

THE CBS PASSOVER COOKING SHOW 2021 RECIPES

The Cooks of CBS bring you the Recipes from the Passover Cooking Shows.

The chefs are Steffi Berman, Anita Hirsch, Jannie Kay, Alice Level, Judith Rodwin & Micki Wechsler.

CHAPTERS

The Fish: from the Bathtub to the Freezer to the Jar.

Chopped: Sephardi and Ashkenazi Charoset, Egg-Nut Pate, Bitter Herb Salad.

Mains: Stuffed Chicken Breast; Quinoa With Roasted Vegetables; Sephardic Mint-Egg Chicken.

Sweet Stuff: Chocolate Almond Meringues, Linzer Torte, Fruit and Chocolate Sorbet, Chocolate Dipped Almond Horns, Meringues, Caramel Matzah Crunch and Lemon Sponge with Raspberry Sauce.

DESSERTS

Let's start with desserts because we all love them or will once we try any of these!

Chocolate Almond Meringues

Steffi Miller Berman

Makes about 30 cookies

Note: 1. If you can't get Castor (Superfine) sugar simply pulse granulated sugar in the food processor for about 30 seconds. It should not be powdery.

2. Cream of Tartar – generally not available for Passover. Substitute an equal amount of either; white vinegar, lemon juice, baking powder, buttermilk, yogurt, or leave it out!

Ingredients

3 egg whites

1/8 tsp cream of tartar

½ cup (50g) confectioners' sugar

½ cup (50g) superfine sugar

3oz (85g) bittersweet baking chocolate, roughly chopped

½ cup (55g) roasted unsalted almonds, finely chopped

Preheat oven to 250 F and line a baking sheet with parchment paper.

Instructions

1. In a stand mixer or using a handheld electric mixer fitted with the whisk attachment and a large bowl, beat the egg white on medium speed until foamy. 30 – 60 seconds.
2. Beat in the cream of tartar until just combined.
3. Beat in the confectioners' sugar in two additions, followed by the superfine sugar. Beating on medium-high speed for 1 minute after each addition. Continue beating until the mixture is stiff and shiny but not dry, about 1 minute.
4. Spoon the meringue into a pastry bag fitted with a ½ -in plain or star tip. Pipe 1 in. rounds of meringue onto the prepared baking sheet, leaving ½ inch of space in between them. Bake until dry, about 1 ½ hrs. (Meringues are done when they release easily from the parchment paper). Turn off the heat but allow the meringues to remain inside the oven and let cool completely.
5. Melt the chocolate in a double boiler set over simmering water. (Or melt in a microwave safe bowl at 30 second intervals, stirring between each interval until fully melted.)
6. Spread the chopped almonds in a shallow dish. Once cooled, dip the bottom of each meringue in the chocolate and then in the almonds. Place back onto the parchment lined baking sheet and let stand until the chocolate sets.
7. Store in the refrigerator between layers of parchment paper in an airtight container for up to 5 days or freeze for up to 1 month. Let come to room temperature before serving

Chocolate Dipped Almond Horns 1

STEFFI BERMAN

Homemade Almond Paste in Taste of Home December/January 2007, p11

Marzipan 1

Ingredients for Almond Paste (Marzipan)

- 1-1/2 cups blanched almonds
- 1-1/2 cups confectioners' sugar
- 1 egg white
- 1-1/2 teaspoons almond extract
- 1/4 teaspoon salt

Instructions

1. Place almonds in a food processor; cover and process until smooth. Add the confectioners' sugar, egg white, extract and salt; cover and process until smooth.
2. Divide almond paste into 1/2-cup portions; place in airtight containers. Refrigerate for up to 1 month or freeze for up to 3 months. Yield: 1-1/2 cups.

Nutritional Facts: 1 tablespoon: 84 calories, 5g fat (0 saturated fat), 0 cholesterol, 29mg sodium, 9g carbohydrate (7g sugars, 1g fiber), 2g protein.

FYI – I make these a bit smaller and make them the size of a finger. Also, I rather like to use slivered almonds to roll them in instead of hazelnuts. Both work just fine. (See next page of Chocolate Dipped Nut Horn Recipe.)

