

## Finnish Swede Casserole – Lanttulaatikko

This following recipe serves 4 people

This very traditional Finnish culinary curiosity is an odd merge of savoury and sweet. It is delicious served with ham if you're a meat eater and is more or less a must at Finnish Christmas dinner served in the evening of Christmas Eve December 24<sup>th</sup>. Most people buy this in the supermarket, but one of the Sastamala Community College coordinators, Ms Heidi Kaartokallio, prepares the casserole herself from scratch.

### How much time does it take?

About 1 hour 15 minutes

### Watch this video first:

<https://www.youtube.com/watch?v=pgIKDOgEfQA>

### Ingredients

- 1 egg
- 150g heavy cream
- ½ tsp ground nutmeg
- ½ tsp ground ginger
- 1 tbsp molasses or ½ dl black treacle
- 60g stale white breadcrumbs
- 800g swede, cooked and mashed
- 50g butter
- salt and pepper



#### • Step 1

Preheat oven to 160°C.

#### • Step 2

Whisk the egg into the heavy cream with the nutmeg, ginger, molasses, treacle and half the breadcrumbs. Beat the cream mix into the mashed swede, season with salt and tip the mix into a medium sized oven dish.

#### • Step 3

Melt the butter in a small pan. Add the remaining breadcrumbs and stir to evenly coat them. Scatter the buttery crumbs evenly across the swede and bake in the oven for 50-60 minutes until the top is golden.

In addition to **swede casserole**, a traditional Finnish Christmas dinner includes **potato casserole**, **liver casserole** and **carrot casserole**.

*Text: Tuija    Photo: Heidi*