

Levivot (Hebrew) **Latkes** (Yiddish) Potato Pancakes

The Romanians on the *Parita* made levivot with just flour and water fried in oil

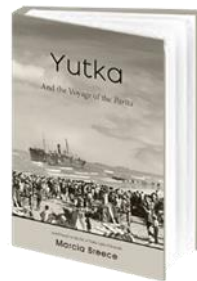
INGREDIENTS

1 onion
2 zucchini
1 sweet potato
4 potatoes
2 eggs
1/4 cup chickpea flour (or almond flour)
1-2 teaspoons salt
1 teaspoon Cumin
1 teaspoon Paprika
1/8 teaspoon white pepper

METHOD

Shred potatoes, zucchini, and onion.
Strain excess liquid.
Add flour to coat all vegetables.
Add eggs and seasonings.
Mix well and let rest for 10-20 minutes in fridge.
Pour one inch of oil into a deep-frying pan and heat on medium-high.
Using two spoons, drop heaping tablespoons into the hot oil and press down with the back side of the spoon.

Often served with apple sauce or sour cream



YUTKA And the Voyage of the
Parita pages 109
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