

RECIPE 4-59

ROMANOFF
TARTLETS

Recipe Yield: 24 tartlets

MEASUREMENTS		INGREDIENTS
U.S.	METRIC	
½ cup	118 mL	Butter, softened
½ cup	118 mL	Cream cheese, softened
⅓ cup	79 mL	Anchovy paste
4 tablespoons	59 mL	Chives, minced
24 each	24 each	Tartlet shells, pre-baked
1 cup	237 mL	Bowfin or sturgeon roe (black roe)
1 cup	237 mL	Salmon or trout roe (red roe)
8 ounces	227 g	Smoked salmon, thinly sliced
½ cup	118 mL	Sour cream
24 each	24 each	Chive spears

PREPARATION STEPS:

1. Combine butter, cream cheese, anchovy paste, and minced chives.
2. Spread paste on the inside bottoms of the tartlet shells.
3. Line the black caviar over one edge of the tartlet, covering one third of the paste.
4. Line the red caviar over the opposite side, covering one third.
5. Place the smoked salmon down the center, covering the remaining third.
6. Garnish with a dollop of sour cream and chive spear.