

Jansson's Temptation

Sweden's Classic Potato Gratin



Jansson's Temptation (Janssons frestelse) is one of Sweden's most beloved comfort foods and a staple of the traditional Christmas buffet, known as the *Julbord*. Made with potatoes, onions, cream, and Swedish ansjovis, this rich and creamy gratin has been enjoyed by generations of Swedes and remains a favorite throughout the year.

Serves 6

Ingredients

2½ lbs Yukon Gold potatoes, peeled

2 large yellow onions, thinly sliced

2 tablespoons unsalted butter

1¼ cups heavy cream

½ cup whole milk

3½ oz Swedish ansjovis, drained and chopped*

(If Swedish ansjovis are unavailable, substitute with 6–8 mild anchovy fillets and add 1 teaspoon sugar to the cream mixture to mimic the traditional sweet-spiced flavor.)

2 tablespoons breadcrumbs

2 tablespoons butter, cut into small pieces

Freshly ground white pepper

Instructions

Preheat the oven to 400°F (200°C).

Slice the potatoes into thin matchsticks or julienne strips.

Gently sauté the onions in the butter over medium heat until soft and translucent, without browning.

Butter a baking dish. Layer half of the potatoes, followed by the onions and chopped ansjovis. Finish with the remaining potatoes.

Mix the cream and milk together and pour evenly over the potatoes. Season lightly with white pepper.

Sprinkle the breadcrumbs over the top and dot with the remaining butter.

Bake for approximately 50–60 minutes, until the potatoes are tender and the top is beautifully golden.

Allow the gratin to rest for 10 minutes before serving.

Serve alongside roasted meats, ham, or as part of a traditional Scandinavian buffet.