

Picandou and Smoked Salmon bretzel



Informations

People : 1

Preparation : 15 min.

Ingredients

- 1 Picandou
- 1 bretzel
- 3 slices of smoked salmon
- 2 radishes, sliced
- Alfalfa sprouts
- Salad leaves
- 50 g of sour cream
- 1 teaspoon of honey
- 1 teaspoon of Dijon mustard
- 1 tablespoon of chopped dill
- Cayenne pepper
- Salt

Preparation steps

1. In a bowl, mix sour cream, honey, mustard, and dill. Season with salt and cayenne pepper.
2. Cut the pretzel in half and spread a bit of the dill sauce on it. Add the salad, smoked salmon, Picandou cut into pieces, radishes, and alfalfa sprouts.