

PARSNIP LATKES



Makes 24 latkes, 6 servings

2 pounds (900 g) medium parsnips, peeled

1 small onion

2 to 4 heaping tablespoons unbleached all-purpose flour or potato starch

1 teaspoon kosher salt

½ teaspoon baking powder

Freshly ground white pepper

2 to 4 eggs, lightly beaten

Mild oil with a medium-high smoke point, such as grapeseed, sunflower, or avocado, for pan-frying

Coarse finishing salt, such as Maldon sea salt

1 Lemon

Optional accompaniments: Applesauce, Roasted Smashed Apples and Pears and/or crème fraîche

Using the large holes of a box grater or a food processor fitted with the grating disk, grate the parsnips. You should have about 5 cups (730 grams). The parsnips may discolor slightly as they stand, but don't worry. Grate the onion on the large holes of the box grater or fit the processor with the metal S blade and grate. It should look like pulp; mince or discard any large onion pieces.

In a large bowl, stir together parsnips, onion, 2 heaping tablespoons flour, salt, ½ teaspoon baking powder, and a few grinds of pepper. Stir in 2 eggs. If the mixture seems dry, add the remaining flour, baking powder, and eggs.

Line 2 or 3 sheet pans with paper towels. Place the prepared pans, the latke batter, a large spoon, and a spatula near the stove. Heat 1 or 2 large skillets over medium heat. Generously film the skillet(s) with oil (not more than ¼ inch/6 mm deep). When the oil is shimmering and a tiny bit of batter sizzles on contact, start spooning in the latke batter. Using the back of the spoon, flatten each spoonful into a circle 3 to 4 inches (7.5 to 10 cm) in diameter. Do not crowd the latkes in the pan. You'll get 4 or 5 latkes in a 12-inch (30.5-cm) skillet. Cook the latkes, flipping them once, until golden on both sides, 5 to 6 minutes total. Transfer the latkes to a prepared baking sheet.

Cook the remaining batter in the same way. Add oil as needed by tilting the pan on the burner, pouring in the oil, and letting it heat briefly before resettling the pan and adding batter.

Arrange the latkes on a warmed platter, sprinkle with finishing salt and add a squeeze of lemon over all. Serve with applesauce or crème fraîche as desired.

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