Hanukkah at the Table

Crispy latkes and shortcut sufganiyot

Crispy potato latkes

Makes about 12

Ingredients. 1 lb (450 g) russet potatoes; ½ small onion; 1 large egg; 2 tbsp flour or matzo meal; ¾ tsp kosher salt; black pepper; neutral oil; applesauce or sour cream to serve.

1. Coarsely grate the potatoes and onion. Wrap them in a clean kitchen towel and squeeze out as much liquid as you can.

2. Mix with the egg, flour or matzo meal, salt and pepper. Heat a thin layer of oil in a heavy skillet over medium-high heat.

3. Spoon in 2-tablespoon portions and flatten. Fry in batches until deep golden and crisp, about 3–4 minutes per side. Drain on a rack and serve warm.

Shortcut jelly sufganiyot

Makes 8

Ingredients. 1 can refrigerated plain biscuit dough (8 biscuits); neutral frying oil; about ½ cup raspberry or strawberry jam; powdered sugar.

1. Pat the biscuit rounds slightly flatter. Heat 1½ inches of oil in a heavy pot to 350°F (175°C).

2. Fry a few at a time until golden and cooked through, about 2 minutes per side. Let them cool on a rack.

3. Poke a small opening in the side, pipe in the jam and dust with powdered sugar just before serving.