

THE NOSHER

*alma.*

# JEWISH FOODS



# FROM AROUND THE WORLD

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# INTRO

What is Jewish food? Yes, it's matzah ball soup and pastrami sandwiches at your favorite deli. But it's also some buttery Yemenite kubaneh with grated tomato and slow-cooked eggs on Shabbat morning. It's the smell of freshly fried sfenj for Hanukkah at your savta's house — and a heaping bowl of Russian meatballs inspired by your grandma's recipe. You may think you know what Jewishness tastes, and looks, like, but the truth is that it encompasses a huge variety of flavors and textures that differ from person to person, tradition to tradition.

Food's power lies not only in its ability to bring people together. It tells the story of where we've been, perpetuating memory and culture — especially for the Jewish people. Jewish communities that are far away, or no longer exist, can come alive in the tastes, smells and memories we conjure in our own kitchens. Recipes connect us to our Jewishness and to our heritage, no matter where we are.

With that in mind, we share these recipes to show you Jewish food's enormous range — geographically and aromatically. Maybe you'll recognize some of your family's go-to recipes in these pages. Maybe you'll meet a palate, and a view of Judaism, that doesn't look like yours. Either way, we hope this selection gets you excited to make something delicious.

**Have fun cooking and email us at [hello@thenosher.com](mailto:hello@thenosher.com) to let us know what you think!**

**- The Alma and Nosher teams**





# EGYPTIAN GOLDEN POTATO SOUP

*Sonya Sanford*

YIELD 6-8 SERVINGS

*Bata bel lamoun (golden potato soup) is a soup that the Egyptian Jewish community commonly prepares for Shabbat. One of its best qualities is the simplicity of its ingredients: potatoes as the base, turmeric for its golden color and aromatics like onion, celery and garlic for flavor, with a surprising burst of fresh lemon juice added at the end.*

## INGREDIENTS:

- olive oil, as needed
- 2 medium yellow onions, chopped
- 3 ribs celery, chopped
- 2 carrots, chopped
- 3-4 cloves garlic, minced
- 1 Tbsp ground turmeric
- 3 lbs (6-7 medium large) Yukon Gold potatoes, peeled and cubed in about 1" pieces
- 8 cups water or chicken stock (if using water, you can add a vegetarian bouillon cube)
- juice of 1 large lemon, about ¼ cup, or to taste
- salt and pepper, to taste

## DIRECTIONS:

1. Add a few tablespoons of olive oil to a large pot over medium heat. Add the chopped onion, celery and carrot to the pot. Sauté until very softened — the onions should be completely translucent and starting to get golden, about 10-12 minutes.
2. Add the minced garlic and sauté for an additional 2-3 minutes, or until the garlic is softened and fragrant but not beginning to brown. Add the turmeric and a generous amount of salt and pepper. Sauté for an additional minute, or until all of the vegetables are well coated in the spice.
3. Add the peeled, cubed potatoes and the water/stock to the pot (if using water, you can also add a vegetarian bouillon cube for added flavor). Bring the liquid to a boil, then lower the heat and simmer for 30-40 minutes, or until the potatoes are tender and fully cooked. Remove the soup from the heat. For a smooth soup, use an immersion blender or blender at this point to purée the soup.
4. Off the heat, add the lemon juice, stir and taste. Add more lemon juice, salt and/or pepper to your liking. Soup can be made in advance and freezes well.







PHOTO: SONYA SANFORD

# MOROCCAN HARIRA SOUP

*Sonya Sanford*

YIELD 4-6 SERVINGS

*Harira is a North African soup made with tomatoes, legumes and lots of spice. This hearty, nutritious dish is a staple during Ramadan where it is served at Iftar, the evening meal at which Muslims break their daily fast. Jews from Morocco adopted the recipe as a traditional break-fast dish after Yom Kippur, and it has become popular in Israel and across the diaspora.*

## INGREDIENTS:

- 3 Tbsp neutral cooking oil
- 2 stalks celery, diced small
- 3 medium carrots, peeled and diced small
- 1 large yellow or white onion, diced small

- 3-4 cloves garlic, minced
- 1 Tbsp harissa paste, or 2 tsp harissa spice blend (or to taste)
- 2 tsp ground turmeric
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- 1 tsp ground coriander
- 1 tsp freshly ground black pepper
- 2 Tbsp tomato paste
- ¾ cup dried chickpeas (soaked overnight), or 1 (15 oz) can
- ½ cup French green lentils, rinsed
- ½ cup red lentils, rinsed
- 6 medium tomatoes, or 1 (14.5 oz) can diced tomatoes
- 8 cups vegetable stock, or water with 1 added bouillon cube
- ¼ bunch fresh parsley, stems and leaves chopped fine
- ¼ bunch fresh cilantro, stems and leaves chopped fine
- 1 cup fine egg noodles or vermicelli
- salt, to taste
- lemon slices, for serving (optional)
- olive oil, for serving (optional)

