



recipe book

JDC ENTWINE'S FAVORITE
GLOBAL PASSOVER RECIPES



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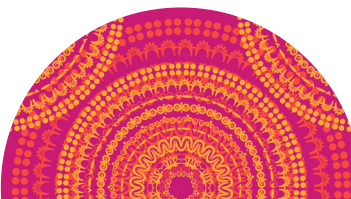
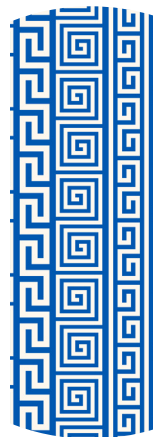






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4 Cups Of...

Vodka?

Jewish vodka goes back generations, from tavern-keepers in the Russian Empire to today's horseradish vodka made by Soviet Jewish émigrés in the U.S. Looking for something a little lighter? How about Polish vodka?

Wine?

Interested in sticking to wine? We recommend a nice Kosher Malbec from Argentina. Want wine but tired of the red or white varieties? Try Tej — a honey-based wine from Ethiopia. Some Jews around the world drink Manischewitz; Ethiopian Jews brew Tej. If you're looking to be extra ambitious, try your hand at Indian Kiddush wine by boiling raisins, blending with water, and then straining through a cloth.

Ouzo?

Make like the Romaniote Jews, a Greek community that traces its origins back 2,000 years when the Jews were Roman citizens. Enjoy a nice glass of Ouzo, an anise-based spirit.

Something after dinner?

Slivovitz is a plum brandy and a favorite of Balkan life. It is popular among Central and Eastern European Jews, especially during Passover. If your bottle of Slivovitz is looking dusty, consider Mahia, meaning “water of life” and produced from figs. Mahia is to Morocco as Scotch is to Scotland. The father of Mahia The father of Mahia, distiller David Nahmias, worked for the JDC for 15 years in Casablanca.





Global Passover Ritual Foods

Community: Ethiopia

Chickpea Flour Matzah

Chickpea flour is common in Ethiopian and Indian Jewish cooking, and provides a great modern alternative for gluten-free Jews all over the world during Passover. Ethiopian Jews baked their matzah, called kita, right before the Seder, taking care to follow all the ceremonial demands for a kosher-for-Passover matzah. This traditional approach takes a total preparation time of under 18 minutes, no contact with moisture, and a very quick baking time in high temperatures. We have incorporated all of these demands into our chickpea flour matzah, or kita.

Prep Time: 5 minutes

Cook Time: 2 minutes per matza

Servings: 6

Ingredients

- 4 cups sifted chickpea flour
- 1 tsp kosher salt plus more for sprinkling
- 4 tbs mild olive oil
- 3/4- 1 cup warm water

Instructions

1. Preheat the oven to highest heat possible (500F/260C) and place a pizza stone, pizza tray, or a 10-by-15-inch baking sheet on the bottom oven rack.
2. In a large bowl, mix together all of the ingredients, using 3/4 cup water to start, until they come together to form a dough. If the dough seems dry, add more water, just a touch at a time.
3. Divide dough into 8 pieces. Working a piece at a time, flatten each ball slightly and roll it out as thinly as possible with a rolling pin on a surface lightly dusted with chickpea flour. Take care not to let the dough stick to the table, as it is said to contain moisture (which would go against Passover rules). Repeat with the remaining dough pieces.
4. Arrange prepared matzahs on baking sheets. Use a fork to prick holes in the surface of the dough. Sprinkle with salt to taste.
5. Bake until the surface of the matzah is golden and darkening around the edges, 1 to 2 minutes on each side. Using tongs, carefully flip the matzah pieces and continue to bake until the other side is golden brown, an additional 60 to 120 seconds. Keep careful, constant watch to keep the matzah from burning; the exact baking time will vary from oven to oven and may get longer as your oven cools with subsequent batches.

Community: Former Soviet Union

Simple Boiled Potatoes

Root vegetables in general, and potatoes in particular, remain to this day some of the most important ingredients in the diet of those hailing from the former Soviet Union. Many dishes are based on tubers, and the ability to properly and efficiently boil a potato and place it on the table in under 30 minutes was considered a necessary skill for Soviet-raised men and women alike. On the Seder table, potatoes have a special role for Ashkenazi families who avoid legumes and grains. This basic Soviet-inspired preparation makes a great potato side dish that can also be used as karpas (to be used as karpas, a vegetable has to be devoid of salt or additional flavoring).

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Servings: 6

Ingredients

- 10 potatoes, peeled and cut into equal sizes
- A few sprigs of parsley or the tops of two stalks of celery, leaves intact (optional)

Instructions

1. Ensure that all potatoes are of an equal size; if potatoes are small, keep them whole. Place potatoes in a large pot and cover with water. Add parsley or celery leaves, if using.
2. Bring to a boil and continue cooking for 15-20 minutes, until all potatoes have cooked through (to test for doneness, an old Russian trick is to attempt to lift the potato out of the pot using a knife inserted in the middle; a cooked potato will slice through or break, while an uncooked potato will come out easily).
3. Drain and serve with salt on the side (if using for karpas, do not salt potatoes).

Community: Morocco

Moroccan Haroset

Moroccan haroset, which contains dates, raisins and cinnamon, is known for its shape: The haroset is rolled into balls for serving.

Prep Time: 10 minutes

Cool Time: 3 hours

Servings: 10

Ingredients

- 3/4 cup walnuts or almonds
- 1 cup pitted dates
- 1/4 cup dried apricots
- 1/2 cup raisins (dark, golden or any combination)
- 1/8 cup prunes
- 1/2 tsp cinnamon
- 1 or 2 pinches nutmeg
- 1 to 2 tbsp sweet red wine or grape juice
- Finely ground walnuts or almonds (optional)

Instructions

1. Using a food processor, pulse to coarsely chop the nuts, then add all the rest of the ingredients except the wine and finely ground nuts.
2. Pulse until mixture is finely chopped and well blended, adding just enough wine to make the mixture stick (add too much and your mixture will be too sticky). Once mixture forms a large ball, stop pulsing.
3. Prepare a baking sheet covered with wax or parchment paper. With lightly dampened hands, gently roll the mixture into small balls. Roll in additional finely ground nuts, if desired (this will help store the haroset balls if not serving immediately, as the nuts will prevent sticking).
4. Arrange on prepared sheet and refrigerate until firm, about 3 hours. Serve or store in a covered container for 2-3 weeks in the refrigerator.

Community: Sarajevo

Huevos Haminados

This variation on huevos haminados, the overnight-cooked eggs that Sephardic Jews place in their hamín (cholent or stew), comes from the Jews of Sarajevo. The traditional Sarajevo approach requires cooking the eggs for seven days, and cooking as many eggs as you can fit into your dish—as the eggs signify abundance and good luck, and should be enough to feed a crowd. However, we found that cooking six eggs overnight works just as well. A good source for onion skins is the bottom of a supermarket onion bin.

