Lake Balaton

The Balaton region is one of Hungary’s most popular destinations; where you can trek in the beautiful National Park, go hiking up the mountains and hills that offer outstanding panoramas, or where you can rest your weary body and soul at any of the numerous wellness and spa hotels. You can indulge in leisurely rejuvenation and relaxation, sail across the calm waters of the lake or take a tranquil cruise. Your children can splash away in the shallow, silky water or take part in more active recreational activities. You can try the fragrant wines of the region and enjoy tasty dishes that are renowned throughout Europe, whilst experiencing the friendly, local hospitality. Europe’s largest thermal water lake; a golf course with one of the most magnificent views and the first written historical memento of the Hungarian language held in an ancient abbey, can all be found in the Balaton region.

Wonders of nature

Those wanting to delight themselves in the beauty of nature can choose from numerous hiking trails and popular trekking areas. They can mount the volcanic cones of the Balaton Highlands and lookout areas, gaining a breathtaking view of the Lake below that appears in many different colours depending on the time of day. Nature has graced Lake Balaton with abundant beauty. The most picturesque areas belong to the Balaton-Highlands National Park. The pearl of the Balaton is the Tihany Peninsula where a splendid world is unveiled before the visitor. Thanks to the special attributes of its landscape, its geological idiosyncrasies, its diverse flora and fauna and its invaluable trove of cultural and cultural history treasures, it was the first designated landscape protection area of the country.

The tranquil atmosphere of the Káli Basin will enchant its visitors. The colorful alteration of the aspiring steeples of the churches, the wine cellar monuments, the vineyards, the almond orchards, the meadows, lakes and farmlands makes this region a one-of-a-kind feast for the eyes.
Wines of the region

Since Roman times, grapes and wine have been an important part of the everyday lives of the people living in the Balaton region. Wines produced in the Balaton region have many unique qualities and visitors should treat their senses to some time at one of the many wine cellars. The flavour of the wine is enhanced some say with the picturesque panorama of the landscape. Seen through our wine glasses, the lake appears bluer, the hillside vineyards appear greener, and the walls of the cellars and winepresses and the tiny villages at the foot of the hills appear more beautifully white.

An increasing number of events, festivals and wine celebrations pay homage to the region's wines while offering excellent opportunity for enjoyment and relaxation to the visitors. “Wine weeks” and harvest festivals are held regularly, whereas new wine tasting takes place on St. Martin’s day. Saint Vincent’s day wine celebrations also attract an increasing number of visitors.

Specialties:

- The Kéknyelű and the Zeus grapes are produced exclusively in the Badacsony wine region.
- A curiosity of the Balatonboglár wine region is the Csabagyöngye grape kind, from which the first (bottled earliest) wine of Europe is made.
- A favoured wine grape type of modern times was cultivated in Keszthely, the “Cserszeg spicy,” which has gained national popularity in recent decades.

Recipe of Balaton fish soup

Ingredients:

- 1000 g small fish (bream, sander, dwarf catfish)
- 1500 g carp
- 1200 g catfish
- 100 g lard
- 400 g (not new) onion
- 60 g home ground red paprika
- Salt
- 2 garlic cloves
- 2 green peppers
- 1 tomato
- 1 potato
- A couple of hot peppers

Directions:

Clean the fish, remove the teeth, the tails and the fins. Remove the meat from the bone of the carp and the catfish, slice it, and make cut-ins in the slices, salt and set aside. Clean the onion, chop into small pieces and wilt in the lard. Add 2/3rd's of the paprika and add 3.5 l water.

Add the small fish, the heads, the carcasses, the fins and tails; also add the green peppers, the tomato, the crushed garlic and the cleaned, quartered potato. Salt and cook until the meat falls off the bones. Press through a sieve (puree) and boil. If too thick, add water. When this base stock is ready, add the salted carp and the catfish (if here are innards, add those also) and the paprika. Bring to a boil and add the rest of the paprika. Salt and season with hot paprika as needed. Boil for an additional 10 minutes and serve piping hot.