



Skagenröra on crispbread

SWEDEN

If you go to Sweden, you will undoubtedly get to taste the delightful seafood. One way shellfish is sometimes served is as “Skagenröra” – a shellfish open sandwich filling.

When we make Skagenröra, we love teaming up with a crusty cereal bread or gourmet crisp bread such as [Pyramid](#).

Makes for a fantastic starter at any dinner party – or even in smaller sizes as canapés. Make sure you always use good quality seafood for Skagenröra.

Serves 4, open sandwiches

Skagenröra mixture

- 200g good quality fresh prawns – or a mixture of prawns/crayfish tails. We recommend using [prawns in brine](#) (or hand peeled fresh) as the flavour is much nicer than anything frozen.
- 50 ml of mayonnaise
- 100 ml crème fraîche
- 2 tbsp. fresh, finely chopped dill
- 2 tbsp. fresh finely chopped chive
- 1 shallot onion, finely chopped
- ¼ tsp. grated lemon zest
- ¼ tsp. grated horseradish (you can use horseradish from a jar if you can't get fresh horseradish)
- A small squirt of Dijon mustard
- A squeeze of lemon juice
- Salt, pepper to taste

Mix all ingredients for the sauce and then carefully add the seafood.

Leave in fridge for a few hours for flavours to mingle.

To assemble:

4 slices of bread – we recommend a gourmet crisp bread such as [Pyramid](#) or Leksands. If you prefer softer bread, go for a crusty seeded wholemeal loaf.

A bunch of rocket leaves, 4 slices of lemon and some finely chopped chives, to decorate

Prepare the bread, add a small amount of rocket to the base (this will prevent the bread from going soggy from the Skagenröra, this is especially important if using [crisp bread](#)). Spoon on a generous amount of the seafood mixture, then decorate with a slice of lemon and some finely chopped chives.

Other serving suggestions:

You can use this as a filling to closed sandwiches and rolls, as an accompaniment to a big salad – as well as reducing the mayonnaise and crème fraîche to make a leaner version.