#### jamie geller's VEGAN HOLIDAYS 14 MEATLESS AND DAIRY-FREE TRADITIONAL JEWISH RECIPES

"My mommy doesn't let" is a favorite saying amongst my little ones. They chant it more than they live it, but, it's a start. So today I feel like telling the whole world I would be vegan but "my family doesn't let". Most of them are serious carnivores and so living this lifestyle 24/7 would mean double the work in the kitchy for me which is super hard for me to wrap my head (and time-starved life) around.

I started eating macrobiotic (a cousin of the vegan diet) with my mom in the 90s before it was envogue and when it was more cult-ish in style. We'd go to these invite-only macrobiotic supper clubs and that's when I fell in love with tempeh, kanten and wheatgrass shots. So this Vegan Holiday ebook is an ode to my past life, and a hope and dream for my future. A time when vegan recipes can live side by side with their carnivorous "cousins" at my dinner and holiday tables. (These recipes are sooo good I may slip in a swap and see if my family notices.) An essential tip for successful vegan cooking is quality ingredients and specifically extra virgin olive oil. This healthy fat stand-in makes all the difference.

Happy Vegan Holidays and Everyday (if your family lets!).



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# ALL ABOUT EVOO

Did you know that extra virgin olive oil (EVOO) is one of the most versatile tools in the kitchen? Not only can you use it to drizzle over a dish, whip up a vinaigrette, or roast vegetables, it's also great for sautéing and frying!

#### How to cook with and store your EVOO:

- EVOO has a smoke point of over 400°F, making it perfect for nearly any type of cooking, which usually happens between 250°F and 350°F.
- 2. EVOO can be used anywhere in the kitchen you need it, and it even gives some of your favorite baked treats a delicious twist.
- 3. Store your oil in a cool, dry place, and always be sure to keep it in a dark glass or opaque vessel. Heat, light, and moisture can all have negative effects on EVOO, so even though it's convenient you shouldn't be storing oil next to the stove either!
- 4. Be careful with your EVOO though, its shelf life shouldn't extend above 2 years.
- 5. Extra Virgin Olive Oil tastes great, and there's a variety for everyone. From bright and peppery to mild and grassy, EVOO varies in flavor based on the type of olive used and its origin. Use something mild for roasting and peppery for dressings, but make sure to keep your favorite within reach for dinner tonight.





## VEGAN CHALLAH

In this delicious vegan challah recipe, we substituted aquafaba, which is the liquid from a can of chickpeas, for eggs and it worked amazingly! We gave the aquafaba a whip to make it extra fluffy to bring additional softness to the dough. Now, egg-sensitive friends and vegans can also munch down a huge piece of challah at the Shabbat table!

Challah

½ cup Aquafaba (chickpea liquid)	1 ½ teaspoons salt
3 tablespoons Extra Virgin Olive Oil,	1 cup warm water
such as <u>Colavita</u>	5 to 6 cups flour
2 <sup>1</sup> / teaspoons active-dry veast	

2 <sup>1</sup>/<sub>4</sub> teaspoons active-dry yeast

4 tablespoons agave

Topping

2 tablespoons Extra Virgin Olive Oil, such as Colavita

1 tablespoon sesame Seeds

- 1. Separate canned chickpeas from the liquid using a strainer.
- 2. Add  $\frac{1}{2}$  cup of the aquafaba (chickpea liquid) to a large bowl and whip with a hand mixer until very fluffy. About 5 mins on high speed.
- 3. Add the olive oil, yeast, agave, salt and water. Mix well.
- 4. Gradually add the flour until a dough forms.
- 5. Knead for 5 minutes until dough is soft and smooth.
- 6. Place in a large bowl and cover.
- 7. Leave it in a warm part of the room to rise until the dough has doubled in size (about 45 mins).
- 8. Separate the dough into 3 even pieces and roll each out into a long strand.
- 9. Braid the strands together and pinch the ends.
- 10. Place the challah on a parchment lined baking tray.
- 11. Brush with olive oil and sprinkle with sesame seeds.
- 12. Preheat oven to 350°F.
- 13. Allow dough to rise for 45 mins.
- 14. Bake for 30 mins or until challah is perfectly golden.





