

Recipe Book 2021

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Passover Conversion Tables

Passover Conversion Tables	
IF A RECIPE CALLS FOR:	USE:
1 tsp. Baking Powder	½ tsp. Baking Soda and ½ tsp. Cream of Tartar.
1 oz. Chocolate	3 Ts. Cocoa and 1 T. shortning, or use Passover Chocolate.
1 C. Confectionary Sugar	1 C. Granulated Sugar less ½ T. and replace with Potato Starch.
Cornstarch	Equal amount of Potato Starch.
Flour	Equal amounts of Cake Meal and Potato Flour sifted together.
Flour as thickener	One-half the amount of Potato Starch
1 bx. Gelatin, sweetened	2 bxs. Kosher Gelatin (3 oz. bx.)
1 env. Gelatin, unflavored	2 Ts. Kosher Gelatin
1 C. Graham Cracker Crumbs	1 C. Soup Nuts or Passover Cookies (ground) 1 tsp. Cinnamon
¼ C. Bread Crumbs	12 ozs. Soup Nuts (crushed)
1 tsp. Vanilla Extract	Scraped inside of ½ Vanilla Bean or 2 tsps. Vanilla Sugar
	To make Vanilla Sugar use: 1 C. Granulated Sugar 1 Vanilla Bean Cut bean crosswise several times, and lay over the sugar. Seal tightly for 24 hours before using. 2 tsps. sugar equals 1 tsp. extract.

Appetizers

Always Perfect Sweet and Sour Meatballs

Always Perfect Sweet and Sour Meatballs

By Sarah Chana

Prep Time: 5 mins Total Time: 25 mins Servings: 4

FOOD.



Photo by Lori Mama

ABOUT THIS RECIPE

"This recipe has gotten me out of innumerable kitchen emergencies, including unexpected guests, finicky guests, and kids on a hunger strike. It has become so popular in our world that many guests visiting (especially from out of town) request it in advance before they get here. Similarly, many young brides have asked for this recipe as their wedding gift (don't worry--they got a regular gift too!). It can be doubled, tripled, etc., freezes and reheats well, and can handle an almost infinite number of variations (some of which I will include below)."

INGREDIENTS

- 1 lb ground beef
- garlic powder
- onion powder
- 1 egg
- 1/4 cup matzo meal
- 12 ounces chili sauce
- 1/2 cup brown sugar
- 1/4 cup lemon juice

DIRECTIONS

1. Mix together beef, garlic powder, onion powder, egg, and matzo meal.
2. Form into small balls and set aside.
3. Pour chili sauce into medium saucepan.
4. Refill bottle with water, shake well, and add to pot.
5. Add the brown sugar and lemon juice, and mix.
6. Bring sauce to a boil.
7. Taste and adjust amounts of lemon juice and brown sugar to taste.
8. Drop in meatballs.
9. Return to boil, cover, and simmer for at least 20 minutes (but you can leave it on for much longer if you forget).
10. VARIATION #1: For chili sauce, you can substitute either tomato sauce or tomato juice or diced canned tomatoes, and adjust the sweeteners and water accordingly. You just want it to be a saucy consistency, not too thick or thin. If you use plain tomato juice or sauce, you can add in some garlic powder or other seasoning. The sky is the limit. But, do NOT use spaghetti sauce!

Submitted by Roberta Trager

Amy's Recipe Vegetarian Chopped Liver

INGREDIENTS

6 Tb oil

2 large onions, chopped

1 ½ cup peas (can use frozen)

1 cp green beans

3 hard boiled eggs

30 walnut halves (about one cup)

1 tsp salt

½ tsp pepper

DIRECTIONS:

1. Saute onions until soft. Add vegetables and saute until tender. Season with salt and pepper.
2. Put vegetables in the food processor. Add eggs and nuts. Process until blended but not too mushy.
3. Add oil if dry. Add spices if bland.
4. Chill several hours or overnight.
5. Serve with matzoh or carrot sticks and celery sticks for dipping.

Submitted by Amy Geffen

Charoset (Turkish)

Recipe by

Deborah Rood Goldman

Unlike traditional Ashkenazi *charoset*, made with apples and nuts, this combination of dates and oranges certainly is closer to representing the mortar that the Israelites used to build the palaces and pyramids of Egypt – and is hard to resist.

Every year, a highlight of the [Passover](#) seder is looking forward to my cousin Susie bringing this nontraditional *charoset*. For many years, after the first half of the seder, when the Haggadot were being cleared, and the gefilte fish was coming out, my mom and I would sit and happily feast on this *charoset*, putting spoonful after spoonful onto matzah long after everyone was onto the next course.

INGREDIENTS

1 juice orange

1 pound pitted dates

1/2 cup sugar

1/4 teaspoon cinnamon

2 tablespoons wine or brandy

1/2 cup chopped walnuts, optional

DIRECTIONS

1. Cut oranges in pieces, skin and all, and remove pits. Chop in a food processor. Put in a heavy-bottomed pot.
2. Chop dates and sugar, (in three or four batches to prevent clogging the blade), in food processor. Add to the pot.
3. Cook over gently heat for about 20 minutes, stirring frequently until mixture is soft and sugar dissolves.
4. Stir in cinnamon, wine or brandy, and cook five more minutes.
5. Add walnuts if you are using them.

<https://reformjudaism.org/reform-jewish-life/food-recipes/turkish-charoset>

Charoset: East Meets West

CHAROSET: EAST MEETS WEST

Sephardic Jews use dried fruit such as dates and often form the mixture into nut-sized balls. The American version is usually made with apples, nuts and sweet wine. This recipe combines the richness of dried fruit and the tang of lemon with the familiarity of apples and walnuts. It makes a great conversation piece at your seder as the plate of nut-covered Charoset balls are passed and each person takes one to be spread on matzo, mixed with horseradish, scooped with a romaine lettuce leaf (the bitter herb used in Morocco), or enjoyed by itself.

1-1/2 cups dried apricots

1 cup pitted dates

1 cup walnuts

1 apple, peeled and cored

1-1/2 Tbsp. sugar

2 Tbsp. lemon juice

1 Tbsp. apricot preserves

1/2 tsp. salt

Dash black pepper

*1 cup finely chopped walnuts
(in a separate bowl)*

Put all ingredients except chopped walnuts into food processor. Process in pulses until a crunchy paste is formed. Roll tablespoons of mixture between palms into a small balls. (Moisten hands with water if they get too sticky.) Toss each ball in the chopped walnuts to coat, then refrigerate in a single layer covered with plastic wrap. Makes approximately 30 balls. **Note:** For a special treat, dip these in melted chocolate, let harden in refrigerator and serve with dessert!



Submitted by Ilyse Sisolak

Gefilte Fish, Salmon Baked (P, KLP, TNT)

Source: *"Fast & Festive Meals for the Jewish Holidays,"* by Marlene Sorosky

Serves: 16

2 medium onions, peeled and cut into chunks

5 carrots, peeled and cut into 1" pieces

2 stalks celery, cut into 1" pieces

1 cup parsley sprigs

1 pound salmon filet, skinned and cut into 2" pieces

2 pounds white fish fillets (cod, sole, carp, snapper) cut into 2" pieces

3 large eggs

1/2 cup vegetable oil

1/4 cup sugar, or to taste

2 teaspoons salt

2 teaspoons freshly ground pepper

Lettuce leaves, cooked carrot slices, horseradish, etc. for serving

Preheat oven to 350°F.

In food processor with metal blade, process onions until minced. Remove to a very large bowl.

Process carrots, celery and parsley until ground. Add to onions in bowl.

Process salmon until ground. With motor running, add white fish through feed tube, one piece at a time, until ground. Add to vegetables in bowl. Put eggs, oil, sugar, salt and pepper in processor and mix until well blended. Add to fish mixture and mix with hands or spoon until thoroughly combined.

Transfer mixture to an ungreased 9"x13" glass baking dish. Bake uncovered for one hour or until firm to the touch. Remove from oven and cool. (Can be refrigerated for 2 days or frozen.

Defrost in refrigerator.)

Submitted by Judy Sennesh

My Nonas Charoset

Greek/Turkish Charoset:

5 Granny Smith Apples

2 Juice Oranges

1 cup Walnuts (try pecans for a different flavor)

1 cup plump raisins

1 cup pitted dates

Concord grape wine or grape juice...I prefer Kedem, Maneschevitz is too sweet!

In a food processor chop chunks of apples (with skins on) & chunks of whole juice oranges without the pits, skin & all until chopped, not too fine.

Chop raisins, dates & nuts together but not too fine.

Combine all ingredients in a large bowl & gradually add wine, not to drown but to get the ingredients to hang together.

Refrigerate until it all comes together, not falling apart.

Can be eaten separately as a "jam" at times other than the seder!

Submitted by Karen Davidowitz

Vegetarian Broth (for matzoh ball soup)

2 yellow onions, peeled and quartered
2 leeks, white parts only, washed inside and out
2 jumbo carrots, peeled and thickly sliced
4 healthy stalks celery, trimmed and cut in half
1 small or half of 1 parsnip, peeled
1 small or half of 1 parsley root (I reliably find this at the greengrocer on QB and 67th Drive, and sometimes at the farmer's market), peeled
1 bulb fennel, trimmed and sliced
1 clove garlic, peeled and left whole
8 or so peppercorns
1 bay leaf
2-4 packets Washington Broth or Osem
Salt to taste
Sugar to taste
White wine to taste, up to 3 tablespoons
Fresh lemon

Fancy way: finely dice half of each of the vegetables except the garlic. Saute in olive oil or a bland oil in a large pot until golden and "married." Fill the pot with water and throw in the rest of the vegetables, including the whole garlic clove.

Easier way (I usually do it this way): Fill a large pot with water and throw in all the vegetables.

Then add the peppercorns, bay leaf, bullion, and a half teaspoon salt to start with, and bring to a boil. Simmer at least 1½ to 2 hours, expecting some of the water to boil down. Taste. Add 1 or 2 tablespoons of wine and a spritz of lemon juice. Add about a half teaspoon of sugar, more or less depending on how sweet the vegetables turned out to be. Let it simmer a few minutes more and taste again. Add more salt if needed and more of any of the other seasonings if needed. This will vary based on how strongly flavored the vegetables were and how much water you used. Keep seasoning until you are satisfied with the flavor.

