



HERBED MATZAH FRITTATA WITH GOLDSTEIN SMOKED SALMON

Celebrating Passover is a time-honoured tradition that often brings families together to revisit and relish the familiar tastes that have defined this festive holiday. This special recipe, while not intended to supplant the deeply cherished matzah brei, offers a delightful and sophisticated twist on the beloved classic. It ingeniously combines the essence of matzah brei with subtle hints of another iconic Jewish breakfast staple—bagel with smoked salmon. This fusion not only honours traditional flavours but also introduces a contemporary elegance to your Passover meals.

To enhance the dish further, consider adding a light sprinkle of everything bagel seasoning on top just before serving. This simple touch can add a pleasing crunch and a burst of flavour, bridging the gap between traditional tastes and modern culinary trends. Whether as a main course for a holiday brunch or as a festive side dish, this recipe promises to bring a fresh perspective to your Passover table, making it a memorable part of your holiday celebration.

- **Servings: 4**
- **Total Time: 40 minutes**

Equipment Needed:

- Medium bowl
- Whisk
- Cutting board
- Knife
- Oven-proof non-stick skillet (Note: If your skillet isn't oven-proof, you can transfer the frittata to a baking sheet when it's time to bake.)
- Spatula

Ingredients:

- 8 eggs
- 1/3 cup milk

- 2 pieces of matzah
- [100g smoked salmon](#), chopped
- 1/2 red onion, sliced
- A handful of fresh dill, chopped
- A handful of fresh parsley, chopped
- 1 to 2 tbsp cream cheese
- 2 tbsp butter
- Salt and pepper to taste

Directions:

1. **Prep the Base:** In a medium bowl, whisk the eggs and milk together. Break the matzah into bite-sized pieces and stir into the egg mixture. Let this sit for 15 minutes to soften the matzah.
2. **Prepare Ingredients:** Slice the onion and chop the herbs and salmon. Meanwhile, preheat your oven to 200°C.
3. **Cook the Onion:** Melt butter in an oven-proof nonstick skillet over medium heat. Add the onions and sauté until they are soft and translucent.
4. **Combine Everything:** Add the chopped salmon, herbs, salt, and pepper to the egg and matzah mixture. Stir to combine thoroughly.
5. **Cook the Frittata:** Pour the egg mixture over the sautéed onions in the skillet. Gently stir to distribute the ingredients evenly. Dot the top with cream cheese. Allow it to cook undisturbed until the edges set.
6. **Bake:** Once you can easily slide a spatula around the edges of the skillet, transfer it to the oven. Bake for about 15 minutes or until a knife inserted in the centre comes out clean.

Substitutions and Optional Additions:

- **Red Onion:** Can be substituted with shallot, white, or yellow onion.
- **Dill or Parsley:** Chives can be a fresh alternative.
- **Cream Cheese:** Goat cheese is a creamy substitute.
- **Optional Additions:** Consider adding capers or a sprinkle of everything bagel seasoning for extra flavour.

Enjoy this elegant twist on a Passover classic, perfect for a festive breakfast or brunch!