

# Salmon and New Potato Gratin

(serves 4)

This is based on a classic Swedish dish called Laxpudding – “salmon pudding” somehow doesn’t do justice to this delicious all-in-one oven dish so it’s been re-named! Dill is the preferred herb in the fish-based Swedish cuisine and here it works its magic together with salty salmon and a velvety custard.

1. Pre-heat the oven to 200°C/gas mark 6.
2. Butter a ceramic oven-proof dish (1.5litre capacity)
3. Peel the potatoes and slice thinly. Chop the dill.
4. Arrange half of the potatoes in the dish. Sprinkle over half the salt and add the salmon strips on top. Season with remaining salt and generous amounts for black pepper.
5. Arrange remaining potatoes on top.
6. Whisk together milk, cream, eggs and egg yolks. Pour the custard into the dish.
7. Bake in the middle of the oven for 45 minutes or until the potatoes are soft and the custard has set without being dry.
8. Melt the butter in a small saucepan.
9. Serve the Gratin with melted butter and rye crisp bread and with a crispy green salad on the side.

## INGREDIENTS

- 800g/1 ¾ lb new potatoes
- 1 tablespoon butter
- 380g smoked salmon, cut into strips
- A large bunch of dill
- 1 teaspoon Maldon sea salt
- Freshly ground black pepper
- 2 large free-range eggs
- 2 large free-range egg yolks
- 210ml/7 fl oz full fat milk
- 90ml/3 fl oz double cream
- 50g butter

Recipe provided by [www.cambridgecookeryschool.com](http://www.cambridgecookeryschool.com)