

While renowned for its culture, rich history, and breathtaking landmarks, many also hold Hungarian gastronomy close to their hearts. Its location in Central Europe has allowed Hungarian cuisine the unique benefit of the ability to maintain its original roots and characteristics, while still being influenced by dishes of surrounding cultures. This year's scholarship essay will guide you on a journey through the world of Hungarian cuisine and allow applicants to dive deeper into the flavours that the country offers beyond the traditional Gulyás leves (soup). The essay will be composed of three parts:

1. History and Resulting Cultural Influences

Examine the history and evolution of the Hungarian cuisine. Hungarian dishes originated as meat-oriented cuisine resulting from the nomadic lifestyle of the Magyar tribes prior to their settlement in the Carpathian Basin. How (if any) has this changed since then? Identify at least 2-3 events in Hungarian history where the nation's gastronomy could have been influenced by outside sources. What was the outcome?

2. Regional Variations

Identify at least two prominent Hungarian dishes and examine variances in ingredients or presentation that are observable between different regions of the country or between Hungary and its diaspora settled in surrounding countries.

3. Modern Application of Traditional Recipes

Many talented Hungarian chefs have fused traditional Hungarian dishes with modern flavors and methods of presentation which has drawn global attention to the country and its cuisine. Find one such restaurant that has taken Hungarian gastronomy to the next level. Identify some of their signature Hungarian dishes and describe what sets it apart from the widely accepted Hungarian meal.