

**Name: Susanne Bergenbrant Glas**

**Specialty: Internal medicine**

**Country: Sweden**



Name of dish	Jansson's Temptation	
Ingredients	<b>Ingredients</b>	<b>Quantity (makes 4 portions)</b>
	Potatoes	10
	Yellow onions	2
	Brisling Swedish anchovy fillets ( <i>Sprattus sprattus</i> )	20
	Anchovy juice	3 tablespoons
	Whipping cream (20-40%)	300 ml
	Dried bread crumbs	1 tablespoon
	Butter	1 tablespoon
Directions and Preparation time	<p>Peel the potatoes and onions. Coarsely shred the potatoes. Slice the onions and sauté in a little butter for 5 minutes. Alternate layers of potatoes, onion and anchovies in a lightly greased baking dish, the bottom and top layers should be potatoes. Pour half the cream and 2-3 tablespoons anchovy juice over the casserole. Dot with butter and sprinkle with bread crumbs. Bake in oven 225°C or 435°F for 45 minutes. Baste the outer edges of the casserole with the remaining cream towards the end of the 45 minutes. Serve with crispbread and hard cheese.</p>	
Other relevant information	It is a popular late night dish - a salty snack that can be served to friends and guests after a night out, for example at Christmas, New	

	Year's Eve and Easter. It is often served as a part of smörgåsbord buffet meal.	
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