



**NUTRITION** *per serving* 123g carbohydrates 31g fat 20g protein 304mg sodium | vegetarian, shellfish-free, nut-free



Calories  
**840**



Prep & Cook Time  
**30-40 min.**



Cook Within  
**7 days**



Difficulty  
**Easy**



Spice Level  
**Mild**

#### IN YOUR BOX

3 fl. oz. Liquid Egg  
16 oz. Yukon Potatoes  
1 Shallot  
12 Chives  
1 Russet Potato  
½ cup Matzo Meal  
6 fl. oz. Canola Oil  
4 oz. Applesauce  
.9 oz. Butter  
2 Tbsp. Horseradish  
3 oz. Sour Cream

#### IN YOUR KITCHEN

Salt  
Pepper  
Colander  
Medium Pot  
2 Mixing Bowls  
Box Grater  
Large Non-Stick Pan  
Small Pan

[www.homechef.com/2775](http://www.homechef.com/2775)



**HOME CHEF**

HOLIDAY SPECIAL (2 SERVINGS SHOWN)

## Better Than Bubbe's Latke Platter

with horseradish sour cream and brown butter applesauce

## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **250 degrees**
- Thoroughly rinse produce and pat dry
- Place a colander in the sink
- Separation is natural when shipping liquid eggs. **Shake well before using.**

## WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up! Chives** are used twice. Half are added to **horseradish cream** and remaining garnish dish.
- **Spice Alert! Horseradish** produces vapors that stimulate the nasal passages. Use to taste.

## FROM THE CHEF

Moisture is the enemy of crisp latkes— so the more you remove from the grated Russet, the better!

### Did you know...

Latkes were born in a country known for its culinary history: Italy. However, the early pancakes were associated with Purim and made with ricotta cheese. Potatoes came on the scene in the 1800s; crop failures in Poland and the Ukraine led to a surplus of spuds.



### Prepare the Yukon Gold Potatoes

Peel **Yukon Gold potatoes** (they have lighter skin than Russet potato) and cut into large chunks. Place in a medium pot and cover with **water**. Bring to a simmer over high heat, add a generous pinch of **salt**, and cook until fork tender, 12-15 minutes. While potatoes cook, finely mince **shallot** and **chives**.



### Prepare the Russet Potato

Line a mixing bowl with a clean kitchen towel that you don't mind getting dirty. Peel **Russet potato** and grate on large hole side of a grater onto towel. Gather corners of towel together, lift, and spin base of towel to wring out as much liquid as possible. Reserve bowl and wipe clean. Once oven is preheated, run it for ten minutes, then turn it off. (You'll be keeping cooked latkes warm in oven.)



### Prepare the Latkes

Drain **Yukon Gold potatoes** in a colander and return to pot. Mash with potato masher or fork and sprinkle **matzo meal** over top. Add **grated Russet potatoes**, **shallot**, and **liquid egg**. Season with a pinch of **salt and pepper** and combine thoroughly.



### Form and Fry Latkes

Line a plate with a paper towel. Heat **canola oil** in a large non-stick pan over medium-high heat. Drop a morsel of **potato mixture** in: it should bubble gently when it hits oil. If nothing happens, allow more time to heat. If it pops and bubbles aggressively, turn down heat. Form 3" **latkes** using ¼ cup potato mixture. Working in batches to avoid crowding pan, fry until well-browned, 4-5 minutes per side. Transfer to towel-lined plate. Keep latkes warm in oven between batches.



### Prepare Applesauce and Horseradish Cream

Place **applesauce** in mixing bowl used to remove liquid from potatoes. Heat a small pan over medium-high heat. Add **butter** and cook until it begins to brown and smell "nutty", 1-2 minutes. Immediately remove from burner and stir into applesauce. Mix **horseradish** (to taste) and **half the chives** (reserve remaining for garnish) into **sour cream** in a small mixing bowl. Season with a pinch of **salt and pepper**.



### Plate the Dish

Serve **horseradish cream** and **applesauce** on the side of a platter piled with crispy **latkes**. Garnish with remaining **chives**. For maximum flavor, use both sauces on latkes at once.