



How to...

Make tasty latkes



These onion and potato pancakes are served at Hanukkah celebrations.

What you need

- 4 small to medium sized potatoes
- 1 medium onion
- 2 large eggs
- 2 tbsp plain flour (or matzo meal)
- Sea salt and pepper
- Vegetable oil for frying
- Grater
- Mixing bowl
- Tea towel
- Wooden spoon
- Frying pan
- Tablespoon
- Metal slotted spoon/ spatula
- Large plate
- Kitchen paper



Hanukkah is an important festival for people who follow the religion of Judaism. This year it begins on the evening of 14 December and lasts until 22 December. The festival of lights celebrates a story from more than 2,000 years ago, when a group of Jewish people called the Maccabees took back their temple.

King Antiochus ruled over Judea (where Israel is today) and made it against the law for people to practise Judaism. He took over the Jewish Temple of Jerusalem and dedicated it to Greek gods. The Maccabees fought the king's soldiers and won, taking back their damaged temple. Here, they found only one jar of oil. It was enough to light the temple's candles for a day but according to the Talmud (a holy Jewish text), it burned for eight days.

Today, Jews celebrate this event by lighting a candle holder called a menorah for eight nights during Hanukkah. It holds nine candles, one for each night plus a shamash – a



candle used to light the other ones. Families get together to say prayers, sing songs and enjoy food. Traditional Hanukkah foods are usually deep-fried in oil, and include potato pancakes called latkes. Latkes are often served with soured cream and smoked salmon, or apple sauce. Here's how to make them.

Instructions

1 Grate the potatoes and onion into a bowl. Leave the mixture to rest for 15 minutes and drain off any liquid. Put the mixture in a tea towel and squeeze out any remaining liquid.

2 Crack the eggs. Add them, the flour and a sprinkle of salt and pepper. Mix well. With an adult, pour oil into the pan so it's just over a centimetre deep. Set over a medium heat for a few minutes until it shimmers.

3 A tablespoon of the mixture makes a small latke, and two a larger one. Put it on the spatula and squash into a patty. Ask an adult to transfer to the pan. Cook on each side for about two minutes or until browned. Remove to a plate lined with kitchen paper to soak up the oil, and season with salt.

Allergy information

Ingredients in **bold** are allergens. Allergens are substances that can cause allergic reactions in some people. If you have a food allergy, carefully check the items listed. You can find more information at tinyurl.com/TWJ-allergy



WARNING!

Ask an adult for permission to cook and for help with frying.

TOP TIP

You can cook delicious latkes in an air fryer. Ask an adult to search for how to do it online.



Head to theweekjunior.co.uk/activityhub for more crafts and recipes.



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