

Recipe card - Bohus shrimp sandwich



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With a Bohus shrimp sandwich, you can never go wrong – no matter the occasion!

This is what you need (serves 4):

4 slices of toast
Butter
Lettuce leaves
2 hard-boiled eggs
1 lb shrimps cooked and peeled
3 tbsp mayonnaise
3 tbsp sour cream
Fresh chives
Dill
4 tbsp SILLROM
(Herring Roe)
Lemon
Cucumber

This is how you do it:

Spread the toasts with butter. Garnish with a lettuce leaf on each. Slice the eggs and distribute on the toasts. Spread the shrimps over the eggs. Mix mayonnaise, sour cream, chopped chives and dill. Place a dollop on each toast and add lumpfish roe on top. Garnish with lemon slices and a fresh sprig of dill.



RÄKOR MED SKAL,
shrimps with shell,
17.6oz



SILLROM
herring roe, 2.9oz