

Haroset Around the World

Israeli

2 red apples
2 bananas
2 oranges
½ cup pitted dates
¼ cup white grape juice
Cinnamon

Iraqi

honey
figs
dates
raisins
currents
dark grape juice

Ashkenaz

3 red apples
¼ cup grape juice
1/8 cup honey
1 cup raisins
cinnamon

Moroccan

Figs
Dates
Raisins
Other dried fruit, like currants
grape juice

Californian

banana
dried apricots
mango
banana chips
cinnamon and curry

Brazilian

avocado
banana
orange
granny smith apple

American Nouveau

dried cranberries
dried cherries
honey
strawberries (fresh or frozen)
Cinnamon, ginger and curry

Hebrew School Recipe

Apple Sauce
Cinnamon
Raisins
banana chips
dark grape juice

Chocolate

Chocolate Chips
Apples
Honey
White grape juice

Nana's Charoset

white raisins
red raisins
granny smith green apple
2 tsp. cinnamon
2 tsp. sugar
grape juice to moisten

Cranberry Charoset

Apples
Cranberries
Raisins
Cinnamon

Yeminite Charoset

pitted dates
dried figs
dried apricots
white or black raisins
Macintosh apples
dark grape juice
cinnamon

Sephardic Charoset

Combination of Syrian, Moroccan and Yemenite recipes

pitted dates
apple
raisins
ginger juice (grate a fresh piece of ginger and squeeze the grated portion to extract the juice)
dark grape juice

Yemenite Charoset 2

chopped dates
chopped green apple
matzo meal
sesame seeds
ground ginger powder
cinnamon
cayenne pepper

Greek Charoset

1 orange-seeded
½ cup raisins
cherry preserves
dark grape juice
ginger
cayenne pepper
sugar
1 tablespoon dark grape juice

Italian Charoset

chopped pitted dates
 apple
 Orange
 banana
 grape juice
 1/4 teaspoon ground cinnamon
 1/8 teaspoon ground cloves
 1 tablespoon lemon juice
 Matzo meal as needed

Persian/Iranian Charoset

1 pear chopped
 1 apple chopped
 pitted dates chopped
 cinnamon
 grated ginger root
 apple cider vinegar
 dark grape juice

Turkish Charoset

pitted dates
 peeled sliced apples
 dried apricots
 dried figs
 ginger, coriander
 cinnamon
 dark grape juice

Mexican Charoset

1 pear, peeled, cored, and chopped
 3 apples, peeled, cored, and chopped
 3 bananas, peeled and mashed
 2 cups pitted dates (about 1 lb)
 2 tablespoons ground cinnamon
 1 cup dark grape juice

Venetian Charoset

Matzo Meal
 1 peeled and cored apple
 3 sliced bananas
 10 pitted dates
 juice and rind of 1/2 lemon
 juice and grated rind of 1/2 orange
 3 chopped hard boiled eggs
 Dark grape juice
 1 tsp cinnamon

California Charoset 2

1 large avocado, peeled /diced
 juice of 1/2 lemon
 golden raisins
 pitted dates
 pitted prunes
 dried figs
 grated peel of 1 orange
 orange juice
 matzah meal

Wolfgang Puck's Charoset

Granny Smith apples
 2 lemons, juiced
 golden raisins
 honey
 cinnamon
 dark grape juice

And.....

A Dozen Charoset Recipes from Around the Globe

#1 EGYPTIAN CHAROSET

- * 1 pound dried raisins
- * 8 ounces pitted dates
- * 1/4 cup sugar
- * 1/4 cup chopped walnuts or pecans
- * 2 cups water

Put raisins and dates in a bowl and cover with water. Let stand 1 hour. Add the sugar and whirl the mixture in a blender, a few spoonfuls at a time. or divide the mixture in thirds and place in a food processor. Transfer the chopped fruits to a heavy saucepan and let simmer over low heat until the fruits are cooked and the liquid is absorbed. It should take about 20 minutes. Remove from the heat and place in a jar. When cool, sprinkle with chopped nuts. Makes about 4 cups

#2 GREEK CHAROSET (RHODES)

Source: The Cookbook of the Jews of Greece by Nicholas Stavroulakis

Yield: 3 cups

- * 1 1/4 cups dates, finely chopped
- * 1 large orange
- * 1/2 cup honey or sugar
- * cinnamon to taste
- * ground cloves to taste
- * 1/2 cup almonds, finely chopped
- * 1/2 cup walnuts, finely chopped
- * 5 ounces sweet red wine

Peel the orange and cut it into pieces. Remove the seeds, add the chopped dates, and mash together into a paste. Put the paste and honey in the top of a double boiler over gently simmering water and stir constantly with a wooden spoon for about 20 minutes or until it is quite thick. Add the cloves, cinnamon, and wine, and simmer until very thick. Remove from the heat, stir in the chopped nuts, and turn out into a large bowl to cool.

