

Shavuot Recipes to try at home

Shavuot, the Jewish holiday known for blintzes and cheesecake and all things creamy and cheesy, begins at sunset on Thursday, May 28, 2020. If you're feeling adventurous, have a go at some of these recipes below and have your own Shavuot celebratory party at home.

Caramalised onion and Feta cheese Quiche

Ingredients

For the crust:

2 cups unbleached all-purpose flour
1 tsp salt
1/4 tsp sugar
6 ounces chilled butter
4 Tbsp chilled vegetable shortening
a scant half cup ice water, or more as needed



For the filling:

2 medium-sized onions, sliced thin in half circles
1 Tbsp olive oil
1 Tbsp butter
Salt and pepper
3 eggs
1 1/2 cups whipping cream
2.5-3 oz feta cheese
1/8 tsp fresh black pepper
1 Tbsp butter (optional)

Directions

To make the dough: in a food processor fitted with a blade, add all crust ingredients except for water. Pulse a few times to mix. Begin adding water just until a ball of dough begins to form. Do not over-pulse.

Remove dough and work on a lightly floured surface until you can shape the dough into one flat disk for one large quiche, or two flat discs if making a smaller quiche in tart pan (as pictured above). Note: if you make the quiche

in a tart pan, you can keep the other disc of dough in fridge to use for another recipe. You can also place in muffin tins to make individual quiches.

Wrap in plastic and place in fridge for 1-2 hours or overnight.

To make the caramelized onions, heat olive oil and butter in a large sauté pan over medium low heat. Add onions and sauté for 10-15 minutes, until golden and completely soft. Set aside. (This step can be done the day before if desired).

If making your own crust, preheat oven to 400 degrees.

Challah Baked Brie

Ingredients

1 Tbsp dry active yeast
1 tsp sugar
1 cups lukewarm water
4 -5 cups of all-purpose, unbleached flour
cup vegetable oil
Tbsp salt
1/2 cup sugar
2 eggs
1 wheel brie, rind left on
1/4 cup cranberry sauce, chutney or jam of your choice
1 egg beaten
Thick sea salt,
dried rosemary (optional)



Directions

In a small bowl, place yeast, 1 tsp sugar and lukewarm water. Allow to sit around 10 minutes, until it becomes foamy on top.

In a large bowl or stand mixer fitted with the whisk attachment, mix together 1 cups flour, salt and sugar. After the water-yeast mixture has become foamy, add to flour mixture along with oil. Mix thoroughly.

Add another 1 cup of flour and eggs and mix until smooth. Switch to the dough hook attachment if you are using a stand mixer.

Add another 1 - 2 cups of flour, mixing thoroughly and then remove from bowl and place on a floured surface. Knead remaining cup flour into dough, continuing to knead for around 5 minutes (or however long your hands will last).

Place dough in a greased bowl and cover with damp towel. Allow to rise at least around 3 hours, punching down at least once if possible.

Preheat oven to 350 degrees. Split dough evenly into two pieces. Make a ball with the first half of challah and then roll out into an even circle of dough using a rolling pin and your hands.

Place the wheel of brie (rind still on) in the middle of the challah. Top brie with cranberry sauce, chutney or jam if desired. Fold up ends to cover cheese and pinch. * You can make a small braid with extra dough and place on top if you want to get fancy.

In a small bowl beat 1 egg for egg wash. Brush on top of challah. Sprinkle with thick sea salt and dried rosemary if desired. Repeat with other half of dough or bake into a regular shaped challah.

Bake for 25 minutes, or until golden on top and cheese is starting to ooze out.

Serve with grapes, dried fruit or crackers while brie and challah are still warm.

Cheese cake

Ingredients

1-1/2 tsp butter or margarine
1 cup digestive biscuits (approximately)
1-1/2 pounds cream cheese (3-8 ounce packages)
1 cup sugar
1-1/2 tsp vanilla extract
1/2 cup dairy sour cream or unflavored yogurt
1/3 cup cream (whipping cream or half and half)
4 large eggs



Directions

Preheat the oven to 350 degrees. Spread the butter on the bottom and sides of a 9-inch springform pan. Sprinkle the inside of the pan with the digestive biscuits. Shake the pan to coat the bottom and sides of the pan completely.

Beat the cream cheese in the bowl of an electric mixer set at medium speed for 1-2 minutes or until the cheese has softened and is smooth. Gradually add the sugar and beat for 2-3 minutes or until the mixture is smooth, scraping down the sides of the bowl occasionally with a rubber spatula. Add the vanilla extract, sour cream and whipping cream and beat for one minute or until the batter is smooth.

Add the eggs one at a time, beating after each addition to incorporate them. Pour the batter into the prepared pan.

Place the springform pan inside a larger pan. Fill the larger pan with enough hot water to come at least 1-inch up the sides of the baking dish.

Bake the cake for 65-75 minutes or until the top of the cake is tanning lightly. Remove the springform pan from the water and let the cake cool in the pan. When the cake has reached room temperature, refrigerate it at least 4 hours or until it is thoroughly chilled. Remove the sides of the pan to serve.