

Israeli cooking class for Passover with Adi Shalev Malfuf

Ingredients: 20 pieces

10 Matza

1 pound ground beef

1 onion

Salt, pepper, paprika

3 eggs

Optional: pesto or chimichurri

Directions:

1. In advance, fry the onion and add the beef, salt, pepper and paprika. In a colander drain the liquids and let it cool.
2. Soak the matzah in water to soften. Wrap it in a towel for 30 minutes.
3. Mix the eggs with salt, pepper and paprika.
4. Cut each matzah in half and spread some of the meat mixture on each half piece of matzah (at the edge).
5. Roll it up, dip in the egg mixture and fry.

