

HOMEMADE MATZOH BALLS

Source: STAFFMEALS AT CHANTERELLE (Chef David Waltuck)

Cook/Prep Time: perhaps 1 hour

INGREDIENTS:

12 Large eggs
1/4 C rendered chicken fat, melted but not hot
1/2 C warm chicken stock or canned low-sodium chicken broth
1/4 - 1 C matzoh meal
1/2 tsp baking powder (optional - makes them lighter, airier - NOT for Jewish Passover!)
2 TBS grated onion
1 TBS chopped mixed fresh herbs (e.g., flat-leaf parsley, dill, chervil leaves, etc.)
1/2 tsp coarse (kosher) salt
1/4 tsp Coarse ground black pepper
3 large egg whites
5 qts chicken stock or water or combination of both
Chopped black truffles (optional - makes them tres elegant!)

DIRECTIONS:

Combine yolks + chicken fat in large bowl with electric mixer on medium speed till thickened - add 1/2 C warm chicken stock - continuing beating - mix in matzoh meal, baking powder (if desired), onion, herbs, salt & pepper - set aside.

In medium bowl, using clean beaters, beat egg whites at medium speed into soft peaks - using rubber spatula, fold whites gently but thoroughly into matzoh mixture - then refrigerate, covered, 1 hour.

Place chicken stock in large stockpot & bring to boil over medium-high heat.

Use your hands to roll matzoh mixture into balls slightly smaller than a ping-pong ball (matzoh balls expand as they cook) - when stock is boiling, reduce heat & carefully lower matzoh balls into liquid - poach in simmering stock till they float to surface (15-20 minutes) - Remove from stock & keep warm till ready to serve (if making them 1 day in advance, transfer to storage container & refrigerate, covered, till ready to reheat in the soup).

Yield: 12 matzoh balls (2 1/2 - 3")