

## **Retete de Pesach**

### **Charoset**

Se amesteca nuci zdrobite cu mere rase, scortisoara, putina miere, coaja de lamaie, un pic de vin rosu dulce. Se face un sandwich din doua bucatele de matzah. E delicios!

### **Dio torta** (Mami – Grete)

9 tojas habja, 7 evokanal cukor, 25dk daralt dio, egy lap sutve tepsibe, 3ba vagni.

Toltelek: 9 tojas sargaja, 7 evokanal cukor, 2 eros fekete kaveval fozni, 20dk vaj. Hidegen rakenni. Finom.

kakao torta (Annie)

6 tojas sargajat 4 evokanal vizzel/vagy kaveval/.8 evokanal cukorral habosra kikavarni,

hozzaadni 4 evokanal lisztet es 2 evokanal kakaot es vegul a tojasok kemeny habjat.

Krem: 15 deka darabosra daralt diot leforazni 1/2 /fel / pohar /cup/ tejjel letakarni es hagyni ameddig kihul . 10 deka vajjat elkeverni 6 evokanal vanilias porcukorral a mixerrel es a dio kevereket aprankint kis reszletekbe hozzaadni es tovab erosen keverni a mixerrel

### **Matzo Balls** (Agnes)

Bring to boil in a heavy or non-stick pot:

1 1/2 cups water + 2-3 tablesp. veg. oil

Add, all at once:

1 1/4 cups matzo processed coarsely in the food processor.

Reduce heat, stirr continuously until the whole mass detaches from the pan. When cooled, add 3 whole eggs , one at the time + salt, pepper and parsley. If it is too thin/loose, add some matzo meal . Form balls with wet hands and boil in soup . Can be boiled in instant soup, strained and frozen , separated on a cookie sheet. When frozen, store them in a container. Can be made much ahead. Defrost before adding to the soup. Beteavon!

### **Pessach Chocolate Cake** (Miriam)

150 gr dark chocolate

150 gr sugar

150 gr grated almonds or hazelnuts

8 eggs

Mix sugar with egg yolks. Add almonds and melted chocolate. Beat egg whites until stiff and gently stir in.

Preheat oven to 180° and bake for ca ¾ hour.

Glazur: 50 gr cukor, 50 gr kakao, kicsi tüzön felolvasztani + 1 kis csesze Nescafe + 50 gr vaj. (sugar, cacao, Nescafe, butter)

### **Tourte aux carottes**

240 gr carottes râpées très fin

200 gr sucre

200 gr amandes râpées

5 œufs

zeste d'un citron

une goutte de kirsch

battre sucre + jaunes

ajouter carottes, amandes, zeste, kirsch

battre blancs d'œuf

Moule beurré, fariné (matzo meal)

Cuire a une chaleur moyenne (180°); laisser refroidir dans le moule

Meilleur 3 jours après

### **Nusstorte** (Evi T.)

10 Eier

375 gemahlene Haselnüsse

300 gr Zucker

1 Prise Zimt

Eigelb und Zucker schaumig schlagen, + Haselnüsse, Zimt + Eischnee  
Schokoladenglasur (siehe oben bei Chocolate Cake)

### **Chokolate orange cake**

#### Cake

1/4 cup egg loaf (chala) crumbs. (or matzo meal)

1/2 cup unsalted butter or marg.

1 cup ground almonds

2/3 cup sugar

3 large eggs

2 tbsp. grated orange zest

3/4 cup semi-sweet choc. chips, melted

Icing

2 tbsp honey  
2 ounces bittersweet choc. (I used choc. chips)  
1/4 cup choc. chips  
4 tbsp butter  
Melt all together and pour on cake while still warm  
Yield: 12 slices

1. Preheat oven to 350 F Grease 8-inch round cake pan and line with parchment paper
2. Blend butter or marg., almonds, breadcrumbs and sugar in electric mixer
3. Add eggs, one at a time, beating after each addition
4. Add zest and chocolate chips. Pour batter into pan.
5. Bake for 30-35 min. until toothpick comes out clean. Cool.

### **Matzoh Brei** (Albert)

2 matzohs, broken into large pieces  
1 large egg  
1/8 teaspoon cinnamon  
1 teaspoon granulated sugar  
1/4 cup milk  
1 tablespoon butter

Instructions for the Matzoh Brei recipe:

1. In a small bowl, soak matzoh in warm water until softened. Drain and squeeze out liquid completely.
2. In a medium bowl, whisk egg, cinnamon and sugar together. Add softened matzoh and mix until matzoh is well broken up. Add milk slowly until mixture is of a batter-like consistency but not soupy. You may not need the full amount. Set aside for 5 to 10 minutes to thicken.
3. In a skillet, melt butter. Ladle matzoh mixture into pan and fry until lightly brown on both sides. Serve hot with powdered sugar, sour cream and berries, or (after Passover) maple syrup.