

Passover: The Set Table

Passover Recipes



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Note and Bibliography:

Please note that these recipes are a collection of family recipes, recipes from the Temple Sinai recipe booklet and *The New York Times Passover Cookbook* by Linda Amster. Many more recipes are available online from such sites as:

www.koshercooking.com
www.kashrut.com
www.kosher4passover.com

Haroset Recipes

Traditional Apple Haroset

4 medium apples, 2 tart and 2 sweet
½ cup chopped almonds
¼ cup sweet wine
¼ cup dry wine
1T cinnamon

1. Peel, core and shred the apples. Add in all other ingredients.
2. Allow to sit for 3-6 hours, until all the flavors have blended.

Egyptian Haroset

1 cup pitted dates
1 ½ cup raisins, either dark or golden (soak to puff)
2 grated apples, peeled
1/2 cup walnuts, finely chopped
Orange juice or wine to moisten.

1. Grind all the fruits together, moisten with juice and add nuts.

Aleppian Date Preserves (Haroset Halebieh)

3 pounds pitted dates
½ cup sweet red wine
1 t ground cinnamon (optional)
1 cup chopped walnuts (optional)

1. Put the dates in a medium saucepan with enough water to cover. Bring to a boil, lower the heat, and simmer, stirring frequently, until the dates are soft.
2. Pass the date mixture through a strainer or rotary grader. A food processor may also be used.
3. Before serving, add the wine, cinnamon and walnuts and mix thoroughly.

Turkish Haroset

1 T honey
½ cup pitted dates
2 cups peeled and sliced apples
½ cup dried apricots
1/3 cup walnuts, finely chopped

1. Cook fruits together with sweet wine just to cover until apricots and dates are tender enough to mash with a fork and mix until blended.
2. Add nuts and honey.

Italian Haroset

½ pound pitted dates
½ pound chopped walnuts
3 large apples cored and peeled
1 large unpeeled orange, washed well and quartered
2 large bananas, peeled
½ cup sweet wine
½ t cinnamon
1/8 t ground clove
1 T fresh lemon juice
Matzah meal as needed

1. Chop the dates, walnuts, apples, and oranges very fine using a food processor. Transfer into bowl.
2. Mash the bananas and add to the fruit and nut mixture. Add the wine, cinnamon, cloves and lemon juice and mix well.
3. Add the Matzah meal as needed to make a mortar like paste.

Surinam Haroset

10 ounces sweetened grated coconut
7 ounces almonds, ground
3 cups water, approximately
8 ounces mixed dried fruits preferably pitted prunes and dried apples, coarsely chopped
8 ounces raisins
7 ounces dried apricots, chopped
8 ounces dried pears, chopped
2 or 3 t cinnamon
12 ounces cherry preserves
2/3 cup sweet wine

1. In a large, heavy pot, combine all the ingredients except the jam and wine, add water to cover. Simmer over low heat until the mixture begins to thicken, stirring occasionally with a wooden spoon.
2. Add additional water as the mixture thickens to prevent it from drying out or sticking to the pot.
3. After about 45 minutes stir in the cherry preserves. Cook approximately 15 minutes longer until the coconut has softened and the mixture is extremely thick. Let stand and cool. Stir in the wine. The mixture should be moist and thick.
4. Refrigerate until served. Might need additional wine to remoisten it.

Moroccan Haroset

1/2 lb. dried pitted dates
1/2 cup blanched almonds plus additional for garnish
1/2 cup walnuts plus additional for garnish
1/4 cup Passover wine
3/4 tsp. ground ginger
1/2 tsp. cinnamon
a pinch of pepper
2 pinches of ground cloves
1 apple

1. Halve the dates and discard any pit fragments.
2. In a food processor chop fine 1/2 cup of the almonds and 1/2 cup of walnuts and transfer the mixture to a bowl. In the processor puree the dates with the wine, the ginger, the cinnamon, the pepper, and the cloves and stir the puree into the nut mixture.
3. Peel the apple, grate it coarse, and stir it into the date mixture, adding more wine by teaspoons as necessary until the mixture reaches a thick but spreadable consistency.
4. The Haroset can be made 1 day in advance and kept covered and chilled. Transfer the Haroset to a serving bowl; garnish it with the additional almonds and walnuts.

