📸 Teen recipe

10 Hanukkah Recipes

A grown-up kitchen • ingredients, illustrated steps and a tip for every recipe



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✋ **Before you start:** Real kitchen recipes with pastry-chef techniques. Deep frying needs care: a stable pot, a thermometer, a lid within reach – and always an adult at home.

Classic Israeli Sufganiyot



⏱ 2.5 hours (incl. rising) | 🍽 About 20 donuts

✋ **Deep frying – only with an adult present**

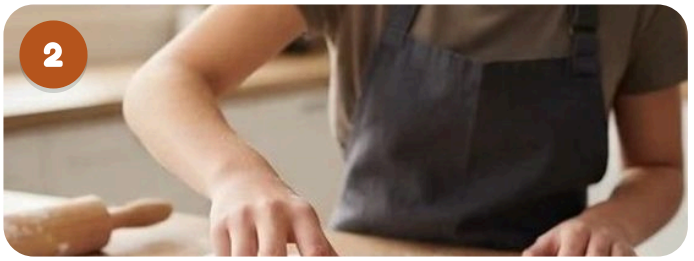
What you need

- [ ] 500 g (4 cups) bread flour
- [ ] ⅓ cup sugar
- [ ] 1 cup lukewarm milk
- [ ] A pinch of salt, lemon zest
- [ ] 25 g fresh yeast (or 1 tbsp dry yeast)
- [ ] 2 yolks + 1 egg
- [ ] 50 g (2 oz) soft butter
- [ ] Canola oil for frying, jam and powdered sugar

How to make it



Knead all the ingredients (butter and salt last) for 10 minutes in a mixer into a soft, smooth, slightly sticky dough. Cover and let rise for an hour, until doubled.



Roll out 1.5 cm (½ inch) thick, cut 6 cm (2½ inch) circles, and place them on squares of baking paper. Let rise again for 40 minutes.



Heat 5 cm (2 inches) of oil to 170°C / 340°F (use a thermometer!). Fry 2–3 minutes per side, lid on at first, until there's a nice white ring around the middle.



Drain on paper towel, fill with jam using a piping bag, and dust with powdered sugar.

💡 **Tip:** The secret to the white ring: don't crowd the pot. Fry 3–4 at a time so the oil stays hot.

Sfenj (Moroccan Donuts)



⏱ 1.5 hours (incl. rising) | 🍽 About 15 sfenj

✋ **Deep frying – only with an adult present**

What you need

- [ ] 500 g (4 cups) flour
- [ ] 1 tbsp sugar
- [ ] 2 cups lukewarm water
- [ ] Sugar or honey to serve
- [ ] 1 tbsp dry yeast
- [ ] 1 tsp salt
- [ ] Oil for frying

How to make it



Mix the flour, yeast, sugar and salt, and gradually add the water. Knead by hand for 5 minutes – the dough should be soft and very sticky.



Cover and let rise for an hour, until full of bubbles.



Oil your hands, pull off a piece of dough, poke a hole in the middle with your thumb, and stretch it into a ring.



Fry in hot oil (170°C / 340°F) until golden and puffed. Roll in sugar or drizzle with honey.

💡 **Tip:** Oiled hands are the whole secret – without them, the sticky dough won't cooperate.

Cream-Filled Bomboloni



⏱ 3 hours (incl. rising)

🍽 About 16 bomboloni

✋ Deep frying – only with an adult present

What you need

- ☐ Dough from the Classic Sufganiyot recipe
- ☐ Granulated sugar for rolling
- ☐ Pastry cream (next recipe in this booklet)
- ☐ Oil for frying

How to make it



1

Make the sufganiyot dough and let it rise. Meanwhile, make the pastry cream and chill it.



2

Divide the dough into 50 g (1¾ oz) balls, round them well, and let rise for 40 minutes.



3

Fry at 165°C / 330°F, 3 minutes per side – slightly cooler oil so the center cooks through.