Set a colander over a large bowl. Carefully strain the broth into the bowl. Reserve some of the carrot slices if you like soup carrots. Press the vegetables in the colander with the back of a large spoon to get out as much of the liquid as possible. Return the broth to the pot and reheat. It is ready for matzoh balls!

Submitted by Noemi Joseph

Side Dishes

Amy's Sweet Potato And Carrot Latkes

INDREDIENTS

1 LB. Sweet potatoes, peeled	½ tsp dried oregano or ½ TB fresh oregano
½ LB. carrot, peeled	½ tsp dried basil or ½ TB fresh basil
1 small onion	2 large eggs
1 large clove garlic (or two small cloves)	¼-1/3 Cup teff or ground flaxseed or matzoh meal
1 tsp salt	Oil for frying
15 grindings black pepper	Greek yogurt or sour cream for garnish
½ tsp powdered ginger	

DIRECTIONS

1. Cut sweet potatoes and carrots into 1 and 1/4 inch chunks. Grate them using food processor. Empty into a bowl
2. Place onion and garlic in the food processor with metal blade. Pulse on and off until onions are finely chopped. Return half of the potato/carrot mixture to processor and pulse. Empty food processor bowl into the mixing bowl with the remaining potato/carrot mixture.
3. Add spice, eggs and ¼ teff or ground flaxseed. Mix thoroughly. Do not make the mixture too firm or the final product will be dry and heavy.
4. Heat a large skillet or griddle on high heat. Add enough oil to cover the bottom of the pan. Heat for 10 seconds. If it begins to smoke, reduce heat.
5. Drop 2 TBs of potato/carrot mixture into the hot pan. Each time before you scoop up some of the batter, stir the contents of the bowl Repeat to fill the pan.
6. When the bottoms are golden, turn them over, using slotted spatulas. When golden on the second side remove to a plate covered with paper towels.
7. Repeat with remaining mixture.
8. Serve plain or with Greek yogurt or sour cream.

Apple Matzo Farfel

Apple Matzo Farfel Kugel

A traditional kugel recipe for Passover where the matzo farfel (small pieces of matzo) stand in for the usual noodles. The key is enough liquid to offset the delicious but dry matzo farfel.

Course Passover Side Dish, Side Dish
Cuisine Jewish Holiday Cooking

Prep Time 30 minutes
Cook Time 30 minutes
Total Time 1 hour

Servings 8 servings
Calories 341 kcal
Author Beth Lee

Ingredients

- 2 cups matzo farfel about 4 boards of matzo
- 4 eggs
- 1/4 cup sugar
- 2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 2 teaspoons salt
- 5 tablespoons margarine or butter melted and cooled
- 3 medium or 2 large apples peeled, cored, and sliced
- 1 teaspoon lemon juice
- 1/2 cup toasted ground walnuts or pecans

Instructions

1. Preheat the oven to 350 degrees and grease an 8 X 8 baking dish or pie pan equivalent to a 1 quart pan.
2. Instead of buying pre-made farfel, simply place a few boards in a ziploc bag and use your rolling pin to break them up into little pieces. 2 boards will yield 1 cup of farfel.
3. Mix the farfel with 2 of the eggs and a teaspoon of the salt and then toast the mixture over low heat in a heavy skillet, mixing frequently to be sure the pieces brown and separate. I found medium low heat worked better than low. Set the pieces aside while you:
4. In a medium bowl, beat the remaining 2 eggs with the sugar, 1 teaspoon of salt, 1 teaspoon of cinnamon, 1/2 teaspoon of nutmeg, and 3 tablespoons of the melted and cooled butter or margarine. Add in the toasted farfel mixture and 1/2 cup of water.
5. In your greased baking dish, layer 1/2 the apple slices and sprinkle them with the lemon juice and a dusting of cinnamon, then add the matzo farfel mixture and then top with the remaining apples. Then sprinkle with the toasted ground nuts and dust it with a bit more cinnamon and pour over the remaining melted butter or margarine.
6. Bake for approximately 30 minutes.

Recipe Notes

Adapted from a recipe in The Jewish American Kitchen

Submitted by Roberta Trager

Carrot tzimmes

1 lb bag or more of whole carrots

Ground cinnamon to taste

Ground nutmeg to taste

Ground ginger 1/2 teaspoon (you can always adjust seasoning after carrots are cooked) if you don't like ginger, omit it or reduce amount.

Honey 1/4 of small jar

1/2 stick sweet butter.. if 2 bags then 1 stick

I like a glaze on carrots, so I add a little dark brown sugar...

Scrape/ clean carrots & slice into rounds. medium size (not thin or they will be mushy)

Place carrots into large skillet or flat large pan on top of stove.

Sprinkle salt about 1/4 teaspoon or a little less after you put carrots in pan.

Add 1/2 stick of sweet butter

COVER pan & cook under low flame. The carrots will give off their juices. CHECK constantly for firmness according to your taste. (Some like more firmness or less firmness)

When carrots are still firm add Honey & rest of ingredients.

You may need more honey or above seasonings according to your taste.

When soft but not mushy they are done!!

Enjoy... Happy Pesach!!!

Submitted by Rhonda Leffert

Mushroom Schnitzel

Mushroom Schnitzel

Prep time	Cook time	Total time
15 mins	25 mins	40 mins

These are good for lunch, as a snack or as breakfast on a matzah. I usually make a bunch and freeze them.

Author: Eileen Goltz

Serves: 4 servings

Ingredients

- 3 tablespoons olive oil, divided
- 1 cup scallions, minced, including some green tops
- 1 cup onions, minced
- 1½ pounds mushrooms, finely chopped
- 1 teaspoon garlic powder, to taste
- 1 tablespoon fresh parsley, minced
- 2 eggs, lightly beaten (see notes above for egg-free option)
- ½ cup [matzah meal](#), plus additional if needed
- Salt, to taste
- Black pepper, to taste

Instructions

1. Heat 1 tablespoon of the oil in a skillet over medium heat. Fry the scallions and onions for 3 to 4 minutes or until soft.
2. Add the mushrooms and garlic. Sauté over medium high heat for 10 to 15 minutes or until the liquid has evaporated.
3. Transfer the vegetables to a mixing bowl and let cool.
4. Stir in the parsley and eggs.
5. Gradually add the matzah meal to the mixture until the mixture has enough body to hold together during frying. You can add another tablespoon or two of matzah meal if necessary. Season with salt and pepper, to taste.
6. Heat the remaining 2 tablespoons of oil in a heavy skillet. Form each schnitzel patty by placing one heaping tablespoon of the mushroom mixture in the hot oil and press with back of a wooden spoon to a 3-inch disc. Fry for 3 to 4 minutes per side, or until lightly browned. Drain on paper towels.

Notes

This recipe was shared with us by the author of [Perfectly Pareve](#).

Recipe by Go Dairy Free at <https://www.godairyfree.org/recipes/mushroom-schnitzel>



Parsley Salad

- 1-2 bunches chopped parsley
- golden raisins (you may plump them up by soaking them in boiling water for a few minutes, then straining off the water)
- walnuts (you may candy them slightly by toasting with a little sugar, pepper and garlic powder)
- fresh squeezed lemon
- olive oil
- salt

Submitted by Sari Sharaby Swartz

Passover Vegetable Kugel

From: Shelley Radbel

Ingredients:

6Tbs margarine
1/4 cup chopped green pepper or
zucchini
1 cup chopped onion
1 cup chopped celery
1 1/2 cups grated raw carrot
10 oz package frozen chopped spinach
6-10 fresh mushrooms chopped
1 1/2 tsp salt
1/8 tsp pepper
3 eggs
3/4 cup matzo meal

Directions:

Preheat oven to 350. Grease a 9x12 pan with Pam and set aside. Sauté' all vegetables except spinach in the margarine. Drain spinach and add to vegetable mixture. Add eggs, beating after each. Add salt, pepper, and matzo meal and bake for 45 minutes uncovered.

Serves 8- can substitute bread crumbs if desired for non Passover use.

Submitted by Shelley Radbel

Phyllis' Carrot Souffle

8-9 Carrots (boil until tender and mash)

One can of crushed pineapple (drained)

3 eggs

½ cup sugar

1 tsp. baking powder

1 tsp. vanilla

3 tbsp. matzah meal

½ stick melted butter or margarine

Blend all ingredients, pour into highly greased casserole and bake for 45 minutes at 350 degrees or until browned on top.



Submitted by Phyllis Rosenberg

Potato & Sweet Potato Torte

JAMIE GELLER TEST KITCHENS · JUL 6, 2011

Kind of like a potato gratin without the cheese and cream. White potatoes and sweet potatoes combine here to make a potato torte that looks as good as it tastes.

60MIN DURATION	45MIN COOK TIME	15MIN PREP TIME	6 SERVINGS
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INGREDIENTS

- 1 tablespoon extra-virgin olive oil
- 2 large leeks, trimmed, washed (see Tip) and thinly sliced
- 1 tablespoon chopped fresh thyme or 1 teaspoon dried thyme leaves
- 1/2 teaspoon salt, or to taste
- Freshly ground pepper to taste
- 1 pound sweet potatoes (about 2 small), peeled and cut into 1/8-inch-thick slices
- 1 pound all-purpose potatoes, preferably Yukon Gold (2-4 medium), peeled and cut into 1/8-inch-thick slices

PREPARATION

1. Position oven rack at the lowest level; preheat to 450°F.
2. Coat a 9 1/2-inch, deep-dish pie pan with cooking spray. Line the bottom with parchment paper or foil and lightly coat with cooking spray.
2. Heat oil in a large nonstick skillet over medium-high heat. Add leeks and thyme. Cook, stirring, until tender, about 5 minutes. (If necessary, add 1 to 2 tablespoons water to prevent scorching.)
3. Season with 1/8 teaspoon salt and pepper.
4. Arrange half the sweet potato slices, slightly overlapping, in the prepared pie pan and season with a little of the remaining salt and pepper.
5. Spread one-third of the leeks over the top.
6. Arrange half the potato slices over the leeks and season with salt and pepper. Top with another third of the leeks.
7. Layer the remaining sweet potatoes, leeks and potatoes in the same manner. Cover the pan tightly with foil.
8. Bake the torte until the vegetables are tender, about 45 minutes.
9. Run a knife around the edge of the torte to loosen it. Invert onto a serving plate. Remove paper or foil and serve.