Yemenite Haroset

24 dried figs
24 pitted dates
1/2 cup sesame seeds
4 t honey
2 t ground ginger
1/2 t ground coriander
1/4 t cayenne pepper, or more to taste

1. In a food processor, grind the figs and dates to a sticky paste.
2. Place in a bowl and mix with the rest of the ingredients. Cover and store refrigerated for up to 2 weeks.

Californian Haroset

2 apples, peeled and cored
2 pears, peeled and cored
1 cup almonds
1 cup dried cherries
Sugar to taste
Lemon juice to taste
1/2 t cinnamon
4 to 6 T sweet wine

1. Chop all ingredients in a food processor to form a sticky paste.

Appetizers

Classic Gefilte Fish

3 pounds fish fillets, preferably 1 pound each, such as whitefish, pike and carp, cut in 1 inch squares

1 cup finely chopped onions

2 cloves garlic, minced

2 T minced parsley

1/3 cup Matzah meal

Juice of 1 lemon

1/2 cup dry white wine or water

2 large eggs, lightly beaten

2 large egg whites, lightly beaten

2 t kosher salt, or to taste

1 1/2 t freshly ground black pepper

1 quart fish stock

2 carrots, peeled and sliced

Prepared horseradish

1. In a food processor, grind the fish, but not too finely. This should be done in two batches. In a bowl, mix the fish with the onion, garlic, parsley, Matzah meal, lemon juice, wine/water, and eggs and egg whites. Season with salt and pepper. Do not underseason.
2. In a large pan, bring the stock to a simmer.
3. Keeping your hands wet, form the fish mixture into oval patties about 3 inches long. Slip as many as will fit comfortably into the pan and poach for 30 minutes. Remove and drain, and continue poaching the rest. When all the fish is cooked, transfer to a bowl or serving dish.
4. Add the carrot slices to the stock and simmer for 10 minutes. Remove from stock and scatter over the fish. Refrigerate.
5. Boil down the cooking liquid until it is reduced to 3 cups. Strain through a fine strainer. Spoon some over the cooled fish. Refrigerate the rest and it should jell. Skim the fat off the surface.
6. Serve the fish cold with horseradish and jellied broth on the side.

Craig Claiborne's Salmon Pate

2 cups cooked, boneless, skinless salmon

1/4 to 1/2 cup heavy cream

2 T lemon juice or to taste

1 T chopped fresh dill, plus more for garnish

Salt and freshly ground pepper to taste

Matzah

1. Place the fish in a food processor. Add about 1/4 cup of cream and blend. Gradually add more cream until desired consistency is reached, taking care the mixture does not become too liquid. Stop the blending at intervals and scrape down the sides of the container. When blended, the mass should be mousseli-like, holding its shape when picked up with a spatula.
2. Spoon and scrape the mixture into a bowl and add the lemon juice, dill, salt and pepper. Spoon the pate into a serving dish, such as a small soufflé mold. Cover and chill well, preferably overnight. Garnish with chopped dill and serve with Matzah.

Quick Chicken Liver Pate

1/2 pound chicken livers

Chicken stock to cover

2 large hard-cooked eggs

1/2 cup chopped onions

2 T chicken fat or pareve margarine

Salt and pepper to taste

Cognac (optional)

1. Simmer the livers in the chicken stock until done, 8 to 10 minutes. Drain.
2. Grind the livers with the eggs, using a food processor, adding a little chicken stock.
3. Brown the onions lightly in the fat and blend all the ingredients to make a paste. Season with salt and pepper. If desired, season further with a dash of Cognac. Serve with Matzah.

