

Di Pescara Passover Re-Heating Instructions

Thank you for celebrating Passover with Di Pescara.
We are honored to share these solemn traditions with you.

Matzo Ball Soup: Gently place matzo balls in a saucepan or pot. Pour the broth and vegetables over the top. (the matzo balls should be mostly submerged). Bring to a simmer over medium heat. Cover pot and simmer for 8-10 minutes. Carefully transfer matzo balls to your favorite soup bowls and ladle hot broth and vegetables over the top and enjoy!

Spring Chop Salad: Refrigerate until served. We suggest tossing the entire salad with lemon basil vinaigrette dressing in a large bowl just prior to serving.

Chopped Liver: Keep refrigerated until ready to be enjoyed. Serve with chopped hardboiled egg and diced onion and matzo crackers.

Gefilte Fish: Keep refrigerated until ready to be served. Try with the beet horseradish provided for some extra zip!

Braised Beef Brisket: Pre-heat oven to 350°, add the extra brisket sauce to pan if desired, cover with foil or use lid provided and bake for 20-25 (larger pans may take up to 35 minutes).

Roasted Salmon: Bake uncovered for 10-12 min at 350° serve with fresh lemon wedges.

Sauteed Green Beans: Bake uncovered @ 350° for 10-15 minutes

Mashed Potatoes: Bake @ 350° for 15-20 minutes (larger pans may take up to 30 minutes) or until hot. Stir halfway through cooking.

Potato Pancakes: Place the potato pancakes on a cookie sheet in a single layer and bake in oven @ 350° for 4 minutes on each side. They also work great in an air fryer too, cook for 5 minutes @ 375°! Serve with the apple sauce provided for the perfect finish!.

Dessert: Serve the Flourless Chocolate cake and coconut macaroons at room temperature.