## DIRECTIONS:

- For stovetop:** Add oil to a large pot over medium heat. Add the diced carrot, celery and onion to the pot. Sauté for 5-6 minutes, or until starting to soften. Add the minced garlic to the pot and sauté for 1-2 minutes, or until the garlic is fragrant.
- Add the harissa, turmeric, ginger, cinnamon, coriander, pepper and salt to the vegetable mixture. Stir until everything is well coated and sauté for 1 minute. Add the tomato paste to the pot, stir and sauté for another 1-2 minutes. Add the soaked chickpeas (if using canned chickpeas do not add them at this point) and stir. Add the green lentils and red lentils to the pot. Stir everything so that it is well coated in the tomato paste mixture.
- Add the diced tomatoes, vegetable stock, chopped parsley stems and chopped cilantro stems to the pot, then increase the heat to high. Bring the liquid to a boil, then reduce it to a simmer. Allow the soup to simmer for 60-90 minutes, or until the chickpeas are tender and the soup is starting to thicken.
- Add the noodles and simmer for 15 minutes. If using canned chickpeas, add them along with the noodles. Taste and season as needed, and add more liquid if needed. Turn off the heat and add the freshly chopped parsley and cilantro.
- For Instant Pot or slow cooker:** Combine all of the ingredients except the noodles in a pot and cook according to the manufacturer's recommendation for soups and stews. Add noodles to the soup after it is cooked; simmer for 15 minutes. Alternatively, you can cook the noodles separately and add them to the soup when serving.

# LIBYAN PUMPKIN SPREAD (CHERSHI)

*Emily Paster*

YIELD 6-8 SERVINGS

Chershi (sometimes spelled chirshi or tershi) are spicy, highly flavored condiments or dips that are typically served as part of mezze, the spread of hot and cold dishes that precede the main meal in the Middle East and North Africa. Pumpkin chershi is among the most famous. As is often the case in Jewish cuisine, there are many ways to make it. Israeli writer Gil Hovav likes to mix pumpkin and potato in his recipe, while others use only pumpkin. But everyone seems to agree that this spread should be spicy and tangy, with lots of garlic and lemon juice.

## INGREDIENTS:

- 2 Tbsp extra-virgin olive oil
- 7 cloves garlic, minced
- 1 tsp cumin
- ½ tsp smoked paprika
- pinch red pepper flakes
- 2 cups pumpkin puree (canned or homemade)
- 3 Tbsp harissa
- 1 Tbsp honey
- juice of one lemon

## DIRECTIONS:

1. Heat 2 Tbsp of the olive oil in a medium saucepan over medium heat. Add the garlic, cumin, paprika and red pepper flakes. Season with salt and stir to combine. Cook just until the garlic begins to turn golden.
2. Add pumpkin, harissa and honey, and stir to combine. Cook gently, just until the pumpkin is warmed through.
3. Remove from heat and stir in lemon juice. Taste and adjust seasoning. Dip should be tangy and spicy. Serve with Greek yogurt and warmed pita or as a garnish for couscous.





# SYRIAN SPINACH & CHEESE FRITTATA (JIBN)

*Stephanie Hanan*

YIELD 4-6 SERVINGS

*Spinach jibn is a traditional Syrian way to prepare vegetables, similar to a crustless quiche. It's most common to find it with spinach, but you can also make it with zucchini or other vegetables. Jibn is adaptable, freezes well and is perfect to prepare ahead of time. I learned to make this from my mom and grandmas and it's very near and dear to my heart.*

## **INGREDIENTS:**

- 2 lbs frozen chopped spinach, thawed
- 6 eggs
- 1 16 oz container full-fat cottage cheese
- 2 cups shredded Muenster or mozzarella cheese
- 1 tsp salt

## **DIRECTIONS:**

1. Preheat the oven to 350° and grease one 9×13" pan or two 9" pie pans.
2. Squeeze as much water as possible out of the spinach.
3. In a large bowl, mix spinach, eggs, cheese, and salt.
4. Transfer the mixture into the prepared baking dish(es) and bake for 45 minutes to 1 hour, until the top is golden brown and the inside is cooked through.



