

Recipe card

Jansson's temptation



○ 1,5 hours

🍴 6 servings

Jansson's temptation

An immensely popular dish in Sweden. Especially around Christmas as it is self-evidently found on each and every smorgasbord around the country. It's a gratin prepared in layers of potatoes, anchovy-style sprat and onion with cream. Serve as part of a buffet, as a meal in itself for dinner or as a late light supper.

This is what you need

8 medium-sized potatoes
1 big onion
1 tin of SKARPSILL (marinated sprat fillets)
2 tbsp butter or margarine
7-10 oz single cream
6½ tbs breadcrumbs

This is how you do it

Peel the potatoes and cut them into thin sticks. Chop the onion coarsely. Put half of the potatoes into a buttered oven-proof dish. Add the onion and then the sprat fillets. Put the liquid to one side. Add the rest of the potatoes, cover with breadcrumbs and add the butter in small pats. Pour the sprat liquid and half of the cream over the mixture. Put the dish in a medium oven (425°F) for some 50-60 minutes. After half an hour, pour over the rest of the cream.



SKARPSILL
marinated sprat
fillets
100 g