

---

## Shuba

---

(makes 12)

- 300 g herring (or smoked salmon)
- 300 g (three – four) potatoes
- 300 g (three – four) beetroots
- 300 g (three – four) carrots
- 150 g (two) onions, finely chopped
- 300 g (two) sour apples, peeled (optionally)
- 2 – 4 eggs (optionally)
- 1 – 1 1/2 cups mayonnaise

In a medium saucepan over medium heat, put in cold water whole beetroots, and cook for about 1 hour, or until soft when pierced with a knife. Rinse with cold water. Peel the cooked beetroots and let cool to room temperature. Finely grate and set aside.

In a separate saucepan over medium heat, put in cold salted water whole potatoes and carrots, and cook for 30 minutes, or until soft when pierced with a knife (don't overcook). Rinse with cold water. Peel the cooked potatoes and carrots, and let cool to room temperature. Separately finely grate carrots and potatoes.

In another small saucepan cook the eggs for about 10 minutes. Afterwards, put in cold water for another 10 minutes, and then peel them. If desired as another layer or for decoration, extra finely grate either the whole eggs or only the cooked yolks.

If desired, finely grate sour apples. If you don't use apples, a layer of mayonnaise may be required instead or even additionally to the apples layer.

Break or chop the herring into small pieces and remove any bones.

Evenly organize the layers in such order: herring – onions – potatoes – (apples/ mayonnaise) – carrots – mayonnaise – beetroots – mayonnaise – (eggs/ yolks).

Put in a fridge for at least 1 hour, then serve.

### My Tips:

- The **layers may be arbitrary**, but the general rule is to have beetroots on the top and herring on the bottom. **Another possible order:** potatoes – mayonnaise – herring – onions – carrots – mayonnaise – apples – mayonnaise – beetroots – (mayonnaise).
- **Eggs** and **sour apples** can be additionally added, if desired. Peel them and grate. Eggs can be grated as a middle layer as well.

- Instead of herring you can also use **smoked salmon**, if you prefer it.
- **Beetroots** are always to be **cooked separately** from other ingredients! Carrots, potatoes and even eggs can be cooked together, but each for different amount of time.
- For a lighter version of the salad: instead of mayonnaise you may try using **crème fraiche**.
- If the **onions** have a **very strong flavour**, you may first put them in **hot water** for 10 minutes, then rinse in cold water, and only then add to the salad.