A top-down view of a white ceramic plate with a gold fork, knife, and spoon tucked into a white napkin. The cutlery is tied together with a piece of twine, and a white tag is attached. In the upper left corner, there is a cluster of pink flowers with green leaves. The background is a light-colored, speckled surface.

A Project of
ARTSCROLL

Shawws

COOKBOOK

*A Sampling of Mouthwatering Recipes
from our Bestselling Cookbooks*

NEW Upcoming Release
from Sina Mizrahi



ZA'ATAR SALMON WITH POMEGRANATE GREMOLATA

4 serves

Fish

- 1 (2-lb) center-cut salmon fillet
- 2 Tbsp extra virgin olive oil
- 1 Tbsp za'atar spice
- 1 tsp granulated garlic
- 1 tsp sea salt
- ½ tsp black pepper

Pomegranate gremolata

- 1 cup parsley leaves, finely chopped
- ¼ cup pomegranate seeds
- 2 cloves garlic, minced
- 1 Tbsp finely chopped roasted, unsalted pistachios
- 2 tsp lemon zest or chopped preserved lemon rind
- ½ tsp flaky salt, such as Maldon

Preheat oven to 400°F. Line a baking sheet with parchment paper.

Place salmon on prepared baking sheet. In a small bowl, combine oil and spices. Pat onto fish; roast for 12-15 minutes, or until the edges are browned and crisp and the fish flakes easily.

Prepare the gremolata. In a small bowl, toss together parsley, pomegranate seeds, garlic, pistachios, lemon rind, and salt.

Top salmon with gremolata and serve.

Try This

Substitute za'atar with 1 Tbsp hawajj + 2 Tbsp maple syrup.

NOTE

Za'atar is a blend that has many adaptations; look for one with hyssop leaves and sumac.



Dinner Done

By Leah Schapira, Victoria Dwek,
Shaindy Menzer, Renee Muller,
Esti Waldman

MAPLE SALMON

yield 6-8 servings

- 1 side of salmon
- 3 scallions, sliced

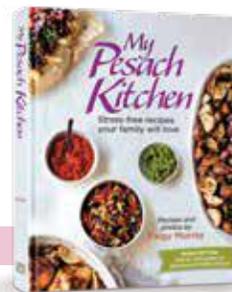
Maple Sauce

- ½ cup maple syrup
- 5 garlic cloves, crushed
- ¼ cup soy sauce
- ½ Tbsphoney
- 1 tsp mustard
- ¾ tsp black pepper

1. In a saucepan, combine all sauce ingredients; bring to a boil.
2. Place salmon into baking dish. Scatter scallions on salmon. Pour sauce over salmon. Marinate for ½ hour.
3. Meanwhile, preheat oven to 400°F. Bake for ½ hour.

TIPS AND TRICKS

Preparing less salmon? Don't need all the sauce? You can freeze it! Or prepare a double batch so it's ready to go the next time you make it.



