to a jelly-like texture.



SPICY EGG-RILLETTES

JEWISH STYLE

One of our most iconic starters that keeps a safe place on our menu from the very beginning. This is something we cannot get tired of.

INGREDIENTS

SERVES 5 PORTIONS

- 10 eggs
- 200 g goose liver
- 1 onion
- 100 g goose fat
- 1 tablespoon mustard
- salt, freshly ground pepper, paprika

PREPARATION

1. Heat up the fat in a heavy based frying pan, then carefully fry the goose liver, keeping it from drying out. Leave it to rest for 10 minutes, then use a fork to smash it up with the fat for a creamy, yet lumpy texture. Leave it chill completely, before mixing with the further ingredients.
2. Finely dice or grate the onion, then flavour with a pinch of salt. Also dice the hard-boiled eggs with an egg slicer.
3. Mix up everything then flavour with some mustard, salt, freshly ground pepper and paprika. Leave it rest in the refrigerator for 20 minutes before serving it with toasts or Jewish poppy seed Challah.



FRIED GOOSE FAT CRACKLINGS

This dish is always part of a Jewish family feast.
Ideal as a starter or a beer snack.

INGREDIENTS SERVES 4-5 PORTIONS

- 5 kg unrendered goose fat with skin
- 300 ml water
- salt to taste

PREPARATION

1. Dice the unrendered goose fat to 5x5 cm cubes. We don't recommend to cut them too little, as they can shrink when fried. Put them in a heavy based frying pan, pour them over with the water and start to fry on a medium high heat. When the fat melted, increase the heat, then fry the skin cubes until golden brown, continuously stirring with a wooden spoon.
2. Remove the cracklings with a skimmer to a tray or pan, let them cool, then season with a pinch of salt. Usually we serve this dish with sliced red onions.

