



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:)"