

**THE PEDDLER AND THE BAKER** is a clever book about the importance of sharing. It talks of the delicious smells coming from a baker's goods, which many of us can relate to! Food plays an important role in Yom Ha'atzmaut when lots of families in Israel celebrate by having picnics and barbeques in local parks or at the beach. Here is a tasty recipe for a popular Israeli treat.



# CHOCOLATE BALLS KADUREI SHOKOLAD כדורי שוקולד

## INGREDIENTS

500 grams  
digestive biscuits

1 cup caster sugar

$\frac{3}{4}$  cup cocoa powder

1 cup cold water

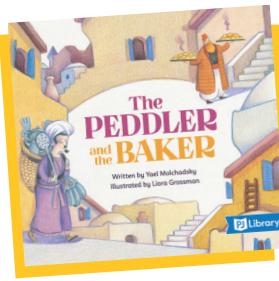
a dash of  
vanilla extract

$\frac{2}{3}$  cup margarine



## METHOD

1. Place the biscuits in a sealed bag and beat with a spoon until crumbled
2. Place sugar, cocoa powder, water and vanilla in a saucepan and heat over a medium flame until it simmers
3. Remove from heat and mix in the margarine
4. Pour the chocolate mixture over the biscuit crumbs and mix well
5. Roll the mixture into 1-inch balls and freeze for two hours



**THE PEDDLER AND THE BAKER** is a clever book about the importance of sharing. It talks of the delicious smells coming from a baker's goods, which many of us can relate to! Food plays an important role in Yom Ha'atzmaut when lots of families in Israel celebrate by having picnics and barbeques in local parks or at the beach. Here is a tasty recipe for a popular Israeli treat.



## HUMMUS חומוס

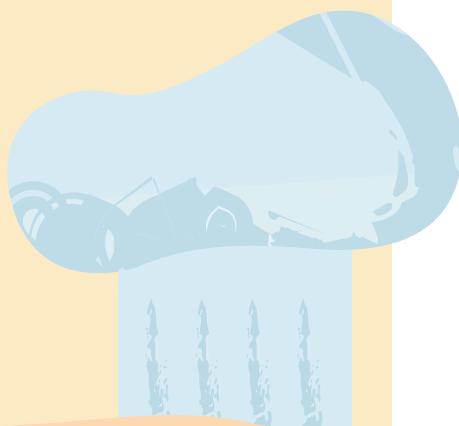
### INGREDIENTS

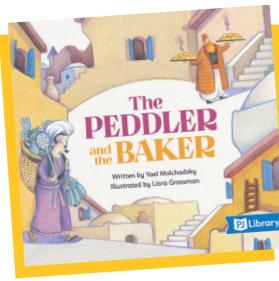
2 x 400 gram cans of chickpeas  
saved chickpea juice  
4 tsp. tahini  
2 crushed cloves of garlic  
1 tsp. salt  
6 tbsp. olive oil  
3 ½ tbsp. freshly lemon juice  
paprika  
parsley leaves for garnish



### METHOD

1. Rinse chickpeas in cold water, and blend in a mixer with tahini, crushed garlic, salt, lemon juice and 7 tbsp. reserved liquid from chickpea cans
2. Slowly blend ingredients while adding oil
3. Garnish with olive oil, whole chickpeas, paprika and chopped parsley





