

CLEVELAND Jewish News

One smart little paper.

FEATURES > HOLIDAYS

Get a jump on seder with bake-ahead desserts

Print Page

Published: Friday, March 27, 2009 1:10 AM EDT

By Joan Kekst
Food Writer

ELEGANT CHOCOLATE WALNUT TORTE

Dairy

1/3 C + 1 T raisins

2 T + 1/2 C kosher Passover brandy or wine

1 C unsalted butter or pareve margarine

8 oz bittersweet or semisweet chocolate, chopped

5 large eggs, room temperature

2 large egg yolks

1-1/2 C sugar

1/2 C matzah meal

2 C lightly toasted walnuts, chopped (divided)

GLAZE

10 oz bittersweet or semisweet chocolate, chopped

1 C whipping cream, hot

Soak raisins in 2 T brandy for at least 3 hours or overnight. Drain thoroughly.

Preheat oven to 375° F. Butter bottom and sides of a 9" diameter cake pan; line bottom with parchment paper. Melt butter and chocolate in microwave on 50% power. Cool until barely warm.

In a standing electric mixer on medium speed, beat eggs, egg yolks and sugar until pale yellow and a slowly dissolving ribbon forms when beaters are lifted, about 5 minutes. Beat in chocolate mixture and remaining brandy. Fold in matzah meal, 1 C walnuts and raisins. Pour into prepared pan and bake about 50 minutes until cake is dry on top. (A toothpick will not come out clean.) Cool in pan on a rack one hour; invert onto a rack and cool completely.

To make glaze: Melt chocolate in a bowl in a microwave on 50% power. Slowly add the hot cream. Place cake on a cardboard covered with wax paper or foil, positioned with a rack with

foil or a baking pan beneath. Spread some glaze over sides of cake; pour remaining glaze over top and allow to run down the sides. Smooth with a spatula; chill at least one hour. Press remaining 1 C walnuts on top of cake.

CRUSTLESS APPLE PIE

Pareve

Adapted from Rose Levy Beranbaum's Pie and Pastry Bible

6 C apple slices (about 4 large apples)

1 t fresh lemon juice

2 T light brown sugar, packed

2 T granulated sugar

1/2 t ground cinnamon

1/4 t grated nutmeg

Dash of salt

1 T unsalted pareve margarine

TOPPING

2 T vanilla sugar

1/2 C walnuts

Dash of salt

1/2 t ground cinnamon

1/4 C matzah cake meal

5 T unsalted pareve margarine

2 T matzah meal

In a large mixing bowl, combine apples, lemon juice, sugars, cinnamon, nutmeg and salt. Keep at room temperature about an hour. Toss occasionally.

Meanwhile, prepare topping: Process sugar, walnuts, salt and cinnamon until nuts are coarsely chopped. Add cake meal and margarine, pulse until mixture is crumbly. Pour into a small bowl, add 1 T matzah meal and pinch mixture to make sure it holds together in small clumps. Add remaining matzah meal if needed.

Preheat oven to 400° F. Place apples in a sieve over a clean bowl. Drain juices; there should be about 1/4 C. Heat the apple juice and 1 T margarine in a small saucepan on medium-high heat, reduce to 2 T. Pour reduced juice over the apples and spoon mixture into a 9" pie pan. Cover with foil; cut a steam vent in foil and bake 35 minutes.

Remove foil, evenly spread the topping and bake about 20-25 minutes longer. Topping will be brown and apples will be tender when a sharp knife is inserted. Cool. Cut in wedges to serve. Pie will keep three days refrigerated.

MATZAH CANDY for KIDS

Pareve

6 sheets of matzah

7 T unsalted pareve margarine

1 C brown sugar, packed

1/2 C semisweet chocolate mini chips

Preheat oven to 375° F. Line a jelly roll pan with foil and cover with parchment paper. Arrange matzah pieces in a single layer on pan, cut if necessary to fit. Bake 5 minutes, until lightly browned. Reduce oven to 350° F.

Combine margarine and brown sugar in a pan, bring to a boil, stirring. Cook 3 minutes, stirring constantly, pour over the matzah. Bake 10 minutes or until mixture bubbles. Sprinkle with the chocolate. Cool slightly; chill 30 minutes until chocolate is set. Break into small pieces. Makes about 36 pieces.

CHREMSLACH

with Orange Syrup – *Pareve*

1 C matzah cake meal

1/4 C golden raisins, chopped

1/4 C walnuts, chopped

1 t lemon zest, grated

1/2 t ground cinnamon

Dash of salt

1 C water

1 T fresh lemon juice

1/2 t vanilla

3 large eggs, separated

1/3 C sugar

Vegetable oil for frying

Preheat oven to 375° F. Combine cake meal, raisins, walnuts, lemon zest, cinnamon and salt in a large bowl. Add water, lemon juice, vanilla and egg yolks; stir until blended.

In a clean bowl of electric mixer, beat whites at medium until foamy. Increase speed and slowly add sugar, 1 T at a time. Beat until stiff but not dry. Fold whites into batter in 3 additions; cover and chill 20 minutes.

Film a large skillet with vegetable oil over medium high heat. Drop dough, about 2 T at a time,

to form small pancakes. Cook 1-2 minutes per side. Keep warm in a low oven or serve at room temperature with orange syrup (see recipe below) and fresh fruit, if desired.

ORANGE SYRUP

Pareve

3-4 T lemon juice

1 T orange zest

3 T orange marmalade

3/4 C honey

1/4 t ground cloves

Blend all ingredients in a bowl. Can be kept refrigerated in a glass jar for 3 days. Serve with chremslach, fresh melons, sliced citrus or other fruits, berries or plain cakes.

RED RASPBERRY SORBET

Pareve

2/3 C sugar

2 C water

2 C fresh crushed strawberries

1/2 C red raspberry syrup

Grated zest of half an orange

1 egg white

Combine sugar and water in a saucepan and cook until sugar dissolves. Cool.

Process strawberries, raspberry syrup and orange zest one minute. Add cooled sugar syrup with machine running. Add egg white. Scrape into a bowl and freeze. When nearly solid, fluff in the processor again before serving.

Safe Passover substitutions

The following substitutions can help you turn some everyday recipes into kosher-for-Passover fare. Substitutions are approximate but safe. For delicate baking, try them ahead:

1 oz baking chocolate (unsweetened) = 3 T unsweetened cocoa powder + 1 T melted sweet margarine

3 oz semisweet chocolate = 3 T unsweetened cocoa powder + 2 T vegetable oil + 3 T sugar

1 C confectioners' sugar = 1 C granulated sugar minus 1 T + 1 T potato starch pulsed in food processor or blender

1 C honey = 1 -1/4 C granulated sugar + 1/4 C cold water

1 C corn syrup = 1 -1/4 C granulated sugar + 1/3 C water boiled to a syrup

1 C vanilla sugar = 1 vanilla bean steeped in 1 C granulated sugar 24 hours or more.

1 C flour = 1/4 C potato starch + 3/4 c cake meal

1 T cornstarch = 1 T potato starch

1 C bread crumbs = 1 C matzah meal + seasoning. For some recipes, matzah meal works better pulsed a few times in the food processor.

1 C milk for baking = 1 C water minus 2 T + 2 T margarine and 1/2 t potato starch. Also, 1/2 C fruit juice + 1/2 C water often works well.

Use well-reduced chicken stock, flavored with fruits or herbs, for sauces on chicken and turkey. Stock can be prepared in advance and frozen or purchased. Defrost in refrigerator.

-J. Kekst

Copyright © 2010 - Cleveland Jewish News

[\[x\] Close Window](#)