

Baked Spinach Latkes

Required:

1 big box of spinach (optional: exchange with carrot or beets)

200 gr cashew nuts

2-3 garlic heads

salt

pepper

nutmeg

1 egg

bread crumbs

Wash and dry the spinach. In a Magimix (or other) food processor ground the spinach, cashew nuts. Mix and add all the other ingredients in a bowl.

Oil baking paper in a baking pan and form Latkes with a big spoon or with your hands.

Baking ~20 min.

When brown turn to the other side for a few more minutes.

Serve warm.



Picture: courtesy of Tamar Sapir.