

Passover Matzah 411

Here are a few links on everything matzah.

The history of matzah for all you history buffs, it's evolution from the biblical soft matzah, to today's hard and brittle shelf-stable machine matzah.

We've also included some recipes for those who would like to get adventurous and make your own, just find the one that suits your needs.

ARTICLES:

Passover: Matzah

<https://www.jewishvirtuallibrary.org/matzah>

Was Matzah Always Hard and Thin?

https://www.chabad.org/holidays/passover/pesach_cdo/aid/2904152/jewish/Was-Matzah-Always-Hard-and-Thin.htm

9 Common Myths and Misconceptions About Matzah

https://www.chabad.org/holidays/passover/pesach_cdo/aid/4703025/jewish/9-Common-Myths-and-Misconceptions-About-Matzah.htm

The Thick and Thin of the History of Matzah (PDF)

<https://hakirah.org/Vol17Zivotofsky.pdf>

VIDEOS:

A Look Inside a Real Matzah Bakery

<https://www.youtube.com/watch?v=G6H38KdyrYA>

Soft Sephardic Matzah

<https://www.youtube.com/watch?v=MV1lcwUzxic>

Sephardi Matzah Baking - Thick Matza!!

<https://www.youtube.com/watch?v=MbmFdXS7tqk>

RECIPES:

Olive Oil Matzo - Mark Bittman | The New York Times (VIDEO-RECIP)

<https://www.youtube.com/watch?v=sQ9zrKQJ27k>

Almond Flour Matzo (Vegan, Gluten-Free, Kosher for Passover)

<https://www.youtube.com/watch?v=Llbr5quW94w>

Cassava Flour Flatbread (can be docked if you'd like)

https://www.ottosnaturals.com/blogs/recipes/grain-free-tortillas?_pos=1&_sid=2cdc47e97&_ss=r

If you have any Questions, please feel free to write us back!

Shavua Tov!