

## ANNEX II

### PRODUCT DESCRIPTION OF TRADITIONAL SPECIALITY GUARANTEED PRODUCT 'KÜRTÖSKALÁCS'

EU No:

'Austria'

#### 1. Name to be registered

'Kürtöskalács'

#### 2. Type of product (listed in Annex XI)

Category 2.24: confectionery, bread, pastry, cakes, biscuits and other baker's wares.

#### 3. Grounds for registration

##### 3.1. *Whether the product:*

results from a mode of production, processing, or composition corresponding to traditional practice for that product or foodstuff;

is produced from raw materials or ingredients that are traditionally used.

'Kürtöskalács' is a truncated cone-shaped, hollow, sweet cake made from a raised dough strip wound in a helix. During baking, sugar is caramelised on the surface, giving the cake a glazed crispy crust, while the dough remains soft and fluffy. The surface of the cake can be coated (with ulterior coating after baking). The product's traditional character is due to its production method, appearance, and taste.

##### 3.2. *Whether the name:*

has been traditionally used to refer to the specific product;

identifies the traditional character, specific character of the product.

The name 'Kürtöskalács' refers to a fresh, steaming cake when taken off the baking spit and propped up, resembling the chimney of a stove.

#### 4. Description

**4.1. *Description of the product to which the name under point 1 applies, including its main physical, chemical, microbiological, or organoleptic characteristics, showing the product's specific character (under Article 7(2) of this Regulation).***

'Kürtöskalács' is a truncated cone-shaped, hollow, sweet cake intended to be consumed as soon as possible after preparation, which, due to its production method, can be torn off in strips. It is at least 15 cm long, the smaller internal diameter is at least 4 cm with an angle between 1° and 10°. The thickness of the dough of the cake is even, approximately 1 cm, at times it may be between 0.5–2 cm. The width of the dough strip is also even, between 1 cm and 4 cm. The surface density value of 'Kürtöskalács,' without ulterior coating, should be between 0.4 g/cm<sup>2</sup> and 0.6 g/cm<sup>2</sup>. This can be calculated by the following correlation: The weight of the

product/(the average diameter of the baking spit covered by the dough x 3.14 x the length of the product).

During its preparation, the strip of raised dough is wound around a baking spit and coated with granulated sugar. It is then baked over charcoal cinders or by radiant heat. After baking, the surface of the cake can be coated with other ingredients.

The caramelised sugar crust of the surface is shiny and crispy. The sweet, raised dough strip is evenly baked, soft, and fluffy. The cake is unique due to the sugar crust on its surface, the aromatic taste and scent of the freshly baked raised dough, the fact that the dough is thin, and the unusual production method.

**4.2. Description of the production method of the product to which the name under point 1 applies that the producers must follow, including, where appropriate, the nature and characteristics of the raw materials or ingredients used, and the method by which the product is prepared (under Article 7(2) of this Regulation)**

Ingredients for the dough based on flour weight

1 kg plain flour (wheat flour), 50–150 g sugar, 5–10 g salt, 30–60 g yeast, 100–160 g minimum 80% milk fat butter, 2–4 (a total of 100–200 g) eggs, 400–500 ml milk (the quantity inversely proportional to the amount of added eggs).

There is a ‘market stall’ variant of ‘Kürtőskalács.’ In this case, butter can be replaced by butter powder, vegetable oil, or margarine, eggs by egg powder, milk by milk powder by applying adequate conversion factors.

There may be other ingredients added to the ‘market stall’ variant of the dough:

- Grated citrus zest (maximum 10 g) or juice (maximum 40 ml);
- Rum (maximum 10 ml);
- Sugar flavoured with vanilla beans, vanilla extract, or flavouring (maximum 30 g);
- Raisins or dried fruit cut to the size of raisins (maximum 150 g).

On no account shall the flavour of these ingredients become dominant.

There is a further, ‘alternative’ variant of ‘Kürtőskalács.’ As far as the preparation is concerned, the rules of the ‘market stall’ variant shall be followed by adding optional ingredients to the flour, e.g. vital wheat gluten, natural flour supplements harmonising with the taste and smell of confectionery products (e.g. apple flake powder, rice powder, oat powder, grape powder), which taste, in this case, may actually become dominant.

The raw dough wound around the baking spit is basted with melted butter, in case of ‘market stall’ or ‘alternative’ variants, vegetable oil or margarine can be used in the necessary amount to cover the surface evenly.

Coatings to apply on the raw dough wound around the spit before baking: Granulated sugar, brown sugar, vanilla sugar flavoured with vanilla beans, in case of ‘market stall’ or ‘alternative’ variants, vanilla sugar may be used.

