

Seder Plate

According to the opinion of Rabbi Binyamin Shlomo Hamburger

MATZOS מצות

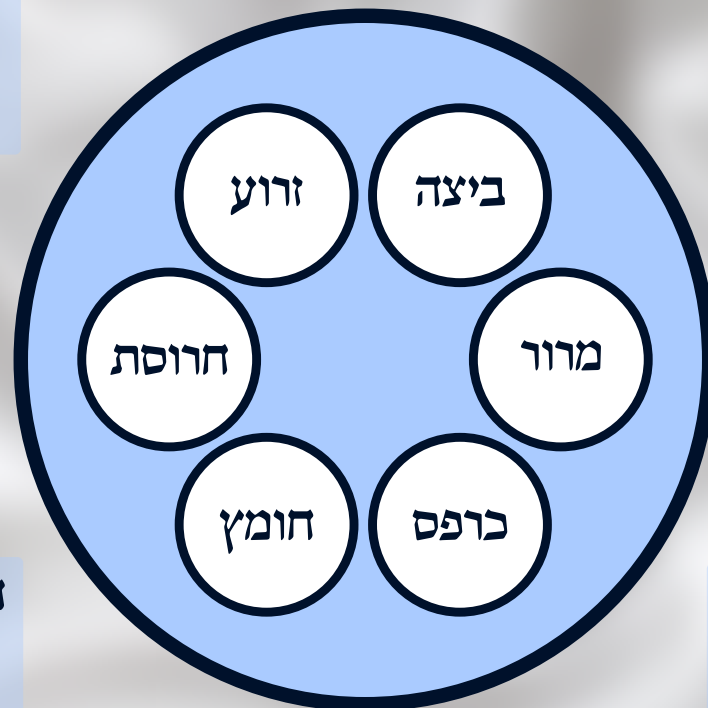
Three whole matzos (representing Koyheyn, Levy, Yisroel) were originally placed in the middle of the plate but now placed under the plate.

BONE זרוע

Roasted bone, with at least a kezayis of meat on it.

EGG ביצה

Roasted egg. Some eat the egg during the seder, in which case enough eggs for both nights will be needed.



LEADER

HAROSSES חרוסת

Haroses is traditionally made with bitter apples, dates or figs, almonds, and other nuts, mashed together with a little vinegar or wine, ginger, and cinnamon. Some add cinnamon strips, pomegranate, or pear on top.

MAROR מרור

Lettuce (some use Romaine or cos lettuce) was originally used but commonly substituted with ḥreyn (horseradish).

VINEGAR חומץ

Vinegar is traditionally used rather than salt water. Some have the custom of not putting this on the seder plate.

KARPAS כרפס

Celery is traditionally used, following the Maharil's opinion. Dill, radish, cress, or parsley are also acceptable. Some cook the karpas but most have it raw.