My Pesach Kitchen

By Faigy Murray

TOMATO-PESTO SEA BASS

Yields 4 servings | Pareve

4 sea bass fillets

Tomato Confit

½ pint cherry tomatoes, halved

4 garlic cloves

¼ cup oil

1 tsp kosher salt

Almond-Basil Pesto

½ cup almonds

¼ cup oil

½ bunch fresh basil OR

½ package frozen cubes

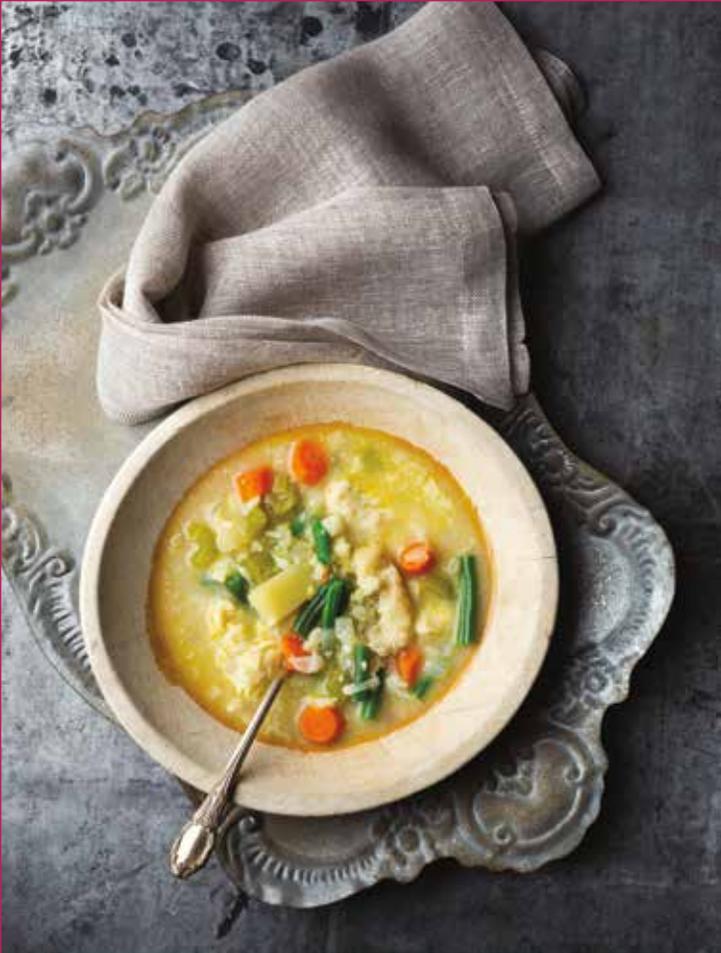
1 garlic clove

1 tsp kosher salt

1. Prepare the tomato confit: Preheat oven to 350°F.
2. In a small pan, toss together tomatoes, garlic, oil, and salt. Bake for 1 hour.
3. Prepare the almond-basil pesto: In a food processor fitted with the "S" blade, process all pesto ingredients until chopped to the texture you prefer. (I like it a bit chunky.)
4. Increase oven temperature to 400°F. Line a 9x13-inch pan with parchment paper.
5. Place fish into prepared pan. Spread pesto over fish; spoon tomato confit over it.
6. Bake for 40 minutes.

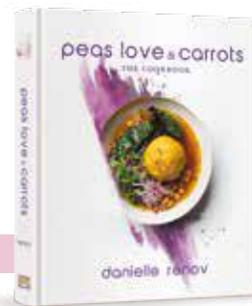
The tomato confit is delicious as is; you can serve it even if you're not making the fish!

This can be made using any fish; I've made it with salmon and even chicken cutlets.



Peas, Love and Carrots - The Cookbook

By Danielle Renov (@peaslovecarrots)



NONDAIRY “DAIRY DELICIOUS” SOUP

2 Tbsp extra virgin olive oil
1 large onion, diced
2 large celery stalks, peeled, diced
3 large carrots, peeled, cut into 1 inch rounds
2 tsp + 1 Tbsp kosher salt, divided
1 tsp coarsely ground black pepper
1 tsp garlic powder
2 Tbsp flour
5 large potatoes, peeled, cut into 1¾ inch chunks
2 cups frozen, finely chopped cauliflower
2 cups frozen string beans (I use haricot vert)
10 cups water

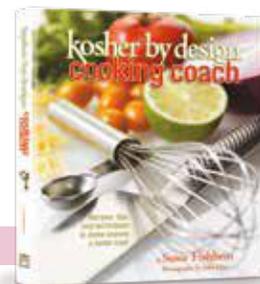
dumplings

3 eggs
1½ tsp kosher salt
1 cup room temp water
2½ cups flour

1. Heat a large pot over medium heat. Add oil, onion, celery, carrots, 2 teaspoons salt, and pepper. Cook for 5-10 minutes until the veggies have softened and are translucent but have not browned. Add garlic powder and flour; stir to combine. Add remaining ingredients and remaining tablespoon salt; stir to combine.
2. Raise heat to high; bring soup to a boil. Reduce heat to low; simmer, covered, for 1 hour.
3. Uncover; continue to cook, stirring every so often, until soup has slightly reduced and thickened.
4. Meanwhile, prep and cook dumplings; add to the soup. Turn up heat; bring soup back to a boil.
5. At this point you can serve or you can cover and leave over lowest heat to keep warm!

dumplings

6. In a bowl, whisk together eggs and salt until slightly foamy. Add water; whisk again. Add flour; stir with a spoon to create a thick batter.
7. Bring the soup up to a boil 20 minutes before serving.
8. With a spoon, scoop up about 2 tablespoons of dough. Use a second spoon to scrape teaspoons of batter from the spoon right into the boiling soup. Repeat with remaining batter.
9. After dumplings float to the top, cook for 3-4 minutes, serve the soup, and enjoy!



Kosher By Design Cooking Coach

By Susie Fishbein

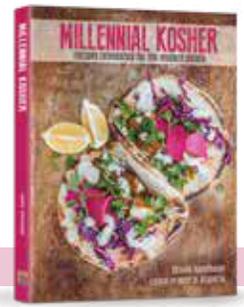
GREEK WHITE BEAN FETA SOUP

dairy | yields 6 servings

- 1 cup dried navy beans or other small white beans, placed in a bowl and covered with water to soak for at least 2 hours or overnight
- 2 teaspoons olive oil
- 2 ribs celery, cut into $\frac{1}{4}$ -inch dice
- 1 medium onion, halved, peeled, and thinly sliced
- $\frac{1}{2}$ teaspoon dried oregano
- 1 cup grape tomatoes, halved lengthwise
- 6 cups water flavored with 4 teaspoons vegetable consommé powder
- 2 cups fresh baby spinach leaves
- 4 ounces feta cheese, broken into small chunks

1. Heat the oil in a large soup pot over medium heat. Add the celery and onion, cook for 4-5 minutes. Allow the vegetables to "sweat," release their liquid, and become translucent, 5-6 minutes, but don't let them brown. Add the oregano and tomatoes. Stir and cook for 1 minute.
2. Drain the beans and add them to the pot. Pour in the consommé-flavored water. Bring to a boil, then bring down to a simmer. Continue to cook, uncovered, for 50-60 minutes, or until the beans are tender. Add the spinach and allow it to wilt, about 1 minute. Add the cheese. Remove from heat.
3. Ladle into bowls.

