

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Sephardic Matzo Brei

BY CHEF MARTY SLAVIN

### (Serves 4) Ingredients

4-6 pieces of matzo  
Whole milk to soak the matzo  
4 well beaten eggs  
¼ cup plain Greek yogurt  
Vegetable oil for sautéing  
(do not use olive oil)  
Honey  
Walnuts, chopped, lightly toasted

### Directions

Place the whole matzo in a wide, deep bowl that can accommodate them without breaking. Pour the milk over them to cover. Soak the matzo until they are soft so they can be cut but are not so soft that they will disintegrate. While the matzo is soaking, beat the eggs in a mixing bowl with yogurt.

When the matzo boards are soft enough, remove them one at a time and lay them on paper towels. Cut each piece into four quarters. Stack the squares on top of one another on paper towels.

Pour enough oil into a 12" skillet to come up the sides a ¼". Heat the oil until it's sizzling, but not smoking. Dip the squares into the beaten egg, allow excess to drip into the bowl. Place the squares in the skillet, which should hold 2-3 squares. Fry until golden brown on both sides. Keep them warm in a 250°F oven until all are ready. Place onto serving plates, and serve with honey drizzled over the matzo and sprinkle with chopped walnuts.



B

1075 BUCHLI STATION ROAD, NAPA, CA 94559 | 800.654.WINE | 707.252.9065 | BOUCHAINE.COM

ESTATE GROWN ♦ SUSTAINABLY FARMED ♦ FAMILY OWNED