

— *Recipe* —

MATZO BREI



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Prep Time: 10 min. | Cook Time: 10 min. | Total Time: 20 min. | Serves 4

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Ingredients:

- 8 sheets matzo
- 3 Tbsp. butter
- ¼ cup crème fraiche
- 6 eggs
- ¾ cup Scharfe Maxx Cheese, grated
- 4 Tbsp. black cherry confit

Directions:

1. Soak the matzo in lukewarm water for 1-2 minutes, until softened but not falling apart. Remove matzo from water and squeeze to remove excess liquid. Place matzo on a paper towel-lined plate.
2. Whisk the eggs in a bowl, then add in the grated cheese and matzo and stir to combine. Melt the butter in an oven-proof non-stick pan over medium-low heat. Add the egg mixture to the pan and cook until it begins to firm up, about 5 minutes.
3. Flip the matzo brei by using a plate that covers the entire pan. Place the plate over the pan, then flip the pan over, so that the matzo brei lands onto it cooked-side up. Melt one more tablespoon of butter in the pan and slide the matzo brei back in on the uncooked side. Cook until golden brown, about another 5 minutes. Garnish with a dollop of crème fraiche and black cherry confit.