If you want to substitute boxed vegetable broth, be aware that some of the brands that I have used become very thick when cooked, so don't substitute it for more than half the amount of liquid, using water for the other half. You may also need to add an additional cup or two of consommé-flavored water at the end of the cooking time if your soup is very thick.



Millennial Kosher
By Chanie Apfelbaum

STICKY SILAN SHORT RIBS

Meat | Yields 6 servings | Freezer friendly

- 3 lbs. short ribs
- 1 batch Sweet and Smoky Spice Rub (recipe below)
- ½ cup silan
- 1 cup pomegranate seeds
 - handful of parsley, roughly chopped
 - Parsnip Puree (page 238), for serving, optional

Sweet & Smoky Spice Rub

- 3 Tbsp brown sugar
- 2 Tbsp smoked paprika
- 1 Tbsp cumin
- 1 Tbsp kosher salt
- 1½ tsp coarsely ground black pepper
- 1 tsp allspice
- ½ tsp cinnamon

Combine all ingredients in a small bowl; mix well.

Preheat oven to 325°F. Rub the spice mix generously over the ribs.

Place the ribs into a 9x13-inch pan with the fat side facing up. Cover tightly with 2 layers of foil; bake for 3 hours, until ribs are tender and falling off the bone.

Remove the ribs from the oven; raise oven temperature to 425°F. Discard most of the juices from the pan, leaving about ½ cup. Drizzle the ribs generously with silan and bake, uncovered, for 15 minutes, basting every 5 minutes with silan from the pan.

To serve, garnish with pomegranate seeds and fresh parsley. Serve with parsnip puree, if desired.



Dinner Done

By Leah Schapira, Victoria Dwek,
Shaindy Menzer, Renee Muller,
Esti Waldman

SMOKED BBQ BRISKET

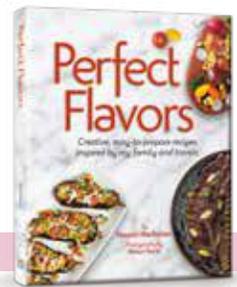
yield 8 servings

3-4 lb 2nd cut brisket
2 Tbsp honey
2 tsp liquid smoke
2 tsp soy sauce
3 Tbsp brown sugar
1½ Tbsp paprika
2½ tsp garlic powder
1½ tsp chili powder
1½ tsp kosher salt
1½ tsp black pepper

For rewarming

- Apple juice, optional

1. Preheat oven to 225°F.
2. In a small bowl, combine honey, liquid smoke, and soy sauce. Spread over brisket.
3. In a small bowl, combine brown sugar, paprika, garlic powder, chili powder, salt, and pepper. Rub on both sides of brisket.
4. Place brisket into a baking pan, fat side up. Cover very, very well. Bake for 8-9 hours.
5. Remove brisket from oven; raise oven temperature to 425°F. Remove brisket from pan, flip over, and place into a clean baking pan. Bake uncovered for 8 minutes. Drizzle with 4-5 tablespoons of the liquid from the first pan. Cover; cool before slicing.
6. To rewarm, bring to room temperature first (if brisket was refrigerated). Add 1 inch apple juice to the bottom of the pan. Wrap brisket loosely in foil; place in pan. Place in oven for about 10 minutes, until warm.



Perfect Flavors
By Naomi Nachman

MOLE-INSPIRED SPARE RIBS

meat | yields 8 servings | freezer friendly

Spice Rub

- 2 Tablespoons flour
- 1 Tablespoon cocoa powder
- 1 Tablespoon ancho chili powder
- 1 Tablespoon garlic powder
- 1 Tablespoon smoked paprika
- 1 teaspoon kosher salt
- 1 Tablespoon cumin

Spare Ribs

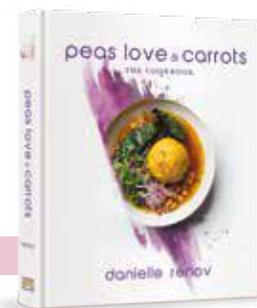
- 2 Tablespoons canola oil
- 3-4 pounds beef spare ribs
- 2 onions, diced
- 3 cloves garlic, minced
- 1 jalapeño pepper, diced, seeds and ribs removed
- 2 cups dry red wine, divided
- 2 Tablespoons tomato paste
- ¼ cup semi-sweet chocolate chips
- 1 teaspoon kosher salt

1. Combine rub ingredients in a small mixing bowl.
2. Coat meat with the rub.
3. Preheat oven to 325°F.
4. Heat oil in a large heavy skillet; sear the ribs till they have browned on all sides. Transfer meat to a large roasting pan.
5. In the same skillet, place onion, garlic, and jalapeño; sauté until lightly browned, stirring regularly. You may need to add a bit more oil while sautéing.
6. Add a small amount of wine; using a wooden spoon, scrape up any brown bits stuck to the pan. Bring to a simmer; then stir in tomato paste, chocolate chips, and salt.
7. After the chocolate has melted, add remaining wine; bring to a boil.
8. Pour sauce over meat in roasting pan. Cover; bake for 3 hours.

