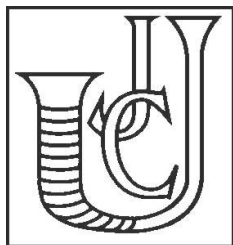



*More Than*  
**Matzah**

Passover Recipes from the  
UJC Family





*Ma nishtanah halailah ha zeh* – why is this night different from all other nights?

Indeed, as was the case in the previous two years, Passover this year will once again be different from those we remember. Here in Hong Kong we won't be able to come together for our Community Seder. Still, we can digitally push our tables together and celebrate on Zoom. Some UJC members have been able to travel to celebrate with family they haven't been able to see in years. What a blessing for them! In fact, members of The UJC family will hold seders on five of the seven continents.

One of the most wonderful things about The UJC family is that we are made up of individuals from an array of countries and *eidot*, exemplified by the 25+ languages used to recite The Four Questions at our Community Seders. And while the Passover Haggadah tells the story of our people's Exodus from Egypt, each of us has our own unique stories and memories to share.

Sharing food and telling stories have always brought people together. It is in this spirit that we offer *More Than Matzah*. We hope that the recipes and memories shared here will encourage you to try new dishes and taste new flavors, reflect on memories and tell stories, and feel closer to each other even though we may be physically apart.


*Todah Rabbah* to those who generously shared their family recipes and Passover memories –

Priscilla Adams  
Kenden Alford  
Artur Aronov  
Cheryl Blanco  
Rebekah Earp  
Agnes Efron  
Marie-Claire Slama  
Vitaly Umansky

*L'shanah haba'ah b'Yerushalaym* – Next year in Jerusalem! Next year all together!



12 Nissan 5782  
April 13, 2022





# MARIANNE'S CHOPPED LIVER

Marianne was my mother-in-law. The kindest mother-in-law in the world and very proud of her Ashkenazy Jewish identity. Her uncle, Nathan Perilman, was a famous rabbi at Temple Emmanu-EL in New York. In fact, he was one of the co-writers of the former Reform prayer book. Marianne sent me this recipe by email on 1st October 2000 when I was in Hong Kong, recently married and cooking my first Rosh Hashanah meal as a married woman. Since then, Marianne's Chopped Liver has become a Passover tradition in our home. I treasure this recipe as I treasure her memory and I hope you will delight in it too. -- **Agnes Effron**

## INGREDIENTS

1 pound chicken livers  
4 tablespoons rendered chicken schmaltz  
2 medium onions, cut up fine  
3 hard boiled eggs  
1 teaspoon salt  
1/4 teaspoon pepper

## INSTRUCTIONS

Wash the livers and remove any connecting gristle. Drain in a strainer. Heat 1/2 of the chicken fat (aka schmaltz) in a frying pan and brown the livers until no more pink shows. You can grind or chop the cooked livers, add the eggs which have been chopped until fine - add the rest of the melted fat with the chopped onions. Mix all the ingredients and season to taste. Mix it until it is smooth. Line a bowl with Saran Wrap, place the liver in it and cover with Saran wrap and refrigerate for several hours.

When ready to serve, invert the bowl, add chopped parsley for decoration. And serve cold with matza (or rye crackers the rest of the year.)





# MSOKI

## A DISTINCT CULINARY HIGHLIGHT OF THE TUNISIAN PASSOVER SEDER

In choosing Msoki as the dish we only cook once a year for Pessah, each year, the recipe becomes part of our family tradition. I have been researching Msoki recipes from websites around the world and some French-language websites too. My recipe is inspired by a cookbook (by Andree Zana-Murat, "De mere en Fille - La cuisine Juive Tunisienne" - "From mother to daughter - Jewish Tunisian Cuisine ") – a gift we received from Keren, my sister-in-law, I have adapted the recipe with ingredients that we can find in Asia.

