

Hevig Endrei's Recipe Collection From Lichtenwörth

Császár zsemlye tojással.

Császár zsemlye tetejét levigni a bőlét hírni egy
1 egész tojást bele sütni. Húrjagot tejszíbe megsütni több
nem lehet és az addig elkezített pörkölesmes/mézeset, v.
peprilics sajtot hőrlőntve tilalju.

Túró fánk:

1 dkg egész tojásba 10kg élesztőt kiscukrot és
söt beléhevni. Hozzá keverni 14 kg túrohoz és
annyi lisztet hozzá venni amennyit fel lesz. Kinyu-
tni, húrjagatni forró zsírban sütni és vaniliás cu-
kortval meghinteni.

Túrófánk:

2,1 dkg lisztből, 7 dkg cukorból, 14 dkg vajból 7 dkg
decsolt dióra, pörkölt mandulából megsát készítünk ki
maguktól, pörkölt húrjagatni készütni (szíteni). Lehű-
val össze rágastani és csokoládé gusezel be vonni. A gyur-
15 dkg cukrot 2 dkg vizzel felgyöngi, ha lehült, 8 dkg
csokoládet, és 2-3 dkg vajat hozzá keverni.

Vaníliás kifli:

15 dkg lisztet, 10 dkg vajjal 5 dkg vaniliás csokorral
5 dkg dezsált mandulával össze dolgozna. Kifli far-
mat készíteni rágastva sütni és vaniliás cukorral hirtetni.

Péks kifli:

1/2 kg lisztből, 2 1/2 dcl. tejből, 2 dkg élesztőből 7 dkg
cukorból 2-3 dkg vajból kis sörből kérmej téstől dagas-
tunk. 5 hozzá osztjuk kinyújtjuk és lefliket csinálunk.
Ha felig sült, tollal bevégezzük és vértünk söt, és hón-
mény melegít.

Mádör tej:

3 dkg tojás fehérjet fel vonni cukorral 1 cl. fel forralt.
Helye kenőcsökbe bele szegetheti. Türe a medve hagy-

This is a page from a recipe book, which my fellow sufferers and I wrote during the deportation in Lichtenwörth. In Lichtenwörth five of us wrote a cookbook in the camp. The cookbook was made because the five of us women, who became friends there, were all housewives and we regularly cooked. In Lichtenwörth we were very hungry already, we always talked about food. I took writing-paper along and envelopes and a pencil, thinking that I would write home. That's why I had it, and they hadn't taken it, and so we wrote the recipes on this writing-paper. Every one of us dictated simple recipes, which we had made at home, how much flour, how much of this, how much of that was needed. I didn't know the proportions very well, because when I asked my mother she always told me: a little bit of this, a little bit of that. These had all been tried before, they were 'tried'

recipes. We wrote all these off the top of our heads, we didn't have a cookbook with us. We wrote this book daily. We wrote with very small letters, so that more would fit on the paper. I wrote the recipes, because the paper and the pencil were mine. That's how I got to keep it: the entire recipe collection became mine. Someone else of the five dictated the recipe each time. I don't remember that I dictated, I only wrote, in very small letters so that the paper would suffice. It didn't matter what kind of recipes we wrote down. Whatever came to our mind. Recipes for making spices, sweet and salty cookies, meats, sauces and such like. There are many dishes with potatoes and meat among them, and cookies. Not many soups, perhaps because we had enough of them. If you look at the recipes, you'll find mainly filling and 'fattening' dishes. This wasn't conscious of course. There isn't a system in the recipes, we wrote them down as they came. We wrote them down every day, 1-2 hours a day. We talked, too, in the meantime of course. This was also a way of having fun, and time went by easier. I don't know whose idea this was. I kept all of it, we didn't divide it among each other. I don't remember whether I used it, I probably didn't. After the war I found it. I didn't throw it out, I had a cookbook and I put this bunch of papers in there, and that's how I still have it. There are many recipes in it, which I had also used before, I knew many of them. This is a memory for me, I kept this cookbook in the same way I kept the photos. This is important for me.