

R e c i p e

LATKES WITH GOAT CHEESE AND PEAR

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Recipe: **MATKONATION**

INGREDIENTS

- 5 large potatoes, peeled
- 1 small onion
- 2 eggs lightly beaten
- 35 g all-purpose flour
- 1½ tsp coarse salt (1 tsp if using kosher salt)
- Freshly ground black pepper
- Canola oil for frying

FOR SERVING

- Soft goat cheese
- 2 pears, thinly sliced



SERVING

about 15 latkes



CATEGORY

Tapas



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- STEP 1** Grate potatoes coarsely or finely, according to your preference. Finely grate the onion.
- STEP 2** Place grated potatoes and onion in a clean kitchen towel and squeeze tightly until all of the liquid is strained.
- STEP 3** Place the strained potatoes and onion in a large bowl and add the eggs, flour, salt and pepper.
- STEP 4** Heat the 1-inch of oil in a large pan and drop 6 to 8 spoonfuls of mixture into hot oil. Using the back of a spoon, pat down each latke to flatten it. Put as many as you can in the skillet without crowding. Putting them too close together will make them soggy.
- STEP 5** Fry 3 to 4 minutes on each side, until golden and crisp around the edges; repeat procedure until finished with all the batter.
- STEP 6** Blot excess oil with paper towels and serve warm with slices of soft goat cheese and pear slices.