

Less than 1 hour

Serves 4-6

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 1kg baking potatoes, peeled and parboiled
- 250g salmon or smoked mackerel, steamed and flaked (canned will work too)
- 1 tub (250ml) cream
- ½ tub (125ml) sour cream + extra for serving
- 2 Tbsp (30ml) capers, chopped (optional)
- ½ punnet (10g) fresh dill, chopped + extra for serving
- ½ punnet (10g) fresh parsley, chopped
- Juice (60ml) and grated peel of 1 lemon
- Salt and milled pepper
- Lemon wedges, for serving

Method

1. Preheat oven to 180°C.
2. Slice potatoes into 2cm-thick discs.
3. Layer potatoes and fish in a 30cm ovenproof dish.
4. Combine cream, sour cream, capers, dill, parsley, grated peel and lemon juice. Season.
5. Pour mixture over potatoes and shake the dish to mix well.
6. Bake for about 25-30 minutes until golden on top and cream has reduced to a sauce.
7. Garnish with extra dill and serve with lemon wedges on the side.

[Browse more festive recipes here.](#)