

Leave No Crumb Behind

Leket Israel Cookbook
for Passover & More



Passover Recipes from Leket Israel

Serving as the country's National Food Bank and largest food rescue network, Leket Israel works to alleviate the problem of nutritional insecurity among Israel's poor. With the help of over 37,000 annual volunteers, Leket Israel rescues and delivers more than over 2 million hot meals and 30 million pounds of fresh produce and perishable goods to underprivileged children, families and the elderly. This nutritious and healthy food, that would have otherwise gone to waste, is redistributed to Leket's 200 nonprofit partner organizations caring for the needy, reaching 175,000+ people each week.

In order to raise awareness about food waste in Israel and Leket Israel's solution of food rescue, we have compiled this cookbook with the help of leading food experts and chefs from Israel, the UK, North America, Canada and Australia.

This book is our gift to you in appreciation for your support throughout the year. It is thanks to your generosity that Leket Israel is able to continue to rescue surplus fresh nutritious food to distribute to Israelis who need it most.

Would you like to learn more about the problem of food waste?

Follow us on [Facebook](#), [Instagram](#) and [Twitter](#) or visit our [website \(www.leket.org/en\)](http://www.leket.org/en). Together, we will raise awareness, continue to rescue nutritious food, and make this Passover a better one for thousands of Israeli families.

Happy Holidays and as we say in Israel – B'teavon!



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Salads





Crunchy Bitter Herb Salad

Aliya Fastman [Citrus and Salt Cooking](#) After getting tired of her parents' peanut butter & jelly sandwiches in elementary school, Aliya began experimenting in the kitchen. Since then, her passion for cooking creative and delicious food has flourished. She enjoys experimenting, combining recipes, exotic flavors, and culturally unique techniques that she has encountered throughout her travels. Yet despite her world travels, Aliya has a particular passion for Israeli fusion and often works with flavors brought here from the Middle East, the Mediterranean, and Eastern Europe. Instagram: [citrusandsaltcooking](#)

Ingredients:

Salad:

- ½ bunch parsley, finely chopped
- 1 bunch arugula, finely chopped
- 1 small fennel, sliced thinly lengthwise
- Small handful celery leaves, finely chopped
- 2 small radishes, sliced thinly

Topping:

- 2 tablespoons pumpkin seeds, toasted
- 2 tablespoons sunflower seeds, toasted
- 2 tablespoons sliced almonds, toasted
- 2 tablespoons dried cranberries and/or pomegranate seeds (when in season)

Dressing:

- 2-3 tablespoons olive oil
- 1½-2 tablespoons red wine vinegar
- 1-2 tablespoons pomegranate molasses (date syrup or honey in a pinch)
- 1 large pinch sumac
- Salt and pepper to taste

Directions:

- Mix together the vegetables and herbs from the salad ingredients.
- In a separate bowl, mix dressing ingredients to taste, adjusting flavor before adding to the salad.
- Once the salad is fully mixed, sprinkle the topping ingredients, right before serving.

Tip:

- If you don't have a certain ingredient, or love something that's not listed, feel free to play around with the recipe! The most important thing is to use fresh ingredients, and to balance the bitter herbs with a sweeter dressing.



Photo Credit: Aliyah Fastman





Sunshine Salad

Susie Fishbein is a world-famous kosher cook and author of the *Kosher by Design* cookbook series, which has sold over 500,000 copies worldwide.

Ingredients:

- 6 medium yellow beets
- Olive oil
- 1 cup walnut halves, chopped
- 8 fresh pineapple rings, cut into $\frac{3}{4}$ -inch pieces (or $\frac{1}{2}$ medium pineapple, peeled, cored, and cut)
- $\frac{1}{4}$ cup pineapple juice
- 3 tablespoons apple cider vinegar
- $\frac{1}{2}$ teaspoon fine sea salt
- $\frac{1}{3}$ cup extra virgin olive oil

Directions:

- Preheat oven to 400°F.
- Trim both ends from each beet.
- Wash the beets and pat dry.
- Cut 6 squares of aluminum foil. Place 1 beet onto each square. Rub the outside of each beet with a tiny bit of olive oil. Close up each foil into a bundle and place the wrapped beets on a cookie sheet.
- Roast for 1 hour and 15 minutes, or until the beets yield to pressure when pressed. When cool enough to handle, use a paper towel to remove the skins and discard them.
- Cut the beets into $\frac{3}{4}$ -inch pieces and place into a medium bowl.
- Mix in the walnuts and pineapple.
- To create the dressing, whisk the pineapple juice, apple cider vinegar and salt in a small bowl. Whisking constantly, pour the olive oil into the mixture in a steady stream to form an emulsion. Pour the dressing over the salad.
- Serve at room temperature.



