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Protocol status: Working
 We tried this recipe once and it worked great!

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Vegan Latkes with JUST Egg

Forked from [Vegan Latkes](#)

Lenny Teytelman¹, Hannah Gershik², JUST³

¹protocols.io; ²grandmother; ³JUST

Anita Broellochs
 protocols.io

ABSTRACT

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

MATERIALS

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

SAFETY WARNINGS

- ! If little kids are helping fry, be careful with dropping the batter onto the skillet as the oil can splash.

BEFORE START INSTRUCTIONS

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 .

Note

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

- 4 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 .

Expected result

Fry the fritters

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

6 Line a plate with paper towels.

7

Safety information

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 $\frac{1}{4}$ 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.

⌚ 00:03:00

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

⌚ 00:03:00

- 10 Transfer to the paper towel-lined plate.

- 11 Serve warm.

Note

Eat them with vegan sour cream.

Expected result