# SHAKSHUKA

Shannon Sarna

YIELD 2-4 SERVINGS

Tunisian, Libyan and other North African Jews brought shakshuka to Israel where it has become a staple of Israeli cuisine. It is simple to make and delicious, with endless variations, which may be one of the reasons it is so beloved. You can substitute tofu or chickpeas for the eggs as a vegan alternative, and you can also load it with additional vegetables, like roasted eggplant, mushrooms, kale, spinach or whatever you love (or have on hand). It's a meal that can be thrown together even if all you have in the house is a can of tomatoes and a few eggs.

## INGREDIENTS:

- 2-3 Tbsp olive oil
- 1 onion, finely diced
- 3 garlic cloves, minced
- 1 Tbsp tomato paste
- 1 Tbsp paprika
- 1 tsp cumin
- pinch caraway seeds
- 1 28 oz can diced tomatoes
- 1 tsp salt
- ½ tsp pepper
- 3-4 large eggs
- fresh parsley and mint (optional)
- feta cheese (optional)
- pita bread or other fresh crusty bread for serving (optional)

## DIRECTIONS:

1. Heat the oil in a large saucepan over medium heat.
2. Add onion and cook until soft and translucent, around 6-7 minutes.
3. Add garlic, tomato paste and spices and continue to cook for 3-4 minutes until fragrant.
4. Add a can of diced tomatoes and simmer over medium heat for 15-20 minutes. Season with salt and pepper. When sauce has thickened slightly, crack eggs into small glass bowls and then gently add to tomato sauce. Cover and cook for 3-5 minutes, until the whites have set and yolk is to your liking.
5. When eggs are done, sprinkle with herbs such as parsley and mint and scatter feta over the top if desired. Serve with fresh pita or other crusty bread for dipping.







PHOTO: SONYA SANFORD

# RUSSIAN MEATBALLS (TEFTELI)

*Sonya Sanford*

YIELD 4-6 SERVINGS

*These Russian meatballs are one of the most comforting dishes of my childhood. While tefteli come in all kinds of variations and preparations depending on your own family's tradition, one of their defining features is that they're typically made with rice, not bread crumbs. It's likely that rice was first incorporated into the dish as a means to stretch the meat, but it also adds a great texture and flavor. There isn't a lot of spice traditionally used; instead, caramelized onions were my grandmother's go-to flavor builder for this dish. You can use ground beef, chicken or turkey.*

## INGREDIENTS:

### For the sauce:

- 1 large yellow onion, diced small
- 3 Tbsp oil (sunflower, avocado, or canola)
- 1 large carrot, peeled and shredded
- 2-3 cloves garlic, minced fine
- 2 Tbsp tomato paste
- 1 (28 oz) can crushed tomatoes
- 2 (15 oz) cans plain tomato sauce/pureed tomatoes

- 2 Tbsp maple syrup or 1 Tbsp sugar, or to taste
- 2 tsp dried oregano or thyme
- pinch of red pepper flake, or to taste

- 1 (28 oz) can filled with water (about 3.5 cups)
- salt and pepper, to taste

### For the meatballs:

- 2 lbs dark meat ground chicken or turkey
- 2 cups cooked Basmati or Jasmine rice (about ¾ cup uncooked)
- 1 large onion, minced very fine
- 1 large clove of garlic, finely grated or minced
- 1 large egg
- 2½ tsp kosher salt (Diamond brand)
- ground pepper, to taste
- chopped flat leaf parsley, for garnish

## DIRECTIONS:

1. To make the sauce: Add oil to a Dutch oven or large heavy-bottomed pot over medium heat. Add the diced onion to the pot. Allow the onion to soften and caramelize until golden, stirring occasionally, about 15-20 minutes (you can go for longer if you want the onion to caramelize more deeply).
2. Add grated carrot, minced garlic and a big pinch of salt to the pot. Stir and sauté for 3-4 minutes, or until the carrot has softened and the garlic is aromatic. Add the tomato paste and stir until everything is coated, about 1 minute. Add the crushed tomato, tomato sauce, maple syrup, herbs and chili flakes to the pot. Fill the empty 28 oz crushed tomato can with water and add that water to the pot. Taste and season with salt and pepper. Let the mixture come up to a simmer.
3. To make the meatballs: In a large bowl, combine the ground chicken, cooked rice and onion. I like to use a microplane to grate my garlic straight into the bowl. Add the salt, pepper and egg.
4. Combine everything together until well incorporated, but make sure not to overmix or the meat can become tough. Clean hands work best for this. Before I cook the meatballs, I like to take a spoonful of the mixture and cook it in a small pan to taste for seasoning. I add more salt or pepper accordingly.
5. Form the ground meat mixture into evenly-sized balls. I prefer my tefteli slightly larger than a golf ball, but make them according to your own preferences. Drop the formed meatballs into the simmering sauce.
6. Make sure the sauce returns to a simmer, then lower the heat and partially cover the pot with a lid. Simmer the meatballs for 35-45 minutes or until cooked through. If you find the sauce is too thick, you can add more water. If you want the sauce less thick, you can simmer it for longer to reduce and thicken.