Ulterior coating ingredients of ‘Kürtőskalács’ after baking

The surface of ‘Kürtőskalács’ can be coated with one of the following ingredients after baking: Ground walnuts, almonds, hazelnuts, sugar mixed with cinnamon powder, or sugar flavoured with vanilla beans. In case of ‘market stall’ or ‘alternative’ variants, any powdery or grainy textured coating may be used that harmonises with the taste and smell of confectionery

products. E.g. dried or shredded fruit, sugar mixed with cocoa powder, desiccated coconut, halva, or ground chocolate. In the case of ‘market stall’ or ‘alternative’ variants, you may apply some paste (i.e. chocolate spread) on the inside, harmonising with the taste and smell of confectionery products.

#### How to prepare ‘Kürtőskalács’

First, combine 10–20% of the milk with 5–10% of the sugar and yeast. Let the mixture rest until it becomes frothy. Then add all the ingredients and keep kneading the dough until it becomes semi-hard, rich, stretchy, and elastic.

Set the kneaded dough aside to rest for 20–60 minutes until it doubles in volume.

Baking is performed on a truncated cone-shaped baking spit made of hardwood, ceramic, or metal. The dough can be prepared in two ways, ready to be wound around the baking spit. Following the first method, use a rolling pin to roll out the dough until you have a 1 cm thick sheet. Then either cut this sheet into a ribbon in a spiral-shape or, with the help of a pasty roller-cutter, cut off a 1–3 cm wide strip lengthways. If the second method is used, roll the dough with your hand into an approximately 1.5 cm wide, rope-like strip as long as the rolling pin.

Brush baking spit with butter (in case of ‘market stall’ or ‘alternative’ variants, vegetable oil or margarine may be used), and wind the dough strip around the baking spit, along the helix, in one piece. If you are using a flat strip of dough, it should be wound around the baking spit without leaving a gap; however, if a rolled strip is used, a space equal to the width of the dough should be left when winding.

The next step is flattening the dough’s surface and spreading sugar on it. As a result, the dough strip should be pressed together to form a surface evenly coated with sugar. One way of doing this is by spreading granulated sugar on a flat, dry surface, and rolling the spit with the dough strip in it (by pressing it gently) to get a smooth surface and dough of even thickness throughout. If a rolled dough strip is used, you need to press it until no gap is left between the edges. With another method, use a board lightly dusted with flour to flatten the surface of the raw dough wound around the spit. Then brush the surface of the raw dough with melted butter (in case of ‘market stall’ or ‘alternative’ variants, vegetable oil or margarine may be used), and sprinkle granulated sugar on it or roll it in sugar.

Traditional baking uses charcoal cinders or a device capable of being heated by hot air or heat radiation. Bake the cake by continuously rotating the spit until its texture becomes crispy and reaches a golden-brown colour. This should take approximately 5–12 minutes if charcoal cinders are used for the baking, or 10–15 minutes if baked in an infra oven. During baking, baste the surface of ‘Kürtőskalács’ with melted butter combined with granulated sugar (in case of ‘market stall’ or ‘alternative’ variants, vegetable oil or margarine may be used for brushing), especially if it was not done prior to baking. The surface of the ready product should not be burnt, and the cake should not have a smoky taste.

On the cake, while still hot and removed from heat but left of the baking spit, ulterior coating can be applied by using the method of either sprinkling or rolling. Tap the axis of the spit on a table top to release the ready cake, or gently push it off the spit.

The product can solely be prepared freshly, and marketed within maximum 4 hours after preparation.

The cake must be wrapped. The cooled, ready cake must not be exposed to strong sun or heat. The protective wrapping material should be heat resistant (e.g. cellophane), which can be removed from the surface of the cake in one piece.

Food information for consumers is displayed on the marking or labelling of the protective wrapping. The following mandatory information is to be displayed on the marking or labelling of the protective wrapping:

- The official name of the product: ‘Kürtőskalács;’
- The ‘Traditional Speciality Guaranteed’ EU logo placed in the same visual field as the official name of the product;
- The Hungarian description or its translation saying ‘traditional Hungarian cake;’
- If the product is prepared either as a ‘market stall’ or an ‘alternative’ variant, these descriptive words should also be displayed together with the name of the product;
- When appropriate, the description of the ulterior coating (e.g. ‘ground walnut coating’);
- The list of all ingredients, taking the appropriate regulations in force into account;
- The time the product was prepared, indicating the nearest hour; this rule can only be waived if the product (while it is still hot) is handed over to the consumer at the site production which happens to be very busy at the time of serving;
- Shelf life including the wording ‘Best before 4 hours after production;’
- The name and contact details of the product’s manufacturer.

