

# NORWEGIAN SMOKED SALMON SANDWICH<sup>®</sup>



10  
portions

## Sandwich Assembly:

- 10 pieces Red beet, red onion & oat sandwich bread
- 250 g Sour cream
- To taste Fresh cracked black pepper
- 100 g Finely minced red onion
- 20 g Finely minced fresh chive
- 20 g Finely minced preserved lemon
- To taste Mixed baby green herbs
- 800 g Norwegian smoked salmon
- 20 g Cucumber
- 100 g Fresh anchovies
- 20 g Small capers
- 10 pieces Caper berries
- 20 g Salmon eggs
- 5 pieces Baby limes

Roasted seaweed (As needed)

## Instructions

- ✓ Cut the red beet, red onion, and oat sandwich breads in half.
- ✓ Spread sour cream on the bottom half and season with freshly cracked black pepper.
- ✓ Sprinkle with finely minced red onion, chive, and preserved lemon.
- ✓ Loosely place baby green herbs in between smoked salmon pieces.
- ✓ Tuck a few slices of cucumber, fresh anchovy, roasted seaweed, capers, and the caper berry between folds.
- ✓ Garnish top with salmon eggs and lime.