Photo Credit: John Uher





Charoset Salad



Recipe by Naomi Nachman - Instagram: [@Naomi Nachman](https://www.instagram.com/NaomiNachman)

Facebook: [The Aussie Gourmet](https://www.facebook.com/TheAussieGourmet) www.theaussiegourmet.com

I wanted to include a version of charoset in my book, but I decided to take it a step further, so I created this charoset-inspired salad, with all of the flavors you expect to find: cinnamon, wine, nuts, apples, and more. During our photo shoot preparation, the kitchen support staff all raved about this salad and kept wanting to remake it just so they could enjoy it again and again.

Ingredients:

Candied Almonds:

- 1 cup blanched, sliced almonds
- ½ cup sugar
- ½ teaspoon cinnamon

Salad:

- 5-6 oz. baby spinach (or choice of lettuce)
- 3 Granny Smith apples with peel, diced
- 8 dried dates, pitted and diced

Dressing:

- ½ cup Cream Malaga or sweet red wine
- ½ cup balsamic vinegar
- ¾ cup oil
- 2 tablespoons sugar
- 1 teaspoon salt
- ¼ teaspoon cinnamon
- Pinch cayenne pepper



Photo Credit: Miriam Pascal

Directions:

- **Candied almonds:** Line a baking sheet with parchment paper; set aside.
- Heat a frying pan over medium heat. Add almonds, sugar, and cinnamon; cook for approximately 5 minutes, stirring frequently, until the sugar is dissolved. Do not overcook or sugar will burn.
- Spread the nuts in a single layer on the prepared baking sheet; set aside to cool.
- **Dressing:** Combine all dressing ingredients in a container; cover tightly and shake to combine.
- **Assemble the salad:** Add spinach, apples, dates, and candied almonds to a large bowl.
- Just before serving, drizzle with desired amount of dressing (you will have extra); toss to combine.
- **Prepare Ahead:** Nuts can be stored in an airtight container at room temperature for about a week. Dressing can be prepared ahead and stored in the refrigerator for about a week.

Tips:

- Be careful when working with the candied almonds, as hot sugar can cause a painful burn.
- This recipe makes a large quantity of dressing. Keep any extra in the refrigerator.

Recipe is shared with permission by ArtsScroll/Mesorah Publications Perfect for Pesach by Naomi Nachman



Abe Fisher Beet Salad

Michael Solomonov is the executive chef and co-owner of Philadelphia's pioneering Israeli restaurant, *Zahav*, and the co-author of three cookbooks.

Instagram: [@mikesolomonov](#) [@zahavrestaurant](#)

Ingredients:

- 2 large beets
- 1 cup kosher salt
- 1 cup fresh horseradish, peeled and chopped
- 2 cups white vinegar
- ½ cup apple cider vinegar
- 1 tablespoon kosher salt
- 1 tablespoon sugar
- 1 tablespoon olive oil
- 2 teaspoons Dijon mustard
- 1 minced shallot
- Fresh dill and parsley, chopped



Photo Credit: Michael Persico

Directions:

- Preheat the oven to 375°F. Scrub 2 large beets; remove the greens.
- Layer 1 cup kosher salt in a small baking dish. Place the beets on the salt and cover the dish tightly with foil. Bake until fork-tender, about 1 hour.
- Remove the beets from the oven, let cool, peel with paper towels, and shred on the coarse holes of a box grater. Transfer to a bowl.
- Process 1 cup peeled, chopped fresh horseradish, 2 cups white vinegar, ½ cup apple cider vinegar, 1 tablespoon salt, and 1 tablespoon sugar in a food processor until smooth. Add this mixture to the beets, cover, and marinate overnight at room temperature.
- The next day, drain the beets in a colander set over a bowl. Reserve the horseradish-beet vinegar to pickle turnips or use in vinaigrette.
- Toss the marinated beets with 1 tablespoon olive oil, 2 teaspoons Dijon mustard, 1 minced shallot, and chopped fresh dill and parsley. Scatter more grated horseradish on top.



