

JOY *of* KOSHER

with Jamie Geller

Chanukah *with a Twist*



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*"I'm coming to Winn-Dixie
Boca Raton, Florida on
Nov 30th, 2015 at 7pm.
I hope to see you there!
If you're not local check
out our new Winn-Dixie
video series."*

I've been having the most amazing time traveling all around the South doing cooking demos at Winn-Dixies in South Florida, Orlando, Jacksonville and Birmingham. Together with Winn-Dixie we've published multiple holiday eBooks featuring family favorite recipes, and hosted parties on Twitter offering Winn-Dixie kosher gift bags just overflowing with deliciousness.

This Chanukah we are so excited to share this eBook filled with 20 recipes featuring fried foods from around the world. Despite the fact that latkes are one of the symbolic foods of the holiday, famed food historian Gil Marks a"n once told me, it's unlikely a Maccabee ever saw a potato. Chanukah is the celebration of the miracle of oil, so really any fried food qualifies. So get inspired to fry something new this year and travel the globe without leaving your kitchen.

Our quick and easy how-to videos featuring Fried Ice Cream and Swiss Rosti are now available at [YouTube.com/JoyofKosher](https://www.youtube.com/JoyofKosher). And if you live in South Florida come to my demo at Winn-Dixie in Boca to watch me make (and taste!) Deep Fried Double Crème Chocolate Sandwich Cookies, Falafel, Funnel Cakes and more.

Have a happy Chanukah filled with fabulous food from around the globe.

Love,

Jamie Geller

Winn-Dixie

Add a fresh new flavor to your holidays, with Winn-Dixie!

Winn-Dixie carries an assortment of kosher goods in over 500 stores to cater to the kosher community; select stores even carry fresh kosher meat and dairy items.

For quality kosher at a great value, Winn-Dixie's family of brands, such as, Winn-Dixie, Prestige, Chek and other brands are the solution to your kosher shopping needs. With over 1,000 kosher everyday essentials, such as juice, cereals, soy and almond milk, honey, syrups, frozen vegetables, ice cream, spices, Chek soda and so much more, Winn-Dixie brands play the leading role at every meal.

Winn-Dixie carries kosher pareve bakery favorites, such as egg challah and challah rolls, black & white cookies, brownies, rugelach and more. And don't miss out on dairy deliciousness with their specialty cakes that everyone will love. They're a delicious way to celebrate any occasion.

Wine is part of every holiday meal and Winn-Dixie's kosher stores carry a wine for every palate, from Bartenura and Baron Herzog to classic favorites like Mogen David and Manischewitz.

In South Florida, Winn-Dixie is proud to have three stores with delis, pareve bakeries and even meat cutting rooms that are certified and supervised kosher. If you're looking for a fresh hot pizza, sushi or even fresh cut fruit, they are there to serve.

Add Winn-Dixie to your family recipe!

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Rosti with Fried Eggs | 4 large wedges or 8 small wedges

PARVE

Take the tedium out of frying with this giant potato latke originating from the Swiss. The rosti with its beautiful wedge presentation can easily be served as a side for your fanciest meal.

Ingredients

- 2 pounds peeled and grated red-skinned potatoes (about 4 large)
- 1 medium onion, grated
- 1 teaspoon Winn-Dixie salt
- ½ teaspoon Winn-Dixie freshly ground black pepper
- 5 tablespoons Winn-Dixie pure olive oil, plus more for eggs
- 4-8 Winn-Dixie large eggs
- Winn-Dixie red pepper flakes, optional

Directions

1. Combine the shredded potatoes and onions in a mesh cloth or metal sieve and squeeze until all liquid is removed.
2. In a medium-large bowl season the potatoes and onions with salt and pepper and toss to combine.
3. Heat a large frying pan over medium-high heat with 3 tablespoons olive oil. Make sure the entire pan is coated. When the oil is hot (you can test the heat by adding a bit of potato and listen for a sizzle), carefully add the potato mixture to the heavy-bottom pan and pat down the top with a spatula.
4. Cook the potato mixture for 2 minutes over medium-high heat then lower the heat to medium-low and cook for 12-15 minutes. You should still hear the sizzle while the potato mixture cooks.
5. When the potato mixture begins to set and the bottom is browning, carefully flip the potato pancake onto a plate or platter. Place a plate the size of the pan over the top then flip the pan upside down. There might be some oil that drips out so flip the pan over the sink if possible.
6. Heat the remaining 2 tablespoons of oil in the pan and carefully slide the potato pancake back in over medium-low heat. Cook for another 10-12 minutes.
7. Remove the pan from the heat, set it aside to cool down for 10 minutes.
8. Meanwhile, fry the eggs.
9. Slice into wedges and serve topped with fried eggs seasoned with red pepper flakes, if desired.



Recipe courtesy of Melinda Strauss and [JOYofKOSHER.com](https://www.joyofkasher.com)



WATCH



Switzerland

Potato Cheddar Pierogies | 32 Pierogis

DAIRY

Pierogies, also known as varenyky, are filled dumplings of East European/Polish origin. This recipe is stuffed with Greek yogurt, cheddar cheese, and mashed potatoes.

