

Gefilte Fish a la Veracruzana

Makes about 20—24 slices

- 3 Tbs. vegetable oil
- ½ c. onion, chopped
- 1 (28-oz.) can crushed tomatoes
- 3 c. water
- 2 Tbs. ketchup
- 1 tsp. kosher salt, or to taste
- ¼ tsp. white pepper, or to taste
- 1 c. pimiento-stuffed olives
- 8 jarred pepperoncinis or other mild pickled peppers
- 1 Tbs. capers (omit for Passover, if necessary)
- 2 logs frozen gefilte fish, unthawed, outer wrapper removed

Heat the oil in a pot large enough to accommodate the fish logs over medium-high heat. Add the onion and cook, stirring occasionally, until soft and translucent, 5 - 6 minutes. Stir in tomatoes and let cook about 6 minutes, until slightly thickened. Add water, ketchup, and salt and white pepper. Stir well and bring to a boil.

Place frozen fish with inner wrapper in the boiling sauce. Return to a boil, reduce the heat, cover, and simmer 40 minutes. Carefully remove the paper from the logs and discard. Gently stir in the olives, peppers, and capers. Simmer, uncovered, an additional 20 minutes, until the sauce has thickened. Adjust seasoning as necessary.

Serve hot or warm.



Chocolate Hazelnut Truffle Tart



Serves 8

Tart Crust

156g (1 ½ c.) hazelnut flour
64g (½ c.) coconut flour
25g (2 Tbs.) brown sugar
75g (6 Tbs.) coconut oil, melted (or unsalted butter)
Pinch salt

Filling

255g (9 oz.) bittersweet chocolate (70%-72%)
300g (1 1/3 c. or 10 fl. oz.) full-fat coconut milk
100g (2 large) eggs, beaten
4g (1 tsp.) vanilla
2g (½ tsp.) orange oil
Pinch salt

Candied orange zest, for decoration (optional)

Preheat oven to 350°.

In a medium bowl, mix almond flour, coconut flour, sugar and melted butter with a fork until blended, then blend until completely combined with your fingers until lump-free. The mixture should hold together and feel moist.

Pour the crust mixture into a 9-inch tart pan and distribute it evenly. Start by building the edges of the tart. With your fingers and thumbs, pinch and crimp the crust mix together to form a strong, fairly thick edge.

Once you've created a strong edge, compress what is left of the crust mix into a firm base in the bottom of the tart pan. Place the tart pan on a rimmed baking sheet. If you have a Silpat place it on the baking sheet first so the tart pan does not slide.

Bake tart crust for 16 - 18 minutes, or until light golden brown. Cool shell completely before filling. The tart crust can be baked ahead, wrapped well and stored at room temperature for a day before filling.

To make the filling, place the chocolate in a bowl over a pot of simmering water and melt slowly, stirring occasionally. Remove from the heat and let cool for a few minutes, then stir in coconut milk, eggs, vanilla, orange oil, and salt. Stir until smooth, then pour into the baked tart crust.

Bake tart on a rimmed baking sheet lined with a Silpat approximately 20 - 22 minutes or until the chocolate filling is set and fairly firm. Remove tart from the oven and allow to cool completely, then refrigerate.

Remove tart from pan and let come to room temperature before serving.

Candied Orange Zest

2 large oranges

½ c. sugar

¼ c. water

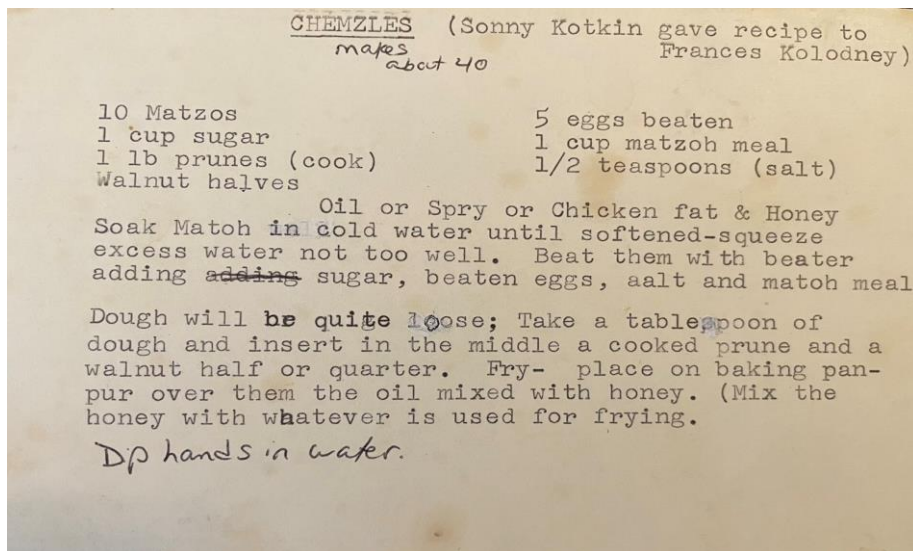
Bring a small saucepan of water to a boil. Zest the oranges, being careful to leave behind the white pith. Boil zest 5 minutes. Drain, rinse, and repeat.

Bring sugar and water to a boil over medium heat, stirring until the sugar dissolves. Add the zest, cover, and simmer 3 minutes.

Transfer the zest and syrup to a small jar and let cool. Refrigerate zest overnight.

Drain zest on paper towels before using. Candied zest keeps 2 months in the refrigerator.

Chremslach



My Aunt Frances was born in 1911 in New York City, the daughter of Polish immigrants. She wasn't a blood relative but she and my biological aunt were best friends from girlhood until their deaths, both of them over 90 years old. Our families were as close as any relatives and I was lucky enough to celebrate many Seders in Frances' home in New Britain, CT. If there is such a thing as a Norman Rockwell version of the Seder, it was hers. Aunt Frances was an amazing cook and I was lucky enough to be given some of her recipes before she

passed away. This is one that you don't see much anymore but, as far as I'm concerned, it might as well be Proust's madeleine.

Note: Spry, no longer available, was a brand of vegetable shortening that, like Crisco, was widely used by kosher-keeping American Jews. The brand's spokeswoman was "Aunt Jenny," a plain-spoken grandmotherly homemaker who hosted a popular radio program and shared easy recipes through the show and in promotional cookbooks and advertisements. Many vintage family recipes still call for it by name.

Makes about 40

10 sheets of matzah
1 c. sugar
5 eggs, lightly beaten
1 c. matzah meal
½ tsp. table salt
1 lb. cooked prunes
Walnut halves
Oil, for frying, as needed
Honey, for coating, as needed

Soak matzah in cold water until the matzah is soft but not disintegrating. Squeeze out most, but not all, of the water. Place the matzah in a mixer bowl and add the sugar, eggs, matzah meal, and salt. Beat until well combined. The mixture will be very loose.

Add oil to a deep sided skillet to a depth of ¼ - ½-inch and heat over medium-high heat. With damp hands, take about a tablespoonful of the matzah mixture and place a prune and a piece of walnut in the center. Form the mixture into a pancake, enclosing the filling as best you can. Fry the pancakes until well browned on both sides and place cooked chremslach on a large baking sheet. Continue making and frying chremslach, working with damp hands and adding oil to the skillet, until all the mixture is used.

Add a generous amount of honey to the hot oil remaining in the skillet and stir to combine. Pour the honey mixture over the chremslach on the baking sheet and let them rest in the mixture. Remove the chremslach from the honey mixture to serve.