



BSBI  
*Kosher for*  
*Passover*  
*Recipes*  
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Recipes to use for  
Passover

Thank you for sharing  
your recipes



# DE FARFEL NUT CLUSTERS

Prep: 25 minutes

Total: 25 minutes

### Ingredients:

16 oz. Passover semi-sweet chocolate

1-1/2 cups toasted matzo farfel

1 cup pecans, walnuts or almonds, chopped

Prep:

Melt the chocolate. Pour the melted chocolate into a large bowl. Add the matzo farfel and pecans and mix thoroughly. Spoon this mixture onto a baking sheet lined with wax paper or into ruffled paper baking cups. Refrigerate until set. To serve, peel the clusters off the wax paper and serve on a platter or serve in the baking cups.

**Brina Abrahams**

PAVLOVA

4 large egg whites

Dash of salt

1 tsp. fresh lemon juice

½ tsp. vanilla

$\frac{3}{4}$  cup sugar

Topping:

2 cups fresh blueberries

2 cups fresh raspberries or strawberries

½ cup semi-sweet chocolate, melted

Preheat oven to 300 degrees.

Cover a baking sheet with parchment paper. Draw a 9-inch circle on paper.

Beat egg whites at high speed until foamy. Add lemon juice and vanilla.

Beat until soft peaks form. Add sugar a little at a time. Beat until stiff peaks form.

Spoon mixture into 9 inch circle, shaping into a nest. Bake at 300 degrees for 1 hour. Turn off oven and leave in for an additional half hour. Carefully remove and put on plate. Melt chocolate. Just before serving, fill with fruit and drizzle melted chocolate over top. \*\*May whip cream and add whipped cream over top, instead of chocolate. Serves 8 to 10.

**Brina Abrahams**



## PASSOVER BERRY CRISP

Cook time: 30 minutes

Prep: 20 minutes

Yield 6-8 servings

### Ingredients:

4 cups fresh sliced strawberries  
1-1/2 cups fresh blueberries  
1/2 cup sugar  
1 tsp ground cinnamon  
Vegetable cooking spray

1/2 cup unsalted matzo meal  
1/3 cup sugar  
1/4 cup sliced almonds  
1 tablespoons butter or margarine, melted

### Preparation:

Combine berries, sugar and cinnamon and toss gently.  
Spoon into an 11 x 7-inch baking dish, coated with cooking spray; set aside.  
Combine the matzo meal, sugar, almonds and margarine and stir well.  
Sprinkle over berry mixture.  
Bake at 350 degrees for 30-40 minutes or until browned.

***Brina Abrahams***

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## CITRUS-BEET SALAD with HONEY BALSAMIC DRESSING

### Ingredients

4 large beets,  
peeled and cubed  
1 tbsp olive oil  
Salt to taste  
Coarse black  
pepper to taste  
2 oranges

1 ripe, firm  
avocado, diced  
1 cup diced jicama  
1/2 cup slivered  
almonds, toasted

**Dressing:**  
2 tbsp olive oil  
2 tbsp balsamic  
vinegar  
3 tsp honey  
1 tsp imitation  
mustard

1 tbsp chopped  
fresh dill  
Pinch salt  
Pinch coarse black  
pepper

### Instructions

- ❖ Preheat oven to 400 degrees.
- ❖ In a medium roasting pan, toss beet cubes with olive oil, salt and pepper.
  - ❖ Spread in a single layer.
  - ❖ Bake until fork tender, about 30-45 minutes. Let cool.
- ❖ Meanwhile, using a paring knife, peel oranges and remove the supremes.
  - ❖ In a medium bowl, combine orange supremes, avocado, and jicama

Prepare the dressing: in a small bowl, whisk together oil, balsamic vinegar, honey, imitation mustard, dill, salt and pepper.

Toss salad with dressing. Top with cooled beets. Sprinkle with almonds.

