

# Spicy Tuna Crispy Potato Latkes | SCRAPS by Carolina Gelen

Prep: 40 minutes | Cook: 30 minutes | Total: 1 hour 10 minutes | Makes 4 to 6 servings

## Spicy Tuna

- 10 ounces (270g) sushi-grade ahi tuna, finely diced
- 3 tablespoons (45g) mayonnaise
- 1 to 3 tablespoons (15 to 45g) sriracha sauce (to taste)
- 1 tablespoon (13g) sesame oil
- 2 teaspoons (10g) finely grated fresh ginger, about 1 small knob
- 2 teaspoons (6g) soy sauce
- 2 scallions, thinly sliced
- 1/4 teaspoon (1g) cayenne pepper, optional

## Latkes

- 2.2 pounds (1kg) Russet potatoes, about 4 to 5 medium potatoes, peeled
- 1 small (120g) yellow onion, peeled
- 1/3 cup (65g) cornstarch
- 1/2 cup (60g) breadcrumbs
- 2 large eggs
- Kosher salt
- Neutral oil (about 2 cups) for frying, such as corn, grapeseed, sunflower, etc.

## For serving

- 2 to 3 avocados
- 1/2 lemon
- Finely chopped sauerkraut or something pickly or sharp — fermented pickles, grated horseradish, a spicy pepper, etc.
- More mayo and sriracha

# INSTRUCTIONS

## *Make the spicy tuna*

In a medium bowl, combine the **tuna, mayonnaise, sriracha, sesame oil, ginger, soy sauce, scallions, and cayenne** if using. Mix to combine and taste. Adjust with more soy sauce, mayo or sriracha to your preference.

Place a tall glass on your work surface. Place a **piping bag** in the glass. Add the spicy tuna in the piping bag. Twist the top and set aside in the fridge to chill. Alternatively, you can skip the piping bag and use a **spoon** to dollop the tuna on top of the latkes.

## ***Make the latkes***

In a large bowl, using the **coarse side of a box grater**, grate the potatoes and onion.

Next we'll remove the excess water from the potatoes and onion to help the latkes cook more evenly and get extra crunchy. Lay flat a clean kitchen towel or cheesecloth and add the grated veggies in the center. Bring together the corners of the towel, twist, and **squeeze the grated mixture** over the sink or the bowl until no more liquid comes out.

Pour out the liquid and dry off the bowl using a paper towel. Transfer the grated potato and onion to the dry bowl. Add a hefty pinch of **salt, cornstarch, breadcrumbs** and **eggs**. Mix everything until combined. Don't worry if the mixture doesn't stay together like a meatball or burger would, it should feel **a little loose and starchy**.

## ***Fry the latkes***

Next to your stove, set aside a cooling rack over a sheet pan or plate with a paper towel on it (to catch any oil drippings).

Fill a medium frying pan with about 1.5 inches (4cm) of oil. Bring the oil to 375°F (190°C). If you don't have a thermometer (***which I highly encourage you to get, they're pretty cheap, last for a while and they will make your life in the kitchen so much easier***), drop a potato shred in the oil:

- If it sizzles, the oil is ready.
- If you don't hear or see any sizzling, it's not ready.
- If it starts splashing and splattering all over, the oil might be too hot — let it cool for a bit or add more oil to cool it down.

Keep the stove on **medium / medium-low heat** once the oil reaches the desired temperature.

Grab a small handful of the latke mixture and give it a **good squeeze** over the bowl to get rid of any excess liquid (expect quite a bit of liquid to come out at a first squeeze). Shape it into a small, 2-bite-sized, **thin patty**, by pressing it in between your palms.

Make sure you **don't overcrowd** the pan (the oil temp will drop immediately), 4 to 6 small latkes should be enough for one batch.

Gently lower the latkes in the sizzling hot oil and fry for 4 to 5 minutes, until **golden brown on the edges**. Carefully flip the golden brown latkes on the other side and continue to cook for 2 to 3 minutes, until, *you guessed it*, **golden brown**.

Transfer the hot latkes to the paper towel and let the oil drain. Sprinkle with salt, then set aside on the cooling rack. **Repeat** with the remaining latke mixture.

## ***Prep the avocado***

This step is **SO optional**, instead of doing this, you can simply top the latkes with sliced avocado.

But if you want cutesy little avocado coins, **slice the avocados** in half and remove the pit. Peel the avocados by removing their skin with your fingers. Set the avocado cut/side down and thinly slice. Press down onto the avocado to fan out the slices. **Drizzle with lemon juice** on top to prevent the avocado from going brown.

Using a 1 to 1.5-inch cookie cutter or some sort of tiny cap (think milk carton lid or something similar), cut circles into the avocado.

### *Assemble*

Top each **crispy latke with avocado**. Cut the tip off the piping bag filled with spicy tuna and pipe some **tuna** mixture on each latke. Top with your **pickly ingredient of choice** and more mayo or sriracha if you want.

**Serve right away.**