Chocolate Dipped Nut Horn 2

Cookie and Finish 2

Ingredients for Cookie

Makes 12 Large Horns

6 oz/170g almond paste, broken into small pieces with your fingers

1/3 cup/30g Almond Flour

1/4 cup/50g Sugar

2 Egg Whites

1 1/4 cup/150g hazelnuts, finely chopped

3oz/85g bittersweet baking chocolate, roughly chopped

Instructions

1. Preheat the oven to 375F and line a large baking sheet with parchment paper
2. In a stand mixer or handheld mixer with large bowl, mix almond paste, almond flour, sugar, and 1 of the egg whites together on low speed until a moist dough forms.
3. Spread (hazel)nuts in a shallow dish. Lightly moisten your hands, divide and roll the dough into twelve or more for smaller cookies, equal balls. Press each ball into nuts on all sides while shaping it into a 5" rope. Place the rope on the prepared baking sheet and gently form it into a traditional "U" shape or "finger". The dough will feel fragile but will firm up when baked. Repeat with the remaining dough balls, placing the cookies 1/2 in apart.
4. Whisk remaining egg white with about 1 tsp of water. Gently brush the tops of the cookies with a little egg wash. Bake until lightly golden, 15 -18 min. Let the cookies cool on the baking sheet for 10 min, then carefully transfer to a wire rack to cool completely.
5. Melt the chocolate in a double boiler set over simmering water (you can also melt it in the microwave for 30 sec. intervals, stirring between each interval until fully melted.) Dip the tips of the cookies into the chocolate and place back on the baking sheet. Chill in the refrigerator until the chocolate sets, about 15 min. Store in an airtight container at room temperature for up to 5 days.

I often store these in the freezer in a zip top bag and they stay just fine.

Passover Linzer Torte

Jannie Kay

Ingredients

1/2 cup cake meal	1 cup grated almonds or hazelnuts
1/2 cup potato starch	1/2 tsp. cinnamon
1 cup parve margarine or unsalted butter	2 eggs, separated
1/2 cup sugar	raspberry jam

Instructions **pre-heat oven 350**

1. In the bowl of a food processor pulse together the potato starch, cake meal, sugar, cinnamon, and sugar. Add the butter and egg yolk and process until mixture just holds together. Chill for 1/2 hour.
2. Take 2/3 of the tart dough and press it on the bottom and 1 inch up on the sides of an ungreased 9-inch tart pan or springform pan. Spread 1/2 cup or more of raspberry jam over the dough.
3. Gently squeeze egg sized balls of the remaining dough between your fingertips to make ropes for the lattice top. As you squeeze the rope place it on the top of the jam to simulate a woven pattern. This dough is not easily be handled but don't worry because the ropes don't have to be perfect, they become smooth during baking.
4. Pinch the latticed dough into the rim of the dough on the inside of the spring-form pan.
5. Lightly beat the egg white and brush it over the lattice.
6. Place the springform pan on a cookie sheet* and bake 50 minutes.
7. Then cool* the Linzer tart before opening the spring-form pan to remove it. Leave the cake from the spring-form base because the cake is fragile.

* IMPORTANT. #4 in case of leakage. #7 lets the cake firm up & lessens tearing.

Chocolate Sorbet

Jannie Kay

Yield: 3 ½ cups

Ingredients

2 ¼ cups water (555ml)* pinch of salt
1 cup sugar (200g) ½ tsp. vanilla extract
6 oz. (170 g) bittersweet or semi-sweet chocolate, finely chopped
¾ cup (75 g) unsweetened Dutch- process cocoa powder

In a large saucepan, whisk together 1 1/2 cups (375 ml) of the water (or coffee) with the sugar, cocoa powder, and salt. Bring to a boil, whisking frequently. Let it boil, continuing to whisk, for 45 seconds.

Remove from the heat and stir in the chocolate until it's melted, then stir in the vanilla extract and the remaining 3/4 cup (180 ml) water. Cool before transferring the mixture to a blender; blend for 15 seconds. Pour mixture into a container and freeze.

Remove from freezer 15-20 minutes to allow it to soften prior to serving.

