

Scandi Smoked Mackerel on Rye



Serves 2

Prep 20 mins

No Cook

Easy

Ingredients

3 slices pumpernickel-style dark rye bread, cut in half
50g half-fat crème fraîche
2 tbsp chives, finely chopped
1 small eating apple, quartered, cored and cut into small chunks
8 cherry tomatoes, halved
1 slender celery stick, sliced
2x 5g smoked mackerel fillets
1 lemon, cut into wedges, to serve

1. Divide the bread between 2 plates. Mix the crème fraîche and chives in a bowl. Stir in the apple, tomatoes and celery, then spoon on top of the bread.
2. Flake the mackerel into chunky pieces and arrange on top. Top with more chives and serve with lemon wedges and some salad leaves.