Ingredients

- ½ pound Yukon gold potatoes, peeled and quartered
- ¼ cup shredded cheddar cheese
- ¼ cup Winn-Dixie plain Greek yogurt
- 2 tablespoons Winn-Dixie unsalted butter, divided and softened
- ½ teaspoon Winn-Dixie salt
- 1 large Winn-Dixie egg, beaten with 1 teaspoon water
- 32 round wonton wrappers, defrosted
- 1 tablespoon Winn-Dixie pure olive oil
- ½ cup Winn-Dixie applesauce or Winn-Dixie sour cream, optional

Directions

1. Place potatoes in a medium heavy-bottomed saucepan. Add enough water to cover by 1-inch; bring to a boil over medium-high heat and cook for 15 minutes or until tender. Drain well.
2. Mash potatoes in a medium bowl with cheese, yogurt, 1 tablespoon butter and salt until smooth.
3. Bring a large pot of water to a boil.
4. Working with a few wonton wrappers at a time, fill with a heaping teaspoonful of potato mixture. Brush edges with egg wash and fold over to create a half moon shape. Press edges with a fork to seal tightly and repeat with remaining wrappers and filling. Cook in batches in boiling water for 2 minutes or until the pierogies float.
5. In a large skillet, heat remaining tablespoon of butter and olive oil over medium high heat. Transfer half the cooked pierogies to the skillet and sauté 2 to 4 minutes or until golden on each side. Repeat with remaining pierogies and serve with a side of applesauce and/or sour cream for dipping.



Recipe courtesy of Jamie Geller and [JOYofKOSHER.com](https://www.joyofkoshers.com)



Vegetable Empanadas | 4 servings

Empanadas are a staple in Argentinian cooking. While they almost always are stuffed with a ground meat mixture, this version is vegetarian. They can be served as a snack, appetizer, or even as the main meal, and are delicious to nosh on right out of the baking pan or fryer – no utensils required!

Ingredients

- 1 tablespoon Winn-Dixie canola oil
- 1 small onion, finely chopped
- 1 clove garlic, minced
- 1 cup peeled (¾ - inch) cubes butternut squash
- Winn-Dixie salt
- 1 cup Winn-Dixie canned black beans, rinsed and drained
- 1 (8 ¾-oz.) Winn-Dixie can yellow corn, drained
- ¼ cup Winn-Dixie raisins
- ¼ cup Winn-Dixie pitted black olives, drained and finely chopped
- 2 (14-oz.) packages refrigerated pie crusts

Directions

1. Preheat oven to 450° F. Line a jelly-roll pan with parchment paper.
2. In a medium sauté pan, heat oil over medium heat. Cook onions for 3 minutes; add garlic and cook for 2 minutes more, stirring occasionally. Remove from heat and transfer vegetables to a large bowl. In the same pan, add ½ cup water, squash, and salt. Cover and cook over high heat for 5 minutes or until tender. Drain and place in the bowl with onions and garlic. Stir in black beans, corn, raisins, olives, and ½ teaspoon salt; mix thoroughly.
3. Divide the pie crust into 4 equal parts. On a floured board, stretch or press out each piece into a circle about 8 inches in diameter. Spread equal amounts of filling on one-half of each circle. Fold the circle in half over the filling and crimp the edges with your fingers or a fork to seal well. You may need to use some water as a glue to secure the seal.
4. Place the empanadas on the prepared pan and bake for about 25 minutes, or until golden brown.

Frying Option: Empanadas can be baked or fried. Since it's Chanukah you can deep fry these empanadas by preheating vegetable oil in a deep fryer to 350° F. Fry for 3 to 5 minutes until golden brown.



Recipe courtesy of **Quick & Kosher: Meals in Minutes by Jamie Geller** (Feldheim 2010)

China



Avocado Egg Rolls with Spicy Dipping Sauce | 6 servings

These avocado stuffed egg rolls with a spicy dipping sauce will satisfy your craving for Chinese cuisine. They are the perfect appetizer or snack.

Ingredients

½ cup fresh cilantro or 1 teaspoon dried coriander
 2 tablespoons rice wine vinegar
 1 tablespoon Winn-Dixie honey
 2 cloves garlic, chopped
 1 teaspoon Winn-Dixie ground cumin
 ¼ cup finely diced red onion
 1 tablespoon finely chopped sun dried tomatoes, drained from oil
 2 ripe avocados, pitted, peeled and diced
 ¼ teaspoon Winn-Dixie salt
 6 egg roll wrappers
 1 Winn-Dixie large egg, lightly beaten with 1 teaspoon water
 Winn-Dixie vegetable oil for frying

Dipping Sauce:

2 tablespoons soy sauce
 1 teaspoon rice wine vinegar
 ½ teaspoon hoisin
 ¼ chili garlic sauce

Directions

1. In a small food processor, combine cilantro, rice vinegar, honey, garlic and cumin. Pulse to finely chop and combine. In a small bowl, combine cilantro mixture with onions, tomatoes, avocado and salt. Mix until just combined.
2. Lay one egg roll wrap in front of you with a tip pointing down. Spoon about 2 tablespoons of avocado filling into the middle of the wrap. Lightly brush each corner with egg wash. Fold bottom corner up and over the filling, tuck each side in and continue to roll up, sealing tightly. Place on a baking sheet, seam side down.
3. Fill a large skillet with ¼ inch of oil and cook over medium to medium-low heat. Fry egg rolls about 5 minutes until crispy and golden brown on all sides, using tongs to turn them so they brown evenly.
4. In a small bowl, combine soy sauce, vinegar, hoisin, and chili garlic sauce. Serve with egg roll.



