

"Lanttulaatikko" Finnish Rutabaga Casserole

Ingredients:

Difficulty: Easy

(makes 1 casserole in a 20x30cm oven dish)

1 kg rutabaga (in Finnish, lanttu), peeled, washed and diced (try to chop them as similar size as possible for even cooking)

1 tsp salt

soft butter to grease the oven dish

1 dl / 6 tbsp + 2 tsp dark syrup (in Finnish, tumma siirappi, or you can use treacle or molasses)

2 dl / 3/4 cup + 1 tbsp + 1 tsp heavy cream

1/2 tsp ground ginger

1/2 tsp ground nutmeg

1/2 tsp ground cinnamon

1 egg

a generous pinch of ground white pepper and salt to taste

To put on top:

1/2 dl / 3 tbsp + 1 tsp breadcrumbs (use gluten free if you need)

a few (3-4) mini cubes of butter

Instructions:

1. Put diced rutabaga in a big enough pan. Put enough water to cover them all and add 1 tsp salt. Put on medium high heat. Cook the rutabaga until it is very soft so that you can mash, for about 30 minutes. When cooked, drain the water and transfer to a big bowl.
2. Preheat the oven to 160C. Grease a 20x30cm oven dish and put aside.
3. Mash the cooked rutabaga.
4. Add syrup, cream, spices and egg. Mix well.
5. Add white pepper and salt and mix again. Taste to see if you have enough salt and adjust the taste accordingly.
6. Transfer the mashed mixture to greased oven dish. First smoothen the surface of the mash and then make patterns using a spoon or a spatula.
7. Cover the entire surface of the mash with breadcrumbs. You might want to highlight the patterns one more time after that. Put a few butter cubes on top as well. Put in the oven, in medium rack and bake for 1 hour to 1 hour 15 minutes, until the surface is nicely browned. Serve warm. Enjoy!