



THE TOP GREAT
IRON CHOPPED
NOT VERY BRITISH
FRY WARS WHERE
CLERGY NAILED IT
AT KAM ISAIAH ISRAEL



CHANUKAH COOKOFF

Saturday, December 4, 2021

7:00 pm Zoom Menorah Lighting | 7:30 pm Streamed Cookoff

**SOME TOP GREAT AMAZING COOL
GIVE IT A TRY YOU KNOW YOU'LL LOVE IT
CHANUKAH RECIPES**
provided by

RABBI FEDERICK REEVES

RABBI FREDERICK REEVES' AWARD-WINNING LATKES

INGREDIENTS

- 4 russet potatoes
- One yellow onion
- Two eggs
- 1/2 cup matzah meal
- Salt
- Pepper
- Lots of oil - *for the holiday one would think olive oil, but if you use olive oil, there is no need for an expensive oil. Frankly, vegetable oil does quite well*

PREPARATION

1. Take a deep heavy pan and fill it about 1/2 an inch of oil. Heat.
2. Peel the potatoes and cut into chunks that will fit into the shoot of a food processor. Process with the grater attachment. Do the same with the onion. (There is a school of thought that insists on using a manual grater instead of a food processor - including the thought that it's not a latke without a little knuckle blood. I do not subscribe to this philosophy, but if you do, feel free.)
3. Squeeze out the liquid from the grated mixture. Transfer to a bowl.
4. Add the eggs, matzah meal and salt. Stir. Scoop a large spoonful of the mixture and press it together - if it forms a patty, it's ready. If it's wet, add some more matzah meal.
5. Using a large spoon, form patties and slide them into the hot oil. While the batches are cooking, prepare cookie sheets with brown paper bags for draining.
6. The patties are ready to flip when the thin edges start to turn brown and crispy. Careful while you flip them so that they do not splash. The second side takes less time than the first side.
7. Put them into the brown paper to drain and leave them in the oven on warm while the rest of the latkes are cooking. Serve immediately with your choice of apple sauce and/or sour cream.

MARINATED MANCHEGO

8 SERVINGS

INGREDIENTS

- 1 head of garlic, cloves separated and peeled (about 12 cloves)
- 1 small orange, quartered through stem end, thinly sliced crosswise, seeds removed
- ½ cup extra-virgin olive oil
- 3 sprigs rosemary
- Kosher salt
- 1 lb. young Manchego cheese, cut or broken into ¾" pieces

PREPARATION

1. Cook garlic, orange, and oil in a small saucepan over medium heat, stirring occasionally, until garlic starts to turn golden, 10-12 minutes. Remove from heat and add rosemary sprigs. Season with salt and let cool.
2. Pour garlic mixture into a medium bowl, add cheese, and gently toss to coat cheese. Cover and chill at least 12 hours before serving.
3. Do Ahead: Cheese can be marinated 3 days ahead. Keep chilled.

Bon Appetit recipe by Andy Baraghani

<https://www.bonappetit.com/recipe/marinated-manchevo>

OLIVE OIL DARK CHOCOLATE MOUSSE

6 SERVINGS

Kosher Status: Pareve – Jamie Geller first learned about using fruity, high-quality olive oil in desserts – specifically in chocolate mousse—from executive chef Laura Frankel of Wolfgang Puck Kosher Catering. She loves the flavor and smooth, creamy texture it imparts. Note that this mousse contains raw eggs. If you’re concerned about the risks of eating raw eggs, you can use pasteurized eggs without affecting the results.

INGREDIENTS

- 10 ounces high quality 72% cacao bittersweet chocolate finely chopped, or chocolate chips
- 8 large eggs, yolks and whites separated, at room temperature
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{2}$ cup extra-virgin olive oil
- 1 teaspoon instant coffee granules dissolved in 2 tablespoons boiling water
- Grated zest of 1 small orange (optional)
- $\frac{1}{4}$ teaspoon kosher salt

PREPARATIONS

1. Place the chocolate in a microwave-safe bowl and melt in a microwave, stirring after each 10-second increment, until smooth, about 1½ minutes. Let cool slightly.
2. Place the egg yolks and $\frac{1}{2}$ cup sugar in a medium bowl and whisk until pale yellow. Whisk in the olive oil, coffee, zest, if using, and salt until combined. Add the melted chocolate and whisk until smooth.
3. Beat the egg whites in the bowl of a stand mixer or with a hand mixer until soft peaks form. Gradually sprinkle in the remaining $\frac{1}{2}$ cup sugar and beat just until stiff peaks form. Add a generous spoonful of the egg white mixture to the chocolate mixture. Stir firmly until completely incorporated. Pour the chocolate mixture into the bowl of egg whites. Gently fold with a large spoon or rubber spatula until completely combined.
4. Divide the mousse into six 6-ounce ramekins and cover with plastic wrap. Refrigerate overnight.

Cook’s Note

DRESS IT UP: Serve the mouse with various toppings in individual shot glasses or other decorative bowls. Try whipped cream, orange zest curls, coarse flake sea salt, fresh berries or crushed nuts. For something really special try making *Salted Nut Powder*: By hand or in a mini-food processor or coffee grinder, combine 3 tablespoons shelled pistachios and 1 teaspoon coarse sea salt. Pulse until ground and slightly powdery but still with some rough chunks. Sprinkle on top of mouse before serving.

PREP AHEAD: The mousse can be made in advance and will last, tightly-sealed, in the fridge for 1 week, or in the freezer for up to a month.

PAIR IT: The richness of this mousse deserves a rich, sweet red dessert wine.

Recipe adapted from *Joy of Kosher: Fast, Fresh Family Recipes* by Jamie Geller available on Epicurious website:

<https://www.epicurious.com/recipes/food/views/olive-oil-dark-chocolate-mousse-51230220>