



USE THE RECIPE BELOW TO MAKE THE TRADITIONAL HANNUKAH FOOD LATKES OR POTATO PANCAKES

Be very careful when frying these or use an airfryer to avoid children getting burnt. This recipe will make enough for a class of thirty students.



INGREDIENTS

- 500g potatoes (about 2 large potatoes)
- 1 large onion, peeled & cut into quarters
- 2 eggs at room temperature
- 1/2 cup plain flour
- 1 tsp. salt
- 1 tsp. baking powder
- 1/2 tsp. ground black pepper
- Frying oil

PROCESS

1. Either manually or in a grating machine coarsely grate the potatoes and onion. Using a sieve or cheesecloth remove as much liquid as possible.
2. In a large bowl mix the eggs, flour, salt, baking powder and pepper until a thick batter forms.
3. Fry the mixture in heaped tablespoons flattening into discs as they cook. Flip the pancake after about about 5 minutes when the edges are brown and crisp. Cook until the second side is deeply browned, about another 5 minutes.
4. Transfer the latkes to a paper towel-lined tray to drain and if desired sprinkle with additional salt while still warm.
5. Repeat with remaining batter until all pancakes are cooked.