



## Muesli Bread with salmon tartare

### Preparation

1. Put aside some chives for garnishing. Finely dice the salmon into very small squares, using a very sharp knife. Chop the red onion and chives finely and mix with the salmon. Season with salt, pepper, lime juice, and oil.
2. Stir lemon juice into the heavy sour cream. Fold the horseradish into the cream. Season with salt, pepper and sugar.
3. Quarter the slices of bread, spread with horseradish cream and top with tartare. Garnish with chives.



### Ingredients

**4** slices of Mestemacher Muesli Bread

#### For the tartare:

**150 g** of raw salmon filet

**1** small red onion

**1/2** bunch of chives

**1 tbsp.** of lemon juice

**1 tbsp.** of olive oil

#### For the horseradish cream:

**50 g** of heavy sour cream

**20 ml** lemon juice

**1 tbsp.** of freshly-grated horseradish

salt, pepper, a pinch of sugar according to taste



photo: Susanne Brauer, Kochmädchen