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Sonja Zwier's Swiss Chocolate roll

This is a traditional Sonja Zwier cake with no flour which she used to make for her children's Bar-Mitzvas. It is so good that it doesn't go very far. Quite fiddly to make.

Serves 4 people for dessert

Ingredients

2 tbsp. hot strong coffee

4 ozs. dark chocolate like Edel Bitter

4 eggs

3/4 cup castor sugar

3 level tbsp. cocoa (for dusting)

250 ml 25% reduced pure cream

Method

Melt chocolate and coffee and cool. Separate the eggs. Beat the egg whites until stiff but not dry ????. Add egg yolks to sugar and chocolate mix. Fold in the egg whites. Cook in greaseproof paper lined swiss roll type tin in a moderate oven for about 10-15 minutes, until dry. Turn off oven and leave door open 5 minutes. Remove tin from oven and cover with damp cloth suspended but not touching cake for about 5 minutes more.

Dust with half of the cocoa. Turn onto aluminium foil. Peel off the paper and dust with the rest of the cocoa. Roll up all together. This gives the rolled shape to the cake for later. Whip the cream, then unroll the cake and spread the cream onto the cake. Roll up the cake again, wrap in foil and store in the refrigerator.

165 dec cels. for 15 minutes yielded a very crisp meringuey top but not cooked in center. Should try different temp next time. and water in oven

Shavuot Cheese Pie

(Hard Philly is no longer on the kashrut list, so I need to alter this recipe to use a different kind of cheese, as the Philly light is much too runny)

This is a traditional Shavuot milchig dish prepared with Philadelphia cheese in a pie crust of crushed Maree biscuits.

Serves 6 people for dessert

Ingredients

*Juice of 1 lemon
Rind of 1 Lemon Grated
1/2 cup sugar
114 grams Maree biscuits*

*342gm Philadelphia Cheese
2 eggs
1 tsp. vanilla essence
less than 114gm unsalted butter*

Method

Crush Maree biscuits. Heat gently in a 9 inch pie tin with butter. Press in butter and biscuit powder onto base and around edges of pie tin to make crust. Preheat oven to 350 degrees Fahrenheit. Beat egg, cheese, and sugar in Kenwood until smooth. Add lemon rind, lemon juice and vanilla essence. The mixture should have a thick liquid consistency. Pour onto crust in pie tin. Bake for 1 hr. Turn off oven. Do not open oven until 10-20 minutes has elapsed.

(Hard Philly is no longer on the list, so I need to alter this recipe to use a different kind of cheese, as the Philly light is much to runny)

Pesach Walnut Lemon sponge cake

This is a traditional Pesach cake of Ralph Zwier using egg whites and ground nuts as the cake base. Originally taught to Ralph by Nechama Werdiger.

Makes one 9" diameter cake

Ingredients

<i>6 ozs.=170g walnut meal</i>	<i>3/4 cup sugar</i>
<i>Grated rind of one lemon</i>	<i>5 eggs</i>
<i>2 heaped Dessert spoons of fine Matzo meal</i>	

Method

Preheat oven to 165 degrees Celsius. Set aside 3 containers. The first is a large container for holding egg whites. The second is a smaller container for holding dry ingredients. The third is a small container for holding egg yolk and lemon rind.

Prepare cake tin by lining with greaseproof paper and a little oil. Prepare the walnut meal and the matzo meal into container number two.

Separate eggs, putting yokes in container number three, and whites in container number one. Put 1/4 cup sugar into container number three and 1/2 a cup of sugar into container one. Grate lemon rind into container number three. Stir lightly until smooth.

Beat egg whites until very stiff.

Empty container number two onto the egg whites in container number one. Pour container number three onto container number one. Fold in container number one quickly.

Bake in prepared cake tin for about an hour. When ready turn off oven and leave in oven for about five minutes. Peel off paper.

Chocolate mousse cake for Pesach

This is a Pesach chocolate mousse cake which Leah Trebish served on a shabbat lunch in 2007 (not on Pesach).

Ingredients

6 eggs

200 gm dark chocolate

20 gm margarine

2/3 cup sugar

1 cup walnuts

Method

Prepare 4 containers. 1 - Large for egg whites. 2 - Double boiler for chocolate. 3 - Smaller container for beating egg yolks. 4 - cake tin for baking.

