



Ricotta Latkes

Latkes is **Yiddish** for potato pancakes. Latkes are very popular and served year round with apple sauce or sour cream. Traditionally, they are eaten at Hanukkah, the Festival of Lights. Fried in oil, they remind Jews of the miracle of lights: after their victorious uprising against Antiochus IV in 165 BCE, the **Maccabees** rededicated the defiled Jewish Temple, which had served as a sanctuary to Zeus under Greek rule. However, when they wanted to light the **menorah**, they found only one jar of pure olive oil, enough for just one day. The oil miraculously lasted eight days, which was exactly how long they needed to produce new sacred oil.

Yiddish, everyday language of Eastern European Jews, with German, Hebrew and Slavic elements.

Maccabees, also Hasmoneans, a Jewish line of both high priests and, after 105 B.C.E., kings. The name is derived from the nickname of the leader Judah Maccabee ("The Hammer").

Menorah, Hebrew for "lamp". The Menorah, a seven-armed candelabrum, is an important symbol of Judaism.

For 30 small pancakes:

1 $\frac{3}{4}$ cups (425 g) ricotta cheese
4 eggs
6 tablespoons flour
2 tablespoons butter, melted and cooled
2 tablespoons sugar
1 teaspoon vanilla extract
butter or oil for frying
jam or sour cream



Instructions:

Combine the ricotta, eggs, flour, melted butter, sugar, and vanilla in a mixer and blend until you obtain a smooth batter.

Heat the butter or oil in a frying pan over medium heat. For every pancake, place one tablespoon of batter in the pan. Leave a little space between the individual pancakes so they can expand.

Fry them about 6 minutes until they have turned golden-brown underneath and bubbles appear on the surface. Flip them over carefully to brown the other side.

Serve with jam or sour cream.

Note: Should you prefer a savory version of latkes, simply reduce the sugar to half a teaspoon and omit the vanilla. Serve the pancakes with herring, matie, or salmon roe.