For this Msoki “springtime stew” recipe, I have decided to include as many as **18 vegetables as 18 is the meaning of “chai,” meaning “life” in Hebrew.**

Each Passover in Paris, we have the pleasure to taste the delicious Msoki by Nelly, my mother in law. Her menu starts with "Kemia" (a course of refreshing salads) that are served with matzot. For the main course, we will eat every year Msoki, the Tunisian spring stew of lamb, braised with an abundance of spring vegetables and herbs, spiced with harissa, cinnamon, and rosebuds, served with rice. The Msoki itself symbolises the 3 key elements of Pessah: Lamb, Matzot, bitter herbs. When the meat and vegetable are tender, chunks of matzo are stirred in to absorb some of the braising liquid.

Dessert is usually fresh fruit and an assortment of Pessah desserts such as:

- Dried Israeli dates stuffed with "3 color" frangipane
- "Boulou", with almonds, sesame
- Harissa cake
- Amandine
- Bouscoutou

**-- Marie-Claire Slama**





# MSOKI

## A DISTINCT CULINARY HIGHLIGHT OF THE TUNISIAN PASSOVER SEDER

### INGREDIENTS

1.5 kg of Lamb (shoulder or neck), cubed and seasoned with salt, pepper and 1 tsp paprika  
1 kg of osbana (beef or lamb sausage or meatballs made with loads of herbs, spinach & rice)  
1 cinnamon stick or 1 tsp of cinnamon powder  
10 tbsp olive oil  
2 tbsp of dried rosebuds (pinch with fingers to make a powder)  
harissa to taste  
3 sheets matzot, broken into small pieces  
salt and freshly ground black pepper

### 18 Vegetables

Wash and prepare all the ingredients:

- 2 carrots, diced in small cubes (1cm)
- 1 turnip bunch or 1 turnip diced in small cubes (1 cm)
- 500g fresh spinach, chopped
- 1 leek, sliced
- 1 zucchini, diced in small cubes
- 1 fennel bulb (with leaves), sliced
- 1/2 cabbage, sliced
- 1/2 romaine, sliced
- 1 fresh parsley bunch, chopped
- 1 fresh coriander bunch, chopped
- 1 fresh dill bunch, chopped
- 20 mint leaves, chopped
- 100g peas
- 200g fava beans
- 5 artichoke hearts cut in 2
- ½ cup of chopped fresh parsley
- 2 onions, minced
- 10 garlic cloves, chopped

(Continued)





# MSOKI

## A DISTINCT CULINARY HIGHLIGHT OF THE TUNISIAN PASSOVER SEDER

### INSTRUCTIONS

- Pour the olive oil in a huge cooking pot (at least 28cm diameter, and 14cm high)
- Stir fry on medium fire, in the following order: the meat, onions, carrots, turnip, garlic, cinnamon, rosebuds
- Add and stir fry all the green vegetables (except the peas, fava beans and artichokes), add fresh herbs (leaving some for garnish)
- Keep on stir frying, the above cooking time should take about 30 minutes
- Add the raw osbana and 1/2 L of water. Bring to boil.
- Cover and simmer for 30 minutes, stir fry from time to time
- Add the peas, fava beans and artichoke. Allow to cook down. The stew has been now been cooking for a total of 1hour
- Cover and simmer for 30 minutes, stir fry from time to time
- Add the matzot , there should be still some vegetable broth, if not add some water. It has been now cooking for a total of 1h30
- Cook for another 15 minutes. the msoki has now been cooking for 1h45.
- Let the stew rest for 10 minutes at least before serving so the matzot can soup up.
- Add harissa, salt and pepper to taste.