# GEFILTE NOT FISH

If you're vegan and want to experience gefilte fish this is the closest thing to it. We used ground nori seaweed sheets to impart a bit of fishy flavor and baked instead of boiled to help keep the classic shape. We recommend red potatoes, which held together better than Russet.

Kosher For Passover

Yield 6 pieces

- 2 medium potatoes (about 12 ounces)
- 2 carrots, divided
- 1 parsnip
- 1 onion
- 1 tablespoon extra virgin olive oil, such as <u>Colavita</u>
- 2 teaspoons ground nori seaweed\* (optional)

2 tablespoons chopped dill 2 tablespoons chopped parsley 1 teaspoon sugar <sup>1</sup>/<sub>4</sub> tsp celery salt 2 tablespoons matzo meal For serving: horseradish and sliced boiled carrot

- 1. Place potatoes, carrots, and parsnip in a pot with water. Bring to a boil and simmer until just tender. Drain and cool, reserve 1 carrot for serving. Peel potato.
- 2. Preheat the oven to 375°F. Line a sheet pan with parchment paper and lightly coat with evoo.
- 3. Using the small holes of a box grater, grate potato, 1 carrot, parsnip and onion into a medium bowl. Add evoo, nori, dill, parsley, sugar and salt. Mix gently. Add matzo meal and mix well.
- 4. With wet hands shape into oval patties about 1 inch wide.
- 5. Place on the prepared sheet pan. Bake at 375°F for 30 minutes, or until firm. Cool in the refrigerator until ready to serve.
- 6. Serve gefilte fish cold with sliced carrot and horseradish.

\*Grind Nori seaweed sheets in a food processor or blender.



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### VEGAN CHICKEN SOUP

To make the best, fastest soup, start with a rich and flavorful veggie broth. You can make your own by simmering a mix of onions, carrots, celery, and potatoes in water that just covers the veggies for about 1 hour, then strain and use as needed.



#### Serves 6

- 2 tablespoons extra virgin olive oil, such as <u>Colavita</u>
- 1 large onion, roughly chopped
- 4 cloves garlic, minced
- 2 medium carrots, roughly chopped
- 2 stalks celery, roughly chopped
- 1 large potato, peeled roughly chopped

Several sprigs flat leaf parsley Small bunch fresh dill 1 tablespoon hawaij 1 teaspoon turmeric 1 teaspoon salt <sup>1</sup>/<sub>8</sub> teaspoon black pepper 2 quarts vegetable broth

- In a large deep stock pot, over low heat, heat evoo and saute onions for about 10 minutes with the cover on, stirring every couple minutes. This helps add real depth of flavor to a vegan soup.
- Add garlic, carrots, celery, potato, parsley, dill, hawaij, turmeric and salt and pepper and cover with broth. Bring mixture to a boil, reduce heat to low and simmer, covered, for at least 20 minutes until all vegetables soften. Season soup with salt and pepper to taste and serve with noodles and/or matzo balls.



## VEGAN MATZO BALLS

The trick to making vegan matzo balls is to bake them this will keep them from falling apart in the hot soup. You can also store matzo balls in the fridge and rewarm in the oven before serving.