Matzah Balls

3 large eggs
3 heaping T rendered, solidified chicken fat
½ t salt
Pinch of pepper
2/3 to ¾ cup Matzah meal
Hot chicken soup for serving

1. In a bowl, beat the eggs lightly with the water. Add the chicken fat and stir until the fat is dissolved. Add salt and pepper.
2. Gradually stir in the Matzah meal, 2 tablespoons at a time, processing slowly as it thickens so not too much is added. The mixture should be as thick as light mashed potatoes, and just a little soft and spongy. Chill for 5 to 7 hours.
3. Half an hour before serving time, bring 2 ½ to 3 quarts of water to boil. Salt the water as for pasta.
4. With wet hands or 2 tablespoons dipped in cold water, shape balls about 1 to 1 ½ inches in diameter. Drop gently into the boiling water, cover the pot loosely and let boil at a moderately brisk pace for about 25 minutes.
5. When one ball tests done (cut it open and see if it is light colored and cooked all the way through), remove all carefully with a slotted spoon. Serve in hot chicken soup.

(NOTE: Leftover Matzah balls can be sliced and fried for a great breakfast. Chill leftover Matzah balls overnight. Slice and fry in chicken fat or pareve margarine until sides become golden and the insides are heated. Served with eggs.)

Carol Wolk's Prize-Winning Matzah Balls

8 cups plus 1 tablespoons chicken broth
1 ¼ cups Matzah meal
5 large eggs
1 ½ t salt
1 T vodka
2 T club soda
¼ cup vegetable oil

1. Place the 8 cups of chicken broth in a deep pot over medium heat. Meanwhile, in a mixing bowl, combine the Matzah meal and eggs. Add the salt, vodka, club soda, remaining 1T chicken broth and vegetable oil. Mix well. Put in the freezer for 45 minutes.
2. Use the 2 T to form Matzah balls that are about 2 inches in diameter. When the broth is hot, but not yet boiling, use a slotted spoon to place each ball into the soup. Cover the pot, cook for 40 minutes and serve. Makes 18 large Matzah balls.

Passover Egg Lemon Soup

6 cups chicken broth
1 cup matzos (broken in small pieces)
salt to taste
2 eggs
1/2 cup lemon juice

1. Bring broth to a boil, add matzos and simmer until tender. Add salt to taste.
2. Beat eggs, add lemon juice and beat thoroughly.
3. Dilute with a little stock, beating constantly with a wire whisk or fork.
4. Add a little more broth beating well. Add remainder of soup, stirring constantly.
5. Bring to a boil and remove from heat IMMEDIATELY.
6. Allow to stand several minutes before serving. Serves 6

Entrees and Side Dishes

Asparagus Matzoh Brei

½ pound medium asparagus
3 T butter or olive oil
1 cup thinly sliced onion
5 matzohs
6 large eggs, beaten
Salt and pepper
Grated Swiss Cheese (optional)

1. Snap the ends off the asparagus where they break naturally. Peel the spears. Cut the asparagus into 1-inch pieces.
2. Place the asparagus in a steamer basket or in a pot of simmering water and cook about 3 minutes until they are just tender and still bright green. Drain the asparagus, if necessary, and refresh under cold running water. Dry well.
3. Heat 1 T of the butter or oil in a large nonstick skillet over medium-low heat. Cook the onions until golden, about 6 minutes. Remove the onions from the pan and mix in a bowl with the asparagus.
4. Crumble the matzohs and soak them in a bowl of hot water about 30 seconds. Drain well and squeeze out as much water as possible. In a bowl, mix the eggs and matzohs together. Season with salt and pepper. Stir in the onions and asparagus.
5. Heat the remaining 2 T butter or oil in the skillet over medium-high heat. Add the matzoh mixture and cook several minutes until the mixture sets on the bottom around the edges. Cover the skillet with a large plate and, holding both plate and skillet together, flip them over so the matzoh brei is cooked side up on the plate. Slide it back into the pan and cook the second side. Cut it in wedges and serve with a sprinkling of grated cheese, if desired.

