# Virtual Seder



Planning Guide

#### **The Windsor Village Church Family**

# 2020 Spring Feasts Passover Planning Guide

**Everything You Need to Enjoy a Passover Seder Dinner** 

The Feast of Passover Sundown, Wednesday, April 8<sup>th</sup> through Sundown, Thursday, April 9<sup>th</sup>

Virtual Seder Wednesday, April 8<sup>th</sup> @ 7 PM via Facebook Live and YouTube

Seder meals are traditionally held in private homes so this year we are upholding that tradition! The Windsor Village Church Family will host a Virtual Seder on Wednesday, April 8<sup>th</sup> at 7 PM. Members will tune-in via Facebook Live and WV app while hosting an in-home celebration. During the virtual broadcast, the pastoral team will lead the congregation through the worship liturgy while we eat the symbolic foods of Passover and celebrate God's deliverance of His people!





www.facebook.com/wvchurchfamily https://apps.apple.com/us/app/windsorvillage-church-family/id1205979540

# Symbolic Foods Kit Pre-Order from Sunday, March 8<sup>th</sup>-Wednesday, April 1st www.kingdombuilders.com/Featured Events

Order your Symbolic Food Kit complete with sliced lamb, horseradish, parsley, apples and honey. Each kit feeds 5 people. Order as many kits as needed for your at home Seder Celebration. Kits will be available for pick-up on Monday & Tuesday, April 6<sup>th</sup> & 7<sup>th</sup> at The Power Center | 12401 S. Post Oak Road | 77045.

<u>Passover Pop-Up Shop</u>

Visit March 8<sup>th</sup> through April 1<sup>st</sup>

Available Online

We want the Virtual Seder to be an event to remember! Our Pop-Up Shop is a resource center dedicated to providing members with supplies and ideas to make your "At Home Seder Celebration" an event to remember.

Through the Pop-Up Shop, you are able to purchase the following items:

- o Flourless Cake
- o Symbolic Seder Kits
- o Flutes & Communion Cups

- o Handmade Seder Plate
- Latzah Juice & Matzah

#### Pre-Order Handmade Seder Plate. Limited Quantities available.





### **Local Retailers**

Below is a list of local and on-line retailers that offer Passover related items. We recommend that you shop early.

Item	Location
Matmak 9: luica	H-E-B 4995 Beechnut Street Houston, TX 77096
Matzah & Juice	H-E-B 5225 Buffalo Speedway Houston, TX 77005
	Kroger (at the corner of S. Post Oak and W. Bellfort) 10306 S. Post Oak Rd. Houston, TX 77035
Décor	Party City Summit Square 3225 Southwest Freeway Houston, TX 77027
Lamb Shank	Area Grocery Store Meat Department  Pre-Cooked, 2 per package Costco
	3500 Business Center Drive Pearland, TX 77584  Costco 3826 Richmond Avenue Houston, TX 77027

#### **On-Line Retailers**

Seder Plates & Decor	www.zionjudaica.com www.bedbathandbeyond.com www.partycity.com
Seder Kits	www.ohnuts.com Search: "Complete Seder Kit" \$64.99-\$74.99
Children's Activities	www.zionjudiaca.com www.partycity.com
Table Leaders Glasses 5 oz. Champagne Flute \$5.69/Pack (Acrylic)  Guest Glasses 1 oz. glass \$1.59/50 Pack (Acrylic)	www.webstaurantstore.com

## **Shopping List**

#### **Grocery Items**

Matzah
Parsley (Karpas)
Horseradish Root or Jar of Horseradish (Maror)
Chopped Apples (Haroset)
<ul><li>Apple(s)</li></ul>
o Honey

- Raisins\*Walnuts\*
- o Cinnamon
- o Nutmeg
- o Grape Juice
- ☐ Roasted Lamb (Zeroah)

	Grape Juice (Drinking and Haroset)
	Salt
	Candy
*0	ptional items

# **Table Setting Items**

	1 Seder Plate, Platter or Charger
	Floral Arrangement
	Table Cloth*
	4 Wine Glasses (Table Leader)
	4 Small Cups for each guests
	3 Clear Bowls (Haroset, Salt Water, Maror)
	1 Medium Bowl (Washing of Hands)
	4 Napkins (Washing of Hands, Wrapping Afikoman & Hiding Afikoman)
	2 Candles & Candlesticks
	Candlelighter or Matches
	Prizes for Afikoman
	Dinnerware
	Hand Sanitizer
*0	ptional items



