



## Recipes

### Potato Latkes

Makes about 32



#### Ingredients

- 1.5kg baking potatoes, peeled
- 2 medium onions, chopped
- 2 eggs, lightly beaten
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 4 tablespoons flour
- 1 teaspoon baking powder
- Vegetable oil for frying

#### Method

1. Grate the potatoes and place in a strainer or colander. Squeeze out as much moisture from the potatoes as you can.
2. In a large bowl, combine the potatoes with the remaining ingredients, except for the oil.
3. Heat about 2 tablespoons of oil in a large frying pan until it is very hot.
4. Drop 2-3 tablespoons of the potato mixture into the pan for each latke. Use the back of a spoon to flatten the mixture so that each latke is about 7-8 cm in diameter.
5. Fry the latkes over a medium high heat for about 4-5 minutes per side. Drain them on paper towels and put them in the oven to keep warm.
6. Continue using more oil, if necessary, for each batch. Serve hot with apple sauce.

### Apple Sauce



#### Ingredients

- 100g cooking apples
- 1 tablespoon water
- 1 teaspoon lemon juice
- 1 teaspoon sugar

#### Method

1. Peel, core and slice the apples, put them in the saucepan with all the other ingredients and cover with a lid.
2. Place the pan on a medium heat and bring to the boil. Reduce the heat and simmer for 10-15 minutes. Serve with the latkes.