

Sunvil Supper Club

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November 2016 - Janssons frestelse



Ingredients (serves 6-8)

- 1.2kg potatoes
- 400gms onions
- 375gms anchovy fillets
- 600ml whipping cream
- breadcrumbs
- butter
- salt & white pepper

Method

- Peel the potatoes and cut into strips.
- Peel the onions and cut into thin slices and saute them gently in butter.
- Grease an ovenproof baking dish and cover the bottom with a layer of potatoes.
- Add half the onions and then half of the anchovy fillets.
- Add another layer of potatoes, then the rest of the onions and the anchovy fillets.
- Finish with a layer of potatoes and flatten the surface.
- Season with salt and white pepper.
- Pour the cream on until it is almost visible through the potatoes.
- Place a few knobs of butter on top and then sprinkle with the breadcrumbs.
- Bake in the oven at 250°C/475°F for about an hour.

This dish, also known as 'Jansson's temptation' is said to have been named for Pelle Janson, a food-loving Swedish opera singer of the early 20th century. The recipe was published for the first time in 1940 and this rich dish quickly became a classic of the Swedish Christmas dinner table.

(Recipe courtesy of 'Swedish Culinary Classics' by Carl Jan Granqvist and Lena Katarina Swanberg)

Find out more about our holidays to Sweden at: www.sunvil.co.uk/discovery/sweden