

Rosa Mexicano

RECIPE:

Poblano Matzo Balls Makes approximately 20 Matzo balls.

INGREDIENTS:

- 4 eggs
- 1 cup matzo meal
- 1/2 cup seltzer / or water
- 6 tablespoons melted schmaltz
- 1/2 poblano pepper
- 1/4 bunch of cilantro
- Salt and black pepper to taste

DIRECTIONS::

1. In a blender purée the cilantro with enough of the seltzer (or water) to make it smooth.
2. In a bowl, beat the eggs until the yolks and whites are well combined.
3. Gradually mix in the purée, schmaltz and remaining seltzer (or water).
4. Gradually add the matzo meal, salt and pepper until fully incorporated.
5. Cover and refrigerate for two hours.
6. Bring a large pot of water to a rolling boil.
7. Form the matzo balls using about 1.5 tablespoons for each. Make smaller or larger depending on preference.
8. Drop into boiling water and simmer for 30 minutes.