

**Matzah Mania**

with

**PJ Library**

**COME TASTE  
THE FREEDOM**

# Homemade Matzah

## Holy roll-y! A fun DIY in less than 18 minutes.

- 1 cup flour, plus more for dusting
- 1/4 teaspoon kosher salt
- 1/4 to 1/3 cup water (as needed)
- **Flavourings** (optional: we recommend finely minced herbs, lemon or orange zest, or granulated garlic or onion)

*For families who keep strictly kosher for Passover, visit [pjlibrary.org/passover](http://pjlibrary.org/passover) for a more detailed recipe and instructions.*

- 1** Place two upside-down baking sheets as high in the oven as possible. Heat the oven to 250°C.
- 2** Heavily dust a flat surface with flour, then measure out all the ingredients; you'll need them ready before you begin mixing. Set a timer for **18 minutes**.
- 3** Put the flour, salt, and any of the optional flavourings into a food processor. Turn on the processor, start the timer, then slowly drizzle in water until the dough forms a ball. (Alternately, this mixing can be done by hand.)
- 4** Place the dough ball on the floured surface, kneading it a bit to ensure it isn't sticky. Divide it into 12 small balls. Using a rolling pin, flatten each ball into a very thin sheet (about the thickness of a lasagna noodle). Prick each sheet with a fork to prevent it from rising while it bakes.
- 5** Carefully remove the upside-down baking sheets from the oven and place as many flattened balls of dough as will fit on the sheet bottoms (we fit six on a 13- by 18-inch baking sheet). Return the sheets to the oven and bake for 1 to 2 minutes per side or until matzah's edges begin to brown. Remove the matzah from the oven — before your timer goes off! — and let the matzah cool on a cooling rack.

*Why? If more time passes between when flour meets water and the baked pieces come out of the oven, the pieces will ferment a bit. That means they're no longer matzah!*

Can you imagine a simpler recipe? Flour and water, mix and bake within 18 minutes. The Jewish people's original "fast food." Perhaps there's ancient wisdom here — a connection between freedom and keeping it simple. Matzah is a symbol of humility, of finding joy and meaning in simple things.

***What makes YOU feel free this Passover?***

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# Matzah Trail Mix

## Colourful fuel for your own Passover journey.

- 1/3 cup coconut oil
- 1/3 cup honey
- 1 teaspoon cinnamon
- Pinch of salt
- 3 cups matzah farfel (crushed matzah)
- 1 cup slivered almonds
- Food colouring (optional)
- Mix-ins

**1** Heat oven to 150°C.

**2** In a small saucepan, combine oil, honey, cinnamon, and salt. Stir gently over low heat until the oil and honey are combined.

**3** To add pops of colour, divide the oil mixture evenly between three medium-size bowls and add a few drops of food colouring to each one (we used green, blue, and purple). Place 1 cup farfel and 1/3 cup of almonds in each bowl, stirring to coat. (If you prefer to leave out the food colouring, simply combine the oil mixture, farfel, and almonds in a large bowl and stir to coat.)

**4** Arrange the farfel mixture on a parchment-lined baking sheet, creating separate rows for each colour if needed, and bake for 20 minutes.

**5** After the mixture cools completely, break up the pieces and combine them with your favourite mix-ins.

(we used dried or freeze-dried fruits, nuts, shredded coconut, and chocolate chips)

Matzah is a symbol of the Jewish people's journey from slavery to freedom. And what a start to that journey — in the middle of the night, beneath a gleaming full moon, word spreads to leave Egypt ... now! There's no time for the bread to rise, but that's a small price to pay for a ticket to freedom.

Soon after, the Red Sea will part — a breaking of the waters that gives birth, as Rabbi Sharon Cohen Anisfeld writes, to “a people that was born in a hurry.” In one night, the bread of affliction (flat bread we ate in slavery) becomes the bread of freedom (dough that couldn't rise as we fled Egypt), and our 3,000-year-old journey begins.

***What kind of journeys will you go on this year?***

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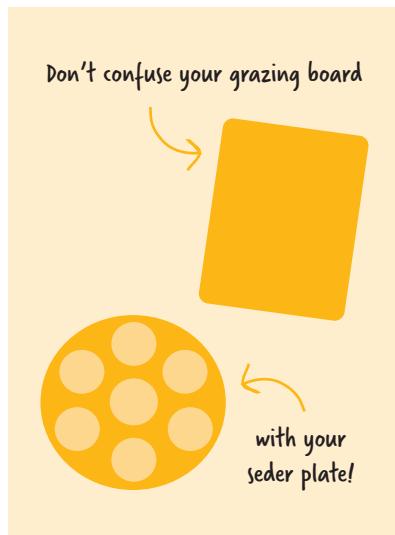


# Grazing Board with Matzah

**Tempt your guests at a seder or anytime.**

- 2 to 3 sheets of matzah, broken into large pieces
- Jam or preserves
- Nuts
- Fresh fruits and vegetables
- Dried fruits

- 1** Arrange the matzah pieces along the center of a large wooden board (a cutting board, marble pastry board, or flat platter will also work well).
- 2** Place several small bowls on the board and fill them with jam, nuts, and fruits and veggies.
- 3** Arrange additional ingredients to cover the rest of the board. (The more the better!)



Did someone say “grazing”? Here’s a Passover backstory: Moses was watching his sheep graze when a lamb strayed from the flock. When Moses tended to this lost lamb, he saw the Burning Bush. That’s when God spoke to Moses, setting the entire arc of liberation from Egypt in motion. Sometimes big acts (like leading one’s people out of slavery) start with small acts (like helping a stray lamb rejoin the flock).

