

# SAVORY MATZOH BRIE

## Ingredients

6 sheets matzoh

4 eggs

1 onion, chopped

½ lb. mushrooms, sliced

¼ tsp salt

Olive oil for frying

## Directions

- In a large pan, saute the onion until almost golden, then stir in the mushrooms and let cook for a few more minutes.
- Soak the matzoh in water then drain and stir in the eggs, salt, onions and mushrooms.
- Add a little oil to the pan and pour in the matzoh mixture. Turn the heat to medium and let it slowly brown, about 8 minutes.
- Slide a spatula around the edges to check the bottom. When it is a deep golden brown it is ready to be flipped.
- Take a flat platter that is a bit larger than the pan, place over the top of the pan, and turn it upside down, inverting the matzoh brie onto the platter. Add a little more oil to the pan, then slide the matzoh brie back into the pan, uncooked side down.
- Cook for another 8-10 minutes until golden brown on the bottom. Cut into wedges to serve.

