



CLASSIC LATKES WITH A CHIVE DIP

Crunchy, comforting Latkes make a mouth-watering brunch or after supper snack. Accompanied by a smooth soured cream and chive dipping sauce, our golden yolks bring together flour and fluffy potatoes to make these simple yet hearty, fried delights. Top with rich, smoked salmon and poached eggs for the ultimate savoury indulgence.

Prep time 20 minutes | Cook time 20 minutes | Makes 14-16

100g soured cream
10g chives, finely chopped
800g potatoes, boiled
1 onion, peeled
Sea salt
5 tablespoons plain flour
2 large Clarence Court hen eggs, beaten
Freshly ground black pepper
Oil, for frying

Place the soured cream in a dipping bowl and add most of the chives, then mix well and place aside.

Peel the potatoes and coarsely grate them into a large mixing bowl, then finely slice the onion and add to the bowl. Sprinkle with a little salt and mix well, then place the potato and onion into a clean tea towel, wrap it up, and squeeze out the liquid.

Transfer the potato back to a bowl and add the flour, eggs, and black pepper. Mix well and place a large frying pan on a medium heat. Add around 1cm of oil to the pan, then take small balls of the potato mixture in your hands and flatten them into patties.

Fry the patties in batches, until golden on both sides and cooked through – this should take around 5 minutes per batch. Line a plate with kitchen roll and use a fish slice to remove the latkes, then place them onto the plate. When all the latkes are cooked through, place them on a serving plate, scatter with the remaining chives and serve with the dipping sauce.



 clarencourt.co.uk

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928




Clarence Court