

Wine is central – traditionally a sweet red wine drunk in small amounts at various points during the Seder. Plus, you will need a large glass of wine for Elijah - not to be consumed! If you don't drink, or can't face the Jewish sweet wine, just improvise!

Matzah is a distinctive and roughly 2/3 of A4-sized unleavened bread. If you failed to stock up and the boxes have vanished from the Jewish or World supermarket aisle, well, use dry crackers.



During the meal, you construct the **Hillel Sandwich** from Maror, salt and Matzah.

There are no rules about making the charoset – it can be a paste consistency, or something like a chunky breakfast cereal. Chopping the fresh fruit— small dice, large dice or grated, that's up to you. Nuts chopped or ground—again, up to you. You can also include cinnamon, nutmeg, cloves or allspice, while desiccated coconut is a good alternative for the nut-allergic. Some people also add dried fruit like raisins, dates, prunes or apricots.



1 red apple and/or 1 pear
1 cup chopped or ground walnuts
or almonds as preferred
½ cup sweet red wine

Peel and finely dice the fresh fruit. Mix in the ground nuts and wine. Refrigerate till serving and then add a little more wine. For a fancier version, add ½ cup raisins or other dried fruit or desiccated coconut, plus ¼ tsp. cinnamon and ¼ tsp. nutmeg

[illegible]

Chag Sameach Pesach – Happy Passover