**Silk Roads Exploring Faith: Cooking for Hanukkah**

**Video transcription**

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Video running time: 2 minutes 20 seconds

Meet Alison, Léonore, Noémie and Elise.   
Elise is a student at Durham University and a member of the Jewish Society.   
Originally from Chambéry, France, Elise returned to France in 2019 to celebrate Hanukkah with her family.   
In this video they share some of their family Hanukkah traditions.

**What is Hanukkah?**

Hanukkah is the Jewish Festival of Lights.

It is celebrated in November or December each year and lasts for 8 days.  
Hanukkah commemorates the victory of a small group of Jews called the Maccabees over the powerful Greek army over 2000 years ago. The Maccabees victory meant that Jewish people could practice their religion freely.

When the Maccabees rededicated the Temple in Jerusalem by lighting the Menorah (the ceremonial candelabra), they found that there was only enough oil to burn for a single day. Miraculously, it burned for 8 days.  
Since then, Jews celebrate this miracle by lighting a special candelabra called a Hanukkiah. One candle is lit at sun down for each day of the festival.

**Cooking for Hanukkah**

Since the Hanukkah miracle involves oil, we make dishes for Hanukkah using oil.

The pastry that we traditionally make for Hanukkah is sufganiyah. Today I making sufganiyah using the Essential Book of Jewish Festival Cooking.

Here we see we have a dry mixture which includes flour, yeast and sugar. And here in the liquid mixture there’s sour cream, warm milk, one egg and some salt.

We will mix these two together and let it rise and then later we will fry it in oil.

Chag Chanukah Sameach! Happy Hanukkah!

The next step is to make a well in the flour mixture and to pour the sour cream liquid mixture into it…yes it’s perfect.

Now we will cover it and let it rise. And now I’ll punch it down. Now that we’ve let it rise twice, it’s time to fry it.

Thank you to…

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