

# RECIPECARD

Saturday, November 21<sup>st</sup> 2020 @ 5pm

## INGREDIENTS

Serves 2

- 3 medium sized potatoes
- 6 anchovy fillets tinned
- 2½ dl or 1 ¼ cup cream
- Butter to grease the ovenproof dish
- 2 slices of butter to place on top.
- 2 tbsp (panko) bread crumbs
- A pinch of cracked black pepper

## METHOD

Pre-heat the oven on to 180° or Gas mark 5

Butter an ovenproof dish.

Peel the potatoes and cut them julienne, match stick size.

Place a layer of cut potatoes and place 3 of the anchovy slices on top.

Repeat again and finish with a layer of potatoes.

Add the cream and place the bread crumbs and some cracked pepper on top. Finish with the 2 slices of butter.

Place in the oven for 40 minutes.

## VARIATIONS - VEGI/VEGAN

Use 1 tbsp capers instead of anchovies. Use a plant based cream, and a vegan butter to make the dish vegetarian and vegan.

Episode

2

The Christmas Series

## CHRISTMAS CASSEROLE



**PETRA HALLSTROM**  
FOOD EAT LOVE



**MARNI XUTO**  
HOST

