

Cinnamon Matzah

4 cups flour
1 teaspoon salt
1 teaspoon cinnamon
1/2 cup raisins, dates or figs (optional)
3/4 cup sunflower oil
3/4 cup of apple juice (add more as needed)

Preheat oven to 350 degrees Fahrenheit. Oil the cookie sheet.

Mix the cinnamon and salt into the flour. Add raisins, dates or figs if using. Add the oil and knead it into the flour. Gradually knead the apple juice into the dough until the dough is no longer sticky.

Flatten the dough with a rolling pin until it is about 1/2 inch thick, shaping it to fit on the cookie sheet. Place the dough on the cookie sheet and cut into squares or triangles. Cook for 15-20 minutes until crispy (like a dry cracker).

JOSEPHUS' HOMEMADE MATZAH

Makes two 13 inch round matzahs

2 cups of bread flour
½ tsp finely ground fresh pepper
2 large eggs slightly beaten
1½ tbsp honey
1 tbsp olive oil (plus more for brushing on matzahs just before cooking)
¼ cup water
1 large onion, finely chopped (size of corn kernels)
kosher salt

Preheat your oven to 500 degrees. If you have a pizza stone use it. Alternatively, use some unglazed ceramic tiles. Use a cookie tray if you do not have any of the above.

Sauté the onion in some butter and olive oil on a very small flame until the onions are caramelized. The onions should be very dark in color but not burnt. When you initially toss in your onions add some kosher salt to the onions (½ tsp), which will help draw out some of the moisture. After several minutes, toss in about ½ tsp of sugar, which will help with the caramelizing. After cooking drain on paper towel and set aside.

To your beaten eggs add the pepper, honey, olive oil, water, and caramelized onions. In a large bowl toss in 1½ cups of the flour, make a well and add your egg mixture. Make your matzah dough and use the reserved ½ cup flour to bring the dough together. You may need more or less flour depending on the humidity of your kitchen. Knead your dough for about 8-15 minutes until it springs back when you shove your thumb into it. Cover the dough with plastic wrap and let rest for about 15 minutes. Resting the dough will relax the gluten and make it easier to roll out to a 13-inch circle. Using a rolling pin, roll out your dough to a 13-inch circle. Take a fork and pierce the dough making sure to go all the way through. Do this on both sides and make sure you cover the whole matzah full of holes. Using a pastry brush lightly brush dough on one side with olive oil and sprinkle with just a little bit of kosher salt and transfer using a Pizza Peel (I pierce and prepare dough on the Pizza Peel for easy transfer). If you plan to use a cookie sheet, make sure to use parchment paper. If using a pizza stone you will need to cook it about 3-5 minutes and if you're not using a stone it might require a longer cooking time.

Tamar's Matzah Ball Soup

Don't know what to do with all those matzah crackers from the store? Well, take the store bought matzah and reduce them to meal in a blender. And then...make matzah ball soup!

4 eggs mixed well

4 tbsp extra virgin olive oil

4 tbsp cold water

Your choice of spices (for example, freshly crushed garlic cloves, onion powder, cumin, sea salt and pepper)

1 cup matzah meal

½ package of chopped spinach (thaw out frozen and chop finely) (optional)

Mix all ingredients together well and refrigerate until firm.

Make your own favourite soup. When it is cooked to taste, drop matzah balls (by tablespoons) into it. Boil about 20 minutes.

Tamar's Oven Matzah

1 level cup wheat flour

1/3 cup cold water (you may have to add an additional tablespoon of water)

Sea salt

Olive Oil (perhaps containing crushed garlic)

Preheat the oven to 475 degrees F. and place a baking sheet (the heavier the better) in the oven so that it will become preheated. Lightly dust a work area with flour.

Measure the flour into a mixing bowl, and then slowly add the water to the flour, stirring rapidly with a fork. Form the dough into a ball, and knead for about 30 seconds until the dough is smooth. Divide the dough into 4 equal-sized pieces. Form each piece into a ball. Flatten the ball between your hands, then place on the lightly floured surface.

Lightly dust flour on top of each piece of dough as necessary. First roll each piece into a 5 inch pancake shape, and then gradually increase the size of each piece one inch at a time until all pieces are approximately 8 inches in diameter. (By rolling each piece in stages you will give the gluten in the dough a chance to relax between rollings and make it easier to roll out.)

Prick each piece of dough about 25 times (all over) with a fork, turn each piece over, and prick another 25 times. Be sure to make holes, not just indentations.

Place the flattened rounds of dough on the preheated baking sheet, and place on rack near the top of the oven (keeping it visible through window). Bake for 2 minutes on each side until the matzah is lightly brown and crisp. Transfer to a wire rack to cool. Cooking times will vary with each oven.

While they are still piping hot anoint the cooked matzahs with olive oil and immediately salt generously (like a cracker).

Tamar's Skillet Matzah

4 cups all-purpose flour (or whole wheat flour, or half of each)
2 teaspoons salt
2 teaspoons chopped fresh rosemary leaves (1 tsp dried)
2 teaspoons chopped fresh oregano leaves (1 tsp dried)
2 teaspoons chopped fresh thyme leaves (1 tsp dried)
crushed or minced garlic...to your taste (optional)
1 teaspoon baking soda
1/4 teaspoon ground black pepper
1/2 cup whole milk
1/3 cup extra virgin olive oil

1. In large bowl stir flour, salt, herbs, baking soda, and pepper until combined. Add milk, oil, and 1 cup warm water and stir just until mixed.
2. Turn dough onto work surface (does not need to be floured) and knead 10 minutes. Add flour as needed. Divide dough into 18-10 equal balls; return balls to bowl. Cover bowl with plastic wrap and let dough stand at room temperature 30 minutes to rest.
3. On work surface, with floured rolling pin, roll 1 ball into 8-inch round (edges may be ragged). Repeat with remaining balls.
4. Heat skillet over high heat about 5 minutes or until hot. Cook flatbread 1 to 2 minutes or just until browned in spots on both sides, turning bread over once. Place cooked bread on warm plate; cover with foil to keep warm. Repeat with remaining dough rounds. Serve bread warm.