# PERSIAN POMEGRANATE & WALNUT CHICKEN (FESENJAN)

*Jennifer Abadi*

YIELD 4-6 SERVINGS

*Fesenjan is one of the most well-known Persian dishes, and it's no surprise why: Thanks to the walnuts, lime and pomegranate juice it features, this celebratory chicken stew has a sweet, savory and slightly tart flavor profile that everyone loves.*

## INGREDIENTS:

- 4-5 Tbsp vegetable, canola or sunflower oil
- 1 ¼ cups walnuts, finely ground
- 3 pounds chicken pieces (dark meat only: legs and/or thighs), skin removed
- 1 medium onion, finely chopped
- ¼ tsp ground cinnamon
- ¼ tsp smoked paprika
- ½ tsp sweet paprika
- ¼ tsp ground cinnamon
- ¼ tsp smoked paprika
- ½ tsp sweet paprika
- ¼ tsp ground cinnamon
- ¼ tsp smoked paprika
- ½ tsp sweet paprika
- ¼ tsp ground cinnamon
- ¼ tsp smoked paprika
- ½ tsp sweet paprika

## DIRECTIONS:

1. Heat 1 Tbsp oil in a small frying pan and cook the ground walnuts until browned, about 5 minutes. Transfer walnuts to a small bowl and set aside.
2. In a 3-quart saucepan, heat 2 Tbsp oil over high heat for 1 minute. Add the chicken pieces and lightly brown on both sides, about 2-3 minutes on each side. Remove the chicken pieces and place them on a plate.
3. Add the onions and cook over high heat until they become soft and transparent, but not brown, about 10 minutes. If the saucepan seems a bit dry, add 1-2 more Tbsp oil.
4. Mix in the browned walnuts, cinnamon, both types of paprika, salt, pepper and brown sugar.
5. Pour in the tomato liquid, pomegranate juice and lime juice and bring to a low boil over high heat. Reduce to a medium-low heat and simmer for 5 minutes.
6. Return the chicken pieces to the saucepan, sprinkle with the cilantro leaves (if desired) and simmer partially covered over medium-low heat for 20 minutes. Remove the lid and continue to cook until sauce thickens into a gravy and chicken becomes very soft, about 45 minutes.
7. Serve hot over steamed rice.





# ETHIOPIAN SPLIT PEA STEW (KIK ALICHA)

*Chef Beejhy Barhany*

YIELD 6-8 SERVINGS

*We love to serve this simple and delicious dish for Passover. The sunny yellow split peas are intensified by the addition of turmeric, and flavored with garlic, ginger and onion for a comforting dish that's far greater than the sum of its parts.*

## **INGREDIENTS:**

- 2 cups yellow split peas
- 2 white onions
- 4 cloves garlic
- 1 Tbsp fresh ginger
- ½ cup oil
- 1 Tbsp turmeric
- 1 tsp salt
- 1 tsp black pepper
- 4 cups water
- 1 jalapeño, for serving

## **DIRECTIONS:**

1. Soak the split peas for 1 hour in warm water.
2. Puree the onions, garlic and ginger in a food processor.
3. In a large pan, sauté the pureed onion, garlic and ginger in oil and cook until softened, about 10-15 minutes, stirring occasionally.
4. Add the turmeric and cook for 5 minutes, stirring occasionally.
5. Rinse the soaked split peas and add to the pan, along with 2 cups water and salt. Bring to a boil (continuing to stir), then reduce the heat to low, cover and simmer the peas, stirring occasionally, for 20 minutes (adding more water if needed) or until the peas are soft.
6. Check the seasoning, adding salt to taste.
7. Cut jalapeño into 4 pieces lengthwise and mix in the stew.
8. Serve with injera (a spongy, slightly sour, pancake-like bread) or rice.



