Potato Latkes

DIALED

basis potato = 680 g

	Ingredient	Grams	Baker's	Total	Method
1	potato, grated	680	100.0%	51.1%	Squeeze out excess liquid from onions and potatoes
2	onion, grated	200	29.4%	15.0%	Mix in salt to dried mixture.
	salt	5.5	0.81%	0.41%	
3	egg	160	23.5%	12.0%	Mix in remaining ingredients until just mixed
	potato starch	65.0	9.6%	4.9%	
	baking powder	2.5	0.37%	0.19%	
4	vegetable oil (1 cup)	≈218	32.1%	16.4%	Fry 2 T of batter in oil for about ***4 minutes*** per side (heat oil to ***180–190 °C***) until golden crips. The ammount of oil is a recommendation, just use enough to pan fry.
	Total	**1331**	195.7%	100.0%	

≈ converted from a volume or count through ingredients.yaml