

Softened matzoh is used like a lasagna noodle with a leek, onion, and Gruyere cheese filling.

#### Ingredients

5 medium leeks  
3 Tbsp unsalted butter  
1 onion, chopped  
1 cup (1/2 pound) ricotta or farmer's cheese  
3 eggs  
1-1/2 tsp salt or to taste  
1/2 tsp freshly ground black pepper  
Freshly grated nutmeg  
1/4 cup fresh dill  
4 matzoh crackers  
1-1/2 cups (about 5 ounces) Kashkaval or Gruyere cheese, grated

#### Preparation

Cut away the root ends of the leeks and most of the green part and discard. Peel away loose layers, cut the leeks in half lengthwise and then crosswise into thin slices (if the leeks are very large, coarsely chop them). Soak the leeks in a sink full of cold water, swish around, and remove with a slotted spoon (removes sand). You will have about 3-1/2 cups of leek pieces.

Warm the butter in a large saute pan over medium heat. Add the leeks and onion and cook stirring often until the leeks are tender, 15 to 20 minutes, adding water as needed to help soften them. All the water should be evaporated when the leeks are ready, if not drain them well. Remove from heat, cool, and mix in the ricotta or farmers cheese, 2 of the eggs, salt, pepper, nutmeg to taste, and dill.

Preheat oven to 375 degrees F. Oil an 8-inch square baking pan.

Beat the remaining egg in a shallow bowl large enough to hold a matzoh. Put cold water in another of the same size. Soak a matzoh in the water for about 3 minutes, then drain and dip in the egg and place in the prepared pan. Repeat, using a second matzoh to fill any spaces in the pan in a single layer. Sprinkle with 2/3 cup of the grated Gruyere cheese and top with the leek mixture. Dip the remaining two matzoh in water, drain, and dip in the egg, and place on the leek mixture. Top with the rest of the grated Gruyere cheese. Bake until browned, 30 to 40 minutes. Remove from the oven and let rest for 10 minutes, cut into squares, and serve.

Note: The recipe specifies that 3 minutes is the maximum that American matzoh can be in water to soften before it will fall apart and cannot be egg dipped and used. SO, stick to the timing and do one matzoh at a time.