


Season to taste

A JOYFUL HOLIDAY CAMPAIGN

Potato latkes

 makes 30

 1 hour



INGREDIENTS

3 large or 4 medium-sized potatoes

1 onion

100 g medium matzo meal

50 g fine matzo meal

1 teaspoon salt

1 teaspoon coarse ground black pepper

vegetable oil, for frying

Additional notes

It's worth getting hold of matzo meal for this recipe (or grinding up some matzo) as the texture is different to plain flour for binding the latkes and it adds taste. Matzo meal is widely available online, and can be found in the kosher section of supermarkets and in kosher food stores.

Recipe provided by Meat Free Monday.

METHOD

Peel the potatoes and the onion, then grate them into a large bowl using the large side of a grater.

Add the matzo meal so that the mixture becomes sticky but is not too runny. The texture needs to be malleable so you can form the latkes. Add the salt and pepper and mix well.

Form the mixture into round flat latkes approximately 6 cm by 6 cm each. Wash your hands every now and then – it makes it easier to form the latkes.

Heat some vegetable oil in a deep frying pan. The oil should be an inch or so thick. Put as many latkes as will fit in the pan and fry them on one side, on a medium heat, for approximately 5 - 7 minutes or until they are golden brown. Turn each latke and fry on the other side for approximately 5 minutes until they are golden brown.

Remove the latkes from the pan and place on kitchen paper in an oven dish to soak up the excess oil. The dish can be placed in a low oven to keep warm while the remaining latkes are cooked.

Add a bit more oil and cook the next batch of latkes. Repeat as necessary.

Serve as they are, or with grated apple and grated plant-based cheese.