



Recipe Card

LATKES

Why?

On Chanukah we remember the miracle of the oil (described in the Talmud) by eating lots of oily, fried foods. As with everything, different communities have different deep fried treats, from doughnuts to zangola (a deep fried arabic sweet drenched in syrup). We have enjoyed making pakora's and onion rings, home made chips and deep fried cheese. But the staple of chanukah is Potatoe Latkes, a little like rosti, in America these are served with Apple sauce or sour cream, but they are also delicious with ketchup or plain - best served immediately but can be reheated.

How?

2 potatoes per person

1/2 an egg per person

1 table spoon of flour per person

Oil for frying

Optional 1/4 or 1/2 an onion per person

Salt and Pepper to taste

- * Peel potatoes and leave to soak in water as you go.
- * Grate potatoes and onion if using them
- * Place in muslin or a tea towel and squeeze to get excess liquid out.
- * Add egg, and salt and pepper, and flour - combine well and add more flour if mix is too wet.
- * Heat oil in a pan approximately 1 inch deep and drop rounded spoonfulls of mixture into the oil and cook until light gold