Vegan Latkes with JUST Egg

Forked from Vegan Latkes

Lenny Teytelman¹, Hannah Gershik², JUST³

¹protocols.io; ²grandmother; ³JUST

Works for me dx.doi.org/10.17504/protocols.io.bas3iegn

Anita Broellochs
protocols.io

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

EXTERNAL LINK

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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 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.


7. 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 ¼ 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.
Flip, add more oil, and fry another 3-5 minutes.

Transfer to the paper towel-lined plate.

Serve warm.

Eat them with vegan sour cream.