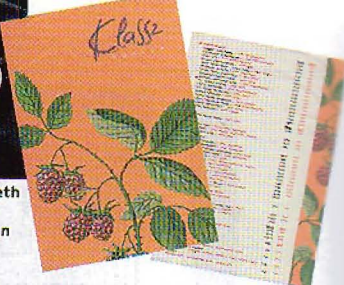




Fine folk: The neo-folkloric interior of Klassz wine bar exemplifies the homegrown scene. klassz.eu



Snacssz: Gastro-Rallye guide Judit Németh with a guest, beginning their Budapest tour eating *lángos*, a heavenly Hungarian fried bread; food and a wine menu at Klassz. gastro-rallye.com



WHO'S HUNGARY?

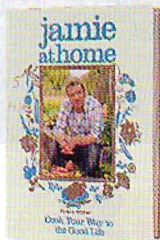
Eastern European food and wine refreshes

It might seem that in terms of food trends, Europe has been squeezed dry: futuristic Spanish (*si!*), new-wave Austrian (*ja!*). But the old country still has some juice left. Go east to Europe's last frontier: Hungary and Slovenia, where babushka recipes—frozen in time during the Soviet era—are undergoing a revolution. The capital of haute peasant fare is Budapest, already earmarked as the next Berlin by peripatetic expats.

"The gastronomic scene is exploding right now," says Henrik Tidefjård, who runs the hip Berlin-based Gastro-Rallye restaurant hop and has just added a Budapest tour. He guides tours, during which each installment of a four-course meal is taken at a different venue. Baraka is the sleekest restaurant, while other stops are more like quirky, cheerful Klassz, Buda-

pest's top wine bar. Chef Roland Radványi designed the space—a modern mix of folkloric wallpaper and wine-box tables—the same way he cooks. He makes over brown-on-brown staples with top-quality ingredients (native free-range Mangalica pigs for his pork dishes) and lighter, more sophisticated combinations: A sweet-sour apple compote and a sweet white-wine foam accompany duck liver instead of a big potato.

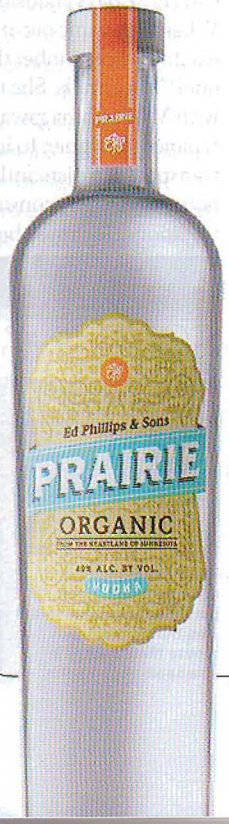
If a fancy cabbage-roll boîte hasn't yet opened nearby, you can still try a few of the happening Slovenian and Hungarian wines at home. "The interesting bottles are from indigenous grapes," says Roger Dagorn, sommelier at Manhattan resto Chanterelle. He recommends Ferenc Takler's Kékfrankos, a velvety Hungarian red. —GISELA WILLIAMS



SOUND BITES "Yes, I have kissed a few of my more beautiful, prized vegetables, I might have hugged a couple of trees and on hot days put my ear to the ground to listen to things growing—I'm just going through what many men go through at this point in their lives, when they become one with Mother Nature."—From *Jamie at Home: Cook Your Way to the Good Life* (shown left), the best cookbook yet from the nakeder-than-ever Jamie Oliver

Good & Good-looking

Ed Phillips & Sons Prairie Organic Vodka uses family-farmed corn and powers its stills with biogas from the cobs. Plus, its lovely label transcends all the eco-signage clichés. At liquor stores, \$24.99 (750ml)



Top left: Andreas Tauber; tour guide: Henrik Tidefjård; food and menu: courtesy of Klassz; still life: Len Lagrue



Pat the goat: An award-winning goat's milk butter

NEXT BIG ZING

GOAT'S MILK BUTTER
WHAT IT IS: The latest pedigreed fat (think small-batch butters, artisanal oils, and lardo) to find its way into the pantries of such hot spots as Alinea (Chicago), Momofuku Ssäm Bar (NYC), and Fifth Floor (San Francisco), this pretty white butter has the sweet, tangy, grassy, and sometimes barnyard-y flavors that characterize *chèvre*.
WHO LOVES IT: Dominique Crenn, the France-born exec chef at San Francisco's Luce, is a lifelong devotee, stirring it into risotto, serving it with

maple syrup and pancakes, and clarifying it for steamed lobster. "My mother used to cook with it when I was a kid. I love its subtle, delicate goat-cheese flavor."
HOW TO USE IT: Spread onto toast, toss with pasta and sautéed vegetables, spoon onto polenta, and, if you're flush, swap this spendy specimen for cow's butter and bake with it (Crenn swears it makes a killer fudge!). It's also reputed to be easier to digest.
WHERE TO FIND IT: Whole Foods Market or meyenberg.com (\$7 for 8 oz). —JULIET GLASS