

**Join Leah Koenig as she takes us on a culinary journey of the Eternal City. We'll be making spinach with raisins and pine nuts and pizza Ebraica, which are dried fruit and nut-studded cookies. Make sure to have the recipes on hand and your ingredients ready and measured out before the class starts. See you in the kitchen!**

## **Leah Koenig's Spinach with Raisins and Pine Nuts**

*Serves 4*

- ¼ cup (35 g) raisins
  - 4 tablespoons extra-virgin olive oil, divided
  - ¼ cup (30g) pine nuts
  - 1 small onion, finely chopped
  - 1 pound (453 g) baby spinach, rinsed and drained (do not pat dry)
  - ¼ teaspoon kosher salt, plus more as needed
  - ½ teaspoon finely grated lemon zest
  - Lemon wedges for serving
1. Add the raisins to a small bowl and cover with water. Let stand for 10 minutes, then drain and set aside.
  2. Heat 1 tablespoon of the oil in a small skillet over medium. Add the pine nuts and cook, stirring occasionally, until golden and toasty, 3 to 5 minutes. Remove from heat and set aside.
  3. Heat the remaining 3 tablespoons oil in a large skillet set over medium heat. Add the onion and cook, stirring occasionally, until softened, 6 to 8 minutes. Add the spinach and the salt. (If necessary, add spinach in two stages, allowing the first batch to cook down a bit in order to fit the second.) Cover skillet and cook, stirring or tossing with tongs occasionally, until spinach leaves are wilted and silky, 3 to 5 minutes.
  4. Uncover skillet and stir in the drained raisins, toasted pine nuts, and lemon zest. Taste and add more salt if desired. Serve hot with lemon wedges on the side, for squeezing.

# Pizza Ebraica (Dried Fruit and Nut-Studded Cookies)

**Makes about 2 dozen cookies**

*Recipe slightly adapted from The Jewish Cookbook  
by Leah Koenig (Phaidon, 2019)*

- 1/2 cup (70 g) raisins (golden or black)
  - 1/3 cup (45 g) dried cherries (or chopped dried apricot)
  - 1/2 cup (120 ml) sweet red wine or grape juice
  - 2/3 cup (150 g) unsalted butter or non-hydrogenated margarine (like Earth Balance), softened
  - 1 cup (200 g) sugar
  - 1 tsp vanilla extract
  - 1/2 tsp kosher salt
  - 2 1/2 cups (350 g) all-purpose flour, plus more for kneading
  - 1/2 cup (70 g) unsalted roasted almonds
  - 1/3 cup (45 g) pine nuts
1. Preheat the oven to 350 degrees and line two large, rimmed baking sheets with parchment paper.
  2. In a small bowl combine the raisins, cherries, and wine and let sit for 10 minutes. Drain the dried fruit through a sieve, reserving the wine.
  3. In a stand mixer beat together the butter, sugar, vanilla, and salt at medium speed until well combined, 2 to 3 minutes. Add half to the flour and beat on low speed, scraping down the sides of the bowl as necessary, until incorporated. Beat in 1/4 cup of the reserved wine, followed by the remaining flour and beat until a pliable dough comes together. If the dough looks dry or crumbly, beat in a little more of the wine, 1 tablespoon at a time, until the desired consistency is reached. (Be careful not to let the dough get too soggy.) Add the raisins, cherries, almonds, and pine nuts and beat at low speed until combined.
  4. Turn the dough onto a flat, lightly floured surface and knead with your hands several times to make sure the fruit and nuts are fully incorporated. Pat or roll the dough into a large rectangle, about 1/2-inch thick. Using a sharp knife, cut into rectangular or square pieces, then use a spatula to transfer them to the prepared baking sheets.
  5. Bake, rotating the pans front to back halfway through, until browned, 20-25 minutes. Let the cookies cool on the baking sheets for five minutes, then transfer to wire racks to cool completely.