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Pesach Recipes & Tips



Recipes by Leah Lazar

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Beet Waldorf Salad

2 large raw beets
1 medium green apple
1 large carrot
½ cup fresh pineapple, cut into bite-sized chunks
½ cup mayonnaise
Juice of ½ lemon
2 tsp. sugar (optional)

Peel beets, apple and carrot. Grate coarsely into a large bowl. Combine all ingredients and toss well. Chill at least 20 minutes before serving.

Home Made Mayonnaise

2 eggs
1½ cup oil
Juice of 1 lemon
Salt to taste
Pepper to taste

Beat egg in food processor until frothy. Add oil slowly and keep on beating until mixture is thick. Add lemon juice and spices. Store in door of refrigerator so that the cold won't separate the mayonnaise.

Mock Chopped Liver

3 eggplants, peeled and cubed
1/3 cup oil
4 hard boiled eggs
2 large onions, diced
¼ cup oil
Salt to taste
Pepper to taste

Mix eggplant and oil. Place on a cookie sheet. Broil and mix until brown.

Sauté onion in oil until soft and light brown.

Chop eggplant, hard boiled eggs and onion in food processor. Add salt and pepper.

Tips for Setting and Decorating Your Table

By Inn Kholodenko and Luba Segal

These days, setting a beautiful and festive table can be just as stressful as making the dinner. Take some pressure off with these tips:

- Choose two contrasting colours from the pattern on your dishes. If your dishes are one solid colour choose a striking contrast for a second colour.
- Create a theme to decorate the middle of the table. Using method of repetition or single presentation in the middle, items to use could be:
 - a. Vases with flowers or fruit.
 - b. Glass, metal or mirror trays with flowers, leaves, whole or cut up fruit.
 - c. Candles in groups or single. Use various colours and sizes.
- Mix and match tablecloth, napkins and runners.
- Mix shape, colour and size of your drinking glasses.
- Create a personal touch for each guest. Examples: flowers, fruit drink, wrapped treat on the plate.
- Start planning at least one week in advance.
- Set the table ahead of time.

Linens: Start with a one-color theme, such as cranberry red, and accessorize in the same palette. Or, choose other rich, festive shades, like plum, wine or rose. You might dream of white linens and candles with a centerpiece of paper-whites. Non-traditional colors like royal blue, pale pink, sage green or lilac can also be beautiful.

Serving Pieces: Feel free to mix different patterns, new and antique, sterling silver and silver plate. Silver looks best with a slight patina; avoid over-polishing. Cut crystal also adds dazzle.

Centerpiece: Fill a clear bowl with greens, kumquats, oranges, crab apples or multi-colored glass collectibles. Avoid perfumed candles, and place tall candlesticks above eye level so they don't distract. Try groupings of votives or pillars on a mirrored tray.

Finishing Touches: Tie napkins with wire-edge silver or gold ribbon threaded with decorative items. Pretty and/or antique hair clips and ponytail holders, elasticised bracelets, etc., make great napkin rings too. Make a bouquet for each place setting with miniature red roses in a silvery mint julep cup. Gift ideas for each guest: small bouquet, chocolate truffles or a jewel-tone votive.



Chocolate Viennese Torte

7 eggs, separated
2/3 cup sugar
5 ounces bittersweet chocolate, grated
1½ cups ground nuts

Beat yolks and sugar until light.
Add chocolate and nuts.
Fold in stiffly beaten egg whites.
Pour batter into a 9x13 pan.
Bake for 45 minutes at 325° until top springs back when gently pressed.
Cool cake, place on serving plate.

Garnish

¼ cup sweet wine
½ cup apricot jam

Wet cake with wine.
Heat jam and spread on cake.

Chocolate Glaze

1/3 cup water
1 cup sugar
3 tbsp. oil
½ cup cocoa

Combine water, oil, sugar and cocoa in a small saucepan and mix well.
Cook mixture over low heat, stirring until glaze thickens slightly and is very smooth and shiny. Pour over cake and spread evenly.

Decoration (optional)

1 cup nuts, ground
1 ounce chocolate, for curls

Press ground nuts all over sides.
Garnish with chocolate curls.

Refrigerate torte overnight so that the glaze will set and the flavors will mellow.

Note: Once the glaze has set, the torte can be frozen for up to three weeks. Freeze uncovered and when frozen wrap in plastic or tin foil. Unwrap it before thawing, and thaw for several hours in the refrigerator.

Sweet and Sour Celery Root

2 celery roots, peeled and sliced
4 carrots, peeled and sliced
Juice of 2 lemons
2 tbsp. olive oil
½ cup sugar
Salt to taste
Pepper to taste

Place vegetables in pot.
Add lemon juice, oil, sugar, salt and pepper.
Add water to cover vegetables.
Bring to a boil.
Lower the heat and cook until vegetables are tender.

Jicama-Orange Salad

1/3 cup olive oil
1/3 cup orange juice
2 tbsp. lemon juice
1 heaping tbsp. cilantro, finely chopped
1 tsp. salt
¼ tsp. pepper
1 12 ounce jicama, cut into julienne strips
1 avocado, cut into ½ inch slices
2 oranges, peeled and ¾ sliced
Salad greens

In medium bowl, blend oil, juices, cilantro, salt and pepper.
Add jicama, avocado and orange slices. Toss gently to coat.
Cover and marinate at least one hour. Drain. Serve over salad greens.



Chicken (kneidel) Balls

4 chicken breasts, ground
 3 medium potatoes
 3 eggs
 Salt to taste
 Pepper to taste

Mix ingredients together well.
 With wet hands form into ball.
 Drop into boiling soup.
 Cook for 30-45 minutes.

Two-Tone Potato Roll

10 large white potatoes, cubed
 8 sweet potatoes, cubed
 2 large onions, minced
 5 tbsp. oil
 $\frac{3}{4}$ tsp. salt

Cook potatoes in salted water in two separate pots for 30 minutes. While potatoes are cooking, sauté onions in oil until transparent. Mash sweet potato until smooth, set aside. Mash white potato until smooth, add salt and onions. Mix well. Spread white potato on foil $\frac{1}{2}$ inch thickness. Spread sweet potato over white potato. Roll it jelly-roll fashion. Freeze 5-6 hours. When ready to use, preheat oven to 400°. Slice with a very sharp knife. Place slices on greased pan and bake for 15 minutes.

**Forgotten Cookies**

2 egg whites
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ tsp. salt
 1 cup broken pecans
 1 cup chocolate chips

Preheat oven to 350°. Line cookie sheets with parchment paper. Beat egg whites until peaks begin to form. Add sugar slowly. Add salt and beat until everything is very still and shiny. Fold in pecans and chocolate chips. Drop by teaspoon onto the prepared cookie sheets and place in the preheated oven. Turn off oven and forget the cookies until morning.

Banana Cake

7 eggs, separated
 1 cup mashed bananas (2-3 very ripe bananas)
 1 cup sugar
 $\frac{3}{4}$ cup potato starch
 1 cup chocolate chips for decorating
 Ground filberts for decorating

Preheat oven to 350°. Lightly grease a tube pan. Beat egg yolks. Add sugar slowly, beating constantly. Add bananas and potato starch. Mix well. Beat egg whites until stiff and fold into banana mixture. Pour into prepared pan and bake for 45 minutes. Cool briefly and remove from pan.

Syrup

1 cup sugar
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ cup orange juice
 Juice of $\frac{1}{2}$ lemon

Bring water and sugar to boil. Add orange and lemon juice. Cook to reduce. Pour over cake.

Melt chocolate chips and drizzle over cake. Sprinkle with nuts.