Beat egg whites with half the sugar in container 1. Melt the chocolate and margarine together in double boiler. Beat egg yolks and the rest of sugar. Add the chocolate and margarine to the egg yolks.

Bake 2/3 of mixture at 350C for 30 minutes. Cool for 5 mins. Add remainder of mixture. Freeze

Challah

Documented in 2009 because of inconsistent successes and failures in making challah by the seat of pants.

Ingredients

<i>3 1/2 cups bread flour</i>	<i>1 egg yolk</i>
<i>1/2 cup of high gluten flour</i>	<i>65 gm yeast</i>
<i>80 gm tasteless oil (fraction < 1/2 cup)</i>	<i>75gm caster sugar (a bit < 1/2 cup)</i>
<i>2 heaped teaspoon salt</i>	
<i>235 ml cold water</i>	

Method

Mix flour salt sugar together. Take 1 cup of the dry ingredients aside. Put 3 cups of dry mixture into a bowl, and add half the egg, and the oil and the yeast and the water. Mix in. It should be gooey. Add the rest of the flour and knead.

15 Oct 09 the plaits did not round nicely, and were not easily visible. Next time use less water. Also I wasted much time mixing. Need to do this more quickly next time. Children said too sweet, not enough salt. So I changed the sugar from 100gm to 75 gm.

29 Oct reduced the water from 300 to 250 ml

Metric measurements 15 Sep 2012

588g flour, 1 egg yolk, 235 ml water, plastic kenwood container weighs 613g, 1.64 kilos of dough requires bracha

Challa Bake for “Keeping it together”

Re-documented Nov 2014 following the great Challa Bake. What I noticed was that Nechama made her dough much much faster than I and there was zero sluggishness! This recipe was made at the challa bake with double the quantities so that challa with a bracha could be taken.

Ingredients

2 sachets dry yeast

150 ml??? sugar

600 ml water

1 large egg lightly beaten

1 kg bread flour

1 tbsp salt

100 ml canola oil

Method

Pour the water and the sugar into a large bowl. Sprinkle the yeast over the water. Mix gently. Add in the egg and the oil (leaving behind approximately 1 teaspoon of oil) and stir to combine.

Pour in half the flour and mix until the dough is a thick batter. Add the rest of the flour one cup at a time, mixing after each addition graduating to kneading with hands as the dough thickens.

Knead until smooth and elastic and no longer sticky, adding flour as needed.

Pour the last spoonful of oil over and around the dough, and cover bowl; leave to rise at least 40 minutes.

Halfway through rising punch down the dough.

Kosher L'Pesach Biscuits

These are traditional Pesach biscuits of Celia Krigstein. Usually made in double quantities.

Ingredients

1 1/4 cups superfine Matzo meal
1/4 cup coarse Matzo meal
3/4 cup sugar
Juice of 1 1/2 medium lemons

3/4 cup ground almond
125 grams butter or margarine
2 or 3 eggs
2 tsp. of cinnamon (or more to taste)

Method

Mix the matzo meal, sugar, ground almond. Knead the butter into the mixture until there are no more lumps. Mix in the eggs, cinnamon, and lemon juice. Heat in a fairly hot oven (about 200 degrees Celsius).

For some reason it burns on the bottom in my new oven with black teflon biscuit trays. (Pesach 2005). I should try with non-black trays. I tried using paper lining. Much better using paper.2005

Honey Cake I

This is a traditional Rosh Hashana cake. From Tamar Fraid's Zaida. Made in long bread loaf tins.

Ingredients

<i>500g honey</i>	<i>4 cups Self raising flour</i>
<i>1 cup oil</i>	<i>4 eggs</i>
<i>2 cups brown sugar</i>	<i>1tsp ground ginger</i>
<i>2tbsp instant coffee</i>	<i>2 tbsp plum jam</i>
<i>1tsp cinnamon</i>	<i>3 tbsp cocoa powder</i>
	<i>1 1/4 cup boiling water</i>

Method

First Mix in liquid ingredients, then slowly add dry ingredients. Bake 160c (fan bake) for 65-70 min.

