

Kartoffelpuffer - Crispy Baked Potato Tahini Patties

Ingredients

- 5 whole potatoes, large (about 4 pounds)
- 1 bunch fresh parsley, finely chopped
- 1/2 bunch fresh cilantro, finely chopped - if you don't like cilantro, substitute additional parsley
- 5 cloves garlic, minced
- 4 tsp cumin
- 2 1/4 tsp turmeric
- 1/2 tsp salt, more or less to taste
- 1/4 tsp pepper, more or less to taste
- 1 cup Kanaa Tahini, or more as needed

Instructions

1. Preheat oven to 220 degrees. Line two baking sheets with parchment paper. Scrub the potatoes clean.
2. Grate the potatoes into shreds. The easiest way to do this is using a food processor with a shredding disc, but you can also use a hand grater to shred by hand if you prefer. You should end up with around 10-11 cups of potato shreds.
3. Combine the shredded potatoes, minced garlic, chopped herbs, tahini, spices, salt and pepper in a very large mixing bowl. Mix until it all comes together - the easiest way is with clean hands. You want to make sure the tahini is well mixed throughout the batter. Taste the mixture at this point and add additional salt and pepper to taste, if desired. If mixture feels too loose or dry, add a little more tahini.
4. Form patties from the mixture, using a scant 1/2 cup of mixture for each patty. Gently squeeze out excess liquid starch from each patty before placing the patties on a parchment-lined baking sheet. They will be more like loose mounds at this point, but don't worry, they will firm up as they bake.
5. Place baking sheets in the oven and bake for 20 minutes, until the patties have firmed up a bit. Flip the patties and gently press on them with a spatula to flatten.
6. Continue cooking for 10-15 minutes longer, until golden brown and crispy on both sides.
7. Recommendation: serve these crispy kartoffelpuffer potato patties with Kanaan Tahini. They also noted that you can substitute or add carrots, leek or sweet potato to this recipe. It is very adaptable.