*I used 1 ½ cups coffee and ¾ cup coconut milk.

Fruit Sorbet

Jannie Kay
from Mollie Katzen's Vegetable Heaven

Ingredients

2 cups peeled, cubed frozen fruit 2-4 Tbsp. simple or *spiced syrup
1-2 Tbsp. lemon juice, optional, to taste

Instructions

Select ripe fruits such as mangos, pears, peaches, strawberries, or melons; cut into 1-in cubes and freeze. About 20 minutes before serving, remove fruit from freezer to allow for partially thaw.

Put fruit into food processor with the syrup (the amount depends upon sweetness of the fruit and your preference) and lemon juice (use when making pear sorbet). Pulse until fruit mixture is creamy. Serve immediately. Yield: 2 cups.

Simple sugar syrup: Combine equal amounts of water and sugar [suggest 1 cup water and 1 cup sugar] in a saucepan. Stir until sugar is dissolved, bring to a boil and cook for 2 minutes. Cool and store in refrigerator

**Spiced sugar syrup:* add 2 cardamom pods, crushed, 2 whole allspice, and 1 cinnamon stick to the water and sugar. Simmer the mixture until the liquid is reduced and thickened, about 8 minutes.

Cool and refrigerate the syrup where it will keep several weeks.

Chocolate Caramel Matzah Crunch

Ingredients

- 2-6 Matzah sheets
- 1 C. Butter or Margarine (unsalted)
- 1 C. Brown Sugar, firmly packed
- 3/4 C. Chocolate Chips, coarsely chopped +
- 2 C. Semi-sweet chocolate melted for top layer

Instructions

Pre-heat oven 375

1. Line a large baking sheet w. FOIL (important!). Then cover foil with parchment.
2. Line the prepared sheet with matzah leaving no gaps. Break pieces to fill spaces.
3. Combine the Butter and Brown Sugar in a 3 qt. Heavy saucepan. Heat over cook over medium heat, stirring constantly till comes to a simmer (2-4 minutes)
4. Boil for 3 more minutes stirring constantly
5. Remove from heat and pour over matzah, covering it completely
6. Place baking sheet in oven. Immediately reduce heat to 350.
7. Bake for 15 minutes, checking it in oven.
8. Remove from oven, sprinkle immediately w. Chopped chocolate. Let stand 5 minutes. Spread the melted chocolate over the matzah. Break into pieces while still warm. Chill, still in pan in freezer till set.

Lemon Sponge Cake w. Raspberry Sauce.

*Anita Hirsch from
Celebrating Jewish Holidays*

Sponge Cake

Ingredients

6 Eggs, separated + 1 Egg, whole
1 1/2 C Sugar
2 T lemon Juice + 1 1/2 tsp. Lemon Rind
3/4 C. Potato Starch sifted 2X
Dash of Salt

Instructions

Preheat oven 350

1. Using 6 of the yolks + the whole egg, beat till light and fluffy.
2. Gradually add the sugar, lemon juice & lemon rind, beating constantly.
3. Add potato starch and salt, still beating constantly
4. Beat the egg whites till stiff peaks. Gently fold the beaten egg whites into the other mixture.
5. Pour this batter into an ungreased 10" tube pan
6. Bake for 50 minutes
7. Invert Cake, allowing it to cool in the pan. Remove cake when cool. Serve with Strawberry or other fruit sauce.

Strawberry Sauce

Ingredients

1 pint fresh or frozen Strawberries
1/4 C Water 2 T Sugar

Instructions

1. Wash & hull fresh Strawberry. No need to defrost frozen ones.
2. Add cleaned fresh Strawberries or frozen Strawberries to small pot with the water and sugar.
3. Simmer several minutes till soft, puree in blender or with immersion blender. Serve warm or at room temperature. Good over sorbet too

SIDES & SALADS

Charoset (Sephardic)

Alice Level

1/2 Apple, peeled, cored and cubed
2 oz ground Hazelnuts
2 oz ground Almonds
2 oz ground Walnuts
6 to 8 Dates (Mejdool if possible), pitless
10 cl dry Red Wine

