

Janet's Cookery Corner

A delicious recipe for the Seder table

I don't know about you but Pesach seems to come around faster every year. Here are two of my tried and tested recipes, which I'd like to share with you. First, matza kleis, or kneidlach – I'm not sure of the difference and would love to know if anyone has the answer. My version, given to me by my lovely Auntie Denise, has been enjoyed at every first night Seder since I can remember – everyone always asks for seconds. I think the secret lies in using soaked matza and very little matzo meal.

Janet Lipton

Matza Kleis – this makes around 20

Ingredients:

2 sheets of matza

1 medium onion,
finely chopped



Fine matzo meal

2 beaten eggs

2 tablespoons of olive oil or other type of fat

2 level teaspoons of powdered chicken or vegetable stock

Method:

- Soak the matza in cold water until soft, then drain and squeeze dry
- Fry the onion in the oil/fat until golden brown and let cool for a little bit
- Combine all ingredients, including the stock powder, and add the bare minimum of matza meal to bind the mixture
- If time allows, place in fridge for about half an hour
- With hands dipped in matzo meal, roll into balls around the size of a marble and roll in fine matza meal
- Store in fridge until ready to use
- Drop into fast boiling soup and then turn down to a simmer and cover with a lid for about 7 minutes