

Classic Matzo Brei

By Melissa Clark

Total Time 15 minutes

Rating  (1,360)

In this matzo brei (rhymes with fry) recipe, the matzo sheets are browned in butter until crisp before being lightly scrambled with eggs. You make this either sweet or savory as you prefer. Add black pepper, plenty of salt and chives for a savory version, or Demerara sugar and maple syrup or honey if you would like something sweeter. It's a fine breakfast or brunch any time of the year, and especially during Passover.

INGREDIENTS

PREPARATION

Yield: 2 servings

FOR THE MATZO BREI

2 sheets matzo
2 to 3 tablespoons unsalted butter
4 large eggs, beaten with 1 tablespoon water
Large pinch fine sea salt, more to taste

TO MAKE IT SAVORY

Large pinch black pepper
Chopped chives, for serving

TO MAKE IT SWEET

1 tablespoon Demerara sugar, more to taste
Honey or maple syrup, for serving

Step 1

Under cool running water, rinse matzo sheets until they are quite wet. Set it aside and let sit to soften while you prepare the pan.

Step 2

Place a large, preferably nonstick skillet over medium-high heat and add butter. Once it melts and the foam subsides, break matzo sheets into bite-size pieces and add to pan. Sauté matzo in butter until it browns all over, about 2 minutes.

Step 3

Add eggs, salt and pepper (if you're making the dish savory) to pan and scramble the mixture until it is just set but still light and fluffy, about 1 minute. Sprinkle with sugar (if you're making it sweet) and toss well.

Step 4

Serve matzo brei sprinkled with salt and topped with chives (savory), or with salt, additional sugar and maple syrup (sweet).



You have
limited
access to
New York

Times Cooking.

Subscribe to return to this recipe, plus over 20,000 more for every interest and skill level.

See
subscription
options

Cancel or pause
anytime

Private Notes

Leave a Private Note on this recipe and see it here.