PHOTO: SONYA SANFORD

# KOLKATA-STYLE JEWISH CHICKEN CURRY

*Sonya Sanford*

YIELD 4 SERVINGS

Syrian and Iraqi Jews started settling in Kolkata in 1798, developing a strong community and living in harmony with their neighbors. Things changed in 1947 when India gained independence, and again in 1948 with the creation of the State of Israel. Most of Kolkata's Jews immigrated to Israel, the U.S., England and Australia. This once vibrant Jewish Indian community is now all but gone – but their food has traveled with its people.

This chicken dish calls for easy-to-find, bold ingredients like ginger, garlic, ground turmeric, lemon juice and fresh mint. By slowly simmering all of the ingredients together, you develop a slightly sweet and sour sauce with all those warm spices and aromatics.

## INGREDIENTS:

- 4-5 lb. chicken, cut into 8-10 serving pieces
- 2-3 Tbsp oil
- 1 medium white or yellow onion, chopped fine (about 1½ cups)
- 1 tsp kosher salt, or to taste

- 2 large garlic cloves, minced fine
- 1 Tbsp freshly grated ginger
- 1½ tsp ground turmeric
- 1 cup water
- ¼ cup raisins, rinsed
- ¼ cup sliced or slivered unsalted almonds, without skin
- ¼ cup fresh lemon juice, about 2 lemons
- 1½ Tbsp agave syrup (nectar) or 2 tsp sugar
- 2 Tbsp chopped fresh mint, or to taste
- lemon wedges, for garnish

## DIRECTIONS:

1. Cut the chicken into 8-10 pieces; reserve the backbone for chicken broth if desired. You can also find a pre-cut whole chicken, or you can use 4-5 lbs. of your preferred bone-in skin-on chicken parts.
2. Season the chicken pieces with a teaspoon of kosher salt.
3. On medium high heat, heat a large Dutch oven or deep skillet with a lid. Add a drizzle of oil to the pot and then brown the chicken pieces on each side, about 2-3 minutes per side or until golden brown. Brown the chicken in batches if needed so as not to overcrowd the pot. Remove the browned chicken and reserve.
4. Over medium heat, add the diced onions to the same pot so the browned bits that remain on the bottom can absorb some onion flavor. Add an additional drizzle of oil if there are not enough remaining chicken drippings. Sauté the onion until softened and beginning to turn golden but not browned, about 5-6 minutes.
5. Add the minced garlic, grated ginger and turmeric to the onion mixture. Sauté for another 1-2 minutes, or until fragrant.
6. Add the reserved browned chicken back to the pot in a single layer. Pour the water over the chicken.
7. Bring the liquid up to a simmer and then lower the heat and cover the pot. Simmer for 20 minutes.
8. Add the raisins, almonds, lemon juice and agave syrup to the pot. If your water has significantly reduced, add a little more water so there's liquid in the pot. Cover the lid again and simmer for an additional 15-20 minutes, or until the chicken is cooked through with an internal temperature of at least 165 degrees F. Taste and season with more salt if necessary.
9. Transfer the chicken to a serving dish, pour the sauce over the chicken and top everything with freshly chopped mint and a few lemon wedges. Serve with rice or your favorite side. Note: Chicken can be made a day in advance and reheats well.





PHOTO: EMMANUELLE LEE

# HUNGARIAN MEAT-FILLED POTATO KUGEL (YAPCHIK)

*Emannuelle Lee*

YIELD 4-6 SERVINGS

*Creating this recipe made me feel closer to the Hungarian grandfather I never knew, and brought back memories of the cooking my paternal grandmother spoiled me with as a kid. Yapchik is made up of two layers of golden, crispy potato cake – very similar to a kugel – that sandwich a layer of meat. This dish has been referred to as a “Hungarian cholent” because it is traditionally cooked in the oven overnight. I am sharing two ways to make this dish: one that cooks more quickly and a more traditional version that cooks slowly overnight.*

## INGREDIENTS:

- 2 medium white onions, very finely chopped
- 8 large russet potatoes
- 1 lb flanken or beef stew meat, cut into small cubes
- 6 eggs
- $\frac{3}{4}$  cup plus 3 Tbsp olive oil
- $\frac{1}{4}$  water
- 1 Tbsp Telma onion soup powder (can substitute onion soup mix or onion salt)
- salt and black pepper to taste

