

Latkes for Hanukkah

Organisation and skill: ★★ ★

Cost: £ £ £

Equipment: ● ● ●

Ingredients

Allergens in **bold**

- 750g red-skinned potatoes, peeled
- 1 onion, peeled
- 2 medium **eggs**
- 3 tablespoons **matzo meal** (or almond flour to avoid gluten)
- 1 teaspoon baking powder
- 4 tablespoons vegetable oil
- Pinch of salt and pepper
- 100 ml **sour cream** to serve (optional)
- 4 tablespoons apple sauce to serve (optional)
- Small bunch parsley (optional)

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

How to make them

- ① Grate the potatoes and onion on a large plate
- ② Put the grated veg onto the middle of a clean, dry tea towel. Gather it up and twist and squeeze over the sink to remove as much liquid as you can.
- ③ Unravel the tea towel, spread the mix out, then bundle it up again and give it another squeeze.
- ④ 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 mix until smooth.
- ⑤ Add the potato and onion mixture to the bowl and mix well.
- ⑥ Cook the latkes in batches. Heat 2 tablespoons of oil in a large frying pan over a medium heat. Place a heaped tablespoon of the mixture in separate mounds in the frying pan and flatten slightly.
- ⑦ Fry the latkes until golden brown and crisp on the bottom. Using a fish slice, flip each one over and cook until golden brown.
- ⑧ Lift the latkes from the pan with the fish slice and place them on kitchen roll to blot away excess oil.
- ⑨ Add a little more oil to the pan and cook the next batch of latkes. Continue until the mixture is used up, and serve hot!

Recipe hints and tips

- You can 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

