

# Hortobágyi palacsinta

I have had really good ones, and pretty tough ones. The use of sparkling water in the pancakes (any pancakes, really, but especially when you want the savoury sauce to infuse them) does make a difference, and now that we have it to hand, it would be a shame to cling to the past too much.

Here, I have translated a recipe from [mindmegette.hu](http://mindmegette.hu) which seems to be one of the better ones on offer. Not too many ingredients which only turn up to be in the credits, and a simple method.

## Ingredients

### For the filling

1 red onion	1 tomato
1 clove garlic	salt
oil	pepper
500g minced meat	1 tbsp paprika powder
1 romano pepper	250ml sour cream

### For the pancake batter

200g flour	2 eggs
200ml sparkling water	1 pinch of salt
200ml milk	

## Method

- Peel and chop the onion and garlic, and sweat them in the oil. Add the minced meat, the pepper and the sliced tomato. Add salt and pepper and fry until browned, then stir in the ground paprika after removing the pan from the heat (so that the paprika does not burn and become bitter). Pour in enough water to cover and cook until the meat is tender, making sure you have a good amount of juice left.
- When the meat has softened, remove it with a filter paddle and mix the sour cream with the juice and bring to a boil. If the juice is very dilute, add 1-2 tablespoons of flour to the sour cream.
- For the pancakes, mix the flour with the sparkling water, milk, eggs and a pinch of salt until a lump-free dough is obtained. Heat a pan, grease with a little oil, and fry the pancakes over medium heat.
- Add enough juice to the meat to allow it to be spread. The meat mass is filled into the pancakes. Fold the two opposite sides of the pancake and roll it up tightly from below.

- Place the pancakes in a heat-resistant bowl and heat them in an oven or microwave before serving.
- Heat the sour cream sauce and pour it over the pancakes when serving.

A deep fruity red wine such as bikavér would be my choice of accompaniment.