



## SWEDISH SANDWICH CAKE

### **Smörgåstårta**

*Sandwich cake is often served at big parties in Sweden. The cake is basically a large sandwich with several different creamy fillings and then topped with vegetables, seafood, ham and cheese. The possibilities are endless and below is an example. Form the base with slices of bread or toast with the crusts trimmed, this may be white, rye or pumpernickel. Spread first bread layer with mayonaise mixed with creme fraiche or sour cream with chopped fresh dill. To this mix you may also chop up tiny cooked shrimp or add a tablespoon of quality caviar to your sauce. This is called Skagen Mix and is the universally used smörgåstårta spread. Then make layers as you choose, You may use Jarlsburg cheese, ham, smoked salmon, shrimps, asparagus, olives, hard boiled eggs, cucumbers, chopped pickels, watercress, Layer one, bread, skagen mix and toppings, perhaps ham and or seafood of choice and cheese and sliced hard cooked eggs, then add more slices of bread and then more of the sauce, frosting the whole sandwich including th sides. Then decorate the top generously with shrimp and hard cooked eggs and olives and cucumbers and press fresh dill in into the sides. If you do not care for seafood just use the ham and cheese version (editors note: this suggestion is from the Jarlsburg cheese company who provided the recipe) and your imagination to create a beautiful cool Swedish smörgåstårta for summer picnics and parties.*