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Potato, Celeriac, and Carrot Latkes with Smoked Trout Dip

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My grandmother Lisa's potato latkes—called *Kartoffelpuffer* in Germany—were my favorite food as a child. Whenever I visited her for a few days, she asked me for a list of dishes I'd like to eat during my short holiday. She'd cook for me and I'd sit, daydreaming on the swing tied to a thick branch of an old cherry tree in her garden. I treasure this memory, but I also believe we have to let recipes evolve in order to keep traditions alive. I add celeriac and carrots to my latkes and top them with a smoked trout dip.

Serves 3 to 4

For the smoked trout dip

3 ounces (85 g) smoked trout fillet (or smoked mackerel fillet)

3 ounces (85 g) cream cheese

3 tbsp chopped fresh chives, plus 3 tbsp for serving

Fine sea salt

Finely ground pepper

For the latkes

1 ½ pounds (680 g) peeled waxy potatoes, grated in a food processor

½ pound (150 g) peeled celeriac, grated in a food processor

7 ounces (200 g) peeled carrots, grated in a food processor

2 large onions, grated in a food processor

1 cup (130 g) all-purpose flour

2 ½ tsp fine sea salt

Finely ground pepper

Sunflower oil, to fry the latkes

For the dip, purée the smoked trout, cream cheese, and 3 tablespoons of chives in a food processor or blender until smooth. Season to taste with salt and pepper.

For the latkes, squeeze as much liquid as possible out of the grated potatoes, celeriac, and carrots then mix them together and spread them out on paper towels. Top with a second layer of paper towels and press out any remaining moisture. Transfer to a large bowl. Squeeze the onions between two layers of paper towels and add to the potato mixture. Add the flour, salt, and a generous amount of pepper and use your hands to mix it together until well combined.

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Fill a large, heavy sauté pan with about ¼ inch (7.5 mm) of sunflower oil and place over medium-high heat. Take 2 to 3 tablespoons of the potato mixture into your fingers and form it into a thin, small pancake-shaped latke. Mind that the latkes are thin enough to get crispy when fried. Repeat with the remaining latke mixture. Working in batches, fry the latkes for 3 to 4 minutes per side or until golden brown and crispy. Reduce the heat if they brown too quickly. Transfer to paper towels to drain and repeat with the remaining latkes, adding more oil if necessary. This makes 12 to 14 latkes.

Enjoy the latkes warm with a dollop of the smoked trout dip and a sprinkle of chives.

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