

Retete de Pesach

(Colectia lui Getta)

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 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 tűzőn 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.