

## Charoset Recipes

### **Charoset Truffles**

*makes about 40 truffles*

This recipe is highly adaptable. Keep the dates for their sweetness, but feel free to sub any dried fruits for the raisins or cherries. Use any nut you like. Use any sweet wine or fruit juice you like. I used Port because that's what I had on hand. Just be sure to use kosher wine or kosher juice if serving these during Passover. And it would have been fancy-dancy to use decorator's sugar, but I didn't have any.

2 cups pitted dates

1/2 cup raisins

1/2 cup dried cherries

1/2 cup pecans

1 teaspoon cinnamon

1-2 tablespoons sweet wine

sugar

### **Directions**

Pulse all ingredients, except for the sugar, in food processor until forms a chunky paste. Scoop about 1 tablespoon of paste and roll paste between palms of hands to form a ball. Roll balls in a bowl of sugar to coat, and serve.

### **Indian and Persian Halek**

(makes about 6 cups)

#### *Ingredients*

3/4 cup dark raisins 2 pounds seeded dates

1 apple, peeled, cored and sliced

1 cup red wine, not too dry

Grind the fruits together. Add the wine and mix well.

### **Afghani Style Charoset**

(enough for 10 persons)

#### *Ingredients*

1 cup shelled almonds, coarsely ground  
1 cup shelled walnuts, coarsely ground  
1 cup black raisins, coarsely ground  
2 apples, peeled, coarsely chopped  
2 ripe bananas, coarsely chopped (optional)  
2 cups red wine

Mix everything together and serve.

### **Morocco and North African Charoset or Date Paste**

#### *Ingredients*

1 pound dates, pitted  
1/2 pound walnuts, chopped  
1 tablespoon dark raisins  
1/2 cup sweet red wine, or enough to moisten the paste well.

Grind the dates and raisins together in a processor. Add the chopped walnuts and the wine; mix well together. Refrigerate until ready to use at the Seder.

### **An Israeli Charoset\***

#### *Ingredients*

2 cups apples, peeled & chopped  
3 bananas, mashed  
1/2 cup peanuts, chopped  
2 teaspoons cinnamon 1/2 orange, juice & rind  
1/2 lemon, juice & rind  
1/4 cup sweet red wine  
sugar to taste

Blend all ingredients together.

\*A Sephardic recipe

## Yemenite Charoset

### Ingredients

1 cup pitted chopped dates

1/2 cup chopped dried fig

1/3 cup sweet Passover wine

tablespoons sesame seeds

teaspoon ground ginger

1 pinch coriander

1 small red chili pepper,

seeded and minced or 1 pinch cayenne

2 tablespoons matzo meal

### Directions

1 In a large bowl, combine the dates, figs, and wine. Add the sesame seeds, ginger, coriander, chili pepper, and matzo meal and blend thoroughly. Roll into 1-inch balls or serve in a bowl.

## Wolfgang Pucks Charoset

### Ingredients

6 cups peeled, cored and grated Granny Smith apples

2 lemons, juiced

1 cup roughly chopped walnuts

1 cup golden raisins

1/2 cup honey 1 teaspoon cinnamon

1/4 cup kosher for Passover sweet red wine

### Directions:

In a large bowl combine all of the ingredients. Serve.