Tip: during all the cooking time, check the water quantity and add water as needed. the Msoki should look like a minestrone without the juice

- Plate the lamb and osbana in 1 plate
- Put the rest in a big tureen or a big salad bowl
- Sprinkle the 2 serving plates with the reserved herbs before serving

This year we will also to try to cook another Tunisian Pessah dish : **Yabrak**, romaine leaves stuffed with ground beef, rice, mint, spinach, and spices, keeping some of the Msoki juice to cook the Yabrak so they can simmer in such delicious Lamb and Spring vegetables broth. Yabrak will be served atop rice, but if you observe the Passover rules of kitnyot – where legumes and rice are forbidden – they are delicious on their own or with a French purée of potatoes.

Yabrak's main ingredient, romaine lettuce, is one of ingredients on a traditional seder plate. As maror, bitter herbs, they represent the bitterness of slavery that the Jews endured in Egypt. For some Tunisians, romaine isn't all about hardship. At the end of Passover, some Tunisians put romaine eaves on the doors "to bring happiness into our home." This reminds me of Chinese New year, when Lettuce/Romaine are put on door as they sounds like "Fortune" - to denote **new beginnings, luck and fortune.**



# SLOW ROASTED LAMB SHOULDER AND SUMAC ONION SALAD

Lamb is part of a quintessential spring feast. A roasted bone-in shoulder has been a wonderful centerpiece of numerous meals in our dinners with family and friends. Coming from Ukraine, as I child I do not think we ever ate lamb, but once in the US, lamb, while still infrequently eaten, was always front and center during Passover. Today, our family eats lamb much more frequently, and to me, a roasted bone-in lamb shoulder with middle-eastern flavors is perfection on a plate. – ***Vitaly Umansky***

## INGREDIENTS

1 6-7 pound/2.7-3/2 kg bone-in-lamb shoulder  
2 Tbsp. black peppercorns  
2 Tbsp. coriander seeds  
2 Tbsp. paprika  
2 tsp. ground cinnamon  
1 tsp. ground cardamom  
1 tsp. cloves  
1 tsp. freshly grated nutmeg  
1 large red onion, thinly sliced  
3 Tbsp, fresh lemon juice  
2 tsp. sumac  
1/2 cup mint leaves  
1/2 cup parsley leaves with tender stems  
Kosher salt  
Freshly ground pepper

## INSTRUCTIONS

### ROASTED LAMB

1. Toast peppercorns and coriander seeds in a dry small skillet over medium heat, tossing often, until fragrant, about 3 minutes. Let cool. Finely grind in spice mill or crush in mortar and pestle.
2. Rub lamb with salt and pepper; place on a wire rack set inside a rimmed baking sheet. Mix the ground paprika, cinnamon, cardamom, cloves, and nutmeg, then rub all over the lamb. Refrigerate lamb uncovered at least 4 hours (overnight best but no more than 24 hours).

(Continued)





# SLOW ROASTED LAMB SHOULDER AND SUMAC ONION SALAD

## INSTRUCTIONS (CONTINUED)

### ROASTED LAMB

3. Remove the lamb from the refrigerator and let sit at room temperature at least one hour before roasting.
4. Preheat oven to 275°F (135°C). Place lamb into a roasting pan and pour 3 cups water and cover tightly with foil. Place pan in middle of oven. Turn lamb over and rotate pan after 1 1/2 hours. Cook for another 1 1/2 to 2 hours, until meat is almost falling off the bone.
5. Remove lamb from the oven and turn up heat to broil. Place lamb on a cutting board and pour off the cooking liquid into a pan (use to moisten the lamb if necessary). Return lamb to the roasting pan and return to the oven. Roast, uncovered, under the broiler until well browned, about 5 minutes -- do not burn.
6. Remove lamb from oven and place on a cutting board to rest for at least 20 minutes (covered with foil that has some holes in it).
7. Place entire lamb shoulder on a large serving dish (if meat feels dry, drizzle some reserved warmed cooking liquid over the meat -- likely not necessary). Serve lamb topped with the Sumac Onion Salad (below).

### SUMAC ONION SALAD

30 minutes before serving, mix onion, lemon juice, and sumac in a small bowl. Use hands to squeeze the onion and get all the juice mixed in.