Kosher For Passover

Yield 12 matzo balls

- 1 medium potato, unpeeled, boiled ½ cup matzo meal
- 1 tablespoon potato starch
- 2 tablespoons extra virgin olive oil, such as <u>Colavita</u>

2 tablespoons soda water <sup>1</sup>/<sub>2</sub> teaspoon salt <sup>1</sup>/<sub>4</sub> teaspoon black pepper 1 tablespoon chopped herbs, such

- as parsley and dill (optional)
- In a medium mixing bowl, peel and grate boiled potato on the fine side of a box grater. Add in matzo meal and potato starch and mix well.
- 2. Stir in evoo, soda water, salt, pepper and herbs if using.
- 3. Cover and place in the refrigerator for 30 minutes or until firm.
- 4. Preheat oven to 275°F.
- 5. Line a sheet pan with parchment paper. With well oiled hands form matzo balls by gently rolling a spoonful of matzo ball batter to approximately 1-inch in diameter in the palm of your hands.
- 6. Arrange matzo balls on the lined sheet pan. Bake at 275°F for 20-25 minutes, carefully turning after 10 minutes. Cook until firm to the touch, but not browned.
- 7. Serve immediately warm from the oven or cool, cover and refrigerate. Before serving, warm matzo balls briefly in a 200°F oven. Place warm matzo balls in soup bowls with "chicken" soup.



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### VEGAN 7 SPECIES CHOLENT

This is a lighter, meat free cholent we originally created to celebrate the holiday of Tu Bishvat, the New Year for the trees, but it is truly delicious any time of year. The recipe has something for everyone. It is heartwarming and delicious.

Serves 6+

- 1 large red onion, sliced
- 2 medium carrots, thinly sliced
- 2 tablespoons tomato paste
- 3 garlic cloves, minced
- 1 cup wheat berries
- 1 cup barley
- 1 cup raisins
- 1 cup Kalamata olives, pitted and chopped
- $\frac{1}{2}$  cup pitted and chopped dates
- <sup>1</sup>/<sub>2</sub> cup stemmed and chopped dried figs
  Kosher salt
  Freshly ground black pepper
  7 cups vegetable broth or water
  3 tablespoons extra virgin olive oil, such as <u>Colavita</u>
  Garnish: Pomegranate arils, chopped flat-leaf parsley

- 1. Preheat slow cooker to low.
- 2. Combine onions, carrots, tomato paste, garlic, wheat berries, barley, raisins, Kalamata olives, dates, figs, salt, pepper, and broth or water in the insert of the slow cooker. Drizzle with evoo.
- 3. Cover and cook overnight.
- 4. Before serving, scatter arils and parsley over the top.



### VEGAN CAST IRON POTATO KUGEL

We made potato kugel without the eggs and it was still a huge hit. Using a cast iron skillet ensures crisp even cooking, but you can follow the same instructions with a casserole dish. Just make sure the oil in the pan is hot before adding the potato mixture.

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Serves about 12

- 1/2 cup extra virgin olive oil, such as <u>Colavita</u>, divided
- 3 pounds (about 5 large) russet potatoes

1 large or 2 small yellow onions <sup>1</sup>/<sub>3</sub> cup potato starch 2 teaspoons kosher salt Lots of freshly ground black pepper

- 1. Preheat oven to 425°F.
- 2. Fill a large bowl with cold water and, as you peel potatoes, place in cold water to prevent browning.
- 3. Cut potatoes lengthwise into halves or quarters so they fit into food processor feed tube. Process potatoes and onions using the blade that creates thin, shoestring-like strips.
- 4. Place <sup>1</sup>/<sub>4</sub> cup evoo in a cast iron pan and either heat in the oven or over medium heat on the stovetop.
- 5. Transfer potatoes and onions to a large bowl, add potato starch, salt and pepper, mix well. Remove any large pieces of potatoes or onions that weren't processed properly.
- 6. Remove hot pan from the oven and carefully pour potato mixture into the pan. Drizzle with remaining  $\frac{1}{4}$  evoo.
- Bake at 425°F for 1 hour. If the edges are still pale, cook for 20 minutes longer until the top looks crunchy and sides look golden and browned. Loosen edges with a knife and serve straight from the pan.



