

Recipe for **Toast Skagen**
Serves 2



Two slices bread
Knob butter
Cocktail prawns

Sauce

50g mayo
50g crème fraîche
Half a red onion finely diced
A handful of dill thinly chopped
A squeeze of lemon
Salt
Pepper

Garnish

Make pickle liquor equal parts
White wine vinegar
Sugar
Water

Slice red onion and or cucumber and let soak in the pickle for three hours in the fridge.

Method

Step 1

First make your skagen sauce

Mix crème fraîche and mayo

Add dill and red onion finish with squeeze of lime, salt and pepper.

Step 2

Cook your toast in pan with the butter until golden brown.

Step 3

Last minute mix the sauce with the prawns and top onto toast

Add pickled cucumber and red onion (fish roe optional)