



# Parsnip latkes with herb sour cream



## Ingredients for the latkes

300g of potatoes, peeled and grated  
150g of parsnips, peeled and grated  
2 tablespoons of chopped herbs (thyme, sage and chives)  
1 tablespoon of corn flour  
2 egg whites  
Salt and pepper  
4 tablespoons of sunflower oil for frying

## Ingredients for the herb sour cream

250g of sour cream  
4 tablespoons of chopped herbs  
Salt and pepper  
1 squirt of lemon juice

### Preparing the latkes

Rinse the potatoes and parsnips with cold water in a sieve and dry on a kitchen towel. Stir in the remaining ingredients and season with salt and pepper. Fry into small, crispy latkes.

### Preparing the herb sour cream

Mix all the ingredients together and season.