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## VEGAN BRAISED JACKFRUIT BRISKET

Serves 4

Based on a traditional brisket recipe, this vegan brisket is made with jackfruit and not only looks like the melt in your mouth brisket of your dreams, but miraculously tastes like it too. It is delicate and best served over or

Kosher For Passover

alongside a bowl of mashed potatoes for an elegant presentation.

- 2 tablespoons extra virgin olive oil, such as Colavita 1 medium red onion, sliced Kosher salt Freshly cracked black pepper
- 2 (7-ounce) packages jackfruit
- 4 cloves garlic, minced
- 2 tablespoons tomato paste
- 1 cup good quality dry red wine
- 1 cup water
- Heat evoo in a medium sized deep pot over medium-high heat. Add 1. onions season with salt and pepper, and sauté stirring occasionally until softened and golden about 5 minutes. Add jackfruit and garlic and sauté until fragrant about 2 minutes. Add tomato paste, and sear until paste has darkened and is very fragrant, paste should be dark red and not black.
- 2. Add wine and scrape up any browned bits with a spatula. Add water, stir, cover and simmer for 20 minutes. Adjust seasoning to taste with salt and pepper and serve warm.



#### QUINOA STUFFED ROASTED VEGETABLES BY NAOMI ROSS

It's traditional to serve stuffed foods around the holidays of Sukkot and Simchat Torah, but they are practical all year round since they can be made ahead and reheated. Use this filling and cooking technique to stuff any vegetables such as baby eggplant, squash or mushrooms.

Serves 8

- 15-18 small Campari tomatoes
- 3 tablespoons extra virgin olive oil, such as Colavita, plus more for brushing
- 1 large onion, chopped (about  $1\frac{1}{2}$  cups)
- 3 garlic cloves, minced
- 1½ teaspoons kosher salt, plus more to taste

Freshly ground black pepper, to taste

34 teaspoon turmeric

- 1 cup quinoa, rinsed
- 1/4-1/3 cup dried currants (optional)
- <sup>1</sup>/<sub>4</sub> cup chopped fresh mint, plus more for garnish
- 1/4 cup chopped fresh parsley, plus more for garnish
- 1. Cut off and set aside the tops of tomatoes. Scoop out the insides of the tomatoes be careful to leave shells intact for stuffing (a melon baller does a good job of this).
- 2. Coarsely chop tomato "guts", add to colander, and set aside to allow tomatoes to drain excess liquid.
- 3. Preheat oven to 350°F. Heat oil in a large skillet over medium-high heat. Add onion and sauté for about 4-5 minutes, until translucent. Add garlic, salt, pepper and turmeric. Sauté for another 2-3 minutes.
- 4. Add guinoa and stir to blend, toasting the guinoa for about 1-2 minutes. Add chopped and drained tomatoes and currants; mix to incorporate. Bring to a simmer, cover, and reduce heat to low simmer for about 20-25 minutes or until most of the liquid is absorbed.
- 5. Remove from heat. Gently stir in chopped herbs and season to taste with salt and pepper if needed.
- Spoon mixture into reserved tomato shells. Place each stuffed tomato in a large 6. casserole dish. Cover each tomato with a reserved tomato top.
- 7. Bake uncovered for about 20 minutes - do not overcook or tomatoes will split open.
- 8. Remove from oven. Garnish with additional fresh chopped herbs.

Variation using Patty Pan Squash and Baby Eggplant

Slice eggplant and/or squash in half and roast in 375°F oven for 20 minutes. Remove from oven and follow above recipe from step 4.

