



Easy, crispy, tasty potato latkes served together with a coriander salsa verde is the best way to make a statement in a short amount of time.

Ingredients:

For the potatoes

2 large potatoes

1 large egg whisked

3 tablespoons of all purpose flour

1/2 a teaspoon of salt

1/4 teaspoon of black pepper

Vegetable oil



Peel the potatoes and grate them. Wrap the potatoes in a kitchen cloth or a paper towel and drain out as much liquid as possible. Combine the potatoes in a bowl, together with the egg, flour, salt, pepper and mix together.

Heat your vegetable oil, mold your potato latkes in your hand and put them in. Allow each side to have 2 minutes on the heat until the potato latkes turn golden brown.

For the Salsa Verde:

1 bunch of coriander	1/4 teaspoon of dried basil
1 table spoon of dijon mustard	1/4 teaspoon of black pepper
1 clove of garlic	1 teaspoon of vegetable oil

Finely chop your coriander and add them into your pestle. Add a pinch of salt and your garlic, then pound. Add the basil, black pepper then pound for about 30 sec or whenever it forms a puree

Put you dijon mustard and mix, chill it a little bit then serve together with your latkes.

This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/potato-latkes-salsa-verde/>