

Janson's Temptation

An old, well-tryed Swedish recipe, and a good starter in the winter. Janson was a Swedish explorer who became lost and only had potatoes, onions, cream and anchovies left in his backpack!

4 large onions, thinly sliced
8 large potatoes, thinly sliced
2 tins of anchovies, including the juice
300ml (1/2pt) single cream
pepper (no salt)
50g (2oz) butter, plus extra for greasing

Butter the Remoska tin - or you can use a round serving dish that will fit inside.

Arrange half the potatoes on the bottom, cover with the onions and the anchovy fillets. Add a little freshly ground pepper and cover with the remaining potatoes. Pour over the juice from the anchovies and half the cream. Dot with the butter and bake for 20 minutes. Remove the lid, add the rest of the cream and bake for a further 15 minutes or until the potatoes are tender and the top is golden.