Kosher For Passover





#### MUSHROOM BOURGUIGNON

This version of the classic beef dish is a great party pleaser. You can serve the mushrooms in a chafing dish or slow cooker with thick hunks of garlicky toast around it for guests to spoon the mushrooms over. Alternative side dishes would be mashed potatoes, rice, pasta, or creamy polenta. Kosher For Passover

Serves 5 as a main

- ⅔ cup extra virgin olive oil, such as Colavita
- 1 small leek, sliced
- 2 large shallots, minced
- 6 garlic cloves, minced
- 3 medium carrots. diced
- 2 celerv ribs, diced
- 3 tablespoons tomato paste
- 2 tablespoons all-purpose flour (or potato starch)

- 1 (750 ml.) bottle of red wine (I use Pinot Noir)
- 2 cups vegetable stock or
  - water
- 2 ounces dried porcini mushrooms
- Several sprigs of fresh thyme, parsley, rosemary
- 2 pounds assorted mushrooms (I use

cremini, shiitake, button, oyster, royal trumpets, and chanterelle) 1 cup pearl onions Kosher salt Freshly cracked pepper Garnishes: chopped flat-leaf parsley, chopped chives, truffle oil

- 1. Preheat oven to 325°F.
- 2. Heat a large Dutch oven or sauté pan, lightly coated with evoo, over medium-high heat. Add the leeks, shallots, and garlic to the pan. Cook the mixture until lightly browned.
- 3. Transfer the mixture to a bowl. Using the same pan, increase the heat and add more evoo, if needed. Sauté the carrots and celery until they are caramelized and browned (be sure to do this in batches and not overload the pan or you will not get the deep caramelized flavor or color), about 10 minutes per batch.
- 4. Add 2 tablespoons of evoo to the pan with the tomato paste and flour (or potato starch, for Passover), and cook, stirring constantly, until the paste has darkened and is very fragrant (about 2 minutes). Add the wine, stock or water, dried mushrooms, and herbs. Reduce the heat to a simmer and cook for 45 minutes, until the vegetables are soft and the liquid has reduced by half.
- 5. Strain out the vegetables and discard, reserving the wine sauce. Return the wine sauce to the pan and place over low heat.
- Rough chop the mushrooms and then, in a sauté pan lightly coated with olive oil, sauté the mushrooms in batches until they are slightly browned and crispy on their edges and very fragrant. Add them to the wine sauce.
- 7. Blanch the pearl onions in boiling water for 2 minutes and then immediately plunge them into ice water (shock) to stop the cooking process (this makes them easy to peel). Peel the onions and then sauté them in the same pan until they are lightly browned. Add the onions to the mushroom mixture.
- 8. Stir to coat the mushrooms and onions with the sauce, cover the pan, and place in the preheated oven. Braise for 1 hour.
- 9. Garnish with chopped parsley and a generous drizzle of truffle oil, if using.



### VEGETABLE STUFFED EGGPLANT ROLLATINI

A vegan roll up that works well as an appetizer, side dish or main.

Serves 4

2 large eggplants (2 ½ pounds total) Kosher salt Extra virgin olive oil, such as <u>Colavita</u> Vegetable filling (recipe below) Favorite jar of tomato sauce Vegetable Filling 2 tablespoons extra virgin olive oil, such as Colavita 2 Russet or Idaho potato, peeled and shredded
2 large carrots, peeled and shredded
1 small onion, peeled and shredded
Kosher salt
Coarse black pepper (optional)
2 tablespoons potato starch

- 1. Preheat oven to 400°F.
- Cut off the ends of eggplant. Cut eggplant lengthwise, into ½-inch thick slices. Sprinkle both sides with kosher salt. Allow eggplant to sweat for 20 to 30 minutes. Pat dry with paper towels.
- 3. Grease a rimmed baking sheet. Arrange dry eggplant slices on the sheet. Brush with evoo. Bake for 10 minutes, until eggplant has softened. When eggplant is cool enough to handle, place 2 heaping tablespoons of vegetable filling on one end of each eggplant slice. Roll into a tube, secure with a toothpick to keep it from unraveling. Arrange rollatini on a clean, well greased, rimmed baking sheet. Brush eggplant with more evoo.
- 4. Bake eggplant rollatini for 25 minutes. Carefully loosen rollatinis with a spatula, taking care not to unravel or tear eggplant.
- 5. To serve, spread a bit of tomato sauce on each plate, and top with 2 to 3 rollatini. Remove the toothpicks, and serve.

