

RECIPE

Dark Chocolate Matzo

Adapted from Food52

Ingredients

4-6 matzo squares (more for a thinner chocolate layer)

1 1/2 sticks butter

3/4 cup sugar

8 oz. nice dark chocolate
(Kosher)

1/2 cup pistachios, chopped
(optional)

A sprinkle of sea salt, we like
Maldon

Instructions

Preheat the oven to 400 F and cover a large baking sheet with aluminum foil.

Place the matzo squares on the aluminum foil, breaking as needed to get them to fit.

In a small saucepan, melt together the butter and sugar. Bring to a boil.

Pour the mixture over the matzo and put in the oven for 3 minutes.

Remove the matzo from the oven and immediately sprinkle the chocolate over the butter. Let it sit for a few minutes to melt, then spread evenly across the top.

Sprinkle with chopped pistachios and sea salt.

Freeze overnight so the chocolate can set. Break into rough pieces, eat, and repeat.

WINE

*Dark chocolate and **Port-style wines** are always a wining combination. **Semi-sweet Lambrusco (K)** is a pairing as well for a fizzy, strawberry pop.*