Main Dishes



Chicken Soup with Spinach Matzah Balls



Faye Levy is the author of 23 cookbooks in English, French, and Hebrew, including five on Jewish cooking, and several award winners. She has written for a variety of magazines, including *Bon Appétit*, *Gourmet*, *Chocolatier* and *Vegetarian Times*. Together with Yakir Levy, she has written many articles for newspapers, including the *The Jerusalem Post*, *Los Angeles Times* and *Orange County Register*.

Facebook: [@faye.levy.9](https://www.facebook.com/faye.levy.9) Instagram and [Twitter: @foodfaye](https://twitter.com/foodfaye)

Spinach matzah balls add to the colorful springtime look of this soup.

Ingredients:

Soup:

- 2-2½ lbs. chicken pieces, preferably legs and thighs
- 1 large carrot, cut into 5 or 6 chunks
- ½ lb. medium asparagus (about 8 spears), bases reserved, spears cut in three
- 1 large onion, quartered
- 3 celery ribs with leafy tops, cut in three
- 6 parsley stems (leafy tops reserved)
- 11 cups water
- Salt and freshly ground pepper to taste
- Spinach and pine nut matzah balls (see recipe below)
- 1-2 large carrots (or 6 baby orange carrots; or 6 baby carrots: 2 orange, 2 yellow and 2 purple) peeled if needed, diagonally sliced about ¼ inch thick
- ¼ lb. sugar snap peas, ends pulled off together with any strings
- 1-2 tablespoons chopped dill leaves and fine stems
- 2-3 tablespoons chopped parsley leaves

Spinach and pine nut matzah balls:

- 6 oz. spinach leaves (about 3 cups firmly packed), rinsed; remove any stems
- 3 large eggs
- 1 tablespoon plus 1 teaspoon mild olive oil or vegetable oil (such as grapeseed or safflower oil)
- ¾ teaspoon salt
- ¼ teaspoon ground pepper
- 2/3 cup matzah meal (about 2 ½ oz.)
- ¼ teaspoon Passover baking powder (optional)
- 2 tablespoons pine nuts, chopped finely (not to a powder)
- About 7-8 cups water (for simmering)
- ¼ teaspoon coarse salt
- About 3 cups strained chicken soup or vegetable broth (for storing and reheating)

Directions:

- Put chicken in a soup pot, large saucepan or stew pan. Add carrot chunks, asparagus bases, onion, celery, parsley stems and 10 cups water.
- Bring to a boil, skimming foam a few times. Cover and cook over low heat for 10 minutes. Skim thoroughly.
- Add a pinch of salt and pepper. Adjust heat so that soup simmers very gently. Cover and cook until chicken is very tender and soup is well flavored, about 2 hours, skimming occasionally.

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Chicken Soup with Spinach Matzah Balls (continued)

- Discard pieces of vegetables and herbs (or reserve for other uses). Remove chicken pieces. If desired, set aside 2 or 3 chicken pieces for another meal. Cool remaining pieces slightly and discard skin and bones. Cut or pull chicken in strips and reserve.
- Strain soup. If possible, refrigerate overnight. Skim fat thoroughly.

Prepare spinach matzah balls:

- Put spinach leaves in a saucepan and add enough boiling water to cover them, about 4 cups.
- Return to a full boil, pushing spinach down into water. Remove from heat.
- Remove spinach with slotted spoon to a bowl of cold water. Discard cooking liquid or reserve for soups. Drain spinach, rinse with cold water and drain again.
- Put spinach in a strainer with a bowl underneath. Take spinach by handfuls and squeeze out as much liquid as possible into strainer, reserving the squeezed spinach liquid in the bowl.
- In a mini food processor, puree spinach with 2 tablespoons of reserved spinach liquid to a fine puree.
- Using a fork, beat eggs with oil, fine salt, pepper and 1 tablespoon reserved spinach liquid in a medium bowl. Add spinach puree and beat until blended.
- Mix matzah meal with baking powder (optional) and chopped pine nuts in a bowl. Add to spinach mixture and stir with a wooden spoon to a smooth batter.
- Stir in 2 tablespoons reserved spinach liquid, one tablespoon at a time. Cover and refrigerate for about 30 minutes, still reserving spinach liquid.
- Stir batter. Add about 1 tablespoon spinach liquid, adding enough so that batter is just firm enough to be formed in rough-shaped balls; it should be soft.
- Bring 7-8 cups water to a boil in a saucepan and add coarse salt. Reduce heat to medium or medium-low so that water bubbles gently.
- Prepare a small bowl of cool water. Moisten your hands, measure a mounded teaspoonful of batter and remove it from spoon. Transfer batter from one palm to the other, gently rolling it to a roughly round ball. Drop each matzah ball into the simmering water. Continue shaping matzah balls and adding them to the pan, moistening your hands after every two or three.
- When all matzah balls are in the pan, raise the heat and return the liquid to a simmer. Cover and cook over low heat until matzah balls are tender, about 30 minutes.
- With a slotted spoon, gently transfer matzah balls to another saucepan for reheating or to a container to refrigerate them. Ladle enough chicken soup over matzah balls to cover them. Cover matzah balls and keep them warm until ready to serve; or refrigerate them.
- Bring soup to simmer, add 1 cup water and skim fat again. Return to a simmer, add reserved chicken strips and heat through.
- Reheat matzah balls in their cooking liquid if necessary.
- Shortly before serving, bring 2 cups of soup to a simmer in a small saucepan. Add orange and yellow carrot slices (not purple ones, if using) and asparagus stem pieces and return to a simmer. Cover and cook over medium heat for 4 minutes.