Basic Passover Brisket

1 T olive oil
4 pounds boneless beef brisket
2 cups finely chopped onion
1 cup finely chopped carrot
1 cup finely chopped celery
3 garlic cloves, minced
3 ½ cups beef stock or wine
Salt and pepper
1 ½ t dried thyme
1 bay leaf
2 T tomato paste

1. Preheat the oven to 350.
2. Heat the oil in a heavy dutch oven or stock pot. Add the beef and cook over medium-high heat until browned on all sides. Remove the meat from the casserole and add the onions, carrots and celery. Cook over medium-low heat until tender and lightly browned. Stir in the garlic, then add the stock.
3. Bring to a simmer, scraping the bottom of the pan. Stir in the salt and pepper to taste, thyme and bay leaf. Return the meat to the pan.
4. Cover the pan and place in the oven. Bake for about 2 hours until the meat is tender.
5. To serve immediately, remove the meat from the pan and set aside. Strain the cooking liquid and puree the vegetables in a food processor or a blender. Return the cooking liquid to the casserole and stir in the pureed vegetables and the tomato paste. Bring to a boil and cook for about 5 minutes until the sauce has thickened slightly. Season to taste with salt and pepper.
6. Slice the meat against the grain and arrange on a platter. Spoon some of the hot sauce over the slices and pass the rest alongside.

NOTE: For an even better taste, prepare a day ahead of serving. Heat sliced beef in sauce before serving.

Matzoh Spinach Pie

1 bunch of spinach (approx. 4 cups chopped)
salt to taste
3 eggs
1 1/3 cups mashed potatoes
3/4 cup grated romano cheese
4 matzohs (or enough to line bottom of pan)
2 T oil

1. Wash spinach, drain. Cut up finely and sprinkle lightly with salt.
2. Mix together 1 beaten egg, 1/3 cup mashed potatoes and 1/2 cup grated cheese; mix into spinach.
3. Soak matzohs in water for about 2 minutes, then lay out on cloth. Let stand approx. 15 minutes.
4. Heat greased baking pan in preheated oven at 350 degrees.
5. Line bottom and sides of hot pan with matzohs and spread spinach filling evenly over matzohs. Mix 2 beaten eggs with remaining potatoes, cheese and oil. Spread on top. Bake for 1 hour or until top is lightly brown.

Lamb Matzoh Pie

2 lb. shoulder of lamb
3 or 4 green onions, finely chopped
Salt and pepper to taste
2 eggs
8 matzohs
Oil

1. Place lamb in pot and simmer very slowly until tender (it will create its own gravy). Cool, trim off fat and cut into tiny pieces.
2. Add green onions, salt and pepper to taste. Beat one egg into meat mixture.
3. Wet matzohs to soften, then blot between paper towels to absorb excess moisture.
4. Preheat oven at 400 degrees and place greased baking pan in oven until oil is very hot. This will prevent matzohs from sticking. Line bottom of pan with 4 matzohs, spread meat mixture over it. Top with remaining matzohs. Sprinkle top with oil. Beat second egg and pour on top. Bake until brown on top; approx. 1/2 hour. Cut into squares and serve. Serves 8 to 10.

Fritada de Espinaca

10 oz. frozen spinach
8 oz. cream cheese
16 oz. cottage cheese
1/2 cup matzoh meal
3 eggs, well beaten
salt and pepper to taste

1. Preheat oven to 350 degrees. Grease a 1 quart soufflé dish.
2. Cook the spinach thoroughly & drain well. Melt the cream cheese over boiling water and add to the hot spinach. Add the cottage cheese & matzoh meal. Mix well.
3. Stir in the eggs, salt & pepper.
4. Pour into the soufflé pan and bake for 40 minutes or until light golden on top.

Spinach and Artichoke Casserole

1 9-oz pkg. frozen artichoke hearts, defrosted or 1
14-oz can artichoke hearts
3 10-oz pkgs. frozen chopped spinach, defrosted
1/2 lb. cream cheese
2 T mayonnaise
4 T butter or olive oil
6 T milk
1/3 c. fresh grated Parmesan or Romano cheese
pepper to taste

1. If frozen artichokes are used, cook according to instructions. Do not overcook. Drain the artichokes, and place them on the bottom of a 3-quart casserole.
2. Squeeze as much moisture as possible from the spinach, and layer it on top of the artichokes.
3. In an electric mixer blend the cream cheese, mayonnaise, and the butter or oil until light and fluffy. Gradually beat in the milk, and spread this mixture over the top of the spinach.
4. Sprinkle with pepper and the cheese. Bake, uncovered, at 375 degrees for 40 minutes, or until the top is lightly browned. You can refrigerate this dish after putting it together and before baking it, but if chilled, slightly increase the baking time.

