



Ima's Kitchen

BRINGING ISRAELI FOOD TO YOU

MATZOH PASTELIM

Pastelim - a Spanish and Portuguese name for pastries

INGREDIENTS

1 Lb. of ground beef
7-10 Matzohs
1 onion
1 tsp of minced garlic
2 eggs
1/3 tsp cumin
1/2 tsp black pepper
Salt
Oil for frying

PREPARATION

Take the Matzohs as a stack and wash with water until they are all wet. Put in a plastic bag and close it (this will make them soft and ready to use later on).

LET'S COOK!

- CHOP THE ONION WELL AND FRY UNTIL SOFTENS.
- ADD THE GROUND BEEF AND COOK ON MEDIUM HEAT. CRUMBLE IT IN THE PAN, MIX WITH THE ONION AND FRY UNTIL IT'S COOKED AND TURNS BROWN.
- ADD THE CUMIN AND PEPPER AND MIX.
- LOWER THE FLAME AND COOK FOR 5 MORE MINUTES.
- SET ASIDE TO COMPLETELY COOL.
- TAKE ONE EGG AND SEPARATE THE YOLK AND EGG WHITE.
- AFTER THE MIXTURE IS COOLED, ADD 1 EGG YOLK AND MIX WELL.
- PUT THE EGG WHITE AND THE SECOND EGG IN A BOWL WITH A PINCH OF SALT AND PEPPER, ADD A TBSP OF WATER.
- TAKE THE SOFT MATZOHS AND SPLIT EACH ONE IN HALF.
- PLACE A SPOONFUL OF THE BEEF MIXTURE AND PLACE AT THE EDGE OF A MATZOH HALF. ROLL TIGHT AND PUT ASIDE. DO SO WITH ALL THE MATZOHS.
- PUT OIL IN THE PAN, ABOUT A HALF INCH HIGH, AND HEAT IT UP ON MEDIUM HEAT.
- DIP THE ROLLS IN THE BOWL WITH THE EGGS, MAKE SURE IT IS ALL COVERED SLIGHTLY AND FRY IN THE PAN.
- ONCE THE ROLL IS GOLDEN, TAKE IT OUT AND PLACE ON PAPER TOWELS TO SOAK UP THE OIL (PLACE A LAYER OF PAPER TOWELS ON TOP OF IT AS WELL).

RECOMMENDED WITH HORSERADISH ON TOP!

BETE'AVON (BON APETIT)!

