

Charoset Around the World

Israeli

2 red apples
2 bananas
2 oranges
1/2 cup pitted dates
1/4 cup white grape juice
cinnamon

Moroccan

figs
dates
raisins
other dried fruit, like currants
grape juice

American Nouveau

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

Nana's Charoset

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

Sephardic Charoset

**(Combination of Syrian,
Moroccan & 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

Iraqi

honey
figs
dates
raisins
currents
dark grape juice

Californian

banana
dried apricots
mango
banana chips
cinnamon and curry

Hebrew School Recipe

applesauce
cinnamon
raisins
banana chips
dark grape juice

Cranberry Charoset

apples
cranberries
raisins
cinnamon

Ashkenaz

3 red apples
1/4 cup grape juice
1/8 cup honey
1 cup raisins
cinnamon

Brazilian

avocado
banana
orange
granny smith apple

Chocolate

chocolate chips
apples
honey
white grape juice

Yemenite Charoset

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

Yemenite Charoset 2

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

Greek Charoset

1 orange-seeded
1/2 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

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

Mexican Charoset

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

Wolfgang Puck's Charoset

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

Venetian Charoset

matzo meal
1 peeled and cored apple
3 sliced bananas
10 pitted dates
juice & rind of 1/2 lemon
juice & grated rind of 1/2 orange
3 chopped hard boiled eggs
dark grape juice
1 tsp cinnamon

A Dozen Charoset Recipes from Around the Globe

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.

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.

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
1-2 tablespoon sweet red Passover wine

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.

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 cup 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.

Turkish Charoset

Source: Nancy Berry (nlberry@prodigy.net)

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

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

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 tea. ground ginger
1 tea. Cinnamon
3 grains of "hehl" *SEE NOTE*
1/4 tea. black pepper
1/4 tea. 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 use 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 process everything in the food processor.

Venetian Charoset

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

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 tablespoons poppy s
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.

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 ground almonds
1/2 cup ground walnuts
1 lemon juice and zest
cinnamon and ginger (to your own taste)

Mix together all ingredients.

Garoza

Source: adapted from Recipes from the Jewish Kitchens of Curacao, by the Sisterhood of Mikva Israel--Emanuel. From: Eeyore (efalt@zianet.com)

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

Pear and Mango Charoset

Source: Leah Perez (perezleah@hotmail.com)

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.

Persian Charoset

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

Yield: 5 cups

25 dates, pitted and diced
1/2 cup unsalted pistachios
1/2 cup almonds
1/2 cup golden raisins
1 1/2 peeled apples, cored and diced
1 pomegranate
1 orange, peeled and diced
1 banana, sliced
1/2 – 1 cup sweet red wine
1/4 cup 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.

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 tablespoons apple juice
2 tablespoons 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.