Turkish Baked Eggplant with Cheese

6 T vegetable oil
1 large eggplant
4 eggs
1 cup grated Parmesan, Cheddar or other sharp cheese
1 cup cooked rice or mashed potato
2 T fresh or 1 t dried rosemary
1 T fresh or 1 t dried basil
2 tomatoes, sliced
salt to taste

1. Preheat oven to 350 degrees. Grease a 9 x 6-inch baking dish with vegetable oil.
2. Wash and slice the eggplant into 1/4-inch slices. Saute in oil. Place half the eggplant slices in the baking dish.
3. Beat 2 eggs well; add the cheese and rice or potato. Mix well and cover the eggplant slices with the mixture.
4. Place another layer of eggplant on top. Cover with chopped, fresh mixed herbs and tomatoes. Beat the remaining 2 eggs and pour on top of the tomato layer. Season with salt and the remaining oil. Bake in oven 45 minutes to 1 hour, until a custardlike crust forms.

Vegetable Roast

1 med. eggplant
1 med. onion, chopped
2 cloves garlic, chopped
3 carrots, scraped and chopped
3 small zucchini, chopped
3 med. tomatoes, chopped
1 T tomato paste
4-6 T matzo meal
1 egg, beaten
2-3 parboiled potatoes, sliced
1 tbs paprika
salt and pepper
vegetable oil for frying

1. Slice the eggplant, layer them in a colander or large plate, salting each layer and leave them for 30 minutes or until the bitter juices have oozed out. Then rinse them well, pat dry and chop the slices into smaller pieces.
2. Fry the onion and garlic in a little oil for a few minutes. Add the carrot, zucchini, tomato and eggplant. Stir the vegetables together and cook them over a low heat for about 20 minutes. Add a little water, if the mixture becomes too dry. Check that the carrot has softened.

3. Preheat the oven to 350 degrees. Puree the vegetables briefly in a liquidizer or food processor or mash them by hand, but the mixture must be a rough, rather than smooth puree.
4. Add the matzo meal, season well with the salt and pepper and taste. Mix in the beaten egg. Spoon the mixture into a greased, oven proof casserole dish and arrange the potato slices over the top of the mixture. Sprinkle the paprika over top. Bake in the preheated oven for about 30-40 minutes until the topping is golden brown.

Potato Kugel

Vegetable oil for greasing casserole
6 medium potatoes, peeled
3 large eggs
½ cup matzoh meal
½ t potato starch
1 ½ t salt
Fresh ground pepper to taste
1 onion, grated

1. Preheat the oven to 350. Grease a 1 ½ quart casserole
2. Grate the potatoes into cold water, then drain. There should be three cups.
3. In a bowl, beat the eggs until they are thick. Stir in the potatoes and remaining ingredients.
4. Turn the mixture into the casserole and bake, uncovered, about 1 hour.

Carrot and Apple Tsimmes

1 pound carrots, peeled and quartered
1 McIntosh apple, cored, peeled and quartered
¼ cup sugar
Vegetable oil for casserole
2 T unsalted margarine
Dash of salt
½ t cinnamon

1. Preheat oven to 350.
2. In a food processor, coarsely grate the carrots and apple. Sprinkle the mixture with the sugar and set aside.
3. Grease a heavy 1-quart casserole with oil. Bring 1 cup water to a boil and transfer it into the casserole. Add salt, the carrot mixture and the margarine and sprinkle with the cinnamon. Cover and bake 1 hour, until the carrots are soft.

