

Sweet and Meaningful Rosh Hashanah Envelopes

Recipe By Renee Muller



Cooking and Prep:  1 h

Serves:  12

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Every year, when I prepare my Rosh Hashanah menu, I skip one side dish. I know my sister will, without fail, send some of these over. I look forward to them all year and sometimes think about preparing a batch as a side dish for another chag...but then I don't. Some things need to be saved for those special moments in the year, when carrots, dates, and applesaren't just carrots, dates, and apples.

This, by the way, is one of the only ways my children agree to eat carrots.

Ingredients (8)

Main ingredients

- 2 carrots, grated
- 2 Granny Smith apples, grated
- 8 small dates, pitted and diced small
- 1 cup dried apricots, diced small

- 1 and 1/2 cups apple juice
 - 1 package of 36 Gefen Mini Puff Pastry Squares
 - sugar, for sprinkling
 - 1 egg, for egg wash
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Start Cooking

Prepare the Rosh Hashanah Envelopes

Yield: 36 envelopes

1. Combine carrots, apples, dates, apricots, and apple juice in a small saucepan. Bring to a slow simmer, constantly stirring. Simmer until mixture has softened and liquids have thickened, about 15 to 20 minutes.
2. Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with parchment paper and set aside. Defrost puff pastry slightly (I like to use the puff pastry while it is still very cold. That way, you end up with uniform envelopes and less hassle). Working one square at a time, place a heaping teaspoon of filling at the center of each square. Sprinkle the filling with a tiny bit of sugar (this will render the filling shiny and golden). Bring all the corners together and fold like an envelope. Secure with a toothpick. The sides don't have to be sealed; it's OK if filling shows.
3. Transfer to baking sheet and brush with egg wash. Bake for 25 to 30 minutes, until golden. Serve warm or at room temperature.

Note:

I like to freeze these assembled, but raw and ready-to-bake (egg wash and all). That way it's ready to go, yet fresh as it gets.

Credits

Photography and Styling by Esti Photography