Tip: To clean leeks: Trim and discard coarse green tops. Split leeks lengthwise with a sharp knife, beginning about 1 inch from the root end and cutting toward the green end. Leave root end attached. Swish leeks repeatedly in a basin of cold water to remove grit. Alternatively, trim roots and ragged tops. Slice leeks and place in plenty of water, then drain. Repeat a few times. The slices do not absorb water or lose flavor and the process is faster.

<https://jamiiegeller.com/recipes/potato-sweet-potato-torte>

Recipe for Jalonack Matzo Balls

Ingredients

2lbs onions, chopped (3 or 4 largish onion)
6 matzos
3 eggs
1 tsp. Nutmeg
1 tsp. Salt
½ tsp. Pepper
3 tbsp. Oil
½ - 1 pound Matzo Meal

Directions

Soak matzos in water.

Using oil, fry onions until brown.

Wring out matzos completely and place in large bowl.

Beat eggs, and add nutmeg, salt and pepper.

Add egg mixture to matzos. Stir well.

Drain excess oil from the onions. Let onions cool a bit.

Add the onions to matzo and egg mixture. Stir well.

Taste mixture. Add additional salt, pepper, and/or nutmeg, as necessary.

Begin adding matzo meal. Keep stirring. Add matzo meal until the mixture almost won't absorb any more, and the spoon won't move in the mixture.

Refrigerate for 1 to 2 hours.

Make one small ball, approximately 1" to 1 ½ " in diameter.

Drop into lightly boiling soup. It will sink to the bottom. Wait a few minutes and it should float up to the top. If it disintegrates, and comes up in tiny bits, scoop it out. Add much more matzo meal to the mixture.

If it doesn't breakup, then continue to make balls and drop them into the soup. When they reappear, they should cook at a simmer for approximately ½ hour.

Submitted by Carol Blum

Rosemary Roasted Cauliflower

TAMAR GENGER MA, RD

MAY 30, 2012



This is basically the only way I make cauliflower and everyone loves it. Recently my 5 year old, Akiva's friend, was over and couldn't get enough. Now every time he sees us he asks when he can come over for cauliflower.

• 4 SERVINGS **SERVINGS**

INGREDIENTS

- 1 head cauliflower, cut into florets
- 2 tablespoon olive oil
- 1 tablespoon finely chopped rosemary
- 1 teaspoon kosher salt
- 2 tablespoons bread crumbs (optional)

PREPARATION

Preheat oven to 400°F. Cut cauliflower into florets and put in a single layer on large baking pan. Drizzle olive oil over top and sprinkle with rosemary and salt. Toss it around with your hands.

When oven is preheated, place pan in oven for 25 minutes. Toss around with spatula and then sprinkle with bread crumbs. Cook for another 5-10 minutes until golden brown and delicious.

<https://jamiegeller.com/recipes/rosemary-roasted-cauliflower/>

Spaghetti Squash Noodle pudding

Ingredients:

Spaghetti Squash

HoneyCrisp Apple

Fresh Mango

Optional:

 Peaches or Nectarines

 Pineapple

 Margarine

 Vanilla Extract

Prepare Spaghetti Squash:

Wash spaghetti squash cut end off then Bake at 350 for 45 Minutes or until you can put a fork into the squash.

Prepare Mixture:

Scrap out spaghetti squash with a fork into a bowl

Optional: Add 1 tablespoon of Margarine

Add diced 1 large apples (Honey Crisp)

Add diced mango (1 to 2 mangos or container of mangos)

Optional: Add diced Peaches or nectarines

Optional: Add diced Pineapple

Optional: 1 tablespoon vanilla extract

1/2 cup Unsweetened apple sauce

Mix and put in pan to bake

Bake for 20 minutes at 375 degrees or until the top begins to crisp.

Submitted by Faye Gilman

Simply Scrumptious Kugel

Ingredients:

1 cup grated raw apple (about 2 apples)	1 teaspoon salt
1 cup grated raw sweet potato (about 1 potato)	1 teaspoon baking soda
1 cup grated raw carrot (about 2 carrots)	1 teaspoon cinnamon
1 cup matzah cake meal	1 teaspoon nutmeg
$\frac{1}{2}$ cup parve margarine (1 stick)	$\frac{1}{3}$ cup sugar

Steps:

1. Preheat oven to 325°. Grease a 10" casserole dish or muffin tins.
2. Mix all ingredients together well.
3. Pour into the baking dish or tin. Cover with aluminum foil and bake for 45 minutes. If using muffin tins, bake for 30 minutes.
4. Raise oven to 350°, remove foil, and bake for an additional 15 minutes.

Slice and eat hot.

Serves 6-8 people.

Pro-Tip: A food processor makes this recipe effortless. Baking soda, a pure product, can be used during Passover.

Submitted by Liz Fisher and Family

Vegetable Matzah Stuffing

(tastes like Stove Top!)

Ingredients:

1 cup margarine
1 large sweet onion - diced
2 carrots - grated
2 celery ribs - diced
2 garlic cloves - minced
3 cups crushed matzah (egg matzah works too, if that's your preference)
1 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon poultry seasoning
2 large eggs, lightly beaten
parsley sprig for garnish

Directions:

Melt margarine in a large skillet over medium-high heat
Add onion, carrot, celery and garlic and sauté 5-6 minutes or until tender.
Stir in matzah, salt, pepper and poultry seasoning; let cool.

Add beaten eggs, stirring mixture until well blended.

Shape mixture into a 12-inch roll on a piece of heavy duty aluminum foil.
Fold side of foil loosely over the roll, and then roll the rest up - not tightly.
Fold ends over and crimp to seal.
Place in a 15 x 10 baking pan.

Bake at 350 for 45 minutes. Unwrap and cut hot stuffing in 1/2 inch thick slices. Garnish, if desired. Serve immediately.

Yields: 8-10 servings

Note: I bake for less time so I can reheat when ready to serve.

Note: To make ahead: Bake the rolls, cool and freeze in the foil. To reheat, use the microwave otherwise it will dry out.

Submitted by Melissa Katz

Main Courses

Bimuelos De Matzah

Fried Matzah Pancakes for Breakfast

4 Matzah

2 Eggs

1/2 tsp. salt

oil to deep fry

Soak matzah in warm water Until very soft, at least 15 minutes. Squeeze out as much water as possible. Place in a mixing bowl. Add eggs & salt & mix well. In a fry pan pour oil to 1 inch deep. Form matzah mixture with tablespoon into round shape. Drop into oil & brown on both sides. Drain on paper towel & serve with syrup or preserves.

Submitted by Karen Davidowitz

Pinkett Brisket Recipe

Start with at least a 4-5 lb. piece of first-cut brisket. It seems like a very big piece, but it shrinks a lot while cooking. All you need is onions (4 -5 med. size onions), 1 knob of elephant garlic (or 3- 4 knobs of regular garlic), paprika, and a can of stewed tomatoes.

1. Spray bottom of pot (top of stove) with PAM and sear the meat on both sides. If the meat goes up the sides of the pot, it is okay because it will shrink way down before it is finished. Use about an 8 qt. pot if you have one.

2. Add a small amount of water and slice the onions and garlic. Try to get some on the bottom of the pot as well as on the top. Add a little more water and sprinkle paprika generously on both sides of meat. You will have to keep watching it and adding small amounts of water as it cooks (don't let it burn the bottom of the pot). The trick to good gravy is not to make it that watery.

3. When you think the meat is about half done (an hour or so) spill in the can of stewed tomatoes, juice and all. Let this all cook in and turn the meat every so often. Once you add the tomatoes there will be a lot of gravy, but it will cook down to a very rich sauce and the pieces of onion and garlic will all meld together. It is done when it is fork tender.

4. Note: You cannot add too many onions or garlic so don't be afraid that you are using too much. It just makes it that much tastier.

Submitted by Jane Pinkett

Bubbe's Brisket

Ingredients:

1 onion (I prefer vidalia)

1 Bottle of Heinz chili sauce

1 glass of red wine

1 pack of LIPTON onion soup mix

Brisket, first-cut (I figure about a $\frac{1}{2}$ pound per person and then round up. If this is your only main dish, add more. Don't worry...the meat shrinks a lot and you'll definitely want leftovers!)

Disposable foil pan

(*Note: The ingredients are *by the pan*, not by the *pound*!)

Steps:

1. Preheat oven to 325°.

2. Slice onion and put on the bottom of the pan.

3. Place meat on top of onion.

4. Pour whole bottle of chili sauce on top of the meat.

5. Fill bottle with red wine and pour over meat.

6. Put package of onion soup mix on top of meat and into the sauce.

7. Cover **tightly** with foil and cook for four hours.

Then...

Let meat cool for about an hour. Slice **with** the grain and store overnight in the gravy.

Next day...

Scrape off the fat. Reheat at 325° for 15-20 minutes covered **and** 15-20 **uncovered**

Submitted by Liz, Nir and Emily Fisher

Chicken Savoy

ALISON AND JEFF NATHAN

MAY 11, 2012



2-3 SERVINGS **SERVINGS**

INGREDIENTS

- 4 tablespoons olive oil
- 1 3 - 3 1/2 pound chicken, cut into approximately 12 pieces
- kosher salt
- freshly ground black pepper
- matzo cake flour, for dredging
- 3 tablespoons sliced garlic, about 5 - 6 cloves
- 1/4 teaspoon red pepper flakes, optional
- 1 teaspoon dry oregano
- 1/3 cup golden raisins, plumped in warm water
- 2 red bell peppers, diced large
- 2 green bell peppers, diced large
- 2 yellow bell peppers, diced large
- 2 white onions, diced medium
- 2 baked potatoes, diced large
- 1/2 cup balsamic vinegar
- 1/2 cup white wine
- 1 cup chicken stock

PREPARATION

1. Heat olive oil in a large skillet
2. Season the raw chicken with salt and pepper. Dredge in matzo flour. Place the chicken pieces in the skillet and brown on all sides until golden. Do not overcrowd the skillet. Remove the chicken from the skillet to an ovenproof casserole.
3. Adjust the heat to low and into the same skillet add the sliced garlic and red pepper flakes. Sauté the garlic until light golden brown. Add in the oregano and drained raisins and stir.
4. Add in the peppers, onions and potatoes. Pour in the vinegar, white wine and chicken stock. Allow to simmer for 5 minutes.
5. Pour over the chicken and bake in a 350 F. oven, uncovered for approximately 35 - 45 minutes until chicken is cooked through. Adjust seasonings as needed. Serve hot.

