



In 2008 the International Year of the Potato (IYP) put the spotlight on the humble potato as a staple food in the diet of the world's population. It helped raise awareness of the potato and support for its development, focusing the world's attention on the role that it plays in providing food security and helping achieve #ZeroHunger. Currently potatoes are the third largest crop consumed globally after wheat and rice

The potato has been consumed in the Andes for about 8 000 years. Taken by the Spanish to Europe in the 16th century, it quickly spread across the globe. They are now the world's most popular vegetable and have been welcomed into the cuisines of countries around the globe. They are used in curries, in pasta, stewed, baked, stuffed, stir-fried, and simmered. Its great diversity means it comes in thousands of varieties, with distinctive colours, textures and tastes.

Here's our recipe of the week from the #Netherlands for a **Herring Gratin**:

Ingredients

(6 servings)

- 1 kg of potatoes
- 6 smoked herrings
- Sour cream
- Salt, pepper
- Garden herbs



#SDGKITCHEN RECIPE

Herring gratin

PREPARATION

Soak the herrings for an hour in tepid water, changing water regularly. Then place in cold water, bring to the boil and cook for six minutes over medium heat.

Boil the potatoes.

Peel and mash, then add the sour cream, chopped garden herbs, salt and pepper.

Grease a shallow dish with butter, spread a bed of purée and place diced herring evenly (minus the bones) on top.

Alternate layers of purée and herring, finishing with purée, dab with butter.

Bake in oven until a brown crust has formed (20 minutes at 185C).



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