

GF Friendly

Latkes

fried potato and onion fritters

These are relatively easy to make and the ingredients are cheap. Good for an accompaniment with many dishes, they are also handy snacks; but are best eaten hot.

450g potatoes
 ½ cup finely chopped onion
 1 small egg, lightly beaten
 ½ tsp salt (optional)
 ½ cup light tasting olive oil



Peel the potatoes and grate coarsely, popping them into a bowl of water to soak for no more than 2 minutes. Drain in a colander while preparing the onion. Spread the potato and onion on a paper kitchen towel; roll up like a sausage and twist tightly to remove as much water as possible. After beating the egg and salt (if using) in a suitable bowl, add the potato and onion and combine well.

Heat the oil in a 30cm (12 inch) frypan or skillet until hot. Put heaped tablespoons of the mix in the pan and flatten out each carefully with the back of a fork. Do these in batches, mixing before each spoonful. Keep them separated in the pan. Fry for 5 minutes to brown the undersides, then turn and fry a further 5 minutes. Transfer the cooked batches to a tray lined with baking paper and consign to a warm oven.

Makes up to 10

Okay to Freeze

Tip: latkes can be prepared and fried up to 8 hours in advance, then reheated on a lined baking tray on 162°C fan-forced (180°C conventional) for about 5 minutes before serving.

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