Mole (pronounced MO-lay) sauce is Mexican in origin and has heat from peppers and sweetness from chocolate, making it very flavorful with the sweet heat combo. Don't let the chocolate in a meat recipe throw you off. Give this a try. It won't stop you from eating dessert!



Peas, Love and Carrots - The Cookbook
By Danielle Renov (@peaslovecarrots)



BAKED RIGATONI WITH VODKA SAUCE

1 lb (500 g) any pasta,
cooked al dente
(I like to use a tubular pasta because
it catches the sauce)
2 cups shredded mozzarella cheese
¼ cup Parmesan cheese (optional but
highly recommended)

vodka sauce

2 cloves garlic, minced
1 Tbsp unsalted butter
1 cup vodka
pinch (or 2) crushed red pepper
flakes
1 (15 oz) can tomato sauce
1 cup heavy cream
½ tsp kosher salt
1 Tbsp starchy pasta water

1. Preheat oven to 400°F / 200°C. Butter a 9x13 inch baking dish or pan; set aside.

vodka sauce

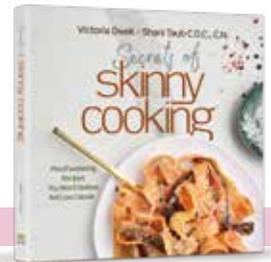
2. Add garlic and butter to a small pot over medium high heat. Cook until garlic is fragrant but not browned.
3. Add vodka; stir until it reduces by half (3-4 minutes). Add remaining sauce ingredients; stir. Bring to a boil, then remove from heat.
4. Add pasta and vodka sauce to prepared baking dish; stir well.
5. Top with shredded mozzarella cheese and Parmesan, if using.
6. Bake until golden, bubbly, and slightly crunchy on top, about 40 minutes.
7. Serve hot and enjoy!

TIPS + TRICKS

If you double the recipe be sure to use a big pot, because the vodka will bubble quite a bit and need extra time to cook down!

FREEZER TIP

If you need to make this ahead of time, I suggest making only the sauce, letting it cool completely, and then freezing the sauce alone. Simply defrost and add to freshly cooked pasta to serve!



Secrets to Skinny Cooking
By Victoria Dwek, Shani Taub

RUTH'S GLUTEN-FREE PIZZA

Yields 12 medium pizzas | Dairy
Gluten-Free | Low Carb | Sugar-Free

calories
57 calories per pizza
.....
shani taub exchange
2 pizzas = 1 protein

Crust

1 (24-oz) bag frozen cauliflower, slightly thawed
4 egg whites
2 oz (½ cup) shredded mozzarella cheese
½ cup grated Parmesan cheese
1 tsp dried basil OR oregano
1 tsp garlic powder
½ tsp salt
pinch coarse black pepper

Topping

12 Tbsp marinara sauce
12 sun-dried tomatoes, halved
4 Tbsp grated Parmesan cheese
fresh basil leaves

1. Preheat oven to 425°F. Line 2 baking sheets with parchment paper.
2. Add cauliflower to a food processor. Pulse until cauliflower breaks down into small grain-like bits (do not over-process). You should have 4 cups cauliflower rice. Remove to a microwave-safe bowl; microwave for 4 minutes, or sauté in a sauté pan for 4-5 minutes, until cauliflower is cooked. Remove cauliflower to a paper towel-lined colander and press to remove as much liquid as possible.
3. In a large bowl, whisk together egg whites, cheeses, basil, garlic powder, salt, and pepper. Add cauliflower; mix well to combine.
4. Scoop ¼-cup mounds of cauliflower batter onto prepared baking sheets, keeping each mound well-spaced (you should be able to fit 6 on one sheet). Press down to flatten. Bake for 20 minutes, until edges are golden.
5. Top each pizza with 1 tablespoon sauce and 2 sun-dried tomato halves. Sprinkle each with 1 teaspoon Parmesan cheese. Bake for 7 minutes, until cheese is melted; top with basil.

[MAKE AHEAD] These crusts freeze well. Bake completely (don't overbake), then layer with parchment paper and store in a ziplock bag. When ready to enjoy, add sauce and toppings; bake until warmed through.



Dinner Done

By Leah Schapira, Victoria Dwek,
Shaindy Menzer, Renee Muller,
Esti Waldman

ONE-POT NO-CREAM FETTUCCINE ALFREDO

yield 6-8 servings

PREP | This pasta is best fresh. It will take 30 minutes from start to finish. Don't try to make it ahead!

4 Tbsp butter
4 garlic cloves, crushed
3 cups water
3 cups whole milk
1 lb fettuccine, broken in half (raw)
3 tsp kosher salt
½ cup grated Parmesan cheese

1. Melt butter in a large saucepan over medium heat. Add garlic; cook for 1 minute.
2. Add water, milk, fettuccine, and salt. Raise heat and bring to a boil.
3. Return heat to medium; simmer for 20 minutes, stirring often. Serve topped with Parmesan cheese.

