

## Salt and Serenity

### Potato Latkes with Roasted Tomatoes and Fried Eggs

**Serves 6**

#### Roasted Tomatoes:

2 cups/500ml cherry tomatoes  
1 tablespoon/15ml olive oil  
4 fresh thyme sprigs  
Salt and freshly ground black pepper

#### Latkes:

2 pounds Yukon Gold potatoes, peeled  
1 medium onion, peeled and cut into 8 wedges  
1 large egg  
2 tablespoons matzo meal  
1 1/2 teaspoons kosher salt  
corn or other vegetable oil for frying  
  
6 Fried eggs, sunny-side up or over

1. For the roasted tomatoes: Preheat the oven to 350 degrees F °. Arrange the tomatoes on a baking sheet lined with parchment paper. Drizzle with the oil. Add the thyme and season with salt and pepper. Bake for 45 minutes. Let cool.
2. For the latkes: Grate potatoes in the food processor, using the grating disc. Place half the potatoes in a colander, set over a medium bowl, and set aside.
3. Replace grating disc with steel blade and add onion wedges to remaining grated potatoes in the food processor. Coarsely chop potatoes and onions until all pieces are about 1/8 inch in size. This should take about 6 one-second pulses.
4. Add chopped potatoes and onions to the shredded potatoes in the colander. Press potato mixture against sides of the colander to drain as much liquid as possible into the bowl below the colander. Let the potato liquid stand for about 2 minutes until the potato starch settles at the bottom of the bowl. Pour off the liquid but keep the starch in the bowl. This

starch will help hold the latkes together. Mix egg, matzo meal, potato mixture and salt into the starch in the bowl.

5. Set a 12-inch sauté pan over medium high heat, add 1/4-inch depth of oil and heat until oil is shimmering but not smoking. Greasy latkes result from frying in oil that is not hot enough. Measure out about 1/2 cup of potato mixture, squeeze out any excess liquid and place in hot oil, shaping into a 1/2-inch thick disc with a non-stick spatula. Repeat until about 4 latkes are in the pan.
6. Fry until golden brown on the bottom and around the edges, about 3 minutes. Turn with spatula and fry the second side until brown, about 3 or 4 more minutes. Drain on a brown paper bag set in a wire rack set over a cookie sheet. Repeat with remaining potato mixture, returning oil to correct temperature between each batch and replacing oil after every second batch.
7. Top each latke with a fried egg and some of the roasted tomatoes.