

HAMANTASCHEN

Known as “Haman's Pockets”, or “Haman's Ears” (“Oznei Chaman” in Ivrit), these pastries got a lot of compliments at the shul Purim party.

Here's the recipe, adapted from Evelyn Rose. Because I'm not fond of very sweet fillings, I added more lemon juice and rind than the original called for, but it's obviously a matter of personal taste! If you feel like pushing the boat out, a little port is a good addition to the prune filling. Pinching the edges together is not as tricky as it sounds: pinch two edges together, then press the remaining edges in – DON'T try to do all three at once!

PASTRY	FILLINGS – each quantity should be enough for 1lb pastry
<p>½ lb (200g) self raising flour ½ lb (200g) plain flour 2 oz (50g) icing sugar 10 oz (250g) margarine 4-5 tablespoons cold water 2 egg yolks 1 egg white</p>	<p>POPPY SEED 4oz (100g) black poppy seed 2oz (50g) seedless raisins, chopped 1oz (25g) butter 2oz (50g) caster sugar 2 level tablespoons Golden Syrup 4 fluid oz milk ½ teaspoon vanilla essence OR grated rind of a lemon Lemon juice (from 1-2 squeezed lemons)</p> <p>PRUNE ½ lb (200g) dried prunes) soaked overnight 3oz (75g) raisins) soaked overnight Juice and grated rind of 1 – 2 lemons 1cm sliver of finely grated ginger</p>
METHOD	
<p>Pastry Sift flours and sugar together. Add chopped up margarine and rub into flour until mixture resembles fine breadcrumbs. Beat egg yolks and water together and mix into flour mixture. Combine (with hands or dough hook) until mixture holds together and forms a ball. Chill for 30 minutes.</p> <p>Roll out pastry onto a floured board or table until ½ cm thick. Use a 3inch (7.5cm) cookie cutter to cut out rounds. Keep going until all pastry has been used! Place a teaspoonful of mixture in each, pinch sides together to form triangles and brush with beaten egg white. Place on greaseproof paper lined baking sheets. Bake at 220C (200C if fan assisted oven) for 5 minutes or until a light brown. Allow to cool. Makes 56.</p>	<p>Filling – Poppy Seed Grind the poppy seed – liquidizer or coffee bean grinder – first. How they did it in the Olden Days with a pestle and mortar, or a willing child, I just don't know</p> <p>Place ground seed n a pan. Add remaining ingredients (EXCEPT vanilla, lemon rind and juice) and cook, stirring, until thick – about 5 minutes. Allow to cool. When cool, stir in vanilla or lemon rind and the lemon juice.</p> <p>Filling – Prune Place the prunes, raisins and water they have been soaking in in a pan. Add chopped ginger. Cook together for 5 minutes or so: prunes should be nicely broken up. Whizz in a liquidizer – or wand whisk into the pan – until you get a sludge. Cook for a little longer to thicken sludge. When cool, stir in lemon juice and lemon rind.</p>