

# **CHAROSET RECIPES FROM AROUND THE WORLD**



**CONGREGATION DORSHEI EMET 2018**

## SEPHARDIC DATE CHAROSET \*

### INGREDIENTS

1/2 cup walnuts  
1 cup raisins  
1 cup pitted dates  
1 medium apple, peeled/sliced  
1 tsp cinnamon  
1/4 tsp ground ginger  
3-4 tbsp sweet red Passover wine

Combine all the ingredients in a food processor. Process until finely chopped

## SEPHARDIC CHAROSET

### INGREDIENTS

1 cup pitted dates, chopped  
1 cup sultana raisins  
1/2 cup sweet red wine  
1/2 cup toasted walnuts, chopped  
dash of orange flower water, optional

In a small pot add the dates and raisins. Cover with the wine and a touch of water, so fruit is covered. Simmer over low heat, stirring occasionally, until the dates fall apart and then thicken into a soft paste. Remove from heat and add walnuts and orange flower water and stir well. Cover and refrigerate before serving.

## Yael's Canadian Sephardi CharoSET \*

150 g dried apricots  
50 g prunes  
1 orange, cut in pieces with rind  
dash of cinnamon  
1 cup pecan halves  
1 tsp maple syrup

Simmer orange in some water for 10 min, add the dried apricots and prunes and cook for 1 minute more. Pour into food processor with pecans, maple syrup and cinnamon. Puree and serve.

## MOROCCAN CHAROSET

### INGREDIENTS

1 cup (125 g) walnuts,  
coarsely chopped  
1/2 tsp ground cloves  
1 tsp ground cinnamon  
1 lb (500 g) dates, pitted  
and chopped  
1-1/2 cups sweet red  
Passover wine

Put the dates into a pan with the wine, cinnamon, and cloves and simmer, stirring occasionally, until you have a soft paste. Put through the food processor if you want a smoother texture. Let it cool and stir in the walnuts.

## SEPHARDIC CHAROSET

### INGREDIENTS

1 cup dried figs  
1 cup raisins  
1 cup pitted medjool dates  
1 cup almonds  
1/2 tsp cinnamon  
1/2 tsp cardamom  
1/2 tsp ginger  
1/2 tsp allspice  
2-3 tbsp pomegranate juice

Put figs, raisins, dates & almonds in a processor. Pulse until thick and sticky paste. Scrape down the sides & transfer to a large bowl. In a small bowl mix pomegranate juice & spices together. Pour over fruit-nut mixture. Mix together with your hands. If the mixture is too dry, add pomegranate juice. Pinch off a piece of the mixture & roll into a ball.

## YEMENI CHAROSET \*

### INGREDIENTS

½ cup almonds  
1/3 cup walnuts  
8 oz pitted dates  
½ cup raisins  
1 ½ tsp cinnamon  
Pinch ground ginger  
¼ tsp ground cardamom  
Pinch of black pepper  
2-4 tbsp sweet red wine

Finely chop almonds and walnuts in processor. Remove nuts from processor and add dates and raisins and process. Then Combine chopped nuts with chopped fruit in a bowl and stir in spices. Gradually add wine to make a thick spread.

## CHERRY CHAROSET

### INGREDIENTS

1 jar or can of cherries,  
sweet or sour  
1 package of figs trimmed and  
cut in halves  
2 tbsp red wine or grape juice  
½ - 1 cup ground almonds  
Cinnamon to taste

Take jar of cherries and pour off the juice & set aside. Check each cherry individually to ensure that there are no hidden pits! Put figs, cherry juice and grape juice (or wine) into a small pot & bring to a boil then simmer for about 10 minutes, Cool. Put the figs & juice into a food processor & grind into a chunky paste, Add the cherries & blend until smooth, add some cinnamon or other spices that you like. It should be the consistency of thick gravy. Pour into a bowl & the ground almonds. It should end up the consistency of a paste. A great breakfast spread on matzohs throughout the week!

