

THE
KING
SOMLÓI GALUSKA

SECRET RECIPE

Some legends deserve a crown.

The King is one of Hungary's most iconic desserts. Layers of soft sponge cake, silky vanilla cream, crunchy walnuts, rum-soaked raisins and rich chocolate sauce come together in a truly royal creation. A timeless recipe that has ruled Hungarian dessert culture for generations.

What makes it special?

Ingredients

Sponge Cakes

- 6 eggs
- 120 g sugar
- 120 g flour
- 20 g cocoa powder
- 50 g ground walnuts

Vanilla Cream

- 500 ml milk
- 1 vanilla bean
- 4 egg yolks
- 80 g sugar
- 30 g cornstarch

For the Layers

- 100 g ground walnuts
- 80 g raisins
- 50 ml rum
- Grated orange zest

Chocolate Sauce

- 150 g dark chocolate
- 150 ml cream
- 30 g sugar

To Serve

- Whipped cream
- Cocoa powder

Method

Prepare three sponge cake layers: plain, cocoa and walnut. Bake until light and golden, then leave them to cool.

Cook the vanilla cream until smooth and silky. Soak the raisins in rum.

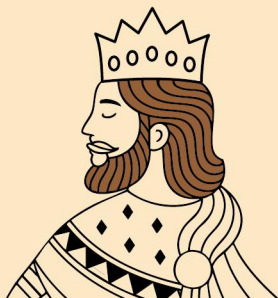
Layer the sponge cakes with vanilla cream, rum-soaked raisins and ground walnuts. Leave the dessert to rest so the flavours can come together.

Serve in generous spoonfuls, cover with warm chocolate sauce and finish with whipped cream.

Best enjoyed like a king.

Inspired by one of Hungary's most legendary desserts.

2Sweet
BUDAPEST
ROYAL DESSERT BAR





THE QUEEN

ARANYGALUSKA

SECRET RECIPE

Some secrets are worth protecting.

The Queen has been part of Hungarian dessert culture for generations. Soft sweet dough, rich vanilla cream and crunchy walnuts come together in a recipe passed down through countless family kitchens.

What makes it special?

Ingredients

- 500 g flour
- 250 ml milk
- 25 g fresh yeast
- 50 g sugar
- 2 egg yolks
- 80 g butter
- 150 g ground walnuts

Vanilla Cream

- 500 ml milk
- 1 vanilla bean
- 4 egg yolks
- 80 g sugar
- 30 g cornstarch

Method

Prepare a soft sweet dough and let it rise until doubled in size. Form small dough balls and roll them in ground walnuts. Arrange in a baking dish and bake until golden brown. Cook the vanilla cream until smooth and silky. Serve warm and generously cover with vanilla cream.

Best enjoyed fresh.

Originally inspired by one of Hungary's most beloved desserts.

2Sweet

BUDAPEST

ROYAL DESSERT BAR

