

Oseledets pid Shuboyu Оселедець під Шубою

This is a very popular Ukrainian New Year's dish, and every cook makes hers slightly differently. I had a chance to sample two of these in 2013, and I've included the recipes below. Both cooks noted that some people make this recipe with many more layers (by duplicating layers of ingredients), but this adds nothing to the flavor, and makes the dish harder to cut and serve.

The name translates to "Herring under a Fur Coat," and refers to the appearance of the dish. The grated beets to have the look of an elegant fur; the mayonnaise is for show and because we're Ukrainian.

This is my Aunt Zoya's version:

On a plate, layer ingredients as noted:

1. Finely chopped onion
2. Oseledets (herring), mashed with a fork to break it up a bit. cover with mayonnaise and spread evenly.
3. Grated boiled potato. (Boil the potato in its skin, peel and grate.) Salt it slightly, and cover with mayonnaise.
4. Grated boiled beets. (Boil in skin, then peel and grate). Cover with mayonnaise.

My kuma Inna's is a bit different, with a few more ingredients. She puts the potatoes on the bottom, followed by

herring
onion
grated boiled eggs
grated carrots
grated beets

She thinks it's better if you let the herring flavor soak down into the potatoes. Lots of mayonnaise, as before.

The outer layer, the grated beets mixed with mayonnaise, is smoothed with a spoon to look nice and even.

The dish is served by cutting slices as you would a torte.