

Smörgåstårta with salmon and shrimp

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Ingredients

The basis

- Light or light crustless rye bread
- Soft butter for spreading bread
- 400 g cream cheese
- 200 g mayonnaise
- 100 g heavy cream or crème fraîche

Shrimp filling

- 150 g boiled shrimp
- 3 hard boiled eggs
- A handful of dill

Salmon filling

- 100 g salted salmon
- 0,5 fresh cucumber without seeds
- A squeeze of lemon juice

Decoration

- Salmon slices, large boiled shrimp, cucumber, lemon and dill

Instructions

1. Cut off the bread crusts. Brush the slices with soft butter on both sides.
2. Mix cream cheese, mayonnaise and sour cream. Set aside part of the cream for the outside, divide the other part for the fillings.
3. Mix the filling additives with the cream parts. Layer the bread and two different fillings alternately. Spread the reserved cream on the outside of the cake.

4. Refrigerate the cake for several hours or overnight. Garnish just before serving.



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