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# Caviar Mold

Patricia Jones

Party Recipes from the Charleston Junior League - 1993

This recipe may be made ahead and refrigerated for up to two days. The best accompaniment is Melba toast.

**1/2 cup water**

**1 envelope unflavored gelatin**

## AVOCADO LAYER

**2 medium avocados, peeled, pitted and puree'd**

**1 large shallot, minced**

**2 tablespoons fresh lemon juice**

**2 tablespoons mayonnaise**

**1/2 teaspoon salt**

**dash freshly ground pepper**

**generous dash Tabasco sauce**

## EGG LAYER

**4 hard-cooked eggs, finely chopped**

**1/2 cup mayonnaise**

**1/4 cup fresh parsley, minced**

**1 large scallion, minced**

**1/2 teaspoon salt**

**dash freshly ground pepper**

**generous dash Tabasco sauce**

## SOUR CREAM LAYER

**1 cup sour cream**

**1/4 cup minced onions**

## FOR GARNISH

**Red lumpfish caviar**

**Black lumpfish caviar**

**Golden lumpfish caviar**

Oil a 7-inch springform pan.

In a glass measuring cup, combine the water and gelatin. Let stand for 5 minutes. Set the cup in a small pan and fill the pan with boiling water to reach one inch up the side of the cup. Heat over medium heat until the gelatin is completely dissolved, stirring, about 5 minutes.

Make the avocado layer: Combine all of the ingredients in a medium-size saucepan. Stir in two tablespoons of the dissolved gelatin. Cook over low heat, stirring constantly, until the gelatin is just melted, about 5 minutes.

Spoon the mixture into the prepared pan, spreading it evenly to the edge of the pan. Cover and refrigerate for 30 minutes.

Make the egg layer: Combine all of the ingredients in a medium-size bowl. Stir in one tablespoon plus one teaspoon of the dissolved gelatin. Spoon on top of the chilled avocado layer, spreading it evenly to the edge of the pan. Cover and refrigerate.

Make the sour cream layer: Combine the sour cream, onion, and the remaining dissolved gelatin in a small bowl. Mix well. Spoon over the egg layer. Cover and refrigerate until set, at least eight hours.

To serve: Remove the sides of the pan. Place the mold on a serving platter. Garnish the mold with the caviar, alternating the colors in whatever pattern that you choose.

Place the pan on a serving tray and accompany with Melba toast.

Yield: 4 cups

## Appetizers

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*Per Serving (excluding unknown items): 2786 Calories; 247g Fat (75.7% calories from fat); 50g Protein; 128g Carbohydrate; 12g Dietary Fiber; 998mg Cholesterol; 3589mg Sodium. Exchanges: 3 Lean Meat; 1 1/2 Vegetable; 2 Fruit; 1/2 Non-Fat Milk; 33 Fat; 5 Other Carbohydrates.*