



## **Matzah Brie (Fried Matzah)**

### **Ingredients:**

- 4 sheets matzahs - broken in half
  - 4 large eggs
  - 1 teaspoon Kosher salt & a  $\frac{1}{4}$  teaspoon pepper
  - 2 Tablespoon butter for frying
1. Soak the matzahs in warm water for about 1 minute and drain.
  2. In a large bowl, mix matzahs with beaten eggs, salt & pepper
  3. Heat a fry pan with the butter.
  4. Add the matzah mixture.
  5. Cook until desired texture, using a spatula to move matzah around and avoid burning.
  6. Add raisins, cinnamon, jelly, and/or syrup for taste and enjoy!

### Video Reference:

<https://www.bing.com/videos/search?q=youtube+matza+brie+fried&docid=608046144249990098&mid=EE76452F4F455D8318B2EE76452F4F455D8318B2&view=detail&FORM=VIRE>