

PARASHA RECIPES

PARASHAT VA'YIGASH

פרשת ויגש

IN THIS WEEK'S PARASHAH WE COME ACROSS JUDAH'S SPEECH. JUDAH'S SPEECH IS ONE OF THE TORAH'S GLORIOUS SPEECHES IN BOTH ITS FORMATTING AND LANGUAGE. BUT IT'S ALSO A REALLY BIZARRE SPEECH. THERE ARE A LOT OF HALF TRUTHS, NOT WHAT YOU WOULD EXPECT FROM THAT TYPE OF SPEECH. ONE OF THE THINGS WE CAN USE IN ORDER TO EXPLAIN SOME OF THE PROBLEMATIC PARTS OF THE SPEECH IS A DOUBLE MEANING. THIS WEEK'S PARSHA RECIPE USES POMELO AND SALMON. THEY CAN LOOK THE SAME BUT THEIR TASTE AND TEXTURE ARE COMPLETELY DIFFERENT. SIMILAR TO THE DOUBLE MEANING OF SOME OF JUDAH'S WORDS.

DOUBLE MEANING SALAD

- 500 GR OF FRESH SALMON

FOR THE MARINADE

- ¼ CUP OF SOY SAUCE
- 2 TABLESPOONS OF OLIVE OIL
- 2 TABLESPOONS OF LEMON JUICE
- 2 TABLESPOONS OF HONEY
- 1 TABLESPOON OF GRATED GINGER
- 4 CRUSHED GARLIC CLOVES

FOR THE SALAD

- 1 PACKAGE OF SALAD BABY GREENS
- 2 AVOCADOS, CUBED
- ½ POMELO CUT INTO SMALL PIECES
- 100 GR OF PECAN

DRESSING

- ½ CUP OF LEMON JUICE
- ½ CUP OF OLIVE OIL
- 3 TABLESPOONS OF HONEY
- 4 CREASED GARLIC CLOVES

MIX ALL THE INGREDIENTS FOR THE MARINADE AND PUT THE SALMON IN IT, COVERED AND REFRIGERATED, FOR 2 HOURS. LINE A PAN WITH FOIL AND GREASE IT WITH A BIT OF OLIVE OIL. PUT THE SALMON ON IT COOK IT IN AN OVEN ON GRILL MODE FOR 10 MINUTES. TAKE IT OUT OF THE OVEN AND LET IT COOL. IN THE MEANTIME, COMBINE ALL THE INGREDIENTS FOR THE SALAD. WHEN THE SALMON COOLED OFF CUT IT TO SMALL CUBS. MIX ALL THE INGREDIENTS TOGETHER. MIX THE INGREDIENTS OF THE DRESSING AND ADD IT JUST BEFORE SERVING. BON APPETIT- בנתאבון!