



**Two Jews Making Food
Episode 9
Savory and Sweet Hamantaschen**

**Savory Hamantaschen Recipe
Recipe by Amelia Saltsman**

INGREDIENTS

For the pastry:

- 1 1/2 cups unbleached all-purpose flour
- 1/2 cup whole wheat flour
- 1/2 teaspoon salt
- 3/4 cup cold butter, cut into 1/2-inch pieces
- 1/2 cup ice water

For the filling:

- 1 bunch each Persian or regular mint, leek or garlic chives, peppercress, green onions, and tarragon
- 3/4 cup labneh, homemade or store-bought
- 6 ounces feta cheese, crumbled
- 1 egg, lightly beaten
- 1 egg, lightly beaten, for egg wash

DIRECTIONS

To Make the Pastry:

1. In a large bowl, stir together the flours and salt with a fork.
2. Scatter the butter over the flour mixture and, using your fingertips or a pastry blender, cut in the butter until the mixture resembles coarse sand with some flattened pieces of butter still visible.
3. Stir in the ice water, a little at a time, until the dough just sticks together when pressed between your fingertips.
4. Gather the dough into a ball, wrap in plastic wrap, and flatten into a thick rectangle.

5. Refrigerate for at least 15 minutes. (The dough can be made up to 3 days ahead and refrigerated; let it rest at room temperature until soft enough to roll out, about 15 minutes.)

To Make the Filling:

1. Finely chop enough of each of the herbs in any combination preferred to total 1¼ cups (75 g) lightly packed.
2. In a medium bowl, use a fork to mash together the labneh and feta.
3. Stir in the egg, then stir in the chopped herbs.

To Assemble the Pastries:

1. Preheat the oven to 425°F. Have ready 2 sheet pans. If you like, line them with parchment paper.
2. Divide the dough in half and rewrap and refrigerate half of it. On a lightly floured work surface, roll out the other half into a rectangle or circle 1/16 to 1/8 inch thick. Cut out 12 circles each 3½ inches in diameter, rerolling any scraps as needed.
3. Mound 1 tablespoon of filling in the center of each dough circle. Fold the sides of the dough up over the filling to form a triangle, leaving a nickel-size bit of filling exposed. Pinch the three corners of the triangle very firmly to seal. Arrange the pastries on a sheet pan, spacing them about 1 inch apart. Refrigerate the first batch while you make more with the remaining half of the dough and filling. Top off the pastries with any leftover filling. Brush the pastries with the egg wash.
4. Bake the pastries for 12 minutes; the bottoms will be light golden. Reduce heat to 375°F and continue to bake until the crust is a rich gold and the filling is puffed and browned in places, 10 to 12 minutes longer. Using an offset spatula, transfer the pastries to a wire rack and let cool for 5 to 10 minutes before serving. Refrigerate leftover hamantaschen; they can be reheated in a 350°F.

Kitchen Note:

Unbaked hamantaschen can be frozen, well wrapped, for up to one week. Brush frozen pastries with egg wash just before baking, and increase oven times to 15 and 18 minutes, respectively.

Hamantaschen Cookies with Lemon Curd

Dough:

- 4 eggs (3 for dough/1 for egg wash)
- 1 cup granulated sugar

¾ cup vegetable oil
2½ teaspoons vanilla extract
½ cup orange juice
5½ cups all-purpose flour
1 tablespoon baking powder

Lemon Curd:

¾ cup fresh lemon juice
1 tablespoon finely grated fresh lemon zest
¾ cup granulated sugar
1 stick (½ cup) unsalted butter, cut into bits
2 tablespoons cornstarch
½ teaspoon salt
4 large egg yolks

Make lemon curd:

Simmer lemon juice, zest, sugar, butter, cornstarch, and salt in a 2-quart heavy saucepan over moderately high heat, whisking constantly, 1 minute. Lightly beat yolks in a small bowl, then add ¼ cup lemon mixture, whisking. Add yolk mixture to remaining lemon mixture, then reduce heat to low and cook, whisking constantly, until curd is thick enough to hold marks of whisk, about 2 minutes. Transfer to a bowl, then cover surface with plastic wrap and chill.

Make Dough:

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets or use silpat.
- In a large bowl, beat 3 eggs and sugar until lightly and fluffy. Stir in the oil, vanilla and orange juice. Combine the flour and baking powder; stir into the batter to form a stiff dough. If dough is not stiff enough to roll out, stir in more flour. (You can make the dough ahead and refrigerate.)
- On a lightly floured surface, roll dough out to ¼ inch in thickness. Cut into circles using a cookie cutter or the rim of a drinking glass. Place cookies 2 inches apart onto the prepared cookie sheets. Spoon about 2 teaspoons of lemon curd (or other preserves) into the center of each one. Pinch the edges to form three corners.
- Lightly beat the 4th egg with a fork and brush egg wash over dough with brush or paper towel.
- Bake for 12 to 15 minutes in the preheated oven, or until lightly browned. Allow cookies to cool for 1 minute on the cookie sheet before removing to wire racks to cool completely.

EAT!