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Classic Latke's Recipe

Forked from [Latkes done properly](#)

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1 Works for me dx.doi.org/10.17504/protocols.io.baxfifjn



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ABSTRACT

This recipe is traditional Eastern-European Jewish latkes (potato pancakes). This latke recipe was adapted from [The New York Times](#). It can be eaten with apple sauce or sour cream.

GUIDELINES

My grandmother Hannah Gershik was always our supplier of latkes, year round, every year. As her Parkinson's progressed 15 years ago, it became harder for her to do this. I asked her to teach me and took a cooking class from her.

Of course, many different cultures have a potato pancake version, and with different names. According to [Wikipedia](#):

Potato pancakes are associated with the cuisines of many European traditions including German and Austrian (as Kartoffelpuffer, Reibekuchen, Reiberdatschi, Erdäpfelpuffer and Erdäpfellaibchen), Dutch (as aardappelpannekoek, reifkoeken, reifjes), Belarusian (as дра́нікі draniki), Bulgarian (as patatnik), Czech (as bramborák or cmunda), Hungarian (as tócsni and other names), Jewish (as latka, Yiddish: לאָטקע,[4] Hebrew: לביבה levivah, plural לביבות levivot), Latvian (as kartupeļu pankūkas), Lithuanian (as bulviniai blynai), Luxembourg (Gromperekichelcher), Polish (as placki ziemniaczane), Romanian (as tocini or tocinei), Russian (as дра́ніки draniki), Slovak (as zemiakové placky), Ukrainian (as деруни deruny) and any cuisine that has adopted similar dishes.

It is the national dish of Belarus and Slovakia.

We grew up in Minsk, Belarus.

MATERIALS TEXT

- 6 Russet potatoes (large)
- 1 Onion
- 2 eggs
- 1/2 cup flour
- 1 tp coarse salt
- 1 tp baking powder
- 1/4 tp pepper (freshly ground)
- Safflower Oil (full bottle, you'll use most of it, trust me)

SAFETY WARNINGS

If little kids are helping fry, be careful with dropping the batter onto the skillet as the oil can splash.

BEFORE STARTING

You'll need Russet potatoes, salt, flour, and oil for frying.

- 1 Do not peel! No need to peel! Wash 6 Russet potatoes.



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- 2 With either food processor or hand grater, use the coarse disc/side to grate the potatoes and the onion into the bowl



hand (cheese) grater

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- 3 Transfer potato/onion mixture into a cloth towel and squeeze all the moisture possible. (this is a critical step for the latkes to come out crispy).
- 4 Transfer the mixture back into the bowl
- 5 Add salt, pepper, baking powder and eggs, mix well.

- 6 Cover bottom of a frying pan with oil and heat to medium-high (about ¼ inch thick).



image above...not nearly enough oil. Go big or go home.

- 7 One tablespoon will yield one latke. Depending on the size of the pan, you'll be able to fit 6-10 latkes.

Scoop up the mixture, place it on the hot pan. Turn the latke after 4-5 minutes (or when the edges turn golden brown). Fry for additional 4-5 minutes on the other side.

- 8 Place the latkes on the large plate lined with a paper towel. Sprinkle a bit of salt after every batch.

Enjoy!



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