



## Vegan Latkes V.2

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 Works for me

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### ABSTRACT

This recipe is a traditional Eastern-European Jewish latkes (potato pancakes). It is finely grated, unlike coarse in American latkes. Also, egg turns out to be completely unnecessary, so this is also vegan.

(Usually you eat them with sour cream though, and I'm not sure how widely available vegan sour cream is.)

### 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 дранікі draniki), Bulgarian (as patatnik), Czech (as bramborák or cmunda), Hungarian (as tócsni and other names), Jewish (as latka, Yiddish: לְבִיבָה,[4] Hebrew: לביבות levivah, plural לְבִיבּוֹת levivot), Latvian (as kartupeļu pankūkas), Lithuanian (as bulviniai blynai), Luxembourg (Gromperekichelcher), Polish (as placki ziemniaczane), Romanian (as tocini or tocinei), Russian (as драники 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.

### 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 Peel and wash 6 Russet potatoes.



- 2 Cut up the potatoes and grate in a food processor.



3 Add  $\frac{1}{4}$  cup of flour to the potatoes

4 Add 1 teaspoon of salt.

5 Process quickly again to mix the salt and flour.

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



- 7 Use a spoon to remove the water; keep doing this as you fry.

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



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



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