Vegetable Filling

- 6. Heat evoo in a large skillet.
- 7. Add shredded vegetables and sauté for about 10 minutes. Season with salt, and pepper if using. Allow vegetables to cool.
- 8. Once vegetables have cooled down sprinkle with potato starch, and mix again.

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## VEGAN LATKES AND SOUR CREAM

These latkes are proof that vegan latkes can be just as good if not better than any other and just wait until you taste this dairy free sour cream, so good!!!

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Yield: 8 latkes

Sour Cream 1½ cups cashews Boiling water 1 tablespoon extra virgin olive oil, such as <u>Colavita</u> 1 tablespoon lemon juice 2 teaspoons apple cider vinegar ¾ water

1/2 teaspoon salt

Latkes 3 potatoes, peeled 1 carrot, peeled 1 zucchini, unpeeled 2 tablespoons flour 1 tablespoon potato starch ½ teaspoon salt ½ teaspoon pepper

#### Vegan Sour Cream

1. In a medium bowl cover cashews with boiling water and let soak for 1 hour. Strain cashews, place in blender with evoo, lemon juice, vinegar, water and salt. Blend until smooth. Let it sit in fridge for at least 1 hour.

#### Vegan Latkes

- 1. With a box grater or food processor, grate potatoes, carrot and zucchini into a towel. Squeeze out all liquid and place dried grated vegetables into a bowl.
- 2. Add flour, corn starch, salt and pepper, mix well with hands.
- 3. In a large frying pan heat oil over medium-low heat. Drop several spoonfuls of the mixture into hot oil without overcrowding the pan. Using the back of a spoon, pat down each latke to flatten it. Putting them too close together will make them soggy and difficult to flip.
- 4. Fry 3 to 4 minutes on each side, until golden and crisp around the edges; repeat procedure until finished with all the batter.
- 5. Serve with vegan sour cream.

Watch The Video



### VEGAN VANILLA **BEAN DOUGHNUTS**

We've made this recipe completely vegan, down to the sugar. Of course, if you're not vegan, these doughnuts are still perfectly delicious and you can make them with regular granulated sugar if you don't have evaporated cane sugar on hand.

Yield 18-24 doughnuts

#### Doughnuts

- 2 cups sov milk 1 vanilla bean, cut lengthwise and
- seeds scraped
- <sup>1</sup>/<sub>2</sub> cup extra virgin olive oil, such as Colavita
- 2 <sup>1</sup>/<sub>2</sub> teaspoons active dry yeast
- <sup>1</sup>/<sub>2</sub> cup evaporated cane sugar

Vegan Vanilla Glaze

1 <sup>1</sup>/<sub>2</sub> cups confectioners' sugar 3 tablespoons sov milk

4 - 5 cups all-purpose flour 2 teaspoons kosher salt <sup>1</sup>/<sub>2</sub> teaspoon baking soda <sup>1</sup>/<sub>2</sub> teaspoon baking powder 3 cups extra virgin olive oil, such as Colavita

