

Potato latkes

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 7-8cm in diameter.
5. Fry the latkes over a medium high heat for about 4-5mins 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 applesauce.