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Chicken Soup with Spinach Matzah Balls (continued)

- Add asparagus tips and sugar snap peas and cook until vegetables are done to your preference, about 2 or 3 more minutes. Remove vegetables with a slotted spoon, cover them loosely to keep them warm, and return their cooking broth to rest of soup.
- Meanwhile, if using purple carrots, put them in a small saucepan with $\frac{3}{4}$ cup water; bring to a simmer and cook for 6 minutes or until just tender. Remove them with a slotted spoon and reserve them in a small bowl.
- Add chopped dill and parsley to hot soup. Taste and adjust seasoning.
- To serve, put 2 or 3 heated matzah balls in each soup bowl using a slotted spoon, and ladle hot soup over them. Add a few chicken strips and vegetable pieces to each bowl, adding purple carrot slices last.

Tips:

- My mother usually made her chicken soup the night before serving it, so that the fat congealed on the surface and was easy to remove. How much fat to skim off is a matter of taste; you can skim it thoroughly or leave a little fat for a richer soup. Keep in mind that kosher chicken has been salted, so if you are using it, taste the soup before adding salt.
- If using purple carrots, keep them separate until serving time so they won't discolor the soup.



Photo Credit: Yakir Levy



Lemon Salmon with Spicy Aioli

Aviv Harkov is the author of [A Taste of Torah](#) cookbook, which provides a weekly portion of great food, Divrei Torah, and Jewish stories

This simple recipe is sure to be a hit. The hardest part is finding kosher for Passover mayonnaise!

Ingredients:

Lemon Salmon

- 3 lbs. salmon fillets
- 2 tablespoons olive oil
- ¼ cup lemon juice
- 2 Meyer lemons
- Salt and pepper to taste

Spicy Aioli

- ½ cup mayonnaise
- ¼ cup olive oil
- 1 piece of ginger the size of your thumb, peeled and diced
- 1 hot pepper, diced
- 1 tablespoon lemon juice
- Salt and pepper to taste



Photo Credit: Aviv Harkov

Directions:

- Preheat oven to 350°F. Place salmon fillets in a sprayed baking sheet.
- In a small bowl, mix olive oil and lemon juice.
- Generously brush salmon with the olive oil and lemon juice mixture.
- Thinly slice the lemons, and place 1 slice on each fillet.
- Sprinkle with salt and pepper to taste and cook for 10-15 minutes.

To make the aioli:

- Mix together all the ingredients.
- Serve each salmon fillet with about a tablespoon of aioli on the side and enjoy!





Vegetable Kugel with Caramelized Leeks



Amy Kritzer is the founder of the modern Jewish cooking blog [What Jew Wanna Eat](#) and author of the 2016 cookbook *Sweet Noshings*. *It's Passover time! This vegetable kugel is full of potatoes, sweet potatoes, zucchini and leeks. No need to wait until Passover to make this easy casserole.*

Ingredients:

- 5 tablespoons vegetable or olive oil, divided, plus more for greasing the pan
- 2 large or 3 small leeks, sliced into rounds
- 1½ teaspoons salt, divided
- 1 large russet potato (about ½ lb.), washed well and peeled
- 1 large sweet potato (about ½ lb.), washed well and peeled
- 2 medium zucchini (about ½ lb.), washed well - NOT peeled
- 1 medium white onion (about ½ lb.)
- 3 medium garlic cloves
- 3 large eggs, beaten
- 3 tablespoons matzah meal
- ½ teaspoon fresh cracked black pepper

