

## Gefilte fish

900g / 2lb white fish  
2 Large eggs  
1 medium onion  
2 Level tsp sugar  
2 level tsp salt Pinch of Pepper  
2 tsp oil  
55g/2oz Matzah meal

Put all the ingredients apart from the fish (onion chopped into 1 inch chunks) into a food processor and blend until smooth.

Add the fish and blend again until the fish is finely chopped.

Leave in the fridge for at least half an hour for mixture to stiffen.

Make balls of mixture of your chosen size and roll in more matzah meal.

Heat 1 inch 7 2.5 cm of oil in a wide, heavy frying pan over a medium heat. Fry the balls on each side until they are a rich, even brown.