

# B-J's Family Favourite Recipes

## Laurence's Matzo Brei

During Pesach (or any other time) when you have had your fill of Matzos try this for breakfast or lunch.



Manchester's  
Laurence

### Ingredients

2 Matzos broken into small pieces  
2 Eggs  
Butter of vegetable oil (I prefer virgin olive)



### Method

Soak the broken matzos in a bowl of cold water for a couple of minutes, drain and squeeze out the excess water gently. Add them to the beaten eggs and mix well, add salt and pepper to taste.

Heat the butter or oil in a frying pan until it sizzles and pour in the matzo and egg mixture. Cook on a gentle heat for a few minutes until the bottom sets, turn and brown the other side or put under the grill to brown on the top.

Serve hot. I prefer served with a spicy home made tomato sauce.

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Compiled, designed and produced by Stan Rose for British-Jewry

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