

RECIPES FOR PESACH

Barbara Lerner's

DATE, CHOCOLATE AND WALNUT TORTE

200g dates, chopped
200g dark chocolate, chopped
200g walnuts, chopped
200g castor sugar
6 egg whites

Preheat oven to 180 C. Line a 20 to 23 cm round cake tin on the bottom and sides. Beat the egg whites until they are foamy. Gradually add the sugar until the mixture becomes glossy and meringue-like. Gently fold in the nuts, dates and chocolate. Bake for about an hour (or up to 15 minutes more depending on your oven). Cool, serve, eat and enjoy.

Judy Simmons's

PESACH ROLLS - fool your friends – these really are pesachdik and a nice change from matzo

2 cups matzo meal
2 tsp salt
1 tsp sugar
1 cup water
½ cup oil
4 eggs

Combine meal, salt and sugar. Bring oil & water to a boil. Add to meal mixture. Beat in eggs, one at a time. Let mixture stand for 15 mins. Oil hands. Shape rolls. Place on a well-greased baking sheet. Bake at 200 deg C for 50 – 60 mins or until golden brown. Yield – 1 dozen.

Vivien Waters'

GEFILTE FISH WITH PINK SAUCE

2 lb chopped fish
1 large onion
2 eggs
2 teasp salt (or to taste)
Pinch of white pepper
2 teasp. white sugar (or to taste)
1 tbsp oil
2 oz medium matzo meal and 1 oz ground almonds
Or 3 oz matzo meal
approx 2 tbsps water

Mix pureed onion eggs seasoning oil and water, add matzo meal and ground almonds (if used)

Mix in the chopped fish.

Grease a tin approx.. 9 x 5 x 3 in; line with greaseproof paper. (*) Pack the fish mixture in.

Cover with greaseproof paper and foil and bake in centre of oven in a larger tin foil container which contains water. The water should come about half way up the smaller tin containing the fish mix. Bake for 50 mins on 150° C until it feels spongy. Lift from water bath and leave for 15 mins. Carefully turn out onto a dish. When it is at room temperature serve with ...

sauce:

mixed together
5 tbsp mayonnaise
2 tbsp tomato ketchup
3 tsp horseradish sauce.

Tina Freedman's

PESACH CHOCOLATE PROFITEROLES

¼ pt water
2oz Tomor
3oz cake meal
2 eggs (3 to double recipe, not 4)

Sift the cake meal with a little salt

Place the water and marger in a pan heat the fat till it melts and then bring to the boil. Remove from the heat and pour in the cake meal. Beat until it leaves the sides of the pan clean and is smooth, then stop. (Don't over beat)

Cool slightly and then add the eggs gradually beating well until smooth and glossy. Cover the pan and leave to go cold.

Put spoonfuls well apart on a greased tray.

Bake 10mins at 200C then reduce heat to 180C and cook further 20 mins until crisp golden and puffed.

Remove from the oven and cut each bun in half to remove steam and cool on a wire tray.

Sandwich together with whipped cream and cover in chocolate sauce.

Lisa Levene's

GARLIC MAYO

(Miri's favourite)

Plastic tubs - Crack an egg into bottom - Put a small piece of onion

Crush in 2 garlic cloves - add in teaspoon of salt - Dash of mustard powder

Juice of lemon – normal size (if small use two) - Pour canola oil until ¾ way up

Put a dash of water into it – just a splash – about 1.5cm of disposable plastic cup.

Use a hand blender to mix

and

ROCKY ROAD BROWNIES

4 oz. (115 grams) semi-sweet chocolate, chopped
1 cup (200 grams or 2 American sticks) margarine or 1 cup oil
1 1/2 cups sugar, 4 eggs 1 cup matzah cake meal
1/2 teaspoon salt
1 cup chocolate chips
2 cups mini marshmallows
1 cup walnuts, chopped

Topping:

1 cup mini marshmallows
1/2 cup chocolate chips
1/2 cup walnuts, coarsely ground.

Melt chopped chocolate and margarine in a double boiler and stir well. Stir in the sugar. Cool slightly. Whisk in the eggs one at a time.

Stir in the cake meal and salt, and remove the pot from the heat. Stir in the chocolate chips, marshmallows and walnuts.

Pour this batter into the prepared baking pan and bake for 30 minutes or until set.

Remove pan from the oven; sprinkle brownies with additional cup of marshmallows.

Slide tray back into oven; bake 3–4 minutes more, till marshmallows are puffed.

Remove pan from oven; melt the second set of chocolate chips. Drizzle the melted chips all over the brownies then sprinkle them, while the chocolate is still wet, with

the last bit of ground nuts. Cut into squares and serve.

Judy Simmons's

Saving the best till last (Ed)

PESACH STUFFED MONKEYS

(Derivation of name unknown)

100g (4 oz) potato flour
100g (4 oz) cake meal
100g (4 oz) ground almonds*
100g (4 oz) caster sugar
150g (6 oz) Tomor margarine

Mix all together to make dough; chill at least 1 hr

Filling

Jam of your choice; cinnamon; raisins, sultanas or other chopped dried fruit

Toasted, flaked almonds (optional).

Roll out pastry, preferably between sheets of non-stick paper, less than 1 cm thick.

Cut into a rectangle 20cm x 40cm; spread jam over pastry; sprinkle with cinnamon

then a layer of dried fruit of your choice and toasted almonds.

Heat oven to 170 deg C; roll up pastry into a spiral roll from long edge; slice it into 1cm thick pieces.

Place coils flat on baking sheets; bake till lightly brown - approx. 20 mins.

Cool and pack into an airtight container; they will soften over time but stay tasty.

* If nuts unsuitable, use 50 g beaten potato flour + cake meal