

Passover 2021

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Cooking “Master Class” Recipes



Michael Shmukler's Chopped Liver

- 1 lb livers sautéed in oil
- 3 large yellow onions sautéed slow and long until golden brown, soft and translucent
- Approx 1/3 cup more or less of chicken fat
- Salt and pepper to taste

Rael Wienburg's Chopped Herring

- 20 oz bottle of Herring Fillets in Wine Marinade
 - 3 Granny Smith Apples
 - 3 Hard Boiled Eggs (Ingredients)
 - 2 Hard Boiled Eggs (Decorations)
 - 1 Piece of Matzos
 - A few sprigs of Parsley
1. Peel apples, remove core and cut up each into 1/8th portions.
 2. Cut up eggs and break Matzos into small portions
 3. Add a quarter of each of the Herring, Apple, Matzos and eggs to a blender.
 4. Mix with a wooden spoon, then blend for a few seconds to an even texture.
 5. Do not blend too long otherwise it will become too liquid.
 6. Place mixture in a large bowl and repeat until all ingredients are used.
 7. Spread the finished Chopped Herring on 2 platters.
 8. Chop up the 2 hardboiled eggs with a fork and sprinkle the top of both platters. Add a few sprigs of parsley to finish the decoration.
 9. ENJOY!

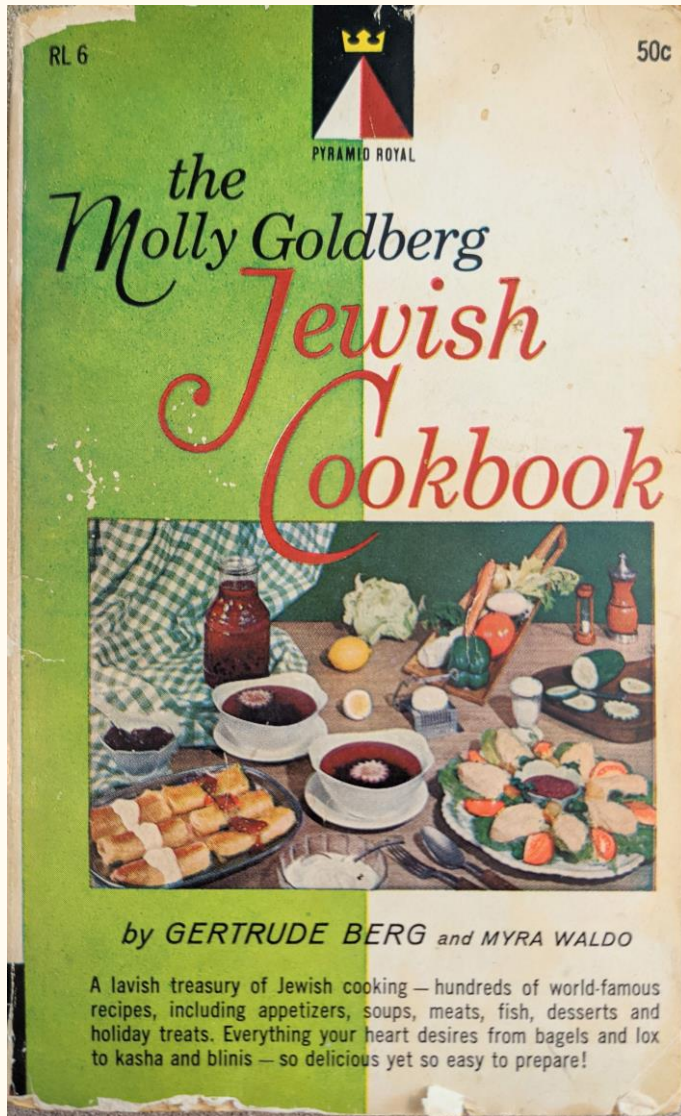
Daryl Fridenberg's Passover Banana Chocolate Chip Cake

- 7 eggs, separated
 - 1 cup granulated sugar
 - 1/4 teaspoon kosher or fine sea salt
 - 1 cup ripe mashed bananas (about 3 medium-sized)
 - 3/4 cup potato starch
 - 1 cup semisweet or dairy-free chocolate chips
1. Grease a tube pan with oil and lightly dust with potato starch. Preheat oven to 350°F.
 2. Beat egg yolks until thickened. Add sugar and salt slowly, beating constantly, until mixture is lemon coloured. Add the mashed banana and potato flour while beating. Once blended, gently mix in chocolate chips with a spatula.
 3. In a separate bowl, beat egg whites until stiff. Gently fold into egg yolk mixture until egg whites are just incorporated. Pour batter evenly into the prepared tube pan and bake for 45 minutes, until cake bounces back when touched and a toothpick comes out clean.
 4. Allow the cake to cool upside down for about 30 minutes. When ready to serve, remove from the pan and place onto a serving platter. Dust with powdered sugar. Serve with fresh berries or fresh sliced bananas, if desired.

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Linda Zimmerman's Matzo Brie



- 4 Matzos
- 4 eggs
- 1 1/2 tsp. salt
- 3 tbsp. shortening

1. Soak the Matzos in cold water for 2 minutes. Drain and crumble.
2. Beat the eggs and salt together in a bowl.
3. Heat the shortening in a large skillet. Pour the mixture into it. Fry until browned on both sides.
4. Serve with a little sugar sprinkled on top, or with a little jelly (also, maple syrup🍁).