#### **Specialty Items**

- ☐ WV At Home Passover Haggadah
- ☐ Seder Plate & Seder Plate Liners



## **Recipes**

#### **Haroset**



#### **INGREDIENTS**

- 1 Granny Smith Apple
- 2 Gala Apples
- <sup>3</sup>/<sub>4</sub> c chopped walnuts (optional)
- 1 ½ tbsp. honey
- ½ tsp. cinnamon
- 3-4 tbsp. grape juice

- Dash of nutmeg
- Dash of clove
- Brown sugar to sweeten
- Raisins, optional

#### **INSTRUCTIONS**

- Peel apples
- Dice apples into tiny pieces
- Place diced apple in a large bowl.
- Stir in remaining ingredients, expect brown sugar
- Taste and add brown sugar to further sweeten
- Refrigerate for at least 1 hour

Recipe courtesy of: www.divascancook.com

#### Flourless Chocolate Cake



#### **INGREDIENTS**

6 oz. semisweet chocolate chips

½ c. salted butter

3/4 c. granulated sugar

½ c unsweetened cocoa powder

3 large eggs

1 tsp. vanilla extra

#### **GANACHE**

1 c. semisweet chocolate chips ½ c. heavy cream

#### **INSTRUCTIONS**

- 1) Preheat oven to 375 and lightly grease 9 in. cake pan. Line bottom with parchment paper
- 2) Place chocolate chips and butter into microwave safe mixing bowl. Microwave for 30 seconds at a time, stirring in between, until everything is melted and smooth.
- 3) Pour in sugar, cocoa powder, eggs and vanilla extract. Use a hand mixer to beat together until just combined. Do not over mix. Scrape the sides and the bottom of the bowl to ensure everything is mixed in.
- 4) Pour into the prepared cake pan. Bake 25 minutes in the preheated oven.
- 5) Let cool in the pan for 5 minutes. Run a knife around the edges to loosen, and flip the cake onto a serving platter or cake stand. Let cool completely.
- 6) Make the ganache by placing chocolate chips into a mixing bowl. Heat heavy cream in the microwave until simmering, about 45 seconds.
- 7) Pour hot cream over chocolate chips. Let stand 3 minutes, then stir until smooth.
- 8) Spread ganache over the top of the cake. Let cool before slicing and serving.

Recipe courtesy of: www.thestayathomechef.com

#### **Chocolate Covered Matzah**



#### **INGREDIENTS**

6 to 8 sheets of matzo (depending on how thick you want the chocolate layer) 1 1/2 sticks butter 3/4 cup sugar

14 ounces kosher for Passover semi-sweet chocolate 14 ounces kosher for Passover milk chocolate

#### **INSTRUCTIONS**

- 1) Preheat the oven to 400° F and cover a large baking sheet with aluminum foil.
- 2) Layer the baking sheet with matzo. Put on as many whole matzo sheets as will fit, then fill in the gaps with smaller pieces. Melt the butter and the sugar together in a small saucepan on the stovetop and bring the mixture to a boil. Pour the butter mixture evenly over the matzo, then put the baking sheet in the oven for three minutes so that the butter gets nice and hot.
- 3) Evenly distribute the chocolate pieces over the matzo pieces and smooth it down with a wooden spoon. Have a little faith: If the Red Sea can part, the chocolate can melt.
- 4) Freeze the matzo overnight, or until the chocolate is smooth and set, and then break it into pieces.
- 5) For variety consider adding these toppings:
  - Nuts
  - Dried Fruit
  - Fresh Strawberries
  - Shredded Coconut
  - Toffee Pieces
  - Candy Pieces (M&Ms)
  - Caramel
  - White Chocolate

Recipe courtesy of: www.food52.com

#### **Ideas for Hosting the Virtual Seder**

- Invite your friends, neighbors, co-workers
- Extend invitations to those who don't have a place to go
- Make your own Seder Plate
- Cook a Family Recipe
- Host dinner inside
- Host dinner outside
- Use card tables, folding chairs
- Use the china and crystal
- Be formal or casual
- Have a Haggadah for each guest
- Set a menu
- Invite people to bring a side dish
- Organize your recipes
- Involve the children in the preparation
- Identify a table leader
- Create a Passover playlist
- Don't forget the décor (flowers and/or balloons)
- Invite guest to bring instruments for singing and rejoicing