Recipe courtesy of Jamie Geller and JOYofKOSHER.com

PARVE

Tempura Sushi Rolls with Spicy Mayo | 4 servings

Some people think of sushi as just a Japanese appetizer, but this is a complete filling meal. I use homemade panko (my leftover challah processed) for the breadcrumbs. When it comes time to dip, my children love the sweet sauce; my husband and I prefer the spicy mayo.

Ingredients

1½ cups sushi rice
3 tablespoons rice vinegar
2 tablespoons Winn-Dixie granulated sugar
2 teaspoons Winn-Dixie salt
7 sheets nori seaweed
1 cucumber
1 avocado
3 sticks imitation crab or smoked salmon

Tempura Powder:

1 cup Winn-Dixie flour
1 cup water
1 Winn-Dixie large egg
1 cup breadcrumbs

Directions

1. Cook rice according to package directions.
2. In a small bowl, combine the vinegar, sugar, and salt. Pour into rice and stir to combine.
3. Lay a piece of seaweed on a sushi mat (cover the mat with plastic wrap for an easier clean-up), shiny side down. Using a large wooden spoon, place a scoop of rice on the seaweed and spread evenly, leaving 2 inches uncovered at the top or bottom.
4. Cut cucumber, avocado, and imitation crab into thin strips. Line up fillings across the center.
5. Roll up sushi. Slice in half.
6. To prepare the tempura batter, combine the flour, water, and egg in a shallow bowl. Dip each roll in the batter, then dip in the breadcrumbs. Fry until breadcrumbs are golden brown, about 2 minutes per side.
7. When ready to serve, slice each sushi roll into small pieces with a sharp serrated knife. Serve with dipping sauces: [Sweet Dipping Sauce](#) or [Spicy Mayonnaise Dipping Sauce](#).



Recipe courtesy of Victoria Dweck and JOYofKOSHER.com

Japan



Panko Scotch Eggs with Curry Garlic Aioli | 14 servings

Scotch eggs are Scottish hard boiled eggs wrapped in meat and bread crumbs and then deep fried.

Ingredients

6 Winn-Dixie eggs
1 (12 oz.) package of kosher gourmet sausage
3 oz. ground beef
2 Winn-Dixie eggs
1 cup Winn-Dixie flour
1 cup panko crumbs
Winn-Dixie salt
Winn-Dixie pepper
Winn-Dixie vegetable oil for deep frying

Curry Garlic Aioli:

½ cup Winn-Dixie mayonnaise
2 teaspoons Winn-Dixie curry powder
2 teaspoons Winn-Dixie garlic powder

Directions

1. Prepare a bowl of ice water and set aside. Bring a pot of water to the boil. Carefully drop eggs in and boil for 10 minutes. Remove the eggs from the water with a slotted spoon and place into ice cold water. Once they are cold, peel and set aside.
2. Grind the sausage and combine with the ground beef. Using a 1/2 cup as a guide, divide mixture into 6 oz. balls (a little larger than a golf ball) and press it flat in the palm of your hand to form a thin sheet of the ground sausage mixture. Gently wrap each egg in the mixture, packing the eggs solid and making sure there are no air pockets. Cover the eggs with plastic wrap and set in the refrigerator to firm up.
3. Whisk the other eggs in a bowl. Place the flour and panko breadcrumbs on 2 different plates. Cover each Scotch egg with the flour, egg and then panko breadcrumbs, then roll again in egg and breadcrumbs, lightly coating each time. (The second coating prevents any cracks when frying).
4. Heat the deep fryer to 350°F and fry the Scotch eggs for 3 minutes.
5. When they are done frying, place the Scotch eggs on a kitchen towel and lightly pat to remove any excess grease. Serve immediately at room temperature.

Curry Garlic Aioli

1. Place mayonnaise in a small bowl and add the curry and garlic powders and stir continuously to form the sauce, about 30 seconds. Serve with the eggs (you may want to double the recipe).



Recipe courtesy of The Kosherologist and JOYofKOSHER.com



Homemade Falafel | 15 servings

Falafel is a traditional Israeli food. All you need are chickpeas and seasonings to create your own authentic homemade falafel balls, then stuff in a pita with the veggies and dressings of your choice, just like in Israel.

Ingredients

- 1 (15 oz.) can chickpeas or 1 cup dried chickpeas soaked overnight
- 1 small onion
- 5 cloves garlic
- ½ cup parsley
- ½ cup cilantro
- 1 teaspoon baking powder
- 5 tablespoons Winn-Dixie flour
- 2 teaspoons Winn-Dixie cumin
- 1 teaspoon coriander
- 1 teaspoon Winn-Dixie salt
- 1 teaspoon Winn-Dixie pepper

Directions

1. Drain and rinse chickpeas (if using dried chickpeas they only need to be soaked, not cooked), set aside.
2. In food processor finely chop all other ingredients.
3. Add chickpeas to processor to mash.
4. Adjust seasoning to taste and let sit for at least 2 hours.
5. Heat frying pan with a nice layer of oil.
6. Roll about 15 balls from the batter and fry until browned on all sides.
7. Serve with all your favorite fixings.

 Recipe courtesy of Tamar Genger and [JOYofKOSHER.com](https://www.joyofkasher.com)



Israel

Cuba



PARVE

Sweet Plantain Chips | 8 servings

These sweet plantain chips are a staple in Cuban cuisine and a wonderful change over from tortillas for your next snack.