***What’s a small act of compassion you can do this Passover season?***



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# Matzah Pizza Lasagna

- 4 eggs, lightly beaten
- 1 (24-ounce) container small-curd cottage cheese
- 1-2 tablespoons fresh Italian herbs (oregano, Italian parsley, basil), chopped
- 2 cloves garlic, minced
- Pinch of salt and pepper

**This combo may become your kids' Passover favourite.**

- 4 cups shredded mozzarella cheese
- 1 (23-ounce) jar marinara
- 6 sheets of matzah
- Your family's favourite pizza toppings

**1** Heat oven to 180°C. In a bowl, combine eggs, cottage cheese, fresh herbs, garlic, salt and pepper, and 1 cup of the mozzarella. Set the mixture aside.

**2** Grease a 9- by 13-inch glass baking dish and spread a thin layer of marinara over the bottom.

**3** Lightly dampen the matzah with water (run quickly under a tap, so as not to completely soak), then place two sheets on top of the layer of marinara. Spread a third of the remaining marinara over the matzah, and spoon half of the cottage cheese mixture on top. Sprinkle 1 cup of mozzarella over the cottage cheese mixture and add the first layer of pizza toppings.

**4** Continue to layer ingredients, adding another two sheets of matzah, half of the marinara, the remaining cottage cheese mixture, half of the mozzarella, and more toppings.

**5** Add the last two sheets of matzah and the remaining marinara, mozzarella, and toppings.

**6** Loosely cover the dish with foil and bake for 35 to 40 minutes. Then remove the foil and broil the lasagna for 3 to 5 minutes, or until top is browned to taste. Let the dish rest for 10 minutes before serving.

(we used green bell peppers, sliced mushrooms, olives, fresh basil, and red pepper flakes)

Passover is the most celebrated Jewish holiday. That means that Jewish diversity is on full display on seder night. Some families consume their first piece of matzah in total silence (a traditional practice), others playfully wallop one another with spring onions (a Persian-Afghani ritual). Some add an orange to the seder plate (a call for LGBTQ+ rights), others make animal sounds during the Passover tune "One Little Goat" (*Chad Gadya*) or belt out the tune "Who Knows One?" (*Echad Mi Yode'a*) in Italian — perhaps after eating matzah pizza lasagna.

**What are your family's special Passover traditions?  
What new traditions would you like to try this year?**

# THE HOLDER OF THIS CARD IS ENTITLED

Flip the card over  
to see the Four Questions.

## to say or sing the *Ma Nishtana* (the Four Questions) — WHY IS THIS NIGHT DIFFERENT FROM ALL OTHERS?

Traditionally, the Four Questions are asked by the youngest participants at the Passover seder. They look at the **MATZAH** sitting on the table and say — in essence — “What’s **that** doing here?” and then ask about other unusual symbols and customs that help us tell the Passover story. Visit [pjlibrary.org/haggadah](http://pjlibrary.org/haggadah) for a Ma Nishtana singalong.

These questions are just the beginning; kids and adults alike can think of other questions to ask at the seder. Passover is a festival of curiosity and wondering, of asking questions and inspiring conversation — and kids take the lead!

**AND GETS**  
to break  
a piece of  
matzah —  
in half!

**AND GETS** to  
search for the  
hidden piece of  
matzah — the  
*afikomen!*

**AND GETS**  
out of Egypt —  
free!



Share your photos! [#pjlibrary](https://twitter.com/pjlibrary)

For additional Passover recipe and craft cards, as well as other helpful Passover resources, visit [pjlibrary.org/passover](http://pjlibrary.org/passover)

Recipes and  
photography by  
Jennifer Stempel

 **Library**

# MA NISHTANA (THE FOUR QUESTIONS)

מה נִשְׁתַּנָּה הלַּיְלָה  
הַזֶּה מִכָּל הַלַּיְלוֹת?

*Ma nishtana halaila hazeh  
mikol haleilot?*

**Why is this night  
different from all others?**

1

שֶׁבֶכֶל הַלַּיְלוֹת אָנוּ אוֹכְלִין חֻמֶּץ וּמִצָּה. הַלַּיְלָה הַזֶּה כָּלוּ מִצָּה.

*Shebechol haleilot, anu ochlin chametz umatzah.  
Halaila hazeh, kulo matzah.*

**On all other nights we can eat *chametz*, bread that rises when it bakes. Why tonight do we eat only the flat bread, matzah?**

2

שֶׁבֶכֶל הַלַּיְלוֹת אָנוּ אוֹכְלִין שְׂאֵר יֵרָקוֹת. הַלַּיְלָה הַזֶּה מְרוּר.

*Shebechol haleilot, anu ochlin she'ar yerakot. Halaila hazeh, maror.*

**On all other nights we eat any kind of vegetables. Why tonight do we eat bitter vegetables, *maror*?**

3

שֶׁבֶכֶל הַלַּיְלוֹת אֵין אָנוּ מִטְבִּילִין אֶפְּיֵלוּ פַּעַם אַחַת. הַלַּיְלָה הַזֶּה שְׁתֵּי פַּעַמִּים.

*Shebechol haleilot, ein anu matbilin afilu pa'am echat.  
Halaila hazeh, shtei fe'amim.*

**On all other nights we don't need to dip our food into a sauce even one time. Why tonight do we dip foods two times?**

4

שֶׁבֶכֶל הַלַּיְלוֹת אָנוּ אוֹכְלִין בֵּין יוֹשְׁבִין וּבֵין מְסֻבִּין. הַלַּיְלָה הַזֶּה כָּלָנוּ מְסֻבִּין.

*Shebechol haleilot, anu ochlin bein yoshvin uvein mesubin.  
Halaila hazeh, kulanu mesubin.*

**On all other nights we eat sitting up straight or leaning. Why tonight do we make sure to eat while leaning?**

