

**Michael Solomonov, Chef of Zahav
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Passover Thoughts

We make fresh matzoh in our wood burning oven and use to accompany an assortment of salads. It's a delicious, healthy way to start our Passover-inspired menu.

Menu

Salatim with handmade matzoh
Matzo ball soup with smoked chicken and ramps
Gefilte fish "Escabeche" with fiddleheads and artichokes
Hamachi carpaccio & tartare with beets and horseradish
Brisket "Mina" with coffee, morels and charoset jus
Rose Hip Macarons with pistachio frozen custard

Recipe

Carrot and Apple Salad with Pine Nuts

4 tablespoons golden raisins
1 cup apple juice
2 cups carrots, peeled and shredded (about 8)
1 cup apples, peeled and shredded (about 2)
2 tablespoons orange juice
4 tablespoons pine nuts, toasted
2 teaspoons kosher salt

1. Soak the raisins in the apple juice until they have absorbed all of the liquid.
2. Mix raisins with the rest of the ingredients and serve.

Yield: 4 servings