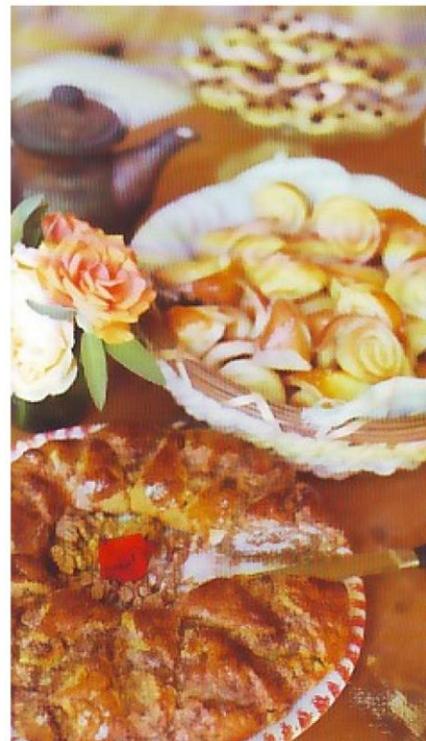
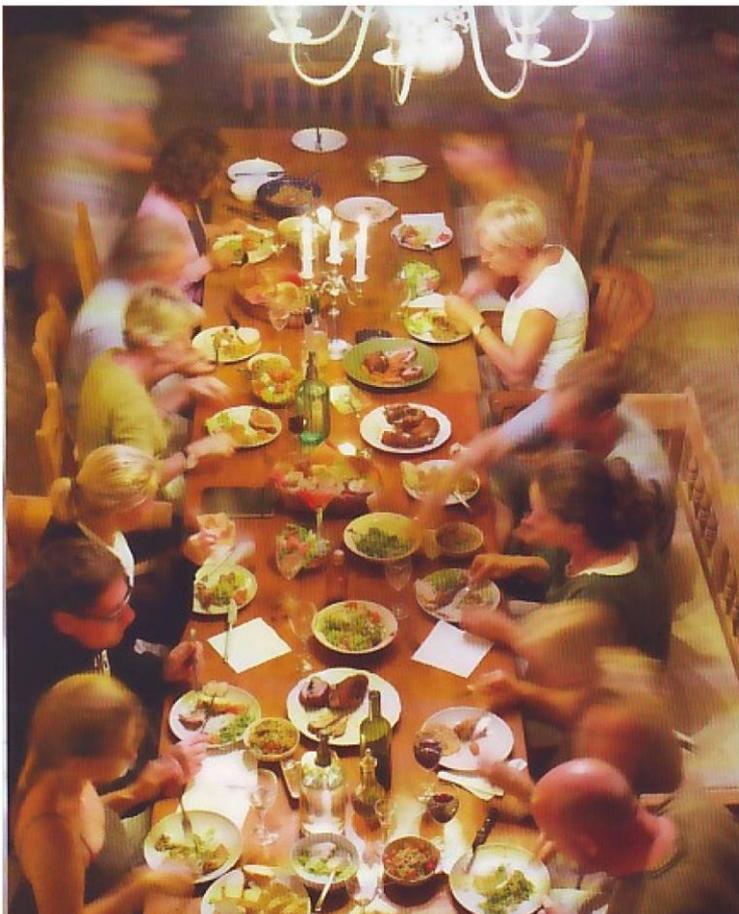


# FOOD *and* TRAVEL



*Gourmet travels*  
**Hungary**

"...Tamás Giebiszer and his wife Kati are also part of a new generation. 'We started making T-shirts and jewellery in 1991 when we were students', Tamás tells me as he rolls krumplilángos -potato flatbreads- with an old wine bottle. Trained as architects in Budapest, Tamás and Kati's student venture blossomed into a phenomenally successful business. Ten years ago, with a young family to bring up, they bought Sárffy House, a derelict farmhouse in the pretty village of Dörgicse, three and a half miles north of the lake, and

have painstakingly restored it using traditional materials such as oak, beech and cherry woods and local honey-coloured stone. It is one of the first agro-tourism projects in Hungary, with emphasis on providing guests with the very best produce, much of it grown in its own organic garden: bulbous courgettes, carrots and aubergines, sweet onions and heady herbs are cooked with local pork or chicken and served with the freshest salad leaves simply dressed with walnut oil and lemon juice. Tamás cooks food in the wood-fired oven under the shade of a massive walnut tree as his guests gather for dinner. It is a beautiful place; peaceful, rustic, yet very comfortable. We dine handsomely on pork marinated in blackberry wine, grilled chicken with apricot sauce, fresh local cheese and walnut bread made by Kati, and we drink local wine -a fruity but crisp olaszrizling that sits deliciously with the chicken, and crunchy pinot noir to set off the rich, sweet pork...

.....**Sárffy House** A beautifully restored farmhouse in peaceful countryside three and a half miles inland from the north shore. Simple but stylish rooms, and apartments, are decorated with a fine eye to detail.  
The food is some of the best in the area."

Kate Hawkings, FOOD and TRAVEL, June 2012  
Photography by Eric Nathan

