

Spelt Matzah Balls



Yield: 10-12 matzah balls

4 sheets SPELT MATZAH
1½ tsp. SEA SALT
½ tsp. BAKING SODA

4 EGGS
¼ cup EXTRA VIRGIN OLIVE OIL
¼ cup WATER

Procedure:

1. In a food processor, finely grind the matzah sheets into matzah meal (makes approx. 1 cup)
2. In a large bowl, combine matzah meal with other dry ingredients.
3. In a separate bowl, whisk together wet ingredients. Add wet ingredients to the large bowl and mix well. Cover and refrigerate mixture for 20 minutes.
4. Bring a large pot of salted water to a rapid boil.
5. To form matzah balls, hands should be wet. Take a bit of the mixture and roll between hands to form 1½-2" balls.
6. Drop matzah balls into boiling water, one at a time. Reduce temperature to medium heat and simmer for 30 minutes. With a slotted spoon, gently remove matzah balls from pot. Refrigerate until needed.
7. Add matzah balls to the soup to reheat before serving.

Notes

Matzah balls should float to the top of the pot. If they sink, the water temperature is too low.



the
organic kosher
cookbook

By Aviva Allen www.organickoshercookbook.com