



VEGETABLE BROTH (the best WITH KNEIDLACH AND KREPLACH)

VEGETARIAN VERSION OF TRADITIONAL
BROTH

Introduction

This is a vegetarian version of goldene jojch, enriched with herbs and mushrooms, the best with universal additives: matzo balls and kreplach. It can be a base for many dishes and a delicious soup itself. To obtain a golden colour and a deep flavour, the vegetables should be fried in olive oil before boiling, and when they are golden brown, pour water over them and bring it to a boil.

INGREDIENTS (APPROX. 6)

- 1 onion
- 1 small-sized leek
- 1/6 of savoy cabbage
- 3 carrots
- 2 parsley roots
- 1/4 of celery
- 1 clove of garlic
- 1 bunch of parsley
- 10 dried mushrooms
- 5 cloves
- 5 grains of allspice
- 3 bay leaves
- 5 tablespoons of oil

Preparation method

• Step 1

Prep the vegetables and cut them into small pieces. In a 5 litre (1,32 gallon) pot, heat the oil and fry the vegetables until golden brown. Add spices, pour water over and simmer for approx. 1 hour. Season to taste with salt and pepper.

• Step 2

At the bottom of the plate, lay the carrots from the broth, fresh greens, matzah balls and kreplach, and pour the hot broth over.

Smaczego!