



DEBRECEN SUMMER SCHOOL

THE MYSTERIES OF HUNGARIAN CUISINE

24-28 July 2017

Have you ever tried genuine Hungarian dishes? Do you know how to prepare them? Are you a fan of cooking? Would you like to immerse in Hungarian cuisine?

Find out by enrolling in our fascinating new course.

Programme:

24 July (Monday):

Presentation: Hungarian Cuisine and Hungarian Wines Intro

What's cooking? (Practical session with a Master Chef)

Dinner in *Leveles Csárda*

25 July (Tuesday):

Market tour: shopping for staples at the vegetable market

Grilling session

Guided tour of Debrecen: visiting one of the oldest confectioneries in town

Folk program (Learning Hungarian folk songs and folk dances)

Dinner of traditional regional specialties

26 July (Wednesday):

Day-trip to the *Mád* and *Tokaj* wine region

Lunch at *Első Mádi Borház*

Tour of *Szerencsi Bonbon Kft.* (hands-on chocolate making and tasting)

Dinner and wine tasting in *Rákóczi Pincészet lovagterme*

27 July (Thursday):

Presentation: Specialties of Various Hungarian Regions

Lunch in one of the best *csárda*-s of the *Tiszántúl* region: featuring home-made *pálinka* and fruit syrup, followed by riding on horse-drawn carriages

Trip to *Sáránd*: cooking in a cauldron

An insight into the world of Hungarian villages: household-tour, acquisition of dinner ingredients and joint cooking in cauldrons, with *pálinka* tasting.

28 July (Friday):

Presentation: Hungarian Dessert Specialties and Recipes

What's cooking? (Practical session with a Master Chef)

Cooking Contest

Gastro Night and Dinner

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Registration Number: E-000132/2014



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Program Directors:

ÁRPÁD ASZTALOS, *Catering Expert, Master Chef, Knight of the Wine*

DR. PÁL CSONTOS, *Director of Studies, Debrecen Summer School*

Dates & Reminders:

– registration: Monday, 8:45–9:00

– course starts: Monday, 9:00

– course ends: Friday, 22:00

Accommodation and Meals:

– regarding accommodation choices, please contact the Summer School staff

– the course fee contains three meals per day, wine tasting and *pálinka* or a soft drink with the restaurant dinners, entrance fees, coach transfer to tour destinations, and a piece of cake with a surprise specialty during the Debrecen guided tour

Application Deadline: two weeks before the course starts

To apply, please send us a completed application form with a photo and a proof of the advance payment of 60 EUR, which will be counted towards the course fee.

Course fee	499 EUR
Advance payment on the course fee (non-refundable)	60 EUR

* All bank charges must be paid by the remitter. (Our bank charges are 10 EUR if you pay in Euro).

Please read carefully the general information section before filling in your application form.