Desserts and Breakfast

Matzah Meal Pancakes

3 extra large eggs, separated
2 T sugar
1 T lemon juice
Grated rind of ½ lemon
Pinch of salt
½ cup plus 2 T Matzah meal
Unsalted butter
Sugar or cinnamon sugar for sprinkling

1. In a bowl, beat the egg yolks with 1 T sugar until very thick and almost white. Beat in the lemon juice and rind.
2. In another bowl, beat the egg whites with a pinch of salt, and, as they get foamy, gradually beat in remaining 1 T of sugar. Beat until the whites stand in stiff but shiny peaks.
3. Stir 2 or 3 T of beaten whites into the yolk mixture.
4. Using a spatula, fold the remaining whites and the Matzah meal into the yolks, quickly, gently and thoroughly.
5. Lightly butter a skillet or griddle. Drop a rounded tablespoonful at a time into the hot skillet. Fry slowly over moderate heat so the pancakes turn golden brown without having the butter burn. Turn to brown the other side. Total frying time should be 5 to 7 minutes for each batch.

Passover Walnut Cake (Greek)

8 eggs well beaten
7 T sugar
½ t cinnamon
5 T Matzah meal
8 T ground walnuts
1 ½ t baking soda
4 T sweet butter, melted
Hot syrup, recipe below

1. Preheat oven to 350 degrees.
2. Beat eggs until very creamy, beat in sugar & cinnamon.
3. Mix Matzah meal, walnuts and baking soda in a large bowl. Add eggs and stir well.
4. Butter sides and bottom of 10 x 14 x 3 inch pan. Cover the bottom with waxed paper and butter paper.
5. Pour in cake batter. Bake 30 minutes. Test with toothpick. Cool and remove from pan. Remove paper and return to pan.

Hot Syrup

2 cup sugar
1 cup water
Juice of 2 lemons

1. Boil ingredients until syrup coats a wooden spoon.
2. Remove from heat and as soon as it stops boiling pour over cake. Set aside to mellow for a day. Cut in squares.

Mustachudos (Sephardic Passover Cookies)

3 cups finely chopped walnuts
2 eggs
1 cup sugar
Grated zest of 1 orange
1 heaping T. cinnamon
1 pinch (no more) cloves

1. Blend all ingredients in food processor.
2. On foiled cookie sheet spoon into mounds 1 inch apart.
3. Bake in preheated oven 350 degrees for 20 minutes.
4. Remove and carefully lift cookie with spatula. While still warm and soft press between palm of hand and fingers and quickly shape into a crescent. Cookies will harden as they cool, so this must be done fast.
5. Sprinkle with powdered sugar.

Matzah Charlotte

1 Matzah
3 tbsp. sugar
2 eggs, separated (egg whites beaten until stiff)
1 ¾ cup chopped almonds
¼ cup chopped raisins

1. Soak Matzah in water until soft, and press out well.
2. Add beaten egg yolks, sugar, chopped almonds, and raisins. Mix thoroughly.
3. Fold in stiffly beaten egg whites.
4. Bake in greased baking dish in moderate oven (350 degrees) until top is golden brown (about 30 minutes). Serves 4.

Chrimsel (Apple Pancakes)

1 apple, peeled and thinly sliced
¼ cup raisins
¼ cup sugar
1 Matzah, crushed
½ cup Matzah meal
½ cup manishevitz wine
1 egg
a dash of cinnamon

1. Make a batter of the crushed Matzah, Matzah meal, sugar, wine and egg.
2. Add apple slices, raisins and cinnamon.
3. Cover bottom of pan with oil and heat. Drop batter by tablespoons into pan making small pancakes. Brown on both sides.

Passover Granola

3 cups matzo farfel
¾ cup chopped nuts (sliced almonds)
4 T oil
½ t cinnamon
3-4 t honey
salt and sugar to taste
½ cup raisins (optional)
½ cup sliced dates (optional)

1. Toss together: farfel, nuts, oil, cinnamon, honey, salt and sugar.
2. Spread in a greased 9x13 pan.
3. Bake at 350 degrees, stirring occasionally, for 30 to 40 minutes or until golden brown.
4. Remove from pan and spread on a piece of foil to cool. If desired, add raisins, coconut and/or dates. Serve as a snack or cereal; it will stay crispy in milk. Yields 3 1/2 cups.

Passover Chocolate Bars

1 cup butter
1 cup sugar
2 eggs
1 t orange juice
¼ t salt
1 cup Matzah cake meal
½ lb. semisweet chocolate
½ cup chopped walnuts (optional)

1. Cream butter and sugar. Beat in eggs.
2. Add orange juice, salt and cake meal.
3. Grease a cookie sheet and pat dough out to 1/4-1/2 inch thickness.
4. Bake at 350 degrees for 25 minutes.
5. Melt chocolate and spread over warm cookie dough. Sprinkle with walnuts. Cool and cut into squares.

