

# GOOP



## Kosher for Passover

### Minestra Dayenu (Chicken soup with Matzos)

YIELD: 6 servings

#### ingredients

- 1.75 litres (3 pints) well-flavoured chicken stock.
- 3 matzos, cut in small pieces
- 3 egg yolks
- 1 teaspoon cinnamon

#### preparation

Bring the chicken stock to the boil, throw in the matzo pieces, and simmer  $\frac{1}{2}$  hour, until the matzo is very soft and bloated. In a soup tureen, beat the egg yolks with the cinnamon and 4 – 5 tablespoons of cold water, then gradually pour in the soup, stirring constantly. (This needs a grating of pepper to bring out the flavors)