

Latkes

(with carrot and parsnip)

Ingredients

- 2 large carrots, peeled
- 2 large parsnips, peeled
- 2 large potatoes
- 1 large egg, whisked
- 2 tablespoons flour
- ½ teaspoon kosher salt
- oil

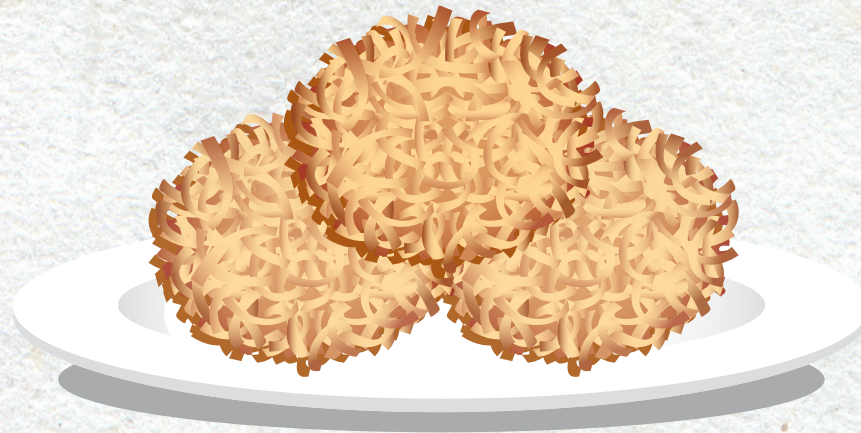
Prep time: 10 minutes

Cook time: 12 minutes

Serves: 14 pieces

Instructions

1. Grate the carrots, parsnips, and potatoes.
2. Place all the ingredients, except the oil, in a bowl and combine thoroughly.
3. Add a thin coating of oil to a sauté pan, and place it over medium heat.
4. Using an ice cream scoop, place a small ball of the mixture in the oil, and press down to form a flat circle.
You could also use a tablespoon as a measure (2 x tbsp of mixture for each latke).
5. Cook the latkes for 2-3 minutes on each side, until golden.
6. Remove to a paper towel-lined plate to drain.
7. Serve warm and enjoy!



Mini Sufganiot

(fried jam doughnuts)

Ingredients

- 125 mL milk
- 15 g unsalted butter
- 250 g flour
- 1½ tsp instant yeast
- ¼ tsp salt
- 25 g caster sugar
- 1 egg
- 2 L rice bran oil for deep-frying
- Granulated sugar for coating doughnuts
- ½ cup raspberry jam

Prep time: 5 minutes
(+1-2 hours rising)

Cook time: 20 minutes

Serves: 24 pieces

Instructions

1. Warm milk and butter together in a saucepan, then take it off the heat when the butter begins to melt.
2. Put flour, yeast, salt, and sugar in a bowl.
3. Beat the egg into the warmed milk and honey mixture. Then pour the mixture into the bowl of dry ingredients.
4. Using your hands, knead the dough until it is smooth - about 10 minutes.
5. Place the dough into a greased bowl, cover with clingwrap, and allow to rise in a warm place until it has doubled in size. This should take between 1-2 hours.
6. Punch the dough down and knead again to make smooth. Cut the dough in half and roll into two 25 cm logs. Cut each log into 12 pieces.
7. Roll each piece into a ball shape and place on a baking paper-lined tray. Cover loosely and allow to rise for a further 15 minutes.
8. Heat oil in a deep-fryer to 190°C (or in a deep pan). Cook the doughnuts, a few at a time, for five minutes, flipping over halfway so they brown evenly. Remove and drain on a paper towel, then roll in sugar to coat.
9. Place jam in a piping bag with a small nozzle (or use a tomato sauce bottle with a plastic nozzle) and pipe a small amount of jam into the centre of each doughnut.
10. Serve warm and enjoy!



Precipizi

(Italian fried dough balls)

Ingredients

- 2 eggs, lightly beaten
- 1 cup flour
- 2 tablespoons sugar
- 2 tablespoons olive oil
- ½ cup vegetable oil
- ¼ cup honey
- Powdered sugar (optional)

Prep time: 20 minutes

Cook time: 10 minutes

Serves: 20-24 pieces

Instructions

1. In a large mixing bowl, combine the eggs, flour, sugar, and olive oil. Knead until you get a smooth, soft dough.
2. Shape into 20-24 small balls about the size of olives.
3. Heat the vegetable oil in a large, heavy-bottomed pan over high heat.
4. Add the dough balls and fry until golden on all sides, working in batches if necessary. Avoid crowding the pan. Transfer to a paper towel-lined plate as they finish cooking.
5. Carefully wipe the pan clean with a paper towel and add the honey.
6. When the honey is hot, add the dough balls back into the pan and stir to coat.
7. Pour onto a baking sheet and allow to cool. As they cool the honey will harden slightly.
8. Place the precipizi on a plate and top with powdered sugar.
9. Serve and enjoy!

