

Savory Cheese Latkes

Recipe By *Estee Kafra*



Cooking and Prep:  1 h

Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian

Source: Family Table by

Mishpacha Magazine

The flavors of butter, scallions, and feta cheese come together to create a wonderfully savory and sophisticated new twist on the favorite cheese latke. The fresh, clean taste of sour cream (or plain Greek yogurt for a lower-fat version) is the perfect accompaniment for this salty latke.

Ingredients (7)

Main ingredients

- 1 pound (454 grams) farmer cheese
- 7 ounces (200 grams) feta cheese
- 3/4 cup flour
- oil, for frying
- 2 tablespoons butter
- 5 scallions, sliced

4 eggs

Start Cooking

Prepare Latkes

1. Melt the butter in a saucepan and add the scallions.
2. Sauté until just browning and soft.
3. Set aside to cool.
4. Meanwhile, in a bowl, mix the eggs, farmer cheese, feta cheese, and flour.
5. Use an immersion blender to create a smooth batter.
6. Add the cheese to the scallions and mix together.
7. Heat a very thin layer of oil in a large frying pan and drop a heaping tablespoon of cheese batter to form round discs.
8. Try to flatten out slightly with the back of the spoon.
9. Let fry until the underside is golden brown.
10. Flip, and leave until the bottom edges have browned.
11. Move to a tray lined with paper towels to absorb any excess oil.
12. Serve with sour cream or plain Greek yogurt.

Note:

Serve with sour cream or plain Greek yogurt. Best served the same day it's made, either fresh from the pan or warmed in a preheated oven for about 10 minutes.

Credits

Photography: Hudi Greenberger

Styling: Renee Muller