



KNEIDLACH AND KREPLACH

**MATZO BALLS AND KREPLACH BEST FOR
BROTH**

INGREDIENTS (6)

- 250 g (8,81 oz) of wheat flour type 500
- 2 eggs
- 1 tablespoon of cream 18%
- 500 g (17,64 oz) of potatoes
- 2 onions
- 60 g (2,11 oz) of butter
- mushrooms from the broth
- salt, pepper
- 5 eggs
- 2 packages of matzah, 200 g each (7,05 oz each)
- 200 g (7,05 oz) of butter
- boiling water
- salt
- dill or other herbs

Preparation method

• Step 1

To prepare KREPLACH, peel the potatoes and onions for the stuffing. Boil the potatoes in lightly salted water. Dice the onions and sauté them in butter. Add finely diced mushrooms. Add everything to the boiled potatoes, season with salt and pepper to taste, mix thoroughly.

• Step 2

Prepare the dough. Combine all ingredients together, knead until completely combined. The dough should be soft and uniform.

• Step 3

Roll out quickly to a thickness of approx. 2 mm (0,08 inches), cut squares of approx. 5x5

Introduction

Traditional matzo balls, i.e. KNEIDLACH and KREPLACH ear-shaped dumplings, are perfect for broth, vegetable broth or borscht. They are delicious in a soup, served fresh with cream or baked with butter.

cm (1,97x1,97).

- **Step 4**

Put the stuffing with a small spoon in the centre of each piece.

- **Step 5**

Fold the dough in half to make a triangle, seal the edges carefully,

- **Step 6**

Then stick together the 2 opposite corners.

- **Step 7**

In the meantime, bring the water to a boil, lightly salt it. Boil the kreplach until they float on the surface.

- **Step 8**

They can also be boiled in broth or borscht. They are delicious in a soup, served fresh with cream or baked with butter.

- **Step 9**

To prepare KNEIDLACH, which means maca balls, crush the matzo into small pieces, pour boiling water over it, so that it is covered, yet does not float in the water. Cover and set aside to cool.

- **Step 10**

Put the butter in a saucepan and melt it slowly over low heat, let it cool down.

- **Step 11**

Wash, dry and chop the dill.

- **Step 12**

Separate the yolks from the egg whites. Beat the egg whites until stiff, then slowly add the yolks, stirring gently. When the eggs are combined, add them to the soft matzah, pour the butter over, add 3 pinches of salt, chopped dill and mix thoroughly. Put in the refrigerator to let everything concentrate, preferably overnight. The next day, mould small balls and boil in lightly salted water or directly in the soup.

- **Step 13**

If the mass is too much, the moulded balls can be frozen before boiling.

Smaczne!