Source: Jeff Nathan

<https://jamiiegeller.com/recipes/chicken-savoy/>

A great Passover lunch - it's basically a quiche without the crust.

Custard, Spinach Ricotta (D, KLP, TNT)

Source: New York Times

Serves: 9

2 10-oz. packages frozen, chopped spinach
1/2 small onion, minced (about 1/4 cup)
3 tbsp. butter or margarine
1/2 tsp. salt
1/4 tsp. nutmeg (freshly grated if possible, and I usually use a little more)
Dash black pepper
1 15-ozs. container ricotta
1 cup light cream or half-and-half
1/2 cup freshly grated Parmesan cheese
3 eggs, lightly beaten

Cook spinach according to instructions; drain in a large strainer pressing out all liquid. Set aside to cool. Get spinach as dry as possible.

Sauté onion in melted butter or margarine until transparent. Stir in spinach, salt, nutmeg and pepper.

In a large bowl combine ricotta, cream, Parmesan, and eggs. Mix thoroughly and then add spinach mixture.

Pour into a lightly oiled 9"x9" baking dish and bake at 350°F for about 50 minutes until the custard is set and top is lightly browned.

Serve cut in squares with salad.

You can definitely make this a day or so before needed and bring to room temperature or heat up a little before serving.

Submitted by Judy Sennesh

Lebanese Meatloaf (M, KLP, TNT)

Source: *NY Times*

Serves: 12

2 lb. lean ground lamb	1/3 cup golden raisins
1/2 cup matzo meal	1/3 cup chopped dried apricots
2 onions, finely chopped	2 tbsp. olive oil
2 egg whites	2 cloves garlic, minced
1/4 cup minced parsley	2 stalks celery, thinly sliced
1/4 cup minced fresh mint	2 carrots, peeled and thinly sliced
1 tsp. cinnamon	1 16-oz. can peeled tomatoes
1 tsp. ground ginger	1 cup red wine or water
1/2 tsp. grated nutmeg	1 bay leaf
Salt	Roasted new potatoes
Freshly ground black pepper	
1/3 cup toasted pine nuts	

In a bowl combine the lamb, matzo meal, 1 onion, egg whites, parsley and mint. Mix well. Add cinnamon, ginger and nutmeg, and season to taste with salt and pepper.

Divide meat into two parts. Working with one at a time, place large piece of plastic wrap on table and form meat into a 10"x5" rectangle.

In a bowl, combine pine nuts, raisins and apricots. Sprinkle half of mixture lengthwise along center of rectangle, pressing mixture into meat. Fold meat over fruit to enclose, using plastic wrap to lift meat. Wrap tightly to form a "sausage" and tie ends to seal. Repeat with remaining meat and fruit. Wrap each in foil and refrigerate at least one hour.

In a 12" oven proof skillet, heat oil and sauté remaining onion, garlic, celery and carrots until tender. Add tomatoes with their liquid, wine and bay leaf. Season with salt and pepper, bring to boil and simmer 5 to 10 minutes. Carefully unwrap lamb loaves and slide them into sauce. Spoon some of sauce over meat and bake at 375°F for 1 to 1-1/2 hours, until lamb is done and sauce has thickened.

Carefully transfer loaves to platter. Slice and serve with sauce accompanied by roasted new potatoes.

Submitted by Judy Sennesh

Keftes De Espinaca y Carne

Meat & Spinach patties

3 bunches of fresh Spinach (yield 12 cups) chopped
1 lb. ground beef
1 egg
1/2 cup oil
1 cup matzah meal
salt & pepper to taste
1 cup chicken stock

Wash spinach thoroughly & cook in 1 cup water for 5 minutes Drain spinach well & chop. Mix chopped spinach with all remaining ingredients except the oil & set aside for 1/2 hour, giving matzah meal time to absorb. Form Keftes in rounds about as large as a golf ball & press lightly between palms & fry well in oil, adding more if needed. When patties are all fried, put in a pan & cook over very low heat for 15 minutes with chicken stock. Makes about 18 patties.

Submitted by Karen Davidowitz

Lemon Ricotta Matzo Brei

Fantastic!

Lemon Ricotta Matzo Brei

Submitted by Judy Gallent

Ingredients

4 Matzo
1 cup milk
4 eggs
1 tsp. vanilla
2 Tbsp. sugar
1 Meyer lemon zest
½ cup ricotta cheese
2 Tbsp. butter

1. Break up the matzo into medium chunks and put them in a bowl.
2. Heat the milk until warm and pour it over the matzo, stirring to make sure the matzo is soaking evenly.
3. Let it sit until the matzo is softened (a noodle like texture) but not mushy.
4. Drain and gently squeeze out any extra milk.
5. Whisk the eggs in another bowl with the vanilla, sugar and lemon zest.
6. Pout the egg mixture over the moistened matzo, and add the ricotta cheese.
7. Stir to combine.
8. Heat in a non-stick skillet over medium heat until hot.
9. Add the butter and melt, waiting until the sizzling subsides.
10. Add the matzo mixture and lower the heat to medium low.
11. Flatten out the top, then cover and cook for about 10 minutes.
12. Flip the Matzo Brei over and turn up the heat to medium.
13. Cook uncovered until the second side is browned.
14. Slice the Matzo Brei up into wedges and serve with lemon and a generous dusting of powdered sugar on top.

Submitted by Susannah Gilbard

Matzoh Pizza

Matzoh Pizza -we've all seen the pizza for Passover that starts with putting sauce on a sheet of Matzah. It's OK, but not as fun as "real" pizza. This recipe takes a little longer, but the payoff is worth it! The difference is in the crust.

Crust:

- 4 sheets of Matzah
- 3 eggs

"Italian" seasoning

Tomato Sauce

Cooked vegetables

Grated Mozzarella cheese

Finely grated parmesan cheese

1) Make the crust

- Crumble the matzoh into small pieces. (Put it in a plastic bag and let your kids smash it) Put into a large bowl.
- Whisk the eggs together and pour over the crumbled matzoh
- Add about a tablespoon of Italian seasoning (oregano, basil, rosemary, salt)
- Add ½ cup of Parmesan cheese
- Mix well
- Press the mix onto a cookie sheet. Make it as thin or thick as you like your crust
- Bake at 350° until the crust is firm and browned

2) Take the crust out and top with 1-2 cups of tomato sauce, whatever cooked vegetables you like, and 2 cups of grated mozzarella. Top with ½ cup of parmesan

3) Bake again for about 10 minutes – until the cheese is all melted

4) Cut into squares.

Submitted by Susan Izeman

Mina De Carne

Matzah Meat Pie...a Passover Shepherd's Pie

1 Onion chopped
1/2 cup Parsley chopped
1 lb ground beef
1 1/4 cup mashed potatoes
4 eggs beaten
4 matzah soaked in water & drained on paper towel
2 Tbsp. oil
Salt & pepper to taste
pinch of allspice

Brown together in a skillet the onion, parsley, beef & seasonings. add just enough water to allow to steam, covered for 15 minutes, stirring once or twice.

Add mashed potatoes to eggs & add half of this to the meat mixture, reserving the other half for the top. Grease casserole pan well & heat in oven. Remove from oven & place layer of matzah on the bottom, layer meat next, ending with layer of matzah on top.

Pour the remaining potato-egg mixture over the top & sprinkle oil over all.

Bake in a 350 degree oven for 1 hour.

Serves 4-6

Submitted by Karen Davidowitz

Passover Lamb Stew

Ingredients:

Lamb cubed (1-2lbs)

Onions (1)

String beans (1bag)

Carrots (2-4)

Garlic (2 to 4 cloves)

Salt (to taste)

Pepper (to taste)

Paprika

Red wine (to taste)



Recommended
wine for recipe

In a pot add diced onions cover bottom of pot with water add salt to taste. Let boil until onions soften. Add water to full pot $\frac{3}{4}$ to the top. Add paprika to make water reddish. Add 2 diced garlic cloves. Add meat, string beans and fresh cut carrots and cook. Let cook for an hour, check to see if meat has softened. Test using a fork. If softening, add $\frac{1}{2}$ cup of wine. You can add another $\frac{1}{2}$ cup after letting the mixture cook for at least another $\frac{1}{2}$ hour.