***Lisa Plavin***

## BETTY COHEN'S PASSOVER COOKIES

1 cup sugar  
2 cups sifted cake meal  
2 eggs  
1 cup peanut oil

1 Tbs lemon juice  
pinch salt  
1/4 tsp cinnamon  
6 chopped walnuts

Beat sugar & eggs. Add oil alternately with dry ingredients. Add lemon juice & chopped walnuts. Knead with hands. Make balls and place on non-greased cookie sheet. Press in center & fill with jam. Bakes 350 degrees 15-20 min. Makes about 60

*Elly Cohen*

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## MANDEL BREAD

Makes 2 loaves - cut in half  
for 1  
2 cup sugar  
1/2 lb Passover margarine or  
butter

6 eggs  
2 & 3/4 cups cake meal  
3/4 cup potato starch  
1/2 tsp. salt  
1 tsp. Lemon rind

6 oz. chocolate chips  
1 cup chopped nuts  
2 Tbs. sugar & 1 tsp.  
cinnamon to use on formed  
dough

Cream sugar & margarine together.  
Add eggs, one at a time, beating after each one is added.  
Add dry ingredients. Mix together to form dough.  
Grease cookie sheet and with wet hands, form dough into 2 loaves onto cookie sheets.  
Sprinkle each with cinnamon sugar mixture.  
Bake @ 350 for 45 min. Cool slightly and slice. May continue to bake for another 10 minutes to give a crisper texture. Cool & serve

*Trudy Singer*

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## FLÖEDLE

(this is a recipe from my mother...I have no English name for it)

5 matza soaked in dry white wine  
5 heaping tablespoon ground walnuts mixed together with 5 tablespoon matza meal  
5 tablespoon sugar set aside in separate bowl  
5 egg whites

Beat egg whites until stiff but not dry. Add sugar. Fold in nut and walnut mixture.  
Sprinkle bottom of small square pan with some extra ground walnuts. Place one soaked matza in pan. Spread layer of apricot jam. Cover with layer of egg white mixture.  
Continue layering alternating flavor of jam with cherry.  
After last matza, spread egg white mixture only. Sprinkle ground nuts on top.  
Bake at 375° for about 40 minutes until egg whites are pinky-brown in color.

*Emily Buch*

# EGGPLANT & GREEN PEPPER KUGEL

from Joan Nathan

Makes 6-8 servings  
1 large eggplant (about 2 pounds)  
1 onion, diced  
1 green pepper, diced  
2 Tablespoons pine nuts

¼ cup olive oil  
2 Tablespoons chopped fresh basil  
Salt and freshly ground pepper to taste (it will need salt)

2 large eggs, lightly beaten  
1 matzah board, crumbled  
1 Tablespoons butter or margarine

Peel the eggplant and dice into 2-inch cubes (I make them smaller). Cook in simmering salt water to cover until the eggplant is tender, about 20 minutes. Drain thoroughly and mash in a large mixing bowl.

Meanwhile, sauté the onion, pepper, and pine nuts in olive oil over medium heat until the vegetables are tender but not crisp. Combine with the basil and salt and pepper. Remove from heat.

Mix the eggplant with the lightly beaten eggs and the vegetable mixture. Add the matzah and mix well.

Place in a greased casserole and dot with butter or margarine. Bake @ 350 degrees for 35 minutes or until golden brown on top and crusty on the sides.

Note: This recipe can easily be doubled (or one-and-a-halfed)

**Rebecca Rumbo**

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# EASY AND DELICIOUS CHOCOLATE TORTE

from Joan Nathan

1 stick (1/2 cup) butter or margarine  
8 ounces bittersweet chocolate  
5 large eggs, separated (best if they are at room temperature)

¾ cup sugar  
1 cup ground almonds (can substitute other nuts; our local kosher market usually has almonds, hazelnuts, and walnuts for Passover)

- ❖ Melt the butter or margarine with the chocolate in a double boiler. Cool.
- ❖ Beat the egg yolks with the sugar until they become pale yellow.
- ❖ Mix the cooled butter/margarine and chocolate with the sugar and yolks. Add the nuts.
- ❖ Beat the egg whites until they are stiff but not dry. Fold into the chocolate mixture.
- ❖ Place a pan of water on the bottom shelf of a preheated 375-degree oven. (This keeps the torte from drying out.)
- ❖ Line the bottom and side of a greased 9-inch spring form pan with greased foil (make sure the foil covers up the crack where the bottom of the pan meets the sides) and pour in the filling.
- ❖ Bake 45-50 minutes. Remove from the oven and let sit a few minutes in the pan. Unmold onto a plate (upside down) and carefully peel off the foil. Let cool before serving.

