



Dec 22, 2019

## Vegan Latkes with JUST Egg

Forked from [Vegan Latkes](#)Lenny Teytelman<sup>1</sup>, Hannah Gershik<sup>2</sup>, JUST<sup>3</sup><sup>1</sup>protocols.io, <sup>2</sup>grandmother, <sup>3</sup>JUST 1 Works for me[dx.doi.org/10.17504/protocols.io.bas3iegn](https://dx.doi.org/10.17504/protocols.io.bas3iegn)Anita Bröloch  
protocols.io

## ABSTRACT

This recipe is a traditional Eastern-European Jewish latkes (potato pancakes).

## EXTERNAL LINK

<https://www.ju.st/en-us/recipes/latkes>

## MATERIALS TEXT

For  5 servings you will need:

-  **2.5 pounds russet potatoes, peeled**
-  **1 X small yellow onion, finely grated**
-  **0.25 cup JUST Egg**
-  **0.25 cup flour**
-  **1 teaspoon sea salt**
- Neutral oil, for frying
- Salt
- Vegan sour cream

## SAFETY WARNINGS

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

## BEFORE STARTING

For  5 servings you will need:

-  **2.5 pounds russet potatoes, peeled**
-  **1 X small yellow onion, finely grated**
-  **0.25 cup JUST Egg**
-  **0.25 cup flour**
-  **1 teaspoon sea salt**
- Neutral oil, for frying
- Salt
- Vegan sour cream

Grate potatoes and onion

- 1 Peel and wash  **2.5 pounds russet potatoes**.



- 2 Cut up and grate the potatoes and  **1 X small yellow onion**.



Either with a food processor fitted with a grater disc or just with a box grater.



- 3 Use a spoon to remove the water.

Put the spoon onto the surface of the batter, pressing it down a little bit. Let the liquid seep in.



Mix all ingredients

- 4 In a large mixing bowl mix the grated potatoes and onions with **1 teaspoon of salt**, **0.25 cup flour**, and **0.25 cup JUST Egg**.



## Fry the fritters

- 5 Cover bottom of a frying pan with oil and heat to medium-high.



- 6 Line a plate with paper towels.

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

Once the oil is hot, roll  $\frac{1}{4}$  cup of the fritter mixture into a ball and place it into the oil using a fish spatula or slotted spoon.

- 8 Fry for 3-5 minutes until crisp.

⌚ 00:03:00

9 Flip, add more oil, and fry another 3-5 minutes.

⌚ 00:03:00



10 Transfer to the paper towel-lined plate.

11 Serve warm.



Eat them with vegan sour cream.



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