Ingredients

- 4 green plantains
- Winn-Dixie vegetable oil for frying
- Winn-Dixie salt to taste
- 2 tablespoons Winn-Dixie cinnamon
- ¼ cup Winn-Dixie granulated sugar for garnish, optional

Directions

1. Heat a deep fryer or pour oil into a large pot, enough to submerge the plantains.
2. Cut off ends of green plantains. Cut through the peel lengthwise and place in hot tap water for fifteen minutes to make it easy to peel. After fifteen minutes of sitting in hot water, peel the plantains like you would peel a banana.
3. Thinly slice plantains and fry about ten at a time, making sure not to overcrowd fryer. Fry until lightly golden brown for about one minute. Place on paper towels to drain. Season with salt or cinnamon-sugar mixture.
4. Store in airtight containers or zip-lock bags.

Serving suggestion:

Serve with savory chips and guacamole, or sweet chips with pineapple chutney.



Recipe courtesy of Shifra Klein and **JOY of KOSHER** with Jamie Geller Magazine

Caraway Noodle Cakes with Red Cabbage | 8 servings

PARVE

These German-inspired noodle pancakes are crispy and crunchy on the outside, soft and yummy on the inside..

Ingredients

- 1 package (6 oz.) Winn-Dixie wide egg noodles
- 2 Winn-Dixie large eggs, lightly beaten
- 1 small onion, grated
- 2 tablespoons matzah meal
- 1 teaspoon caraway seeds
- ½ teaspoon kosher salt

- Winn-Dixie canola oil for frying
- 1 cup shredded red cabbage
- 2 tablespoons Winn-Dixie granulated sugar
- 2 tablespoons red wine vinegar
- ¼ cup Winn-Dixie sour cream
- Fisherman's Wharf White Horseradish (optional)

Directions

1. Heat a large pot of water over high heat, add noodles, and cook according to package directions. Drain well and transfer to a medium bowl. Add eggs, onion, matzah meal, caraway seeds, and salt. Stir well to combine.
2. Line a sheet pan with two layers of paper towels. Heat ¼-inch oil in a large sauté pan over medium heat. Working in batches, carefully pack ½ cup noodle mixture into 3 ½-inch round cookie cutters or ring molds in the pan and fry for 3 minutes. Using tongs, remove from molds, flip and fry another 3 minutes or until nicely browned. Drain on the prepared pan, and continue with remaining noodle mixture.
3. While frying noodle cakes, sauté red cabbage, sugar, and vinegar in a small sauté pan over medium-high heat until wilted, about 6 to 8 minutes.
4. In a small bowl, combine sour cream with horseradish to taste, if desired.
5. To serve, place each cake on an appetizer plate. Top each cake with some cabbage and a dollop of sour cream. Serve immediately.

 Recipe courtesy of Jamie Geller and [JOYofKOSHER.com](https://www.joyofkasher.com)

Germany



Fish & Chips | 2 servings

PARVE

Enjoy this semi traditional recipe for British fish and chips with a little added crunch from panko breadcrumbs.

Ingredients

- ½ cup buttermilk
- 1 lb. cod fillets (or any white fish), cut into large pieces
- ½ cup panko (Japanese bread crumbs)
- 1 cup Winn-Dixie flour
- 1 (12 oz.) bottle of beer
- 1 teaspoon Winn-Dixie salt
- ½ cup chopped parsley
- Winn-Dixie canola oil for frying

Directions

1. Soak fish in buttermilk.
2. Mix panko, flour, beer, salt and parsley.
3. Heat oil in deep frying pan. Dredge fish into batter and then put into hot oil. When browned, flip over and then remove onto paper towels.
4. Serve with Winn-Dixie French fries (these are kosher) and sauce of your choice, we like tartar sauce and chips.

 Recipe courtesy of [JOYofKOSHER.com](https://www.joyofkosher.com)



Happy Chanukah



Recipe and photograph courtesy of Jamie Geller and JO of KOSHER with Jamie Geller Magazine

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Japan



WATCH



Fried Ice Cream | 8 Fried Ice Cream Balls

DAIRY

This is one of the guiltiest pleasures out there. This dessert is so good it should be illegal! The crumb coating is equal parts frosted flakes and vanilla cookie crumbs but can easily be reinvented by substituting some or all of the cookies crumbs with crushed walnuts and/or coconut flakes.

Ingredients

- 8 scoops Prestige Homestyle Vanilla ice cream, or your favorite flavor
- 1 cup crushed Winn-Dixie frosted flakes
- 1 cup Winn-Dixie vanilla wafer cookie crumbs
- 2 Winn Dixie large eggs, beaten
- Winn-Dixie canola oil, for frying
- Winn-Dixie chocolate sauce, optional
- Winn-Dixie whipped cream, optional
- Winn-Dixie maraschino cherries, optional

Directions

1. With an ice cream scoop, form 8 large balls of ice cream. Place on a waxed paper lined sheet and cover with plastic wrap. Freeze for at least 2 hours.
2. In a medium bowl combine the cornflake crumbs and cookie crumbs.
3. Working with one ice cream scoop at a time, dip into the crumb mixture. Use your hands to form the scoops into nice rounded balls and freeze for at least 30 minutes.
4. Working with one coated ice cream ball at a time, dip into the eggs, then roll in the crumb mixture, coating completely. Freeze for at least 1 hour.
5. Heat the oil in a large pot or fryer to 400 °F . One at a time, lower the balls into the oil and fry until golden brown, about 30 seconds. Remove from the oil and place in a dessert bowl. Drizzle with chocolate sauce and whipped cream and finish with a cherry on top. Repeat with the remaining ice cream.