Lemon Mousse

2 cup lemon juice
2 cup sugar
16 egg yolks, beaten (can use egg substitute)
2 T + 2 t grated lemon rind
1 qt. whipping cream, beaten

1. Heat lemon juice, sugar, egg yolks, and lemon rind until thickened. DO NOT BOIL.
2. Fold in beaten whipping cream. Cover and refrigerate.

Chocolate Pesach Cake

½ cup Matzah meal
½ cup potato flour
7 large eggs, separated
1 t baking powder
1 ¼ cup sugar
1 t vanilla
1 T oil
¼ cup grated bitter chocolate

1. Beat the egg whites with the sugar. Add the egg yolks.
2. Add grated chocolate and dry ingredients.
3. Add vanilla and oil.
4. Pour into ungreased angel food cake pan. Bake at 350 degrees for 40 to 60 minutes.

Glaze: Melt 1 cup of chocolate chips; add 1/4 cup margarine. Melt and stir until smooth. Drizzle over cake after the cake has cooled.

Chocolate Soufflé Roll

7 oz. dark semi-sweet chocolate
4 T strong coffee
7 eggs, separated
¾ cup sugar
2 T cocoa

1. Preheat oven to 350 degrees. Grease 10x15 inch jelly roll pan. Cover with greased waxed paper.
2. Melt chocolate and coffee together in a double boiler and stir. Cool slightly.
3. Beat egg yolks with 1/2 cup sugar until fluffy and pale. Add chocolate mixture to yolks.
4. Beat egg whites until soft peaks form. Add 1/4 cup sugar, beating until stiff peaks form. Fold egg whites into chocolate mixture.
5. Place batter in pan and bake 15 to 20 minutes or until firm.
6. Remove and cool 5 minutes, then place damp towel over roll and cool completely at room temperature. Store in cool place.

- Just before filling remove towel from roll and sprinkle with cocoa. Place an ungreased sheet of wax paper over roll and turn roll upside down. Remove pan and first piece of paper. Spread filling over flat cake and roll up carefully and quickly. Store in refrigerator. You can use sweetened whipped cream instead of filling, but fill cake just before serving.

Mocha Cream Filling

9 T margarine or butter
 ¾ cup very fine sugar
 3 oz. semi-sweet chocolate
 2 T strong coffee
 2 eggs
 confectioner's sugar
 shaved chocolate for garnish

- Cream butter and sugar very well. Melt chocolate in coffee and stir. Cool slightly.
- Add to butter mixture and blend well.
- Add eggs and continue beating until very smooth and light. Set aside in cool place.
- Sprinkle top of cake with confectioner's sugar and then shaved chocolate (covers cracks in cake).

Macaroon Pie

3 egg whites
 1 ¼ cups sugar
 ¾ t. baking powder
 1 cup Matzah meal
 ¾ cup chopped nuts
 1 t vanilla
 dash of salt

- Beat the egg whites until stiff, not dry. Gradually add the sugar.
- Fold in the remaining ingredients.
- Spread in a greased 9 inch pie pan. Bake 35 to 40 minutes at 350 degrees. Cool. Spread on topping. Refrigerate for several hours before serving.

Topping

1 cup whipping cream
 ¼ cup powdered sugar
 ½ t. vanilla
 ½ t almond extract

- Beat until fluffy.

Truly Wonderful Chocolate Passover Cake

6 eggs, separated (whites beaten until stiff)
 1 ½ cup sugar
 1 cup chopped walnuts
 4 oz. semi-sweet chocolate, grated
 2 apples, peeled and grated
 ½ cup Matzah meal

- Beat egg yolks with sugar until thick. Gently stir in walnuts, chocolate, apples, and Matzah meal.
- Fold egg whites into mixture.
- Put in 9 inch spring board pan at 350 degrees for 45 minutes to 1 hour. Cool in pan before releasing.

