

LOVE THY CARROT

real food made with love

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Ginger, Carrot & Sesame Latkes (Pancakes)

INGREDIENTS

This recipe makes: 20 bite-size latkes

- 2 tbsp sesame seeds
- 2 cups shredded carrots
- ½ cup finely chopped scallions
- 3 or 4 tbsp grated fresh ginger
- 1 clove garlic, crushed and pressed
- 2 tbsp lemon juice
- ¼ cup matzah meal
- 2 large eggs
- 1 tsp salt
- 1 tsp baking powder
- canola oil for frying

DIRECTIONS

1. Toast the sesame seeds in a dry skillet over low heat, stirring, until golden (about 2 minutes).
2. Combine carrots, scallions, ginger and garlic in a large bowl or food processor; stir to blend (or pulse in machine a few times). Add matza meal, beaten eggs, sesame seeds and salt; stir to blend (or pulse in machine, retaining lumpy texture).
3. Place spoonful of mixture into hot oil, fry until golden and crispy – turn once.
4. Serve warm or cold, with sour cream or a dip (optional).

COOKS NOTES

- Can be made ahead and reheated or serve at room temperature.
- These can also be frozen. Reheat from frozen in a 400 degree oven until heated through.