

What you'll need:

6 large potatoes (peeled)

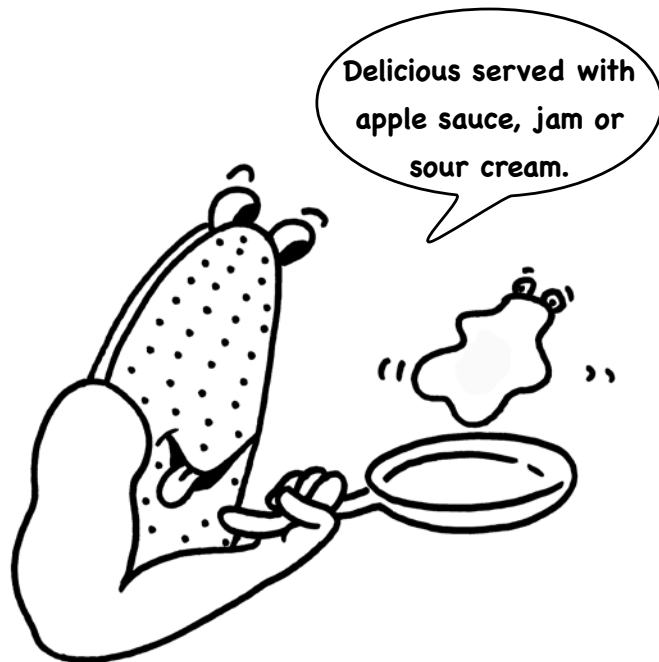
1 onion

3 eggs

Salt and pepper

½ cup flour

Sunflower oil



Jakob's latkes

Latkes are potato pancakes fried in oil. Every year, as part of celebrating Hanukkah, Jakob makes latkes for his children. Especially foods fried in oil are eaten during this holiday. Want to know why? Go have a look in the study; by school projects.

Coarsely grate the raw potatoes and let them drain in a colander. Press out the remaining moisture using a large wooden spoon and dab it all dry with kitchen paper. (Note: don't wait too long before using these grated potatoes, otherwise they'll turn black!) Dice the onion and beat the eggs. Mix the potatoes, onion and eggs together in a large bowl and add some salt and pepper. Then add the flour a spoonful at a time, so the mixture doesn't get too stiff. Heat the oil in a frying pan. Scoop individual tablespoons of the mixture from the bowl and gently place these in the hot oil. Press each ball a bit flatter. Fry on both sides over a medium flame, keeping a close watch on the latkes so they don't burn.

Jakob's recipe is inspired by the cookbook *Recepten uit de joodse keuken* (*Recipes from the Dutch-Jewish Kitchen) by Polak & Polak (1996). * *Not available in English*