Prep Time: 5 minutes

Cook Time: from 7 hours to 7 days

Servings: 12

Ingredients

- A generous amount of yellow and purple onion skins (the more, the merrier!)
- 12-24 eggs
- 1 tbsp whole black peppercorns
- 7 to 8 medium bay leaves
- 1 tbsp olive oil
- 2 tbsp salt
- 1 tbsp vinegar
- 1 tsp ground coffee or tea leaves, or 1 tea bag (optional)

Instructions

1. Line the bottom of a slow cooker pot or a large, oven-safe pot with half the onion skins. Add all ingredients, and cover with remaining onion skins on top of eggs. Generously pour in enough water to cover. Let stand for one hour.
2. If using a regular pot, slowly bring pot to boil over low heat. Reduce to lowest possible simmer, cover and cook—or place into an oven set on the lowest possible heat. Add warm water to top off pot as needed. Cook minimum overnight, and up to 7 days.
3. If cooking in a slow cooker, set on the lowest possible heat and cook for at least 7 hours and up to 7 days. Add warm water to top off pot as needed.
4. After the eggs have been cooking for several hours, gently tap the shells with a spoon to crack them, and continue to cook. This will create a beautiful marbled effect on the outside of the egg whites.
5. Drain the eggs, rinse the shells and refrigerate until ready to use.



Starters

Community: Morocco

Spicy Carrot Salad

Carrots are an indispensable part of any Moroccan seder. One interpretation is that *gezer*, the Hebrew word for carrot, sounds very much like *g'zar*, the Hebrew word for decree. Some say that the carrots remind us of Pharaoh's decrees, while others claim they are a plea for G-d to once again protect us from any decrees against us. This Moroccan carrot salad is pungent and brash, with a strong marinade made up of harissa, raw garlic, and cilantro that is truly unforgettable! Allow at least 30 minutes for the flavors to meld, or make it the day before for the best results (the salad will keep in the fridge for a week).



Prep Time: 40 minutes

Cook Time: 20 minutes

Servings: 6

Ingredients

- 5 medium carrots peeled and sliced in ¼" rounds (I like to cut my carrots at an angle, so that each slice is a bit elongated and has more surface area to soak up the dressing)
- 5 cloves garlic, peeled and finely chopped
- 1/2 cup chopped fresh cilantro
- 2 tbsp Moroccan harissa
- 1 tbsp ground cumin
- 1 tbsp salt
- Juice from one large lemon
- 3 tbsp vegetable oil

Instructions

1. Cook carrots in boiling water until fork tender (do not overcook!), then drain and let cool.
2. Mix all remaining ingredients for the dressing in a bowl, pour over carrots, and toss gently until they are covered.
3. Refrigerate for 20-30 minutes to blend flavors.

Community: Ethiopia

Peanut Soup

A staple of many African cuisines, peanuts are a filling and inexpensive protein that enables a dish to be both nourishing and comforting at the same time. While Ashkenazi Jews typically start the seder with matzah ball soup, this Ethiopian peanut soup is a spicier, more nuanced, and unique alternative for ushering in Passover. Rounded out with rice and chicken, this soup can be a one-pot meal onto itself on all other nights of the year.

Prep Time: 30 minutes

Cook Time: 60 minutes

Total Time: 1 hour, 30 minutes

Servings: 8

Ingredients

- 2 chicken breasts, boneless and skinless
- 2 liters pre-made chicken broth
- 4 liters water
- 2 onions, peeled and cut into eighths
- 1 sweet potato, coarsely chopped
- 3 carrots, coarsely chopped
- 1 cup peanut butter
- 1/3 cup uncooked long grain rice, preferably basmati
- 2 tsp Berbere spice blend*
- 1 tbsp kosher salt
- 3 tbsp chopped roasted peanuts, for garnish
- 3 tbsp chopped cilantro, for garnish

Instructions

1. In a large pot, place chicken breasts and cover with chicken broth. Add water, onions, sweet potato, and carrots to the pot. Bring to a boil and then simmer, covered, over low heat for 30 minutes or until the chicken meat is cooked. Remove the chicken from the soup and set aside. When chicken is cool enough to handle, shred it finely and save for later.
2. Working in batches, puree soup in electric blender until very smooth (or use an immersion blender in the pot itself). Pour 2 cups of pureed soup back into blender, add peanut butter and process until smooth and well combined. Return to pot and bring to a boil.
3. Add the rice, Berbere spice, and salt to pot. Cover and cook on low heat for 20 minutes, until rice is cooked through.
4. Serve each bowl of soup topped with shredded chicken meat and a liberal sprinkling of chopped peanuts and cilantro.

*NOTE: Recipes for Berbere spice blend vary, and each Ethiopian family prides itself on its own recipe. To make your own Berbere spice blend, my favorite recipe calls for 3 tsp cayenne pepper or ground bird's eye chili, 2 tsp sweet paprika, 1 tsp ground coriander, 1 tsp fenugreek, 1 tsp cardamom, 1/2 tsp cinnamon, 1/4 tsp nutmeg, 1/4 tsp allspice, and 1/2 tsp ground ginger and 1/8 tsp cloves. Save the rest for sprinkling on scrambled eggs or potatoes.

Community: Former Soviet Union

Vegetarian Soup with Kneidlach

It is hard to imagine a more ubiquitous Ashkenazi Passover dish than soup with kneidlach (matzah balls). Yet we must remember that this ritual hardly existed in the former Soviet Union during the 20th century. With all religious ceremonies forbidden, observant Jews had to celebrate Passover, Shabbat and other holidays in secret, often going as far as gathering whole families in tiny, secluded rooms in an effort to hide from their neighbors, friends and colleagues. With this fact in mind, the small shape of my grandmother's kneidlach, so different from the large, North American matzah balls, takes on a whole new image: that of an allegory to the hiding of Soviet Jews from the society around them. This recipe suggests the making of a rich vegetarian soup to house your matzah balls, but feel free to go with your favorite chicken broth.

Prep Time: 30 minutes

Cook Time: 60 minutes

Total Time: 1 hour, 30 minutes

Servings: 8

Ingredients for soup

- 2 tbsp vegetable oil
- 2 onions, peeled and diced into cubes
- 2 celery stalks, diced
- 2 carrots, diced
- 2 garlic cloves, peeled and diced finely
- 6 cups vegetable broth
- 2 cups water
- 2 bay leaves
- Salt and pepper, to taste
- Fresh dill, chopped

Ingredients for Kneidlach

- 1 onion, finely diced
- 3 tbsp oil
- 1 1/2 cups of matzah meal
- 3 eggs
- 2 tsp salt
- 1/4 tsp black pepper
- 1 cup boiling water

Instructions

1. Set a heavy-bottomed pot to medium heat and add oil. Saute onions until soft and translucent, approximately 5 minutes. Add diced carrots, celery, and garlic and cook, stirring occasionally, an additional 10 minutes.
2. Add vegetable broth, water, bay leaves, a couple of chopped sprigs of dill, and salt and pepper to pot. Cover with lid and let it come to a boil. Once boiling, turn heat down to low, and let soup cook for an additional 30 minutes.
3. While soup is cooking, prepare kneidlach (matzah balls). Dice onion finely. Bring a large pan to medium-high heat, add oil, and fry the onions until translucent (do not let it brown). Take off heat and let cool slightly.
4. In a large bowl, whisk eggs until frothy. Fold the eggs into the matzah meal. Add the onions and fold everything together. Add salt and fold gently.
5. Working slowly, add 1 cup boiling water to kneidlach. Start by adding 1/4 of a cup and mixing to combine. If mixture is still dry, add another 1/4 cup.



Mixture should be sticky at this point, enough to form it into balls of similar size to meatballs. Let mixture rest for 30 minutes. Test stickiness level again, and if it forms into balls that stay together, then proceed.

6. Bring a large pot of salted water to a boil. With clean hands or with two spoons, form the kneidlach mixture into meatball-sized balls, and drop them one by one into the boiling water. Let kneidlach cook on medium-high heat for 10 minutes, until water is boiling again and the kneidlach rise to the top. Continue cooking an additional 20 minutes. Drain water.

