

Passover Seder Sample Menu

Appetizer:

- Carrots and Hummus with Olive, Garlic, and Roasted Red Pepper Tapenade

First Course:

- Matzo Ball Soup

Main Course:

- Brisket
- Roasted Veggies with Balsamic Glaze
- Citrus Salad

Dessert:

- Flourless Chocolate Cake with Raspberry Sauce
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Hummus Recipe:

Ingredients:

- 1 can (15 ounces) chickpeas, drained and rinsed
- 1/4 cup tahini
- 1/4 cup lemon juice
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- 1/2 teaspoon ground cumin
- Salt to taste
- Water (as needed for desired consistency)

Instructions:

In a food processor, combine chickpeas, tahini, lemon juice, garlic, olive oil, and cumin.

Process until smooth, scraping down the sides as needed.

If the hummus is too thick, add water, 1 tablespoon at a time, until desired consistency is reached.

Season with salt to taste.

Transfer hummus to a serving bowl.

Olive, Garlic, and Roasted Red Pepper Tapenade:

Ingredients:

- **1/2 cup pitted Kalamata olives**
- **2 cloves garlic**
- **1/4 cup roasted red peppers**
- **2 tablespoons olive oil**
- **Salt and pepper to taste**

Instructions:

In a food processor, combine Kalamata olives, garlic, roasted red peppers, and olive oil.

Pulse until the mixture reaches your desired consistency.

Season with salt and pepper to taste.

Top hummus with tapenade.

Roasted Veggies with Balsamic Glaze:

Ingredients:

- **Assorted vegetables (such as carrots, bell peppers, zucchini, and red onion), cut into bite-sized pieces**
- **Olive oil**
- **Salt and pepper to taste**
- **Balsamic glaze (store-bought or homemade)**

Instructions:

Preheat your oven to 400°F (200°C).

Place the assorted vegetables on a baking sheet.

Drizzle with olive oil and season with salt and pepper. Toss to coat evenly.

Roast in the preheated oven for 20-25 minutes, or until the vegetables are tender and caramelized.

Remove from the oven and drizzle with balsamic glaze before serving.

Citrus Salad:

Ingredients:

- **Mixed greens (such as arugula, spinach, and lettuce)**
- **Sliced oranges or grapefruit**
- **Red onion slices**
- **Toasted almonds or pecans**

Citrus Vinaigrette:

- **Olive oil**
- **Freshly squeezed citrus juice (orange or lemon)**
- **Dijon mustard**
- **Honey (optional)**
- **Salt and pepper to taste**

Instructions:

Whisk together olive oil, citrus juice, mustard, honey (if using), salt, and pepper to make the vinaigrette.

Toss mixed greens, sliced citrus, red onion, and toasted nuts with the vinaigrette.

Flourless Chocolate Cake with Raspberry Sauce:

Ingredients:

- **200g dark chocolate**
- **4 large eggs**
- **1 cup (200g) granulated sugar**
- **1/2 cup (115g) unsalted butter or oil**
- **1 teaspoon vanilla extract**
- **1 cup (150g) fresh raspberries**

Instructions:

Preheat your oven to 350°F (175°C). Grease a 9-inch (23cm) cake pan.

In a heatproof bowl set over a pot of simmering water, melt the dark chocolate and butter (or oil), stirring until smooth. Remove from heat and let it cool slightly.

In a separate bowl, beat the eggs and sugar until pale and fluffy, about 5 minutes.

Gently fold the melted chocolate mixture into the beaten eggs until well combined.

Pour the batter into the prepared cake pan and smooth the top with a spatula.

Bake in the preheated oven for 25-30 minutes, or until the cake is set and a toothpick inserted into the center comes out with moist crumbs.

While the cake is baking, prepare the sauce.

Once the cake is baked and cooled, slice it into portions and serve with a drizzle of raspberry sauce over each slice.

Serving Information:

- **Serves: 6-8**
- **Preparation time: 15 minutes**
- **Cooking time: 25-30 minutes**
- **Total time: Approximately 1 hour (excluding cooling time)**

Raspberry Sauce:

Ingredients:

- **1 cup (150g) fresh raspberries**
- **2-3 tablespoons granulated sugar or honey (adjust to taste)**

Instructions:

In a small saucepan, combine the fresh raspberries and sugar (or honey) over low heat.

Cook, stirring occasionally, until the raspberries break down and release their juices, and the sugar is dissolved.

Continue simmering to reduce, about 10 minutes.

Remove from heat and let it cool slightly.

Transfer the mixture to a blender or food processor and blend until smooth.

Strain the sauce through a fine-mesh sieve to remove seeds, if desired.

Allow the sauce to cool completely before serving.