



*America's Classic Wine*

## KOSHER RECIPES FOR PASSOVER



### CHAROSET

Serves: 4-6

Time: 15 minutes

#### Ingredients:

- 3 medium Gala or Fuji apples, peeled, cored and finely diced
- 1 ½ cups walnuts, chopped
- ½ cup Mogen David sweet red wine
- 1 ½ teaspoons ground cinnamon
- 1 tablespoon packed brown sugar

#### Instructions:

Stir all ingredients together in bowl. Store and cover in refrigerator until ready to serve.

### GARLIC-THYME PRIME RIB

Serves: 8

Time: 1.75 hours

#### Ingredients:

- 1 prime rib roast (approx. 10 lbs)
- 10 cloves garlic, minced
- 2 teaspoons dried thyme
- 2 tablespoons olive oil
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- ¼ cup Mogen David sweet red wine

#### Instructions:

1. Preheat the oven to 500 degrees F. Place room temperature roast in roasting pan with fatty side up.
2. In a small bowl, mix together garlic, thyme, olive oil, salt and pepper. Spread mixture over the top of the roast.
3. Bake for 20 minutes before reducing oven temperature to 325 degrees F and continue roasting for an additional 60 to 75 minutes. The internal temperature of the roast should be at 135 degrees F (for medium rare).
4. Remove from oven and add Mogen David wine to the top of the roast for additional flavor. Let cool for 10-15 minutes to retain the juices and wine flavor before carving.





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### CHOCOLATE TORTE

Serves: 12

Time: 1 hour

#### Ingredients:

- 1/2 cup pareve margarine
- 8 ounces semisweet chocolate, chopped
- 1/4 cup Mogen David sweet red wine
- 5 eggs, separated
- 3/4 cup white sugar
- 1 cup ground almonds



#### Instructions:

1. Preheat oven to 350 degrees F. Use 9-inch springform pan and line completely with greased foil.
2. In separate pan, melt margarine and chocolate over low heat. Stir until smooth, add 1/4 cup of Mogen David wine and let cool.
3. In a medium bowl, beat egg whites until firm.
4. In a separate bowl, beat together egg yolks and sugar until thick and pastel in color. Next blend in chocolate/wine mixture and stir in almonds. Add beaten whites 1/3 at a time into chocolate until no streaks of white remain. Scrape into prepared pan.
5. Place an 8 inch baking pan with 1 inch of water in it on the bottom rack of the oven.
6. Bake torte on center rack for 45 to 50 minutes, or until sides begin to pull away from pan and top is set in center. Cover torte loosely with foil for the last 20 minutes of baking. Cool on wire rack for 10 minutes before carefully removing sides of pan. Invert onto serving plate and cool completely before serving.
7. Garnish with sugar.