TIPS AND TRICKS

Want to make a creamy pesto pasta? Add in a pack of frozen basil cubes during the last few minutes.



The Silver Platter - Simple Elegance

By Norene Gilletz, Daniella Silver

SPAGHETTI SQUASH LASAGNA

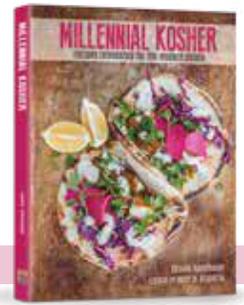
dairy | passover | gluten-free |
freezes well | yields 6 servings

1 medium spaghetti squash (about 3 lb/1.4 kg)
2 cups marinara sauce
2 cups chopped fresh spinach
¼ lb/125 g mozzarella cheese, sliced
¾ cup grated Parmesan cheese
2 cups shredded Cheddar cheese

1. Preheat oven to 350°F. Line a rimmed baking sheet with parchment paper.
2. Cut squash in half lengthwise; discard seeds and pulp. Place squash, cut-side down, on prepared baking sheet. Bake, uncovered, for 35-45 minutes, until tender.
3. Coat the bottom and sides of a 12-inch round glass or ceramic quiche dish with nonstick cooking spray.
4. Use a fork to separate squash strands. Place a layer of squash strands into prepared baking dish. Spoon on 1 cup of marinara sauce. Sprinkle with half the spinach and half the cheeses. Repeat with a second layer, ending with cheeses.
5. Bake, covered, for 30 minutes, until piping hot. Uncover; bake an additional 10 minutes, until golden.

NORENE'S NOTES

USING YOUR NOODLE: For short strands, cut spaghetti squash in half lengthwise. For long strands, cut it into 1-inch rings. Discard seeds and pulp. Place on baking sheet and bake, uncovered, for 35-45 minutes, until tender. Separate squash strands with a fork.



Millennial Kosher
By Chanie Apfelbaum

SUMMER BERRY & FETA SALAD WITH BASIL LIME DRESSING

dairy | yields 4 servings

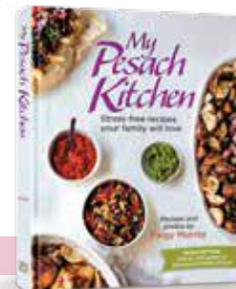
- 5 oz. frisée or arugula
- 1 cup sliced strawberries
- ½ cup blueberries
- 1/3 cup candied pecans
- ½ small red onion, thinly sliced
- 1 cup crumbled feta cheese

Basil Lime Dressing

- 1/3 cup light olive oil
- 3 Tbsp lime juice
- 2 Tbsp honey
- ½ cup packed fresh basil leaves
 - kosher salt, to taste
 - freshly ground black pepper, to taste

1. Prepare the dressing: Place oil, lime juice, honey, basil, salt, and pepper into a blender or food processor; blend until smooth and creamy.

2. Spread the frisée on a platter; top with strawberries, blueberries, pecans, red onion, and feta. Drizzle with dressing before serving.



My Pesach Kitchen

By Faigy Murray

STRAWBERRY SPINACH SALAD

Yields 6-8 servings | Pareve

6 cups spinach leaves
OR romaine lettuce
10 strawberries, washed and sliced
(see Notes & Tips)
½ cup walnuts, roughly chopped
2 Persian cucumbers, sliced
1 avocado, diced

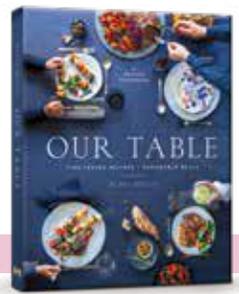
Dressing

2 Tbsp honey
3 Tbsp red wine vinegar
3 Tbsp strawberry preserves
1 garlic clove
¼ cup oil

1. Prepare the dressing: Place dressing ingredients into a food processor fitted with the "S" blade. Process until smooth and creamy. Store in a tightly closed container in the fridge until ready to use.
2. Assemble fruits and vegetables in a bowl. Drizzle with dressing before serving.

If you don't use fresh strawberries, you can sub any fruit, such as mangos, blueberries, or chopped apples.

Add crumbled feta cheese for a delicious, light dairy lunch.