Honey cake II

This was given to us by Sandy Klein R.H. 2010 (5771)

<i>2 eggs</i>	<i>1/2 tsp mixed spice / ground</i>
<i>1 cup sugar</i>	<i>cloves</i>
<i>3/4 cup oil</i>	<i>1 cup self raising flour</i>
<i>3/4 cup honey</i>	<i>1 cup plain flour</i>
<i>1/2 tsb bicarb</i>	<i>1 cup boiling water</i>
<i>2 tbsp cocoa</i>	

Method

Mix all ingredients together except for boiling water until smooth. Then add boiling water. Recipe says to bake at 180 degrees for 1.25 hours, but Sandie says she finds the cake is done in just under an hour.

Mum's Bubke

Sonja Zwier's vanilla bubke.

Makes one ?? shaped tin

Ingredients

113gm butter

2 eggs

1 tsp vanilla essence

3/4 cup sugar

1 1/2 cups Self raising flour

The juice of one orange

Method

Cream sugar and butter. Mix in the rest and bake for 55 minutes.

Gefilte Fish I

This is Russian gefilte fish - not so sweet .

30 medium sized balls

Ingredients

*2 Kg Minced fish
4 hardboiled eggs
4 raw eggs
1 large carrot
2 medium sized onions
1 tablespoon salt
1 tablespoon sugar
White Pepper*

*FOR Liquid
Carrot, Parsnip,
Celery, onion
and all the heads, tails,
and backbones of the fish*

Method

Put equal amounts of salt and sugar into a small glass and half fill the glass with hot water. This glass of salty/sweet water is what you use to get the taste right. By doing this you ensure that the salt and sugar are added in equal ratios.

The fish used in Melbourne is about 1/3 murray perch, 1/3 sand whiting, 1/3 flathead.

Cook all the ingredients for the liquid in a large pot with 1.5 litres of water for at least an hour. While this is cooking blend together all the ingredients for the fish mixture.

Filter the cooked liquid carefully to eliminate all the vegetable and fish matter leaving as clear a liquid as possible. Put on stove and reboil. Form the fish mixture into balls and place the balls into boiling liquid and cook for about an hour.

Gefilte Fish II

This is what Ralph does many Friday afternoons. The recipe is basically the same as the previous page with smaller quantities, but the method is completely different. Thus it avoids (1) messy dishes to clean up, (2) making a fish jelly, (3) shaping mixture into balls. It is “boiled” in the oven by placing the gefilte mixture into a bread tin and surrounding the bread tin with water - yes water. From start to placing in oven takes a mere 18 minutes, meaning that it is feasible to do on a Friday afternoon. Only one utensil - the mixing bowl - has had raw fish in it. Consequently the blender is particularly easy to clean since it never had fish in it.

Serves 10 people

Ingredients

*700g Minced fish
1 hardboiled egg
2 raw eggs
1/2 large carrot
1 medium sized white onion
1 tablespoon salt
1 tablespoon sugar
White Pepper*

*also needed
1 Long thin Teflon bread tin
lined with Glad Bake paper
1 mixing bowl
1 food processor
1 glass - for salt and sugar
1 old fashioned grater for carrot*

Preprocessing

Set aside 1/2 glass of warm water and add 1 tablespoon of salt and 1 tablespoon of sugar and dissolve – use this liquid later to adjust the flavor. This keeps the proportion of salt and sugar balanced. This recipe is 50-50 salt and sugar. If you like sweeter, add an extra teaspoon of sugar to the mixture

We buy minced fish mixture from Johnny’s in Glen Eira Rd. Tell him you want to make a gefilte fish, and he supplies the right combo. Alternatively, do 30% sea perch 30% Murray perch, 40% flathead. Nb - dont use barramundi for gefilte fish - it ruins the texture.

Method

Place fish mince into the big bowl.
Prepare the hardboiled egg.
Peel the onion
Grate the carrot directly into the foodprocessor

Place the hardboiled egg, the raw eggs, and onion into the blender/ foodprocessor. Blend thoroughly to get a creamy orange mixture. Add lots of white pepper

Sometimes I add a few breadcrumbs, sometimes I put in almond meal, sometimes I leave this out.

Now pour the blender mixture into the bowl with the minced fish – adjust to taste with the water – mix it all up very well. Keep mixing until the texture changes. Texture should go from mince-like to creamy.