Community: Ethiopia

Kik Wot (Yellow Split Pea Stew)

Celebrated by moonlight while reclining on the floor, Passover in Ethiopia comes with its own special rituals. Preparation for Passover often starts a month in advance, when observant Ethiopian Jews begin baking new clay dishes for the holiday feast. The night before Passover night, during the “biur chametz” (burning of the non-kosher for Passover items) ritual, the old dishes are broken to ensure that no trace of chametz, or flour, made its way to the holiday table. Thus, the Seder is observed with all new dishes, sharing special Passover dishes like kita (an Ethiopian matzah) and lamb alongside more ordinary vegetarian fare, like this kik wot. Flavored with a slowly cooked mix of ginger, garlic, and onion and the fiery addition of berbere seasoning, this simple-looking dish packs a lot of flavor.

Prep Time: 30 minutes

Cook Time: 60 minutes

Total Time: 1 hour, 30 minutes

Servings: 8

Ingredients

- 2 cups yellow split peas, rinsed and drained
- 1/4 cup olive oil or, more traditionally, butter that has been clarified and infused with cardamom, cloves, and cumin
- 1 yellow onion, finely diced
- 1 red onion, finely diced
- 6–7 cloves garlic, grated
- 1 green spicy pepper (jalapeno or milder, according to taste), very finely diced
- 1 piece (2-inch) fresh ginger, peeled and grated
- 1 tsp turmeric
- 1 tsp sweet paprika
- 1 tsp cumin
- 1 tsp berbere
- 1 tbsps salt
- Black pepper, to taste
- Fresh chopped spicy pepper, for serving (optional)
- Fresh chopped cilantro, for serving (optional)

Instructions

1. In a medium saucepan, combine yellow split with enough water to cover up to 2 inches over the peas. Bring to a boil over medium-high heat; lower heat slightly and cook, removing foam off the top as it accumulates, until peas are soft but not mushy, 20-30 minutes. Drain and set aside.
2. While peas are cooking, heat olive oil or clarified butter on medium-low heat in a large pan with high edges. Add onions, garlic, and ginger, and cook until just beginning to soften, about 10 minutes. Add 1/4 cup of water, cover and let cook on medium-low heat until very soft, an additional 5 minutes – you want the onions, garlic, and ginger to melt into one another.
3. Transfer drained cooked split peas to pan with onion mixture, adding just enough water to cover. Add spices. Raise heat slightly to medium, partially cover the pot with the lid and cook, stirring occasionally, until mixture thickens and liquid mostly evaporates, about 30 minutes. If mixture begins to look dry, add a little more water. Taste and adjust seasonings as needed.
4. Serve kik wot drizzled with some olive oil and sprinkled with fresh chopped cilantro, and a small side bowl of chopped spicy pepper on the side.

Community: Greece

Soupa Avgolemono: Lemon Chicken and Egg Soup

One of the most iconic soups in Greek cuisine, the bright, creamy, and utterly satisfying soupa avgolemono can be traced back to Sephardic Jews, who brought it to Greece following their expulsion from Spain. After the Spanish Expulsion in 1492, many Sephardic Jews fled to Greece, and other countries, to form tight-knit Jewish communities, so their Passover recipes fuse both the customs of the holiday and the local fare. This soup is a perfect example of this unique fusion, getting its name from avgolemono (egg-lemon soup), which was popularized by the same Sephardic Jews who controlled the citrus industry in Spain during the Middle Ages. Sopa de huevos y limon in Ladino, also known as soupa avgolemono is traditionally served by Jews from the Greek city of Thessaloniki after the fast of Yom Kippur—yet we can't think of a more appropriate spring-like soup to serve as part of our Passover meal. For a true Greek experience, we encourage you to make a kissing sound while adding the avgolemono emulsion to the soup—it is believed to be a magic trick meant to keep the egg from curdling and ruining the dish. The same sauce can be used for pescado con agristada, another typical Passover dish prepared by Jews in Turkey and Greece.

Prep Time: 10 minutes

Cook Time: 1 hour, 30 minutes

Total Time: 1 hour, 40 minutes

Servings: 8

Ingredients

- 2 tbsp olive oil
- 1 medium onion, finely diced
- 1 bay leaf
- 12 lemon zest strips (from about 2 lemons zested)
- 2 chicken breasts
- 1/2 cup short-grain white rice
- 2 large egg whites
- 2 large egg yolks
- 1/4 cup lemon juice from zested lemons
- 1 cup of dill, for garnish
- 2 tsp salt or to taste
- 1 tsp of pepper or to taste

Ingredients

- 1 large pot
- 1 8-inch X 8-inch piece of cheesecloth
- 1 8-inch piece of kitchen twine
- 1 immersion blender or standing blender

Instructions

1. Wrap bay leaf and lemon zest strips in a cheesecloth pouch (cut a small square of cheesecloth, wrap bay leaf and lemon zest in it, and tie together with kitchen twine).
2. In a large pot, add olive oil, onion, and the cheesecloth.
3. Cover pot and allow onion to sweat for 7 minutes over low-medium heat, until it turns translucent.
4. Add chicken breasts to the pot along with 8 cups of water. Cover with lid and simmer for one hour.
5. Take the chicken pieces out of the pot and let cool. Once cooled, shred chicken breasts into small, 1/2-inch thick pieces. Set aside for later.
6. Add salt to remaining broth and bring it to a boil. Add the rice and simmer, covered, for 20 minutes, until rice is tender and stock is aromatic. Turn off heat.
7. Remove and discard cheesecloth pouch.
8. Take 2 cups of the broth and, using an immersion blender or a standing blender, blend until smooth. Set aside for later.
9. In a medium bowl, beat egg whites until stiff.
10. In a separate bowl, lightly whisk egg yolks and lemon juice until combined. Add mixture to egg whites and whisk until well combined (you are not trying to whip the eggs until foamy).
11. Whisking constantly, slowly add the blended chicken-rice broth into egg mixture, beating continuously to avoid curdling. Whisk until fully combined.
12. When the eggs and the broth are well incorporated, pour this mixture back into the pot with remaining broth and rice. Cook over low heat, stirring constantly, until soup is slightly thickened, about 4 to 5 minutes. After this, do not simmer or bring to a boil as this will cause the soup to get gummy.
13. Taste and season with extra salt, pepper, and lemon juice if necessary.
14. Serve in bowls with reserved shredded chicken meat, fresh ground pepper, minced dill, and additional lemon zest.

Community: Poland

Gefilte Fish and Chrein

It is hard to imagine a more maligned dish than gefilte fish. Gefilte fish, the traditional Polish delicacy that once bewitched entire shtetls with its flavor has become synonymous with the tasteless, strange Frankenstein-concoctions that are served out of jars and made to represent the strangeness of Jewish food to non-Jews. Homemade gefilte fish is a sweet-and-sour treat that is beloved by many, and can transcend your Passover meal from traditional and boring to unique and artisanal. The secret is in careful preparation, good ingredients, an artful presentation and of course, a punchy chrein. Give gefilte fish a chance.

