

PARASHA RECIPES

PARSHAT VAYISHLACH

פרשת וישלח

IN THIS WEEK'S PARSHA JACOB LOCKS DINA INSIDE AN ARK IN ORDER TO KEEP ESAV AWAY FROM HER. LATER ON WHEN PEOPLE START TO LEARN AND ANALYZE THE TANAKH THEY WILL CATEGORIZED THIS EVENT UNDER JACOB'S EDUCATION METHODS. IF WE ANALYZE JACOB'S METHODS WE CAN SEE ONE COMMON DENOMINATOR: HE ALWAYS CHOOSES SEPARATION AND ISOLATION. UNLIKE AVRAHAM, WHO ALWAYS TRIES TO MIX WITH OTHER PEOPLE, BRING PEOPLE TOGETHER, BE OPEN AND HOSPITABLE. THIS OPENS A VERY INTERESTING TOPIC OF OVERPROTECTIVE PARENTS VS UNINVOLVED PARENTS. ACCORDING TO OUR SAGES, OVERPROTECTIVE CAN CAUSE A SITUATION IN WHICH CHILDREN ARE UNABLE TO DEAL WITH THINGS ON THEIR OWN. SO THE RECIPE OF THIS WEEK IS INSPIRED BY AVRAHAM'S METHODS OF PARENTING - BEING OPEN - AND IS BUTTERNUT SQUASH QUICHE.

BUTTERNUT SQUASH QUICHE

- 2 BUTTERNUT SQUASHES PEELED AND CLEAN FROM SEEDS
- 3 EGGS
- 1 CUP OF ALL PURPOSE FLOUR
- 125 GR OF MELTED MARGARINE
- ½ CUP OF VEGAN CREAM
- ¾ CUP OF SUGAR

BOIL THE BUTTERNUT SQUASH IN HOT WATER UNTIL SOFT. DRAIN AND RINSE IT. THEN CRUSH IT INTO TO A MASH. COMBINE WITH THE SQUASH THE REST OF THE INGREDIENTS AND MIX UNTIL SMOOTH. GREASE PYREX PIE BAKING DISH AND POOR IN THE MIXTURE. HEAT THE OVEN TO 350°F (180° C). BAKE FOR AROUND AN HOUR OR UNTIL GOLDEN-BROWN.

BON APPETIT- בתאבון!