

# SMOKED SALMON *and* DILL HAVARTI ON CHALLAH

Chef/Owner Marlin Kaplan, One Walnut, Cleveland

**Yield:** 2 servings

## *ingredients*

- 4 slices challah (egg bread), lightly toasted
- 4 slices **Ostenborg Dill Havarti**
- 6 ounces smoked salmon, sliced
- 1 cup baby spinach, loosely packed
- 1 medium tomato, sliced and oven-roasted

## *method*

- Place challah on a baking sheet and top each slice with **Ostenborg Dill Havarti**; place under broiler until cheese is melted.
- Evenly distribute smoked salmon, baby spinach, and tomato on two of the four slices of challah. Top with remaining challah slices. Serve warm with a bowl of tomato soup.



*“Dill Havarti over meatloaf (beef and pork) is a great flavor combination. And it’s delicious broiled on fish as well.”*

Jim Natzke,  
General Manager

*“I like Dill Havarti on open-faced cucumber tea sandwiches on dark bread spread with butter. The delicate dill flavor pairs well with the crisp cucumber.”*

Kirsten Jaeckle,  
Marketing