Place the mix into the paper-lined bread loaf tin – cover and shape with the paper – add water around the outside and cook it for about 1 hour and 10 minutes at 150 degrees

Then put it in the fridge to cool

Chicken Soup

Notes: Optional muslin bags for vegetables. Makes 2 pots of soup (pesach pots)

Ingredients

Chicken:

1 whole boiler, split into 4
2 Turkey wings (adds a sweeter flavour)
Bag of bones (unknown measurements
30cm x 15 cm x 20 cm bag)
500 g Giblets
5 Chicken frames

Vegetables:

4 leeks
2 bunches of dill
1 bunch of parsley
1 celery
4 large carrots
1 turnip
1 celeriac
1 parsnip (on pesach)

Apply method to each pot.

Fill pot with water - just less than full, approximately 2 finger knuckles. Bring pot to the boil.

Prepare leek, celery, carrot, celeriac, turnip: Leek: chop leaves off, chop off root, divide each leek into thirds. Put two leeks in each pot.

Optional: put leeks into muslin bags as they tend to disintegrate quickly.

Celery: Wash, halve it down the middle. Keep it in long stalks and put half into each pot.

Carrots: Peel, divide each carrot into thirds. Put 2 carrots in each pot.

Turnip: Peel and quarter. Put half into each pot.

Celeriac: Peel. Wash thoroughly as it is a root. Quarter and put half into each pot. Whilst vegetables are boiling in the pots of water, prepare giblets:

Giblet is the stomach of the chicken. You must ensure that there is no bile on them (can be seen as it is green). Put giblets in a bowl. Add boiling water. Leave for 5 seconds. Pour out boiling water. Add more boiling water. Leave for 10 seconds. Pour out boiling water. Add cold water. In the cold water, pick off the bits of bile and white bits. Turn the stomach inside out and scrape out anything that looks more unsavoury than the giblet itself.

Add giblets, turkey wings, chicken frames and chicken bones into to the pots, 50:50.

Note that if you do not have enough room you may omit 1 turkey wing and the chicken frames. Add boiling water so that the water just hits the top of the highest ingredient in to pot. 1 tbs of salt per pot. [insert] of pepper per pot.

Steps 1 - 5 should take between 40-50 minutes. Allow pots to simmer (boil?) for 2.5 hours.

After two hours, you will note that there is fat on the top of the soup. Ladle all the fat off. This fat can be kept for Kneidlach mixtures.

Removing the vegetables from the soup:

Set up a large bowl with a large strainer sitting on top of it. Remove the vegetables from the soup and put everything except for the carrot into the strainer. You may need to fish around a bit and have a few bowls to help you do this. You can keep the carrot to eat whilst cooking or discard. Leave the rest of vegetables (leek, celery, celeriac and turnip) in the strainer on top of the bowl. Set aside until cool.

Whilst vegetables are cooling from step 10(c), continue with soup by adding dill, parsley and turnip (peeled and halved) into the soup. You can optionally add more fresh celery. Fill the pots up with more water (until the pot is as full as it was when the vegetables were in there) Allow pots to come to the boil and then simmer for 1 hour. Straining vegetables:

At some point whilst pots are simmering from step 13, the vegetables in the strainer will have cooled down. Wash your hands and then use them to squeeze out the juice from the vegetables, through the strainer. Add vegetable juice (strained) into soup, whilst soup is cooking. After soup has cooked for a total time of 3-3.5 hours, turn off and allow it to cool. Remove chicken frames, bones, turkey wings, boiler, turnip, dill and parsley. Set aside giblets. Portion out soup into containers for freezing. Distribute giblets evenly.

Tips

When defrosting, add some fresh dill, parsley, celery and raw chicken drumlets/wings into soup. This will give a very fresh taste.

Kneidlach

This magic recipe serves *any* number of people at a Pesach Seder. In 2014 it served 23 people with a few leftover for second helpings.

