

6 Parts of a Seder Plate



Roasted Egg
Beitzah ביצה



Shankbone
Zeroa זרוע



Bitter Herbs
Maror מרור



Apple, nuts,
spices & wine
Charoset חרוסת



Lettuce
Chazeret חזרת



Parsley
Karpas כרפס

Learn About the Passover Seder Plate

Traditional Six Parts of the Seder Plate

Beitzah: The **Roasted Egg** is symbolic of the festival sacrifice made in biblical times. It is also a symbol of spring - the season in which Passover is always celebrated.

Chazeret: **Lettuce** is often used in addition to the maroras a bitter herb. The authorities are divided on the requirement of chazeret, so not all communities use it. Since the commandment (in Numbers 9:11) to eat the paschal lamb "with unleavened bread and bitter herbs" uses the plural ("bitter herbs") most seder plates have a place for *chazeret*.

Zeroa: The **Shankbone** is symbolic of the Paschal lamb offered as the Passover sacrifice in biblical times. Some communities use a chicken neck as a substitute. Vegetarian households may use beets.

Charoset: **Apple, nuts, and spices** ground together and mixed with wine are symbolic of the mortar used by Hebrew slaves to build Egyptian structures. There are several variations in the recipe for charoset. The Mishna describes a mixture of fruits, nuts, and vinegar.

Karpas: **Parsley** is dipped into salt water during the seder. The salt water serves as a reminder of the tears shed during Egyptian slavery. The dipping of a vegetable as an appetizer is said to reflect the influence of Greek culture.

Maror: **Bitter Herbs** (usually horseradish) symbolize the bitterness of Egyptian slavery. The maror is often dipped in charoset to reduce its sharpness. Maror is used in the seder because of the commandment (in Numbers 9:11) to eat the paschal lamb "with unleavened bread and bitter herbs".