

TOAST SKAGEN

EQUIPMENT

CHEF'S KNIFE, PERFORATED AND SOLID BAKING TRAY, MIXING BOWL, SPOONS, BREAD KNIFE, PAPER TOWEL

INGREDIENTS

500GM PEELED GREEN PRAWNS, 60GM CRÈME FRAICHE, 50GM MAYONNAISE,
5-6 DILL SPRIGS, 1 LEMON, SMALL JAR CAVIAR (LUMP FISH OR AVRUGA),
SALT, BLACK PEPPER, 1-2 SMALL BAGUETTE, CANOLA OR OLIVE OIL SPRAY

METHOD

PLACE PEELED PRAWNS ONTO A PERFORATED BAKING TRAY AND INTO A PRE-HEATED OVEN STEAM SETTING 100°C FOR 7-8 MINUTES UNTIL COOKED.

IN A SMALL MIXING BOWL COMBINE CRÈME FRAICHE, MAYONNAISE, 3-4 CHOPPED DILL SPRIGS, THE JUICE OF ½ A LEMON, SALT AND CRACKED PEPPER, MIX WELL AND SET ASIDE.

ONCE THE PRAWNS HAVE COOKED REMOVE FROM THE OVEN AND PAT DRY WITH PAPER TOWEL AND SET ASIDE TO COOL AT ROOM TEMPERATURE.

SLICE THE BAGUETTE INTO CROUTONS AND SPRAY THE SURFACE OF EACH CROUTON WITH OIL SPRAY, GRILL ON ONE SIDE ONLY UNTIL GOLDEN BROWN.

ONCE THE PRAWNS HAVE COOLED ROUGHLY CHOP THE PRAWNS INTO SMALL PIECES AND MIX THROUGH THE MAYONNAISE AND CRÈME FRAICHE MIXTURE. CHECK THE SEASONING AND ADJUST IF REQUIRED.

TO SERVE SPOON A SMALL AMOUNT OF PRAWN MIXTURE INTO A CROUTON AND TOP IT WITH A DOLLOP OF CAVIAR, GARNISH WITH DILL SPRIGS AND SERVE.

HINTS & TIPS

- THIS IS A GREAT OPTION FOR A CANAPÉ OR SNACK BEFORE A MEAL. YOU CAN MAKE THE PRAWN MIXTURE ONE DAY IN ADVANCE AND KEEP IN THE FRIDGE UNTIL REQUIRED.
- THIS IS A CLASSIC SCANDINAVIAN DISH INVENTED IN THE SMALL FISHING VILLAGE OF SKAGEN IN DENMARK, FOR BEST RESULTS USE THE FRESHEST POSSIBLE PRAWNS.