

Salmon pudding

4 servings

300-350 g thinly sliced or grilled salmon

800 g firm potatoes

1 yellow onion

1 pot dill or 0.5 dl frozen

5 eggs

2 dl milk

2 dl whipped cream

4 tsp flour

75 g butter

1 tsp salt

1 kr white pepper

Preheat oven to 200 °C (392 °F).

Boil the potatoes for about 10 minutes. Let cool and cut into 1/2 cm thick slices.

Chop the onion and fry it in butter over low heat until soft.

Chop the dill.

Whisk together the eggs, milk, cream, flour, salt and pepper.

Layer the potatoes, salmon, onion and dill in an ovenproof dish. The bottom and top layers should be potatoes. Pour over the egg mixture. Click over butter.

Cook in the oven for about 45 minutes.

Place the butter in a saucepan. Melt over low heat without stirring.

When the butter has melted, carefully pour off the clear (clarified) butter and discard the sediment.

Serve the pudding with clarified butter.