

Rețete de Pesach

Galuste de matzes (Macesz gomboc/Matzo balls)

Reteta de la mama



Totul se bazeaza pe cifra 3, de aceea am retinut si eu aceasta reteta si chiar si duminica trecuta ne-am delectat cu supa de vita cu galuste de pasca.

- 3 foi de matzes se inmoaie in apa, dupa care se storc.
 - se adauga 3 linguri de faina de matzes, daca nu aveti, atunci in mojar se zdrobesc 3 foi pana devin faina.
 - urmeaza 3 oua
 - 3 linguri de ulei de floarea soarelui
- sare, piper dupa gust, mie imi place sa aiba gust
Toate acestea se framanta.

Intre timp, intr-o oala se pune apa, se da in clocot, se pune o lingura de Vegeta.

Cand apa clocoteste, se fac bulgari din amestecul framantat si se pun in apa, se lasa sa fiarba 10-15 minute.

Dupa care... Pofta buna!

Se pun galustele in farfurie fara zeama de Vegeta, se foloseste supa de vita cu "velos csont* (foarte dietetic) si mocsing*" (daca gasesti). Niciodata nu am putut sa cumpar o carne asa de buna ca cea cumparata de la Comunitate.

Peter Willkovits

*os cu maduva

* ??? carne cu parti gelatinoase

Reteta mamei lui **Anath Hanit** (Weiss Aniko)

Matza Balls



http://www.youtube.com/watch?v=Xm9zYat_U3I

De la Gyuri Borgida



Colecția de rețete **Iudit și Duci Kohn**

Macesz gomboc Kohn -éknál. 200 éves recept.

Hozávalok

9 lap macesz beásztatva

3 tojás

3 kanál olaj-persze liba zsír eredetileg

9 kanál macesz liszt -protekcioval szerezve

1 kiskanál so,bors,szereccsen dio-nucusoara

A felvert-mixelt-tojas,olaj és fűszerekhez,hozzá adjuk a kifacsart lapokat-nem kell túl szárazra nyomni,-a macesz lisztet és jól össze dolgozni.A gombocokat frissen kell főzni- a dam,cefardea,kinin soroknál.2o

Kremzlach



Hozávalok

3 lap macesz-beásztatva

3 kanál macesz liszt

3 tojás
citrom héj, cimmel, szárított gyümölcsök, meggy, dio durvára vágva, mazsola
stb.
2 alma reszelve
vaniliás cukor
5 kanál cukor
Olaj a sütéshez

A tojások sárgáját és cukrot jól kimixelni, hozzá adom a keményre vert
fehérjéket, és a többi májszet, forró olajban kis fánkukat ropogosra sütni. Nem
árt kéznél tartani valami famatidine, gastro vagy bika port.

Sós Kremzlach

Hozzávalók:

2 főtt krumplics, 3 lap macesz
3 tojás
só, bors, szerecsen dio, angol bors-all spices
macesz liszt

A beáztatott maceszt össze keverem a többi májszeval és labda vagy
crouton-formájúra készíteni. Forró olajban ki sütni

Latkesz

Hozzávalók:

2 krumplics nyersen lereszelve, nem túl finomra. 2 tojás kanál macesz liszt
só, bors, szerecsen dio
Mindent össze keverni és forró olajban ki sütni.

Getta Neumann

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 vaját elkeverni 6 evokanal vaniliás porcukorral a mixerrel es a díó kevereket aprankint kis reszletekbe hozzáadni es tovább 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.

Frosting: 50 gr sugar, 50 gr cacao, melt it at low temperature + 1 small cup Nescafe + 50 gr butter or margarine

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.

Oua de Pesach

Se pun la fiert 6-8 oua cu apa, sare, cateva lingurite de cafea pentru filtru, sau cafea turceasca.

Se adauga 2 linguri mari de paprika si mai multe coji de ceapa marron, bine spalate.

Se lasa sa fiarba pana devin tari, se pun sub apa rece. La urma, cu ajutorul unei carpe curate sau hartie de menaj, se ung cu untdelemn, ca sa devina luciaose. Se sterg bine cu hartie uscata, ca sa nu fie prea lunecoase. Se pot servi cu un sos stil maioneza cu mustar, capere si ierburi.

Matzo Brei

Se pun la muiat patru felii de matzes. Dupa 10 minute se scot din apa si se storc bine. Le amestecam cu doua oua crude, sare si piper, pana obtinem o pasta omogena. Între timp, punem ulei la prajit într-o cratita destul de mare. Cand uleiul s-a încins, depunem cu o lingurita bucatele din compositie. Le prajim bine pe o parte si pe cealalta. Se poate utiliza si o friteuse. Se pun pe hartie de menaj ca sa piarda din ulei.

Pot acompania mancaruri cu sos, sau ca entrée, alaturi de oua cu un sos picant, ceapa tanara, rosii, sfecla cu hrean...

Ileana Rosenberg Haber

Tort de ciocolata de Pesah

Juliana Breiner (de la bunica ei, Regina)



Ingrediente crema

3 ouă

3 linguri zahar (lingura de supa din serviciile mămicilor noastre)

2 linguri pudra de cacao

1 tableta de ciocolata bitter

o jumătate pahar de cafea solubila

200 g de unt + 100 g zahar pudra

Ingrediente blat

6 ouă

6 linguri de zahar + 2 linguri zahar

6 linguri nuci macinate, bine pline

3 linguri faina de matza

1 portocala

Mod de preparare cremă

Într-o cratita punem ouăle intregi, zaharul, pudra cacao, cafea, tableta de ciocolata si punem pe aburi (bain-marie). Amestecam pina fierbe si totul e bine topit. Scoatem din aburi si lasam sa se raceasca. (fara frigider)

Se amestecă untul cu zaharul pina devine cremos. Adaugam amestecul de ciocolata, foarte delicat. Cind este omogen, punem la frigider.