

# RECIPE

## Piquant Potato Latkes

*A bright, yet earthy lemon twist on the classic. Experiment with other Mediterranean herbs!*

### Ingredients

- 5 large potatoes, peeled
- 1 small red onion
- 3 eggs
- 1/3 cup matzoh meal or flour
- 1 tsp Salt (or to taste)
- Cayenne pepper to taste.
- 1 organic, unwaxed lemon, zested
- 2 tbsp large sage leaves finely chopped (about four large leaves)
- 1/4 cup Italian parsley, finely chopped+ extra for garnish
- Oil for frying

### Instructions

- Use a non-stick skillet, ideally 10 inches or wider.
- Grate the potatoes and onions (by hand or with a food processor) and place over a bowl in a strainer with a sprinkle of salt.
- Heat oil over low-medium heat.
- Combine all ingredients. Use water from the strained potatoes if necessary.
- Test the oil with a potato strip. Adjust heat as needed.
- Form small-medium sized balls and flatten slightly between your palms.
- A tablespoon makes a standard size.
- Bite-size is more manageable to fry, but this is your choice!
- Fry for 3-5 minutes or until golden brown when turned.
- Remove from oil and set on a plate with a paper towels or clean cotton cloth to absorb excess oil.
- Garnish with chopped parsley and serve.

## WINE

*A Classic Method sparkling wine with an earthier, creamier palate. For a citrusy pop try a Spumante Brut made from Southern Italian grape, Greco.*