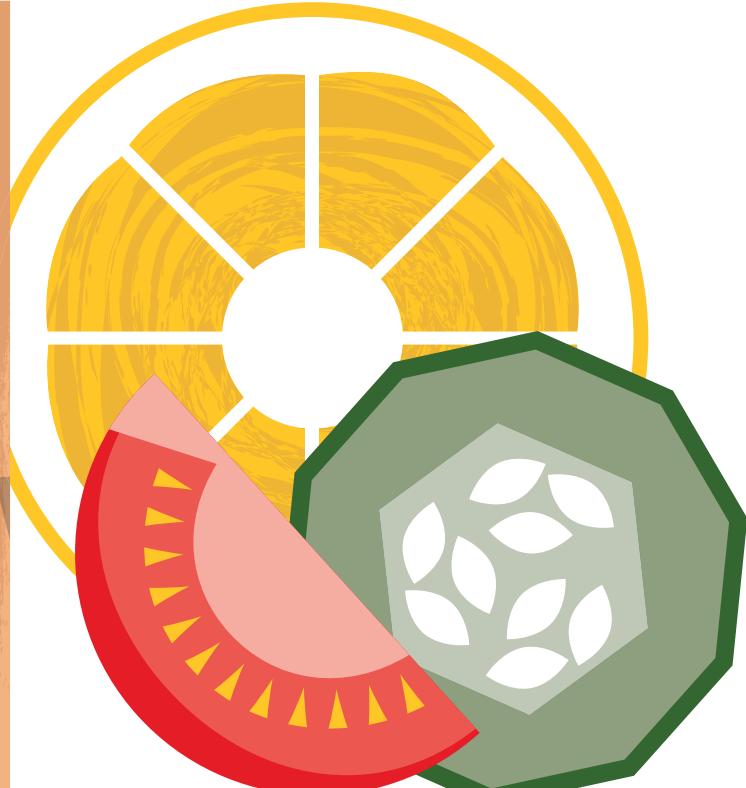
**THE PEDDLER AND THE BAKER** is a clever book about the importance of sharing. It talks of the delicious smells coming from a baker's goods, which many of us can relate to! Food plays an important role in Yom Ha'atzmaut when lots of families in Israel celebrate by having picnics and barbeques in local parks or at the beach. Here is a tasty recipe for a popular Israeli treat.



## ISRAELI SALAD SALAT ISRAELI סֶלַט יִשְׂרָאֵל

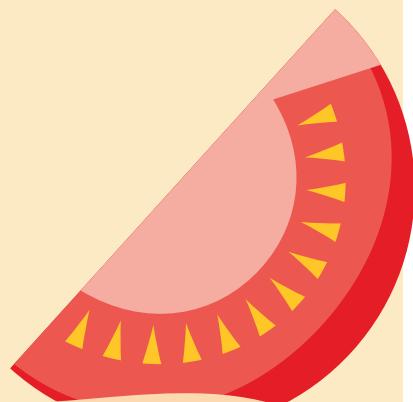
### INGREDIENTS

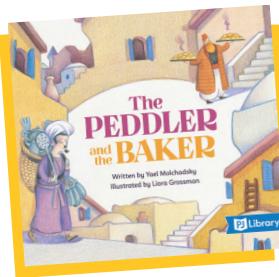
- 1 cucumber
- 3 tomatoes
- 1 red onion
- juice of half a lemon
- a pinch of salt
- 1 tbsp. olive oil
- a sprinkle of zataar
- parsley for garnish



### METHOD

1. Finely dice cucumber, tomato and red onion
2. Add juice of half a lemon and a pinch of salt and mix well
3. Garnish with olive oil, zataar and parsley





**THE PEDDLER AND THE BAKER** is a clever book about the importance of sharing. It talks of the delicious smells coming from a baker's goods, which many of us can relate to! Food plays an important role in Yom Ha'atzmaut when lots of families in Israel celebrate by having picnics and barbeques in local parks or at the beach. Here is a tasty recipe for a popular Israeli treat.



## SHAKSHUKA - שָׁקְשׁוּקָה

### INGREDIENTS

- 4 tbsp olive oil
- 1 onion, finely sliced
- 1 red and green pepper, diced
- 6 garlic cloves, crushed
- 2 teaspoons sweet paprika
- ½ tsp ground cumin
- 1½ tsp cayenne pepper (optional)
- 800g tinned tomatoes (or ripe tomatoes in season)
- 2 tsp sugar
- 1 tbsp lemon juice
- 6 eggs
- fresh coriander, roughly chopped (optional)



### METHOD

1. Heat oil in a lidded pan over a medium heat and add the onion. Cook until golden, then add the peppers. Fry until soft, then add garlic. Cook for another couple of minutes.
2. Pour in tomatoes and roughly mash, bring to a boil, turn down the heat and simmer for 30 minutes. Stir in spices, sugar and lemon juice, taste, and season with salt.
3. Make 6 small wells in the sauce, break the eggs, and pour 1 into each well. Season them lightly, turn the heat as low as possible, cover and cook for about 10 minutes until they're just set.

Sprinkle with coriander and serve.