



Charoset Recipes from Around the World Passover 2017

Greek Charoset

2 cups pitted dates, chopped
½ cup raisins, chopped
½ sweet Passover wine
4 ounces walnuts, ground (¼ cup)
½ teaspoon ground ginger

Place the dates and raisins in a bowl and blend with the wine. Add the walnuts and ginger and blend well. Shape into a pyramid. Cover with plastic wrap and chill.

Makes 2½ to 3 cups.

Israeli Charoset

2 apples, peeled, cored and chopped.
2 bananas, chopped
Juice and peel of ½ lemon, grated
Juice and peel of ½ orange, grated
15 dates, pitted and chopped
½ ground pistachio nuts
1 teaspoon cinnamon
¼ cup sweet Passover wine
5 tablespoons matzah meal

Combine the apples, bananas, lemon and orange juice and peels, dates and pistachios and mix well. Add the cinnamon, wine and matzah meal and blend thoroughly.

Makes 3½ cups.

Italian Charoset

2 apples, unpeeled, cored and coarsely chopped
6 dates, finely chopped
1 hard-boiled egg, finely chopped
½ cup chopped almonds
¼ cup finely chopped walnuts
¼ cup raisins, finely chopped
Juice of one lemon
1-2 tablespoons matzah meal

Combine the apples, dates, egg, almonds, walnuts and raisins and blend thoroughly. Add the lemon juice and enough matzah meal to bind the mixture. Mound the charoset in a bowl or roll into one-inch balls and arrange on a plate.

Makes 2 ½ cups or 20 balls.



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Passover 2017

Persian Charoset

1 unpeeled pear, cored and finely chopped
1 unpeeled apple, cored and finely chopped
1 cup finely chopped walnuts
1 cup finely chopped almonds
1 cup finely chopped hazelnuts (filberts)
1 cup finely chopped pistachio nuts
1 cup chopped dates
1 cup chopped raisins
2 teaspoons ginger
2 teaspoons cinnamon
2 tablespoons apple cider vinegar
1-2 tablespoons sweet Passover wine

Combine the pear, apple, walnuts, almonds, hazelnuts, pistachio nuts, dates, and raisins. Mix well. Add the ginger, cinnamon, vinegar and enough wine to bind the mixture. Transfer to a platter and shape into a pyramid. Cover with plastic wrap and chill well. Makes 5 cups.

Sephardic Charoset

½ cup dates, pitted
2 cups apples, peeled, cored, and thinly sliced
½ cup dried apricots
½ cup chopped walnuts

In a medium saucepan, combine the dates, apples and dried apricots. Add water to cover. Over high heat, bring the mixture to a boil, lower the heat and simmer until the mixture is tender enough to mash with a fork. Place the mixture in a processor and process, turning on and off until the mixture is blended. Do not puree. Just before serving, fold in the walnuts. Makes 2 ½ cups.

Turkish Charoset

½ cup pitted dates
½ cup dried apricots
2 cups peeled, cored, and sliced apples
Juice of 1 lemon
1 cup chopped walnuts

In a small saucepan, combine the dates, apricots, apples, lemon juice and water to cover. Cook until tender, about 10-15 minutes. Drain and mash with a fork, blending thoroughly. Mix in the walnuts. Spoon into serving bowl or roll into balls. Makes about 2 cups or 24 balls.



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Yemenite Charoset

1 cup pitted, chopped dates
½ cup chopped dried figs
1/3 cup sweet Passover wine
3 tablespoons sesame seeds
1 teaspoon ground ginger
Pinch of coriander
1 small red chili pepper, seeded and minced, or a pinch of cayenne
2 tablespoons matzah meal

In a large bowl, combine the dates, figs and wine. Add the sesame seeds, ginger, chili pepper, and matzah meal and blend thoroughly. Roll into one-inch balls or serve in bowl. Makes about 1½ cups or 12 balls.

California Charoset (*With thanks to Edna Schrank, Congregation Beth Shalom, Northbrook, IL*)

1 large avocado, peeled and diced
juice of ½ lemon or lime
½ cup sliced almonds
1/3 cup raisins
4 pitted dates
2 figs or apricots (use more if using apricots)
1 whole orange peeled, sectioned

Toss the avocado and lemon juice in a bowl. Set aside. In a processor or blender, place the almonds, raisins, dates, and figs. Process until coarsely chopped. Add the orange sections and process briefly to combine. Add the avocado and process for 1 or 2 seconds more. Transfer the mixture to a glass bowl. Cover with plastic wrap and store in the refrigerator.

Makes 3 cups.

Moroccan Charoset

2 cup walnuts, chopped
20 pieces dried apricots, pitted and chopped
1 cup almonds, chopped
¼ cup grape juice
25 dates, pitted and chopped
Cinnamon

Mix everything together except cinnamon. Add grape juice to make a smooth paste. Roll into 1 inch balls and sprinkle with cinnamon.



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Ashkenazic Charoset

6 apples, chopped (peel if desired)
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ cup walnuts, chopped
1 tablespoon grape juice
2 tablespoons honey

Mix everything together.

Indian Charoset

1 cup almonds, coarsely chopped
1 cup walnuts, coarsely chopped
1 cup raisins, coarsely chopped
2 apples, coarsely chopped (peel if desired)
2 bananas, mashed
2 cups grape juice

Combine all ingredients.