Recipe adapted from Emeril Lagasse/Food Network, 2001 and courtesy of Jamie Geller and JOYofKOSHER.com

Churros with Chocolate Sauce | 24 servings

PARVE

My son Jonah loves these light and crispy Spanish crullers. They are delicious and addictive. We serve them for desserts, breakfast and during Hanukkah. The dough is easy and can be made a couple of hours ahead of using.

Ingredients

1 cup water
2 tablespoons Winn-Dixie brown sugar
½ teaspoon Winn-Dixie salt
⅓ cup Winn-Dixie butter or canola oil
1 cup Winn-Dixie flour
2 Winn-Dixie large eggs
1 teaspoon Winn-Dixie vanilla extract
¼ cup Winn-Dixie granulated sugar
1 teaspoon Winn-Dixie ground cinnamon
Winn-Dixie vegetable oil for frying

Chocolate Sauce:

½ cup Winn-Dixie low fat milk
(or non-dairy milk)
⅓ cup unsweetened cocoa powder
1 teaspoon cornstarch
½ cup brewed Winn-Dixie coffee
3 tablespoons agave nectar
2 tablespoons Winn-Dixie semi-sweet
chocolate chips
Pinch kosher salt

Directions

1. Preheat 1 ½- 2 inches of vegetable oil in a 10-12 inch frying pan to 375° F. In a separate dish mix the ¼ cup sugar and cinnamon and set aside.
2. Bring the water, brown sugar, salt, and butter (or oil) to a boil. Remove from the heat and add the flour. Place the mixture into the bowl of a stand mixer and mix it in until well blended.
3. Add the eggs one at a time with the machine running, being sure to incorporate each addition before adding the next. Add the vanilla.
4. Fill your pastry bag with the churro recipe dough and attach the largest star tip you have.
5. Test your oil by placing a small amount of dough in it. The dough should bubble up right away or that means the oil is not hot enough and a soggy churro is on the way.
6. Once the oil is hot enough, squeeze some dough into the oil about 4 inches long. I used my finger to release the dough from the decorator. Be careful not to burn yourself.
7. Cook 4 or 5 churros at a time. Cook them about 1 minute and turn them over with a slotted spoon. Cook an additional minute or two until they are a golden brown color.
8. Remove the churros with the slotted spoon and place them on a paper towel-covered plate to absorb excess grease. While still warm, roll each churro into the dish with the sugar and cinnamon until coated.

Chocolate Sauce:

1. Whisk together milk, cocoa, cornstarch, and coffee in a small heavy saucepan until smooth. Whisk in agave. Whisking constantly, bring to a simmer over low heat; scrape bottom of pan frequently with whisk to prevent sauce from sticking and scorching. Continue to simmer, whisking constantly, for 1 minute.
2. Remove from heat and stir in chocolate chips and salt until chips are melted and smooth.
3. Serve churros with [chocolate sauce](#) for dipping.

 Recipe courtesy of Chef Laura Frankel and JOYofKOSHER.com



Cannoli Cups with Chocolate Raspberry Drizzle

| 16 servings

Cannolis are a popular Italian pastry originally from Sicily. In this variation, rather than stuffing the cheese filling into tubes, they are arranged into cups formed by wrapping a circle of dough around the bottom of a metal biscuit cutter. The end result is fancy, impressive, and delicious!

Ingredients

Cups

3½ cups Winn-Dixie flour
¼ cup Winn-Dixie granulated sugar
¼ cup shortening
2 Winn-Dixie egg yolks
1 cup sweet red or sweet white wine
Winn-Dixie vegetable oil for frying

Cannoli Filling

1½ cups Winn-Dixie whole milk
(no substitutions), divided
¼ cup cornstarch
½ cup Winn-Dixie granulated sugar
2 tablespoons vanilla sugar

Chocolate Raspberry Drizzle

¼ cup Winn-Dixie granulated sugar
2 tablespoons cocoa powder
1 tablespoon cornstarch
¼ cup Winn-Dixie whole milk
3 tablespoons Winn-Dixie seedless red raspberry preserves
1 tablespoon hazelnut liqueur

¼ teaspoon almond extract
1 teaspoon Winn-Dixie vanilla extract
½ teaspoon Winn-Dixie salt
1 pound Winn-Dixie ricotta cheese

Directions

Cups

1. In a medium bowl, combine flour, sugar, shortening, yolks, and wine. Knead well. Allow dough to rest, covered in a cool place, at least 4 hours.
2. When you are ready to start frying, heat 5 inches of oil in a small saucepan to 375° F. Line a baking sheet with paper towels.
3. Using a rolling pin, roll out dough on a lightly floured surface to about ⅛-inch thick. Using a 3-inch round biscuit cutter, cut out 16 circles. Wrap a circle of dough around the bottom of a metal biscuit cutter (one size smaller than the one used to cut out the original circles), with the sharp side facing the bottom of the cup. Press the edges of the circle around the sides to form the walls of the cup.
4. Fry in heated oil (inside the biscuit cutter), 2 minutes on each side, until golden brown. You can fry 4 to 6 cups per batch; you will need multiple of the small size biscuit cutters.
5. With a slotted spoon, transfer the cups to the prepared baking sheet, and allow to cool before removing the biscuit cutter.

