



CRISPY POTATO LATKES WITH GOLDSTEIN SMOKED SALMON

Feeds 4 - 6

Embark on a culinary journey that blends traditional comfort with a touch of gourmet delight. Our recipe, which features irresistibly Crispy Potato Latkes crowned with sumptuous Goldstein Smoked Salmon. This dish serves as a testament to the harmony of simple ingredients converging to create a symphony of flavours. Ideal for a sophisticated brunch or an elegant starter this recipe is bound to captivate palates and hearts alike.

Ingredients:

For the Latkes:

- 1kg potatoes (Russet or Yukon Gold), peeled and grated
- 1 small onion, grated
- 2 large eggs, beaten
- 1/2 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- Oil for frying (canola or vegetable)

For the Topping:

- 200g Goldstein smoked salmon, thinly sliced
- 1/4 cup fresh dill, finely chopped
- Sour cream, for serving

For the Homemade Dill and Chive Sauce:

- 1 cup sour cream
- 2 tablespoons fresh dill, chopped
- 2 tablespoons fresh chives, chopped
- 1 tablespoon lemon juice
- 1 teaspoon lemon zest
- Salt and pepper to taste

How to Make:

1. Begin by preparing the latkes. Wrap the grated potatoes in a clean towel and squeeze out the excess moisture. Transfer to a mixing bowl.
2. To the bowl, add the grated onion, beaten eggs, flour, baking powder, salt, and pepper. Mix until well combined.
3. Heat a skillet with a generous amount of oil over medium-high heat. Spoon the potato mixture into the hot oil, flattening with a spatula to form pancakes.
4. Fry each latke until golden brown and crispy, about 3-4 minutes per side. Transfer to a paper towel-lined plate to drain.
5. For the sauce, combine all the ingredients in a bowl and whisk until smooth. Season with salt and pepper to your liking.
6. To assemble, place a warm latke on a plate, add a generous dollop of sour cream or dill and chive sauce, then gently lay a slice of smoked salmon on top. Sprinkle with fresh dill for garnish.

Your latkes are now ready to be savoured. Each bite offers a contrast of textures, from the crunch of the latke to the tender, rich salmon, all complemented by the creamy tang of the sauce. It's a dish that promises to linger in your memory, inviting you to revisit it for occasions to come.

Additional Pairings:

For a complete dining experience, consider pairing the latkes with a side of mixed greens tossed in a light vinaigrette to cut through the richness. A glass of chilled sparkling wine would also make an excellent companion, adding a celebratory note to the meal. For a non-alcoholic option, a freshly brewed mint tea can provide a refreshing contrast to the dish's hearty flavours. Enjoy your culinary creation in good company and let the feast begin!