

Matzo Topu Çorbası?

Traditional Jewish matzo ball soup with fluffy matzo balls in rich chicken broth. Perfect comfort food for holidays and cold weather. Easy homemade recipe.

10 min

HAZIRLIK

40 min

PIRME

50 min

TOPLAM

4

PORSİYON

Easy

ZORLUK

Matzo Topu Çorbası?

Malzemeler

- 2 egg
- 1 tsp baking powder
- 7 cup chicken broth
- 1 tbsp olive oil
- 1 cup carrot
- 1 cup celery
- 1 cup onion
- 1 tbsp parsley
- 1 tsp dill
- 1 tsp salt
- 1 tsp black pepper

Yapılış

- Prepare Matzo Ball Mixture**

Beat 2 eggs in a large bowl until well combined. Add 1 tablespoon melted chicken fat or oil and whisk until smooth.
- Add 1 cup matzo meal, 1 teaspoon salt, 1 teaspoon black pepper, and 1 teaspoon baking powder to the egg mixture. Stir gently with a fork until just combined - do not overmix as this will make the matzo balls dense.
- Cover the bowl with plastic wrap and refrigerate for at least 1 hour to allow the mixture to firm up.
- Make the Soup Base**

Heat 1 tablespoon olive oil in a large pot over medium heat until shimmering, about 1-2 minutes.
- Add 1 cup diced onions and cook until soft and translucent, about 3-4 minutes, stirring occasionally.
- Add 1 cup diced carrots and 1 cup diced celery, cooking until slightly softened, about 2-3 minutes.
- Pour in 7 cups chicken broth and bring to a boil over high heat. Reduce heat to medium-low and simmer for 20 minutes until vegetables are tender.
- Cook the Matzo Balls**

Fill a large pot with salted water and bring to a rolling boil over high heat.

- 9 Remove matzo mixture from refrigerator and wet your hands with cold water. Gently roll the mixture into 8-10 golf ball-sized balls without compressing them - they should feel loose and light.
- 10 Carefully drop the matzo balls into the boiling water one at a time. Reduce heat to low, cover tightly, and cook for 20 minutes without lifting the lid.
- 11 **Finish and Serve**
Remove the cooked matzo balls from the water using a slotted spoon - they should be doubled in size and floating.
- 12 Place 2-3 matzo balls in each serving bowl and ladle the hot soup over them. Serve immediately while hot.

?puçlar?

Chill the matzo ball mixture for at least 1 hour before forming balls - this prevents them from falling apart during cooking.

Wet your hands when forming matzo balls to prevent sticking, and handle the mixture as little as possible to keep them light.

Use schmaltz (rendered chicken fat) for the most authentic flavor, but vegetable oil works as a substitute.

Don't lift the pot lid while matzo balls are cooking - the steam is essential for proper texture.

For extra fluffy matzo balls, separate eggs and whip whites to soft peaks before folding into the mixture.

Season your cooking water with salt to prevent bland-tasting matzo balls.

Make matzo balls slightly smaller than desired - they will expand during cooking.

Store leftover matzo balls separately from broth to prevent them from becoming mushy.