Submitted by Faye Gilman

Pescado con Huevo Y Limon

Fish with Lemon & Egg Sauce

2 lbs fresh Salmon sliced into portions

1 Large Lemon

A few sprigs of Parsley

1 tsp. salt

Dash of pepper

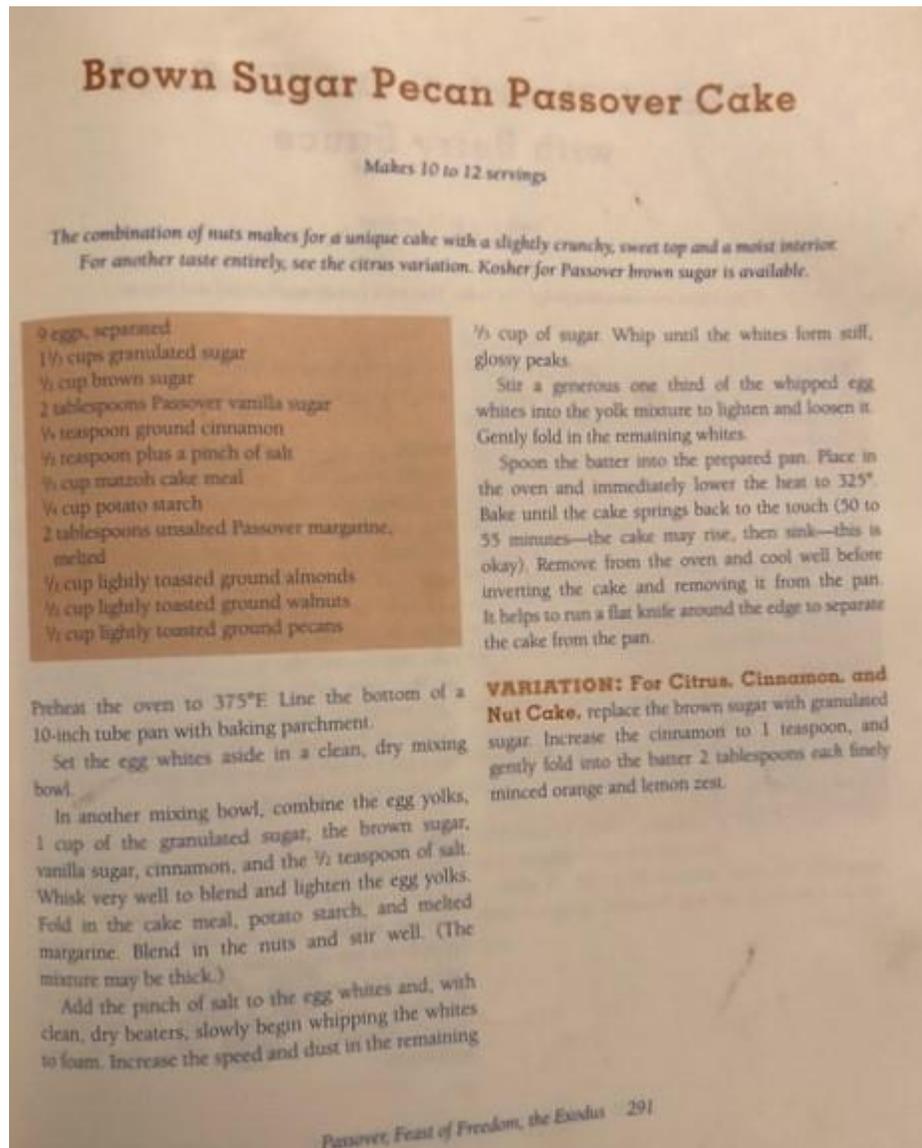
2 Eggs. Place sliced fish in a deep skillet. Add enough water to barely cover & add juice of half the lemon, parsley, salt & pepper. Cook over medium heat for 10-15 minutes until done. Stir in the juice from the remaining lemon into the beaten eggs. Remove pan of fish from heat. Pour egg & lemon mixture into fish liquid & shake pan briskly to blend thoroughly. May be served hot or cold. Serves 6-8.

This is a traditional "la prima noche de Pesah" first night of Passover fish course.

Submitted by Karen Davidowitz

Desserts

Brown Sugar Pecan Passover Cake



Submitted by Ilyse Sisolak

Caramel Matzo Crunch I (D/P, KLP, TNT)

Source: Marcy Goldman, "A Treasury of Jewish Holiday Baking"

6 unsalted matzo
1 cup unsalted butter, or margarine
1-1/2 cups brown sugar, firmly packed
1-1/4 cups chocolate chips, approximately
1 teaspoon vanilla, optional

Preheat oven to 350°F. Line a large (or two smaller) cookie sheets completely with foil. Cover the bottom of the sheet with baking parchment on top of the foil. This is very important since the mixture becomes sticky during baking.

Line the bottom of the cookie sheet evenly with the matzo, cutting extra pieces, as required, to fit any spaces.

In a 3-quart, heavy-bottomed saucepan, combine the butter or margarine and the brown sugar. Cook over medium heat, stirring constantly, until the mixture comes to a boil, about 2 to 4 minutes. Boil for 3 minutes, stirring constantly. Remove from the heat and pour over the matzo, covering completely.

Place the baking sheet in the oven and bake for 15 minutes, checking every few minutes to make sure the mixture is not burning. If it seems to be browning too quickly, remove the pan from the oven, lower the heat to 325°F, and replace the pan.

Remove from the oven and sprinkle immediately with the chopped chocolate or chips. Let stand for 5 minutes, then spread the melted chocolate over the matzo. Cool still in the pan until you can handle and then place in the refrigerator or freezer until set. Once set, break into pieces. As a variation, you can use coarsely chopped white chocolate or a combination of white and dark, and chopped or slivered toasted almonds, sprinkled on top as the chocolate sets. You can also omit the chocolate for a caramel-alone buttercrunch.

Submitted by Judy Sennesh

Carol Joseph's Passover Mandelbrot

1 cup sugar
1 stick butter or margarine
3 eggs
1 1/3 cup matzah cake meal
¼ tsp salt
1/3 cup potato starch
6 oz chocolate chips
½ tsp cinnamon, optional
½ cup chopped nuts, optional
Cinnamon and sugar for topping

Sift the cake meal, potato starch, and salt together. In a separate bowl, cream the butter and sugar together. Add the eggs one at a time, beating well after each. Fold the dry ingredients into the egg mixture. Fold in the chocolate chips and nuts, if using. Form into a long, slightly flat loaf, about 2 inches wide. If it is too high it will split as it bakes. Sprinkle with cinnamon and sugar.

Bake on a greased cookie sheet at 350 for 45 minutes. Cool on a rack. Slice it with a serrated knife and arrange the slices flat side down on a cookie sheet. Bake another 10-20 minutes until toasted. Enjoy warm or at room temperature. This keeps, tightly wrapped, for days.

Submitted by Noemi Joseph

Chocolate Idiot Cake

Adapted from Ready for Dessert (Ten Speed Press)



This cake is extremely rich, and tastes like the most delicious, silkiest, most supremely-chocolate ganache you've ever had. It is equally good a few days later, and only an idiot could mess it up. Be sure to use good chocolate for this cake; you'll appreciate it when you taste your first melt-in-your-mouth bite.

Ingredients:

- 10 ounces (290 g) bittersweet or semisweet chocolate, coarsely chopped
- 7 ounces (200 g) butter, salted or unsalted, cut into pieces
- 5 large eggs, at room temperature
- 1 cup (200 g) sugar

Preheat the oven to 350F (175C).

1. Butter a 9-inch (23 cm) springform pan* and dust it with cocoa powder, tapping out any excess. If you suspect your springform pan isn't 100% water-tight, wrap the outside with aluminum foil, making sure it goes all the way up to the outer rim.
2. Melt the chocolate and butter in a double boiler (or microwave), stirring occasionally, until smooth. Remove from heat.
3. In a large bowl, whisk together the eggs and sugar, then whisk in the melted chocolate mixture until smooth.
4. Pour the batter into the prepared springform pan and cover the top of the pan snugly with a sheet of foil. Put the springform pan into a larger baking pan, such as a roasting pan, and add enough hot water to the baking pan to come about halfway up to the outside of the cake pan. *Make sure to wrap the pan very well in foil, perhaps several layers, to prevent any water seeping in during baking.*

Bake for 1 hour and 15 minutes. You'll know the cake is done when it feels just set, like quivering chocolate pudding. If you gently touch the center, your finger should come away clean.

5. Lift the cake pan from the water bath and remove the foil. Let cake cool completely on a cooling rack.

Serve thin wedges at room temperature with creme anglaise, ice cream, or whipped cream.

Storage: This cake can be wrapped and chilled in the refrigerator for 3-5 days.

Submitted by Elise Wagner, Liz Fisher's sister

Chocolate Matzo Bark

directions:

- 1 Heat oven to 350 degrees.
- 2 Lay matzo crackers - touching - on a jelly roll pan lined with aluminum foil or parchment paper.
- 3 Melt butter and sugar in a medium size saucepan. Bring to a boil, then lower and simmer for 10 minutes until lightly golden. Add the salt.
- 4 Pour mixture on matzo and quickly spread around as best you can with a metal spatula. Make sure you spread to the edges.
- 5 Bake for 10 minutes.
- 6 Remove the pan from the oven and sprinkle on the chocolate chips. They will melt on their own. After 4 minutes or so, carefully spread the melted chocolate with a metal spatula. (I sprinkled chopped almonds on half on mine after I spread the chocolate.)
- 7 Put in frig for about an hour. Break it apart and enjoy.

ingredients:

- 4 *Sheets Salted Matzo (Don't Get Unsalted)*
- 1 cup *Butter*, unsalted
- Get Recipes @ Goboldwithbutter.Com*
- 1 cup *Sugar*
- 1 *Pinch Salt*
- 12 ounces *Semisweet Chocolate Chips*
- Chopped Nuts (Optional)*

metrics:

Attribution: Just a Pinch Recipes

Submitted by Susan Grunberg

Delicious Passover Apple Cake

Print Delicious Passover Apple Cake Recipe - Food.com - 122959



Delicious Passover Apple Cake

By Sarah Chana on May 19, 2005
★★★★★ 9 Reviews

 Prep Time: 20 mins  Total Time: 1 hrs 5 mins Servings: 18

Ingredients

- 6 large baking apples, peeled and sliced thin or grated on the largest side of the grater
- 6 eggs
- 1 1/2 cups sugar
- 1 teaspoon salt
- 1 cup oil
- 2 lemons, peel grated and juiced
- ~~1 1/2 cups matzo meal~~ or 1 1/2 cups cake crumbs *cake meal*
- 1/2 cup potato starch
- cinnamon
- raisins
- chopped nuts

Directions

1. Preheat oven to 375F, and grease a 9" x 13" pan. (If you are feeling virtuous, dust it with cake meal, but I never do --).
2. Peel, slice or grate apples and set aside.
3. Beat eggs in mixer for about 5 minutes.
4. Beat in sugar and salt, then oil, lemon juice and lemon peel.
5. Mix together the cake/matzo meal and the potato starch, and add to the batter, still beating.
6. Spoon or pour half of the batter into the greased pan.
7. Top with all of the apples and raisins, if desired. (Don't worry, there aren't too many apples!).
8. Sprinkle with cinnamon.
9. Top with remaining batter, and sprinkle with chopped nuts, if desired.
10. Bake at 375F for 35-45 minutes (or more).

