

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!

Mixed Green Salad: Refrigerate until served. We suggest tossing the entire salad with white balsamic 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 for garnish 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 the lid provided and bake for 25 min (larger pans may take up to 35 minutes).

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

Carrot Tzimmes: Bake uncovered @ 350° for 15-20 minutes, (larger pans may take up to 30 minutes)

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

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: Coconut Macaroons and Flourless Chocolate Cake can be kept at room temperature, but keep Whip Cream refrigerated until ready to serve. The flourless chocolate cake can be warmed either in the oven for 4-5 minutes if you would like to serve it warm or can be enjoyed at room temperature. Serve with the whip cream provided.