Caviar Pie

Description

Caviar pie is a family favorite and is easily the most frequently requested hors d'oeuvre, a definite crowd pleaser. And the caviar pie not only tastes wonderful, it makes an impressive visual display too.



Summary

Yield: 10
Prep Time: 30 minutes
Category: Appetizers
Cuisine: French

Ingredients

- 6 eggs, hard boiled, peeled
- 1/4 cup low-fat mayonnaise
- 8 oz cream cheese, softened
- 8 oz sour cream
- 1 medium purple onion, finely chopped
- 2 jars (2 oz ea) black lumpfish caviar
- 1/2 lemon, thinly sliced
- 8 sprigs parsely
- vegetable cooking spray
- assorted crackers or pumpernickel bread

Instructions

The secret to a successful caviar pie is to assemble in four distinct layers. The first layer is made with the eggs, the second layer is made with the onions, the third layer is made with the cream cheese/sour cream mixture, and the fourth and top layer is made with the caviar. You build the first three layers and chill overnight. Then apply the fourth layer of caviar just before you serve.

To begin, lightly coat the bottom and sides of an 8 inch springform pan with cooking spray.

Egg layer
In a bowl, combine the eggs (chopped) and mayonnaise. Mix thoroughly until well blended. Spread the egg mixture in the bottom of the pan to make an even first layer.

Onion layer
Finely chop the purple onion and spread on a paper towel to absorb excess moisture. Spread the chopped onion on top of the egg mixture to form the second layer.

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Cream Cheese layer
Combine the cream cheese and sour cream. Beat until smooth. You can blend in a mixer or by hand. By the spoonful, carefully place on top of the onion layer and apply with a wet table knife, Spread gently to smooth.

Cover and chill in the refrigerator at least three hours (better if overnight).

Caviar layer
When you are ready to serve, apply the fourth layer of caviar on the top. Distribute the caviar to the edges of the pan. Run a knife around sides of pan to loosen. Lift off the sides of the springpan.

To serve
Slice the lemon into thin slices, cut slices in half. Arrange lemon slices and parsely sprigs on top of the caviar to garnish. Serve with assorted crackers or small slices of pumpernickel bread.

Notes
There's no need to use an expensive caviar for this recipe. Be aware that some of the less expensive caviars do contain artificial coloring or die for color. Simply rinse the caviar in a strainer and drain on a paper towel before arranging.

For a colorful display, you can use two colors of caviar. Try one jar of black lumpfish caviar and one jar of red lumpfish caviar. Be creative and create a design with the two colors such as a Yin/Yang pattern or a star pattern with the interior of the star one color of caviar and the external are outside of the star the other color of caviar. Have fun!