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<http://www.food.com/recipeprint.do?rid=122959>

3/25

Submitted by Roberta Trager

Matzah Farfel Pudding

Matzoh Farfel Pudding

Directions:

Soak farfel in large bowl with soup. Add $\frac{1}{2}$ cup oil. Add eggs. Saute all vegetables and spices with remaining oil. Mix all ingredients. Bake in 9 X 12 casserole until crisp (about 1 hour, 375°F.)

Ingredients:

4 cups Matzoh Farfel
2 cans Chicken Soup
1 Large Onion, *diced*
1 cup Celery, *chopped*
3 Eggs
1 lb. Mushrooms, *sliced*
1 cup Chopped Spinach
2 Tbsp Parsley, *chopped*
 $\frac{1}{2}$ tsp Ginger
 $\frac{1}{4}$ tsp Pepper
 $\frac{1}{4}$ tsp Salt
1 cup Oil

Submitted by Susan Grunberg

Flourless Chocolate Almond Torte

Flourless Chocolate Almond Torte

Page 1 of 1



Flourless Chocolate Almond Torte

CDKitchen <http://www.cdkitchen.com>

Serves/Makes: 12 | Difficulty Level: 3 | Ready In: 1-2 hrs

Ingredients:

5 large eggs, separated
10 ounces bittersweet chocolate, broken into pieces
1/2 cup unsalted butter, room temperature
1/2 cup granulated sugar plus more for sprinkling
1/3 cup almonds, ground in food processor
2 tablespoons cognac or dark rum (Kosher for Passover)
whipped cream if served with dairy meal
fresh raspberries, optional

Directions:

Preheat oven to 300F and grease a 9" springform pan well then line with parchment paper.

Melt chocolate in a double boiler over hot water. When the chocolate is almost melted and smooth, turn off the heat and leave chocolate to cool slowly.

Meanwhile beat the butter with 1/4 cup sugar until the mixture is fluffy and almost white. Add egg yolks and beat for 1 minute. Add almonds and cognac and beat 2 more minutes.

In a separate bowl, beat the egg whites until foamy. Gradually add the remaining 1/4 cup sugar and continue beating until the whites are stiff and shiny.

Add the cooled chocolate to the egg yolk mixture and mix with a rubber spatula until well mixed. Fold in 1/4 of the beaten egg whites into the chocolate to lighten the batter. Carefully fold in the remaining whites trying not to deflate the whites.

Pour batter into prepared pan and bake 25 - 30 minutes or until a tester comes out covered in thick, moist, not wet, crumbly coating. Allow cake to cool 30 minutes in pan before removing sides. Serve with whipped cream and raspberries if desired.

Recipe Location: <http://www.cdkitchen.com/recipes/rcs/996/Flourless-Chocolate-Almond-Tor93727.shtml>

Recipe ID: 64600

Don't forget to stop back at CDKitchen and write a review or upload a picture of this recipe!

This recipe is from CDKitchen <http://www.cdkitchen.com>

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Submitted by Roberta Trager

How to Make the Easiest Coconut Macaroons

Makes about 24 cookies

What You Need

Ingredients

3 cups sweetened, shredded coconut
4 large egg whites
1/2 cup sugar
1 teaspoon vanilla or almond extract (see Additional Notes)

1/4 teaspoon salt

Equipment

Baking sheet
Silpat or parchment paper
Mixing bowl
Whisk
Mixing spoon

Instructions

1. **Preheat the oven to 350°F.** Place an oven rack in the bottom third of the oven and preheat to 350°F. Gather all your ingredients and equipment.
2. **Toast the coconut (optional).** For deeper coconut flavor and extra-crispy macaroons, spread the coconut on the baking sheet and toast for about 5 minutes, or until *just barely* starting to show some color. Let cool slightly before using.
3. **Whisk the egg whites, sugar, vanilla, and salt.** Combine the egg whites, sugar, vanilla, and salt in a mixing bowl. Whisk until the whites and sugar are completely combined and the mixture is frothy.
4. **Combine the coconut and egg white mixture.** Pour the coconut over the egg white mixture and stir until the coconut is evenly moistened.
5. **Shape the macaroons.** Line the baking sheet with a silpat or parchment. With wet hands to prevent sticking, shape the coconut mixture into small balls about 1 1/2-inches in diameter. Space them an inch or so apart on the baking sheet.
6. **Bake the macaroons for 15-20 minutes.** Bake the macaroons until golden, 15-20 minutes.

Cool the macaroons. Let the macaroons cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely. Macaroons can be kept in an airtight container for up to a week.

Submitted by Josh Bogard

"I Can't Believe This Is a Passover Cake" Yellow Cake

"I Can't Believe This Is a Passover Cake" Yellow Cake

Makes 8 to 10 servings

This recipe is a cross between a true sponge cake, a classic genoise, and a chiffon cake. I like it because I do not have to separate the eggs and yet I get a well-textured cake. It keeps well and is a good foundation for fresh fruit, puree Passover mousse, or a chocolate ganache topping. Although the eggs are not separated, you must treat them with care. Another must is a good, stationary, electric mixer (such as a Kitchenaid, Rival, or Sunbeam) with a whisk or whip attachment that will properly mount the warmed, whole eggs. For people who loathe dry cakes and think Passover cakes are suspect at best, this is a must.

- 8 large eggs
- 1/2 cup matzoh cake meal
- 1/2 cup potato starch, not packed, plus extra for dusting
- 1 tablespoon lemon juice
- 3 tablespoons unsalted Passover margarine, melted, or kosher for Passover oil
- 1/2 cup granulated sugar
- 1 tablespoon Passover vanilla sugar
- 1/2 teaspoon salt
- 1 tablespoon finely minced lemon or orange zest

Preheat the oven to 350°F. Generously grease a 10-inch springform pan or a 9 by 13-inch rectangular pan. Dust it with potato starch and line the bottom with parchment paper.

Warm the eggs (still in their shells) by placing them in a bowl and covering them with very hot water for 1 to 2 minutes. (The water should be hot enough to warm them up but not so hot as to crack the eggs and cook them. Do not leave the eggs in the water longer than 1 or 2 minutes.) This is the most important step. Do not omit it. Heat a mixing bowl by filling it with very hot water, then dry it completely.

Meanwhile, sift together the cake meal, potato starch, and 1/2 teaspoon salt. Combine the lemon juice and melted margarine or oil in a small bowl. Set these ingredients aside.

Break the warmed eggs into the bowl of an electric mixer along with granulated sugar, vanilla sugar, 1/2 teaspoon salt, and citrus zest. Using the whip attach-

continued

Passover, Feast of Freedom, the Exodus 283

ment, beat on low speed very briefly just to combine the ingredients. Then increase to high speed and beat for 12 minutes. The batter will be extremely voluminous.

Pour the batter into a very large mixing bowl. Stir in the potato starch/matzoh cake meal mixture, then gently fold this mixture into the egg batter, taking care not to deflate the mixture too much (some deflation is impossible to avoid). Gently drizzle and fold in the lemon juice and melted margarine or oil.

Pour the batter into the prepared pan and bake for 30 to 35 minutes, until the cake is set in the center or until it seems just firm when lightly touched. Cool well before removing from the pan.

VARIATIONS:

FOR MARBLE CAKE, omit the lemon juice. Mix 2 tablespoons unsweetened cocoa powder with 2 to 3 tablespoons water. Stir this into one third of the vanilla batter. Spoon alternating dollops of white and chocolate batter into the pan.

FOR STRAWBERRY OR RASPBERRY CAKE, prepare fresh berries by mashing and mixing them with a bit of sugar. Serve in dollops over a slice of cake. For dairy occasions, serve with whipped cream.

FOR DOUBLE LEMON CAKE, add 1/2 teaspoon citric acid (usually available for Passover in the kosher food section) along with the juice. This gives an extra lemony kick without upsetting the liquid balance in the recipe. Garnish with lemon zest threads. Serve the cake with prepared Passover lemon curd and fresh raspberries.

FOR CINNAMON NUT CAKE, replace the matzoh meal with 1/2 cup ground toasted nuts and add 1 teaspoon ground cinnamon. Garnish the top of the cake with 1 tablespoon ground nuts before baking.

FOR SPICE CAKE, add 1/2 teaspoon ground cinnamon and up to 1/2 teaspoon ground cloves, allspice, and grated nutmeg along with the cake meal and potato starch.

FOR JELLY-ROLL YELLOW CAKE, you can also bake this cake in a jelly-roll pan or on a small cookie sheet. Roll into a log while the cake is warm, using a clean tea towel as an aid (dust the towel first with potato starch). Once the cake is set in a roll shape, gently unroll it. Fill it with lemon curd, Passover mousse or jam, or whipped cream, as desired. You can also drizzle melted semi-sweet chocolate on it to dress it up.

Submitted by Ilyse Sisolak

Matzah Toffee with Almonds and Sea Salt

Ingredients

5 sheets matzah (approximately) (broken up to fit the pan)
1 1/2 sticks unsalted butter (3/4 cup)
1 cup packed dark-brown sugar
12-ounce semisweet or bittersweet chocolate chips
1/3 cup slivered almonds, toasted
1 teaspoon flaky sea salt

Directions

*Preheat oven to 275°F.

*Cover a 13x17 baking sheet with foil and line with parchment paper. Place matzah in an even layer, breaking them up as needed to fit.

*Melt butter in a saucepan over medium-low heat. Add brown sugar and immediately reduce the temperature to low. Cook, stirring, until sugar has completely dissolved and begins to bubble. Drizzle toffee over matzah and spread evenly to cover using a spatula.

*Transfer to oven and bake for 15 minutes until the toffee gets shiny. Remove from oven and sprinkle with chocolate chips. Let stand for 5 minutes, spread melted chocolate over matzah to cover. Sprinkle with the toasted almonds and sea salt.

*Transfer tray of matzah to the refrigerator and chill for at least 2 hours.

