

What you'll need:

125 grams (4.5 oz) raisins

Splash of sweet red wine

7 matzos

4 eggs (egg yolks and egg whites separated;
if this is too tricky, also ask a grown-up for
help!)

80 grams (3 oz) skinless almonds

1 apple

125 grams (4.5 oz) sugar

Pinch of salt

2 teaspoons cinnamon

Grated lemon rind

Candied chopped ginger in syrup (if you
really like ginger)

Matzo meal if needed

Sunflower oil for frying

Gremshelish

Delicious Dutch matzo fritters with raisins and cinnamon in a jiffy!

Soak the raisins in the wine until they are soft and plump. Wet the matzos under the faucet and let them drain in a colander. Crumble them by hand into a large bowl. Finely chop the almonds using a chopping knife. Grate the apple. Beat the egg yolks. Make the dough by mixing the sugar, salt, cinnamon, grated lemon rind, wine-soaked raisins, egg yolks, chopped almonds, apple and the pieces of candied ginger – if so desired – with the crumbled matzos. Lastly, beat the egg whites stiff and gently fold this through the dough. You can add a bit of matzo meal if the mixture is too wet. Make rounded balls from the mixture – about the size of a heaping tablespoon. Fry them in oil on both sides over a medium flame. Be careful because raisins burn easily.

**Gremshelish
taste best
served warm.**

