

**Salmon Torte with Dill Crème Fraîche or
LachsTorte mit Dill Crème Fraîche
From the kitchen of Chef Robert Graf at Alphorn Bistro**

**Approximately ½ pound of Smoked Salmon
12 chives chopped**

**For Dill Crème Fraîche
1 Tablespoon Dill chopped
½ Cup Crème Fraîche**

**For Cream Cheese Filling:
4 ounces Cream Cheese
1 Tablespoon prepared horse radish
Juice of ½ Fresh lemon**

Warm cream cheese to room temperature in your kitchen before assembly.
Add all the ingredients and beat with hand held mixer and set aside.

**For the Crepes:
4 Large Eggs
2/3 Cup milk
½ Cup Flour
Pinch of salt and pepper
Butter for frying**

Beat eggs with a mixer and add the rest of the ingredients. Continue to mix well until all flour is absorbed. Batter should be a thin consistency
Heat a tablespoon of butter in an 8 or 9 inch non stick pan until melted.
Pour ¼ Cup of mix in pan and swirl around to make an 8" round crepe. Flip when crepe is set and fry for another 90 seconds. Continue with the rest of the batter, you should make 4 crepes.

Spread a thin layer of cream cheese mixture on 3 of the crepes. Put a layer of the smoked salmon on just one crepe, stick the second one on top and add more salmon. Repeat with third crepe and place plain crepe on top. Place a flat bottom pan on top and press down to even out the torte.
Wrap torte in plastic wrap and freeze for minimum one hour.

In the meantime mix the crème fraîche and the dill and chill in refrigerator.

When you are ready to serve it, remove the torte from the freezer and let sit for about 20 minutes. Before it is completely thawed, trim and even out the edges and press chopped chives around the edge. Cut into 16 – 20 small wedges. Put on a pretty platter and garnish with thin lemon slices under torte. Spoon a little of the crème fraîche mixture on top and serve.