

PARMESAN, POTATO & BRUSSELS SPROUT LATKES

Yields 10-12 Latkes

INGREDIENTS

- 1 lb. shredded potato hash browns (uncooked)
- 2 cups brussels sprouts
- 2 cups shallots
- 5 eggs
- 1 cup buttermilk
- 1 cup potato starch
- salt (to taste)
- vegetable oil (as needed)
- apple sauce (to taste)
- sour cream (to taste)

METHOD

1. Use a mandolin or cheese grater to thinly slice brussels sprouts and shallots. Set aside.
2. In a large bowl, mix eggs, buttermilk and potato starch until fully combined.
3. Add shredded potato hash browns, brussels sprouts and shallots to the egg mix. Stir until fully integrated.
4. Season with salt to taste and allow batter to sit for an hour.
5. Mix batter again. Scoop out any excess liquid.
6. Form latkes in the palm of your hand. Shallow fry in vegetable oil in a sauté pan on medium heat for three minutes on each side or until golden.
7. Let cool on paper towel, then plate and serve with apple sauce and sour cream to taste.
8. Enjoy!

