

Potato Latkes

Bialik College Kitchen Garden Program



Ingredients:

- 2 cups of potatoes, peeled and grated
- ¼ onion, finely diced
- 3 eggs, beaten
- 2 tablespoons plain flour
- 1 ½ teaspoons salt
- ½ cup Rice Bran oil

Equipment:

- metric measuring cups & spoons
- cook's knife
- chopping board
- colander
- mixing bowls
- whisk
- large frypan
- paper towel

Method:

1. Prepare all ingredients as stated above.
2. Place the grated potato in a colander and squeeze out as much moisture as possible.
3. In a large mixing bowl stir together the potatoes, onion, eggs, flour and salt.
4. Heat the oil in a large, heavy-based frypan over medium-high heat. When oil is hot, place spoonfuls of the potato mixture into the frypan, pressing down to form 1/2 – 1 cm thick patties. Brown on one side then turn and cook the other side until golden brown.
5. Drain cooked latkes on paper towel before serving.