1 Packet coarse matzah meal

2 eggs

2 Tablespoons Shmaltz

Basil Chopped up

1 cup Chicken soup (or water)

Empty the matza meal in a heap into a container. Break the eggs and put them onto the matzo meal. Put the shmaltz onto the the matza meal heap Mix well, well before you need to cook them

Eggplant dip with onions

David Zwier introduced this Romanian dish to our Polish German menu

Part of an entree for 10 people

Ingredients

2 eggplants

1 WHITE onion

Olive oil

salt

pepper

sugar

vinegar

Method

Roast eggplants on a low open flame for 45 mins. You can tell when they are done if they are burnt black and crispy (not GREY - which is too much roasting) on outside and the inside is soft and squishy.

Wash eggplants in cold water. You peel of all the burnt skin. You get rid of any liquid oozing out of the eggplants.

Take the white onion and chop it as finely as you can on a chopping board. When it is chopped you lay the eggplant insides on top of the onion on the board and make a lot of vertical strokes along the board with a long knife. Try and make the vertical strokes one millimetre apart so you are moving along the chopping board. Then change orientation and do the same again. Then mix the chopped up mixture again and repeat until everything is smooth.

Add 1/2 teaspoon of sugar. 1 tsp salt. 1 tablespoon of olive oil. pepper. Then add tablespoons of vinegar until it is sour enough. The taste changes in the first 2 hours after adding the vinegar. ie the onions and the eggplant stop having individual tastes within the mixture - they all taste the same.

Tollhouse Biscuits

These are delicious biscuits

Makes about 4 trays

Ingredients

250 g Butter or margarine

1/2 Cup caster sugar

2 Eggs

1 teaspoon vanilla

2 1/4 cups plain flour

1/2 cup brown sugar

1 tsp. bicarb of soda

100 to 200 g chopped chocolate

1 cup chopped nuts

Method

Preheat oven to 190 Celsius. Cream butter sugar vanilla. Add the rest of the ingredients except the nuts and chocolate. Mix well. Add nuts and chocolate drop small spoons onto biscuit trays. The mixture is not supposed to be a hard dough.

Cantonese Roast Duck (Shau Va)

This is fairly difficult: preparation 20 minutes, drying 1-3 hours, cooking 1 hour 45 minutes to 2 hours skin of this duck is very crisp, its meat perfumed and moist.

Serves 3 to 4

Ingredients

1 duck weighing 2-4 lb (1-2 kg)
1 tsp salt

SEASONING

3 star anise
2 tbsp sugar
1/8 litre soy sauce

MARINADE

4 tbsp honey
2 tbsp vinegar
1 tbsp soy sauce
4-6 drops red food colouring
(optional)
You also need a baking pan with a rack.

Method

Tightly tie or sew closed the neck opening of the duck. Pass a string under its wings and around its body, then hang it in the fresh air for 1 to 3 hours. This dries the skin, rendering it crisp.

Pre-heat your oven to very hot: 475. Rub the duck inside and out with the salt. Prepare the marinade and set aside.

Combine the seasoning ingredients in a small saucepan. Bring to the boil, lower the heat and simmer for 10 minutes. Remove from the heat. Holding the duck by its legs, pour the seasoning inside the cavity. Sew up the opening with strong linen thread. Place the duck, on its back, on the baking pan rack.

Bake for 20 minutes. Baste with the marinade and lower the oven temperature to hot: 425 Fahrenheit. Roast for ten minutes, then baste again with the marinade. Lower the oven temperature to medium 375 and roast for 30 minutes, basting frequently. Lower the oven temperature to moderate: 350. Roast for 30 minutes, continuing to baste frequently. Lower the oven temperature to cool: 275, and roast for 15 minutes or until done, basting as necessary. Remove from the oven and cut into bite-sized pieces. Serve hot.

Mandarin pancakes

Use these pancakes in dishes such as Pekin Duck (see previous page) pancakes (see “More Chinese Pancakes” below for recipe links). Yields about 18 mandarin pancakes. (I only got 12 - very thin, quite large pancakes RZ)

Ingredients:

2 cups all-purpose flour
3/4 to 1 cup boiling water

3 tablespoons sesame oil, or as needed

Method:

In a large bowl, add the boiling water to the flour and begin stirring it in immediately. Knead the warm dough until you have a smooth dough. Cover the dough and let it rest for 30 minutes.

Turn the rested dough out onto a floured surface.

Cut the dough in half. Use a lightly floured rolling pin to roll each half out until it is 1/4-inch thick. Use a cookie cutter to cut out 3-inch circles of dough.

