Smoked salmon sandwich with lemongrass cream



Ingredients

4

- 4 slices tramezzini loaf, white
- 500 g long slices salmon
- 200 g crème fraîche
- 100 g mayonnaise
- 4 dessertspoons chives, chopped
- 1 lime, grated peel and juice
- 1 extra lime to garnish
- ½ bunch coriander, chopped
- 2 dessertspoons mint, chopped
- 2 dessertspoons Bresc Lemongrass Puree
- 1 red onion
- salt and pepper
- 1 cucumber
- iceberg lettuce

Used Bresc products



Bresc Lemongrass puree 450g

Preparation method

Clean the cucumber and cut long ribbons from it. Chop the onion into rings and slice the lettuce finely. Mix the lemongrass, lime, chives and coriander into the crème fraîche and season. Spread the mayonnaise on the slices of bread and top them with lettuce, mint, salmon and onion. Build three layers then slice them diagonally. Use a skewer to help them stick together. Garnish with segments of lime and the coriander leaves.

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