



Aged Cheddar and Kale Latkes

with Lemon Aioli

Yield: 15 x 4" portions

Ingredients

- 1 cup medium yellow onion, thinly sliced
- 3 medium Yukon Gold potatoes, grated
- 1 ½ cups kale, washed, trimmed and sliced
- ¼ cup + 1 tablespoon garlic, chopped
- 1 ½ cups aged cheddar cheese, grated
- 1 teaspoon red chili flakes
- 2 whole eggs, beaten
- ¼ cup chickpea or all purpose flour
- ¾ cup milk
- ½ teaspoon salt
- ½ cup mayonnaise
- ½ whole lemon, juiced & zested

Method:

In a large mixing bowl combine the first six ingredients, reserving one tablespoon of chopped garlic for later. Mix well.

Add the beaten eggs and then the flour and salt. It is important not to over-mix once the flour has been added, as the mixture can become pasty.

Lightly coat a cast iron or non-stick pan with vegetable oil. Once heated, spoon the mixture into pan and form into a round shape and about as tall as a deck of cards. Fry until golden brown and then flip and repeat for the other side, about 3-4 minutes per side. Once the second side is cooked set aside on a plate lined with paper towel.

For the aioli, combine mayonnaise, lemon juice and zest with the reserved chopped garlic. Mix well.

Note:

These are a great item to make ahead of time.

Once the latkes are fried on both sides place them on a baking and cool in the fridge.

Heat them in the oven at 375°F for about 15 minutes.