1 teaspoon vanilla extract

#### Doughnuts:

- 1. Add soy milk, scraped vanilla bean, and evoo to a large pot over low heat. Warm until the mixture reaches 95°F when measured with a candy thermometer. Remove pot from heat.
- 2. Sprinkle yeast over milk mixture, then sprinkle sugar on top of yeast. Set aside for 5 minutes, until yeast activates and the mixture looks foamy.
- 3. Transfer yeast mixture to the bowl of a mixer or large mixing bowl. Add flour and knead together for 90 seconds to form a smooth dough. Cover and allow dough to rest for 1 hour. until the dough doubles in size.
- 4. Lightly flour a baking sheet and set aside.
- 5. Transfer risen dough to a floured work surface, and knead in salt, baking soda, and baking powder.
- 6. With a rolling pin, roll out dough to <sup>1</sup>/2-inch thick. Cut with a 3-inch biscuit or cookie cutter and transfer the circles of dough onto prepared baking sheet. Re-roll any scraps to use up all the dough.
- 7. Cover baking sheet with a clean kitchen towel and let doughnuts rise for 30 minutes.
- In a heavy gauge pot fitted with a deep fry thermometer, pour in 3 cups of evoo and place 8. over medium heat. Once oil reaches 350°F, fry doughnuts a few at a time for  $2\frac{1}{2}$  to 3 minutes on each side, or until medium brown. Transfer doughnuts to a rack to cool.
- 9. Glaze warm doughnuts with Vegan Vanilla Glaze.

Vegan Vanilla Glaze:

- 1. In a small bowl, whisk sugar, soy milk, and vanilla until smooth.
- 2. Drizzle glaze or dip the top of each doughnut into the glaze. Serve immediately.

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### VEGAN HAMANTASCHEN

Making Hamantaschen vegan really comes down to the dough and it's easier than we anticipated. Applesauce and cornstarch nicely replace the egg. . Be gentle with the dough and you won't even notice the egg is missing.. Most fillings are naturally vegan, so choose your favorites.

Yield 32 cookies

½ cup extra virgin olive oil, such as <u>Colavita</u>
½ cup granulated sugar
¼-½ cup applesauce
½ tablespoon cornstarch
½ teaspoon vanilla extract 1 teaspoon orange zest (optional) 2½ cups all-purpose flour 2½ teaspoons baking powder Pinch kosher salt

- 1. Preheat oven to 375°F. Line 2 cookie sheets with parchment paper.
- 2. In a large bowl mix evoo with sugar, <sup>1</sup>/<sub>4</sub> cup applesauce, cornstarch, vanilla extract and orange zest if using.
- 3. Add flour, baking powder and salt and mix gently until dough forms. If it is too dry and more apple sauce until dough sticks together well.
- 4. Lightly dust parchment paper with flour. Divide dough in half and roll out to 1/8-inch thickness. Cut 3-inch circles with a round cookie cutter or even a drinking glass. Fill with 1 teaspoon of your favorite filling. Fold the left side over the filling into the center, then fold the right side over and then fold the bottom up, creating a triangle. Pinch the corners to hold the shape and secure the filling.
- Place cookies on the prepared cookie sheets brush with evoo and bake at 375°F for about 15 minutes, until golden brown.



## VEGAN NO BAKE CHEESECAKE

You can use almonds or hazelnuts for the crust, but we prefer a mix of the two. Make your own meal by processing the nuts a blender of food processor or buy it prepared.

Kosher For Passover

Serves 8-10

#### Crust

2 cups (200 grams) almond meal and/or hazeInut meal Pinch of salt ⅓ cup (60 grams) powdered sugar

⅓ cup extra virgin olive oil, such as <u>Colavita</u>

#### Filling

- 1½ cups (210 grams) raw cashews (soaked in boiling water for at least 1 hour)
- 1 large lemon, juiced, about ¼ cup lemon juice
- ⅓ cup extra virgin olive oil
- $\frac{1}{3}$  cup maple syrup

For Serving

#### 1 cup strawberries

- 1. Lightly grease a 9-inch springform pan or tart pan.
- In a small bowl combine almond meal, powdered sugar and evoo. Mix until thoroughly combined. Press into serving dish and refrigerate until ready to fill.
- 3. In a blender, add drained cashews along with lemon juice, olive oil, yogurt and maple syrup. Process until smooth. Taste and adjust sweetener to taste.
- 4. Pour filling into prepared based, tap to release any air bubbles, then cover with plastic wrap and refrigerate to set, at least 2 hours.
- 5. Before serving top with sliced or whole strawberries.



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