Passover Carrot Nut Cake

1 cup chopped nuts (walnuts or almonds are fine)
 3 to 4 med. to large size carrots, scraped and then shredded
 ¾ cup Matzah meal
 10 eggs, separated (egg whites beaten until stiff)
 1 cup sugar
 1/2 tsp. salt

- Preheat oven to 350 degrees.
- Sprinkle carrots with 1 tbsp of lemon juice to keep them from turning brown.
- Beat yolks until fluffy and add sugar gradually and then add salt; beat after each addition.
- Add carrots and nuts.
- Fold Matzah meal into yolks mixture; fold gently and evenly as possible. Fold in egg whites.
- Pour into a greased ring spring form cake pan. Bake 1 hour and check. If your hand sticks to the top of the cake it needs an additional 10 minutes of baking. Let the cake stand until cool; run a knife around the pan edge and bottom before turning upside down. Serve with apricot jam.

Apricot Jam: Put approximately 4 cups dried apricots in a sauce pan and add water to just cover them; stirring constantly bring it to a boil; lower heat and simmer. Add sugar to taste, about ¼ to ½ cup. Add a little lemon juice as necessary to add some zip. Use potato masher to soften apricots and break into small pieces.

Carrot Pudding

1 cup Matzah cake meal
1 t salt
1 t cream of tartar
1 t baking soda
½ cup brown sugar
½ cup margarine
3 eggs, separated (yolks beaten lightly, whites beaten until stiff)
4 cups grated raw carrots

1. Sift together dry ingredients.
2. Cream sugar and margarine.
3. Alternately add yolks and dry ingredients to the creamed mixture. Mix well.
4. Add the carrots. Fold in egg whites.
5. Bake in well greased mold or small tube pan. Bake at 350 degrees for 40 minutes. Serve hot or cold.

Matzah Brei

3 Matzahs, broken in half
2 large eggs
½ cup milk
1 t salt
1 T butter or oil for frying
Cinnamon

1. Soak Matzah in water until soft.
2. In a separate bowl, beat the eggs with milk, salt and some cinnamon.
3. Mix in softened Matzah.
4. Heat frying pan with butter or oil and place mixture in pan and fry until crisp (turning frequently).
5. Serve with honey, jam or syrup.

Almond Macaroons

2 egg whites
1/3 cup sugar
½ t vanilla sugar or ½ t vanilla extract
2 cups finely ground unblanched almonds
Blanched almonds split in half

1. Stir egg whites, sugar, and vanilla sugar or extract until foamy. Add ground almonds. Blend until smooth.
2. Drop teaspoons of mixture, about 2 inches apart, on a buttered 10 x 10x 2 inch baking pan, shaping them with the help of a second spoon into medium high mounds. Decorate each macaroon with a split almond, pressing almond down lightly.
3. Preheat oven to 300 degrees. Just before putting the macaroons, reduce to 275 degrees and back for 20 minutes or until

lightly colored and tops are firm. Remove from pan while still hot.

Carmel Matzah Crunch

4-6 unsalted Matzahs
1 cup unsalted butter
1 cup firmly packed brown sugar
¾ cup coarsely chopped chocolate or semi-sweet chocolate

1. Preheat the oven to 375 degrees. Line a large cookie sheet completely with foil. Cover the bottom of the sheet with baking parchment – on top of the foil. This is very important since the mixture comes sticky during baking.
2. Line the bottom of the cookie sheet evenly with the matzohs, cutting extra pieces, as required, to fit any spaces.
3. In a heavy-bottomed saucepan, combine the butter and brown sugar. Cook over medium heat, stirring constantly, until the mixture comes to a boil. Boil for 3 minutes, stirring constantly. Remove from heat and pour over the matzah, covering completely.
4. Place the baking sheet in the oven and immediately reduce the heat to 350 degrees. Bake for 15 minutes, checking every few minutes to make sure the mixture is not burning.
5. Remove from the oven and sprinkle immediately with the chocolate. Let stand for 5 minutes, then spread the melted chocolate over the matzoh. While still warm, break into squares or odd shapes. Chill, still in the pan, in the freezer until set.