

Traditional Finnish Sandwich Cake with Ham (Voileipäkakku)

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INGREDIENTS

(makes 12 portions)

- 200-250g cooked ham
- 10-15 small gherkins
- 1 red pepper
- 5-7 spring onions (I used only the white parts)
- 4 large hard boiled eggs

- 200g soured cream or creme fraiche
- 300g cream cheese with herbs
- 3 big tablespoonfuls of mayonnaise
- salt
- black pepper
- 15 slices of wholemeal toast

- 300g cream cheese with herbs
- 2 big tablespoonfuls of mayonnaise
- cucumber
- tomato
- green parts of spring onion



DIRECTIONS

1. Start by cutting ham, gherkins, red pepper, spring onions and eggs and mixing them all together.
2. Add soured cream, cream cheese and 3 tablespoonfuls of mayonnaise. Season with salt and black pepper. Mix well until everything is combined.
3. Take a serving plate (35x25cm) or cover a cutting board with aluminium foil. Lay three pieces of toast on serving plate side by side and spread over a thin layer of the filling (about 4-5 tablespoons). You can spread the filling with a knife so it spreads evenly.
4. Cover the first layer with another three pieces of toast. Repeat until you have made all the layers. The top layer does not need to be covered with the filling.
5. Cover the cake with cling film and refrigerate overnight.
6. Mix 300g cream cheese and 2 tablespoons of mayonnaise. Mix well until you get a nice spreadable consistency. Cover the cake using a knife or a cake spatula.
7. Prepare decorations from cucumber, tomato and spring onion and decorate the cake.
8. Serve chilled.