Cannoli Filling

1. In a large bowl, whisk together 1 cup milk and cornstarch until smooth. Let sit for 20 minutes.
2. Pour mixture into a small saucepan and add remaining ½ cup milk, sugar, and vanilla sugar. Stir over medium heat until mixture begins to thicken. Stir for 1 more minute and remove from heat. Add in extracts and salt, and stir until smooth. Cover with plastic wrap and allow to cool completely.
3. Once it has cooled to room temperature, stir in ricotta cheese. Using a hand blender or mixer, beat until smooth and creamy. Refrigerate until use.

Chocolate Raspberry Drizzle

1. Combine sugar, cocoa, and cornstarch in a small saucepan. Mix until well combined. Add jam and milk. Bring to a boil over medium heat. Stirring constantly, simmer over heat until the sauce begins to thicken. Remove from heat and add liqueur.

Assembly

1. Transfer cheese filling to a large resealable plastic bag. Snip off one corner, and pipe filling into cooled cannoli cup.
2. Garnish with chocolate raspberry drizzle. Cannoli cups cannot be assembled in advance, or they will become soggy. You can prepare each component individually and assemble just before serving



Recipe courtesy of Nechma Fiddle and **JOY of KOSHER** with Jamie Geller Magazine

Italy




Orange Scented Beignets with Winter Cider Drizzle | 18 to 24 servings

These French delicacies from acclaimed Chef Jeff Nathan sound difficult to make, but are not too complicated, with just a few basic ingredients you already have in your pantry.

Ingredients

Dough

6 tablespoons Winn-Dixie granulated sugar
2 Winn-Dixie egg yolks
2 teaspoons orange zest
2 tablespoons almond milk
2 tablespoons brandy
1 ½ teaspoon Winn-Dixie vanilla extract
1 tablespoon Winn-Dixie vegetable oil
1 ½ cup Winn-Dixie flour, sifted
1 ½ teaspoon baking soda, sifted
¼ teaspoon Winn-Dixie salt
Winn-Dixie vegetable oil, as needed for frying
Winn-Dixie powdered sugar

Winter Cider Drizzle

1 cup apple cider
1 tablespoon Winn-Dixie light brown sugar
1 teaspoon Winn-Dixie honey

Directions

Dough

1. In the bowl of a standing mixer fitted with the paddle attachment, place the sugar, egg yolks, orange zest, almond milk, brandy and vanilla extract. Mix for 1 – 2 minutes. Add in oil and continue mixing until thoroughly combined.
2. In a separate bowl combine and sift together the flour, baking soda and salt. To the above mixture add the sifted dry ingredients, ½ cup at a time until fully incorporated, but not over-mixed. Use a rubber spatula to scrape sides of bowl as necessary.
3. Place dough on a floured baking board and hand knead 3 – 5 minutes until smooth and elastic. Using a rolling pin, roll dough into a rectangle 6 x 12 inches, approximately ¼ inch thick. Cut into desired shapes, using assorted pastry circles or cookie cutters.

4. Heat approximately 2 inches frying oil in a deep pot until 350° F, measured by a candy thermometer. Place one at a time and fry on both sides until light and golden. Do not over-crowd! Remove from oil with a slotted spoon and drain on paper toweling.
5. Arrange on a decorative plate and top with sifted confectioner's sugar. Serve with Winter Cider Drizzle.

Winter Cider Drizzle:

1. In a small sauce pot combine all ingredients. Place over low- medium flame. Heat until simmering and allow to reduce by half the volume. Remove from fire, allow to cool.

 Recipe courtesy of Chef Jeff Nathan and JOYofKOSHER.com



Mousse Filled Sufganiyot | 8 servings

Here is a unique take on a favorite Israeli coffee house confection. An easy to prepare homemade sufganiya filled with a no-bake mousse-like cheesecake filling, topped with a simple glaze and covered with a homemade crumble topping. Perfectly balanced and not over the top sweet, these mousse filled sufganiyot are a perfect dairy dessert in the spirit of Chanukah in Israel.

Ingredients

2 cups Winn-Dixie flour plus more for dusting
 ¼ cup Winn-Dixie granulated sugar
 2 ¼ teaspoons active dry yeast
 ½ teaspoon Winn-Dixie salt
 2 large Winn-Dixie egg yolks
 ¾ cup Winn-Dixie low-fat milk
 2 tablespoons Winn-Dixie butter, at room temperature
 Winn-Dixie vegetable oil for deep frying

Crumb topping

¾ cup (100 g.) Winn-Dixie butter, cut in cubes
 3 Winn-Dixie egg yolks
 3 cups Winn-Dixie flour
 3 tablespoons water
 2 teaspoons baking powder
 2 teaspoons (1 packet) vanilla sugar
 ¼ cup Winn-Dixie granulated sugar

Glaze

¾ cup Winn-Dixie powdered sugar
 ½ tsp Winn-Dixie vanilla extract
 2-3 tablespoons Winn-Dixie heavy whipping cream

Filling

3 Winn-Dixie egg whites
 ½ cup Winn-Dixie granulated sugar
 1 cup (250 ml) heavy whipping cream
 3 tablespoons Winn-Dixie vanilla pudding
 500 grams (about 17 oz.) Winn-Dixie soft cream cheese

Directions

1. In a microwave safe bowl heat milk for two minutes and set aside to cool.
2. Place flour, sugar, yeast and salt in the bowl of a stand mixer, and whisk to combine.
3. Add yolks and milk, and mix on low, using a hook attachment, until a messy dough forms. Add butter and mix on high until the dough becomes smooth and elastic.
4. Place dough into a large greased bowl. Cover and let rise until doubled, about an hour to an hour and a half.
5. Turn the dough out onto a lightly floured work surface, and roll until about 1/4 inch thick. Using the mouth of a wide glass, cut out into rounds and place onto a lined baking sheet. Repeat until all the dough has been used. Let rise about 30 minutes.
6. In a large heavy bottom pot, heat oil on medium heat. Carefully transfer the dough into the pot taking care not to deflate as you go. Brown on each side and remove to bakers rack. Repeat, allow to cool.