Directions:

- Preheat oven to 350°F. Grease a 9x9-inch casserole dish with oil and set aside.
- Heat a large sauté pan over medium heat. Add 1 tablespoon of oil and leeks with ¼ teaspoon salt. Immediately turn heat to medium-low. Sauté, stirring often until slightly browned and translucent, about 10-15 minutes.
- Shred up the remaining vegetables with a hand grater or food processor - potato, sweet potato, onion, zucchini, and garlic - remove as much water as you can with paper towels. This is important for a dry kugel!
- In a large bowl, combine shredded vegetables, sautéed leeks, eggs, ¼ cup vegetable oil, matzah meal, remaining salt and pepper. If it is very wet, add in a little more matzah meal.
- Pour mixture into the casserole dish, smooth over with a spatula, and bake for 45 minutes until kugel is cooked through and topping is browned.
- Let cool slightly, cut into squares and eat!

Tip:

- Make sure all the ingredients are as dry as possible so your kugel isn't mushy.



Photo Credit: Amy Kritzer



Turmeric Cauliflower

Beth Warren Nationally recognized registered dietitian-nutritionist Beth Warren—the Kosher Girl—is the founder and chief executive officer of Beth Warren Nutrition, LLC, a New York-based private practice. She is also the author of *Living a Real Life with Real Food* (Skyhorse 2014) and *Secrets of a Kosher Girl* (Post Hill Press 2018.)

Instagram: [@beth_warren](#) Facebook: [Beth Warren Nutrition](#)
Anti-inflammatory powerhouse using turmeric and cauliflower.

Ingredients:

- 1 large head cauliflower, about 2 lbs. (or 1 bag frozen, defrosted and drained free of excess fluids)
- 2 tablespoons extra virgin olive oil
- 2 tablespoons fresh lemon juice
- 1 teaspoon cumin
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- ½ teaspoon turmeric
- ¼ teaspoon red pepper flakes
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper

Directions:

- Preheat oven to 450°F.
- Line a baking sheet with parchment paper.
- Place the cauliflower in a single layer (don't overstuff).
- Mix all the other ingredients in a bowl.
- Brush the mixture onto all sides of the cauliflower.
- Roast for about 25 minutes. Feel free to turn in the middle for a more even crisp.



Photo Credit: Beth Warren



Passover Pulled Brisket

Amy Stopnicki is a busy mother of four, an active member of her community, and a successful event planner for over 15 years. Her culinary business skills have included menu creation and coordinating and implementing food tastings and events for more than 900 people.

Instagram: [@amyskoshertaste](#) Facebook: [Amyskoshertaste](#)

Ingredients:

- 8 cloves garlic, chopped
- ½ cup Passover BBQ sauce
- 1 tablespoon oil
- 1 large onion, finely diced
- ½ cup ketchup
- ⅓ cup brown sugar
- ¼ cup Passover vinegar
- ½ cup honey
- 1 teaspoon pepper
- 2-3 tablespoons dried onion flakes
- Salt to taste
- 1 brisket, around 4-5 lbs.
- Water

Directions:

- To create the sauce, combine all ingredients in a large container, except for the brisket, until mixed well.
- Marinate brisket in sauce mixture overnight or 45 minutes at room temperature.
- Preheat oven to 250°F.
- Put marinated brisket and sauce into a baking dish.
- Add water so the brisket is covered approximately ⅓ of the way up, mix with remaining sauce.
- Cook brisket for 5 hours.
- When cooked, pull brisket using a fork.

Tip:

- This is delicious served over baked potatoes, or create an entertaining board with grilled vegetables, grilled chicken and baked salami as photographed here!



