



Crispy Potato Kremzlyky

Кремзлики

SERVES 2 TO 4

1½ pounds Yukon Gold potatoes, peeled

1 yellow onion, about 6 ounces

1 teaspoon salt

¼ teaspoon freshly ground black pepper

1 tablespoon cornstarch

Sunflower or canola oil, for frying

½ cup sour cream, for serving

1 tablespoon minced fresh chives, for serving

Kremzlyky is the Ukrainian name for Jewish latkes aka potato pancakes. It's also one of my favorite savory brunch dishes. I usually serve them with plenty of sour cream and topped with luscious salmon roe or thinly sliced Cured Salmon (page 35). Here I have finished them with just sour cream and chives. *Kremzlyky* are easy to make and require only a handful of ingredients. I grate the potatoes and onion very finely and use just a bit of cornstarch to bind the batter. I never add any flour or egg. This method makes the flavor and texture especially good. My only advice is always to use a nonstick pan!

Using the small holes on a box grater, finely grate the potatoes and onion. The consistency should be slightly coarser than a puree. Put the grated vegetables into a large fine-mesh sieve and, holding the sieve over the sink, lightly press against the vegetables with a large spoon to drain off as much moisture as possible. Transfer the vegetables to a medium bowl and stir in the salt, pepper, and cornstarch to finish the batter.

Have ready a large plate lined with paper towels. In a large, nonstick frying pan, heat ¼ cup oil over medium heat until hot and shimmering. Scoop up about 2 tablespoons of the batter with a large spoon, add it to the hot pan, and gently flatten it with the back of the spoon to form a round pancake. Repeat with additional batter, being careful not to crowd the pan. Fry the pancakes, turning once, until golden and crisp on both sides, 2 to 3 minutes on each side. Transfer them to the prepared plate and keep warm. Repeat with the remaining batter, adding more oil to the pan as needed.

Serve the pancakes hot, topped with the sour cream and chives.



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