
INEKE'S MATZO BALLS SOUP

Jewish Style Chicken Soup

For aprox. 6
people



Seeking
God's Grace

PREPARE THE BROTH

1 whole (skinned) chicken for clean broth.

Bring whole chicken to boil with large pieces of carrot, celery, parsnip (if you have), leek or two spring onions, 2 halves of white onion, 3 cloves of garlic. Add Salt, a small cube of chicken broth, whole black pepper and bay leaves.

When boiling, lower the heat only to simmer for around 45 minutes.

When chicken is cooked, take it out and leave it aside to cool.

Strain the broth, chop the cooked carrot and parsnip and celery. Throw out the rest of the herbs.

Shred the chicken meat in bite size pieces.

MATZO BALLS

Matzo flakes (if you have some). If you don't have, use substitutes:

1 cup of bread crumbs
2 tbsp of self raising flour (Can add 2 tbsp of almond meal)
1/2 tsp of baking powder
3 large egg or 4 smaller ones
3 tbs of milk
3 tbsp oil
Salt and pepper
Can add chopped parsley

Whisk eggs, milk and oil thoroughly.

Add all ingredients and mix. Leave it for 30 minutes or until bread and flour absorb the liquid.

When moist but light, make balls with your (damp) hands.

Boil water with a bit of salt and oil.

Boil all the matzo balls until floating, and take them out.

You can add some capellini (finest pasta noodles).

Serve: you can put matzo balls and noodles together in the pot of soup or put separately and serve.

Enjoy!