## DIRECTIONS:

1. Preheat the oven to 400 degrees F.
2. Season the meat with a pinch of salt and pepper. Heat 3 Tbsp olive oil in a large pan and sear the meat on all sides. Set aside and leave to cool slightly. This stage is optional but adds a lot of flavor to the dish.
3. Peel the potatoes and shred them on the larger side of a grater or on the grate blade of a food processor.
4. In a large mixing bowl, combine the eggs,  $\frac{3}{4}$  cup olive oil, water and a generous pinch of salt and pepper. Add the grated potato, finely chopped onions and onion soup powder. Mix well.
5. Pour half the mixture into an oval or rectangular baking dish (approx. 9" x 12"), top with the seared meat and then add the second half of the potato mixture.
6. Bake for 3 hours uncovered.
7. **For the overnight version:** Repeat steps 1-5. Bake at 400 degrees F for 40 minutes uncovered, then reduce the temperature to 190 degrees F and tightly cover the dish with aluminum foil. Bake for another 6-8 hours. If you want the top to be crispy, bake uncovered for the last hour of baking.



PHOTO: DANIELLE SINAY

# CHURRO-INSPIRED CHALLAH

*Danielle Sinay*

YIELD 6-8 SERVINGS

*Churros are a Mexican culinary staple originating from Spain: fried dough pastry sprinkled in cinnamon sugar. In some places, they're considered breakfast and in others, a snack; in the United States, they're marketed most often as dessert. I grew up eating both challah and churros and love them equally, which is why I combined these flavors into one delicious loaf.*

## INGREDIENTS:

- ¾ cup lukewarm water
- 1 Tbsp dry yeast
- 1 tsp sugar
- 4 ½ cups all-purpose flour
- 2 eggs, beaten, plus 1 egg yolk (reserve whites for glazing)
- ½ Tbsp salt
- ½ cup sugar
- ⅓ cup vegetable oil
- ¼ to ½ cup cinnamon sugar, depending on how coated you like your challah

## DIRECTIONS:

1. Dissolve the yeast in the water with the 1 tsp sugar. Stir well and leave for 10-15 minutes to ensure that it foams. If it foams, the yeast is active and you're good to go. If it doesn't, simply try another packet or type of yeast.
2. In a large bowl, beat the eggs, then add the salt, sugar and oil and beat again. Add the foamy yeast mixture and mix well.
3. Add the flour, one cup at a time. Mix well — start with a large spoon or fork and then work it in with your hands.
4. Knead aggressively for about 15 minutes, until it is very smooth and elastic. I like to “smack” the dough onto my working surface as a fun kneading technique. If the dough feels too sticky, add more flour.
5. Pour a small amount of oil into the bowl and turn the dough so that it's greased evenly.
6. Cover the bowl with plastic wrap or a damp towel and leave in a warm place to proof for 2-3 hours, or until the dough has doubled in size. You can tell it's done proofing if, when you poke the dough with your finger, the indent remains and it does not bounce back.
7. Once the dough has doubled in size, knead it a second time. At this point, you can either divide into two pieces to make two loaves or move forward with the dough as one large loaf.
8. Braid challah into desired shape and place on a baking sheet lined with parchment paper. Make sure there is adequate room for the dough to expand.
9. Cover dough in plastic wrap and leave in a warm place to rise for about one hour, or until it's doubled in size. You can use the proof-ready tip again: Poke it with your finger, and if it leaves an indent, it's ready.
10. Brush the bread with the remaining egg whites and sprinkle cinnamon-sugar mixture all over. Coat lightly or generously, depending on personal preference.
11. Bake in a preheated 390 degree F oven for 25-30 minutes. If you're unsure if they're done baking, tap the bottoms: If they're baked, the bread will sound hollow.





PHOTO: DIKLA FRANCES

# MOROCCAN HANUKKAH DONUTS (SFENJ)

*Dikla Frances*

YIELD 8-10 SERVINGS

Moroccan sfenj are made with a simple dough, far easier than making yeasted sufganiyot. They are fried and then covered in honey and/or powdered sugar. It's very popular with Moroccan Jews, and it's also commonly made throughout North Africa and the Middle East. It's nearly impossible to eat just one.

