

Salt and Serenity

Deluxe Matzoh Crunch

Montreal baker and cookbook author Marcy Goldman is the originator of Matzoh Crunch. The recipe is published in her first cookbook, *"A Treasury of Jewish Holiday Baking"*. Matzoh crunch is essentially a layer of matzoh covered in brown sugar-butter caramel and topped with a melted dark chocolate.

This is my adaptation of her recipe. I have elevated matzoh crunch to the next level, by piping a decorative topping of white, milk and blonde* chocolate. It looks fancy but it's quite simple to do.

6 slices matzoh
226 grams (1 cup or 2 sticks) unsalted butter
213 grams (1 cup firmly packed) brown sugar
340 grams (2 generous cups) bittersweet chocolate (65-70%), finely chopped
56 grams (1/3 cup) white chocolate finely chopped
56 grams (1/3 cup) blonde chocolate finely chopped
56 grams (1/3 cup) milk chocolate finely chopped
1 teaspoon flaky sea salt

1. Preheat oven to 350° F. Cover an 18 x 13 inch rimmed cookie sheet with foil and then cover the foil with a sheet of parchment paper. Do not leave this step out or you will be cursing me when it comes time to cleanup! Cover the parchment paper evenly with the matzoh. You will have to trim some of the matzoh with a sharp knife to make it fit into a flat even layer. You will have some matzoh scraps left over. Slather with butter and jam and eat.
2. In a large heavy bottomed saucepan, add brown sugar and butter. Cook over medium heat, stirring constantly with a wooden spoon, until the mixture comes to a boil. This will take about 2-4 minutes. At one point it will look like the butter is separating from the sugar and it will appear to be an oily mess. Just keep stirring, it will come together again. Once mixture comes to a boil, keep stirring for about another 3 minutes. Carefully pour caramel onto matzoh. Using an offset metal spatula, spread it out into an even layer.
3. Place baking sheet into oven and bake for about 12 minutes until the caramel topping is golden brown and bubbling.
4. While caramel covered matzoh is baking, add 1" of water to a medium saucepan or pot and bring to a very gentle simmer. Place a heat-safe bowl on top of the pot so that the bottom of the bowl is not touching the water. Add the finely chopped bittersweet chocolate to the bowl and stir occasionally with a spatula until smooth and melted. Remove bowl from pot of water and set aside.
5. Using a clean bowl, repeat the melting process with the white chocolate. Pour melted white chocolate into a disposable plastic piping bag. The easiest way to do this, if you are alone, is to place the piping bag in a large glass or pitcher and fold down the top. Pour in white chocolate and let sit until you are ready to use it. Repeat with the blonde and milk chocolates.
6. Remove caramel covered matzoh from oven after about 12 minutes. It should be golden brown and bubbly. Place pan on a wire cooling rack on the counter. Immediately pour the

melted bittersweet chocolate over the matzoh. Use an offset metal spatula to spread chocolate into an even layer.

7. Now comes the fun part! Twist the top of the white chocolate piping bag closed and, using a sharp scissors, cut a small tip off the end of the bag. Starting at the top of the pan, pipe white chocolate in parallel straight lines, spacing them about 2 inches apart. Repeat with the blonde and milk chocolates, spacing the lines fairly evenly apart. Don't worry if your lines look sloppy. The next step will improve their appearance.
8. With the tip of a bamboo skewer or a paring knife, lightly drag it, crosswise, through the lines of chocolate spaced evenly from one side of the pastry to the other first in one direction, and then in the opposite direction to make a chevron pattern.
9. While chocolate is still wet, sprinkle with sea salt. Chill pan for several hours until chocolate is firm. Peel off foil and parchment paper and place matzoh crunch on a large cutting board. Using a very large sharp knife, cut matzoh into large squares. For an 18 x 13 inch pan, I usually get about 18 pieces. Store matzoh crunch in an airtight container in the fridge. It keeps well for about 5 days. (That is as long as no one else in the house knows it's there!)

*Blonde chocolate is caramelized white chocolate. Valrhona makes it and sells it online under the name "Dulcey". It has intense caramel notes and is dangerous to have in the house!!