Photo Credit: Amy Stopnicki





Walnut and Herb Stuffed Eggplant Rolls

Phyllis Glazer *This recipe is perfect both for the holiday season and as a year-round treat. Serve 2 pieces per person as a first course, 3 or more as a main course.*

Facebook: [phyllis.kitchen](https://www.facebook.com/phyllis.kitchen)

Ingredients:

- 3-4 medium eggplants (choose elongated rather than rounded type)
- Coarse salt and pepper
- Olive oil
- 2 cups walnut halves
- 2 medium garlic cloves, pressed (1 tablespoon)
- ½ teaspoon white or red wine vinegar
- ⅓ cup chopped onion
- Around ¼ teaspoon ground coriander
- 1 teaspoon salt (or more to taste)
- 1 small dried hot pepper or cayenne to taste
- ½ cup packed chopped fresh cilantro
- ⅓ cup packed chopped fresh Italian parsley
- Pomegranate syrup to garnish (optional)

Directions:

- Cut the stems off the eggplants, and slice lengthwise into ½-inch slices.
- Sprinkle both sides with a little coarse salt and pepper and rub in. Let stand for 10 minutes, rinse off and pat dry.
- Sauté half the eggplant slices in olive oil on both sides until golden brown. Remove the sautéed eggplant, and place each slice between 2 sheets of paper towels to absorb excess oil. Repeat with the rest of the eggplant.
- In a food processor, grind the walnuts to a powder.
- Add the rest of the ingredients, blending until the paste forms a ball.
- Lay the eggplant slices on a work surface and place 2 or more tablespoons of paste (depending on type of eggplant) at the base.
- Carefully roll up the eggplant from the bottom into a compact roll.
- Place on a serving platter, decorate with drops of pomegranate syrup and fresh greens if desired, and serve.



Photo Credit: Nimrod Sanders, WALLA



Desserts





Chocolate Quinoa Cake

Paula Shoyer, "The Kosher Baker," is the author of *The Healthy Jewish Kitchen*, *The Holiday Kosher Baker*, *The Kosher Baker* and *The New Passover Menu*. Paula graduated with a pastry degree from the Ritz Escoffier in Paris, and does cooking and baking demos around the world.

Facebook: [The Kosher Baker](#) Instagram: [@kosherbaker](#)

I had heard the myth of chocolate cakes made with cooked quinoa and didn't quite believe they'd actually be tasty. This cake is surprisingly moist and delicious—great for Passover and all year round.

Ingredients:

Cake

- $\frac{3}{4}$ cup quinoa
- $1\frac{1}{2}$ cups water
- Cooking spray
- 2 tablespoons potato starch
- $\frac{1}{3}$ cup orange juice (from 1 orange)
- 4 large eggs
- 2 teaspoons imitation vanilla extract for Passover (not pure)
- $\frac{3}{4}$ cup coconut oil
- $1\frac{1}{2}$ cups sugar
- 1 cup dark unsweetened cocoa
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 oz. bittersweet chocolate
- Fresh raspberries, for garnish (optional)

Glaze (Optional):

- 5 oz. bittersweet chocolate
- 1 tablespoon sunflower or safflower oil
- 1 teaspoon imitation vanilla extract for Passover (not pure)

Directions:

Cake:

- Place the quinoa and water into a small saucepan and bring it to a boil over medium heat. Reduce the heat to low, cover the saucepan, and cook the quinoa for 15 minutes, or until all the liquid has been absorbed. Set the pan aside. The quinoa may be made 1 day in advance.
- Preheat the oven to 350°F. Use cooking spray to grease a 12-cup Bundt pan. Sprinkle the potato starch over the greased pan and then shake the pan to remove any excess starch.
- Place the quinoa in the bowl of a food processor. Add the orange juice, eggs, vanilla, oil, sugar, cocoa, baking powder, and salt and process until the mixture is very smooth.
- Melt the chocolate over a double boiler, or place in a medium microwave-safe bowl, and put in a microwave for 45 seconds, stirring and then heating the chocolate for another 30 seconds, until it is melted. Add the chocolate to the quinoa batter and

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Chocolate Quinoa Cake (continued)

process until well mixed. Pour the batter into the prepared Bundt pan and bake it for 50 minutes, or until a skewer inserted into the cake comes out clean.

- Let the cake cool for 10 minutes and then remove it gently from the pan. Let it cool on a wire cooling rack. Optional: Glaze and garnish with raspberries.

Glaze:

- Melt the chocolate in a large microwave-safe bowl in the microwave in increments (as described above) or over a double boiler.
- Add the oil and vanilla and whisk well.
- Let the glaze sit for 5 minutes and then whisk it again. Use a silicone spatula to spread the glaze all over the cake.

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Photo Credit: Bill Milne





Passover Passionfruit Pavlova

Nomi Reiss, is a pastry chef, originally from Toronto, Canada, and currently living in Rishon L'zion. As an olah chadasha (new immigrant to Israel), she is loving getting to incorporate all of the amazing fresh produce that Israel has to offer into her baking!

