

# SCANDINAVIAN SMORREBROD WITH ROASTED NEW MEXICO GREEN CHILE, CURED SALMON, RADISH AND HERBED CHEESE

*Yield: 4 Servings*

<b>Ingredients</b>	<b>Amounts</b>
Mascarpone cheese	1 cup
Lemon zest	1 Tbsp.
Mixed herbs, minced	2 Tbsp.
Ground black pepper	1 tsp.
Salt	½ tsp.
Danish rye bread (rugbrød)	4 ea.
New Mexico green chile, roasted, skin removed	2 ea.
Cured salmon	8 ea.
Radish, thinly sliced	½ cup
Lemon, quartered, sliced to 1/16 <sup>th</sup> thickness	1 ea.
Egg, hard boiled, sliced	2 ea.
Ground black pepper	¼ tsp.
Green onion, thinly sliced on bias	2 Tbsp.

## **Method**

1. Combine cheese, lemon zest, herbs, pepper, and salt.
2. Spread this mixture on the bread slices.
3. Cut the chile into a square to fit the bread and place onto the bread.
4. Top the chile with two slices of salmon, radishes, lemon, egg, black pepper, and green onion.

Note: When trimming the chilies, be sure to save the scraps for another use!