

Latkes

Serves 4-6



Ingredients (allergens in bold)

- 750g red-skinned potatoes, peeled
- 1 onion, peeled
- 2 free range eggs
- 3 tbsp **matzo meal** (or almond flour to avoid gluten)
- 1tsp baking powder
- 4tbsp rapeseed oil
- pinch salt and freshly ground pepper
- 100ml **sour cream** to serve (optional)
- 4tbsp apple sauce to serve (optional)
- small bunch of flatleaf parsley (optional)

Method

1. Grate the potatoes and onion on the coarse side of a box grater on a large plate / tray - it will create quite a bit of liquid.
2. Put the grated vegetables onto the middle of a clean, dry tea towel, gather it up and twist it into a pouch. Holding the pouch over the sink, twist the cloth tightly and squeeze it to remove as much liquid as you can. Unravel the pouch, spread the mix out then bundle it up again and give it another squeeze.
3. Crack the eggs into a large mixing bowl and beat with a fork. Add the matzo meal, baking powder and some salt and pepper and whisk until smooth.
4. Add the grated and squeezed potato and onion to the bowl and mix well.
5. You will need to cook the latkes in batches. Heat 2 tbsp oil in a large frying pan over a medium heat. Place a heaped dessertspoon of mixture in separate mound in the frying pan and flatten slightly. Fry the latkes until golden brown and crisp on the bottom and then using a fish slice, flip each one over and cook until golden brown.
6. Lift the latkes from the pan with the fishslice and place them on kitchen roll to blot away the excess oil. Add a little more oil to the pan and cook the next batch of latkes. Continue until all the mixture is used up. Serve hot.



Equipment

- chopping board
- sharp knife
- peeler
- box grater
- large plate or tray
- clean dry tea towel
- large mixing bowl
- fork
- set of spoons
- frying pan
- fish slice
- kitchen roll

Recipe notes and tips

- Latkes are traditionally served for Hanukkah and often for Passover.
- Use chopped spring onions, instead of grated onion.
- Latkes can be prepared ahead of time and reheated in the oven at 180 °C for 10 minutes.