

KEHILLAH JEWISH HIGH SCHOOL

ISRAEL CLUB'S 2021 COOKBOOK

Israeli and Mediterranean Recipes From Israel Club Members in the 2020-2021 School Year

CREATED ON DECEMBER 2ND, 2020

WITH RECIPES ADDED THROUGHOUT THE YEAR



ISRAELI CHEESECAKE SUBMITTED BY DAHLIA SOUSSAN

Ingredients:

Crust:

1 2/3 cups of butter cookies/graham crackers

4 oz melted butter

2 tbsp sugar

Filling:

7 oz butter

1 cup sugar

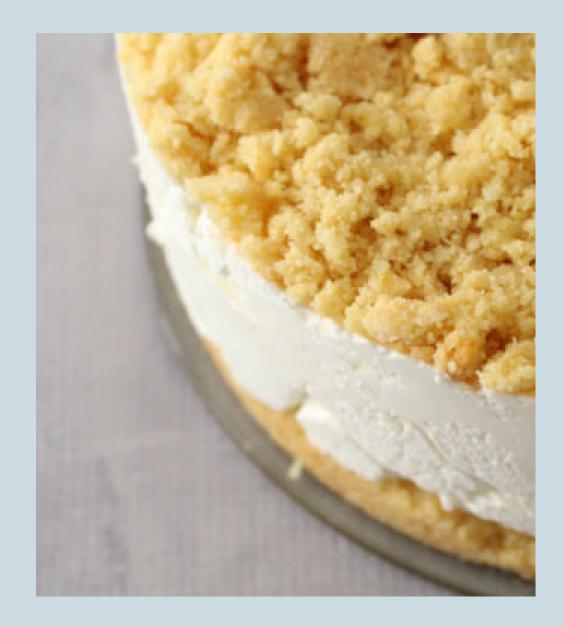
1 pasteurized egg

1 pasteurized egg yolk

1 container of gvina levana (ricotta)

7 oz sour cream

Total Prep Time: Roughly 30 mins



Serving Size: 12 people

Recipe:

- 1. Prep the crust and topping by combining the cookies, sugar, and butter
- 2. Press 2/3 of the crumb mixture into the bottom of a baking dish and freeze for 15 min
- 3. Beat butter, sugar, and eggs in a mixer until fluffy, then fold in cheese and sour cream
- 4. Pour into dish, top with cookie crumbs, and refrigerate for 24 hrs

Significance:

"We make this every Shavuot. Also, you can bake it if you are concerned about uncooked eggs."

GRANDMA'S RICE RECIPE SUBMITTED BY NOA MIASNIK

Ingredients:

White rice

Onions

Carrots

Salt

Pepper

Paprika

Cumin

Garlic powder

Other spices (optional)

Total Prep Time: Roughly 20 mins **Serving Size:** As much rice as you



make

Recipe:

- 1. Make white rice, shred carrots, and dice onions
- 2. Sautee the onions and then add the cooked rice and carrots
- 3. Then add some spices (salt, pepper, paprika, cumin, garlic powder, etc)

Significance:

"My grandma makes this recipe for me and taught me how to make it as well when I am not in Israel::)"