



Smoked Salmon & Kyuri Tea

10 portion



Ingredients

Salmon gravlax	500 gr	Best Food Real Mayo
French bread		Salmon
Blue Band Margarine		Kyuri
Garlic		Fresh Dill
Parsley		Black olives
Kyuri		Tomato cherries

Cooking Methods

Preparing Smoked Salmon

1. Prepare the salmon gravlax

Preparing Kyuri Sandwich

1. Wash the salad.
2. Cut french bread tilted then spread with a mixture of garlic margarine and parsley.
3. Smear french bread with real mayo.

Making Salmon & Kyuri Sandwich

1. Arrange salmon over french bread that has been smeared mayonnaise.
2. Decorate with fresh dill, black olives and cherry tomatoes.
3. Smear french bread with real mayo.