

A Sweet Sweet Shop

The first thing that comes to your mind upon entering is something like, "Hmm, I wonder how many of them I can eat in one go..." It's the heavenly aroma of almonds, cinnamon, chocolate and more that makes you think so greedily. If I add, though, that we headed to Molnár's Kürtőskalács, many of you will understand why. The rest must read on.

Kürtőskalács (kuhr-tush-kah-lahch), a sweet, funky-curly traditional Hungarian specialty, is an ever-vital member of any good event or festival food crowd. The good news (the kind we always love to deliver) is that from now on you don't need to wait for a festive excuse to indulge in the rolled-up treat, as Molnár's Kürtőskalács, a brand new coffeehouse, just opened on bustling Váci utca to lure you in with its divine bites.

Originating from Transylvania, *kürtőskalács* was initially made by coiling left-over bread dough around a wooden stick and baking it until crispy. Later, the creative Székelys came up with a caramelized sugar and walnut coated version... and the rest is history. Today, at Molnár's we can find as many as eight different *kürtőskalács* varieties, the likes of cinnamon, dark chocolate, coconut, almonds, cocoa, poppy seed or vanilla.



But Molnár's little café is much more than a sugaholic's Mecca. The first thing that won me over was that, although they deserved it, the *Kürtőskalács* team wouldn't take any tips, instead asking you to drop them into a charity box – last year raising more than 600,000 HUF for sick children. And this is only one of the many things I've fallen in love with there. From their warm welcome to their friendly goodbye, from their waiters' open and polite manner through the fascinating process of *kalács*-making to their lip-smacking hot choc, not to

mention the fluffy on the inside crispy on outside *kürtőskalács* itself made only with top-notch ingredients and TLC, every little detail is designed and destined to show quality, openness and honesty – a combo that assures you you'll be back soon.

And you will. And *when* you are, you'll understand why I'm saying that every time I go there, they draw a little smiley face – not only onto my coffee froth (and I'm being serious here!) –, but also into my heart.

Veronika Tarján



Molnár's Kürtőskalács

1052 Budapest,

Váci utca 31.

MAP I. E4

Open: 9 a.m. - 10 p.m. every day

www.kurtoskalacs.com

