

## Hortobágyi pancake stuffed with meat (Meat Crêpes as in Hortobágy)

It is a starter and at the same time it can be a main course because it is so substantial and isn't filling. It is a Hungarian speciality, we don't know much about its history but everything happened in 1958, when it was exhibited at the world exhibition in Brussels by Hungarians and it became popular and well-known as Hortobágy style crepe.

### Ingredients:

- 400 gms chicken breast/ can be pork or veal
- 1 onion
- 1 green pepper
- 1 tomato
- 2+2 tbsp oil
- 1 tsp paprika
- 150 gms flour
- 3 eggs
- 400 gms milk
- 300+100 gms sour cream
- 2 bunches parsley



### Step 1

Rinse the meat and chop it into small pieces. Peel the onion and slice it, then braise it. Wash the green pepper and the tomato. The seeds should be removed from the pepper. Cut the pepper into round slices. Peel the tomato and chop it into four pieces. Combine the braised onion with it. Put the meat into it. Add some paprika, salt and cook it until it is ready (25-30 min).

### Step 2

Take the flour, add the eggs, a pinch of salt and pour the milk gradually. Put 2 tbsp of oil and mix it to get smooth liquid. Let it rest for 30 min. Then fry the pancakes (you will get approximately 12 pancakes). Cover the pancakes with a plate to keep them warm.

### Step 3

Mince or chop the meat into smaller pieces in its own sauce. Add 300 gms of sour cream, keep it on fire some more time. There should be a well spread mass.

### Step 4

Preheat the oven to 200°C. Fill the pancakes with the meat mass, fold them bundle-like, roll up and put them in a casserole dish. The rest of sour cream with pepper sauce goes on top, keep it in the heated oven for 10 minutes. Spread the top with parsley. Serve hot.