Use a pastry brush to brush 1/2 teaspoon of sesame oil over the top of 2 dough circles. Lay one pancake on top of each other, so that the oiled sides are together. (Don't worry if one of the edges hangs over the other). Roll out the pancakes to form a 6-inch circle. Continue with the remainder of the pancakes. Use a damp towel to cover the prepared pancakes and keep them from drying out while making the remainder.

Heat a heavy frying pan over low heat. Add one of the pancake pairs and cook until browned on both sides (about 3 minutes altogether; the second side will cook more quickly than the first side). Remove the paired pancakes from the pan and pull them apart. Continue with the remainder of the pancakes. Serve immediately.

These pancakes can be made ahead and frozen. If using in Sweet Red Bean Paste Pancakes, bring back to room temperature before cooking with the red bean paste. Otherwise, reheat before serving.

Golden Phoenix Claws

This is a recipe off the internet for chinese chicken feet.

1 pound chicken feet
2 quarts oil
2 quarts water
1 ounce fresh ginger
3 pieces star anise
2 ounces Chinese parsley roots
2 ounces maltose sugar (see note)

Marinade:
2 tablespoons oyster sauce
1 tablespoon sugar
2 tablespoons soy sauce
1 tablespoon sake
1 ounce chopped chile pepper
2 cloves garlic, minced
1/2 teaspoon white pepper
1 tablespoon black bean sauce
1/2 teaspoon sesame seed oil

Method

Wash feet, chop off toenails and cut into quarters.

Heat oil to 350 degrees. Mix chicken feet with maltose and fry until golden brown, about 7 minutes. Remove and drain.

Boil water and add ginger, star anise and parsley roots. Add feet. Bring to boil again, then reduce heat and simmer 90 minutes. Drain.

Combine marinade ingredients. Marinate feet 24 hours. Before serving, steam feet and marinade 15 minutes. Serves 3.

Rosa Piekarski's Pastry

This is a traditional pastry for apple pies, cocoa and povidl roll etc

Makes 3 cakes

Ingredients

*1 packet butter 250 gm
350 gm cream (sour or 35% pure)*

*Pinch salt
(no set amount) plain flour*

Method

Soften the butter and add the cream and salt. Keep adding plain flour and mixing with a mixer. When the mixture gets too hard for electric, begin mixing more flour and kneading by hand. Add flour until it forms a dough but it will still be sticky.

Cut into 4 pieces and cover with flour. Wrap with cling wrap and put in freezer.

After (at least) 3 hours take out and knead again. Use for cake.

Sugar cured ocean trout

Given to me by a tour guide at queen victoria market erev pesach 2002

Ingredients

*350 g caster sugar
200g sea salt
65 g freshly ground pepper*

*1 bunch dill, bruised
500g piece fresh ocean trout pin
bones removed skin on*

Method

Combine all ingredients except fish and place half of the mixture into a stainless steel or plastic tray. Place ocean trout on top of this mixture, skin side up and cover with the rest of the curing mixture making sure that the fish is completely covered. Cover tightly with cling wrap and place in the refrigerator for 24-30 hours.

Take the trout from the cure and wipe off excess marinade. Set aside one to two tablespoons of the cure marinade.

With a sharp knife, slice the ocean trout as finely as possible (away from the skin). Serve the sliced trout atop warm potato pancakes and drizzle with a [mustard] (not on pesach) vinaigrette, to which a little of the cure marinade has been added. Serve a little bowl of horseradish as an accompaniment.

Turkey Rafael

Developed as a cross between a cantonese recipe and Sonja Zwier's traditional turkey

Ingredients

*1 turkey (4-6 kilos)
1 tablespoon salt
1 tablespoon pepper*

*3/4 litre of dry white wine
1/2 cup vegetable oil
3 or 4 cloves garlic*

Method

The turkey MUST be room temperature. Normally if it was frozen take it out of the refrigerator 24 hours before cooking. About 4 hours before you want to serve: Crush the garlic; combine salt, pepper, garlic and oil in bowl. This should be like a runny paste. Place turkey into a roasting dish. Rub the paste all over the turkey.

Let the turkey stand for 2 hours. Put the wine into a (cold) saucepan for later.

