

Charoset Around the World - Compiled by Susan Klingman

There are Many Different Kinds of Charoset - Try a new one this year...

Israeli:

Finely chop or put into a blender. 1 peeled and cored apple
5 sliced bananas 10 pitted dates 1/2 cup nuts
juice and grated rind of 1/2 lemon juice and grated rind of 1/2 orange add 1/2
cup dry red wine
and 1 teaspoon cinnamon.

Mixture will be loose - add enough matzah meal to achieve desired consistency. Add sugar or honey to taste.

Moroccan:

2 cups walnut pieces
1 cup blanched slivered almonds , 25 pitted dates
10 large brown dried figs (calimyra) 20 large apricots
1/2 cup shelled pistachios 1/4 cup sweet red wine ground cinnamon

Put nuts and dried fruit in a food processor or blender and finely grind together. Mix in just enough wine to make a soft paste that is malleable. Form into 1 inch balls and sprinkle lightly with cinnamon. Store in refrigerator' for up to two weeks. Serve at room temperature. (Makes 6 dozen balls)

Askenazi Eastern European/American:

1/2 cup mixed almonds and walnuts - chopped
1 large chopped dessert apple 1 generous teaspoon cinnamon enough wine
to bind ingredients
mix all together

Spicy Charoset (Lori Degman)

3 stalks celery, diced,
2 large apples, peeled and diced 1 can crushed pineapple
1 cup walnuts, large chunks 1/2 cup mayonaise
2 tablespoons each lemon juice, sugar
2 tbs white prepared horseradish (or red)

Yemenite:

6 large brown (calimyra) figs 6 pitted dates
2 tablespoons sesame seeds
1 teaspoon honey (or to taste) 1/2 teaspoon ginger
1/8 teaspoon ground coriander seeds pinch of cayenne pepper (optional)

Finely grind figs and dates in a food processor, blender, or grinder to make a firm, sticky paste. Mix in sesame seeds, honey, and spices to taste.

Turkish;

Chop 1 jaffa orange and 1/2 pound pitted dates. Add 1/2 cup sugar Cook 20 minutes over a low heat. stirring occasionally.

Stir in 1/2 teaspoon cinnamon and 2 tablespoons wine or brandy. Refrigerate 4 hours or overnight. Serve at room temperature.

Egyptian:

16 ounces raisins

8 ounces pitted dates

1/4 cup granulated sugar

1/4 cup chopped walnuts or pecans Place fruit in a bowl with water to cover.

Let stand for 1 hour.

Add the sugar and whirl in a blender or processor, a few spoonfuls at a time with a little of the soaking liquid. Transfer to a heavy saucepan and simmer over a low heat until fruits are cooked and liquid absorbed, (about 20 minutes.) Remove from heat. cool and sprinkle with nuts.

Spanish or Portuguese: 1/2 cup of pitted dates 2 cups sliced apples

1/2 cup dried apricots or raisins

1/2 cup chopped walnuts or almonds 2/3 tablespoon sweet red wine

Put apples, dates, and apricots or raisins in a pot with enough water to cover.

Cook until tender enough to mash. Mix together until well blended. Add nuts and wine. Refrigerate.

Fig: Puree:

1 8 ounce package dried figs

1 8 ounce package dried apricots 1/2 cup brown sugar

1/4 cup water

1 1/2 teaspoons grated orange rind 1/3 cup orange juice

Cook over medium-low heat. stirring. until thick Cool.

Middle Eastern

1/2 cup pinenuts

2 hard-boiled mashed egg yolks 1/4 cup chopped almonds

1/3 cup sugar 1 apple

juice and grated rind of 1 lemon 1/2 teaspoon cinnamon

1/4 teaspoon allspice 1/2 cup raisins

sweet wine to moisten

Chop fruit together, add seasonings, yolks and wine. This charoset is traditionally shaped into small balls. Add matzah meal to thicken if necessary.

Sephardic

5/4 cup dark Muscat raisins 1 pound pitted dates

1 orange peeled and pitted 1 apple peeled and cored sweet wine to moisten

mix all together

Greek Charoset

20 large dates, chopped 3/4 cup walnuts, ground 1 cup raisins, chopped

1/2 cup almonds, chopped trace of grated lemon peel

Combine fruit and nuts. Add wine to make desired consistency.

mix all together and refrigerate