



Colette Kramer's Famous Latkes

chanukah latkes (4,2,2,1,1,J)

The recipe comes from our friend in the US, Colette Kramer, with whom we fried latkes together in Melbourne almost 10 years ago, while she was visiting her son Charlie. 4,2,2,1,1,J refers to the ingredient list, with empirical values. Here's the original version which can be used the same with metric measures

ingredients

- 4 medium Idaho, russet, or baking potatoes
- scrubbed. (peeling is completely optional)
- 2 large eggs
- 2 tablespoons matzoh meal (can substitute flour or baking mix)
- 1 large onion, peeled and quartered
- 1 teaspoon kosher salt
- Corn, canola, or vegetable oil for frying
- Sour cream and applesauce for serving.

directions

- Line a large baking sheet with two layers of paper towels; set aside.
- Using the medium holes on a hand-held box grater (hand grating preferred) or the medium-coarse shredding disk of a food processor, shred the potatoes and onion together. Add the remaining ingredients and mix to combine.
- Pour oil into a large, heavy skillet (preferably cast iron) to a depth of 1/2 inch.
- Over medium heat, heat oil until a shred of potato mixture instantly sizzles when dropped in. Then, without crowding, spoon potato mixture into the oil, flattening each generous spoonful into a flat disk. (note: best to use a slotted spoon to pour off excess liquid before frying).
- Let pancakes fry until deep golden brown, about 5 minutes, then flip over and continue frying until both sides are well browned, about 8 to 10 minutes for each batch. (You may need to add additional oil to fry subsequent batches.)
- Using a spatula, transfer latkes to the paper-towel-lined baking sheet. Blot any excess oil with additional towels. Serve immediately with sour cream and applesauce.



chanukah sufganiyot



Monday Morning Cooking Club Cinnamon Doughnuts

ingredients

- 1/2 cup milk
- 1 cup water
- 70 ml vegetable oil (our preference is Grape Seed)
- 1 egg
- 1/2 teaspoon salt
- 1 tablespoon Caster (Superfine) Sugar
- 300 g plain flour (all purpose) (2 cups)
- 1 1/2 sachets active dried yeast (10g/3 teaspoons)
- vegetable oil for frying
- 1 cup Cinnamon Sugar (see note)

directions

- Place the milk, water, oil, egg, salt, sugar, flour and yeast in the bowl of an electric mixer. Whisk on low until combined, then turn up to medium-high and beat for several minutes until the mixture is glutinous and shiny.
- Leave to stand for one hour, or up to several hours in the fridge.
- To cook the doughnuts, pour the oil to a depth of 10cm in a large saucepan and heat to 180 C, or until a cube of bread turns golden brown in 15 seconds. Use two soup spoons to shape a doughnut; one to scoop the mixture out of the bowl, and one to scrape it into the hot oil. Test one doughnut to check the oil temperature is correct; it should be golden brown after about 2-3 minutes on each side. Fry in batches of 3 - 4 doughnuts to not crowd the pan. Gently flip using a fork and when cooked, remove with a slotted spoon. Drain on a paper towel.
- Toss the doughnuts in the cinnamon sugar and serve immediately.

NOTE: To make the cinnamon sugar, combine 2 teaspoons of ground cinnamon with 1 cup of caster sugar.