#3 MOROCCAN CHAROSET BALLS WITH DATES, RAISINS AND NUTS

Source: TVFN- Cooking Live Show #CL8862

Yield: about 60 pieces

- * 2 cups pitted dates
- * 1/2 cup golden raisins
- * 1/2 cup dark raisins
- * 1/2 cup walnuts
- * 1 tablespoon sweet red Passover wine, (up to 2)

Process the dates, raisins, and walnuts in a food processor until the mixture is finely chopped and begins to stick together. Add enough wine to make a sticky mass. Line a baking sheet with waxed paper. Drop slightly rounded measuring teaspoonfuls of the mixture onto a lined sheet. Roll each mound with moistened palms into hazelnut-size balls. Refrigerate for at least 3 hours or until firm.

#4 SEVEN-FRUIT CHAROSET FROM SURINAM

Source: "The Jewish Holiday Kitchen" by Joan Nathan 1988

Yield: 5 cups

- * 8 oz unsweetened coconut
- * 8 oz chopped walnuts or:
- * 8 oz grated almonds

- * 1/4 c sugar
- * 1 tbsp cinnamon
- * 8 oz raisins
- * 8 oz dried apples
- * 8 oz dried prunes
- * 8 oz dried apricots
- * 8 oz dried pears
- * 4 oz cherry jam
- * sweet red wine

Combine everything except the jam and wine in a pot. Cover with water and simmer over low heat. Periodically, add small amounts of water to prevent sticking. Cook at least 90 minutes. When it is cohesive, stir in the jam and let stand until cool. Add enough sweet wine to be absorbed by the charoset and chill.

Makes 5 cups.

#5 TURKISH CHAROSET

Yield: 10 servings

- * 1 cup seedless raisins
- * 1 pound pitted dates
- * 1 orange, peeled, sliced and pitted
- * 1 apple, peeled, cored and sliced
- * 2 tablespoons sweet wine

1. Soak raisins 30 minutes in hot water to cover. Drain.
2. Grind raisins, dates, orange, and apple together. Add sweet wine to make a thick paste.
3. Cover and refrigerate until 1 hour before serving.

From: Nancy Berry (nlberry@prodigy.net)

#6 YEMENITE CHAROSET V

Source: Translated from: "The Passover Cook Book" from Hava Nathan, 1986, published by Zmora Bitan, Israel

- * 1/2 kg pitted dates
- * 1 1/2 cup walnuts
- * 1/2 cup almonds
- * 1 teasp. ground ginger
- * 1 teasp. cinnamon
- * 3 grains of "hehl" *SEE NOTE
- * 1/4 teasp. black pepper
- * 1/4 teasp. cumin
- * 1 glass grape juice or orange juice
- * 3 apples, grated

*NOTE: Sorry, don't know the English translation for this- it's a spice the Yemenites also put in their coffee

Ground all the ingredients together except for the apples. Mix the ground ingredients with the apples. Keep in a closed jar in the fridge.

In my version: I use a date spread instead of the pitted dates. I don't put the hehl and use dry, red wine instead of the juice. I might also double the quantities for the same quantity of spices. I ground the nuts in the food processor until they're almost finely ground, but still with pieces of nuts here and there. Then I remorselessly process everything in the food processor.

#7 VENETIAN CHAROSET

- * 1+1/2 cups chestnut paste
- * 1/2 cup pine nuts
- * 10 ounces dates, chopped
- * Grated rind of one orange
- * 12 ounces figs, chopped
- * 1/2 cup white raisins
- * 2 Tbs poppy seeds
- * 1/4 cup dried apricots
- * 1/2 cup chopped walnuts
- * 1/2 cup brandy
- * 1/2 cup chopped almonds
- * honey to bind

Combine all ingredients, gradually adding just enough brandy and honey to make the mixture bind. Other Italian CharoSET recipes include mashed up bananas, apples, hard-boiled eggs, crushed matzah, pears, and lemon.

