

# Swedish Sandwich Cake



Introducing the *smörgåstårta*! If you haven't seen one of these before, it's a Swedish sandwich cake with layers of bread separating creamy fillings. I can't remember where I first heard of them but I've been aching to make one for the longest time. If you run a Google image search you'll be amazed at the wide range of incredibly creative *smörgåstårter* out there. In the end, I decided to make the recipe from [Saveur](#), which is filled with smoked salmon and smoked herring mousse. Read on to see what goes into making one of these party showstoppers!

After browsing dozens of *smörgåstårter* online, the Saveur recipe won me over with the bread. I really wanted to make a round cake, but in most cases that involves cobbling together multiple pieces of rectangular-shaped bread and trimming it all into a circle. Baking a cake-shaped loaf of

to go. It's a light whole springform pan in the a *smörgåstårta*.

tentatively divided the (phew!) it was time to

for the bottom layer to be a mousse made with smoked herring, but since I couldn't find it at the store I went with smoked trout. A layer of sliced cucumber went on top of the mousse, then it was on to the next tier: smoked salmon, a sweet mustard sauce and shredded romaine lettuce. All the while, I'm hoping and praying that I'll like how this all tastes together because these were definitely some out-of-the-ordinary flavor combinations for me!



bread sounded like a much better way wheat bread and comes out of the perfect shape and size for

After I took a deep breath and bread into three mostly-equal layers bring on the fillings. The recipe called



The final step is to “frost” the cake with a mixture of cream cheese and sour cream and then decorate. I kept my adornments pretty close to those in the recipe – smoked salmon, shrimp, hard-boiled eggs, radishes and parsley.

I’m proud to say that this cake, which took me the better part of a day to complete, actually tastes great! You gotta like smoked fish, of course (and we do). When you eat the bread and

filling layers all together it really is like eating a sandwich. It’s even better once the flavors have a chance to meld together, after a few hours in the refrigerator. I definitely see how this became popular in Sweden for parties.

Recipe from: <http://paninihappy.com/celebrating-4-years-with-a-smorgastarta/>

