

Ingredients

1 cup matzo meal

1/4 cup chickpea flour

1 teaspoon baking powder

3/4 teaspoon salt

3/4 cup unflavoured soy or almond milk

1/4 cup vegetable oil

1 tablespoon vegetable oil

1 medium leek, white and pale

green parts only, chopped 2 medium
carrots, diced

3 garlic cloves, minced

1.5l vegetable broth

1 cup frozen peas, thawed

1/4 cup chopped fresh dill

Salt and pepper to taste

Method

To make the matzo balls, stir the matzo meal, chickpea flour, baking powder, and salt together in a medium bowl. Stir in the milk and oil until thoroughly mixed. Cover the bowl and chill the mixture for at least 30 minutes, while you begin the soup.

To make the soup, coat the bottom of a large pot with olive oil and place it over medium heat. Add minutes, until the carrot just begins to soften.

Add the garlic and continue to saute

Stir in the broth. Raise the heat and bring the broth to a boil. Lower the heat to a simmer.

Shape the matzo mix into 1 drop each ball into the soup right after forming it.

Allow the soup to cook, uncovered, at a low simmer, for 45 minutes. Do not stir.

Carefully stir in the peas and cook for about 2 minutes more.

When the soup is finished cooking, remove it from the heat and season with salt and pepper to taste

Ladle into bowls and serve.

minute, until very fragrant.

the mixture firmly together. Carefully