Prep Time: 3 hours, 30 minutes

Cook Time: 2 hours

Total Time: 5 hours, 30 minutes

Servings: 8

Ingredients

Chrein (horseradish-beet sauce)

- 7 oz raw horseradish
- 5 oz raw beets
- 1/2 tbsp sugar
- 1/2 tbsp salt
- 1/2 cup vinegar

Chrein

- 1 fish head and bones (when buying your fish, ask the fish monger to keep the head and bones in a bag for you; if you're filleting and cleaning your own fish, make sure to keep the head and bones)

- 1 carrot, peeled and sliced into rounds
- 1 onion, quartered
- 1 bay leaf
- 5 whole peppercorns
- 5 whole allspice berries
- 1 parsley stem
- 1 beet, peeled and quartered (optional; my Ukrainian grandmother does this, but it takes the recipe in a decidedly non-Polish direction. However, this will give your gefilte fish an appealing pinkish hue)
- Water

Polish gefilte fish

- 7 cups, carp, ground
- 3 cups, whitefish, ground (pickerel or rockfish, cod, and haddock are also acceptable replacements)
- 1 onion, chopped finely (you may fry your onion first for additional flavor; if doing this, take care not to brown onion)
- 1/2 cup matzah meal. (For a gluten-free alternative, replace this with GF matzah meal or omit altogether)
- 2 tbsp sugar
- 4 tsp salt
- 2 tsp pepper
- 2 tbsp sunflower oil egg
- Large lettuce or kale leaves, for presentation

Equipment

- 1 jar
- 1 large pot
- 1 8-inch X 8-inch piece of cheesecloth
- 1 8-inch piece of kitchen twine
- 1 large serving dish



Instructions

1. Peel beets and horseradish, and soak them in cold water for an hour (this saves you the hassle of cooking the beets).
2. Drain well, and grate using a box grater or a food processor fitted with a fine grating disc.
3. In a bowl, mix with sugar, salt, and vinegar, taking care to incorporate all ingredients completely.
4. Transfer to a jar, cover with lid, and let rest for at least two hours before serving (chrein keeps well in the refrigerator, only getting better with time).



Side Dishes

Community: Sarajevo

Balkan Sweet-and-Sour Artichokes with Carrots, Lemon and Dill

Sarajevo's Jewish culture was largely Sephardic but the proximity and influence of the Ottoman empire on all of Bosnia meant that Turkish dishes and flavorings made their way onto the Seder tables of Sarajevo's Jews. Since artichokes make their first appearance in the markets during early spring, they are a common Sephardic Passover food. This preparation, with a sweet-and-sour combination of olive oil, tart lemon juice, and fragrant dill, makes a delicious appetizer or side dish.

Prep Time: 10 minutes

Cook Time: 40 minutes

Total Time: 50 minutes

Servings: 8

Ingredients

- 3 lemons, halved
- 1 lb frozen artichoke bottoms
- 2 cups water
- 3/4 cup olive oil
- About 1/2 cup fresh lemon juice (about 3 lemons)
- 2 carrots, sliced into thin half-moons
- 1 tsp table salt or
2 tsp kosher salt
- 2 tbsp sugar
- 1/8 cup of chopped fresh dill

Instructions

1. Defrost artichoke bottoms. Cut into quarters.
2. In a large nonreactive saucepan, combine water, oil, lemon juice, and salt. Bring to a boil over medium heat. Add carrots and artichokes, cover, and bring back to a boil. Once boiling, reduce the heat to low, and simmer until tender, 30 to 40 minutes. Remove the artichokes and carrots and set aside in a bowl.
3. Add the sugar to the cooking liquid and boil until reduced by half. Pour over the artichokes and carrots. Add chopped dill.
4. Serve sweet-and-sour artichokes and carrots warm, at room temperature, or chilled. Artichokes will keep in the fridge for up to 3 days.

Community: Former Soviet Union

Vegetarian Plov

It is a misconception that former Soviet Union Jews are all Ashkenazi. As the Soviet Union spread over an extraordinarily large and diverse territory, incorporating 15 countries and a myriad of peoples, its cuisine was also incredibly varied. The Soviet Union attempted to nationalize its food, releasing several editions of state-sponsored cookbooks that at first incorporated foods and ingredients from all over the country, but that dwindled to basic, non-exotic products as the transportation systems collapsed and food shortages mounted. Throughout it all, proud Jewish traditions preserved different customs from Kiev, through the Ural Mountains and all the way south to Azerbaijan. This vegetarian plov borrows from the Ukrainian roots of my grandmother, but also incorporates many traditional Sephardic ingredients from the more southern former Soviet Jewish communities.

Prep Time: 30 minutes

Cook Time: 30 minutes

Total Time: 1 hour

Servings: 8

Ingredients

- 2 cups of long-grain or basmati rice
- 5 tbsp vegetable oil
- 2 large onions, finely diced
- 2 carrots, finely diced
- 2 garlic cloves, minced
- 2-inch piece of ginger, peeled and grated
- 1/2 cup dried apricots, diced
- 1/2 cup prunes, diced
- 1/4 cup barberries
- 2 tsp sweet paprika
- 2 tsp ground coriander
- 1 tsp ground cumin
- 2 tbsp salt
- 1/2 bunch chopped parsley
- Chopped almonds or walnuts, for serving (optional)

Instructions

1. Heat a large heavy-bottomed pot on medium heat. Add 4 tbsp of oil to the pot. Finely chop onion, and add to pot. Sauté onion until it turns golden, about five minutes.
2. Reduce heat to low-medium. Add garlic and ginger, and 1 tsp of salt to onion. Mix and sauté for another 2 minutes.
3. Add grated carrots to pot and let soften for another 5 minutes.
4. Add dried fruits, spices, and two tbsp of chopped parsley.
5. Add rice to pot, but do not stir or mix it with any of the other ingredients!
6. Using the end of a wooden spoon, poke five to six holes in rice all the way through to bottom of pot. This will help it release steam and cook evenly.
7. Taking care to pour water into the holes, add enough water to cover the rice, plus an additional two inches. Add salt and 1 tbsp of oil. Cover with lid.
8. Cook on medium heat until pot is beginning to steam, about 10 minutes (no peeking!), and then reduce heat to very low. Let cook slowly, without stirring or peeking, until rice is cooked through, about 35-40 minutes. Turn off heat and let plov rest for about 15 minutes without removing lid.
9. Decorate with chopped nuts and remaining parsley, and serve immediately.



Community: India

Springtime Egg Curry with Rice Flour Crepes

Jewish communities have long been a part of India's history, and legend even traces their arrival to King Solomon's time, when they reportedly arrived in search of spices and sanctuary. The oldest known Jewish colony in India is that of the Cochin Jews from the Malabar Coast, now a part of Kerala; their food is known to be spicy and vibrant. The second known group is Bene Israel, who initially settled in villages, but eventually migrated towards cities like Mumbai, rising to prominent roles in society while maintaining a lot of their Jewish customs. Their food takes a lot from their home cities, though rice is always prominent. Eventually in the later centuries, Iraqi and European Jews came to India, developing their own special version of Iraqi-Indian cuisine. This egg curry dish is based on the cuisine of Cochin Jews and is made Kerala-style by the addition of coconut milk to the sauce. With their round shape and association with fertility, eggs have always had great symbolic significance. They are often served for Passover in Sephardic Jewish communities and in the Indian Jewish community of Kerala. We suggest pairing the egg curry with rice flour crepes, known as polis, which Bene Israel Jews prepare during Chol Hamoed (the days in between the beginning and end of Passover) and served sweet with silan (date syrup). We like their combination with this flavorful springtime egg curry. As rice is a common ingredient in Indian cuisine, Indian Jews take no issue with eating kitniyot during Passover.

