

# Salt and Serenity

## Marbled Matzoh Crunch

Adapted from Marcy Goldman's *"My Trademark, Most Requested, Absolutely Magnificent Caramel Matzoh Crunch"* (A Treasury of Jewish Holiday Baking)

You can just use dark chocolate and leave out the white and milk chocolate if desired. Feel free to add chopped toasted almonds or pistachios instead of the additional chocolate.

6 slices matzoh

227 grams (1 cup or 2 sticks) unsalted butter or kosher for Passover margarine

213 grams (1 cup) firmly packed brown sugar

340 grams (2 generous cups) finely chopped bittersweet chocolate

85 grams (½ cup) finely chopped white chocolate

85 grams (½ cup) finely chopped blonde or milk chocolate

1 teaspoon flaky sea salt

1. Preheat oven to 325° 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, melt butter or margarine. Add brown sugar and cook over medium heat, stirring every minute or so 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, switch to a whisk and whisk vigorously for another minute or two. 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 8 minutes until the caramel topping is golden brown and bubbling.
4. While caramel is baking, place bittersweet chocolate in a glass bowl and melt in microwave on 50% power for 2 minutes. Stir and melt for a further minute or two if not completely melted.
5. Repeat melting with white and milk chocolate.

6. Remove caramel covered matzoh from oven and let cool for a few minutes. Pour bittersweet chocolate over the matzoh and smooth it out into an even layer with an offset spatula.
7. Drizzle the milk and white chocolate over the bittersweet chocolate. Using a wooden skewer or tip of a paring knife, swirl the wet chocolate to make a marbled design.
8. 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 marble 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!)