*Break chilled matzah toffee into pieces. matzah toffee will keep in an airtight container for up to 4 days at room temperature, or it will keep longer in the refrigerator.

NOTES:

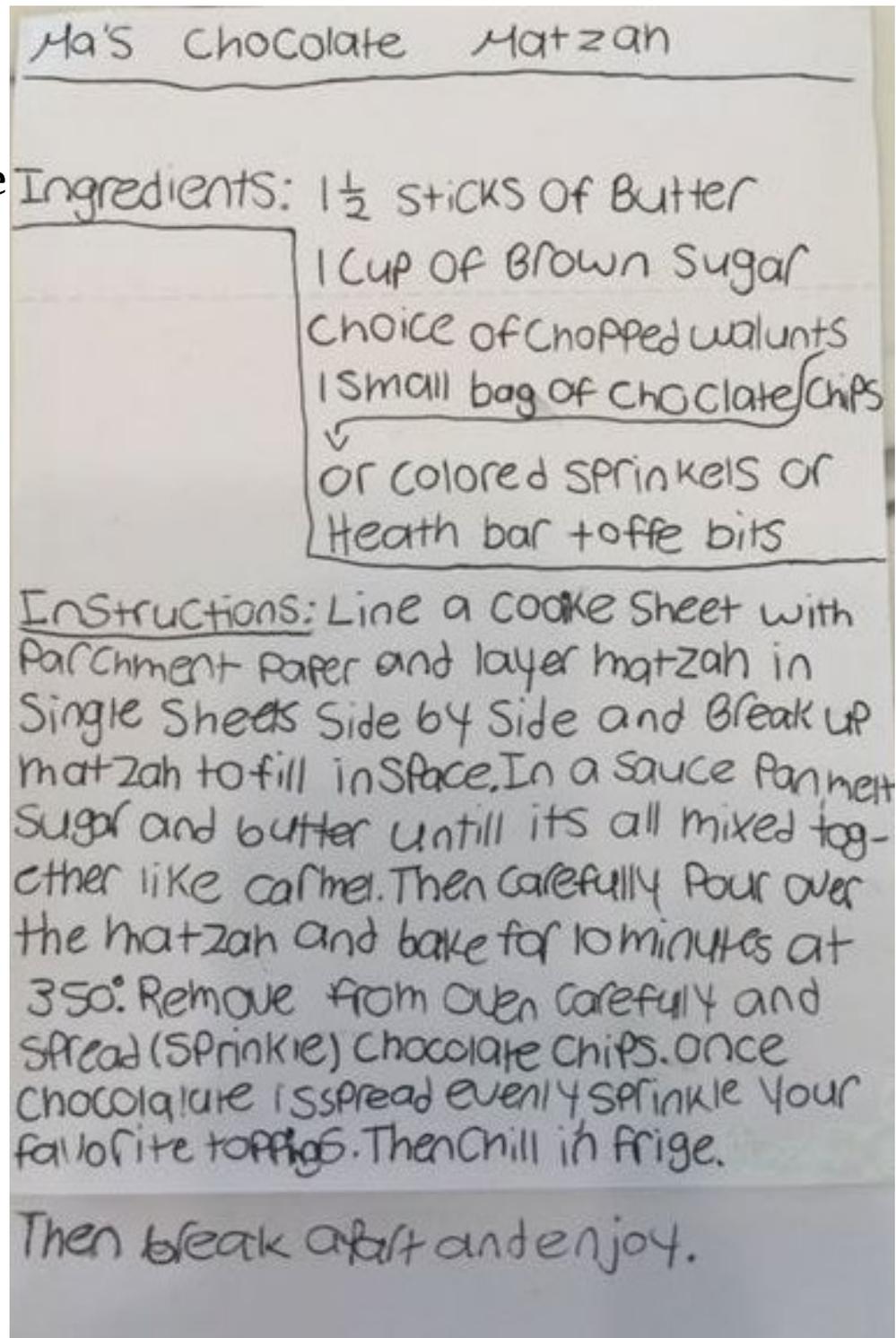
-You can use any nuts you want, toasted for best flavor, or no nuts at all.

-Do NOT use egg matzah, it is too soft, and disaster will ensue.

-You can use light brown sugar if that is what you have, it melts, it's sweet, it's fine.

Submitted by Rebekah Cabonargi

Ma's
Chocolate
Matzah



Submitted by the Cooper Family

Matzah Icebox Cake

Matzoh Icebox Cake

by LAUREN MIYASHIRO

APR 5, 2017

YIELDS: 8

PREP TIME: 0HOURS 20MINS

TOTAL TIME: 4HOURS 30MINS

INGREDIENTS

FOR THE WHIPPED CREAM

- 2 c. cold heavy cream
- 1/4 c. powdered sugar
- 1 tsp. pure vanilla extract
- 1/2 tsp. ground cinnamon

FOR THE CHOCOLATE GANACHE

- 3 c. chocolate chips
- 1 1/2 c. heavy cream

FOR THE CAKE ASSEMBLY

- 8 large matzoh crackers
- Chocolate shavings, for garnish

<https://www.delish.com/cooking/recipe-ideas/recipes/a52352/matzoh-icebox-cake/>

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DIRECTIONS

- 1** Make whipped cream: In a large bowl using a hand mixer or in the bowl of a stand mixer using the whisk attachment, combine heavy cream, powdered sugar, vanilla and cinnamon. Beat until soft peaks form.
- 2** Make ganache: Place chocolate chips in a large bowl. In a small saucepan over medium heat, bring heavy cream to simmer, then immediately pour hot cream over the chocolate chips. Let sit for 10 minutes, then whisk until the mixture is smooth and the chocolate chips have melted.
- 3** To assemble cake, place a cooling rack inside of a sheet pan and place one matzo cracker on the rack. Spread ganache on top of cracker, then spread whipped cream over the ganache. Top with another matzo cracker and repeat the process until you've used up all of your whipped cream.
- 4** Pour extra ganache over the ice box cake, covering all the sides. Top with chocolate shavings. Transfer cake to a serving plate and refrigerate until the cracker layers have softened to become cake-like, about 4 hours.

LAUREN MIYASHIRO Senior Food Editor

Lauren Miyashiro is the Senior Food Editor for Delish.com.

Passover Honey Nut Cake in Soaking Syrup

Passover Honey Nut Cake in Soaking Syrup

Makes 10 to 12 servings

The Middle Eastern tone is part of this cake's appeal.

A very nutty cake is suffused with a honey-citrus soaking syrup, much like baklava in concept but flour-free, making it suitable for Passover. A little goes a long way. For large Seder crowds, you can double the recipe and bake it in a 9-inch springform pan or a 9 by 13-inch rectangular pan. I serve this cake cut into small squares or diamonds placed in small muffin liner cups. Copeland Marks, in his book *Sephardic Cooking*, attributes this to Turkish cuisine. Joan Nathan calls it "Tishpishiti" in her book, *Jewish Cooking in America* and points to Syrian, as well as Turkish roots as does Claudia Roden in her book, *Mediterranean Cookery*. A nutty classic indeed! My version is inspired by a recipe simply called "Nut Cake," found in *From My Grandmother's Kitchen*, by Viviane Alchech Miner with Linda Krinn. If you are interested in Sephardic recipes along with a very engaging family history, this book is a real find.

CAKE

$\frac{1}{2}$ cup granulated sugar
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup vegetable oil
3 eggs
3 tablespoons orange juice
1 teaspoon finely minced orange zest
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon ground cinnamon (or $\frac{1}{4}$ teaspoon for a more pronounced cinnamon flavor)
 $\frac{1}{2}$ cup matzo cake meal
 $\frac{1}{2}$ cup finely chopped hazelnuts or almonds
1 cup finely chopped walnuts

SOAKING SYRUP

$\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup honey
 $\frac{1}{2}$ cup orange juice
 $\frac{1}{2}$ cup water
1 tablespoon lemon juice
 $\frac{1}{2}$ teaspoon ground cinnamon

continued

Preheat the oven to 350°F. Generously grease a 7-inch round layer cake pan (if you do not have one, you can use a round foil pan of the same or similar size available in the supermarket baking aisle).

CAKE: In a medium-sized mixing bowl, using a wire whisk, beat the granulated and brown sugars with the oil and eggs until the mixture is thick and pale yellow. Stir in the remaining batter ingredients. Turn the batter into the prepared pan.

Bake for 35 to 40 minutes, or until the top is light brown and set. Cool for at least 20 minutes. Meanwhile, prepare the Soaking Syrup.

SOAKING SYRUP: In a medium saucepan, combine the ingredients. Heat to dissolve the sugar and simmer for 5 to 10 minutes, until the mixture becomes syrupy. Cool well.

Pour the cooled syrup over the cooled cake, poking holes in the cake with a fork, to permit the syrup to penetrate. Allow it to stand for 2 to 4 hours to absorb the syrup. I prefer to refrigerate this cake so that while it is absorbing the liquid, it is also firming up. Also, chilling the cake offsets its sweetness and makes it easier to cut. Serve it on splayed muffin liners.



Submitted by Ilyse Sisolak

Passover Mandel



1 Cup Butter (at room temperature)
2 Cups sugar
2- $\frac{3}{4}$ Cups matzo cake meal
6 eggs
 $\frac{1}{2}$ Tsp salt
 $\frac{3}{4}$ cup potato starch
6 oz. chocolate chips
1 cup chopped nuts
1-tablespoon cinnamon
2-tablespoons sugar

Preheat oven 350 degrees

Cream butter with 2 cups sugar
Add eggs 1 at a time. Beating after each.
Sift matzo cake meal, salt, potato starch.
Fold in liquid.
Add bits and nuts.

Mix sugar and cinnamon together.

On greased cookie sheet form two 2 inch wide loaves
Sprinkle with cinnamon sugar mixture. Bake 45 minutes.
While warm, cut into $\frac{1}{2}$ " slices.
Put back into oven after you slice for 10 minutes.

I use parchment paper on cookie sheets.

