

Mashka Duah

Adva Chattler | Southern Jewish Kitchens

INGREDIENTS

- 1 1/2 cups Greek yogurt
- 1/2 cup sour cream
- 3 small seedless cucumbers
- 1/2 onion (red or white)
- handful of fresh dill weed
- salt and pepper to taste
- dried rose petals – 1 tsp or more, to taste



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Notes

PROCEDURE

- Finely chop the cucumbers, onions and dill weed.
- In a medium mixing bowl, mix the Greek yogurt, sour cream, chopped cucumbers, onion and dill. Add salt and pepper to taste.
- Add dried rose petals, taste, and correct – add more if you like!
- Transfer to a serving bowl and serve.

Optional:

- Add ice cubes to make it a drink!
- Add chopped walnuts and/or raisins for a sweeter taste.

Persian Frittata

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INGREDIENTS

- 6 eggs
- 1/3 cup chopped fresh parsley, packed
- 1/3 cup chopped fresh cilantro, packed
- 1/3 cup chopped fresh dill weed, packed
- 2 tsp. turmeric
- Salt and pepper to taste
- Oil/butter for frying



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Notes

PROCEDURE

- Heat a medium skillet on a high flame.
- In a bowl, whisk eggs and add the chopped herbs.
- Season with the turmeric, salt and pepper and mix well together.
- Lower heat to medium, add oil to cover the skillet's surface.
- Add the mixture and cover the skillet with a dinner plate – heat resistant (not a plastic/paper plate). This will help cook the top part of the frittata too.
- Lower heat to low and cook for 10 minutes. Check to see that the frittata's top part is mostly firm; when it is, lift the plate and slide the frittata onto the plate.
- Flip the frittata from the plate to the skillet, so the top part that was not cooked is now on the bottom – and give it 5 minutes to cook and become golden. Transfer to a plate and serve.