

## Cauliflower Latkes (Pancakes) Jackmanized. For Hanukkah.

Servings: 10 servings

### Ingredients

2 large head cauliflower (fresh, washed, and cut into florets)

2 Leeks (white part mostly)

5 large eggs (beaten with herbs, salt, pepper)

Herbs: Garlic, Thyme, Tarragon, Rosemary, Salt, Pepper, etc.

1 cup spelt flour or matzah meal (plus extra if needed)

Grapeseed oil (or enough for frying)

### Steps to Make It

- In a large stockpot, bring a few inches of water to a boil. Add the cauliflower florets, reduce heat, and simmer, partially covered, for 15 to 20 minutes, or until the florets are soft enough to be mash easily with a fork.
- Drain the cauliflower in a colander. Mash lightly with a fork, leaving some texture rather than creating a puree. Set aside the cauliflower to cool a bit.
- Place cauliflower in a mixing bowl. Stir in the beaten eggs mixture. Sprinkle with the flour or matzah meal, and mix well to create a thick pancake-like batter. (If needed, add more flour or matzah meal 1 tablespoon at a time, mixing after each addition.) Season with the salt and pepper.
- Line a plate with paper towels. In a large skillet set over medium-high heat, warm a few tablespoons of oil. Set the oven to warm (200 F)
- When the oil is hot, drop the batter by tablespoonfuls into the pan, taking care not to crowd the pan. Flatten the pancakes a bit so they cook evenly. Fry approximately 3 to 5 minutes per side, or until the latkes are browned on both sides and firm in the middle
- Remove latkes from frying pan onto the paper towel-lined plate to drain off excess oil. Place on a baking sheet and keep warm in the oven while you make remaining batches.
- Add more oil to the pan, heat, and continue frying the remaining latkes in batches, until the rest of the batter is used. Serve hot.

### To Oven Fry

Although not considered the traditional method (since frying in the oil is significant during this Jewish holiday), you can oven bake the latkes for a healthier preparation. Preheat the oven to 425 F. Line 2 large, rimmed baking sheets with parchment paper and drizzle with a little oil. Drop the batter by the tablespoon onto the prepared sheets, and flatten slightly with the back of the spoon. Drizzle the pancakes with more oil.

Cook in the preheated oven for 10 to 12 minutes. Carefully turn with a spatula and cook for 10 to 12 minutes more, or until the latkes are cooked through and golden brown on both sides. Serve immediately.