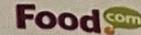
Submitted by Elise Wagner, Liz Fisher's sister

Passover Almond Thumbprint Cookies

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Passover Almond Thumbprint Cookies



By blucoat on April 02, 2009

★★★★★ 0 Reviews

 **Prep Time:** 25 mins **Total Time:** 40 mins **Yield:** 36 cookies

Ingredients

- 1 1/8 cups sliced blanched almonds, toasted and cooled
- 1 cup sugar
- 1 cup matzo cake meal
- 1/2 teaspoon salt
- 3/4 cup unsalted butter, melted and cooled slightly (1 stick)
- 1 1/2 large eggs, lightly beaten
- 3/4 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 3 tablespoons fruit jam, such as raspberry, strawberry, or apricot

Directions

1. Pulse almonds, sugar, matzo cake meal, and salt in a food processor until finely ground. (Be careful not to grind to a paste.) Transfer to a bowl and stir in butter, egg, and extracts until combined well. Chill dough, covered, until firm, about 30 minutes.
2. While dough chills, put oven rack in middle position and preheat oven to 350°F.
3. Drop level tablespoons of dough 1 inch apart onto 2 ungreased baking sheets. Roll dough into balls, then chill until slightly firm, about 10 minutes. Make a 1/2-inch-wide (1/3-inch-deep) indentation in center of each ball using your thumb, index finger, or the rounded end of a wooden spoon. Fill each indentation with 1/4 teaspoon jam and bake, 1 sheet at a time, until tops are pale golden and undersides are golden, 14 to 18 minutes. Transfer cookies to a rack and cool completely.

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Submitted by Roberta Trager

Passover Linzer Torte



Published on *ReformJudaism.org* (<http://www.reformjudaism.org>)

[Home](#) > Passover Linzer Torte

By: Tina Wasserman

This is my signature Passover dessert. Debby Stahl's German mother-in-law gave the two of us this recipe over thirty years ago. Many students have told me that their families love this so much they make it year-round. Spanish Jews were the first to use ground nuts in place of some or all of the flour to make their tortes, especially for Passover, when flour was prohibited.

Ingredients:

1/2 cup cake meal
1/2 cup potato starch
1 cup unsalted pareve kosher for Passover margarine
1/2 cup sugar
1 cup unpeeled, finely ground hazelnuts, almonds, or a combination
1/2 teaspoon cinnamon
2 large eggs, separated
1/2 cup kosher for Passover raspberry jam, preferably seedless

Directions:

1. Combine the cake meal and the potato starch in a processor work bowl.
2. Using the cutting blade, add the margarine and pulse on and off until the mixture is well combined.
3. Add the sugar, hazelnuts or nut mixture, cinnamon, and egg yolks, and mix until smooth and well blended.
4. Take 2/3 of the dough and press it over the bottom and 1 inch up the sides of an ungreased 9-inch springform pan. Leave a 1-inch-wide rim of dough around the top.
5. Spread with 1/2 cup or more of raspberry jam.
6. Gently squeeze egg-sized balls of remaining dough between your fingertips over the top of the jam to simulate weaving ropes for the lattice top. This dough cannot easily be handled, but don't worry because the ropes don't have to be perfect, as they become smooth during baking.
7. Fasten the dough rope to the rim of dough, and smooth it out with your fingertip, pressing lightly.
8. Beat the egg whites slightly and brush over the top of the lattice. As you brush, the ropes will get smoother and more uniform.
9. Place the springform pan on a cookie sheet that has very low sides and bake at 325°F for 1 hour and 15 minutes.
10. Partly cool before removing the rim of the pan. Do not attempt to remove the base of the pan. Serve the cake from the base.

Tina's Tidbits:

- Springform pans often leak butter during baking, so always place the filled pan on a rimmed cookie sheet to avoid burnt oil spills on the bottom of your oven.
- When grinding nuts in a food processor, always pulse the mixture on and off rather than

just turning the machine on. This will prevent nut butter from forming on the bottom of the bowl and your nuts will be more uniform in size.

- This recipe should be made with preserves or jams, not jelly, so that its volume will remain intact after baking.
- Nuts do not have to be pre-roasted if they are contained in pastry that is baked for over 40 minutes.
- The recipe can be increased 1 1/2 times to cover a 13 × 9-inch pan, which can be cut into 2-inch squares.
- If you are planning to make more than one torte and/or want to freeze it after baking, tightly line the base of the springform pan with aluminum foil. Freeze the torte in the pan, remove the cake with the foil attached, and put it back in the freezer in a freezer bag. You must place the frozen cake back on the springform base or directly on the serving plate **while still frozen**. This cake is delicate.

Source: Entrée to Judaism: A Culinary Exploration of the Jewish Diaspora

Tags: Passover, dessert

Source URL (retrieved on 04/26/2016 - 9:12am): <http://www.reformjudaism.org/jewish-life/food-recipes/passover-linzer-torte>

Submitted by Susan Grunberg

Tishpishti Para Pesah

Honey syruiped Cake for Passover

2 cups Matzah Meal	1 tsp. cinnamon
2 cups Matzah Cake Meal	1/2 cup water
1 1/2 cups Sugar	1 cup chopped Nuts
1 1/2 cups oil	1 Egg
1 tsp. Cloves	Almonds for top

Mix all ingredients except almonds for the top until well blended. Press mixture with hands into a well greased 9X13 inch pan until it's even. cut or score batter with a sharp knife into diamond shaped pieces. Press Almonds lightly into the top of each diamond. Bake at 375 degrees for 45 minutes or until golden brown. Allow to cool slightly & recut diamond shapes completely through & set aside to cool down.

Syrup:

1 1/2 cup Sugar
3 tbsp. Honey
1 tsp. lemon juice
1/2 cup Water

In saucepan, boil all syrup ingredients together & cook until the consistency becomes thick syrup...approx. 210 degrees on a candy thermometer. Pour over Tishpishti & allow to stand many hours. The cake will absorb the syrup becoming & staying moist. Plate & serve. Makes 24-30 generous servings.

Submitted by Karen Davidowitz

This is my favorite chocolate cake, and it's gluten free and perfect for Passover! It's great with plain whipped cream, too.

Unforgettable Chocolate Quinoa Cake

Recipe adapted from and with thanks to [Mel's Kitchen Cafe](#), originally from [Quinoa 365](#)

Servings: 12 -16 servings, depending on size

Ingredients

- Cake Ingredients:
- 2 cups cooked quinoa loosely packed
- 1/3 cup milk
- 4 eggs
- 1 teaspoon vanilla
- 3/4 cup butter melted and slightly cooled
- 1 1/2 cups white sugar
- 1 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon fine sea salt
- Frosting Ingredients:
- 2 cups heavy whipping cream
- 1 cup semi-sweet or dark chocolate chips

Instructions

- Preheat the oven to 350 degrees. Grease two round cake pans (or a 9x13 pan) and then line the bottoms of the pans with parchment. (Do not skip the parchment if you want to be able to flip the cake out of the pan.)
- Combine the milk, eggs and vanilla in the blender or food processor and pulse a few times to combine. Add the cooked quinoa and the butter and puree until completely smooth. Stop the machine as needed to scrape the sides and make sure everything is well mixed. This will be a thick and creamy consistency once the quinoa is pureed. (You should not see any little beads of quinoa in the pureed mixture.) Whisk together the dry ingredients in a mixing bowl and add the contents from the blender. Stir until well combined.
- Divide the batter evenly between the two cake pans and bake on a center oven rack for 28-30 minutes, until a toothpick inserted comes out clean. Remove the cakes from the oven and let cool 10 minutes before inverting them onto a wire cooling rack. Peel off the parchment and let the cakes cool completely before frosting.
- Place the chocolate chips in a medium size glass bowl. Heat the cream in a medium saucepan until is gently simmers. Remove from the heat and pour over the chocolate. Let the mixture sit for 5 minutes or so and then whisk to combine until it is smooth and glossy. Refrigerate and let cool completely. (2-3 hours in the refrigerator or about an hour in the freezer.) When fully chilled. use a mixer to whip the chocolate cream into soft peaks.
- Place one cake layer upside down on a plate. Scoop half the frosting onto that layer and gently spread it across almost to the edge. Place the other layer on top of the frosting and top with the remaining frosting. You can frost the sides if you like, I chose to leave mine simple. Chill 2-3 hours before serving to allow the frosting to set. Enjoy!

Wolfgang Puck's Flourless Chocolate Cake recipe

- 4 ounces unsalted butter, cut into small cubes
 - 8 ounces, bittersweet chocolate, chopped
 - 5 eggs, separated
 - Pinch of salt
 - 2/3 cup of sugar, divided
 - Powdered sugar, for dusting the cake (optional)
-

INSTRUCTIONS

1. Preheat the oven to 325°F. Butter and flour a 9-inch round cake pan.
2. Melt the chocolate and butter in a bowl by microwaving it in 30 seconds intervals. At the end of each 30-second interval stop to stir. I'm sure Chef Puck would be very upset that I don't melt my chocolate using the double boiler method, but I have found that it works just as well in the microwave. Just be careful not to cook it too long and stir frequently. In my experience, I have found that it usually takes 2-3 30-second intervals for it to melt.
3. In a large bowl, whisk the egg yolks, the salt and all but 3 tablespoons of the sugar. Stir the melted chocolate into the yolks until combined.
4. As I mentioned, I've made this cake quite a few times and have discovered there are two critical steps in the recipe. The first critical step is whipping the egg whites to the right consistency. First, beat them on medium speed with an electric mixer in a large bowl until they are stiff enough to hold a soft peak. Then slowly add the 3 tablespoons of sugar and beat them just until they tighten up but are not dry. If you overbeat them your cake will be too dry. Gently fold the egg whites into the chocolate mixture until combined and then pour all of it into the cake pan.
5. The second critical step is baking the cake. The original recipe says to bake it for an hour and fifteen minutes, but I have discovered it takes less time. Every oven varies, so I recommend baking it for 45 minutes to an hour. Start checking it at 45 minutes and, if necessary, continue baking it until an inserted toothpick comes out clean.
6. Remove it from the oven and turn it out onto a wire rack to cool. The center of the cake may sink a bit, which is fine. Once cooled, place the serving platter on top of the cake and, holding on to both the dish and the rack flip the cake over. Garnish with powdered sugar before serving.

Submitted by Marjorie Blackman