

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Matzo Ball Soup

My take on a tradition. My soup recipe is easy and fast, and I borrowed the Matza Ball recipe from Streit's Matzo Meal.

BY CHEF MARTY SLAVIN

### Matzo Balls Ingredients

1 cup Passover Matzo Meal  
4 large eggs  
½ cup neutral oil such as canola or corn oils (do not use olive oil)  
¼ cup sparkling water  
1 tsp. salt  
Pinch of pepper

### Chicken Soup Ingredients

1 tbsp. vegetable oil (again, do not use olive oil)  
1 diced onion  
3 diced celery stalks  
3 diced carrots  
1 lb. shredded chicken  
2 quarts chicken stock  
1 bay leaf  
Half a bunch of chopped parsley

### Matzo Balls Directions

Beat eggs, add water, oil salt and pepper and mix well. Fold in matzo meal and mix thoroughly. Refrigerate for 1-2 hours, preferable overnight.

Bring a large pot of water to boil. With moisten palms, form mixture into balls about 1" in diameter and then drop them in the boiling water. When all the balls are in the pot, reduce heat to low. Simmer covered for about 30 minutes. Remove with slotted spoon and add to soup.

### Chick Soup Directions

Heat large pot. Add oil to large pot, and then add the chopped veggies. Turn heat down to medium and sweat veg until soft. Add chicken stock, chicken, bay leaf and half the parsley. Turn heat to low and simmer for 15-20 minutes. Right before serving, add the rest of the parsley.



B

1075 BUCHLI STATION ROAD, NAPA, CA 94559 | 800.654.WINE | 707.252.9065 | BOUCHAINE.COM

ESTATE GROWN ♦ SUSTAINABLY FARMED ♦ FAMILY OWNED