To serve: Sprinkle with powdered sugar during the year, and granulated sugar ground in a food processor for Passover. (Kosher markets have kosher-for-Passover confectioners' sugar; they leave out cornstarch and put in potato starch or something instead. It isn't as pretty, but it does the trick.)

This recipe is so good I've used it as a dessert for dinner parties NOT during Passover. I usually bake it on the same day as the dinner so it doesn't dry out, but you can make it several hours in advance.

**Rebecca Rumbo**

## PASSOVER MACAROONS

One 15 ounce can of sweetened condensed milk  
2 ounces unsweetened chocolate  
2 cups shredded coconut  
1 cup coarsely chopped walnuts

1 Tablespoon strong coffee  
1 teaspoon vanilla  
1/8 teaspoon salt

Combine condensed milk and chocolate in a double boiler and stir until thickened (approximately 5 minutes)

Add the rest of the ingredients and mix thoroughly. Drop onto a greased cookie sheet.

Bake (350 degrees) about 10 minutes or until bottoms are set. They burn easily so don't overbake.

Cool on wax paper till they harden. These can be made ahead of time and frozen.

Makes 3-3 1/2 dozen

*Maddy Turk*

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## MATZO CHARLOTTE

2 sheets of matzo  
4 eggs  
1/2 cup sugar  
1 1/2 teaspoons cinnamon

1 large apple peeled and  
grated on the coarse side  
1 Tablespoon orange juice  
1/2 cup raisins

1 cup nuts  
1/4 cup vegetable oil

Break the matzo into pieces and soak in water until soft. Squeeze the excess water out.

Beat the eggs, sugar and cinnamon together until light and fluffy.

Add the matzo and apple.

Stir in the O.J., raisins, nuts and oil.

Pour into a well-greased 8" pan.

Bake (350) approximately 1 hour or until set.

Cool slightly, cut into pieces and serve.

The recipe can be doubled for a larger Charlotte.

This can be a dessert or a dairy dinner served with sour cream.

*Maddy Turk*

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## ORANGE CHOCOLATE CHIP MANDEL BROT

3 eggs  
1 c. sugar  
1/2 c. oil  
3 tbsp. water or orange juice  
1 c. chocolate chips

1 entire grated orange peel  
1/4 tsp salt  
2 c. matzo meal + some extra  
1/2 c. chopped nuts - optional

Beat eggs and sugar together until they are thick and lemony looking. Add the rest of the ingredients, mix well. Let the batter stand for 10 minutes. Sprinkle extra matzo meal lightly on baking sheet. Spoon batter on baking sheet in lines about 3 inches wide and as long as the pan. Make the lines at least 2 inches apart. Bake at 375° for 20 minutes. After that baking slice in 1/2 inch slices, on the diagonal, and place slices on the pan on their sides. Bake again for 10 minutes. Let cool and enjoy!

*Mimi Kalman*

## PASSOVER ROLL RECIPE

2 c. matzo meal  
1 tsp salt  
1 tbsp sugar  
1/4 tsp cinnamon

1 c. water  
1/2 c oil

Combine dry ingredients in a bowl

Bring water and oil to a boil, pour over dry ingredients and begin to mix well with spoon. Add 5 eggs one at a time, may need to mix in the last 3 eggs by hand, wearing plastic gloves, kneading the eggs into the mixture. Let stand and rest for 15 minutes.

With a new pair of gloves, oil the gloves and shape the dough into rolls and place on a well-greased cookie sheet. Cut an "X" into the top of each roll so dough can expand as it bakes.

Bake at 375' for 55 to 60 minutes until golden brown. Makes 12 rolls.

