

Fie's Delicious Sephardic Unleavened Rolls

These rolls are sooo excellent – you'll be amazed that they are unleavened

We like to serve them with butter, &/or charoset and horseradish.

12 muffins/rolls *(double ingredients for 24 muffins/rolls)*

Ingredients for 12 muffins:

½ can matzo meal (Manishevitz Matzo Meal)

6 eggs, beaten with a fork

Select remaining ingredients from one of the options below & add

Plain Roll option– yummy added to any meal in place of a dinner roll ... or served for breakfast 😊

2 cups water

1 tsp lemon zest

½ tsp pepper

1 tsp salt

½ cup sunflower, or mild, oil

2 handfuls shredded cheese, optional

OR Spice Roll option – yummy served with Les'a's Sephardic charoset & topped with horseradish

2 cups water

1 tsp lemon zest

½ tsp pepper

1 tsp salt

½ cup sunflower, or mild, oil

2 handfuls shredded cheese, optional

OR Sweeter Roll option – yummy served with Les'a's Sephardic Charoset

2 cups water

1 tsp cinnamon

1 tsp cloves

salt, optional

½ cup sunflower, or mild, oil

Instructions:

1. Preheat oven to 425
2. Add ingredients above to pot
3. Heat until it comes to a boil – Immediately remove and place pot on hot pad
4. Stir in 1 cup of matzo meal – keep stirring
5. Once it is well blended, add the 2nd cup of matzo meal
6. In a different bowl, add 6 eggs – mix well
7. Fold eggs into matzo meal mixture
 - a. Add 1 egg (approx 1/4 cup of eggs) at a time
8. Keep folding and slowly adding eggs until all eggs are added.
9. Bake 30-40 min
10. Remove from oven and allow to cool... **if** you can wait before trying them-)