

PARASHA RECIPES

PARASHAT PEKUDEI

פרשת פקודי

DURING HER TRIP TO BUDAPEST, YAUDIT ROTEM SAW A GRAVESTONE IN A JEWISH CEMETERY WITH THE WORDS "זנרה טורה" AS AN EPITAPH. THOSE WORDS ARE TAKEN FROM THIS WEEK PARSHA AND IN THEIR ORIGINAL PURPOSE DESCRIBE SOMETHING FROM THE MISHKAN A "HOLY MENORAH". YAUDIT THOUGHT IT ODD TO WRITE THAT AS AN EPITAPH FOR SOMEONE YOU LOVE AND IT MADE HER WONDER WHY SOMEONE WOULD. THE MORE SHE THOUGHT ABOUT IT, THE MORE UNREASONABLE IT SEEMED TO HER. SO SHE STARTED DIGGING INTO THE TANACH AND THEN SHE UNDERSTOOD SOMETHING: THE TANACH ALWAYS SAYS THE MINIMUM ABOUT ANY GIVEN TOPIC, IT'S SIMPLE AND IT'S RIGHT TO THE POINT. HOWEVER, FOR SOME REASON, IT MENTIONS THE MISHKAN A LOT AND THE ENTIRE PROCESS OF BUILDING IT. IT DESCRIBES THIS PROCESS IN SPECIFIC DETAIL AND THAT IS WHAT IMPRESSES THE MAGNIFICENT MEANING OF THE MISHKAN UPON US. SO THE FACT THAT SOMEBODY TOOK TWO WORDS FROM THE MISHKAN'S DESCRIPTION IN ORDER TO SAY GOODBYE TO THEIR LOVED ONE JUST SHOWED YAUDIT THAT FROM ALL THE DESCRIPTIONS OF HER LIFE, THIS HOLY THING REPRESENTED THIS WOMAN COMPLETELY. IT MIGHT SEEM A LITTLE SIMPLE OR LESS IMPORTANT WHILE YOU READ THE ENTIRE DESCRIPTION OF THE MISHKAN, BUT FOR THEM, IT'S EVERYTHING. SO THIS WEEK'S RECIPE IS RAKOTT KRUMPLI. IT'S A HUNGARIAN-JEWISH DISH THAT IS VERY EASY TO MAKE BUT HAS A GREAT MEANING AND SIGNIFICANCE, BECAUSE IT IS TRADITIONALLY EATEN BEFORE TISHA B'AV.

RAKOTT KRUMPLI

- 5 BIG YELLOW FLESH POTATOES
- 5 EGGS
- ¾ CUP OF BUTTER
- SALT TO TASTE

BOIL THE POTATOES WITH THE SKIN UNTIL THEY ARE SOFTENED BUT NOT CRUMBLY (CHECK WITH A FORK). BOIL THE EGGS TILL THEY ARE HARD BOILED. DRAIN THE POTATOES AND EGGS AND BLANCH THEM IN COLD WATER. THEN, REMOVE THE SKIN FROM THE POTATOES AND THE SHELL FROM THE EGGS. SLICE THE EGGS AND THE POTATOES. HEAT THE OVEN TO 395°F (200°C). GREASE AN ALUMINUM CASSEROLE DISH WITH BUTTER. PLACE A LAYER OF POTATOES IN THE BOTTOM OF THE DISH THEN SALT IT AND BRUSH WITH BUTTER. THEN DO THE SAME WITH EGGS ON TOP OF THE POTATOES. DO IT OVER AND OVER AGAIN UNTIL EGGS AND POTATOES ARE DONE. END WITH A POTATO LAYER ON TOP. BAKE FOR 30 MINUTES AND SERVE HOT.

BON APPETIT-בנתאבון!