

5 Simple Charoset Recipes

How to Make Passover Charoset - Smooth, Chunky, and Nut-Free and traditional



In the lead up to Seder night, it's time to start thinking about the Seder plate foods, including how to make **charoset** (also called *haroset*)—a mixture of apples, nuts and wine which resembles the mortar and brick made by the Jews when they toiled for Pharaoh. This is used as a type of relish into which the **maror** (bitter herb) is dipped (and then shaken off) before eating.

The base of any *charoset* is sweet apple and/or pear, walnuts and red wine. Fruit—small dice, large dice or grated, that's up to you. Nuts chopped or ground—again, up to you. It's a matter of taste. Can't decide? Make a few versions and have a vote.



Some people like to add dried fruit like raisins, dates, prunes or apricots, and spices like cinnamon, nutmeg, cloves or allspice. Desiccated coconut can add another layer of texture, and is a good alternative for the nut-allergic.



Simple Charoset

1 red apple
1 pear
1 cup chopped or ground walnuts
½ cup sweet red wine

Peel and finely dice the apple and pear. Mix in the ground nuts and wine. Refrigerate until serving. Add a little more wine immediately before serving.

Chunky Charoset

1 apple
1 pear
1 cup chopped or ground walnuts
½ cup raisins
½ cup sweet red wine
¼ tsp. cinnamon
¼ tsp. nutmeg

Peel and finely dice the apple and pear. Mix in the ground nuts, raisins, wine and spices. Refrigerate until serving. Add a little more wine immediately before serving.

Smooth Charoset

Use any of these recipes and pulse in a food processor until it reaches a thick paste consistency.

Nut-Free Charoset

1 apple
1 pear
1 cup desiccated coconut
½ cup raisins
½ cup sweet red wine

Peel and finely dice the apple and pear. Mix in the rest of the ingredients. Refrigerate until serving. Add a little more wine immediately before serving.

Traditional Charoset

1 apple
10-15 dates (without the pits and cut into smaller pieces)
1 cup crushed nuts (almonds, walnuts, any kind of nuts you prefer)
½ cup raisins
½ cup sweet red wine
1 tsp. cinnamon

Peel and finely dice the apple. Crush in a food processor without the wine, mix in the wine before refrigerating. Keep in the fridge until serving. Add a little more wine immediately before serving.