

CHICKEN BROTH

Yield 8 portions

INGREDIENTS

2	chicken legs (drumstick and thigh)
2	carrots
2	onions
3	celery sticks
6	cloves garlic
½ tsp	Turmeric
½ tsp	Paprika
2tsp	salt, or to taste
2.5ltr	water

To serve

1	Carrot (Peeled & grated)
1	Onion (finely diced)
30g	Flat parsley (finely sliced)

METHOD

- Peel the carrots and onions.
- Cut the vegetables into chunks, not too small.
- Put all ingredients in the pot and bring to a boil. As soon as it boils, turn it down to a very low simmer, and cook for 4 hours.
- Strain the stock, discard the veg but keep the chicken legs
- Pick the meat off the chicken legs, You can add this back into the broth when serving
- Refrigerate the soup overnight. The fat will rise to the top and harden, so you can easily remove it.
- To serve, Over a medium heat, sweat of the carrot & onion, add the stock. Bring to a simmer then add the parsley & picked chicken meat (if using).
- Add 2-3 matzo balls to each bowl and pour over chicken soup.

ALLERGENS

Contains – Celery (Wheat & Eggs if serving Matzo balls)

POTATO LATKES

YEILD 6-8 Pieces

INGREDIENTS

1kg	Peeled potatoes (Rooster)
1 large	spanish onion
45g	Potato Flour
½ bunch	spring onions sliced
1 large	Whole egg
40g	Parsley sliced
5g	salt
1g	Pepper

METHOD

- Grate the potatoes & the Spanish onions
- Drain off excess liquid
- Mix with all other ingredients
- Mould into 6-8 even size patties
- Shallow fry in oil until golden

Suggested serving with Sour cream & apple sauce

ALLERGENS

Contains – Eggs

MATZO BALLS

Yield 8-10 portions, plus a few extra

INGREDIENTS

185g	Matzo meal
80 ml	Boiling water
250g(5)	Whole eggs
80ml	Vegetable oil
1½ tsp	Kosher salt
½ tsp	Ground black pepper
17g	Chopped fresh parsley
17g	Chopped fresh dill
¼ tsp	Baking powder

METHOD

- Put the matzo meal in a large bowl and stir in the boiling water.
- Break up the clumps with your fingers until the mixture looks like a coarse meal.
- Let sit for 15 to 20 minutes.
- Meanwhile, combine the eggs, oil, salt, pepper, parsley and dill in a food processor and process until the mixture is smooth, foamy, and speckled with dots of green.
- Add the egg mixture to the matzo mixture, stir in the baking powder, and mix thoroughly.
- Rub your palms with oil and form into 24 balls (they will swell considerably during cooking)
- Cook in simmering salted water for 15-20 minutes

ALLERGENS

Contains - Wheat, Eggs

CHOPPED LIVER

Yield approx 4-5 portions

INGREDIENTS

100ml	Olive oil
400g	Onions, peeled and sliced
400g	Chicken livers, cleaned and broken down into roughly 3cm chunks
5	Hard-boiled Eggs
½ tsp	Salt
¼ tsp	Ground black pepper

Garnish

2-3 spring onions, thinly sliced
1 tbsp chopped chives

METHOD

- Place two thirds of the olive oil in a large pan and fry the onions stirring occasionally until nicely caramelised, Approx 10mins
- Remove the onions from the pan, pushing, them down a little as you do so, so that you are left with some fat in the pan. Add a little fat if needed.
- Add the livers and cook them for up to 10 minutes, stirring from time to time, until they are properly cooked in the middle
- Mix the livers with the onion before chopping them together in a food processor.
- Blitz the onions and liver in batches so the machine bowl isn't very full.
- Pulse for 20-30 seconds each time then check, making sure the liver and onions have turned into a uniformly smooth, yet still 'bumpy' paste.
- Transfer everything into a large mixing bowl.
- Peel the eggs, then grate finely and add them to the liver mixture, Keep 1 back for garnish.
- Add the remaining fat, the salt and pepper and fold everything together gently.
- Transfer the mix into a non-metallic flat dish and cover the surface tightly with cling film.
- Leave it to cool down, then store in the fridge for at least 2 hours to firm up a little.
- To serve, finely chop the remaining egg.
- Spoon some of the chopped liver into serving plates, garnish with the chopped egg and sprinkle with spring onion and chives.
- Suggested Serving with some Matzo crackers, Sliced red onion and Sour pickles

ALLERGENS - Eggs