

PESACH with Tali Shine



MATZAH BARK- delicious treat any time of the day!

INGREDIENTS

- 5 sheets of matzah
- 1 cup of unsalted butter
- 1 cup brown sugar
- 1 bag of chocolate chips
- 1 cup chopped nuts of your choice of dried or freeze dried fruit
- 1 teaspoon of sea salt flakes

METHOD

- Preheat oven to 170 Celsius.
- Arrange matzahs on a baking sheet.
- Bring a saucepan to a medium heat, and combine butter and brown sugar. Bring to the boil. Stir until the mixture is thick (2-3 minutes).
- Immediately pour the caramel mixture over the matzah, and spread with a spatula
- Bake in the oven for 10 minutes (being careful that it doesn't burn).
- Scatter chocolate chips over the top of the matzah. These will melt, use a spatula to spread the chocolate in an even
- Sprinkle with nuts, dried fruit and sea salt.
- Refrigerate for an hour, then eat or break into squares and enjoy!



PAVLOVA

INGREDIENTS

8 medium egg whites
2 cups of caster sugar
4 tablespoons cornflour
1 teaspoon rosewater
Pinch of ground black pepper
Edible roses and gold leaf for decoration
Optional whipped cream or cream substitute, passionfruit, berries, cherries

METHOD

Preheat the oven to 185 Celsius.

Using a pencil, trace a 22cm circle on a piece of baking paper. Grease an oven tray and place the baking paper on the tray.

Place the egg whites in a bowl. Using an electric beater, beat until it forms soft peaks. Slowly begin to add the sugar, one tablespoon at a time, as you continue to beat the eggs. This will take approximately 2 minutes, and the mixture should become glossy.

Add the cornflour, rosewater and pepper and gently fold in with a metal spoon.

Place the mixture onto the baking paper, smoothing the sides and top.

Turn the oven down to 120 Degrees

Bake for approximately 60 minutes, so the pavlova becomes crisp.

Turn off the oven and allow the pavlova to cool in the oven, with the door closed. Try not to place the pavlova anywhere too cold, or will crack further. Ideally let it sit for a few hours. Gently decorate and layer with your choice of gold leaf, edible roses, or cream, berries and fruit.



MATZAH BRIE- this recipe takes me straight back to my childhood! I love alternating between salty or sweet jam toppings over the different mornings of Pesach.

INGREDIENTS

2 pieces of matzah
1/3 cup of milk (I use almond)
2 eggs
Olive oil or butter
Salt and pepper to taste (or jam)

METHOD

Break up the matzah into medium pieces and soak for a minute in the milk.

Turn on the stove to medium heat and add butter or olive oil

Whisk eggs and then pour into the matzah mixture. Pour into the pan, cooking for approx. 2-3 minutes on each side, or until the mixture becomes a golden brown colour, before flipping and repeating

*Add salt and pepper to taste or jam!

EGGPLANT PARMIGIANA - perfect for cooler nights when you want a warming meal without matzah!

INGREDIENTS

2 eggplants
3 cups shredded mozzarella (more or less to taste)
Parmesan cheese (shredded)
1 large bunch of basil
1 onion
Olive oil
Tomato Passata
Salt and pepper to taste

METHOD

Slice eggplant into thin slices and apply salt (this will help to remove moisture and stop the eggplant from becoming soggy).

Set aside for 30mins-1 hour.

Rinse and pat dry with kitchen towel. Lightly fry in olive oil.

Tomato Sauce

Slice an onion and sauté in olive oil.

Add tomato passata, 1/2 bunch torn basil leaves and salt and pepper to taste. Stir and simmer for 10 minutes

Preheat oven to 180 degrees Celsius

Spray pan with olive oil

Place some tomato sauce at the bottom of the pan, then a of eggplant.

Top with slices of mozzarella cheese, sprinkles of parmesan cheese and fresh basil.

Repeat layers, until the top of the pan is reached. Bake for 40 minutes until the top is golden.

Allow to cool and sprinkle the top with more fresh basil. Serve and enjoy

