

Please join us for our virtual seder – Sunday March 28

We will meet up starting at 4:00 at our shared zoom link and we'll start the seder at 4:30.



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IN ADVANCE

1. RSVP to rsvp@kolhaverim.net
2. Get a copy of the Haggadah
- Digital copy [HERE](#)
3. Shopping list – see below
4. Share special recipes – email to info@kolhaverim.net
These will be posted on our website
5. Share a reading or poem or topic you'd like to briefly discuss. Send any materials or ideas to Jonathan to holidays@kolhaverim.net

DAY OF THE SEDER

1. Prepare your seder meal
2. Prepare your seder plate
See sample plate [HERE](#)
3. Set your table – see below
4. Set up zoom at your seder table so that you'll be able to see everyone else and everyone will be able to see you.
5. Join in between 4-4:30 to be ready to start at 4:30!

SHOPPING LIST

Matzo/matzah

Horseradish

Parsley

Beet

Orange

Potato (peels)

Salt

Eggs

Gefilte fish

Charoset ingredients: Gala or Fuji apples, walnuts, red wine, cinnamon, brown sugar

Matzo ball soup – ingredients and broth – OR matzo ball mix and vegetable/chicken broth



Seder meal ingredients

Drinks: Wine or grape juice and anything else you'd like to drink

Candles

Flowers

SETTING YOUR TABLE

Your seder plate

Matzo plate – three matzo covered with a napkin

Seder plate

Salt water for dipping

Optional:

Flowers

Candles

Gefilte fish

RECIPE 1: CHOCOLATE TOFFEE MATZO

Adapted from Marcy Goldman of [Better Baking](#)

With layers of matzo, crunchy toffee, chocolate, and sea salt, matzo crack is an absolute must for Passover!

Servings: 35 2-inch squares

Total Time: 1 Hour

INGREDIENTS

- 4-5 lightly salted matzos
- 2 sticks (1 cup) unsalted butter
- 1 cup firmly packed dark brown sugar
- 1 (12-ounce) bag semi-sweet chocolate chips (I use Ghirardelli)
- 1 heaping cup chopped pecans (toasted if desired, for maximum flavor - see note below)
- 1/2 teaspoon sea salt flakes or kosher salt

INSTRUCTIONS

1. Preheat the oven to 350°F. Line a rimmed baking sheet with heavy duty aluminum foil, making sure the foil goes up and over the edges, and top with a sheet of parchment paper.
2. Cover the baking sheet with the matzos, cutting and piecing them together as necessary to fill the entire pan.
3. Make the toffee: Combine butter and brown sugar in a medium saucepan. Cook over medium heat, stirring constantly with a whisk, until the mixture comes to a boil. (If it looks like it's separating, just keep stirring; it will come together.) Once the mixture comes to a boil, continue cooking and stirring for another 3 minutes until foamy and thickened. (Be extra careful -- the toffee will be very hot!) Immediately pour the toffee over the matzos and, using a spatula, spread into an even layer.
4. Put the pan into the oven and bake for 8 to 10 minutes, or until the toffee topping is crackled and bubbling all over. Remove the pan from the oven and place on wire cooling rack on the counter. Immediately scatter the chocolate chips evenly over top. Wait 3 to 5 minutes for the chips to soften, then use an offset spatula to spread the chocolate into an even layer. Sprinkle with the pecans and sea salt. Refrigerate until the chocolate is firm, about 45 minutes. Don't leave it in the fridge too much longer, otherwise it will be hard to cut.
5. Lift the foil overhang to transfer the matzo crack onto a large cutting board. Using a large sharp knife, cut into 2-inch squares. Store in an airtight container in the fridge and serve cold.
6. **Note:** I love Streit's lightly salted matzos for this recipe but any brand will work. If you can only find regular salted matzos, cut back or omit the sea salt at the end. If you can't find matzos, substitute Saltine crackers and omit the salt. You'll need enough to cover the entire sheet pan.
7. **Note:** It's a good idea to toast the nuts for maximum flavor but, truth be told, I never bother.
8. **Freezer-Friendly Instructions:** The toffee can be frozen for up to 3 months: Place the toffee in an airtight container. It can be eaten directly from the freezer or, if you'd like, remove the toffee from the container and let it come to room temperature.

RECIPE 2: TRADITIONAL APPLE-WALNUT CHAROSET

Source: <https://www.epicurious.com/recipes/food/views/traditional-apple-walnut-charoset-234298>



This is a standard Ashkenazi (Eastern European) recipe, with a little brown sugar added for depth.

YIELD

Makes about 4 cups

Ingredients

- 3 medium Gala or Fuji apples, peeled, cored, and finely diced
- 1 1/2 cups walnut halves, lightly toasted, cooled, and coarsely chopped
- 1/2 cup sweet red wine such as **Manischewitz Extra Heavy Malaga**

*(Abby suggests using 1/4 cup of non-sweet wine instead)

- 1 1/2 teaspoons ground cinnamon
- 1 tablespoon packed brown sugar

PREPARATION

In large bowl, stir together all ingredients. Store, covered, at room temperature until ready to serve.

Notes:

For the most even texture, we recommend dicing the apples by hand. However, to save time, they can be chopped in the food processor — just be careful not to over process.