

The last few times I made this, I bought a large jar of herring in wine sauce at Costco and used it for this recipe. If you are a purist, go ahead and order the *Matjes* herring from Amazon or other sources. I was told that IKEA sometimes has it. I found a store in Brooklyn that also has it and will ship. Let Mr. Google help you find a source, but watch the quantity of the actual herring.

There are different recipes for serving *Matjes* herring. My favorite is the one I am posting here. The herring is served in a cream sauce with onions, apples, and pickles. This dish needs to be refrigerated for a few hours for all the flavors to blend. This recipe makes 4 generous servings.

Ingredients :

1 lb. (500g) herring in wine sauce
1 medium-sized crunchy apple
1 cup thinly sliced onion
1 cup chopped dill pickles
½ cup (150g) crème fraîche
4 TBS heavy cream
1 TBS champagne vinegar
½ tsp sugar
½ -1 tsp salt
½ tsp pepper
2 juniper berry kernels
2 allspice kernels
1 TBS mineral water
1 TBS fresh lemon juice

Directions:

Rinse the herring and let it drip through a sieve. Only use the herring and discard the rest. Cut the onion in half and thinly slice it, soaking it in a bowl with lemon juice while you prepare the sauce. Mix the *crème fraîche*, cream, vinegar, sugar, salt, pepper, juniper berries, allspice kernels and mineral water into a smooth sauce. Core and cut the the apples into bite-sized pieces. You can peel them if you wish. Chop the pickles into bite sized pieces. Add everything into the sauce and taste for seasoning. Add additional salt, pepper, and sugar as needed. Keep the dish covered in the fridge for about three hours, which will improve the flavor.

Guten Appetit!

Recipe from the Sunnycovechef.com