Prep Time: 30 minutes

Cook Time: 40 minutes

Total Time: 1 hour, 10 minutes

Servings: 8

Ingredients

Curry sauce

- 2-3 tbsp ghee (Indian clarified butter) or coconut oil
- 1 tsp of cumin seeds
- 1/4 cup mustard seeds
- 1 hot pepper, seeded and diced finely
- 2-inch piece of ginger, grated
- 3 cloves garlic, peeled and diced finely
- 2 small yellow onions, peeled and sliced
- 10 curry leaves or 1 bay leaf
- 4 Roma tomatoes, roughly chopped
- 1-2 tsp salt
- 1 cup coconut milk

Egg curry

- 6 hard-boiled eggs
- 2 tbsp ghee (Indian clarified butter) or coconut oil
- 3 cups of spinach
- 1/2 tsp ground cumin
- 1/2 tsp ground coriander
- 1/4 tsp garam masala
- 1 tsp salt
- 2 tbsp oil
- 2 1/2-3 cups rice flour



Egg curry

1. Prepare hard-boiled eggs according to your favorite method (I do this by placing all eggs in a single layer in a pot, covering with water, and bring to a boil. Once boiling, remove pot from the stovetop and let eggs sit in hot water for 12 minutes. Immediately peel eggs under ice-cold running water).
2. In a large pan, heat ghee or coconut oil over medium heat. Toss in cumin and mustard seeds and cook until they sputter and crack, for about 30 seconds.

Springtime Egg Curry with Rice Flour Crepes

Continued

Instructions

3. Turn the heat down to medium-low and toss in the hot pepper, ginger, garlic, onions, and curry leaves or bay leaf. Cook for 4-5 minutes, stirring periodically, until ingredients have softened a bit.
4. Add tomatoes and salt. Cover pan and let it cook for 5-6 minutes. Before transferring to the blender, let cool.
5. Once curry has been blended to a uniform paste, add coconut milk. If preparing in advance, curry can be prepared up to this point ahead of time, and kept stored in the refrigerator until ready to use.
6. When preparing to serve, heat a large pan to medium heat. Add ghee or coconut oil, then add spinach. Cover with a lid and let greens wilt for 5 minutes. Add the prepared curry sauce to the pan, stir and warm over medium-low heat. Once sauce is simmering, season with ground cumin, coriander, and garam masala. Taste and adjust salt as needed.
7. Slice hard-boiled eggs in half and place them gently in the pan, moving the sauce around to cover them. Allow everything to heat through before serving with rice polis.

Rice polis

1. In a large mixing bowl, stir together eggs, coconut milk, salt and oil. When well mixed, add in rice flour 1/2 a cup at a time, constantly stirring with a whisk or a fork, until well combined.
2. Preheat a crepe pan or a good non-stick pan to high heat. Add 1 tbsp of oil, spreading it around with a paper towel.
3. When pan is preheated, add in 1/4 cup of batter, turning your wrist to swirl it and spread it well around the pan, avoiding gaps. Cover with a lid and cook for 2-3 minutes, until little bubbles appear in the crepe and it lifts off the pan easily. Gently flip it over with a very thin spatula, and cook for 30 seconds on the other side. Once cooked, place on a large plate and cover with a lid or a clean towel.
4. Continue cooking crepes until batter runs out. Serve immediately, pairing each rice poli with a few tbsp of curry.

Community: Greece

Spinach and Cheese Mina

Jews have a long and lustrous history in Greece, dating back to the fourth century B.C.E., where they played a large role in shaping early Greek Orthodox Christianity and its customs. The oldest and the most prominent Jewish group in Greece were the Romaniotes, who spoke Judeo-Greek and lived along the Eastern Mediterranean region. They were also considered one of the oldest Jewish communities in Europe. Aside from the Romaniotes, Greece also had a large population of Sephardi Jews and is a historical center of Sephardic life. Due to its strong ties to Sephardic traditions, but its relative isolation and the richness of local agriculture, Jewish Greek cuisine relies on Sephardic staples in decidedly Greek preparations for its Passover meal. Lamb is a common main course with artichokes, eggplants, and tomatoes making many appearances, and matzah is often used in both savory and dessert pies, known as minas. The city of Hania in Crete, where Jews developed their own unique society, is particularly known for this last delicacy. In this Hanian recipe, we present a Pesach adaptation of spanakopita pie. The recipe calls for mezithra cheese — typically produced on the island of Crete — and a copious amount of spinach. If you can't find mezithra, feta will do; and if you'd like to try your hand at a sweet mina, try using nuts and honey between the matzah layers, like a typical baklava.

Prep Time: 10 minutes

Cook Time: 45 minutes

Resting Time: 10 minutes

Total Time: 1 hour, 5 minutes

Servings: 8



Spinach and Cheese Mina

Ingredients

- 1 lb mezithra cheese, grated (if you cannot find mezithra, use half sheep's feta and half parmesan cheese)
- 1/2 lb (226 g) ricotta or feta cheese, crumbled (if you use feta cheese in place of mezithra, avoid using feta again; using feta cheese here will produce a saltier dish)
- 3 cups of raw spinach
- 1/2 cup fresh dill, chopped
- 1/2 cup fresh mint, chopped
- 1/4 cup olive oil, and more for drizzling
- Black pepper, to taste
- 4-6 eggs, beaten
- 6-8 sheets of matzah
- 1 large egg, beaten with a pinch of salt

Equipment

- 1 9-inch X 9-inch square or 3-quart rectangular baking dish.

Instructions

1. Preheat oven to 350F. Grease a 9-inch X 9-inch square or 3-quart rectangular baking dish.
2. In a large bowl, combine cheeses, spinach, herbs, olive oil and black pepper. Add four eggs and mix thoroughly; if mixture is still dry, add another two eggs.
3. Pour hot water into another large shallow baking dish. Soak a sheet of matzah in water for 1 to 2 minutes, then placing it in the prepared baking dish. Repeat as needed to form a layer that covers the bottom of the baking dish—a square dish will need one sheet per layer, while a rectangular dish will need two. Drizzle the matzah layer with oil.
4. Top matzah layer with cheese mixture and drizzle with more oil. Repeat layering until you are out of matzahs and filling—the top layer should be matzah.
5. Brush the top of the last matzah layer with the beaten egg.
6. Bake for 45 minutes until mina is browned on top. Let rest for 10 minutes before cutting. Drizzle with more oil and sprinkle fresh chopped dill right before serving. Serve each mina piece with a simple green salad.



Entrees

Community: Sarajevo

Keftes de Prasa— Leek and Meat Patties

Despite common associations with Europe, the culture of Sarajevo's Jews is predominantly Sephardic. Sephardic refugees were the first Jews to settle in the city, having been expelled from Spain by the inquisition along with Muslims and other non-Catholics in 1492. Therefore, many of the traditional foods in Sarajevo are Sephardic, and the main holiday services in the Sarajevo synagogue are conducted in Ladino to this day. The combination of meat and leeks was a traditional part of many Sarajevo seders, sometimes taking the form of a layered matzah pie (mina), or the more Turkish-inspired keftes (or koftes or kufetes, depending on your spelling). You can make these with the Balkan-appropriate lamb, or beef for a cheaper alternative (note that lamb is also the meat of choice for an Ethiopian seder).

