

Matzo Ball Soup

6 servings



Ingredients

4 large eggs

2 teaspoons celtic sea salt

¼ teaspoon ground black pepper

2 cups blanched almond flour (not almond meal) , sifted

6 cups Chicken Stock or Kettle & Fire Bone Broth

Instructions

1. In a medium bowl , beat eggs, (1 teaspoon) salt and pepper for 2 minutes

2. Stir in the almond flour
3. Refrigerate the mixture 2-4 hours
4. Remove from refrigerator
5. Heat a large pot of water (with 1 teaspoon salt) and bring to a boil
6. Roll the batter into 1-inch balls then drop into the pot of boiling water
7. Reduce heat, cover and simmer for 20 minutes
8. Heat 6 cups chicken stock in a separate pot
9. When the matzo balls are finished, remove from simmering water with a slotted spoon and add to chicken stock
10. Ladle stock, plus 2-3 matzo balls into individual bowls and serve

Prep Time 10 mins **Fridge Time** 2 hours **Cook Time** 20 mins **Total Time** 2 hrs 30 mins

Equipment



Medium Bowl



Large Pot



Slotted Spoon



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