***Mimi Kalman***

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## CARROT PUREE WITH GINGER AND ORANGE

3 pounds carrots, peeled, cut into 1/2 inch rounds  
4 tablespoons white sugar  
1/3 cup orange juice  
1 Tablespoon grated orange peel  
1/2 cup (1 stick) butter cut into pieces, room temperature  
1 1/2 tablespoons minced or finely grated fresh ginger  
1 tablespoon lemon juice  
3 tablespoons brown sugar  
1/4 cup finely chopped glazed pecans

Cook carrots and 4 Tablespoons sugar in a large pot of boiling water until carrots are very tender, about 25 minutes. Drain well. Return to pot and stir over medium heat until any excess moisture evaporates.

Meanwhile, bring orange juice to a simmer in small saucepan over medium heat. Add butter, ginger, and orange peel. Whisk until butter melts. Whisk in lemon juice.

Puree half of carrots and half of juice mixture in processor until smooth. Transfer to a large bowl. Repeat with remaining carrots and juice mixture. Add brown sugar and salt and pepper to taste. Mix well. (Can be made 1 day in advance) Cover and refrigerate. Sprinkle chopped glazed pecans over carrots and heat in microwave on high for about 4 minutes or until hot.

***Brina Abrahams***



## MATZO BALLS

4 large eggs  
6 Tbs. water  
2 Tbs. vegetable oil  
1 cup matzo meal  
Salt and pepper

In a medium bowl whisk together eggs, water, oil, 1 tsp. salt and ¼ tsp. pepper. Add matzo meal and water and stir to combine. Refrigerate for 1 hour.

Bring a large pot of water to a boil and add 1 Tbs. salt. With wet hands roll the mixture into 12 balls about 2 inches each. Turn heat down and carefully drop them into the water.

Simmer the balls until puffed and cooked through. 30 to 35 minutes. Using a slotted spoon transfer the matzo balls to soup bowls and ladle chicken soup over the top.

***Brina Abrahams***

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## MATZO, MUSHROOM AND ONION KUGEL

10 sheets of matzo	3 garlic cloves minced	1 cup grated carrot	cooking spray
2 ½ cups chicken broth		1 tsp. salt	
2- 8 oz. packages pre-sliced mushrooms		1 tsp. paprika	
1 cup hot water	2 Tbs. chopped fresh parsley	½ tsp. garlic powder	
¼ cup vegetable oil	4 large egg whites	¼ tsp. ground pepper	
3 cups diced onion	2 large eggs		
Preheat oven to 375 degrees			

Break matzo into small pieces and place in a large bowl. Pour chicken broth and water over matzo. Let stand 10 minutes, stirring occasionally.

Heat oil in a large nonstick skillet over medium heat and add onion. Cover and cook 5 minutes stirring occasionally until onion is tender. Add carrots and next 6 ingredients to pan. Cover and cook 5 minutes.

Add mushroom mixture and 2 Tbs. parsley to matzo mixture. Stir well. Combine egg whites and eggs in a bowl and stir with a whisk. Add egg mixture to matzo mixture. Stir well.

Coat a 10 inch deep-dish pie plate with cooking spray. Press matzo mixture into Dish. Bake covered for 20 minutes. Uncover and bake an additional 18 minutes or until lightly browned. Let kugel stand for 5 minutes and cut into wedges. Garnish with parsley if desired. Serves 12.

***Brina Abrahams***



# PARVE SWEET NOODLE KUGEL

## Ingredients:

2- 9 oz. packages of kosher-for-Passover wide  
noodles  
¼ cup canola oil  
8 eggs  
1 cup sugar

2 cups applesauce  
4 tsp salt  
4 tsp cinnamon  
1 apple peeled and diced small (raisins  
optional)

Cook the pasta per manufacturer's instructions. Drain and set aside.

Preheat oven to 350 degrees. Mix eggs, oil, sugar, applesauce, cinnamon and salt together in a large bowl. Add in apple (and raisins-optional). Mix well.

Add the cooked pasta to the egg mixture. Toss well to coat. Grease a 9 x 13 baking dish. Add the kugel mixture to the pan. Spray a piece of foil with oil and cover kugel loosely.

Bake for 45 minutes. Remove the foil and bake until kugel is set and lightly browned, about another 10 minutes or so. Remove from oven and set aside for a few minutes. Cut and serve warm or at room temperature.



*A Pesach  
Wish for You:*



May your Pesach be filled with  
joy, and may your life be filled  
with prosperity and good health.