Serves 8





# PLANT-BASED SPINACH-LEEK AND MASHED POTATO MATZAH MINA PIE

Sephardic in origin, traditional Mina is a layered savory matzah pie for the holiday of Passover. Ingredients include either ground meat or cheese with any vegetable and always mashed potatoes. The matzah pieces are dipped into broth to soften them before baking. An egg wash is applied to the top matzah piece to make it shiny and golden during the baking process. This plant-based, layered mina combines savory mashed potatoes with sautéed leek and spinach or kale for a winning Pesach dish. It is the size of one matzo sheet and enough for four people. Make two minas if you have more than four people. To keep it pretty, make them separately in two baking dishes. -- **Kenden Alford, Jewishfoodhero.com**

## INGREDIENTS

6 medium size red skinned potatoes, peeled and cut into chunks  
¼ cup vegetable broth  
¼ teaspoon black pepper  
2-4 cloves garlic, minced  
4 shallots, minced  
2 leeks, sliced into half moons  
6 large kale (or spinach) leaves, torn into bite sized pieces  
1 tablespoon freshly sliced thyme leaves  
4 whole grain or normal matzah sheets  
3 ripe tomatoes, sliced extra thin  
parsley sprigs

Additional ideas:

- Fresh Herbs: Alter the herbs for a different flavor profile
- Zingy: Add one to two teaspoons of freshly squeezed lemon juice to the mashed potato
- Glaze: Instead of topping the mina with tomatoes, mix 1 tablespoon of maple syrup with water and lightly brush on the top matzo to mimic the egg wash effect of the traditional recipe

(Continued)





# PLANT-BASED SPINACH-LEEK AND MASHED POTATO MATZAH MINA PIE

## INSTRUCTIONS

1. Preheat the oven to 350 degrees Fahrenheit (180 degrees Celsius)
2. Boil, drain and mash the potatoes, adding enough vegetable broth to achieve a smooth consistency, somewhere between mash and puree.
3. Season to taste and set aside.
4. Sauté the shallots, leeks, garlic and thyme leaves for 3 minutes.
5. Add kale or spinach leaves. Remove from the heat as soon as they wilt - they will cook more during the baking stage.
6. Soak the matzo in a bowl of vegetable broth just long enough that they begin to soften (don't let it get soggy)
7. Lightly oil the baking dish and place a layer of matzo on the bottom.
8. Spread 1½ cups of the potato mixture evenly over the matzo.
9. Spread half of the leek-kale-spinach mixture on top of the potato layer.
10. Top with another matzo layer.
11. Repeat all layers. Finish with the fourth matzo, topped with thinly sliced tomatoes.
12. Bake for 30 minutes and allow to cool for 15 minutes before cutting and serving, garnished with parsley .

From the Jewish Food Hero Cookbook *Beyond Chopped Liver: 59 Jewish Recipes Get A Vegan Makeover* by Kenden Alford



# TAHDIG

Rice (or polo in Farsi) is the centrepiece of Persian cuisine and cooking it is an art form. The most classic of the rice dishes is steamed rice with a buttery saffron crust. The crispy crust is known as 'tahdig' and the best kept Persian secret. Custom is to share the tahdig, but once you try it, you'll understand why this is so difficult! I loved tahdig as a child and I still do today. Whenever I see my Persian family, they always make it, which makes it even more of a treat to see them.

There are three ways to make the tahdig - layering the bottom of the pan with potato, yoghurt (or flat bread when not Pesach). This recipe uses potato. Practice makes perfect with this recipe! It's a great dish all year round and one you'll never tire of. Hope you enjoy!