#### **4.3. Description of the key elements establishing the product’s traditional character (Article 7(2) of this Regulation)**

The first known record with a hint at the family of cakes baked by rotating the spit over cinders dates back to medieval times (about 1450), and is to be found in a manuscript from Heidelberg. The description mentions strip of raised dough that has to be wound in helix shape around baking spit, and brushed with yolk before baking.

In the 16<sup>th</sup> century, the evolution of the cake family ramified in three branches. The first branch contains pastries that preserved the image of cake similar to the above dough (i.e. strip wound on spit in helix shape). The Szekler–Hungarian ‘Kürtőskalács’ (‘Kürtősh Kalách’), ‘Skalický Trdelník’ (‘Trdelník from Szakolca’), and the Czech–Moravian ‘Trdlo’/‘Trdelnice’/‘Trdelník,’ which is virtually the same as the latter, as well as the ‘kürtősfánk’ (‘Kürtősh Donut’/‘Kürtős Baked in Oil’) belong to this branch. The second branch has pastries of liquid dough, namely the Lithuanian–Polish–French ‘Ragoulis’/‘Šakotis’/‘Sekacz’/‘Gâteau à la broche,’ the German ‘Baumkuchen,’ the Austrian ‘Prüfertorte’/‘Prügelkrapfen,’ as well as the Swedish ‘Spettekaka’/‘Spettkaka.’ The third branch is represented by one cake, the Transylvanian–Saxon ‘Baumstriezel,’ where a continuous dough strip is placed on spit.

The first Hungarian written record that mentions Kürtőskalács dates back to 1679. The first known recipe of ‘Kürtőskalács’ originates from Transylvania, included in the Cookbook of Countess Mária MIKES from Zabola from the year of 1784. Back then, there was no sweetening of any kind in the manufacturing procedure. A recipe from the cookbook written by Kristóf SIMAI in 1795 and the next years in Upper Hungary (present Slovakia) already mention sweetening subsequent to baking.

In the first volume of ‘A Székelyföld leírása’ (‘Description of Szeklerland’) from 1868, Balázs ORBÁN writes about a genesis legend of Udvarhelyszék which seems to mirror that, by this time, ‘Kürtőskalács’ was already strongly imprinted in the common knowledge of the region. The legend says that the Szeklers, who were chased in caves and later blockaded by the Tartars, eventually made the enemy leave by presenting them a huge ‘Kürtőskalács’ made of a straw held out of the cave, showing they would by no means starve. On the eastern edge of Hungarian speaking regions on the periphery of the Szeklers Land, fireplaces functioning as stoves survived all the way until the end of the 19<sup>th</sup> century. This fact contributed enormously to keeping the tradition of ‘Kürtőskalács’ alive in Szeklers settlements: Today, ‘Kürtőskalács’

baked over charcoal cinders still forms part of a wedding menu as it did in the past.

Terézia DOLECSKÓ's 'Rézi néni szakácskönyve' ('Aunt Rézi's Cookbook'), published in Szeged in 1876, provides evidence of 'Kürtőskalács' reaching a new phase in its evolution with its caramelised crust. The recipe suggests sprinkling sugar (sugar almond) on the dough on spit prior to baking. Consequently, other flavours appear besides the 'merely' sweet flavour because, due to the heat, sugar caramelises and also enters into the Maillard reaction. Ágnes ZILÁHI's cookbook entitled 'Valódi Magyar szakácskönyv' ('The Real Hungarian Cookbook'), which appeared in Budapest in 1892, presents such a recipe where pure sugar (not almond sugar) was applied to the dough surface before baking, even with the omission of sweetening subsequent to baking.

By the end of the 18<sup>th</sup> century, 'Kürtőskalács' became popular in most of Hungary, a defining element of both civilian and folk cuisine. Throughout the 19<sup>th</sup> and 20<sup>th</sup> centuries, the recipe of the cake was recorded in numerous popular cookbooks, where different names such as 'spit dough,' 'dough on a spit,' 'roll on a stick' were used. Rozália L. SINKÓ and Ibolya T. BERECZKI, mention in their studies its presence in the eating culture of people living in the river Tisza region at the beginning of the previous century. According to them, 'Kürtőskalács' was baked during wedding meals as well. Mention of the use of ground or chopped walnuts, even having them mixed with sugar only appeared in the second third of the 20<sup>th</sup> century. Coconut, cocoa, and other coatings became popular only towards the end of the previous century.

The early form of 'Kürtőskalács' was likely to have been imported to Central Europe and Hungary via a German-speaking region, Austria. This is indicated by the fact that a variant of the Austrian Prügelkrapfen, which was described in the Wiener Küche Journal No. 88 (1938), was also made of a yeast dough strip. There are also traditional Czech and Slovak spit cakes made by using a similar method. 'Kürtőskalács' is thus an evolved, widely known 'member of a spit cake family,' consumed in countries of and around the Austro-Hungarian Monarchy.