



##Meenah is a Sephardic dish eaten on Passover by many Jews from Turkey, Greece, and the Balkan area. It is shaped usually as a square yet you can shape it any way you want.

It is a great dish to make and eat fresh from the frying pan or to pre-make take to work, to picnics or even to school. It is great as dinner, as brunch and even on the go in the car. You can make it in many variations, flavors and sizes. It is easy to make even as a sweet dish.

Passover Meenah

8 matzas
3 potatoes
1 large onion
Olive oil
Salt pepper
Egg
Oil for frying

Variation:

Mushrooms
Cheese: feta, mozzarella, ricotta /cottage/sour cream
Beef: ground beef, cumin, paprika, pine nuts/walnuts

Tools:

Clean kitchen towel, deep bowl (soup bowl), peeler. Knife, pot, strainer, potato masher, cutting board,
Spoon, paper towel, slotted spoon,

Instructions:

Wash and peel the onion and the potatoes. Cook the potatoes in salted water until soft. While potatoes are cooking chop and sauté the onion with some olive oil until golden brown. Wet matzah with warm water and wrap well with towel. When potatoes are cooked and soft drain the water and mash the potatoes. Add the onions with the oil. Season with salt and pepper. Fold matza



on half put a nice heaped spoonful of the mush potato on it and fold. You can also put the mush potato on the length of matza and roll the matza to a log. Fill up all matzas. In the meanwhile, heat up oil for half deep fry. In a small bowl beat an egg. Deep the filled matzas in the egg and move to the hot oil. Fry 2-3 min on one side turn to the other side for another 2-3 min. fry from all sides until golden brown. Serve with sautéed/ steamed broccoli, green salad, chopped Israeli salad, Tahini, Hummus.

Flavor Variation:

Mushroom: chop and sauté the mushrooms with the onions. Add some of the mashed potatoes to the mushrooms season with crushed garlic salt and pepper.

Cheese: mix 1 cup ricotta with ½ cup mozzarella and ½ cup feta. Season with salt and pepper.

To the cheese you can add:

sun dried tomato – season with thyme*/ oregano/ basil

Olives (green or kalamata),

corn

chopped cooked broccoli and more.

Beef: chop and sauté onion. Add the beef and while sauteing it with a fork crumble it. Cook until no pink shows and most liquid is evaporated. Add the pine nuts/ chopped walnuts. Season with ½ tsp cumin, 1 tsp paprika salt and pepper. Add chill to warm/ room temp mix with the mashed potato.

Pizza: spread pizza sauce. Sprinkle mozzarella and some Italian seasoning

Sweet: spread Nutella and cut bananas

Spread dulce de leche and sprinkle coconut

Ricotta cheese with sugar and raisins or berries

**all sweet options can be drizzled with chocolate on top or dusted with powder sugar.



Raspberry – Coconut squares

3 cups unsweetened coconut (300 g thin, dry, shredded. also called coconut powder)

4 cups (500 g) powdered sugar (divided to 2+1/3 and 1+2/3 cups)

1 teaspoon vanilla

¾ cup sweeten condensed milk (divided to ½ and ¼)

1/3 cup frozen raspberries

Instruction:

Mix half of the coconut (1.5 cup/125 gram) with 200 gr of powdered sugar, 1/2 cup of condensed milk and vanilla. Put the mixture in a parchment paper lined 8*8 pan press it down and straighten the mixture. Put in the fridge to cool down.

Mush the frozen berries to little crumbles. Put it in a little pot and add in the rest of the sugar (300 gr) rest of the coconut (1.5 cup/125 gr) and ¼ up of condensed milk. Mix well. Cook on a medium hat while stirring for about 2 minutes.

Pour the mixture over the white mixture and cool for about 5 hours.

Take out of fridge, cut into 1 -1.5 inches cubes. Serve.

Store in an airtight container in the fridge. You can freeze up to 3 weeks.

Variation:

Use blueberries for purple color instead of raspberries


Drizzle with dark/white chocolate


Deep the bottom in dark/white chocolate.




Baking Smiles



Great for this recipe 

Yes! 

No! 

Not good for this recipe 