

# EAT NYC



The iconic recipes that feed the city





# Latke platter

MAKES 6 LARGE  
OR 12 SMALL LATKES

Among the city's iconic Jewish dishes are latkes. The potato pancakes are traditionally served at Hanukkah, but you can also find them throughout the year for the many devotees at restaurants. Latkes' magic lies in their deeply golden crisp exterior and soft shoestring-like center—achieved by squeezing the grated potato and onion well to remove the excess moisture, and adding just a touch of matzo meal or flour to bind.

Serve as crunchy squares or rustic rounds, as they are here, with traditional creme fraiche and applesauce for dipping into, and smoked salmon and horseradish to slather on top for a mix-and-match platter.



1 lb 2 oz (500 g) floury potatoes,  
such as sebago or russet, peeled  
½ large onion  
canola oil, for shallow-frying  
1 egg  
2 tablespoons matzo meal or  
all-purpose (plain) flour  
1 teaspoon sea salt flakes, plus  
extra to serve  
½ teaspoon freshly cracked  
black pepper

## To serve

applesauce  
creme fraiche or sour cream  
horseradish cream or freshly  
grated horseradish  
smoked salmon  
snipped chives  
lemon wedges

Coarsely grate the potatoes and onion. Wrap them in a clean tea towel, and wring tightly to squeeze out as much liquid as possible.

Fill a large deep frying pan ½ in (1 cm) full of canola oil and heat over medium–high heat until hot and shimmering.

In a large bowl, lightly beat the egg. Add the potato mixture, flour, salt, and pepper and stir until well combined. For large latkes, divide the mixture into six even portions, then shape each one into a rectangle about ½ in (1 cm) thick, pressing to compact. Alternatively, use a ¼ cup (60 ml) measure to make 12 small round latkes.

Working in batches, carefully transfer the latkes to the hot oil using a spatula. Cook for 4 minutes, or until golden on the bottom, then flip over and cook for a further 4 minutes, or until golden and crisp. Drain on a plate lined with paper towel and sprinkle with more salt.

Serve the latkes warm, with pots of applesauce, creme fraiche, and horseradish, and smoked salmon, chives, and lemon wedges on the table for everyone to serve themselves.