## CHAROSET BALLS \*

### INGREDIENTS

¾ cup walnuts, almonds or hazelnuts  
1½ cups pitted dates  
½ cup dried apricots  
2 or 3 dried figs  
1 cup raisins  
½ teaspoon cinnamon  
1 or 2 pinches allspice  
1 to 2 tablespoons sweet red wine or grape juice  
Finely ground walnuts or almonds

Using a processor, pulse the nuts, then add all of ingredients except the wine and finely ground nuts. Pulse the mixture until finely chopped, adding just enough wine to make the mixture stick together. Too much and it will be too sticky. As you pulse it, the mixture will form a large ball. Now you are ready to roll. Very slightly dampen hands with cold water. Gently roll the mixture into balls and place on a baking sheet covered in wax paper and refrigerate until firm. Roll each ball in finely ground nuts, which will keep them from sticking together. These treats will keep for 2-3 weeks in the fridge.

## INDIAN CHAROSET

### INGREDIENTS

1 large papaya peeled, seeded and finely chopped  
1 cup dried mango, diced  
¾ cup whole raw cashews  
juice of 1 lemon  
1/2 tsp freshly grated peeled ginger  
1/4 tsp cinnamon  
1/8 tsp each ground cloves and cardamom

Mix all ingredients together and serve. Recommend making fresh but you can make it a day ahead and refrigerate it.

## TUNISIAN CHAROSET \*

### INGREDIENTS

1 banana, cut in slices  
1 apple, cut in pieces  
1 pear, cut in pieces  
5-6 dates, pitted and cut in pieces  
A handful of nuts  
A little red wine  
Dash of cinnamon  
pinch of black pepper  
pinch of nutmeg  
2 rose petals (optional)

Process all the ingredients in a food processor, if necessary add more wine.

## ASKENAZI CHAROSET \*

### INGREDIENTS

1 1/2 pounds apples, peeled, cored and finely chopped  
1 cup walnuts, finely chopped  
1 1/2 teaspoons cinnamon  
Sweet red wine or grape juice to moisten  
1 to 2 teaspoons of sugar

Mix all ingredients together. Let chill an hour before serving.

## PIEDMONTESE CHAROSET

### INGREDIENTS

1 1/2 cups cooked chestnuts  
2/3 cup blanched almonds  
2 hard boiled egg yolks  
zest and juice of 1 orange  
1/3 cup sugar  
3/4 cup sweet red Kosher wine

Grind the almonds fine in the food processor, then add the rest of the ingredients and blend to a paste.

## EGYPTIAN CHAROSET

### INGREDIENTS

1/2 cup (60 g) walnuts or almonds, coarsely chopped  
1/2 cup (125 ml) sweet red Passover wine  
1/2 lb (250 g) pitted dates, chopped  
1/2 lb (250 g) large yellow raisins or sultanas

Put the dates and raisins/sultanas with the wine in a pan. Add just a little water to cover. Cook on very low heat, stirring occasionally, until the dates fall apart into a mush. Cook until it thickens to a soft paste. Pour into a bowl and sprinkle with walnuts.

## ITALIAN CHAROSET

### INGREDIENTS

2 cups sweet wine  
1/3 cup pine nuts  
2/3 cup ground almonds  
1/2 lb dates, pitted and chopped  
3/4 cup raisins  
4 oz prunes, pitted and chopped  
1/2 cup sugar or honey  
1/2 tsp ground ginger  
1 tsp cinnamon  
3 apples, sweet or tart  
2 pears

Peel and core the apples and pears and cut them in small pieces. Put all the ingredients into a pan together and cook, stirring occasionally, for about one hour, until the fruits are very soft, adding a little water if it becomes too dry.

## TURKISH CHAROSET

### INGREDIENTS

2 oz (60 g) walnuts, coarsely chopped  
2 - 4 tbsp sugar, or to taste (optional)  
1 cup (150 g) raisins  
Juice & grated zest of 1 orange  
1/2 lb (250 g) dates, pitted  
2 sweet apples, peeled & cut into small pieces  
1 cup (250 ml) sweet red Passover wine

Put ingredients except sugar & walnuts together in a saucepan and cook on very low heat until the mixture is soft and mushy and the liquid is reduced. Add sugar to taste. The amount will depend on the sweetness of the other ingredients. Blend to a paste in a processor. Pour into a bowl & sprinkle with walnuts.

## CHOCOLATE CHAROSET

### INGREDIENTS

1 cup toasted, chopped nuts (pistachio, walnuts, pecans)  
1/4 cup dried sour cherries  
1/2 cup dried apricots, chopped  
pinch allspice  
1 ounce shaved chocolate  
2 Tbsp. port (or Kosher for Passover wine)

Mix all ingredients together. Let chill an hour before serving.