Website: www.nomireiss.com Instagram: [@nomireiss](https://www.instagram.com/nomireiss)

Ingredients:

Meringue shell:

- 5 eggs whites, cold
- 1 teaspoon kosher salt
- 2 vanilla beans, split lengthwise and seeds scraped out, or 1 teaspoon vanilla extract
- 1 cup sugar
- 2 teaspoons potato starch
- 1 teaspoon white wine vinegar

Garnish (optional):

- Fresh seasonal fruits, mint leaves, toasted or candied nuts

Passionfruit curd:

- $\frac{3}{4}$ cup fresh passionfruit pulp
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup chilled butter or margarine
- 4 egg yolks

Directions:

Meringue shell:

- Preheat oven to 250°F.
- Line a baking sheet with parchment, and draw a 9-inch circle on the parchment paper as a guide for your shell (flip the parchment paper over so the ink doesn't touch your meringue.)
- In the bowl of a stand mixer, whip the egg whites, salt and vanilla seeds on high until firm (if using vanilla extract, whip just the egg whites and salt at this stage.)
- With the motor running, add sugar, a spoonful at a time, until whites are glossy and form stiff peaks.
- Gently fold potato starch and vinegar (and vanilla extract if using) into the meringue with a spatula.
- Transfer the meringue to the prepared parchment paper paper and form the meringue into a circle, with a slight dip in the center, making sure the sides are nice and high, and the center is thick enough to support the filling.
- Bake meringue at 250°F for 1½ hours.
- Turn off the oven and do not open the door for at least 6 hours, ideally overnight. This allows the meringue to form a crisp shell and avoid any outside humidity and moisture.

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Passover Passionfruit Pavlova (continued)

Passionfruit curd:

- Combine the butter or margarine, sugar, passionfruit and egg yolks in a medium saucepan over low heat.
- Cook, stirring constantly, for 10-15 minutes, until the mixture thickens.
- Transfer to a clean bowl and place a piece of plastic wrap directly onto the surface of the curd to avoid a skin forming, and place in the fridge for 1 hour to chill.

To serve:

- Place your meringue shell on a serving platter.
- Remove passionfruit curd from the fridge and whisk lightly to loosen your curd and make it light and fluffy.
- Top the meringue with passionfruit curd, arranging it in neatly in the slightly dipped center of your shell.
- Assemble freshly cut seasonal fruits and garnishes (optional) atop your passionfruit curd.
- Serve immediately and enjoy!

Tips:

- Once fully baked and left to rest in the oven for 6 hours or overnight, store your baked meringue shell in an airtight container until ready to use, to keep out all moisture.
- If you prefer a lighter passionfruit filling, fold $\frac{1}{2}$ -1 cup of whipped cream into your chilled passionfruit curd to create a creamy, airy passionfruit whipped filling.
- Feel free to top your pavlova with any of your favorite fruits that are in season.
- I love using passionfruit since it's an amazing fruit that's seasonally available at Passover time in Israel! Passionfruit not seasonally available where you live? Replace the $\frac{3}{4}$ cup passionfruit pulp with $\frac{3}{4}$ cup of pureed mango (can be fresh or frozen).
- Assemble your pavlova right before serving.



Photo Credit: Nomi Reiss



Dairy & Snacks





Dark Chocolate & Almond Cake

Emma Spitzer - Author of *Fress*, MasterChef Finalist 2015 and owner of the website EmmaSpitzer.com

Ingredients:

- 1½ cups of unsalted butter, chopped
- 13 oz. good quality dark chocolate, chopped (don't go above 70% or it might be too bitter)
- 1 ⅓ - 1 ¼ cups brown sugar
- 2 teaspoons milk
- 1 cup ground almonds
- 5 large eggs
- Cocoa powder

Directions:

- Preheat oven to 350°F.
- Place the butter and chocolate into a bowl. Melt over a pan of simmering water, making sure the water doesn't touch the bowl. Alternatively, put in a microwave-safe bowl, and melt in the microwave in short bursts, stirring every 30 seconds or so.
- Add the sugar, milk and ground almonds and mix well together.
- Add the eggs one by one, incorporating each one well.
- Pour the mixture into a 9-inch round spring form cake pan, and cover with tin foil.
- Bake for 35-40 minutes. Remove the foil and cool in the pan before placing in the refrigerator to set.
- Sprinkle with cocoa powder before serving. Serve with ice cream if desired.



