

Matjestorte [*Herring Torte*]

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[Prep + Assembly: 20 mins / Freezer time: 1 hr / TOTAL: 1hr 20 mins]

[Serving size: 8-12 appetizer portions]

- 10oz. pumpernickel bread
- 4 oz. butter melted
- 5 oz. matjes herring
- 2 oz. red caviar
- 2 oz. black caviar
- 1 cup crème fraîche or sour cream
- 1 cup cottage cheese
- 3 tablespoons chive washed and chopped

Blend pumpernickel bread in a food processor until it turns into fine crumbs. Add melted butter and blend again to make "dough". Cover a pie dish with a layer of plastic wrap and place dough on top. Press the dough down with your fingers to form a torte crust. Cover with another layer of plastic wrap and place in the freezer for 1 hour. *[Note: You will use the bottom layer or plastic wrap to lift out the hardened crust a little later on...however I skipped this step because I had a pie dish I wanted to use to serve the torte]*

Blend crème fraîche and cottage cheese in the food processor and transfer to a bowl. Chop the pickled matjes herring and transfer to the bowl. Add 1 tablespoon of the herring brine and 2 tablespoons chopped chives. Mix well.

Take the pumpernickel torte crust out about 30 minutes to 1 hour before serving. Transfer the herring mix onto the crust and spread out in an even layer. Garnish with alternating dollops of black and red caviar and

sprinkle with remaining chives. Now you can lift out the Matjestorte by the bottom layer of plastic wrap and serve on a pie stand – as tradition expects, or if you skipped the step altogether then serve as is.