

45 minutes

Serves 4-6

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Ingredients:

- 3-5 anchovies, chopped
- 2-3 Tbsp (30-45ml) capers
- Handful fresh parsley, chopped
- 2-3 cloves garlic, finely chopped
- 800g (about 6) potatoes, washed and sliced
- 2 red onions, sliced
- Salt and milled pepper
- 2 tubs (250ml each) cream
- 4 slices (100g) crusty bread, toasted
- Handful fresh herbs (such as parsley, thyme or origanum)
- Glug olive oil

Method:

1. Preheat oven to 180°C.
2. Blitz anchovies, capers, parsley and garlic together to make a coarse paste.
3. Place 2-3 overlapping layers of potato slices in a 22cm ovenproof dish.
4. Spread lightly with  $\frac{1}{3}$  of the anchovy mixture and top with a few red onion slices.  
Season.
5. Repeat with remaining potatoes, anchovy paste and onions (ending with potatoes).
6. Pour cream over potatoes.
7. Bake for 20-25 minutes.
8. Blitz bread and herbs together to create coarse crumbs.
9. Sprinkle over potatoes, drizzle lightly with oil and bake for another 20 minutes or until cream is reduced and potatoes tender.
10. Serve hot.