Snacks / Denmark

Smørrebrød



An open sandwich on rye with butter. The order of the layers and the thickness of the butter both matter.

Time 25 min **Servings** 4

What you'll need.

- ☐ 8 slice Rye bread
- ☐ 200 g Pickled herring
- ☐ 3 piece Eggs — boiled
- ☐ 1 piece Red onion — in thin rings
- ☐ 20 g Dill
- ☐ 100 g Butter — softened
- ☐ 200 g Small prawns
- ☐ 8 piece Lettuce leaves
- ☐ 4 tbsp Mayonnaise
- ☐ Capers and lemon — to taste

Let's make it.

01 Butter every slice right to the edges. The layer should be visible to the eye rather than translucent.

02 For herring: a lettuce leaf, then pieces of herring, onion rings and capers. The lettuce keeps the brine off the bread.

03 For prawns: lay them in tight overlapping rows, then a spoon of mayonnaise, a slice of lemon and dill.

04 For egg: overlapping rounds of boiled egg, a line of mayonnaise, dill and a pinch of salt over the top.

05 Serve at once, with a knife and fork. Smørrebrød is not picked up by hand; it is not built for that.

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