-- ***Rebekah Earp***

## INGREDIENTS

350g white basmati rice  
Sea salt  
A pinch of saffron strands  
15g butter  
1 1/2 tbsp sunflower oil  
Thin slices of peeled potato




(Continued)



# TAHDIG

## INSTRUCTIONS

1. Rinse and soak the rice for 15 minutes.
  2. Bring a large pot of water to boil and add sea salt. Add the rice and cook for about 5 minutes over medium heat (the rice should be soft on the outside but still hard and firm in the middle). Drain and then rinse with tepid water.
  3. Make the saffron liquid by using a pestle and mortar to grind the saffron strands and adding boiled water. Leave to steep
  4. To make the tahdig, use a 20cm non-stick saucepan with a snug fitting lid.
  5. Melt the butter with the sunflower oil over medium heat in the pan. Add one tablespoon of the saffron liquid and season with a pinch of salt.
  6. Place thin slices of peeled potato at the bottom of the pan.
  7. Gently layer the rice on top and don't push all the way to the edges of the pan to avoid it sticking.
  8. Using the handle of a wooden spoon, make four holes in the rice (almost to the bottom but not to the potato).
  9. Dot the rest of the butter into the holes and spoon over the rice the remaining saffron liquid.
  10. Place a clean tea towel (and then my aunt layers newspaper) or four layers of kitchen paper on top of the saucepan. Put the lid on and tuck the edges over so they don't catch fire.
  11. Cook for 5 minutes on medium heat and then turn the heat down very low for another 15 minutes. When the rice has cooked for the allocated time, take off the heat and leave to stand for a few minutes.
  12. Fill the sink with a few cm of cold water and place the saucepan with the lid still on into the water. The rush of steam will loosen the tahdig at the bottom.
  13. Finally, put a large plate over the top of the saucepan and quickly turn over.
  14. If all goes to plan as you lift up the saucepan you should have a beautiful dome shaped mound of rice with a crispy top!
  15. Best way to eat is to crack the tahdig, so pieces can be served with the rice
- 

# DOLMAS

Here's one dish I remember eating during Passover in Makhachkala, Dagestan, where I was born. It was slightly altered for Passover (usually it is served with rice filling that was left out on this occasion). I believe the original dish came from Greece, but it made it to the Caucasus via the Middle East, especially Iran, where the majority of Persian Tat/Juhuro colonies came from. In my community, it was quite a common dish to eat. They are best served hot, however I've seen other cultures (especially Greeks) like to eat them as a cold dish, so I guess both ways are possible.

**-- Artur Aronov**

## INGREDIENTS

Minced meat (usually lamb/mutton for us) - 200g

Onion - 1pc

Potato - 1pc

Tomato - 1pc

Olive oil - 3 tablespoons

Parsley or Coriander

Grape vine leaves (available from HKTVmall)

Bay Leaf

Chili (to taste, not necessary)/Salt/Pepper

Vegetable stock

## INSTRUCTIONS

1. Chop the onion, tomato and potato into small pieces.
2. Fry them on medium heat. Once onions start to turn translucent, add meat, coriander/parsley and the bay leaf, salt/pepper/chili and fry them all together.
3. Once the meat is cooked, turn down the heat, remove the bayleaf and let the mixture cool down.
4. Once mixture is cool, rinse the grape vine leaves and start filling them with the mixture (fold the outer left and right sides first, followed by bottom and top sides, as shown in the picture)
5. Put the filled dumplings into a pot (seams must face down to avoid the dumplings from opening up), fill with the vegetable stock so that it just covers the dolmas. Cover everything with a heavy plate to prevent dolmas from floating and becoming undone.
6. Cook at very low heat for about 1.5 hours





# CHOCOLATE MACADAMIA AND COCONUT CAKE

For me, this is the quintessential Hong Kong Passover dessert. A few years ago, we were at a friend's apartment (in Robinson Place) for Shabbat dinner. After dinner, the hosts pulled out a cake. I looked at it with skepticism.

The hostess (Italian) explained that this was her family's secret recipe, that it's gluten free, and that she would eat it for breakfast to lose weight. She converted to Judaism when marrying her husband. I took the first delicious bite and then it dawned on me: this is the perfect Passover cake!