Prep Time: 35 minutes

Cook Time: 25 minutes

Total Time: 1 hour

Servings: 10

Ingredients

- 3 fresh leeks, cleaned and finely chopped
- 2 pounds of ground lamb or beef
- 1 cup parsley, washed and finely chopped
- 1/2 cup matzah meal OR 1/4 cup of matzah meal and 1/4 cup of roughly ground walnuts (for a richer flavor, avoid chopping the walnuts too finely)
- 1/2 - 1 tbsps salt, to taste

Instructions

1. Cut off the dark green, tough portion of the leeks. Cut each leek vertically in half and thoroughly wash through each layer. Slice the leek vertically into thin strips and then chop them across finely. Bring a medium-sized pot of lightly salted water to a boil. Add leeks and cook for 15 minutes, until they are tender. Drain out all the excess water, using a wooden spoon or your hands to ensure the leeks are drained completely.
2. Combine the steamed leeks, meat, matzah meal (or matzah meal and walnuts, if using), and parsley. Season the kefte mix with salt and pepper and check for consistency; if all ingredients stick together and patties can be easily formed, avoid using egg.
3. Using wet or well-oiled hands, press the keftes into about 40 medium-sized keftes with tapered ends (to roll a kefte, form your hands into an open prayer-like shape with an opening in the middle; pat the meat mixture between your hands a few times, taking care not to squish each patty. Taper the ends into a pointy shape, and don't worry if it doesn't come naturally at first! Practice makes perfect).
4. Preheat oven to a high grill setting (if your grill uses temperatures, 400-450F is best). Cover two baking sheets with parchment paper or silicone mats. Arrange keftes on sheets. Place sheets on the highest oven level, the one closest to the grill. Grill each batch for 5 minutes on each side, turning them over carefully in the middle.
5. Serve keftes sprinkled liberally with additional chopped parsley and walnuts (optional).

Community: Argentina

Chimichurri Chicken with New Potatoes

Argentina has the seventh-largest Jewish population in the world (250,000), and its capital Buenos Aires is home to the largest concentration of Jews in Latin America. Most Argentinian Jews are Ashkenazi, having fled the pogroms of the early 19th century, though about 15 percent are Sephardic. As such, Argentinian Jews share many of the same familiar Passover dishes and rituals as North American Jews, but with slight local spin. Gefilte fish is topped with tomato sauce, while matzah balls get an infusion of spinach. Even for a *gaucho judío*, a Jewish gaucho or cowboy, in the plains of the Pampas (a prairie region in Argentina), roast chicken is a typical dish for Pesaj (as Passover is known among Argentinian Jews). However, it is marinated in chimichurri sauce, the ubiquitous Argentinian mix of garlicky herbs, vinegar, and spices. Served with a smattering of new potatoes, this is a refreshing take on a holiday staple.

Prep Time: 20 minutes

Resting Time: Overnight

Cook Time: 1 hour

Total Time: 1 hour, 20 minutes + overnight

Servings: 8

Ingredients

Chimichurri Sauce

- 1 cup Italian parsley, chopped
- 1 medium yellow onion, finely chopped
- 4 garlic cloves, finely minced
- 1 tbsp dried oregano
- 1 tbsp coarse salt
- 1 tsp pepper
- 1/4 cup red wine vinegar
- 1/4 cup water

- 1/2 cup olive oil
- Hot pepper flakes, to taste

Chicken

- 1 3-lb whole chicken
- 1 lemon, quartered
- 5 sprigs of Italian parsley
- 1 1/2 lbs new or fingerling potatoes
- Salt and pepper, to taste
- 3 tbs olive oil

Equipment

- 1 baking tray



Instructions

Chimichurri Sauce

1. In a bowl, combine parsley, onion, garlic, oregano, salt, and pepper. Mix well and set aside for 30 minutes.
2. Add vinegar and water to the spice mixture. Mix well and let rest an additional 30 minutes. Add olive oil and mix well. Check that liquid covers the rest of the ingredients; if not, add equal parts of water, oil and vinegar to cover by at least 1/4 inch.
3. Refrigerate overnight to allow flavors to blend. Chimichurri sauce is best made 2-3 days in advance, as it improves with time.

Chicken

1. Pat chicken dry with paper towels, and trim the tail-end of the chicken (the little diamond-shaped bone that is on the chicken's back, just above the cavity. It is advised to cut this off to avoid any contamination). Season the chicken's cavity with 1 tsp salt and 1/2 tsp pepper. Stuff with quartered lemons and parsley sprigs.
2. Reserve 1 cup of the chimichurri sauce, setting it aside.
3. Pour remaining chimichurri sauce over chicken, rubbing skin well. Cover with plastic wrap and refrigerate for at least 2 hours, or overnight for best results. When ready to roast, preheat oven to 400F. Grease a large baking pan. Place chicken chest side up on the pan. Arrange potatoes around the chicken.
4. Pour the marinade over the chicken and potatoes. Season with salt and pepper.
5. Roast 30 minutes, then turn chicken over, and season with additional salt, pepper, and 2 tbsp of olive oil over the potatoes. Continue roasting until the chicken is crispy on top, about 30 minutes more.
6. Remove lemon and parsley from cavity. Serve the chicken with the reserved chimichurri sauce.

Community: India

Lamb Biryani

Rice plays a big role in the food of Indian Jews, and it is no less prominent during Passover. In fact, dishes made out of rice are considered some of the most festive celebratory dishes on the Indian Jewish table, specifically biryani. In this typical Passover biryani, lamb is used as a nod towards the original Passover sacrifice. It is paired mainly with fresh herbs and spices, as for generations Indian Jews shied away from using dried herbs on Passover as they could not be guaranteed to be free of chametz, similarly to Ashkenazi Jews' aversion to kitniyot. Rice, cardamom, chilies, and many other staples that were used for Passover dishes were purchased months in advance, and meticulously cleaned and inspected in preparation for the Seder. In the Bene Israel community of Virjoli, a village south of Mumbai, lamb biryani was cooked with freshly slaughtered lamb, and overtime a unique custom evolved that included hanging paper with red handprints by the house entrance, in recollection of that sacrifice. For this biryani, feel free to skip the bloody handprint and buy lamb from your favorite butcher.

Prep Time: 30 minutes

Cook Time: 2 hours

Total Time: 2 hours, 30 minutes

Servings: 8

Ingredients

Lamb

- 4 tbsp ghee (Indian clarified butter) or coconut oil
- 3 lbs boneless lamb shoulder or leg, cut into 1-inch cubes
- 3 medium yellow onions, diced
- 6 garlic cloves, minced
- 1-inch piece of fresh ginger, peeled and minced
- 3 green chili peppers, chopped
- 1 bundle of cilantro, roughly chopped
- 3 Roma tomatoes, diced
- 4 bay leaves
- 1/2 tsp garam masala
- 1 tsp curry powder
- 1/2 tsp ground cardamom OR 3 whole cardamom pods
- 2 tsp cumin seeds
- 2 tsp salt
- 1 tsp ground black pepper



Rice

- 2 cups basmati rice
- Few strands of saffron
- 2 tbsp ghee (Indian clarified butter) or coconut oil
- 1/4 tsp salt
- 4 cups water

Garnishes

- 6-8 tbsp Canola oil
- 1/2 cup fried shallots or onions (you can also prepare these yourselves; you would need 1 small onion, sliced into half-moons)
- 1/2 cup golden raisins
- 1/2 cup raw cashews
- 1/2 bunch cilantro, chopped finely

Equipment

- 1 large pan
- 1 standing blender or food processor
- 1 large pot
- 1 large mesh colander
- 1 large serving dish

Instructions

Lamb

1. In a large enameled cast-iron pan or large pot, heat 2 tbsp of ghee or oil over medium-high heat. Add lamb cubes. Cook

until browned on all sides, about 2-3 minutes. Transfer lamb to a plate and set aside.

2. Add 2 more tbsp of ghee or coconut oil to pan, set on medium heat. Add onion and cook for 10 minutes, until golden.
3. Process garlic, ginger, chili, and cilantro in a food processor or blender. Once a paste forms, add tomatoes and blend until well combined into a watery sauce.
4. Add tomato-spice mixture to pan with onions, and stir to combine. Cook on medium heat until tomatoes lose their raw smell, about 5 minutes.

