

# Classic Latkes, Chive Humus & Dried Fig Labneh

(makes 1 ½ dozen)

## ••• Classic Latkes

### Ingredients:

1 lb. Russets potatoes  
1/2 small yellow onion, peeled and chopped  
1 egg, lightly beaten  
1/4 cup olive oil  
1/4 cup chopped scallions  
1/8 cup ground Matzo meal  
kosher salt to taste

### Directions:

Preheat oven to 250F. Peel potatoes and coarsely grate by hand. Place in a bowl with cold water. Soak the potatoes for 5 minutes then drain through a sieve or colander. Transfer the potatoes in a clean towel or cheesecloth and twist as hard as you can to squeeze the water out as much as possible.

It is very important that no to very little water remain. Pour back the shredded potatoes in a bowl then add the egg, onion, scallion and matzo meal. Toss then add salt to taste. Heat a bit of olive oil (or chicken schmaltz) in a cast iron pan (or non-stick skillet) over medium heat. With a fork pour enough latke mix to create a 4-in. round shape.

Cook until bottom side browns. Using a metal spatula flip over the latkes and finish cooking. Place on a paper towel lined tray or platter to remove excess oil. Place on a parchment lined baking tray and keep warm in the oven until needed.

## ••• Chives Hummus

### Ingredients:

1 cup canned chickpeas  
1/4 cup tahini  
1 peeled garlic head  
½ cup chopped chives  
¼ cup extra virgin olive oil  
1 lemon, kosher salt to taste

### Directions:

In a food processor, blend until smooth the chickpeas, tahini, garlic, olive oil, juice of 1 lemon and salt. Once smooth, remove from the blender and place into a bowl. Fold in the chopped chives. Place in an airtight container and keep refrigerated until needed.

## ••• Dried Fig Labneh

### Ingredients:

1 1/2 cups plain yogurt  
¼ tsp fresh cracked black pepper  
1/4 cup chopped dried figs  
1/8 cup extra virgin olive oil  
kosher salt to taste

### Directions:

Pour the yogurt in a strainer and let set for 1 hour to allow the water to drain. Pour the drained yogurt in a bowl. Add the dried figs, pepper, ras el hanout spices, olive oil and salt to taste. Place in an airtight container until needed.

### Assembly:

Place on a platter the latkes. Scoop a spoon of hummus, and then another scoop of labneh. Drizzle with extra virgin olive oil and add a few slices green olives.



# Purple Potato Latkes, Mustard Egg Salad & Lox

## ••• Purple Potato Latkes

### Ingredients:

1 lb. purple potatoes  
1/2 small yellow onion, peeled and chopped  
1 egg, lightly beaten  
1/4 cup olive oil  
1/8 cup ground Matzo meal  
kosher salt to taste  
6 slices of lox

### Directions:

Preheat oven to 250F  
Peel purple potatoes and coarsely grate by hand.  
Place in a bowl with cold water. Soak the potatoes for 5 minutes then drain through a sieve or colander.  
Transfer the potatoes in a clean towel or cheesecloth and twist as hard as you can to squeeze the water out as much as possible.  
It is very important that that no to very little water remain.  
Pour back the shredded potatoes in a bowl then add the egg, onion and matzo meal. Toss then add salt to taste.  
Heat a bit of olive oil (or chicken schmaltz) in a cast iron pan (or non-stick skillet) over medium heat.  
With a fork pour enough latke mix to create a 4-in. round shape.  
Cook until bottom side browns. Using a metal spatula flip over the latkes and finish cooking.  
Place on a paper towel lined tray or platter to remove excess oil.  
Place on a parchment lined baking tray and keep warm in the oven until needed.

## ••• Mustard Egg Salad

### Ingredients:

2 hard boiled eggs  
1/2 large dill pickle  
1/4 cup yellow mustard  
1/2 tsp. fresh thyme  
kosher salt to taste

### Directions:

On a cutting board, using a large knife, chop the fresh thyme finely.  
Then diced into 1/16-in the dill pickle. Place both in a bowl.  
Chop the hard boil eggs into small pieces and add to the thyme and pickle.  
Add salt and pepper to taste and fold in the mustard.  
Place in an airtight container in a refrigerator until needed.

### Assembly:

Place the cooked latkes on a platter. Place 2 slices of lox on top. Spoon egg salad on top of the lox.  
Beteavon!

## ••• Equipment

Food processor. Large knife. Large cast iron pan. Cheese cloth. Cutting board. Cheese box grater. Rubber spatula. Fish spatula. 3 small bowls. Soup spoons.



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... Bonus Recipe ...

## Sweet Potato Latkes, Apple Compote & Caramelized Oranges

(makes 1 ½ dozen)

### ... Sweet Potato Latkes

#### Ingredients:

1 lb. sweet potatoes  
1/2 small yellow onion, peeled and chopped  
1 egg, lightly beaten  
1/4 cup olive oil  
1/8 cup ground Matzo meal  
kosher salt to taste

#### Directions:

Preheat oven to 250F  
Peel the sweet potatoes and coarsely grate by hand.  
Place in a bowl with cold water. Soak the sweet potatoes for 5 minutes then drain through a sieve or colander.  
Transfer the sweet potatoes in a clean towel or cheesecloth and twist as hard as you can to squeeze the water out as much as possible. It is very important that that no to very little water remain.  
Pour back the shredded sweet potatoes in a bowl then add the egg, onion and Matzo meal. Toss then add salt to taste.  
Heat a bit of olive oil (or chicken schmaltz) in a cast iron pan (or non-stick skillet) over medium heat. With a fork pour enough latke mix to create a 4-in. round shape.  
Cook until bottom side browns. Using a metal spatula flip over the latkes and finish cooking.  
Place on a paper towel lined tray or platter to remove excess oil.  
Place on a parchment lined baking tray and keep warm in the oven until needed.

### ... Apple Compote

#### Ingredients:

2 green apples, peeled, cored and diced  
½ cup of granulated sugar  
1/2 tsp. ground cinnamon

#### Directions:

Place the apple, sugar, water and cinnamon in a small saucepan. Place over low heat and cook for 15 minutes, occasionally stirring with a wooden spoon.  
Remove from heat and allow to cool.  
Place in an airtight container in a refrigerator until needed.

### ... Caramelized Oranges

#### Ingredients:

3 oranges  
1/3 cup granulated sugar

#### Directions:

Preheat oven to 360F.  
Using a large knife, peel the oranges. Slice into ¼ -in. rounds.  
Arrange in rows on a parchment lined baking tray 1-in. apart.  
Sprinkle each orange slice with sugar.  
Place in oven and bake for 20 minutes or until the orange slices are light golden brown.

#### Assembly:

Place the cooked sweet potato latkes on a platter. Scoop a dollop of apple sauce on top, then 2 slices of caramelized oranges.



*Beteavon!*