4

Roll in sugar while still warm. Once cool, poke a hole in the side and fill generously with cream.

💡 **Tip:** Roll them in sugar only while warm – otherwise the sugar won't stick.

Pastry Cream Filling



⏱ 20 min + chilling | 🍽 About 2 cups

✋ Stovetop cooking

What you need

- [ ] 2 cups milk
- [ ] ½ cup sugar
- [ ] 1 tsp vanilla extract (or a vanilla bean)
- [ ] 4 egg yolks
- [ ] 3 tbsp cornstarch
- [ ] 30 g (1 oz) butter

How to make it



Heat the milk with the vanilla until just before boiling.



In a bowl, whisk the yolks, sugar and cornstarch until smooth.



Slowly pour half the hot milk into the yolks while whisking (“tempering”), then return everything to the pot.



Cook over medium heat, whisking, until the cream bubbles and thickens. Remove from the heat, add the butter, and cover with plastic wrap touching the cream.

💡 **Tip:** The wrap must touch the cream itself – that way no skin forms on top.

Sweet Potato Latkes



⏱ 40 min | 🍽 About 16 latkes

✋ Frying – with an adult

What you need

- [ ] 1 large sweet potato
- [ ] 1 onion
- [ ] 4 tbsp flour
- [ ] Oil for frying
- [ ] 2 potatoes
- [ ] 2 eggs
- [ ] Salt, pepper, cumin

How to make it



Grate the sweet potato, potatoes and onion on the coarse side of a grater.



Squeeze hard in a towel – that's the difference between a crispy latke and a soggy one.



Add the eggs, flour and spices, and mix.



Fry in ½ cm (¼ inch) of oil, flattening with a spatula, 3–4 minutes per side.

💡 **Tip:** Keep finished latkes in a 100°C / 200°F oven – they stay hot and crispy until serving.

Churros with Chocolate Sauce



⏱ 45 min | 🍽 About 20 churros

✋ **Deep frying – only with an adult present**

What you need

- ☐ 1 cup water
- ☐ 1 tbsp sugar
- ☐ 1 cup flour
- ☐ Cinnamon sugar for rolling
- ☐ 50 g (2 oz) butter
- ☐ A pinch of salt
- ☐ 2 eggs
- ☐ Sauce: 100 g (3½ oz) dark chocolate + ½ cup cream

How to make it



Bring the water, butter, sugar and salt to a boil. Add the flour all at once and stir until a ball of dough forms.



Cool for 5 minutes, then beat in the eggs one at a time until the dough is smooth and glossy.



Transfer to a piping bag with a star tip and pipe straight into hot oil (175°C / 350°F), cutting with scissors. Fry until golden.



Roll in cinnamon sugar. For the sauce: heat the cream and stir in chopped chocolate until melted.

💡 **Tip:** A star tip is a must – the ridges are what give churros their crunch.

Quick Yogurt Donut Balls



⏱ 30 min | 🍽 About 25 balls

✋ **Deep frying – only with an adult present**

What you need

- ☐ 1 cup (200 g) plain yogurt
- ☐ 3 tbsp sugar
- ☐ Orange zest
- ☐ Powdered sugar
- ☐ 2 eggs
- ☐ 1½ cups self-rising flour
- ☐ Oil for frying

How to make it



Whisk the eggs, yogurt, sugar and orange zest.



Add the flour and mix into a thick batter – no yeast and no rising!



Heat the oil to 170°C / 340°F and drop in spoonfuls of batter using two spoons.



Fry 3–4 minutes until they flip by themselves and turn golden. Dust with powdered sugar.

💡 **Tip:** Dip the spoons in the oil before each ball – the batter will slide right off.

