

Hanukah Latke Recipe

It is traditional during Hanukah to eat fried foods to commemorate the miracle of the oil lasting eight nights in the Temple. Latkes are a potato pancake fried in oil traditionally eaten during Hanukah.

Follow the Recipe below to make your own Latkes!

You will need:

10 Potatoes

2-3 Onions (depending on size)

32g Flour or Matzah Meal

2-3 Eggs (depending on size)

Salt and Pepper to taste

Vegetable Oil for cooking

Sour Cream and Applesauce to serve



Serves 8-10 people

The Method:

- 1) Grate the potatoes and onions into a large bowl. You can leave the skins on or peel them according to your taste.
- 2) Transfer the grated potatoes and onions onto a tea towel and twist tightly over the sink to ring out any excess water. You may need to do several batches.
- 3) Put the potatoes and onions back into the bowl and add the flour or matzah meal, eggs, and salt and pepper to taste.

- 4) Mix thoroughly using your hands. Once it is all mixed together, shape into patties. An easy way to do this is to roll some of the mixture into a ball in your hands. Then press down in the centre of the ball until it forms a flat, slightly thick pancake. The pancakes should be slightly bigger than the palm of your hand.**
- 5) Fry the latkes in vegetable oil until both sides are golden brown and crisp. You may need to fry the latkes in batches, in which case you can keep the finished latkes warm in the oven until the rest are ready.**
- 6) Serve with Sour Cream and Applesauce.**

Enjoy!