

# Smoked fish and Potato Latkes Platter



**Serves 8    Prep 30 mins + 1h soaking & cooling    Cook: 15 mins    Easy**

## Ingredients

1kg baking potatoes  
1 onion, grated and excess moisture squeezed out  
25g plain flour  
1 egg beaten  
3 tbsp olive oil  
100g low fat yoghurt  
40g crème fraiche  
2 tbsp chopped herbs: parsley, basil, chives  
140g smoked salmon  
140g smoked mackerel  
2 lemons, cut into wedges to serve

1. Soak the potatoes in their skins in cold water for 1 hr, then drain. Cook in boiling salted water for 25 mins, drain and set aside until cool enough to handle. Peel and coarsely grate and transfer to a bowl.
2. Stir in the onion, flour, egg and seasoning. Divide the mixture into 24 and shape into small patties (known as latke). Heat a little of the butter and oil in a large non-stick frying pan and fry the latkes over a medium heat for 3-4 minutes each side until golden brown. ( You will need to do this in batches - add more butter and oil each time) Drain on kitchen paper and keep warm.
3. Mix the crème fraiche and herbs together and season. Spoon the mixture into a serving bowl. Slice the smoked salmon into strips and break the smoked mackerel into bite-size pieces. Arrange on a serving platter with the potato latkes, herby crème fraiche and some lemon wedges.