

PARASHA RECIPES

PARASHAT KI TETZEH

פרשת כי תצא

THE JOURNEY IS OVER AND THE ISRAELITES ARE HOME. EVERYTHING IS SEEN IN A NEW WAY. THE MEETING OF THE PAST AND THE FUTURE, WHERE ONE TAKES THE OLD AND MAKES IT NEW. THE SEARCH FOR BALANCE.

YEAST CAKE IS A TRADITIONAL DESSERT WRAPPED IN THE CULTURE OF THE NEW COUNTRY (ISRAEL). SOMETHING NEW AND DELICIOUS IS CREATED OUT OF AN OLD FAVOURITE.

CHEESE YEAST CAKE

DOUGH :

PART ONE -

- 25 GR DRY ACTIVE YEAST
- 1 TEASPOON OF SUGAR
- 1 CUP OF ROOM TEMPERATURE WATER

PART TWO-

- 4 CUPS OF ALL-PURPOSE FLOUR
- 2 EGGS
- ¼ CUP OF SUGAR
- ¼ CUP OF SOFTENED BUTTER
- ⅓ CUP OF ORANGE JUICE
- 1 TEASPOON OF VANILLA EXTRACT
- ¼ TEASPOON OF SALT

FILLING-

- 4 EGGS, SEPARATED
- ¾ CUP OF SUGAR
- 500 GR OF CREAM CHEESE
- ½ CUP OF WHIPPED CREAM
- 1 TEASPOON OF VANILLA EXTRACT

TOPPING-

- EGGWASH (1 BLENDED EGG)
- SESAME SEEDS (OPTIONAL)

INSTRUCTIONS:

DOUGH - PART ONE:

IN A SMALL BOWL, COMBINE THE YEAST AND SUGAR. ADD WATER, MIX GENTLY AND LEAVE IT TO FERMENT FOR 10 MINUTES.

PART TWO: IN A LARGE BOWL, COMBINE THE FLOUR, EGGS, SUGAR, BUTTER, ORANGE JUICE AND VANILLA EXTRACT.

SLOWLY ADD THE YEAST MIXTURE WHILE STIRRING. IF THERE ISN'T ENOUGH LIQUID TO ABSORB THE DRY INGREDIENTS OR IF THE DOUGH SEEMS TOO DRY, ADD A SPLASH OF WATER OR OIL.

ADD SALT AND KNEAD THE DOUGH UNTIL EVERYTHING IS COMBINED EVENLY - NOT STICKY BUT NOT TOO DRY.

COVER WITH A TOWEL AND LEAVE THE DOUGH IN A WARM PLACE FOR 2-3 HOURS TO RISE.

AFTER THE DOUGH HAS RESTED, KNEAD THE DOUGH AND SPLIT IT INTO 2 EQUAL PARTS. TAKE EACH PART AND ROLL IT INTO A FLAT SQUARE (20 CM BY 30 CM), COVER WITH A TOWEL AND LEAVE TO REST FOR ANOTHER HOUR.

NOW'S A GREAT TIME TO PREHEAT THE OVEN TO 350°F (180°C)

THE FILLING:

WHILE THE DOUGH IS RESTING FOR THE SECOND TIME - MAKE THE FILLING!

WHIP THE EGG WHITES, SLOWLY ADDING HALF OF THE SUGAR UNTIL MERINGUE STARTS TO FORM - IF YOU SEE STIFF PEAKS, YOU'RE ON-TRACK!

IN A SEPARATE BOWL MIX THE EGG YOLKS WITH CREAM CHEESE, WHIPPED CREAM, VANILLA EXTRACT AND THE REST OF THE SUGAR.

TO COMBINE THE FILLING, GENTLY FOLD THE WHIPPED EGG WHITES INTO THE CREAM CHEESE & YOLK MIXTURE..

LAST PART:

SPREAD HALF OF THE FILLING ONTO EACH RISEN DOUGH SQUARE AND GENTLY ROLL IT INTO A LOG.

PREPARE YOUR BAKING SHEET WITH PARCHMENT PAPER. PLACE YOUR TWO LOGS ONTO THE LINED BAKING SHEET, AND ALLOW THEM TO REST FOR 10 MINUTES.

FINALLY, BRUSH ON THE EGG WASH AND SESAME SEEDS AND BAKE AT 350°F (180°C) FOR 40 MINUTES.

BON APPETIT- בנתאבון !