

03/03/10 - Passover Popover Rolls

Does the eight days of Passover or Pesach seem like a culinary eternity some years? Are there more restrictions of foods that are chametz, than yummy once a year delights to look forward to? Are you craving, dare I even say the word, a bread like thing to slather with creamy whipped Passover butter and preserves or hold in your hand while you eat dinner?

My mom always made this old recipe. These popovers make great dinner rolls, wonderful backdrops for butter and jam or great salami or turkey sandwiches. They are easy to make, and should be made fresh daily. This recipe yields about 16-18.

1 cup water

1/2 cup oil

1 teaspoon salt

1 tablespoon sugar

2 cups of matzo meal

4 eggs

Preheat the oven to 375°. Place the first 4 ingredients in a sauce pan and bring the liquid to a boil



Add the matzo meal and stir with a wooden spoon until well incorporated. Next, add one of the eggs and beat with the wooden spoon until it well mixed. Repeat this step for each egg. Be sure to add the eggs one at a time. This step is

like making crème puff dough. Place a bowl of water next to the saucepan. Prepare a disposable foil baking sheet, no need to grease it. Wet your hands in the bowl of cold water and scoop up about ¼ cup of the resting dough. The dough is sticky and wet hands keep it from sticking to your hands.





Place the rolls on the baking sheet. When you have finished forming, place the pan in the oven. Bake for about 40-50 minutes. The rolls will be golden brown. Do not take them out too soon, as they will collapse, since the only leavening is the egg and they are hollow.



These rolls are crisp on the outside, soft inside and have a unique bread like taste. I



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