Our Table
By Renee Muller

FRICO SALAD WITH CANDIED SWEET POTATOES

For the Fricos

1 (5-ounce) container shredded
Parmesan cheese

For the Candied Sweet Potatoes

2 cups finely diced sweet potato

2 Tablespoons olive oil

¼ cup silan (date honey)

¼ teaspoon paprika

salt

pepper

For the Salad

8 cups assorted greens

1 honeycrisp apple, not peeled,
sliced

¼ cup chopped pecans

For the DRESSING

¼ cup vinegar

¼ cup silan

2 Tablespoons mustard

2 Tablespoons mayonnaise

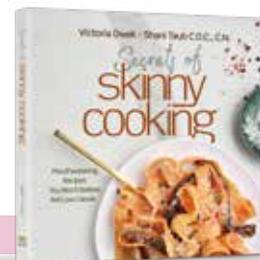
1. Preheat oven to 375°F. Line two baking sheets with parchment paper.
2. Prepare the fricos: Spray 8 small circles of nonstick cooking spray on one prepared baking sheet. On each circle, scatter some Parmesan cheese, making sure it is in one even layer. Bake 8 minutes, or until fricos are almost golden and crisp. Let cool. Transfer to a container; repeat with remaining Parmesan.
3. Prepare the sweet potatoes: Toss sweet potatoes with oil, silan, and spices. Roast on second prepared baking sheet, uncovered, for 1½ hours, stirring every 30 minutes, until softened and starting to char. (You can see a photo of the sweet potatoes on page 32.)
4. Prepare the dressing: Combine dressing ingredients in a jar or cruet; mix well.
5. In a large bowl, combine greens, apple, pecans, and candied sweet potatoes. Drizzle with dressing. Top with fricos.

NOTE

If your fricos break, don't worry. Just break them up further and scatter them over the salad. They are delicious either way.

PLATING TIP

If plating as an appetizer, divide salad among individual salad plates, drizzle with dressing, and top each with 2 fricos.



Secrets to Skinny Cooking
By Victoria Dwek, Shani Taub

ONE-PAN GLAZED GREEN BEANS

Yields 4 (8-ounce) servings | Pareve | Gluten-Free | Low Carb |
Paleo (use coconut aminos instead of soy sauce)

calories
100 calories per serving
.....
shani taub exchange
1/2 vegetable

2 lb green beans
1 Tbsp fresh minced ginger
(or 3 frozen cubes)
2 Tbsp soy OR tamari sauce
2 tsp sesame oil
2 tsp honey
1 tsp salt, plus to taste
pinch coarse black pepper
Garnishes
crushed red pepper flakes (optional,
for additional heat)
1/2 tsp sesame seeds

1. Place 1/4-inch water into a sauté pan; heat over medium-high heat until steam rises from the pan. Add green beans, cover, and steam for 3 minutes. Drain green beans; immediately rinse with cold water to stop the cooking process.
2. Coat pan with nonstick cooking spray; return to high heat (the pan will already be hot). Add one layer of green beans (you will need to cook them in 2-3 batches) and cook until charred, about 90 seconds per side, or 3 minutes total, flipping halfway through.
3. Meanwhile, in a small bowl, whisk together ginger, soy sauce, sesame oil, honey, salt, and pepper to create a sauce.
4. When all beans have been charred, lower heat; return all beans to pan, add sauce, and stir to coat beans. Cook for 1 additional minute. Season with additional salt to taste.



The Silver Platter: Simple to Spectacular

By Norene Gilletz, Daniella Silver

CAPRESE PENNE SALAD

dairy | gluten-free option |
do not freeze | yields 6-8 servings

1 pkg (16 oz/454 g) penne pasta
(gluten-free or regular)
1 pint cherry tomatoes, halved
8 oz/250 g mozzarella cheese, cut into
bite-sized chunks (about 2 cups)
1/2 cup chopped fresh basil
additional basil, for garnish

Dressing

1/2 cup extra virgin olive oil
1/2 cup balsamic vinegar
2 cloves garlic, minced (about 1 tsp)
1 tsp kosher salt
1/4 tsp black pepper
1/4 tsp chili flakes (or to taste)

1. Cook pasta al dente in salted water according to package directions. Drain well.
2. Transfer pasta to a serving bowl; let cool. Add tomatoes, mozzarella, and basil.
3. Dressing: Combine ingredients for salad dressing in a glass jar; seal tightly and shake well.
4. Toss salad with dressing. Adjust seasonings to taste. Garnish with additional basil leaves. Serve chilled.

NORENE'S NOTES

QUICK TIP: Instead of cutting a block of mozzarella into chunks, use individual cheese sticks and slice crosswise into bite-sized pieces.

VARIATION: Make Bocconcini Kabobs by marinating cut-up mozzarella cheese and whole cherry tomatoes in dressing for 20 minutes. Alternate them on small wooden skewers, adding small whole basil leaves in between. Serve chilled as an appetizer. Easy cheesy!



The Silver Platter: Simple to Spectacular

By Norene Gilletz, Daniella Silver

CHEESY QUINOA BITES

dairy | passover | gluten-free |
freezes well | yields about 3 dozen mini muffins

3 cups water
1 1/2 cups quinoa, rinsed and drained
3 eggs, lightly beaten
1 cup shredded carrots
1/2 cup diced red onion
3 scallions, thinly sliced
2 cloves garlic, minced (about 1 tsp)
1/4 cup chopped fresh parsley
1 cup shredded mozzarella or Cheddar cheese
2 Tbsp grated Parmesan cheese
1 tsp kosher salt
1/4 tsp black pepper

1. Bring water to a boil in a medium saucepan over high heat. Add quinoa; reduce heat. Simmer, covered, for 15 minutes, or until tender. Remove from heat and let stand 5 minutes. Fluff with a fork. Transfer to a large serving bowl; let cool.
2. Preheat oven to 350°F. Coat interior of mini muffin pans with nonstick cooking spray.
3. Add eggs, carrots, red onion, scallions, garlic, parsley, cheeses, salt, and pepper to cooled quinoa. Mix well.
4. Fill prepared muffin pans to the top with quinoa mixture and flatten slightly.
5. Bake, uncovered, for 20-25 minutes or until edges are golden-brown.
6. Cool slightly and remove from muffin pans. Serve warm or at room temperature.

