

# Patatesli Pankek

Crispy Turkish potato pancakes (patatesli pankek) recipe. Easy breakfast dish with grated potatoes, onions and eggs. Served with sour cream or apple sauce.

30	30	60	4	Easy
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Patatesli Pankek

## Malzemeler

- 4 potato
- 1 onion
- 2 egg
- 1 cup canola oil
- 2 tbsp flour
- 1 tsp rock salt
- 1 tsp black pepper
- 1 tsp garlic powder

## Yapılışı

- Prepare the potatoes**

Peel 4 potatoes and cut into chunks. Place in a bowl of cold water with a squeeze of lemon juice to prevent browning while you prepare the other ingredients.
- Peel 1 onion and cut into quarters. Set aside.**
- Grate the vegetables**

Drain the potatoes completely. Using the large holes of a box grater or food processor, grate the potatoes and onion together until finely shredded.
- Transfer the grated mixture to a clean kitchen towel or several layers of paper towels. Squeeze firmly to remove as much liquid as possible - this step is crucial for crispy pancakes.**
- Make the batter**

In a large bowl, beat 2 eggs. Add the squeezed potato mixture, 1 cup flour, 1 teaspoon salt, 1 teaspoon black pepper, and 1 teaspoon garlic powder. Mix thoroughly until well combined and the mixture holds together when pressed.
- Heat the oil**

Heat 2 tablespoons oil in a large non-stick or cast iron pan over medium heat until shimmering but not smoking, about 2-3 minutes.
- Cook the pancakes**

Using a large spoon, scoop about 1/4 cup of mixture per pancake into the hot oil. Gently flatten each portion with the back of the spoon to form 4-inch circles. Cook 2-3 pancakes at a time to avoid overcrowding.

- 8 Cook for 3-4 minutes until the bottom is golden brown and crispy. Flip carefully with a spatula and cook the other side for another 3-4 minutes until equally golden and cooked through.
- 9 Transfer cooked pancakes to a paper towel-lined plate to drain excess oil for 1 minute. Repeat with remaining batter, adding more oil to the pan as needed.
- 10 Serve immediately while hot and crispy with sour cream, applesauce, or plain yogurt on the side.

## ?puçlar?

Choose high-starch russet potatoes for the best texture and crispiness. Their natural starch content helps bind the pancakes together while creating a golden, crispy exterior.

Soak grated potatoes in lemon water immediately after grating to prevent oxidation and browning. This keeps your pancakes looking fresh and appetizing.

Remove excess moisture by squeezing the grated potato-onion mixture in a clean kitchen towel. This is the most important step for achieving crispy, not soggy, pancakes.

Use a food processor for uniform grating, which ensures even cooking. If using a hand grater, opt for the large holes for the best texture.

Heat your pan properly before adding oil, then maintain medium heat throughout cooking. Too high heat will burn the outside while leaving the inside raw.

Don't overcrowd the pan – cook 2-3 pancakes at a time to maintain oil temperature and ensure even browning on all sides.

Drain cooked pancakes on paper towels briefly to remove excess oil, but serve immediately while hot and crispy for the best eating experience.

Test your first pancake and adjust seasoning in the remaining batter if needed. This allows you to perfect the flavor before cooking the entire batch.