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Potato Latkes

with Cured Trout and Chive Labne



20-30min



4 Portions

Entertaining family or friends on Christmas morning or Boxing Day? Start the day with this luxe brekkie of potato latkes with poached eggs, cured ocean trout and a creamy labne spiked with chives. And yes, they'd go very well with a glass of bubbles, so treat yourself!

What we send

- chives
- smoked ocean trout ⁴
- dutch cream potatoes
- full cream milk ⁷
- Lebanese cucumber, lemon
- Greek-style yoghurt ⁷

What you'll require

- butter ⁷
- egg ³
- milk ⁷
- plain flour ¹
- sea salt and pepper

Utensils

- large frypan
- oven tray
- paper towel
- sieve

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Egg (3), Fish (4), Milk (7).
May contain traces of other allergens.

Nutrition per serving

Energy 505kcal, Fat 16.0g, Carbs 60.1g, Proteins 25.5g



1. Make labne

Preheat the oven to 150C. Combine the **yoghurt** and **1 tsp salt** in a bowl. Line a sieve with paper towel, with excess overhanging. Transfer the yoghurt mixture to the sieve and cover with the excess paper towel, then sit the sieve over the same bowl. Set aside in the refrigerator to drain.



2. Grate potatoes

Peel and finely grate the **potatoes**. Using your hands, squeeze out as much excess liquid as possible. Finely chop the **chives**.



3. Make batter

Whisk the **flour, eggs, 200ml milk** and **half the chives** in a large bowl until just combined. Season with **salt and pepper**, then add the **potatoes** and stir until just combined.



4. Start cooking pancakes

Melt **one-quarter of the butter** in a frypan over medium heat. Once the butter is foaming, add **¼ cupful of batter** for each pancake, spreading into 8-10cm rounds.



5. Finish cooking

Cook for 3 mins each side or until golden and cooked through. Transfer to an oven tray lined with baking paper and keep warm in the oven. Repeat the process with the **remaining butter** and **batter** to make 12 pancakes.



6. Get ready to serve

Using a vegetable peeler, cut the **cucumbers** into thin ribbons. Discard the drained liquid, then unwrap the **labne** and combine with half the **remaining chives**. Cut the **lemon** into wedges. Serve the **pancakes** with the **trout**, labne, cucumber, lemon wedges and remaining chives.