

## CULTURE & HISTORY

# Charoset

Contributed by [Jewish Language Project](#)

Source:

### Charoset – the sweet mixture representing mortar and freedom

Just as charoset looks and tastes different in various Jewish cultures, it also sounds different:

Ladino in Sarajevo, Yugoslavia: *harosi*

Yiddish in Lublin, Poland: *chroySES*

Western Yiddish in Amsterdam, Netherlands: *charouses*

Judeo-Greek in Ioannina, Greece: *charoSEth*, *charoSEf*

Judeo-Italian in Venice, Italy: *haroSEt*

Judeo-French in Bayonne, France: *rharoche*

Judeo-Persian in Tehran, Iran: *halegh*

Judeo-Median in Hamadan, Iran: *haliká*

Jewish Neo-Aramaic in Betanure, Iraq: *ħəlliq*

Judeo-Arabic in Baghdad, Iraq: *ħilq*, *silan*, *shira*

Judeo-Arabic in Tripoli, Libya: *lahliq*

Judeo-Arabic in Sana'a, Yemen: *dukkih*

Libyan *lahliq*, made with dates, pecans, almonds, pomegranate juice, raisins, apples, cinnamon, cumin, and coriander. Other Libyan *lahliq* recipes include allspice, nutmeg, ginger, and vinegar. (Image from Or Shalom haggadah, Israel, 2008)

Ashkenazi charoset as commonly made in the United States today – with apples, walnuts, wine, cinnamon, and sugar. Other recipes include raisins. (Image from <https://whatjewwannaeat.com/charoset/>)

Italian charoset with apples, pears, dates, raisins, prunes, pine nuts, honey, ginger, and cinnamon. Other Italian recipes include almonds, dates, bananas, oranges, walnuts, chestnuts, and cloves. (Image from <https://jovinacooksitalian.com/2015/03/31/italian-passover/>)

You can find delicious recipes for charoset and other Passover foods at [jewishlanguages.org](http://jewishlanguages.org).