



UNIT 11 / Sweden

Sandwich cake

Ingredients

(6 servings)

Base

- 250 grams white bread
- Butter to spread

Topping 1

- 150 grams cream cheese
- 0,75 deciliters crème fraiche

Topping 2

- 1,5 deciliters cream
- 3 tablespoons mayonnaise

Garnish

- 100 grams peeled shrimp
- 100 grams cold smoked salmon
- Thinly cut lemon slices
- Lettuce
- Dill sprigs

Filling 1 (layer 1 & 3)

- 750 grams unpeeled shrimp
- 150 grams cold smoked salmon
- 3 deciliters whip cream
- 300 grams cream cheese
- 4,5 grated horseradish
- 3 tablespoons finely chopped dill

Filling 2 (layer 2)

- 150 grams unpeeled shrimp
- 75 grams cold smoked salmon
- 1,5 hard boiled egg, cooled
- 1,5 deciliter crème fraiche
- 1,75 deciliter quark
- 60 grams red caviar
- 2,25 tablespoons finely chopped dill

Directions

Filling 1

- Shred the salmon and peel the shrimp. Whip the cream until hard peaks form and fold in all the ingredients.

Filling 2

- Chop the eggs, shred the salmon and peel the shrimp. Whip the cream until hard peaks form and fold in all the ingredients.

Construction

- **Step 1** - Place white bread close together on a tray, making a square of 3x3.
- **Step 2** - Spread butter on the bread and then add half of filling 1, spreading it evenly.
- **Step 3** - Place the next layer of bread on top of the first layer.
- **Step 4** - Spread butter on the second layer and add filling 2, spreading it evenly
- **Step 5** - Place the third layer of bread on top of the second layer.
- **Step 6** - Spread butter on the third layer and add the remaining filling 1, spreading it evenly.
- **Step 7** - Add the final layer of bread on top of the third layer.
- **Step 8** - Spread topping 1 over the entire cake.
- **Step 9** - Let the sandwich cake set in the fridge for 2 hours, preferably wrapped in plastic wrapping.
- **Step 10** - Spread topping 2 over the entire cake.
- **Step 11** - Garnish the cake to your liking.





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