Photo Credit: Emma Spitzer





Quinoa Pizza Bites

Chef Zissie runs numerous exclusive and special events and classes for her clients, specializing in flavor. She cooks and teaches in a unique way of using fresh ingredients to create flavor fusions that will wow you.

Facebook: [Chef Zissie](#) Instagram: [@chef_zissie](#)

These are like mini pizzas and go great with a side of warm tomato sauce for dipping. They also reheat well! Feel free to add your own “toppings” instead of sundried tomato and spinach, you can add what you love!

Ingredients:

- 1 cup red quinoa
- ½ cup spinach, chopped
- ½ cup sundried tomatoes, chopped
- 1 cup Bulgarian cheese
- 1 cup grated Parmesan cheese
- 4 eggs
- 1 teaspoon pink Himalayan salt
- 1 tablespoon garlic powder

Directions:

- Preheat oven to 375°F.
- Combine 1 cup of quinoa with 2 cups water in a medium saucepan and bring to a boil. Cover, heat to low, and simmer about 15 minutes.
- Prepare a baking dish with parchment paper. Add cooked quinoa and remaining ingredients and mix well. Pat the whole thing down to be flat and even, and place in oven for 25 minutes.
- Remove and let cool for a few minutes. Cut and serve hot. Dip in warm tomato basil sauce (optional).

Tips

- If you don't have Parmesan cheese, you can use any kind of grated cheese for these! My next top choices would be Gouda, mozzarella or cheddar.



Photo Credit: Chef Zissie





Matzah Granola

Denise Phillips, one of the UK's leading Jewish chefs, is an author of 7 books, and the founder of her own successful cooking school and *Date on a Plate*, a cooking event for singles.

Website www.jewishcookery.com Instagram: [@denises_kitchen](https://www.instagram.com/denises_kitchen)

Twitter [@jewishcookery](https://twitter.com/jewishcookery)

Breakfast during Passover can be a challenge to satisfy the family. Nutritious matzah cereal certainly helps to hold off hunger pangs until at least 11am! It is delicious with milk or use as a topping for crumble or fruit pies. It is also super-portable for when you are rushing out the door to visit family or doing activities with your kids. Just bag it up and go! For those with nut allergies, substitute the nuts with more dried fruit such as dried apricots, sultanas and apples.

Ingredients:

- 1 large box matzah, broken up into small pieces
- 14 oz. pecan pieces
- 7 oz. desiccated flaked coconut
- 7 oz. slivered almonds
- 1 cup honey
- ½ cup vegetable oil
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- 2/3 cup raisins

Directions:

- Heat oven to 350°F.
- Line 2 baking trays with nonstick baking parchment paper.
- Combine matzah pieces, pecans, coconut and almonds in large bowl.
- Stir honey, oil, cinnamon and salt in a medium sized saucepan. Heat over medium-high heat until boiling. Pour over the matzah mixture; toss until evenly coated.
- Spread mixture evenly onto prepared baking trays.
- Bake 15-20 minutes, tossing occasionally, so that the mixture browns evenly.
- Toss matzah mixture with raisins; let cool completely.

Tip:

- Store in an airtight container at room temperature or in the refrigerator. It will keep for several weeks.



Photo Credit: Amir Batito





Passover Biscotti

Amy Stopnicki is a busy mother of four, an active member of her community, and a successful event planner for over 15 years. Her culinary business skills have included menu creation and coordinating and implementing food tastings and events for more than 900 people.

Instagram: [@amyskoshertaste](#) Facebook: [Amyskoshertaste](#)

Ingredients:

- 2 cups almond flour
- 1 cup potato starch
- 1 cup sugar
- ½ cup olive oil
- 2 eggs
- ¼ cup mini chocolate chips

Directions:

- Preheat oven to 375°F.
- Combine all dry ingredients.
- Create a hole in the center of the dry ingredient mixture, and add the oil and eggs, mixing well.
- Add the chocolate chips and mix all together, creating a dough.
- Shape the dough into 1 large log, about 4-5 inches x 20 inches.
- Bake for 15-20 minutes or until the outside is golden brown.
- Let cool. Slice logs into ½-inch slices and lay flat on a cookie sheet.
- Turn oven down to 325°F and continue baking for 15-20 minutes or until set.



Photo Credit: Amy Stopnicki



My Recipes

A series of horizontal dotted lines providing space for writing recipes.



