

Care for one another:

This week we are going to prepare a delicious dessert for the whole family! 😊

What are we making? Charoset!!

What?!?!?!?

Charoset is the dessert of the Jewish Passover meal.

So what is Passover??

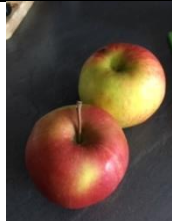



➔ Jewish people celebrate Passover when we celebrate Easter. So that is soon! You might be able to make this together on Easter day and eat it for dessert 😊

On Pesach, the Jewish people remember the time when God delivered them from Egypt.





Charoset is supposed to look a bit like the cement the Jews used to make the stones when they were slaves in Egypt.







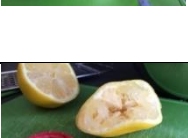

What do you need (for 4 persons)

		➤ 2 apples (you can use more if you are very hungry of course 😊)
		➤ A handful of nuts (almonds, hazelnuts, ...)
		➤ Cinnamon
		➤ Lemon juice (or any other juice you have at home)

What material do you need?

	A grater
	A bowl
	A knife (ask your mom which knife you can use) A spoon
	A cutting board

How do you make it??

	<ul style="list-style-type: none"> ➤ Peel the apples (carefully !!)
	<ul style="list-style-type: none"> ➤ Grate the apples into a bowl
	<ul style="list-style-type: none"> ➤ Break the nuts into small pieces. ➤ Tip: use a jar, and GENTLY press them, then they will break. ➤ Add them to the apples
	<ul style="list-style-type: none"> ➤ Put a bit of cinnamon in the bowl. It is best to put the cinnamon in your hand first and add it tot he mix little by little. Taste before adding more. But don't eat everything of course;)
	<ul style="list-style-type: none"> ➤ To end, add a bit of lemon juice (or other juice). You can use a bottle cap to measure how much you add. Start with a little, you can always add more.
	<ul style="list-style-type: none"> ➤ READY!!

TASTY!!! **Enjoy it with the whole family!!!**