

### **YEMENITE HAROSET**

*\_This has a “kick” to it, but is really delicious. You may wish to double this—or more! [When I want to double the quantity, I make two separate batches, and then combine, to help ensure everything mixes well.]*

_12 Calmyrna (light brown) figs, stems removed, then quartered	about 2 t. honey 1 t. ginger
12 pitted dates, halved	1 t. ground coriander seed
4 T. sesame seeds	pinch of cayenne pepper

1. Grind the figs and dates in a food processor to make a very firm, sticky paste.
2. Add sesame seeds, honey, and spices, adjusting the latter to taste.

Makes about 1 cup.

Any leftover from the seder you can store in the refrigerator.

For best flavor, let it come to room temperature before serving.

### **EGYPTIAN HAROSET**

½ lb. pitted dates, chopped	½ c. sweet red Passover wine (I used cherry!)
½ lb. large yellow sultanas (or raisins)	½ c. walnuts, chopped

1. In a pan, put the dates and sultanas, along with the wine.
2. Add some water to cover (not too much--just to cover).
3. Cook on very low heat, stirring occasionally, until the dates start to “mush.” Stir (and continue cooking until it thickens into a soft paste)
4. Pour into a bowl and sprinkle with walnuts to garnish. If desired, stir in and mix walnuts just before Seder begins.

### **SWEET POTATO SOUP**

3 T. margarine	1 ½ c. apple juice
2 Vidalia onions, finely chopped	¼ t. nutmeg



5. If using a casserole dish, bake for 45 minutes. If using muffin tins, bake for 30 minutes.
6. Raise oven to 350 degrees, remove cover and bake for an additional 15 minutes.

**POTATO-ALMOND LOAF, with MUSHROOM SAUCE** (dairy)

1 med. onion	4 T. margarine/butter
1 c. sliced almonds	1 c. milk powder
1 c. thinly sliced mushrooms	4 med. potatoes
1 egg	1 c. slivered almonds

1. Preheat the oven to 375 degrees.
2. Slice onion thinly.
3. Saute with mushrooms in margarine/butter until transparent.
4. Wash and grate potatoes.
5. Mix all ingredients thoroughly.
6. Turn into a sprayed/greased 9" x 5" loaf pan.
7. Bake for one hour.
8. Serve with Mushroom Sauce (see next recipe).

**MUSHROOM SAUCE**

2 T. margarine/butter	¼ c. (or more) potato flour (or other kosher for Passover starch)
1 T. minced onion or shallots	
4 oz. thinly sliced mushrooms	2 c. vegetable broth

1. Heat a heavy-bottomed saucepan and saute together the margarine/butter, the minced onion/shallot and the mushrooms.
  2. Cook for about 5 minutes, stirring occasionally.
  3. Sprinkle with the potato flour.
  4. Stir well, then add vegetable broth slowly while stirring.
  5. Cook until sauce begins to bubble.
- Serve over the Potato-Almond Loaf.

## **ALMOND PUDDING**

4 large eggs, separated	Oil for the pan
½ c. + 2 T. sugar	Matzah meal for the pan
¾ c. ground blanched almonds	1 pint strawberries (or 1 c. strawberry puree)
½ t. almond extract	

1. Preheat the oven to 350 degrees.
2. Using an electric mixer, beat the egg yolks until foamy.
3. Add the sugar and mix until the egg yolks are very pale and fluffy.
4. Add the almonds and the almond extract and mix until well-blended.
5. In a separate bowl, beat the egg whites until stiff peaks form.
6. Fold the egg whites into the yolk mixture and turn into an 8" souffle dish (or springform pan) that has been greased and then floured with matzah meal.
7. Bake for 30-35 minutes, or until golden.
8. Top with fresh strawberries (or the strawberry puree) and serve.

[NOTE: The pudding will rise slightly during cooking. It will settle as it cools.]

## **DRIED APRICOT MOUSSE**

½ lb. dried apricots	½-¾ c. stevia or sugar, to taste
1 c. dry white wine	3 large egg whites
2 apples, peeled, cored and sliced	2 T. toasted almonds
Juice of ½ lemon	

1. In a saucepan, simmer the apricots in the wine with the apples, lemon juice and stevia/sugar, covered, until soft, 15-20 minutes.
2. Remove from the heat and cool.
3. Once cool, puree in a food processor.
4. Meanwhile, in a bowl, beat the egg whites until they form stiff peaks.
5. Using a whisk, fold the egg whites into the apricot puree.
6. Spoon the mousse into wine glasses or individual bowls. Chill for 1-2 hours.
7. Just before serving, sprinkle with the almonds.

[NOTE: To toast nuts, preheat the oven to 450 degrees. Place the nuts on a cookie sheet on the middle rack and toast for 4-5 minutes. Shake pan occasionally, watching the nuts to make sure they don't burn. Remove nuts from the oven and let them cool for about 10 minutes.]