NORENE'S NOTES

In a hurry? Chop the carrots, onions, scallions, garlic, and parsley in the food processor.

Some brands of quinoa do not require rinsing. Otherwise, rinse under running water for 1 minute to remove the bitter coating (saponin).



NEW Upcoming Release
from Sina Mizrahi

BURNISHED ISRAELI CHEESECAKE

Dairy | makes 9-inch cake

3 cups (750 g) 9% gvina levana
(quark cheese)
1 cup (250 g) sour cream
6 eggs
1 cup (200 g) sugar
¼ cup instant vanilla pudding
¼ cup cornstarch
1 tsp salt

Adjust oven rack to the middle; heat oven to 450°F. Line a 9-inch springform pan with parchment paper, making sure it extends 2 inches above the rim.

In a bowl, combine quark cheese and sour cream. If any liquid floats to the top, drain it off before adding cheese mixture to the bowl.

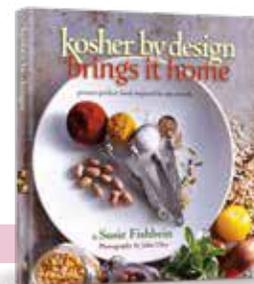
In the bowl of a stand mixer, whisk eggs until pale and fluffy, 3 minutes. Add cheese mixture, sugar, vanilla pudding, cornstarch, and salt. Beat on medium low speed until smooth and combined. Pour into prepared pan, smoothing out the top. Tap pan on the counter a few times to remove air bubbles.

Bake for 45 minutes, or until the top is deeply brown, teetering on burnt, and the middle is still jiggly. Transfer to a cooling rack for 1 hour (it will collapse); cover and place in the fridge to set overnight.

Unclasp the springform and peel off the parchment paper. Dip a sharp knife in boiling water and cut a slice to serve. Store in the fridge for up to 3 days.

NOTE

Substitute quark cheese with 2 cups (500 g) 2% Greek yogurt and 1 cup (250 g) sour cream.



Kosher By Design Brings It Home

By Susie Fishbein

NUTELLA PEANUT BUTTER CHEESECAKE

dairy | yields 12 servings

Nutella Crust

1 cup Nutella

1 tablespoon dark brown sugar

1 large egg

½ cup *plus* 1 tablespoon all-purpose flour

¼ teaspoon Maldon salt, coarse sea salt, *or* kosher salt

Cheesecake Filling

4 (8-ounce) blocks cream cheese, at room temperature

1 cup sugar

1 teaspoon pure vanilla extract

4 large eggs

½ cup creamy peanut butter

½ cup Nutella

Nutella Glaze

½ cup Nutella

Preheat the oven to 325°F. Lightly coat a 9-inch springform pan with nonstick cooking spray, set aside.

Prepare the crust: In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup Nutella, brown sugar, egg, flour, and salt together for 1-2 minutes to form a smooth dough. Press dough into the bottom of prepared pan. Bake for 8 minutes. Set aside to cool.

Prepare the filling: In a clean mixing bowl, beat cream cheese and sugar together until smooth. Add in vanilla; add one egg at a time, mixing between each until just combined. Don't over-mix. Scrape down the sides and bottom of bowl during mixing.

Remove 2½ cups batter to a medium bowl. Set aside.

Add the peanut butter to the remaining batter. Beat until smooth. Pour peanut butter mixture over cookie base. Using a small offset spatula, smooth the batter.

No need to wash the bowl or beater. Pour the reserved batter back into the mixer bowl. Add ½ cup Nutella; beat until smooth. Pour over the peanut butter layer; use a small, clean offset spatula to smooth into an even layer.

Bake for 55-60 minutes, until center is almost set. Remove from oven and allow to cool.

Prepare the glaze: Microwave ½ cup Nutella for 30 seconds.

Spread glaze in an even layer over the center of the cake. Cover and refrigerate for at least 4 hours before serving. Make sure you cut all the way to the bottom of the cookie crust; a serrated knife will help.