## INGREDIENTS:

- 4 cups all-purpose flour (500 g)
- 2 tsp dried yeast
- 1 tsp salt
- 1 Tbsp sugar
- 2 large egg yolks
- 1 ½ cups lukewarm water (360 ml)
- vegetable oil
- powdered sugar or honey, to serve

## DIRECTIONS:

1. In a large bowl, mix the flour, yeast, salt and sugar. Add the egg yolks and slowly drizzle in the water while mixing by hand.
2. Knead until a sticky, smooth, soft dough has formed.
3. Spray the dough with oil spray and cover the bowl with plastic wrap or a plastic bag. Let the dough rise for about 1-2 hours.
4. Grease a large cookie sheet with some vegetable oil. Set aside.
5. Divide the dough into 15 parts, roll each piece into a ball, and place it on the greased cookie sheet. Cover the dough balls with a slightly damp kitchen towel for a second rise, about 30-60 minutes.
6. Pour the vegetable oil into a wide, deep pan, about 1/3-1/2 full. Heat the oil to 340-400 degrees F (I highly recommend investing in a candy thermometer).
7. Using your forefinger and thumb, create a hole in the center of each dough ball and place it gently into the hot oil. Fry for about 3 minutes on each side. The sfenj are ready when lightly golden.
8. Sprinkle the sfenj with powdered sugar or drizzle with honey and serve immediately.





PHOTO: SHERI SILVER

# UBE COCONUT RUGELACH

*Abby Ricarte*

YIELD 4-6 SERVINGS (16 COOKIES)

*Ube has always been the cornerstone of my favorite Filipino desserts – from ube ice cream to ube cake rolls. You can taste subtle hints of vanilla and a touch of nuttiness. I've always enjoyed flakey, buttery rugelach, especially all of the filling variations, and I'm happy to add my own version to the mix. After all, what better way to express my combined Filipina-American-Jewish culture than through food?*

## INGREDIENTS:

- 1 ½ cups all-purpose flour, plus extra for dusting your work surface
- 1 stick (8 Tbsp) cold unsalted butter, cut into small pieces
- 4 ounces cold cream cheese, cut into small pieces
- 1 tsp ube extract
- zest of 1 lemon
- ½ cup coconut milk
- ¼ cup light brown sugar
- ½ cup sweetened coconut flakes
- 1 large egg beaten with 1 Tbsp water
- granulated sugar, for sprinkling

## DIRECTIONS:

1. Make the dough: Place the flour, butter, cream cheese, ube extract and lemon zest in a food processor. Pulse until the mixture releases from the sides and forms a ball.
2. Divide dough in half and flatten into discs. Wrap each half in plastic and refrigerate for at least 1 hour.
3. Make the filling: In a small saucepan on medium heat, bring the coconut milk and brown sugar to a boil. Reduce heat and simmer, whisking vigorously, for 10 minutes. Remove from heat and stir in coconut. Let cool completely (you can pop it in the fridge to speed up the process).
4. Preheat the oven to 350 degrees F.
5. Remove one dough disc from the fridge and turn onto a lightly floured surface. Roll into a circle about 12 inch thick. Spread half the cooled filling evenly over the circle.
6. With a pizza cutter or knife, cut into 8 slices as if you are cutting a pizza. Starting from the widest base of each triangle, roll dough to form a crescent and place onto a parchment-lined baking sheet. Repeat with the remaining dough and filling. Brush the tops with some of the egg wash and sprinkle with some of the granulated sugar.
7. Bake for about 20-25 minutes. Transfer to a wire rack to cool completely before serving. Enjoy!





# YEMENITE SHABBAT MORNING BREAD (KUBANEH)

*Lior Mashiach*

YIELD 4-6 SERVINGS

Kubaneh is a uniquely Yemenite Jewish bread that is traditionally slowly baked in a tall, round pan overnight, from Friday to Saturday, to enjoy on Shabbat morning. Yemenite Jewish immigrants brought it to Israel, where it has gained considerable popularity. Its flaky, buttery, pull-apart texture makes it irresistible. It's typically eaten with a simple grated tomato dip and slow-cooked eggs that are often cooked right on top of the bread in the same pan.

## INGREDIENTS:

- ½ cup water
- 4 ½ cups all-purpose flour
- 1 ¾ tsp dry yeast
- ⅓ cup granulated sugar
- 2 tsp salt
- 2 large eggs + 3 egg yolks
- ¼ cup olive oil
- 1 cup + 1 Tbsp unsalted butter (17 Tbsp), at room temperature