Filling

In the bowl of a mixer whisk the whites until soft peaks form, slowly add sugar until stiff. Transfer to another bowl. Clean the bowl and beater and place in fridge for 15 minutes to chill. Beat cream and pudding until thickened. Add to whites. Carefully combine, adding the white cheese at the end.

Topping


Carefully break up the butter, egg yolks, flour, water, baking powder, vanilla sugar, and sugar into a crumble.

Glaze

Whisk together confectioner's sugar, vanilla, and whipping cream until combined.

Assembly

1. Fill a piping bag with the cheese mixture, then carefully insert it into the side of each sufganiya, being careful not to overfill. Repeat.
2. Carefully break up the topping into a crumble.
3. Glaze each sufganiya then dip directly into crumb mixture. Let the topping set before serving.

 Recipe courtesy of Shira Buzelan and JOYofKOSHER.com

Israel 

Deep Fried Double Crème Chocolate Sandwich Cookies | 45 Cookies

This recipe combines two American favorites, pancake mix and cream-filled chocolate sandwich cookies, fried to perfection for a heavenly treat.

Ingredients

- 2 quarts Winn-Dixie vegetable oil for frying
- 1 large Winn-Dixie egg
- 1 cup Winn-Dixie milk
- 2 teaspoons Winn-Dixie vegetable oil
- 1 cup pancake mix
- 1 (18 oz.) package Winn-Dixie Milk Mates™ double crème chocolate sandwich cookies

Directions

1. Heat oil in deep-fryer to 360° F.
2. Whisk together the egg, milk, and 2 teaspoons of vegetable oil in a bowl until smooth. Stir in the pancake mix until no dry lumps remain.
3. Dip the cookies into the batter one at a time, and carefully place into the hot frying oil. Fry only 4 or 5 at a time to avoid overcrowding the deep fryer. Cook until the cookies are golden-brown, about 2 minutes. Drain on a paper towel-lined plate before serving.
4. Serve with vanilla ice cream.



Recipe courtesy of Naomi Nachman and [JOYofKOSHER.com](https://www.joyofkasher.com)



Funnel Cakes | 6 servings

DAIRY

I used to love funnel cakes when I was a kid skipping through the Philadelphia Zoo. The guy there would make a fabulous funnel cake right before your eyes: It was like magic—hot, puffy, golden, fried magic—with confectioners' sugar on top. And I got to thinking: How come I never shared the joy of funnel cake with my kids? So here it is, you guys—my most favorite dessert (after pie): funnel cake!

Ingredients

- 2 cups Winn-Dixie flour
- 1 teaspoon baking powder
- ¼ teaspoon Winn-Dixie salt
- 1 tablespoon Winn-Dixie granulated sugar
- 1½ cups Winn-Dixie whole milk
- 1 large Winn-Dixie egg, beaten
- ½ teaspoon Winn-Dixie pure vanilla extract
- Juice of ½ lemon
- Winn-Dixie canola oil, for frying
- Winn-Dixie powdered sugar, for dusting

Directions

1. Sift together the flour and baking powder into a large bowl. Add the salt and sugar and stir. Whisk together the milk, egg, vanilla, and lemon juice in a medium bowl. Add the wet ingredients to the dry ingredients and whisk together.
2. Line a baking sheet with paper towels.
3. Pour the batter into a squeeze bottle or a pastry bag fitted with a large plain tip. Pour about ½ inch canola oil into a 9-inch sauté pan and heat over medium-high heat until the oil reaches 350°F. Squeeze ½ cup batter in a squiggly pattern all around the pan. Cook until set, about 30 seconds. Carefully flip with tongs and cook until golden brown on both sides, about 30 seconds more. Drain on the prepared baking sheet. Top with confectioners' sugar and serve immediately. Repeat with remaining batter.

Note: if not serving immediately, keep the funnel cakes warm in a 200°F oven. Dust with confectioners' sugar just before serving.



Recipe courtesy of **JOY of KOSHER: Fast, Fresh, Family Cookbook** by Jamie Geller



Nutella®-Banana Egg Rolls | 8 servings

DAIRY

An egg roll is typically a savory dish originated in Chinese cuisine, but this version of the popular appetizer is both sweet and savory! Nutella® is dairy, so if you want to keep it pareve, you can substitute with a non-dairy chocolate spread.

