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## YEMINITE CHAROSET

*This Charoset is gooey and fragrant with dried Mediterranean fruit. I like to roll it into walnut sized balls and dust it with cinnamon and ground almonds.*

20MIN	5MIN	15MIN	2 1/2 CUPS
DURATION	COOK TIME	PREP TIME	SERVINGS

## INGREDIENTS

- 1 cup dried black figs, stems cut off
- 1 cup dried dates, pitted
- 1 cup dried apricots
- 2 cups red wine or apple juice
- 1 tablespoon ground cinnamon plus 1 additional tablespoon for dusting
- 1/4 cup honey
- 1 teaspoon freshly grated ginger or pinch of ground ginger
- 1/2 cup coarsely ground toasted almonds

## PREPARATION

1. Place dried fruit in a large bowl.
2. Place wine or apple juice in a small pot over medium low heat until it comes to a simmer. Pour liquid over the dried fruit and steep for 1 hour.
3. Drain fruit into a sieve suspended over a bowl reserving liquid. Place fruit in a food processor and pulse or chop by hand until the mixture is combined and only slightly chunky. You may need to add some of the reserved soaking liquid to help fruit stick together.
4. Add cinnamon, honey, and ginger to the chopped fruit and stir to combine.
5. Roll charoset into walnut sized balls and roll into ground almonds and additional cinnamon, if desired. Yemenite Charoset can be made and stored covered in the refrigerator for up to 3 days before serving.

## ASHKENAZ CHAROSET

*My sister-in-law's grandmother, of Polish descent, makes the best charoet—it's become somewhat of a legendary recipe for the extended family. When I called her, though, she told me that her recipe was never written down! I recreated this version based on her instructions*

10MIN	15MIN	1 CUP
DURATION	PREP TIME	SERVINGS

### INGREDIENTS

- 6 apples, grated
- 1 cup walnuts, finely chopped
- 1/2 teaspoon cinnamon
- 2-3 tablespoon white sugar
- 1/3 cup sweet red wine

### PREPARATION

1. Place the apples and walnuts into a large bowl.
2. Combine the cinnamon and sugar; sprinkle over the apples.
3. Stir in the sweet wine.
4. Serve immediately, or refrigerate until serving.