**Latkes with Smoked Salmon Mousse**

**Latkes:**

4 potatoes

2 onions

4 eggs

1 cup AP flour

2 tsp. baking powder

4 tsp. salt

1 tsp. pepper

1 cup oil

**Mousse:**

1 cup smoked salmon

8 oz. cream cheese

1 Tbsp. lemon juice

2 Tbsp. fresh dill

Salt and pepper to taste

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Put all of the Mousse ingredients into the Robotcoup.
3. Blend until smooth.
4. Adjust seasonings to taste.

**Day 2:**

1. Shred the potatoes on the large side of the box grater.
2. Put piles of the potatoes on a rag and wring out as much water as you can.
3. Shred the onion on the large side of the box grater.
4. Mix in a large bowl with all other latke ingredients.
5. Wrap and put back on your tray in the cooler.

**Day 3:**

1. In a large sauté pan, heat half of the oil over medium heat.
2. Take a handful of the latke mixture and form it into a patty.
3. Cook 2-3 patties at a time until they are golden brown on both sides, trying to only flip once.
4. Repeat until you use all of the latke mix.
5. Top with mousse and enjoy.