

Dark rye bread with prawns and Picandou à Tartiner

Informations

People : 4



Ingredients

- 80 g Picandou® à Tartiner
- 8 slices of dark rye bread
- 300 g marinated peeled prawns
- 4 tablespoons crème fraîche
- 2 tablespoons honey
- 1 lemon
- Chilli flakes
- Small green peppers
- Chives
- Oregano

Preparation steps



1. Finely chop peppers and mix with Picandou© à Tartiner, crème fraîche, honey, chilli flakes and juice of half a lemon.
2. Spread the mixture on the slices of dark rye bread.
3. Top with marinated prawns and garnish with chives and oregano.

? **Tip:** You could add the remaining lemon juice just before serving.