



DANISH OPEN SANDWICH

This fresh and elegant open sandwich combines classic Scandinavian flavours. Crisp cucumber and dill complement smoky paprika-spiked prawns and creamy egg slices – all artfully arranged on good bread. Finished with a flourish of cress, it makes a light yet filling lunch or brunch.

Prep time 15 minutes | Cook time 6 minutes | Serves 2

¼ cucumber
1 tbsp white wine vinegar
1 tbsp dill, chopped
200g shell-on cooked north Atlantic prawns
1 tbsp mayonnaise
1 tsp smoked paprika
½ lemon to squeeze
2 Burford Brown egg, hard boiled

To serve:

Cress

Slice your cucumber into rounds and season with white wine vinegar, sea salt and the chopped dill.

Peel the prawns and toss gently with the mayonnaise, smoked paprika, a squeeze of lemon juice and black pepper.

Slice the eggs with an egg slicer or a knife and arrange the egg and cucumber on the bread, alternating as you go.

Top the egg and cucumber with the dressed prawns and cress and eat immediately.



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