



Shalom to everyone!

We know that this year brings a more difficult passover for many, and we hope that these recipes can nourish body and soul alike.

Wishing you all the best from the Art and Soul team at
Westminster Synagogue;
Yael, Michele, Sarah-Lou, Magda, Niklas and Dar.

Chag Sameach to all!



Matzah Boureakas



Ingredients

8 matzos

2 eggs

Cheese Filling

2 tbsp olive oil

1 cup of feta cheese

1 egg

Potato filling

1 finely chopped onion

2 tbsp olive oil

1 cup of mashed potatoes

Pinch of salt

Pinch of pepper



Method

- Soak the matzos for 30 seconds and place them between tea towels whilst you prepare the fillings
- Place the matzos on a baking tray, place the filling in one corner and fold over.
- Beat 2 eggs and brush over the folded boureakas
- Bake at 180C for 10 mins.
- Enjoy with some red peppers and boiled eggs!

Potato filling

a. Add the oil, salt, pepper and onion to a frying pan and cook until golden

b. Take the pan off the heat and add the mashed potatoes and egg
c. Mix until completely incorporated

Cheese filling

Mix the olive oil, feta and egg in a bowl





Matzah Pizza



Ingredients

4 eggs	Pinch of salt
4 matzos	Pinch of pepper
1 cup tomato sauce	Basil for garnish
200g cheese	
50g butter	



Method

- Soak the matzos for 30 seconds, then tear them up into small (3-4cm) pieces
- Whisk the eggs in a bowl with the salt and pepper
- Melt half the butter in a frying pan
- Put the matzos in the frying pan and cook on a medium heat for 30 seconds
- Add the eggs and mix for 30 seconds, then pat the mixture down firmly with a spatula, cover and cook for around 5 mins on a low heat
- Flip the pizza "base". The best way to do this is to transfer it to a plate first, flip it and add it back to the pan. Add the remaining butter to the pan before the base is put back
- Cover the base with tomato sauce and cheese, cover and cook until the cheese has melted
- Enjoy with some basil on top!



Matzah Cake

Ingredients

200g dark chocolate

½ cup milk

½ cup white sugar

2 bags of vanilla sugar

(if you can't find this, add an extra tbsp of sugar and 1 tsp vanilla extract).

2 tbsp cocoa powder

100g butter

2 tbsp Nutella

(Nutella has kitniyot, so if you are avoiding kitniyot then don't add this).

1 tbsp instant coffee

5 matzos

100g desiccated coconut

Method

- Add the chocolate, milk, sugar, vanilla sugar and cocoa powder to a pan and heat on a low heat until completely dissolved and combined
- Remove the mixture from the heat and stir in the butter and Nutella, then set aside to cool
- Mix the instant coffee with 120 ml of water and soak the matzos for 30 seconds on each side
- Place one matzah in the bottom of a dish, then spoon over about a fifth of the chocolate mixture, then another matzah and so on
- Sprinkle coconut over the top and refrigerate for 2 hours
- Enjoy with some coffee!





Tahini Bread



Ingredients

6 tbsp of tahini
 2 tbsp honey
 4 eggs
 1 tsp baking powder
 Pinch of salt

Contains
kitniyot!

Method

- Mix all the ingredients in a bowl
- Place in a greased cake tin. The mixture may not look like a lot, but it rises a lot in the oven
- Bake for 18-20 mins in a 180C oven
- Enjoy with ice cream for a sweet treat, or with some sliced onion and cheese for a savoury snack!

חג פסח שמח!