Ingredients

- 2 bananas, finely diced
- 1 lemon, juiced
- 2 tablespoons Winn-Dixie granulated sugar
- 2 tablespoons cornstarch
- ½ teaspoon Winn-Dixie ground cinnamon
- 8 egg roll wrappers, defrosted
- 8 tablespoons Nutella®
- Winn-Dixie canola oil for frying
- ¼ cup Winn-Dixie powdered sugar

Directions

1. In a medium bowl, combine banana, lemon juice, sugar, cornstarch and cinnamon and mix well, smashing bananas slightly with the back of a wooden spoon.
2. Lay out egg roll wrappers on a large work surface. Working with one wrapper at a time, spread 1 tablespoon Nutella® across the wrapper, leaving about a ¼-inch border around all edges. Spoon 3 tablespoons banana mixture across the middle of the wrapper and lightly brush all the edges with water.
3. Position the wrapper so that one point (corner) is closest to you. Fold that corner up just enough to cover the filling. Fold each side over to meet in the middle and roll up from the bottom. Brush final corner with water, and press lightly to seal.
4. Transfer to a baking sheet seam side down. Repeat with remaining wrappers, Nutella and filling.
5. Heat about ¼-inch oil in a large skillet. Fry egg rolls 6 to 9 minutes or until golden brown on all sides, using tongs to brown evenly. Remove and let drain on paper towels.
6. To serve, dust with confectioner's sugar and cut in half.

Consider making your own [Homemade Nutella](#) if you like.



Recipe courtesy of Jamie Geller and JOYofKOSHER.com

China



Papanash Sweet Dumplings with Crumbles | 12 buns

Papanash are usually sweet cheese Romanian doughnuts, patties or cooked dumplings. The most common Papanash are the deep fried doughnuts, which are nice for Chanukah and you can get that recipe [here](#), but for something a little lighter, try this boiled version served with fried crumbles.

Ingredients

Dough

2 cups farmer cheese or Winn-Dixie ricotta cheese
4 tablespoons Winn-Dixie granulated sugar
1 teaspoon Winn-Dixie vanilla extract
A pinch of Winn-Dixie salt
A bit of lemon and orange zest
3 tablespoons sifted Winn-Dixie flour
3-4 tablespoons semolina flour
2 Winn-Dixie eggs

Crumble Topping

½ cup Winn-Dixie butter
1 ¾ cup bread crumbs
¼ cup Winn-Dixie granulated sugar to taste
½ cup ground nuts of choice
A pinch of Winn-Dixie ground cinnamon (optional)
Lemon zest (optional)

Directions

1. Boil water in a deep saucepan.
2. Form little oval shaped balls, roll them in sifted flour and dump them in boiling water. They will sink to the bottom and float after several minutes. Continue cooking after they float for a couple more minutes and then drain them and prepare the crumble.
3. In a frying pan, melt butter (amount is up to you), add bread crumbs, a bit of sugar and ground nuts and mix it all together. Heat this crumble for several minutes on medium heat and then add the cooked dumplings and roll them in the crumbs until they are fully covered.



Recipe courtesy of Michal Reznicek and [JOYofKOSHER.com](https://www.joyofkoshers.com)

Romania

Moroccan Dessert Cigars with Almonds | 20 servings

These sweet Moroccan cigars are a delicious treat made of ground almonds, infused with a delicate taste of rose water and dipped in honey. If you can find brick dough it is best, but egg roll wrappers which are more readily available work well too.

Ingredients

- 20 sheets of brick dough or phyllo
- 3 cups of ground Winn-Dixie whole natural almonds
- 1 tablespoon of melted Winn-Dixie butter
- 1 tablespoon of Winn-Dixie ground cinnamon
- ½ cup of Winn-Dixie granulated sugar
- ¼ cup of rose water
- 1 Winn-Dixie egg white
- Winn-Dixie vegetable oil
- Winn-Dixie honey

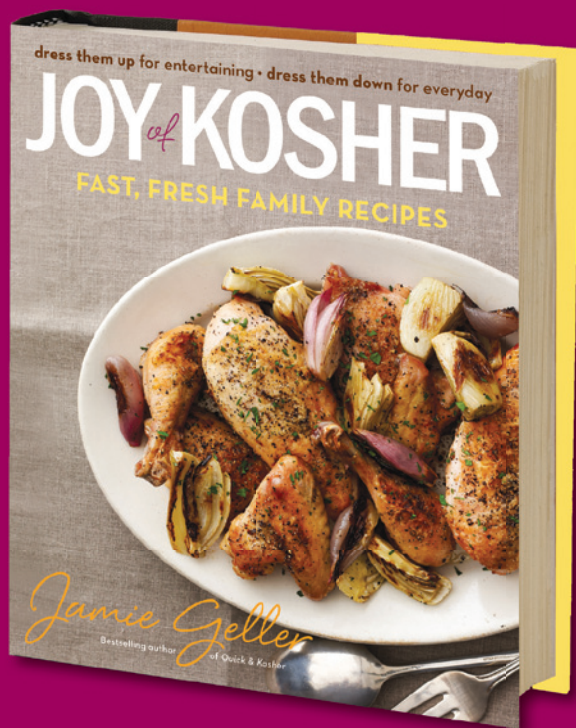
Directions

1. In a large bowl, mix together the ground almonds, melted butter or margarine, sugar, cinnamon. Add the rose water gradually until the mixture becomes soft.
2. Lay flat a sheet of brick or egg roll wrapper.
3. Place a small amount of the mix on one side of the sheet. Brush the other sides with egg white. Fold the sides of the sheet over the ground almond mixture and roll very tight into a cigar; press firmly with the seam down. Heat up vegetable oil in a large pan. When the oil is hot, fry the cigars for about 5-6 minutes on each sides or until they become gold.
4. Remove the cigars from the pan and let them cool down.
5. Pour honey on a large plate and roll the cigars one by one until they are completely coated.
6. Enjoy with a warm cup of Moroccan tea.

 Recipe courtesy of Sabrina Ovadia and JOYofKOSHER.com

Morocco

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