



# Matzah ball soup

By Jessica Rosval

## RECOVERED INGREDIENTS:



## INGREDIENTS

- 90 grams chicken schmalz (chicken fat) or grapeseed oil for a lighter version (schmaltz is way tastier)
- 3 large eggs
- 90 gr matzah meal or finely ground breadbrumbs
- Salt
- Pepper

## NOTES

Jessica's mom loves to garnish with coriander leaves.

## DIRECTIONS

Make the broth with the leftover carcass: Roast the carcass in the oven at 230°C until it's deep golden brown, then take out and place in a pot. Cover the bones with water and let simmer while being careful to scoop out the grey scum that starts to form at the top of the broth. When the clean broth starts to boil, add vegetables and let simmer for 2-3 hours.

Whisk schmalz and eggs together with a fork, pour into the breadcrumb, salt and pepper mix. Mix with the fork and let stand in the fridge for 45 minutes.

Lightly roll into 16 small balls. Be very careful not to compact the balls. Bring the broth to a boil.

Add the matzah balls to the broth and place the lid on the pot, let cook slowly for about 30 minutes. The balls will double in size. After 20 minutes, add any vegetables you would like into the broth. Serve broth and balls with veg.