

introduktion:

Smørrebrød is a traditional dish in denmark.

Many people and parents make rye bread for their children.

But smørrebrød is a bit more fancy. And known throughout all of denmark.

There are many different types of smørrebrød toppings, like fish filet, salmon and so much more, we have chosen to make smørrebrød which is called smørrebrød with tapas and eggs.

There is many different kinds of smørre as already mentioned in text you can see some pictures and names down below.

The one we are making is called smørrebrød's tapas with two eggs.



this is a different type of smørrebrød it is called slagter schmelling.

It is made of eggs and shrimp.

if you translate it to english it would butcher schmelling.



this is a smørrebrød that is called dyrlægens natmad.
it is made of leverpostej and red onion.
if you translate to english it would be veterinarian's midnight snack.



This is a smørrebrød that is called smørrebrød with roast beef,
pickles and bacon.
if you translate it to english it is called smørrebrød with roast beef



This is a smørrebrød that is called smørrebrød with fish fillet.
It is made of fish fillet, remoulade and some lemon.
if you translate it to english it is called smørrebrød with fiske filet.

rye bread ingredients:

150 g broken rye kernels (approx. 2 dl)
2½ dl boiling water:
12½ g of yeast:
1½ dl lukewarm water:
2 dl buttermilk:
1 dl dark beer:
250 g wheat flour (approx. 5½ dl)
125 g rye flour (approx. 1⅞ dl)
100 g flaxseed (approx. 1½ dl)
75 g sunflower seeds (approx. 1¼ dl)
62½ g sesame seeds (approx. 1 dl)
2 tablespoon coarse salt:



this is how you do it:

1. Pour the rye kernels into a large bowl, pour boiling water over while stirring, and leave it to steep for approx. 1 hour.
2. Stir the yeast into the lukewarm water and add the other ingredients. Stir the dough well.
3. Cover the dough with, for example, a lid and leave it to rise in a warm place for approx. 1 hour.
4. Divide the dough into 2 greased rye bread molds of 1½ liters and let the loaves rise for approx. 50 minutes
5. draw x shapes with a knife in the bread and bake them at the bottom of the oven.



toppings ingredients.

¼ small red onion

¼ cup parsley

½ caper

¼ dl creme fraiche 38%

Freshly ground pepper

½ liter of water

½ tablespoon vinegar

1 egg

1 rye bread cut into round pieces

12½ g lumpfish roe



this is how you do it topping edition:

1. Finely chop the red onion, parsley and capers and mix it with the sour cream and pepper. Taste.
2. Put the sauce covered in the fridge for at least ½ hour.
3. Meanwhile, bring water and vinegar to the boil in a saucepan.
4. Crack the eggs into a saucer.
5. When the water boils, you whip with a whisk - so that a vortex is formed.
6. Remove the whisk and carefully pour the eggs into the vortex.
7. Let the eggs cook for approx. 3 min., until the egg white is set, but the yolk is still runny.

8. Lift the eggs with a slotted spoon and place them in ice cold water.

9. Leave the poached eggs in the cold water until ready to use.

10. Spread the rye bread with the crème fraîche mixture, add the poached eggs and roe.