



MATZO BREI

CRUSHED MATZAH FRIED WITH EGGS

Introduction

The name of the dish comes from the Yiddish word brei, which means pulp, and matzo brei is simply crushed matzo fried with eggs. This is one of the ideas for using matzah during the Pesach holiday. Matzo brei is usually prepared for a Pesach breakfast and served with either savoury or sweet toppings, e.g. sugar with cinnamon, jam, honey, cream, yoghurt or apple sauce.

INGREDIENTS

- butter for frying
- ½ tablespoon (6 g) of sugar
- 2 eggs
- 2 cups (500 ml) of milk
- 180 g of matzah

Preparation method

• Step 1

Break the matzah into pieces, pour the milk over it and set it aside to absorb it. If the matzah has not absorbed all the milk, you can gently drain it. Add the beaten eggs and mix.

• Step 2

Fry in butter, stirring, until the consistency of the food is similar to scrambled eggs.

• Step 3

Serve sprinkled with sugar.

Smaczego!