

Doughless Potato Knishes

Recipe By Yitty Zimmer



Cooking and Prep:  3 h

Serves:  12

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free

Source: Whisk by Ami

Magazine

Cuisines: Ashkenazi

Ingredients (5)

Main ingredients

- 5 medium Yukon Gold potatoes, peeled and diced
- 2 tablespoons oil
- 1 large onion, diced
- 1/2 cup potato starch
- 2 eggs

Start Cooking

For the Knishes

Yields 12 knishes.

1. Add potatoes to a large pot. Cover with water and bring to a boil. Boil for at least 20 minutes, until soft. Drain and mash potatoes.
2. Heat oil in a sauté pan over medium heat. Add onion and sauté until soft, about 10 minutes.
3. In a large bowl, combine potatoes, onions, potato starch, and eggs. Grease a silicone mold and spoon mixture into it. Cover and bake at 350°F for one hour.
4. Refrigerate knish for one hour before removing from mold. Serve at room temperature.