

Jansson's temptation

750 g firm potatoes
1 yellow onion
125 g anchovies
1 tbsp unsmoked caviar (can be omitted)
3.5 dl whipping cream
50 g butter
Salt
White pepper
2-3 tbsp breadcrumbs

Preheat oven to 200 °C (392 °F).

Cut the potatoes into sticks (compare French fries).

Chop the onion and lightly brown it in butter.

Cut the anchovies into smaller pieces. Save the spade!

Mix the anchovy spade with cream and caviar. Heat the cream mixture (do not boil) in a saucepan. Season with salt and white pepper.

Layer the potatoes, anchovies and onions in a greased baking dish. The top layer should be potatoes.

Pour over the cream mixture.

Cut thin slices of the butter with a cheese grater and place on top.

Bake your temptation for about 1 hour *) in the lower part of the oven (until the potatoes are soft and have a light brown color).

*) After 30 minutes, sprinkle with breadcrumbs.