As I had planned to have a kosher for Passover line at Baking Fairy this year, I then also thought about what recipes to include. So as not to share the family recipe (I've been sworn to secrecy), I've put a few twists on it of my own

Note that although this version calls for macadamia nuts, you can substitute in any nut you like and also omit the coconut. As macadamias tend to have a higher fat content, the coconut balances it out. If you go for a different nut (e.g. hazlenut or almond), keep the quantity of nuts in the cake the same-- **Priscilla Adams, Baking Fairy Hong Kong**

## INGREDIENTS

### CANDIED MACADAMIA CRUMBLE

1/4cup granulated sugar  
1/2 cup macadamia nuts

### FOR THE CAKE

500g chocolate (dark chocolate is usually better quality when dealing with KfP chocolate, but you can use others. I recommend either the Schmerling or Elite brands).  
250g margarine (go for margarine in a block instead of in a tub as the baking consistency will be better. I recommend Earth Balance Vegan Buttery Sticks or Miyoko's cultured vegan butter)  
440g macadamia nuts  
60g shredded coconut  
5 eggs  
200g brown sugar  
Tbsp vanilla extract

(Continued)





# CHOCOLATE MACADAMIA AND COCONUT CAKE

## INSTRUCTIONS

1. Preheat oven to 325 degrees Fahrenheit/ 160 C. Line a baking sheet with parchment paper and put macadamia nuts on it. Toast for 12-14 minutes, until a light golden brown color (if in doubt, go with a lower temperature. Note this temperature assumes no fan/convection. The nuts can burn quite quickly, so don't over cook.
2. Remove and allow to cool. Put the nuts through a food processor. Alternatively for Pesach, you can chop them or place between two sheets of parchment paper and pound with a mallet until small.
3. Set the 1/2 cup nuts for the topping to the side (note you can also toast the coconut, but this is optional. I find the coconut in HK to be quite dry and flakey as it is, so it depends on where you are and what ingredients are available to you)
4. Preheat oven to 180 C/ 350 F. Cream sugar and eggs until thick, pale and creamy.
5. Beat in margarine (should be room temperature)
6. Melt chocolate, either by microwaving on a defrost setting and stirring after every 30 seconds, or by using a double boiler method
7. Mix in chocolate, then add the nuts and coconut
8. Finally, add the vanilla
9. Prepare a springform pan by lining with parchment paper. Grease the sides lightly with margarine. Pour in batter.
10. Bake for 35-40 minutes, until a toothpick or cake tester comes out clean
11. While cake is baking, follow these simple instructions to caramelize the remaining macadamia nuts.
12. Heat a small, heavy-based saucepan over medium heat. Add the sugar and macadamia nuts to the pan and stir.
13. Continue stirring gently until the sugar has melted and the macadamia nuts have caramelized.
14. Carefully transfer nuts onto waxed paper. Allow to cool. (Note: your nut pieces will be small.)
15. Remove the cake from the oven. Decorate with the candied macadamia nuts and leftover coconut, if desired





# CHOCOLATE CHIP MERINGUES

My mother was a very early adopter of convenience food in the 1970's. Many meals consisted of Tuna Helper, boxed Duncan Hines cakes and Salisbury steak TV dinners. But we always looked forward to Passover for her sweet and delicate made-from-scratch meringues (and my dad's Matzo brei, one of his few culinary specialties). -- **Cheryl Blanco**

## INGREDIENTS

4 egg whites  
1/4 tsp salt  
1 bag chocolate chips  
1 tsp vanilla  
1 cup sugar

## INSTRUCTIONS

Beat egg whites until stiff and dry. Beat in sugar slowly. Add vanilla and continue beating until peaks hold shape. Fold in chocolate chips. Bake on greased cookie sheet for 50-60 minutes at 250°F/120°C until dry. Remove immediately and cool on rack. Store tightly covered.