Veggie Latkes with Yogurt-Dill Sauce



⏱ 40 min | 🍽 About 14 latkes

✋ Frying – with an adult

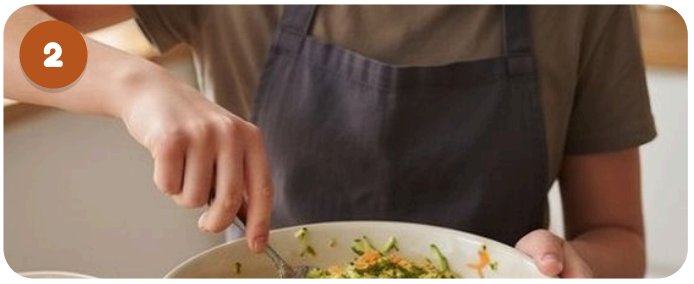
What you need

- [ ] 2 zucchinis
- [ ] ½ cup chopped parsley
- [ ] ½ cup breadcrumbs
- [ ] Sauce: 1 cup yogurt, dill, 1 garlic clove, lemon juice
- [ ] 2 carrots
- [ ] 2 eggs
- [ ] Salt and pepper

How to make it



Grate the zucchini and carrots, salt them, and wait 10 minutes. Squeeze well.



Mix with the parsley, eggs, breadcrumbs and spices.



Fry in a thin layer of oil, 3 minutes per side.



For the sauce: mix the yogurt, chopped dill, crushed garlic, salt and a little lemon.

💡 **Tip:** Salt draws the water out of the zucchini – that's why you wait 10 minutes before squeezing.

Olive Oil Orange Cake



⏱ 1 hour | 🍽 1 cake

✋ **Have an adult around when using the oven**

What you need

- [ ] 3 eggs
- [ ] ¾ cup olive oil
- [ ] Zest of 2 oranges
- [ ] Glaze: powdered sugar and orange juice
- [ ] 1 cup sugar
- [ ] 1 cup fresh orange juice
- [ ] 2 cups self-rising flour

How to make it



Beat the eggs and sugar for 5 minutes, until pale and fluffy.



Add the olive oil in a thin stream, then the juice and zest.



Fold in the flour, pour into a greased bundt (or round) pan, and bake 40 minutes at 175°C / 350°F.



Mix powdered sugar with a few spoons of orange juice and pour over the cooled cake.

💡 **Tip:** A fruity, good-quality olive oil really shows in the taste – use the best you have.

Vegetable Tempura



⏱ 30 min | 🍽 4 servings

✋ **Deep frying – only with an adult present**

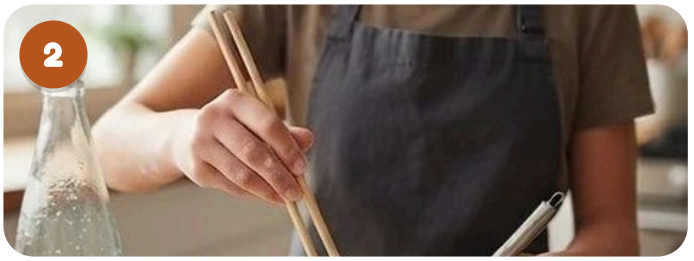
What you need

- ☐ Vegetables: cauliflower, peppers, sweet potato, zucchini, mushrooms
- ☐ 2 tbsp cornstarch
- ☐ A pinch of salt
- ☐ Soy sauce or sweet chili sauce to serve
- ☐ 1 cup flour
- ☐ 1 cup ice-cold sparkling water
- ☐ Oil for frying

How to make it



Slice the sweet potato into thin rounds, break the cauliflower into florets, and cut the peppers into strips. Dry well.



Mix the flour, cornstarch and salt, and add the cold sparkling water – lightly, small lumps are fine!



Dip each vegetable in the batter and fry in hot oil (180°C / 355°F) until the coating is crisp and light golden.



Drain on a rack or paper towel and serve right away with sauce.

💡 **Tip:** The secret: ice-cold water and batter that isn't over-mixed – that keeps the coating airy.