Lamb Biryani

Continued

Instructions

Lamb

1. Add remaining spices. Add lamb, salt, and pepper, stir well, and bring contents to a boil.
2. Cover and continue cooking for 1 1/2 hours, until lamb easily falls apart with a fork (this can be done a day or two in advance).

Rice

1. Using a fine mesh colander, rinse and drain rice. In a large pot, heat up 2 tbsp of ghee or coconut oil on medium heat.
2. Add rice and lightly fry. Add salt, saffron and water.
3. Cover with a lid and bring to a boil.
4. Once boiling, immediately decrease heat to simmer, and continue cooking for 15 minutes, until water is fully absorbed (be patient and avoid removing lid or stirring rice in the process). Turn off heat and let rice sit undisturbed, lid on, for another 20 minutes.
5. Gently fluff rice with a fork, and set aside until ready to serve (this can be done a day or two in advance).

Garnishes

1. To prepare fried onions, heat up 2 tbsp of canola oil on medium heat in a large pan. Add onions, do not to overcrowd the pan, and fry until they turn deep brown, about 10-15 minutes. Remove from oil, pat dry with a paper towel and set aside.
2. To prepare raisins, heat up 2 tbsp of canola oil on medium heat in a large pan. Add raisins and fry for 2 minutes, stirring to avoid burning. Remove from oil and set aside.
3. To prepare cashews, heat up 2 tbsp of canola oil on medium heat in a large pan. Add cashews and fry for 3 minutes, stirring to avoid burning. Remove from oil and set aside.
4. To prepare cilantro, pat dry cilantro leaves with a paper towel. Heat up 2 tbsp of canola oil on medium heat in a large pan. Add cilantro leaves and fry for 1 minute, stirring to avoid burning. Remove from oil, pat dry with a paper towel and set aside.

To assemble dish: Layer a large platter with rice. Top with lamb. Sprinkle with raisins, cashews, fried onions, and cilantro chips, in that order.

The background is a dark blue color with several large, overlapping circles. Each circle contains a different pattern: some have geometric designs like squares, triangles, and zig-zags; others have floral motifs like roses and leaves; and some have repeating geometric patterns like the Greek key or star shapes. The word "Desserts" is written in a white, serif font in the center of the page.

Desserts

Community: Morocco

Orange Almond Flans

This Passover-worthy dessert pays homage to the Spanish origin of Sephardic Jews. Versions of flan are served for Passover in Sephardic Jewish household from Sarajevo to Argentina, but this Moroccan version is made extra special with the addition of fragrant orange flavorings. This cream-free version is perfect to finish off a meaty Seder meal.

Prep Time: 15 minutes

Cook Time: 75 minutes

Cool Time: 2 hours

Total Time: 3 hours, 30 minutes

Servings: 12

Ingredients

- 3 cups granulated sugar
- 1 1/4 cups water
- 8 large egg yolks
- 4 large eggs
- Grated zest from one orange
- Freshly squeezed juice from one orange
- 1/2 tsp of orange blossom water (optional)
- 1 cup finely ground almond meal
- Grated orange zest or orange curls, for serving (optional)

Instructions

1. Preheat oven to 350F/175C degrees. Grease the mold(s) in which you will bake the flan—an 8-inch round flan or pie mold or cake pan, or, for individual flans, 12 3-inch fluted molds. Choose a large baking tray or casserole dish which will fit your chosen mold(s).
2. In a medium saucepan, combine 1 cup sugar with 1/4 cup water. Place pan over medium heat and cook, stirring constantly, until sugar and water are combined and syrup begins to bubble, about 5 minutes. Stop stirring and continue cooking until syrup begins to turn golden around the edges. Once this coloration is achieved, begin to occasionally rotate pan to mix syrup without stirring. Once syrup is evenly golden brown, turn off heat. Pour caramel into mold(s), tilting them to spread caramel evenly along bottom. Set aside.
3. In a medium saucepan, mix together 2 cups sugar with 1 cup water. Bring to a boil over medium heat, and boil for 4 minutes. Remove from heat and set aside to cool.
4. In a medium bowl, whisk together egg yolks and whole eggs until well blended. Pour through a fine mesh strainer into a large bowl. To bowl with egg mixture add orange zest, orange juice, orange blossom water (if using) and ground almonds. Whisk in the sugar syrup you have set aside.
5. Pour mixture into caramel-lined mold(s), filling to just below rim. Cover mold(s) tightly with foil.
6. Place flan mold(s) into the larger pan you have already chosen. Pour enough hot water into the external large pan to reach halfway up side of flan mold(s). Transfer water-filled pan with molds into preheated oven.

Community: Former Soviet Union

Chocolate-Drizzled Macaroon Pyramids

For some sad reason, Passover macaroons have come to be associated with dry, overly-sweet holiday confections. Yet this version, which borrows from traditional Russian recipes by using condensed milk, is a perfectly balanced end to a decadent Seder meal. The triangle shape is meant to remind us of the pyramids that our ancestors built in Egypt, and is a more festive appearance than the traditional round. Using cream of coconut or condensed coconut milk ensures this dessert can be served at the end of a kosher meat Seder.

Prep Time: 20 minutes

Cook Time: 25 minutes

Cool Time: 2 hours

Total Time: 2 hours, 45 minutes

Servings: 15 macaroons

Ingredients

- 2 cups (170g) sweetened flaked coconut (if your coconut is unsweetened, add 3 tbsp sugar)
- 1/2 cup (100g) sweetened condensed coconut milk OR cream of coconut OR sweetened condensed milk, if not serving at the end of a meat meal
- 1/2 tsp vanilla extract
- 1 large white egg
- A pinch of salt
- 60 grams high-quality semi-sweet dark chocolate

Instructions

1. Preheat oven to 325F/165C. Set an oven rack in the middle of the oven, and line a baking sheet with parchment paper or a silicone mat.
2. In a medium bowl, mix together coconut, sweetened condensed coconut milk, vanilla extract, and sugar, if using. Set aside.
3. Using an electric mixer or a hand whisk, beat egg whites with salt until stiff peaks form. Using a large rubber spatula, fold beaten egg whites into the coconut mixture.
4. Working with wet hands, scoop out rounded tablespoonfuls of this mixture and shape them into pyramids with the tips of your fingers. Arrange on baking sheet.
5. Bake for 20 to 22 minutes, rotating the pan midway through, until the tips and edges are golden. Let cool in the pan for a few minutes, then transfer to a wire rack to cool completely.
6. While macaroons are baking, melt chocolate in a microwave-safe bowl for 2 minutes, stopping and stirring every 30 seconds, until mixture is smooth and creamy (or melt chocolate in a double boiler over simmering water).
4. Using a spoon, drizzle chocolate liberally over cooling macaroons. Place the macaroons in the refrigerator for about 10 minutes to allow the chocolate to set.
5. Serve sprinkled with additional coconut flakes on top. Macaroons will keep in an airtight container in room temperature for about a week.

NOTE: Ensure you are using condensed coconut milk OR cream of coconut, which works well as a sweetened condensed milk alternative. Take care NOT to use coconut cream! Cream of Coconut is much sweeter and sold in separate labeled cans — look for brands such as Coco Lopez, Roland, Coco Real, or Goya.

