



# Panko Potato Latkes

## What to collect

Ingredients	Equipment
1.3kg potatoes, peeled & grated	grater
1 large onion, peeled & grated	clean tea towels
$\frac{3}{4}$ cup panko crumbs	frying pans
2 eggs, beaten	metal spatula
1 tablespoon flour	chopping board
salt/pepper	knife
rice bran oil/ peanut oil	scales
	colander

## What to do

1. Peel the potatoes and then grate them.
2. Place grated potato into a bowl and cover with cold water.
3. Peel and grate the onion.
4. Drain the potato shreds in a colander.
5. Place the drained potato shreds and grated onion in the center of a clean tea towel, twisting the cloth to secure the bundle and squeeze firmly to remove excess liquid from the shreds.
6. Place onion and potato into a clean dry bowl, add panko breadcrumbs, eggs, plain flour, salt & pepper. Mix well.
7. Pour oil into frying pan (4cm deep) and slowly heat up over medium heat.
8. Shape the potato mixture into a disc and carefully lower into the frying pan.
9. They are very delicate, the oil should sizzle when you put the latkes in, if it smokes the oil is too hot.
10. Serve with sour cream.