

# SWEET MATZO BREI WITH TAHINI AND DATE SYRUP

*Recipe by Diaspora Dinners (@diasporadinner)*

**We love all matzo brei but especially this one as it's just a little sweet, a little savory, and a little rich. You can turn up the sweetness by going hard with the date syrup.**

**Serves 2**

**Total Time: About 10 minutes**

1 cup milk (milk alternative is fine!), divided  
Pinch of white sugar  
Generous pinch of sea salt  
3 sheets matzo  
3 large eggs  
1/3 cup tahini  
1/2 teaspoon vanilla  
Cinnamon to taste  
2 tablespoons butter (butter alternative is fine!)  
Date syrup to taste

**What you'll need for serving:**

Pour 3/4 cup of milk into a bowl, add the sugar and salt, stirring to combine. Next, begin breaking up the matzo into chunks about 1 1/2" inches or so. It doesn't matter if the size is inconsistent or if they're irregularly shaped. Once they're all broken up, stir the mixture a couple times to make sure the milk is soaking all of the matzo bits.

While it soaks, crack the eggs into a medium bowl and beat them until fully combined, about 30 seconds. Strain out as much of the milk as possible from the matzo bowl, then add the matzo to the egg mixture. Stir to coat with egg.

Next, make the sweet tahini sauce. Stir together the tahini, remaining 1/4 cup of milk, vanilla, and a bit of cinnamon (how much do you like cinnamon? If you love it, add a lot of it!), adding water as needed to make it into a thick sauce.

Place the butter in a nonstick pan and melt it over medium heat, coating the pan. Add the egg matzo and cook, stirring frequently until it just begins to brown, about 3 minutes. Remove from heat, plate, garnish with tahini and date syrup, and serve immediately.