Heat the oven to very hot - 250 degrees celsius. Place the turkey into the oven uncovered. After 12 minutes rotate the oven dish 180 degrees, ie turn the oven dish right around.

Baste turkey and leave in very hot oven for a further 12 minutes.

Begin to heat the saucepan with the wine. While the wine is getting hot, open the oven and turn the turkey over in the roasting dish. Baste and place back in oven for a further 12 minutes.

Open the oven, rotate the oven dish 180 degrees, ie turn the oven dish right around. Baste and leave in oven for a further 12 minutes.

You will have noticed by now that the turkey has had four symmetrical rotations in the space of 48 minutes on a very high temperature oven. Take the saucepan of wine which should by now be boiling and pour the wine into the cavity of the turkey. The boiling wine gets the turkey cooking from the inside.

Turn oven down to 220 degrees, and roast for 10 minutes.

Turn oven down to 190 degrees, and roast for 10 minutes.

Turn oven down to 170 degrees, and roast for 10 minutes.

Turn oven down to 150 degrees, and roast for 10 minutes.

Turn oven down to 130 degrees, and roast for 10 minutes.

Take the turkey out of the oven and cover with a sheet of aluminium foil. It will stay hot and juicy for over an hour in case your dinner is running late.

Ralph's Cheese turnovers experiment

This is a traditional Sonja Zvier cake with no flour which she used to make for her children's Bar-Mitzvas. It is so good that it doesn't go very far. Quite fiddly to make.

Serves

Ingredients

*250g continental slicing
creamed cottage cheese
125g Philly cheese
2 eggs*

*3/4 cup castor sugar
2 tsp vanilla essence
juice of one lemon*

Method

make squares of pastry.

Pineapple and coconut granita

Ralph serves this at parties and during the summer. David Hoenig believes it is of sufficient quality to merit an entry in the recipe book.

It's the easiest good drink to make. You'll laugh on explanation of quantities, but this is the best I can do. Our big jug holds about 1.8 cans of pineapple juice. The rest follows.

Makes 1 jug.

Ingredients

1.5 cans of pineapple juice
250 gm Tetra pack of coconut cream
1 Passion fruit

Method

Mix pineapple juice and coconut cream. Use a blender to smooth the mixture. Put in freezer until it's about 50/50 ice. (**The outside of the mixture - touching the inside walls of the jug - is solid ice, but the centre of the mixture is still liquid**). Now blend it again. Add the passionfruit including the pips. Put it back into the freezer. Take it out of freeze BEFORE it goes completely solid. Use a big spoon to mix it into granita. Do not use a blender at this stage, as it would crush the passionfruit pips.

Leftovers: from Pesach 5753 1993

White Pepper

Black Pepper

Salt

Sweet Paprika

Hot Paprika

Cinnamon

Cocoa

Tea Bags

Aluminium Foil

Used: Pesach 5753 1993

6 lb Handmade Matzah

8 lb Machine Matzah

12 Kilo Potatos

7 dozen eggs...

1.5 Kilo Sugar

3 Packets Coarse meal

2 Packets superfine Meal

No Fine Meal

Don't buy too much Romaine

Lettuce

8 Bars of black chocolate

Required to be bought:

The red tape is good for the sinks

We need white tape for milchig markings

Plastic Containers

Gladwrap

Candles

Rubbish bags, Freezer Bags

Naki is now used up

Leftovers: from Pesach 5754 1994

White Pepper

Black Pepper

Sweet Paprika

Hot Paprika

Cinnamon

Cocoa

Aluminium Foil

Gladwrap

Used: Pesach 5754 1994

6 lb Handmade Matzah

10 lb Machine Matzah

12 Kilo Potatos

9 dozen eggs...

1.5 Kilo Sugar

4 Packets Coarse meal

2 Packets superfine Meal

No Fine Meal

8 Bars of black chocolate

Required to be bought:

The red tape is good for the sinks

Plastic Containers

Candles

Rubbish bags, Freezer Bags

This was updated 27 Apr 2000 after pesach

Leftovers: from Pesach 5760 2000

Black Pepper

Sweet Paprika

Cinnamon

Cocoa

Aluminium Foil

Gladwrap

Plastic Plates

some Sugar

Salt.

