



Makes: 18 matzah balls

Prep Time: 10 minutes Cook Time: 50 minutes

Total Time: 1 hour plus chill time 4 hours minimum

Ingredients

- 4 eggs
- 4 tbsp olive oil
- 1/4 cup sparkling water, seltzer or club soda
- 1 cup matzah meal
- 1 tsp kosher salt
- 1/4 tsp baking powder, optional
- 1/4 tsp black pepper, ground
- 1/4 tsp white pepper, ground
- 2 tbsp chopped parsley and dill
- Water, vegetable or chicken stock for boiling the matzah balls (approx 2 quarts)

Instructions

In a medium bowl, whisk eggs vigorously. Add olive oil and sparkling water and continue to whisk for about 30 seconds.

In a small bowl, combine matzah meal, salt, baking powder (if using), and peppers. Add to egg mixture, along with herbs, and blend well. Refrigerate for a few hours (can refrigerate over night).

Bring stock or salted water to a boil in a large stockpot. While the stock is coming to a boil, roll the matzah balls. Using dampened hands, roll balls to 1 1/2-inch diameter and place on a parchment-lined tray. Once the stock is boiling, reduce it to low and add the matzah balls. Do not crowd them as they will grow. If necessary, cook in two batches.

Simmer covered for 50 minutes. Once cooked, remove from boiling liquid and add to soup bowls.

Chef's Notes:

If not using right away, remove from boiling liquid, cool on a small sheet pan, and store in fridge. You can reheat them directly in the soup you will be serving them in.

You can also freeze them once they get to room temperature. Leave them on the sheet pan and place them in the freezer. Once frozen, transfer to a freezer bag and store them until needed. Place the frozen matzah balls directly into simmering soup and heat until the centers are hot (this could take about 20 minutes).