

Time Out

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Eat Out

The city's best restaurants and bars

I'm officially obsessed *Tribeca Treats' buttercrunch matzo*

In the dreadful underworld of kosher-for-Passover sweets, there are some classic duds. The canned macaroon, suspiciously bearing the moisture of a balled-up bath towel. Or the matzo meal pound cake, dense as a brick and sweating oily Passover margarine. Inevitably, trying to contort matzo into anything other than a torturously bland cracker results in a mangled mess. Treat it like a canvas, though, and you've got something. So it is at **Tribeca Treats** (94 Reade St between Church St and West Broadway, 212-571-0500), where alchemical

confectioner Rachel Thebault has turned ordinary Manischewitz and Streit's matzo into a (not officially kosher) Passover dessert: a delicious toffee-and-chocolate matzo bark (\$15). A box of the stuff arrived on my desk last week, and I begrudgingly sampled it, anticipating that cruel carob that marred all of my Hebrew school treats. But lol Here

was a sweet that—with a goodly smear of brown sugar and buttery toffee, plus a layer of 60 percent Vairhona and Cacao Barry chocolates—ably hijacked both the flavor and the brittle texture of the flatbread. I'll save a few for my mother, I thought, while mindlessly decimating half of the 10-ounce stack (sorry, Ma).
—*Jordana Rothman*