Something Sweet
By Miriam Pascal

STRAWBERRIES AND CREAM BUNDT CAKE

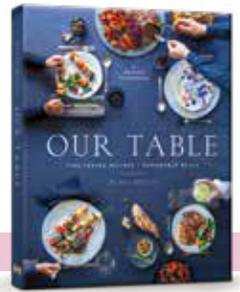
dairy or Pareve | yields 12-15 servings

½ cup heavy whipping cream
or nondairy whip
4 eggs
1¾ cups sugar
1 teaspoon vanilla extract
1 teaspoon strawberry extract
2-3 drops red food coloring
(optional, but recommended)
½ cup oil
½ cup strawberry purée (see
Note)
2 cups flour
1 (4-oz) package instant vanilla
pudding mix
1 Tablespoon baking powder
Vanilla Glaze (page 190),
optional

1. Preheat oven to 350°F. Coat a standard (12-cup) bundt pan with floured baking spray. Coat well to ensure the cake unmolds easily.
2. In the bowl of an electric mixer, on high speed, whip cream until stiff. Use a rubber spatula to remove whipped cream to a small bowl; set aside. No need to wash bowl before continuing to next step.
3. In the same mixer bowl, on medium speed, beat together eggs and sugar until smooth and creamy, about 2 minutes. Add vanilla, strawberry extract, and food coloring, if using. Stir on low speed to combine.
4. Add oil and puréed strawberries. Beat to combine. Add flour, pudding mix, and baking powder; stir just to combine. Use a rubber spatula to gently fold in reserved whipped cream.
5. Pour batter into prepared pan; bake for 40-45 minutes, until a tester inserted into the center comes out clean.
6. Allow cake to cool for 10-15 minutes before removing from pan.
7. Set cake aside to cool completely before topping with Vanilla Glaze, if desired.

NOTE This cake works really well with frozen strawberries, so you can easily make it all year round. To purée strawberries: Completely defrost frozen strawberries; purée in food processor until smooth. You'll need about 1 cup whole frozen strawberries to make ½ cup purée.

PLAN AHEAD This cake freezes well when stored airtight. Wrap cake in foil and then seal it in a zip-lock bag. It's best to freeze it without the glaze; add glaze just before serving.



Our Table
By Renee Muller

CANNONCINI CREAM-FILLED PUFF PASTRY HORNS

For the filling

1 cup heavy cream
4 ounces brick-style cream
cheese, at room temperature
3 Tablespoons sugar
2 Tablespoons freshly
squeezed lemon juice

For the pastry horns

1 sheet puff pastry
sugar, for sprinkling

Special Equipment

cream horn molds

1. Prepare the cream filling: In the bowl of a stand mixer fitted with the whisk attachment, whip heavy cream on medium speed until mixture begins to thicken, about 30 seconds. Increase speed to high; whip until soft peaks form, 30-60 seconds. Transfer to a bowl; set aside. In the same mixer bowl, on medium speed, beat together cream cheese and sugar until soft and creamy. Add lemon juice. Use a spatula to fold in whipped cream. Refrigerate.
2. Prepare the pastry horns: Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper.
3. Roll thawed puff pastry into a large rectangle. Using a pizza cutter, slice the dough lengthwise into ½-inch-wide strips. Working with one at a time, place the tip of a mold at the top of each strip. Wrap dough around the tip, overlapping dough slightly. Continue wrapping until the entire mold is covered. Brush the dough with a drop of water so that it seals well when wrapped. Cut off any extra length of dough; roll the mold gently, pressing it to seal the layers together. Repeat with remaining dough and horn molds.
4. Use a pastry brush to brush molded horns with water; sprinkle with sugar to give horns a nice sheen and crunch. Place on prepared baking sheet; bake for about 12 minutes, or until golden. Allow to cool. Slip the baked horns from the molds. Freeze horns until ready to serve.
5. To assemble, transfer refrigerated cream to a piping bag, preferably fitted with a small star tip. Pipe cream into horns. Serve immediately or refrigerate until ready to serve.

VIDEO TECHNIQUES



HOW TO WRAP
DOUGH AROUND
HORN MOLDS AND
FILL BAKED HORNS
WITH CREAM

WWW.ARTSCROLL.COM/OURTABLEVIDEOS



Simply Gourmet
By Rivky Kleiman

BUTTER CRINKLE COOKIES

Dairy | Yields 4 dozen cookies

½ cup powdered sugar
½ cup butter, chilled
(1 stick)
1/3 cup sour cream
1½ cups sugar
1 egg
2 tsp vanilla bean paste or vanilla
extract
2 cups flour
½ cup dry milk powder,
such as Baker's Choice
3 tsp baking powder
¼ tsp sea salt

1. Preheat oven to 350°F. Line 3 baking sheets with parchment paper
2. Place powdered sugar into a bowl; set aside.
3. Using an electric mixer, beat together butter, sour cream, and sugar until blended. Do not overbeat. Beat in egg and vanilla. Slowly beat in flour, milk powder, baking powder, and salt.
4. Shape 1 tablespoon of dough in a ball by hand, or use a small scoop. Roll the ball in prepared powdered sugar, coating it completely. Place on prepared baking sheet; repeat with remaining dough. Arrange 4 across and 5 down on each baking sheet.
5. Bake 12-14 minutes. If using disposable baking sheets it will be 14 minutes. If using metal baking sheets it will be 12 minutes, as metal conducts heat more evenly and quickly.
6. Cool before serving.

NOTE

This recipe is freezer friendly!