

MARK STRAUSMAN'S SEPHARDIC CHAROSET

My most-requested Passover recipe, and a luxurious alternative to the traditional Ashkenazi-style apple/walnut charoses that's more common in NYC. I love to eat it at breakfast, all during Passover and beyond.

Ingredients

24 dried figs
24 pitted dried dates
8 prunes
4 oranges, peeled and sectioned
Fresh juice of 1 lemon
1 teaspoon kosher salt
1/4 cup minced fresh ginger
1 cup walnut halves
1 cup almonds
1/4 cup sugar
Pinch of nutmeg
Pinch of cinnamon

Place the figs in a food processor and coarsely chop them. Working in order, add the remaining ingredients one at a time, pulsing or chopping after each addition. The mixture should be almost smooth and pasty, like mortar. Refrigerate until ready to serve, up to 1 week. Bring to room temperature before serving.

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