

Räksmörgås (shrimp & cucumber sandwich)

- 2 boiled eggs
- 2 slices rye bread, or any other good-quality bread
- 1/4 cup mayonnaise
- 4-6 lettuce leaves
- 1/3 pound (approximately 15-20 depending on size) cooked prawns/shrimps, deveined and peeled
- juice of 1 lemon + slices for garnish
- 4 small sprigs of dill
- 8 slices cucumber

Instructions

- Slice the eggs and cucumber into thin slices.
- Spread 1 tablespoon of mayonnaise over each slice of bread.
- Season the prawns with salt, pepper and lemon juice.
- Arrange lettuce on top, followed by cucumber, eggs and seasoned prawns.
- Top with extra mayonnaise, garnish with dill and lemon slices, and serve.