## DIRECTIONS:

1. Place the water, flour, yeast, sugar, salt, eggs and egg yolks in the bowl of a stand mixer fitted with the dough hook. Mix on a low speed for about 1 minute, until dough forms.
2. Increase the speed to medium low and knead for 5-7 minutes until it forms a smooth, soft dough. Add the olive oil and knead until it's fully incorporated into the dough.
3. Shape the dough into a ball and place in a lightly greased bowl. Cover with a towel or a loose plastic wrap and let rise for 30 minutes at room temperature.
4. Punch down the dough, cover and let rise for another 30 minutes.
5. Grease an 8 inch cake pan (you can also use a springform pan or special, tall kubaneh pan) generously with butter.
6. Divide the dough into 8 equal pieces, roll into balls and place on a greased plate. Brush the dough balls with butter and cover loosely with plastic wrap. Let rest for 10 minutes.
7. Grease your hands and the work surface with a spoonful of butter. Using your hands, press, flatten and stretch a dough ball into a large square as thin as you possibly can, without tearing it.
8. Fold the left and right sides of the dough in towards the center, creating a letter fold. Roll the dough all the way up from a short side to create a swirled cylinder. Repeat this with the remaining dough balls.
9. Using a sharp knife, cut each cylinder in half across the middle so it forms two tall swirls (they will look a little like taller cinnamon rolls). Place each piece in a single layer in the kubaneh pan, cut side facing up. Continue until the pan is full and you've used all the dough.
10. Brush some butter on top of the unbaked kubaneh, cover and let rise at room temperature for 1 hour.
11. Preheat the oven to 220 degrees F. Cover the kubaneh with aluminum foil, making sure to leave the top loose, since the dough will continue to rise while baking.
12. Bake for 8-10 hours. Every 2 hours or so, brush the kubaneh with 1-2 tablespoons of butter.
13. Release the kubaneh from the pan and place on a cooling rack.



PHOTO: SHANNON SARNA

# GEORGIAN CHEESE BOAT (KHACHAPURI)

*Shannon Sarna*

YIELD 4 SERVINGS

*Adjaruli khachapuri is an addictive combination of gooey cheese, egg and butter all baked into a boat-shaped pizza-esque dough. Khachapuri is a signature dish of Georgian cuisine, which has a unique Jewish history: The Jews of Georgia date all the way back to the Byzantine Empire. Separate from the Ashkenazi Jews who lived in Russia, they maintained a culture all their own, which was influenced by the diverse surroundings of the region and the ancient spice trade routes. Georgian cuisine reflects influences from Turkey, Russia, Azerbaijan, Afghanistan and Armenia.*

## INGREDIENTS:

### For the dough:

- ¾ cup warm water
- 1 tsp dry yeast
- ¼ tsp sugar
- 1 ½ cups unbleached all-purpose flour
- 1 ½ tsp sea salt
- 1 Tbsp olive oil, plus more for brushing

### For the dough:

- 1 ½ cups shredded mozzarella cheese
- 1 ½ cups shredded Muenster cheese
- 1 cup bryndza cheese (can also use feta cheese)
- 4 Tbsp butter
- 2 egg yolks, carefully separated from the white

## DIRECTIONS:

1. Combine warm water, yeast and sugar in the bowl of a stand mixer fitted with dough hook attachment — or just a large, regular ol' bowl — and allow the yeast to bloom (start to bubble). Let sit for 5 minutes.
2. Add flour, salt and olive oil and mix on low for 2 minutes, until dough starts to come together. Raise speed to medium and mix for another 3 minutes. The dough will be soft — don't expect it to be super firm, and try to resist the urge to add more flour.
3. Place dough in an oiled bowl and cover with plastic or a towel. Allow to rise in a warm spot in the kitchen for one hour.
4. While the dough is rising, preheat the oven to 450 degrees F and place a pizza stone in the oven. If you don't have a pizza stone, you can use a baking sheet (a dark color baking sheet is better for this).
5. To make the filling: combine the cheese in a small bowl. Cut butter into 1 Tbsp portions (you will use 2 Tbsp for each cheese bread).
6. When the dough has risen, divide into two pieces. Working on top of a lightly floured piece of parchment, gently stretch each piece of dough into 12 inch-long ovals.
7. Spread a quarter of the cheese mixture in the middle of each bread, leaving 1/2 inch border all the way around.
8. Pinch the ends, rolling tight to form points on either side. Add the remaining cheese evenly onto each bread.
9. Brush the bread with a light coating of olive oil. Allow to rise again for 15 minutes.
10. With the bread remaining on the parchment paper, slide onto the pizza stone or baking sheet. (You can make the breads one at a time or bake simultaneously.)
11. Bake for 13-14 minutes, or until golden and the cheese is bubbly. Remove cheese bread from the oven and gently add egg yolk to the middle of the bread, taking care not to break. Bake for another 1-2 minutes.
12. Remove from the oven and immediately add 2 Tbsp butter to the bread, one on either side of the egg yolk.
13. Serve by swirling the yolk, cheese and butter all together. This dish is best eaten while still hot.