

CHAROSETS FROM AROUND THE WORLD

BRAZILIAN

Ingredients:

2 Granny Smith Apple

2 Banana

1 Avocado

1 Orange

Directions:

1. Peel the banana and cut it into small pieces
2. Peel the orange and divide it into sections. Cut the sections into smaller pieces
3. Cut the apple with an apple slicer. Cut each piece of apple into smaller pieces.
4. Cut the avocado in half. Remove the pit. Cut the avocado into small sections by slicing a "grid" into each half. Scoop out the cut halves with a spoon into a large bowl.
5. Combine the rest of the cut fruits into the bowl.
6. Mix with a spoon, allowing the avocado and the banana to get a little mushy and work like a paste to hold everything together.

GREEK

Ingredients:

½ Teaspoon ginger

1 orange- peeled, seeded, chopped

TINY amount of cayenne pepper

½ cup raisins

1 tsp sugar

2 T Cherry or Raspberry Jam

1 T dark grape juice

Directions:

1. Peel, de-seed, and divide the orange into sections
2. Cut the orange into small pieces
3. Measure ½ cup of raisins
4. Measure 2 Tablespoons of jam
5. Measure 1 Tablespoon of grape Juice
6. Measure ½ teaspoon of ground ginger
7. Add a TINY amount of cayenne pepper
8. Add 1 teaspoon of sugar
9. Combine all ingredients and mix

MOROCCAN CHAROSET BALLS

Ingredients:

1/2 cup walnuts

2 cups pitted dates

1 tablespoon sweet red Passover wine,
(up to 2)

1/2 cup golden raisins

1/2 cup dark raisins

Directions:

1. Chop the dates, raisins, and walnuts in a food processor until the mixture is finely chopped and begins to stick together.
2. Add enough wine to make a sticky mass.
3. Line a baking sheet with waxed paper.
4. Drop slightly rounded measuring teaspoonfuls of the mixture onto a lined sheet.
5. Roll each mound with moistened palms into hazelnut-size balls.
6. Refrigerate for at least 3 hours or until firm.

IRAQI

Ingredients:

Silan

Walnuts

Directions:

1. Chop Walnuts
2. Mix with Silan
3. Add more walnuts until the mixture is more like a thick paste or mortar

YEMENITE CHAROSET

Ingredients:

honey	15 dates
coriander	15 figs
red wine	4 T sesame seeds
pinch of red pepper	1 tsp ginger

Instructions:

1. Chop dates
2. Chop figs
3. Mix dates and figs
4. Add remaining ingredients
5. Mix together

PERSIAN

Ingredients:

Juice of ½ lemon	1 apple
1 tsp cinnamon	25 dates
½ cup red wine	½ cup ground almonds
1 T cloves	½ cup ground pine or pistacchio nits
1 T cardamom	½ cup yellow raisins
1 T black pepper	1 banana
½ cup cider vinegar	1 orange

Instructions:

1. Grate the apple
2. Chop the dates
3. Chop the raisins
4. Peel and chop the banana
5. Peel and chop the orange
6. Mix together and squeeze in lemon juice
7. Add remaining ingredients and mix together

RHODES

Ingredients:

1 cup ground almonds

Cinnamon

Ginger

½ cup wine

1 cup dates

1 cup raisins

2 oranges

½ cup honey

Instructions:

1. Chop oranges
2. Put dates, raisins, oranges, and honey in a sauce pan.
3. Cook on low heat for 20 minutes
4. Add remaining ingredients

ISRAELI CHAROSET

Ingredients:

- 2 apples
- 14 dates
- ¼ cup wine
- 1/3 cup almonds
- 2 bananas
- Juice and zest of 1 orange
- Juice and zest of 1 lemon
- 1 teaspoon cinnamon
- 1 teaspoon sugar
- ¼ cup matzo meal

Instructions:

1. Grate the apples.
2. Chop the dates and almonds.
3. Mash the bananas.
4. Mix everything together.

חרוסת ישראלית

מצרכים:

- 2 תפוחים
- 14 תמרים
- ¼ כוס יין
- 1/3 כוס שקדים
- 2 בננות
- מיץ וקליפה של תפוז אחד
- מיץ וקליפה של לימון אחד
- כפית קינמון
- כפית סוכר
- ¼ כוס קמח מצה

הוראות:

1. לגרוס את התפוחים.
2. לקצוץ את התמרים והשקדים.
3. למעוך את הבננות
4. לערבב הכל ביחד.