

# Passover at St Peters



## Menu

These recipes only use ingredients which are Kosher (so Jewish people can eat them at Passover ) but don't worry if you don't have cornflour there isn't any pressure this is just to bring something new to try.

Just swap out cornflour for normal flour if you don't have it and feel free to add any different fruit or veg you want or have in the house.

If you don't fancy doing these you're just as welcome to bring whatever you're having for dinner that evening, beans on toast and all.

This is all for a bit of creativity and fun so enjoy as little or much as you want.

You can always give these recipes a go at a later but here's a good excuse to do some more baking too 😊

## Potato Kugel cups- easy

Ingredients: makes 18 small cups

600g potato (I used 2 large russet potatoes), grated or spiralized

1 medium onion, sliced thinly

2 cloves garlic, minced

1 tsp paprika

1 Tbsp cornflour (or potato starch)

salt, to taste

Method:

1. Preheat oven to 200 degrees and spray/coat the inside of a muffin tray with oil.

2. In the meantime, sauté your onion and garlic over medium-high heat until they appear soft and translucent.

3. Add sautéed onions/garlic and potato to large mixing bowl, and stir to combine.

4. Add in salt, paprika, and cornstarch to mixing bowl, and stir until veg are evenly coated.

5. Push mixture into muffin tin (fill each space to the top), and bake for 40 minutes.



## Vegetable Kugel Bake

Serves 4 as a side

### Ingredients:

1 large onion

1 large carrot

1 large courgette

20mls vegetable oil

1 egg

¼ tsp salt

Pinch of pepper

1. Preheat oven to 180 degrees
2. Grate onions and carrots. Sauté in oil in a large frying pan until lightly browned.
3. Grate courgette into large mixing bowl and let it sit for 20 minutes. Squeeze out excess water.
4. Add fried onions and carrots to courgette. Add eggs, salt, and pepper.
5. Mix and bake, uncovered, in a baking dish for 45 minutes.



## Easy Beef Bourguignon

Serves 4

### Ingredients:

450g beef

½ onion

1 carrot

125g mushrooms

1 garlic clove, minced

80g tomato paste

1 teaspoon salt

¼ teaspoon black pepper

35mls oil

120mls red wine

240mls water

1. Pre heat oven to 180 degrees and grease casserole dish
2. Sprinkle beef with salt and pepper and mix in bowl.
3. Heat oil in a large frying pan and brown meat. Transfer to large greased casserole dish.
4. Add onion, carrot and garlic to frying pan and cook for about five minutes.
5. Add onion mixture to beef in casserole dish; then add tomato paste, water, wine and mushrooms. Stir thoroughly.
6. Cover with foil and bake at 350 degrees for two and half hours, or until meat is tender.



## Traditional Charoset

Makes one bowl

### Ingredients

1 red apple

1 pear

115g chopped or ground walnuts

80g raisins

120mls sweet red wine

¼ teaspoon cinnamon

¼ teaspoon nutmeg

1. Peel and finely dice the apple and pear
2. Mix in chopped nuts, raisins, wine and spices
3. Pop into the fridge until you're ready to have it.
4. Add an extra splash of wine before serving



## Fruity Jam Thumbprint macaroons- kid friendly!

Makes 16

### Ingredients

3 egg whites

100g sugar

1 teaspoon vanilla extract

200g shredded or desiccated coconut

80g jam of choice

1. Preheat oven to 160 degrees. Line a baking sheet with Baking Paper or a lightly greased silicone baking mat. Set aside.
2. Beat egg whites on high (electric whisk) or hand whisk until stiff peaks form, about four minutes for electric.
3. Add sugar and vanilla. Beat on medium-high until the mixture is marshmallow-like, about two more minutes.
4. Fold in the coconut.
5. Using two spoons, take a heaped tablespoon of mixture and shape into circles on the baking sheet, leaving about half an inch between macaroons.
6. Press a thumb into the centre of each one, making sure to leave a raised edge so the jam doesn't spill out
7. Fill thumbprints with about three-quarters of a teaspoon of jam.
8. Bake for 20 minutes. Let cool for 10 minutes before removing from the baking sheet.





## Flourless Chocolate Cake

### Ingredients

6 large eggs

100g sugar

50g cocoa powder

280g cooking or dark chocolate

250g margarine or butter

30g icing sugar

1 teaspoon vanilla extract

¼ teaspoon salt

1. Preheat oven to 180 degrees. Grease a 10-inch cake tin, then line bottom of tin with baking paper.
2. In a small saucepan, combine chocolate and margarine and cook over medium-low heat, stirring occasionally, until completely melted. Remove from heat and let cool.
3. In a large mixing bowl, combine sugar, cocoa, and salt with a whisk until mixed together well.
4. Add eggs and vanilla and whisk until smooth.
5. Add 1/3 of chocolate mixture and stir until incorporated; repeat with remaining 2/3 of chocolate.
6. Pour batter into cake tin and bake for 40 minutes, until just set but still soft in the centre.
7. Let cool completely. Sift icing sugar over the top of the cake, and garnish with any toppings

