

Root Vegetable Latkes for Hanukkah

+ Apple Pear Sauce and Homemade Soured Cream

w/ Liz Alpern and Jeffrey Yoskowitz of The Gefilteria

ROOT VEGETABLE LATKES

MAKES about 20 LATKES

4 russet potatoes (about 2 pounds), peeled
1 medium parsnip, peeled
1 medium turnip, peeled
1 small onion
4 scallions, finely chopped
3 large eggs, lightly beaten
1 tablespoon kosher salt
¼ teaspoon freshly ground black pepper
3 tablespoons all-purpose flour
1/3 cup bread crumbs or matzo meal (gf breadcrumbs or flour are an ok substitute if you are gluten free)
Schmaltz or peanut, canola, or grapeseed oil, for frying

*To prepare before the workshop begins:

Scrub and peel all vegetables, as outlined above. Chop scallions. Crack and beat eggs in a small bowl. Make sure your equipment is out, clean and ready (box grater or food processor with shredder blade, large bowls, large frying pan).

1. Shred the potatoes, parsnip, turnip, and onion on the large holes of a box grater or in a food processor using the shredder plate. Place the grated vegetables in a large bowl and add cold water to cover. Let sit for about 5 minutes.

2. Drain the vegetables in a colander and squeeze out as much liquid as possible from the shreds into a bowl. It's helpful to take cheesecloth or a clean thin kitchen towel, drape in an empty bowl, then pour in the shredded vegetables. Wrap the cheesecloth or towel around the vegetables and squeeze tightly in the bowl. Repeat until as much liquid as possible has been

removed. White potato starch will collect at the bottom of the bowl. Carefully drain off the water, leaving the potato starch. Set aside.

3. Place the drained vegetable shreds in a large bowl. Add the scallions, eggs, salt, pepper, flour, bread crumbs, and the reserved potato starch. Mix well, preferably using your hands.

4. In a 9-inch nonstick or cast-iron skillet, heat a layer of schmaltz or oil, about 1/8 inch deep, over medium heat. Form the latke batter into thin patties, using about 2 tablespoons for each. As you form the patties, squeeze out and discard any excess liquid. Carefully slip the patties, about 4 at a time, into the pan and fry for 2 to 3 minutes on each side, or until golden brown and crisp. Take care to flip them only once to avoid excess oil absorption. If the pan begins to smoke at all, add more schmaltz or oil and let it heat up again before frying another batch of latkes.

5. Remove the latkes from the pan and place on a baking sheet lined with paper towels to drain the excess fat. Latkes are best and crispiest when served right away. If serving later, transfer to a separate casserole dish or baking sheet and place in the oven at 200°F to keep warm until serving. Serve hot, topped with Apple-Pear Sauce and/or sour cream.

APPLE-PEAR SAUCE

Makes 5 to 6 cups of sauce.

- 2 pounds baking apples (about 6 medium), such as McIntosh, peeled, cored and quartered
- 2 pounds sweet pears (about 5 medium), such as Bartlett, peeled, cored and quartered
- 1/2 cup apple juice, apple cider or water
- 2 cinnamon sticks
- 1 to 4 tablespoons maple syrup or sugar (optional)
- 2 tablespoons fresh lemon juice (optional)

*To prepare before the workshop begins: Peel your apples and pears, remove the cores and cut into quarters or large chunks. Make sure all equipment and ingredients are clean, dry and ready

1. In a large, heavy-bottomed pot, combine the apple and pear quarters, apple juice and cinnamon sticks and bring to a boil over high heat. Reduce the heat to low and simmer, stirring occasionally, for 30 to 40 minutes. The apples will soften and puff up a bit as the heat draws out their liquid. When you can smush the fruit by pressing on it with a spoon, it has finished cooking.

2. Turn off the heat and remove the cinnamon sticks. For a smooth applesauce, puree using an immersion blender or food processor.

3. If you'd like your sauce sweeter, stir in the maple syrup or sugar (start with 1 tablespoon and add more if needed). Stir in the lemon juice, if using, which adds a bit of tartness to balance out the sweetness. Let the sauce cool.

OLD COUNTRY SOUR CREAM

Makes 1 ½ cups Sour Cream

- 1 cup heavy cream
- ¼ cup cultured buttermilk

*To prepare in advance before the workshop begins: Take out a clean, dry jar and have it ready.

1. Pour the heavy cream and buttermilk into a clean pint or quart sized container with a lid. Seal tightly and shake vigorously about 1 minute.
2. Let jar sit on the countertop, out of direct sunlight, for 24 to 48 hours. The longer it sits, the more sour it will become.
3. When it gets to a level of sour you like (keep tasting!), store in the fridge and use for up to a week. Shake before each use if you see any separation in the jar.

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