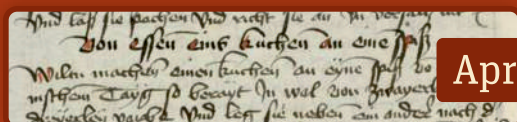


Brief history

Legend claims that the first Kurtosh Kalach was made in order to deceive the Tatars who were ravaging Szeklerland, but were short of food supplies. The Tatars didn't notice that the cake was empty inside!

The shape of the cake is like that of a chimney. Hence the name Kurtoskalacs meaning Chimney Cake.



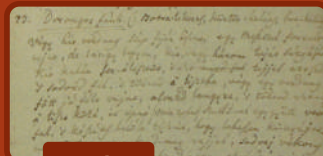
Aprox. 1450

The forerunner of the Kurtosh Kalach was the so-called "cake on the spit" – the German Spießkuchen. It is first mentioned in a document from Heidelberg written around 1450.

1784



Excerpt from the cookbook of countess Maria Mikes from Zabola with the first known written recipe of the Kurtosh Kalach.



1795



1876

In the cookbook of aunt Rezi from Szeged we find the first recipe, requiring the rolling of the pastry in sugar before baking. Therefore, during baking, the cake will get a caramelized, crispy crust. This is the version of the cake that is known today.

At the end of the 20. century we find variations of the Kurtosh Kalach with additional sweet coatings – here a variant coated in walnuts, from Pal Kövi's famous cookbook titled "Transylvanian Feast".

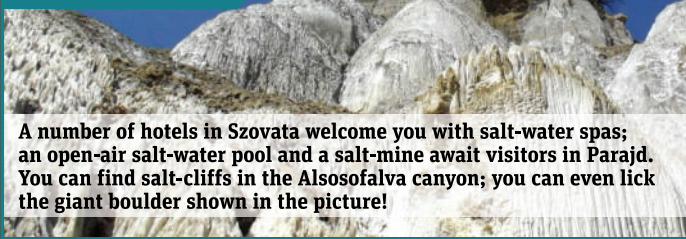
21st century

The Kurtosh Kalach has spread all over the world. It is baked in many European countries, in the US and Canada, in Peru, Mexico, Australia, New Zealand, Taiwan, Israel, South Africa and Cambodia.

Discover the Treasures of the Hungarian Regions!

SALT COUNTRY

www.sovidekiszallasok.hu
www.sovidek.ro



A number of hotels in Szovata welcome you with salt-water spas; an open-air salt-water pool and a salt-mine await visitors in Parajd. You can find salt-cliffs in the Alsosofalva canyon; you can even lick the giant boulder shown in the picture!

MINERAL WATERS AND MOFETTAS

www.kvmt.ro
www.hargitamegye.ro



Mineral water is a true treasure in Szeklerland. Out of the over 600 mineral water springs some are acknowledged to be among the very best in Europe. The healing qualities of the waters are used in several health resorts. The healing effects of the mofettas – post-vulcanic sulphurous bubbling spots – especially against rheumatic-, eye- and skin diseases are also well-known.

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HOW TO MAKE KURTOSH KALACH

In the Old Szekler-Hungarian Rovash Writing, read from right to left, Kürtőskalács (Hun.) is spelled as: 

SIMILAR PRODUCTS



1. Kneading of the dough



2. Rolling of the dough-strings



3. Buttering of the baking tool



4. Rolling the dough-string on the tool



5. Coating with sugar



6. Buttering during baking



7. Baking



8. Removing the cake from the tool



9. Second coating (optional)



10. Packing



11. Enjoy!

Baumkuchen (Germany)



Spettekaka (Sweden)



Baumstriezel (saxons)



Raguolis-Šakotis (Poland, Lithuania, France)



Prügelrtorte (Austria)



Trdelník (Slovakia, Czech Republic) (no caramel coating)



The world's longest Kustosh Kalach (16,8) was baked in 2011 in Oroszfalva (Ruseni) village.



RECORD