



# LATKES

FRIED POTATO CAKES

**COOKING WITH CULTURE:  
FESTIVAL FOODS FEAST  
PRESENTED BY JESSICA  
ALVARDO & AAACE**

**PREP TIME: 20 MINUTES**

**COOK TIME: 15 MINUTES**

**EQUIPMENT: FOOD PROCESSOR**

## NOTES

Instead of leeks, use 1 large onion (8 ounces), peeled and cut into quarters.

Sweet potato can be used instead of russet potatoes and will be discussed during the live session.

Complete step 1 in advance if cooking with us on Nov 10th.

## INGREDIENTS

**2 large Russet potatoes (about 1 pound), scrubbed and cut lengthwise into quarters**

**1 leek, whites diced**

**2 large eggs**

**1/2 cup all-purpose flour**

**2 tsp coarse kosher salt (or 1 teaspoon fine sea salt), plus more for sprinkling**

**1 tsp baking powder**

**1/2 tsp freshly ground black pepper**

**Extra virgin olive oil, for frying**





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**COOKING WITH CULTURE:  
FESTIVAL FOOD FEAST  
LATKES WITH JESSICA ALVARDO  
PRESENTED BY AAACE**

### Directions:

1. Using a food processor with a coarse grating disc, grate the potatoes and the leek. Transfer the mixture to a clean dishtowel and squeeze and wring out as much of the liquid as possible. Do this step in advance if cooking with us on Nov 10th.
2. Working quickly, transfer the mixture to a large bowl. Add the eggs, flour, salt, baking powder and pepper, and mix until the flour is absorbed.
3. In a medium heavy-bottomed pan over medium-high heat, pour in about 1/4 inch of the oil. Once the oil is hot (a drop of batter placed in the pan should sizzle), use a heaping tablespoon to drop the batter into the hot pan, cooking in batches. Use a spatula to flatten and shape the drops into discs. When the edges of the latkes are brown and crispy, about 5 minutes, flip. Cook until the second side is deeply browned, about another 5 minutes. Transfer the latkes to a paper towel-lined plate to drain and sprinkle with salt while still warm. Repeat with the remaining batter.

Recipe from <https://cooking.nytimes.com/recipes/1015533-classic-potato-latkes>