Spices are In the big Fleishig Pot

Knives in large plastic dish

Sugar in with Milchig Dishes

Used: Pesach 5760 2000

6 lb Handmade Matzah

14 lb Machine Matzah

10 Kilo Potatos

13 dozen eggs

2 Kilo Sugar

4 Packets Coarse meal

2 Packets superfine Meal

No Fine Meal

12 Bars of dark chocolate

Need to buy:

Don't get Izkowitz Soc

white pepper

Required to be bought:

This was updated 5 Apr 2002 after pesach

Leftovers: from Pesach 5760 2000

Black Pepper

Sweet Paprika

Cinnamon

Cocoa

Aluminium Foil

Gladwrap

Plastic Plates

Sugar

New Salt

Spices in dishes cupboard

Knives, sugar in pots cupboard

Need to buy:

Don't get Izkowitz Soc

white pepper

Used: Pesach 5762 2002

6 lb Handmade Matzah

14 lb Machine Matzah

ONLY buy yehudah matza

used almost 2 walnut oil - very good

3 bottles soc

10 Kilo Potatos

15 dozen eggs

2.5 Kilo Sugar

5 Packets Coarse meal

3 Packets superfine Meal

No Fine Meal

12 Bars of dark chocolate

Required to be bought:

3 Pack almonds

2 Pack Walnuts

2 Pack hazelnuts

Soda water

Chrain - the real stuff

Cinnamon sticks

Wine

Fish bits for Yoweck

Margarine

This was updated 1 Apr 2005 after pesach

Leftovers: from Pesach 5765

Black Pepper corns

Sweet Paprika

Cinnamon

Cocoa

Aluminium Foil

Gladwrap

Plastic Plates

Sugar

New Salt

Spices in dishes cupboard

Knives, sugar in dishes cupboard

Need to buy:

Don't get Izkowitz Soc

Used: Pesach 5765 2005

BUY 3 detergents next year

3 boxes handmade matza

14 lb Machine Matzah

*ONLY buy yehudah matza
used 1 walnut oil - very good*

3 bottles soc

8 Kilo Potatos

12 dozen eggs

2.5 Kilo Sugar

5 Packets Coarse meal

2 Packets superfine Meal

No Fine Meal

12 Bars of dark chocolate

Required to be bought:

3 Pack almonds

2 Pack Walnuts

2 Pack hazelnuts

Soda water

Chrain - the real stuff

Wine

Fish bits for Yoweck

Margarine

This was updated 21 Apr 2006 after pesach

Leftovers: from Pesach 5765

Black Pepper corns

Cinnamon

Cocoa

Aluminium Foil

Gladwrap

Plastic Plates

Sugar

Almost 1 full Salt

Spices in dishes cupboard

Knives, sugar in dishes cupboard

Need to buy:

Stainless steel pots

Don't get Izkowitz Soc

*Used cheese, milk, but not yohurt
or sour cream*

Used: Pesach 5766 2006

BUY 3 detergents next year

2 boxes handmade matza

12 lb Machine Matzah

ONLY buy yehudah matza

*slightly more than 1 walnut oil -
very good*

3 bottles soc

8 Kilo Potatos

11 dozen eggs

2.5 Kilo Sugar

5 Packets Coarse meal

2 Packets superfine Meal

No Fine Meal

12 Bars of dark chocolate

Required to be bought:

3 Pack almonds

Turkey Roast baster

2 Pack Walnuts

1 Pack hazelnuts

Soda water

Chrain - the real stuff

Wine

Fish bits for Yoweck

Margarine

This was updated 9 Apr 2010 after pesach

*Only used 2 boxes of the three shmura.
Used NO cream, sour cream etc was used
Only used 2 out of the bottles (2 litre) milk
Used 2 litres of frying oil
Only used 10 dozen eggs*

(Birmans+sian+paul came for first seder, Elana for second seder)

This was updated 18 May 2014 after pesach

Used 2 and a bit boxes of the three shmura.

Used NO cream, sour cream etc was used

Only used 2 out of the bottles (2 litre) milk

Used 2 litres of frying oil, did not but enough olive oil. The chilean vinegar was bitter. Walnut oil was good. Used 10 dozen eggs

(Michelle came for 1st seder. It finished quickly. All siblings and their children Sian and Will came for second seder)