SCoJeC's E-Newsletter THURSDAY 18/4/2024

CHAG PESACH SAMEACH FROM ALL AT SCOJEC!

COMING UP IN THE COMMUNITY CENTRAL SCOTLAND

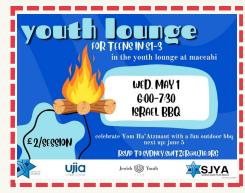


GLASGOW



If you have an event or workshop coming up and would like us to spread the word, either on our newsletters or website please email usdemi@scojec.org













OTHER



EDINBURGH



Hamantaschen Bake at Home Challenge – Round up!

Thank you so much to all who sent in those absolutely fabulous photographs of their Hamataschen. We were seriously impressed by your inventiveness and culinary skills this year Scotland! From chocolate, to different flavours of marmalade, to even some savoury 'Pizza' hamantaschen it was great to see your nationwide efforts...





This year's runner up is 4 year-old Willow from Dunfermline, Fife, for a great gluten free version of the popular Purim treat. Well done Willow for a fabulous effort!

Our winner and this year's top spot has to go to Sarah in Edinburgh for these mouth-watering Lotus Biscoff Hamantaschen!

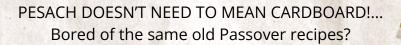
Yes - apparently, they taste as good as they look... never mind Purim, where can we get these all year round!? ... YUM!







Cooking Corner

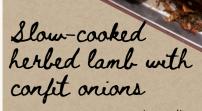


Do not fear, the wonderfully talented and experienced cook/teacher Fabienne Viner-Luzzato is here to help!

Fabienne, French with Tunisian and Italian origins and the youngest of seven children has always loved cooking and the stories that come with it. She will be coming up to Scotland to run a 'Cooking with the community' workshop this June - Keep your eyes peeled!

"I am super excited to be coming up to Scotland in June to run a cooking workshop, where we will explore some amazing recipes with stories and backgrounds as rich and full of history to match their delicious flavours!" Fabienne tells SCoJeC...

Below are a couple of recipes she recently shared with the JC that will be sure to help brighten up your pesach cooking!!



Serves: 8 Prep: 10 minutes Cook: 4 – 5 hours Ingredients:

2kg lamb shoulder

1 whole garlic head plus 6 cloves

cut in small pieces

3 x echalion/banana shallots sliced

6 x small round shallots peeled

and left whole

3 bay leaves

3 rosemary stalks 2 curly parsley stalks

2 thyme stalks

6 tbsp olive oil

Salt and pepper

Method:

- Heat your oven to 175°C (fan).
 - In a large oven dish, lay two large pieces of aluminium foil perpendicular to one another so that they cover the dish and will also cover the whole lamb shoulder.
- Line the foil with baking parchment.
- Place the lamb shoulder, sliced and whole shallots, parsley, thyme, bay leaves, rosemary in the lined dish.
- Add the olive oil, salt, pepper and pour 200ml of water into the tray.
- Cover the lamb with baking paper then fold over the excess aluminium so it is well wrapped with no room for steam to escape. Add another sheet of foil if necessary as it needs to be well sealed.
- Place in the oven for 4 5 hours. It will be ready when melting and tender and comes away from the bone easily. Start checking after 4 hours but remember to rewrap it well if you need to cook it longer.
- When it is ready you can leave it covered for 30 minutes at 175°C before you serve it.
- To get ahead, you can completely prepare the lamb in advance then cool and refrigerate/freeze it. If you do this, defrost and bring it back to room temperature before reheating (well covered) with foil for 30 mins at 175°C.
- Delicious with roasted potatoes or sweet potatoes and a crisp, green salad.

https://www.thejc.com/lets-eat/recipe/slow-cooked-confit-onions-and-herb-lamb-shoulder-su4lwo1t

The best Perach brownie cheesecake ever

Serves: 12 Prep: 20 minutes Cook: 45 minutes For the brownie:
175g butter
100g milk chocolate
100g dark chocolate
(plus 100g for decoration)
300g caster sugar
3 eggs
100g cocoa powder

For the cheesecake:
600g full fat cream cheese, softened
(full fat holds better when cooked)
65g caster sugar
3 large eggs
1 vanilla pod



Heat your oven to 180°C (160°C fan) and line a 22-23cm square tin.

 Melt the chocolates with the butter in a microwave (do it in short bursts at a medium heat to avoid overheating the chocolate or it will seize) or in a bain-marie (in a bowl set above a saucepan of gently simmering hot water.

Add the sugar, the eggs, the cocoa powder.

Bake for 20 minutes. Cool down and refrigerate for 15 - 20 minutes.

 To make the cheesecake, first place the vanilla pod in warm water for a few moments to soften it and then split it on a board and scrape out the seeds.

Beat the cheese and sugar in a bowl with an electric mixer until smooth. Add the
eggs, one at a time, beating well after each addition, then beat in the vanilla
seeds.

 Pour the cheesecake filling on top of the brownie and cook for an additional 20 -30 minutes until just set. Leave to cool.

To decorate: melt the remaining chocolate and drizzle over the cake.

https://www.thejc.com/lets-eat/recipe/flourless-chocolate-browniecheesecake-f517lsy6

Got an interesting Passover recipe of your own? Tell us more – <u>demi@scojec.org</u>



If you have a project, a proposition or even an early idea for an event that you think would interest the Jewish Community here in Scotland, we want to hear from you!

Please get in touch with Demi – demi@scojec.org now!

please do not reply to this email as it won't go directly to myself, please email me on demi@scojec.org



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Jewish people in Scotland

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Current circumstances and the present conflict has resulted in additional demands being placed on us, on top of our usual work of 'Representing, Connecting, and Supporting Jewish people in Scotland.' Please help if you can by making a donation today!