Community: Argentina

Passover Dairy-Free Alfajores

The ultimate Argentinian dessert, alfajores, made its way to Latin America from Spain, inherited from the Arabic bakers of the 15th century. Today, it is a popular confection that can be found in different iterations, from cheap drugstore versions to artisanal and highly sophisticated cookies made by some of Argentina's top bakeries. Though commercial alfajores are often made with flour, one traditional recipe makes it with only cornstarch—and that's why we feel it's a perfect Passover treat. This recipe uses two different fillings—a ubiquitous sweet dulce de leche, made vegan—or a zesty, special Meyer lemon curd. These Passover dairy-free alfajores are a perfect treat to close a decadent meal.

Resting Time: 8 hours

Prep Time: 20 minutes

Cook Time: 3 hours, 40 minutes

Total Time: 12 hours

Servings: 20

Ingredients

Vegan Dulce de Leche

- 1 can sweetened condensed coconut milk

Dairy-free Meyer lemon curd

- Zest of 3 lemons
- Juice of 3 lemons (about 1 cup)
- 1/2 cup sugar
- 3/4 cup of coconut oil
- 4 large eggs
- 4 large egg yolks

Gluten-free Passover alfajores

- 4 egg yolks
- 1/4 cup sugar
- 2/3 cup vegan butter
- 2 1/2 cups cornstarch, or arrowroot or tapioca starch if avoiding kitniyot
- 4 tsp baking powder
- 1 can vegan Dulce de Leche OR 1 cup Meyer lemon curd
- 1/4 cup grated coconut

Equipment

- 1 large pot
- Tongs
- Large strainer
- 1 electric mixer
- 1 circular cookie cutter
- 1 large baking sheet
- Piping bag and large piping tip (optional)

Instructions

Vegan Dulce de Leche

1. Place the whole can of sweetened condensed coconut milk into a high-rimmed pot. Pour enough water to cover, plus 1-inch over.
2. Cover pot and cook over high heat. Once the water reaches a boil, immediately turn down to low to maintain a gentle simmer.
3. Continue cooking for 3 1/2 hours, maintaining a simmer the whole time through.
4. Continuously check to ensure that the water level does not go down. If water evaporates, add additional water to ensure can remains submerged by at least one inch.

5. After 3 1/2 hours, remove from heat. Let water cool and remove can with tongs once cooled—do not attempt to open or move can while hot as it could explode. Place the can in fridge to cool and thicken before continuing to make the alfajores.

Dairy-free Meyer lemon curd

1. In a medium saucepan, warm lemon juice, sugar, and coconut oil, stirring occasionally to prevent burning, until the oil is completely melted.
2. In a medium-sized bowl, stir together the eggs and yolks. When the lemon juice mixture is warm and the coconut oil is melted, gradually pour it slowly into the eggs, whisking constantly.



Passover Dairy-Free Alfajores

Instructions

3. When the lemon-egg mixture is fully combined, transfer it back into the saucepan and cook, stirring constantly, for about 2 minutes, until the mixture thickens and coats the spatula. Remove the resulting lemon curd from heat
4. Transfer lemon zest into a large bowl. Set a strainer over the bowl. Working quickly and whisking constantly with a spatula, strain the curd into the zest.
5. Stir the curd a few times to allow it to begin cooling, and let it rest for about 10 minutes. Transfer to refrigerator until ready to fill alfajores.
3. Fold the mixture with a spatula until combined, then knead the dough with your hands a few times to ensure fully incorporation.
4. Cover bowl and place dough in the fridge for at least 2 hours —or preferably overnight.
5. When ready to bake, preheat oven to 350F.
6. Remove dough from refrigerator. Dust your work surface and rolling pin with starch, and place dough on surface. Roll dough out into a thin layer, around ¼ of an inch.

Gluten-free Passover alfajores

1. In a large bowl, beat sugar and eggs with an electric mixer for around 4 minutes. Add butter and whip just until combined, about 1 minute.
2. In a separate bowl, sift baking powder and starch together twice. Add mixture to the egg, butter and sugar mixture.
7. Using a circular cookie cutter, cut out as many circles as possible. Cover a baking sheet with parchment paper. Using a very thin offset spatula, transfer dough circles to sheet, leaving a bit of room for them to expand.
8. Bake for 7-8 minutes. When cookies are done baking and are firm and slightly golden at the bottom, remove from oven and leave on sheet to cool for about 10 minutes.

9. Once the biscuits have cooled completely, using a teaspoon or a piping bag, place a teaspoon of vegan dulce de leche or dairy-free Meyer lemon curd on the bottom of one cookie and cover with another, creating a sandwich.

Roll the sides of each cookie in grated coconut, adhering it to the Dulce de Leche.

Cookies will keep in a tightly sealed container for a few days.

Community: Poland

Makowiec Poppy Seed Cakes

Poppy seed cakes are a typical Polish dish, enjoyed on holidays and year-round. Although Hamantaschen are likely the most famous Polish Jewish creations, poppy seed desserts are far from limited to Purim. Here, we give traditional makowiec poppy seed cake a gluten-free and Pesach makeover, making this light cake a delicious treat for the Seder or a sweet teatime snack for any of the eight days that follow. Complement it with a dollop of our Meyer lemon curd or vegan Dulce de Leche for a side of true decadence.

Prep Time: 10 minutes

Cook Time: 30 minutes

Resting Time: 1 hour

Total Time: 1 hour, 40 minutes

Servings: 8

Ingredients

- 1 1/2 cups poppy seeds, ground
- 1/2 cup coconut oil or vegan butter
- 1 cup sugar
- 6 eggs, separated
- 1 tsp vanilla extract
- 1/2 tsp cinnamon
- 1/2 tsp cloves
- 1/2 tsp nutmeg
- The zest of 1/2 a lemon or orange
- 2 tbsp powdered sugar, for topping

Equipment

- Coffee or spice grinder, OR standing blender
- 9-inch springform pan
- Parchment paper
- Electric mixer
- Wire rack

Instructions

1. Preheat oven to 350F degrees. Line the bottom of a 9-inch springform pan with parchment paper. Grease the sides with coconut oil or vegan butter.
2. If not purchasing pre-ground poppy seeds, grind yours in a coffee or spice grinder for about 20 seconds (do not overgrind, or poppy seeds will clump together and form a paste). You can also grind your seeds in a blender, adding a few drops of water as needed.
3. In a large bowl, beat butter and sugar with an electric mixer.
4. Add egg yolks one by one, mixing after each addition. Add in poppy seeds, vanilla extract, spices and zest, continuing to beat with electric mixer until well combined. Set aside.
5. In a separate bowl and using a clean electric mixer or whisk, beat egg whites until they become stiff peaks. Gently fold into set-aside poppy seed cake mixture.
6. Pour mixture into prepared pan. Smooth top with spatula.
7. Bake for 30 minutes until a toothpick inserted in the middle comes out dry.
8. Cool on wire rack for at least an hour before removing from pan. Dust with powdered sugar before serving.

OPTIONAL: you may serve cake with some Meyer lemon curd or vegan dulce de leche (find instructions on how to make them from the alfajores recipe).





About The Author



Ksenia Prints

Ksenia was born in the former Soviet Union, grew up in Israel, and now makes her home in Montreal, Quebec. She spends her days working as an Israel & Overseas program coordinator for Federation CJA, and her nights cooking, writing, and photographing food for her blog—immigrantstable.com—and other freelance publications. Her passion is for creating unique, slightly out-there food gatherings — and for traveling the world in search of new inspiration.

A JDC Entwine alumna, Ksenia took part in the first JDC Entwine Russian-speaking (RSJ) Insider Trip to Argentina. Her cooking and writing are a *mélange* of cultures and traditions that somehow turn out well. Ksenia and her work can be found on Facebook, Instagram, Twitter, and Pinterest—all under [@theimmigrantstable](https://www.instagram.com/theimmigrantstable).



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