

Golden Beet & Kohlrabi Recipe: Root Vegetable Latkes

Ingredients

- 2 medium-sized kohlrabi bulbs, peeled
- 2 medium-sized golden beets
- 2 medium-sized potatoes
- 2 medium-sized carrots
- ½ large onion
- 3 cloves of garlic
- 1 cup all-purpose flour
- ¼ cup cornstarch
- 1 tsp. salt
- 1 tsp. Italian seasoning (or your favorite spice blend)
- Vegetable oil, for cooking

Steps

1. Grate the kohlrabi bulbs, beets, potatoes, and carrots (you can save time if you have a food processor with a grater attachment). Use your hands to squeeze as much moisture as possible from the vegetables, then place the squeezed, grated vegetables in a large mixing bowl. Add all the other ingredients (aside from the oil) as well as ½ cup of water, and mix well to combine, stirring a little longer than necessary to help the gluten bonds develop.
2. Heat a generous amount of oil on medium-high in a large skillet. Once the oil is hot, take a small clump of dough and place it in the hot pan. Flatten as much as possible with your spatula, and repeat until your skillet is full. Cook for around 4 minutes on each side, or until it has started to brown and is crispy.
3. Transfer cooked pancakes onto a plate lined with paper towels and blot of excess oil. Serve warm.

Serving Ideas:

Be creative with the sauces you serve with- applesauce is traditional and delicious, but try mango chutney, tzatziki, horseradish, mustard, vegan sour cream with fresh dill, tomato sauce, sriracha, soy sauce, or top with a fresh slaw.