From: "Maxine L. Wolfson" (MLW@MATH.AMS.ORG)

#8 THE NORTH AFRICA'S CHAROSET

Source: The Folklore Cook Book by Molly Bar David (First edition) 1964

- * 60 Grams Pine nuts
- * 1 Cooked Egg yolk
- * 1 Apple - Grated
- * 1/2 Cup Sugar
- * 1/2 Cup Almonds - Grounded
- * 1/2 Cup Walnuts - Grounded
- * 1 Lemon Juice and Zest
- * Cinnamon and Ginger (to your own taste)

Mix together all ingredients.

#9 GAROZA

Source: adapted from Recipes from the Jewish Kitchens of Curacao, by the Sisterhood of Mikva Israel--Emanuel.

Yield: about 65 balls

- * 2 pounds peanuts, not salted
- * 1/2 pound cashews
- * 1 pound dark brown sugar
- * 1/2 pound pitted prunes
- * 1/2 pound figs
- * 1/4 cup candied fruit--optional
- * 2 jiggers kosher wine
- * 3 tablespoons orange juice
- * 3 tablespoons lime or lemon juice
- * 1/2 cup honey
- * 2 to 3 tablespoons cinnamon plus extra for coating

If the cashews are salted, rinse them in cold water. Dry in the sun or a warm oven.

Grind fruits and nuts. Add the sugar, honey, cinnamon, wine and juices to form a moist but firm mixture. With wet hands, roll the mixture into balls, 1" in diameter. Drop into a bowl with cinnamon and roll the ball to coat thoroughly.

Wrap in plastic film and store air tight. These candies can be frozen.

NOTE: This Sephardic recipe for Charoset makes a very tasty, egg-free candy

*Recipe based on one from Recipes from the Jewish Kitchens of Curacao, written by the Sisterhood of Mikva Israel--Emanuel.

From: Eeyore (efalt@zianet.com)

#10 PEAR AND MANGO CHAROSET

Yield: about 2-3 cups, 12 servings

- * 2 medium sized pears, cored and coarsely chopped
- * 1 tablespoon lemon juice
- * 1 cup fresh mango, peeled and diced
- * 1/2 cup raisins
- * 1/4 cup walnuts
- * 1/2 teaspoon cinnamon
- * 1 tablespoon honey
- * 1 tablespoon sweet Passover wine

Place pears in a mixing bowl and sprinkle with lemon juice. Place all the ingredients except for the wine in the work bowl of a food processor. Pulse once or twice. Transfer mixture to a bowl and stir in wine. Cover and refrigerate at least 1 hour before serving.

From: Leah Perez (perezleah@hotmail.com)

#11 PERSIAN CHAROSET

Source: Mohtaran Shirazi via The Jewish Holiday Kitchen, Joan Nathan 1988

Yield: 5 cups

- * 25 dates, pitted and diced
- * 1/2 c unsalted pistachios
- * 1/2 c almonds
- * 1/2 c golden raisins
- * 1 1/2 peeled apples, cored and diced
- * 1 pomegranates
- * 1 orange, peeled and diced
- * 1 banana, sliced
- * 1/2 c sweet red wine, to 1 cup
- * 1/4 c cider vinegar
- * 1/2 tbsp cayenne
- * 1 tbsp ground cloves
- * 1 tbsp ground cardamom
- * 1 tsp cinnamon
- * 1 tbsp black pepper

Combine all the fruits and nuts. Add the wine and vinegar until a pasty consistency is achieved. Add the spices and blend well. Adjust seasonings.

Makes 5 cups.

#12 CALIFORNIA CHAROSET

Source: Joan Nathan's "Jewish Holiday Kitchen"

- * 1 whole orange
- * 1 large avocado, peeled and diced
- * juice of 1/2 lemon
- * 1/2 cup sliced almonds
- * 1/2 cup raisins
- * 4 seedless dates
- * 2 figs or prunes
- * 2 Tbs apple juice
- * 2 Tbs matzoh meal

Peel and section the orange; reserve the peel and the sections. Toss the avocado and lemon juice in a bowl. Set aside. In a processor or blender, place the almonds, raisins, dates, and figs. Process until coarsely chopped. Add the orange peel and sections and process briefly to combine. Add the avocado and process 1 or 2 seconds more. Transfer the mixture to a glass bowl and gently fold in the apple juice and matzoh meal. Cover with plastic wrap and store in the refrigerator.