

TRADITIONAL CHAROSET

Makes 20 1/2-teaspoon servings

Keeps 3 days under refrigeration

Ingredients:

- 3 ounces (75g/3/4-cup) walnuts
- 1/4 large cooking apple
- Kosher wine to moisten
- 2 level teaspoons cinnamon
- 2 level teaspoons sugar

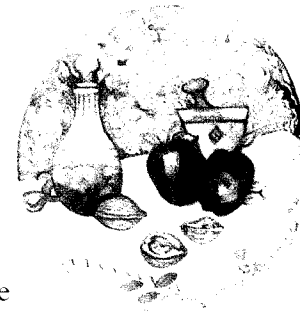
Mince the walnuts and the apple. (You can use the food processor for this.) Moisten with the kosher wine and flavor with cinnamon and sugar. The consistency should be that of mortar.

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Apple-and-Walnut Haroset

Ashkenazi Jews, or Jews from eastern Europe, eat this kind of haroset.



4 cups shelled walnuts	$\frac{3}{4}$ cup Concord grape wine or grape juice
5 cups sweet apples, peeled and chopped	1 tablespoon maple syrup or granulated sugar (to taste)
Peel of 1 lemon, finely grated	
$1\frac{1}{2}$ teaspoons cinnamon	

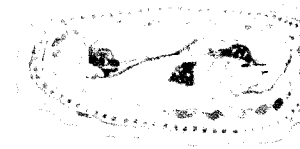
1. In a food processor, chop nuts (or pound by hand with a mortar and pestle). Mix all ingredients into a paste. (I like a chunkier consistency and do not chop the walnuts very fine.) Put in a bowl and chill before serving.
2. During the seder, the haroset is spread on small pieces of broken matzoh.

Yield: Serves 50, depending on whether your guests like to “heap” or *schmeer*. Enough for two seders.

Date-and-Almond Haroset

Sephardic Jews, whose ancestors came from Spain, Portugal, and Middle Eastern countries, where dates and figs are bountiful, eat different kinds of haroset. My family was at a seder in Morocco, where the leader mashed a large ball of dates in a bowl with a fork, while adding wine. This haroset was served wrapped in romaine lettuce (for the bitter herbs), and also on small pieces of matzoh.

$\frac{1}{2}$ cup blanched almonds	$\frac{1}{4}$ teaspoon ground cloves
$1\frac{1}{2}$ cups pitted dates, chopped	$\frac{1}{4}$ teaspoon ginger
$\frac{1}{2}$ cup figs, chopped	Pinch of cayenne pepper
$\frac{1}{2}$ teaspoon orange zest	Pinch of allspice
$\frac{1}{2}$ teaspoon cinnamon	1 teaspoon lemon juice
$\frac{1}{4}$ teaspoon coriander	$\frac{1}{3}$ cup sweet red wine



In a food processor, chop nuts first. Then blend dates, figs, orange zest, and spices together to form a sticky mass. Roll into 2-inch balls. Put in bowl. Gradually add lemon juice and wine to mixture, making a thick paste. Chill if not used immediately.

Yield: Serves about 40 (20 guests for each night's seder!).