1. Ground together the apple and dates in a blender. Add half the ground nuts and wine. Taste, and add nuts and wine according to liking.
2. Put into a bowl, cover with plastic wrap and refrigerate until serving.
3. Can be made several days ahead

Charoset (Ashkenazi)

Jennie Freedman

1 Apple, peeled and cored, cut into large bits 1 C Walnuts
Sweet Red Wine Cinnamon to taste

1. Chop Walnuts to small pieces, then add apple and chop together till blended. May be done by hand or in food processor.
2. Stir in wine till it is soaked up but not watery. May have to add more wine before serving because nuts and apples absorb the wine
3. Sprinkle with cinnamon to taste.
4. Put into a bowl, cover with plastic wrap, refrigerate until serving.

Egg-Nut Pate

Jannie Kay

Ingredients

1 cup thinly sliced onions	¾ cup nuts
3 Tbsp. butter or oil	1 tsp. salt
2 eggs, hard-boiled	¼ tsp. pepper

Instructions

Saute onions. Cool then process with remaining ingredients until smooth texture.

Bitter Herbs Salad

Serves 6

Jannie Kay

Ingredients

2 hearts of romaine lettuce	¼ cup chopped fresh dill
1 small head radicchio	1 Tbsp. chopped fresh mint
2 Belgian endives	1 small garlic clove
1 ½ cups arugula or watercress, wash and dry	salt, to taste
1 rib celery, preferably from the heart, sliced very thin	
3 Tbsp. freshly-squeezed lemon juice	
2 scallions, chopped (optional)	½ cup extra-virgin
olive oil	
¼ cup chopped flat-leaf parsley	

Instructions

1. Wash and dry the romaine lettuce leaves and break into medium pieces. Separate the radicchio leaves and cut into medium pieces.
2. Rinse and dry the endives and slice crosswise about 3/4 inch thick.
3. In a large salad bowl toss together all of the greens, celery and the scallions and sprinkle the herbs over the top.
4. Peel the garlic clove, cut in half, and remove green shoots. (which are the pungent part of the garlic).
5. With flat of a knife mash the garlic with some salt to make a paste. Put paste into a bowl and work in the lemon juice and olive oil. Taste and adjust salt.
6. Transfer to a jar until ready to serve the salad.
7. Shake the dressing and pour over the salad and toss before serving.

MAIN DISHES

Braised Stuffed Chicken Breasts

Steffi Miller Berman

There are 2 components to this dish: 1) stuffing and 2) chicken pieces. Prep as follows:

MATZO STUFFING

Enjoy in this chicken recipe or as a side :place in an oiled baking dish and baked at 350 degrees until lightly browned.

Ingredients

3 cups matzo farfel	1 – 2 cups water or chicken broth
2 ribs celery, thinly sliced	1 medium onion, diced
Large can mushrooms (optional)	2 eggs, lightly beaten
Half bunch flat leaf parsley, chopped fine	3 Tbsp oil

Instructions

1. In a large bowl, combine matzo farfel and enough water/broth to moisten the farfel. Allow to sit on the counter for 10 -15 minutes to absorb the liquid.
2. Sautee the onion and celery in the oil until the onion just begins to brown and the celery softens.
3. Add the celery, onion, mushroom, parsley and eggs and mix thoroughly.
4. Season with salt and pepper to taste.

CHICKEN BONELESS BREASTS & THIGHS

Ingredients

4 large boneless chicken breasts, OR boneless thighs, pounded fairly thin	8 – 12 strips of pastrami	1 Stuffing recipe
2 cups Chicken soup	Garlic and Paprika	1 large can sliced mushrooms

Instructions

1. Arrange the pounded breasts and/or thighs on a cutting board.
2. Layer 2 -3 strips of pastrami on each breast.
3. Place $\frac{1}{2}$ to $\frac{3}{4}$ cup of the stuffing (depending on the size of the chicken) in the center of the piece.
4. Fold the short sides in. Then wrap the long sides and secure with heavy tooth picks.
5. Sprinkle each breast lightly with granulated garlic and paprika.
6. In a large skillet, heat 2 Tbsp of neutral oil. Place the rolled breasts gently in the pan. It is best not to move them for a few minutes. They will release easily when they have caramelized a bit and you can turn them. You can use the same pan as the one in which you sautéd the celery and onion. No need to rinse it out.
7. Add a cup of chicken stock and a can of sliced mushrooms to the pan. Cover and allow to cook for 45 min to 1 hour.

