

# Deruny (Ukrainian Potato Pancakes)

# Ingredients:

# 1 large onion, grated

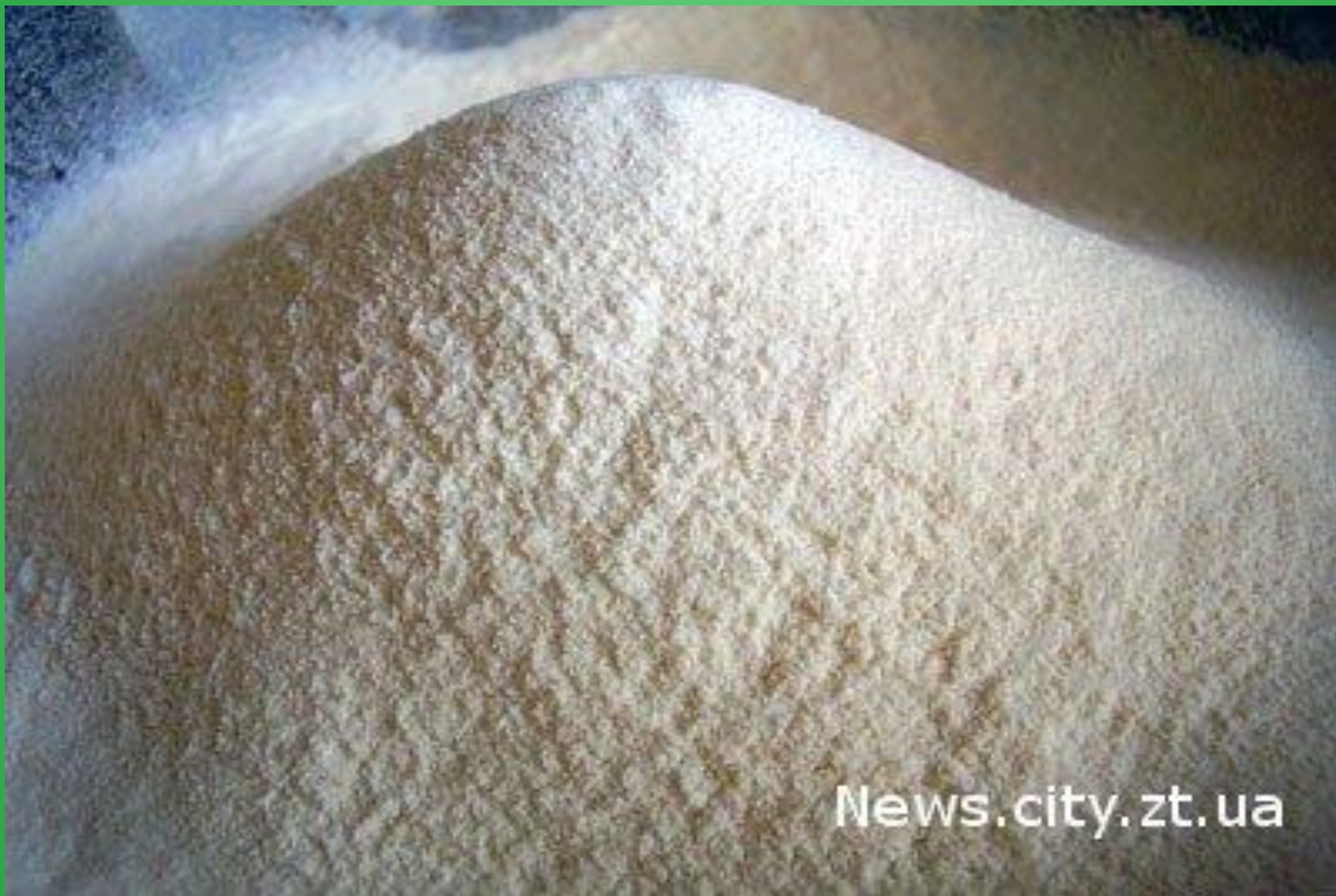


**6 potatoes, peeled and grated**





# 2 tbsp plain flour



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# 2 eggs





**2 tsp salt**



**3/4 tsp freshly-ground  
black pepper**



600ml sour cream

300ml cream





# oil for frying



# Preparation:

Combine the onion, potatoes, flour, eggs, salt and black pepper in a food processor and render to a smooth purée (you can also do this in a bowl with a hand blender. Heat oil in a large frying pan or skillet and when hot drop large tablespoons of the potato mixture into the oil. Cook until browned on one side (About 4 minutes) then turn over and cook on the other side. When done, drain on kitchen paper and place in an oven to keep warm as you cook the remainder of the mixture. When done, whisk together the sour cream and cream. Serve the potato pancakes warm with a generous dollop of the cream mixture.

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