



CHAROSET

Introduction

Charoset is one of the obligatory ingredients of the Passover Seder dinner during the Pesach holiday. Each and every dish on the Seder table has symbolic meaning – charoset symbolises the mortar used to build the pyramids during the captivity in Egypt.

Charoset varies according to where it comes from. Ashkenazi Jews prepare it on the basis of apples and sweet pears with the addition of nuts and sweet holiday wine, while the Sephardic version includes, among others, dates.

INGREDIENTS (4 PORTIONS)

- 200 g (7,05 oz) of dates
- 100 g (3,53 oz) of frozen currants
- 100 g (3,53 oz) of raisins
- 50 g (1,76 oz) of walnuts
- 50 g (1,76 oz) of almonds
- 2 tablespoons of honey
- 200 ml (6,76 us fl oz) of red sweet wine

Preparation method

• Step 1

Chop the fruit and nuts very finely, dissolve the honey in the wine and pour over the fruit.

• Step 2

Stir thoroughly and refrigerate for at least 1 hour. Charoset can be refrigerated for several days.

Smacznego!