This can be prepared in advance and either refrigerated or frozen.

Mint and Egg Chicken (Sephardic)

Alice Level

This traditional Passover dish is served on the first night of the Seder

Serves 6

Ingredients

12 Chicken drums or 1 chicken, cut into pieces
8 Eggs
1 tsp Paprika
2 cloves Garlic, minced
1 cup fresh Mint, rinsed and finely cut
Salt

Instructions

1. In a large wok or sauté pan, put garlic, paprika, salt, mint and enough water to cover the chicken pieces (but not more). When the mixture comes to a boil, add carefully chicken pieces and more water if needed.
2. When the mixture comes to a boil again, reduce heat to low heat, cover (but not completely) and let simmer for 40 minutes.
3. Mix eggs into a bowl, carefully add to the chicken mixture, and let simmer for another few minutes.
4. Serve broth in a soup bowl with a piece of chicken

Passover Cholent (Sephardic)

Alice Level

Serves 6

Ingredients

Cholent meat (bones with meat, meat for stew etc.), ideally a mix of lamb and beef meat
6 potatoes, peeled and cut in large chunks
½ lb raisins, rinsed
3 onions, minced
2 garlic cloves, minced
1 tsp ground turmeric
4 Tbsp vegetable oil

Instructions

Put everything in a crockpot or a large pan. Add 2 cups of water. Do not salt. Cook on high heat until it comes to a boil, then reduce to very low heat, and let simmer for at least 3 hours (the longer it cooks, the better the cholent will be), or until all juices are reduced. Taste and add salt if necessary.

Quinoa Salad with Roasted Veggies (Vegetarian)

Jannie Kay

Serves 6.

Ingredients

4 cups cubed butternut squash	3 cup veggie broth
3 Tbsp. EVO	1 ½ cup quinoa
2 tsp. curry powder	1 pkg. baby spinach (11 oz.)
¼ tsp. salt	1 medium red onion
Pinch black pepper	chopped parsley
1-15 oz. can chickpeas	¾ cup crumbled feta cheese

Dressing

¼ cup fresh lemon juice	½ tsp. salt
2 Tbsp. mayonnaise	¼ tsp. black pepper
½ tsp. curry powder	3 Tbsp. EVO
1 tsp. sugar	

Heat oven to 450'.

Instructions

1. Toss squash and chick peas with 2 ½ Tbsp. olive oil, salt, pepper and 1 ¼ tsp. curry powder. Put onto rimmed baking sheet and bake for 25 minutes, stirring around after 15 minutes.
2. In a saucepan combine the broth, quinoa, and remaining ¾ tsp. curry powder. Bring the mixture to a boil, reduce heat, cover, and cook 15 minutes or until all broth is absorbed. Remove pot from heat and let steam with cover on for 5 minutes.
3. Rinse the spinach and place into a skillet and cook until it wilts. Remove from pan. Add last Tbsp. oil to pan and sauté the sliced red onion until it is cooked and softened, about 5 minutes.

Dressing

4. To make the dressing, whisk together the juice, mayonnaise, curry powder, sugar, salt, and pepper. Whisk in the oil.

Serving Instructions

5. Stir parsley into the quinoa and toss with a few tablespoons of dressing. Put into a large serving bowl and top with the roasted squash and chick peas, the spinach and onions. Drizzle with the dressing and sprinkle on the feta. Serve warm or room temperature.

NOTES & ADDITIONS

What to do with all the left-over egg yolks? Steffi recommends that you save them, beat them up well, drench moistened matzah farfel with the yolks, spread on an edged cookie sheet and bake the at 325 till crisp stirring them about occasionally. Remove from oven, add Salt and Pepper to taste. Cool and then break up the crispy farfel. Store in an airtight container. Use for munching or on salad. You might sprinkle the farfel with garlic powder or some other flavoring while baking.

