

From the cookbook "Man Can Cook"
By Robert Sturm

Caviar Cake

Ingredients

4 pieces Multi- Grain Bread, sliced, toasted
1 oz. Cream Cheese, whipped
2 TB. Red Onion, minced
½ tsp. Chives, fresh, chopped finely
1 TB. Capers, small or chopped finely
1 oz. Smoked Salmon, chopped finely
2 each Eggs, hard boiled, peeled
1 oz. Crème Fraiche or Sour Cream
½ oz. Caviar,



Directions

Use a ring mold that is 3" in diameter by 2" high. PVC pipe works just as well. Use 1 piece of toast and "CUT" a circle out of the center using the ring mold. Set aside. Mix red onion and chives together. Set aside. Separate hard-boiled egg yolks from egg whites. Chop egg yolks. Set aside. Chop egg whites. Set aside. In the ring mold place toast circle. Add cream cheese and spread evenly on toast. Add onion mix. Press down firmly. Add capers. Press down firmly. Add smoked salmon. Press down firmly. Add egg whites. "GENTLY" press down firmly. Add egg yolks. "GENTLY" press down. Add crème fraiche. "GENTLY" spread over egg yolks. Wrap in plastic. Refrigerate for 1 hour. Before serving gently spread caviar on top of crème fraiche. To unmold the cake, place the cake in the mold on a plate. Insert a paring knife between the cake and the ring mold. Gently circle around the edge to release the cake. Lift the ring mold up. Trim toast. Cut in half diagonally. Serve cake with toast points.