

## Global Forum Charoset Recipes

### Yemenite Charoset

|                            |   |
|----------------------------|---|
| 1 cup chopped pitted dates | Dash coriander  |
| ½ cup chopped dried figs   | 1 small dried red chili pepper or dash cayenne pepper; optional |
| 3 Tbs sesame seeds         | 3 Tbs matzo meal  |
| 1 tsp ground ginger        | 3 Tbs Passover sweet wine                                       |

Combine dates, figs, sesame seeds, ginger coriander, chili pepper, in large bowl or food processor. Blend thoroughly. Mix in matzo meal and wine until blended. Shape into pyramid or roll into balls. Makes about 1½ cups (enough for 6 people).

### Chilean Charoset

|                             |                                  |
|-----------------------------|----------------------------------|
| 1 apple, peeled and chopped | Juice and grated zest of 1 lemon |
| 1 cup chopped almonds       | ¼ tsp ground cinnamon            |
| ½ cup sugar                 | ¼ tsp ground ginger              |
| 1 hard-cooked egg yolk      |                                  |

Blend all ingredients to form paste. Cover with plastic wrap and refrigerate. (enough for 6 people)

### Middle Eastern Charoset

|                      |                         |
|----------------------|-------------------------|
| 2 oz pine nuts       | 3½ oz sugar             |
| 2 hard-boiled eggs   | juice & rind of 1 lemon |
| 1 apple, grated      | cinnamon and allspice   |
| 3 oz almonds, ground | 3 oz raisins            |

Combine all ingredients

### European Charoset

3 unpeeled apples, cored and chopped  
1½ cups chopped walnuts  
1½ tsp ground cinnamon  
2 Tbs honey  
Passover sweet wine

Combine first 5 ingredients in bowl or food processor. Blend well. Add enough wine to bind mixture. Roll into balls and place on serving plate and Seder plate. Makes about 3½ cups.

### Sephardic Charoset

1/2 cup dates  
1/2 cup dried apricots  
1 apple unpeeled, cored and diced  
1/2 teaspoon ground allspice  
1/2 cup chopped walnuts  
Blend dates, apricots, apple and allspice in bowl of food processor until very finely minced. Add walnuts and pulse on and off until mixture is blended.

### Iraqi Charoset

Mix equal parts chopped walnuts and Silan (Date syrup or Date Honey) which can be found at Glatt Mart or Eilat Market