

½ teaspoon cinnamon  
 ½ teaspoon nutmeg  
 Salt and freshly ground  
 black pepper to taste  
 ⅓ cup matzo meal  
 6 large eggs  
 3 peeled hard boiled eggs



½ cup chopped Calamata olives  
 Olive oil (for oiling the pan)  
 ½ cup mayonnaise  
 2 Tablespoons ketchup  
 1 teaspoon prepared horseradish  
 1 or more teaspoons sweet  
 vermouth or white wine

1. Combine the first 6 ingredients in a large frying pan or 3-quart saucepan. Bring to a boil, then lower the heat and simmer for 20 minutes.
2. Strain the liquid and return the clear broth to the used pan. Bring the liquid to a simmer.
3. Place the fillets in the simmering broth. Cover the pan and poach the fish for 3–5 minutes, until it's cooked through.
4. Peel the onions and cut into quarters. Pulse a food processor (fitted with the metal blade) on and off 20 times to create a coarse puree. Alternatively, finely chop all vegetables with a sharp knife.
5. Rinse the bell peppers and pat dry.

Cut into 8ths and add to the work bowl along with the cinnamon, nutmeg, salt, and pepper. Pulse on and off until the peppers are pureed.

6. Drain the fish and add to the work bowl. Process until a smooth mass is formed.

7. Add the six raw eggs and the matzo meal. Pulse the processor on and off 10 times. Scrape down the sides of the bowl, then turn the machine back on until you have a uniform puree.

8. Lightly oil a 5"x9" loaf pan or any 1½-quart dish that is at least 3 inches deep (to hide the hard boiled eggs). Pour half of the fish mixture into the pan.

9. Using one of the hard boiled eggs as your mold, make three indentations down the center of the fish mixture. Sprinkle ½ of the chopped olives evenly into these indentations. Place the three hard boiled eggs on top of the olives and then sprinkle the eggs with the remaining chopped olives.

10. Pour the remaining fish mixture into the pan. Lightly press down to fully cover the eggs. Smooth out the top.

11. Place a paper towel in the bottom of a 13"x9" pan. Set the fish-filled pan in the center and then pour hot water around the (loaf) pan to a depth of at least one inch.

12. Bake in a preheated 325°F oven for approximately 30 minutes, until the loaf is firm. Remove from the water bath, cool to room temperature, then cover and refrigerate until ready to serve.

13. To make the sauce, whisk the mayonnaise in a bowl until smooth. Mix in the ketchup and horseradish, stirring well. Add vermouth or white wine by teaspoon until the sauce flows but before it becomes thin and watery.

14. To serve, remove the loaf from the pan and cut into ¼–½ inch slices. Drizzle a Tablespoon or more of the sauce on a plate and then place the slice on top of the sauce. Yield: 16 half-inch slices.

### Tina's Tidbits

• The poaching liquid in this recipe, called a court bouillon, may be substituted for fish stock in any dish.

• Placing a pan in another pan of water in the oven is called a *Bain Marie*—a classic French cooking technique equivalent to using a double boiler.

### Moroccan Meatball Tagine with Quinoa “Couscous”

Couscous—a fine, semolina wheat pasta—is not kosher for Passover. A good substitute is quinoa, which is *not* a grain but a member of the “goose foot” family that includes beets and spinach. While

quinoa is not indigenous to the old world, it nevertheless resembles the Moroccan national dish in size and shape.



1½ pounds ground beef  
 ½ medium onion,  
 grated

2 Tablespoons chopped parsley  
 1 egg  
 ½ cup matzo meal  
 ½ cup tomato sauce  
 Salt and freshly ground  
 black pepper to taste  
 3 Tablespoons extra virgin  
 olive oil, divided use  
 4 large onions, thinly sliced  
 1 quart water  
 ½ cup dark raisins  
 12 soft pitted prunes  
 ½ cup slivered almonds  
 2 pounds of pumpkin, Butternut  
 or Hubbard squash, peeled  
 and cut into 1-inch chunks  
 ½ cup brown sugar  
 1 teaspoon cinnamon

1. Place the meat in a 2-quart mixing bowl. Add the onion, parsley, egg, matzo meal, tomato sauce, salt, pepper, and 1 Tablespoon of the olive oil. Mix well and set aside.

2. Heat a large Dutch oven (a 4- to 6-quart pan with two small handles that can be used either on the stove or in the oven). Add the remaining 2 Tablespoons of olive oil. Sauté the onions until they're

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