

# Smoked Salmon & Egg Tartine



**Serves 1    Prep 10 mins**

**Cooking 5 mins**

**Easy**

## **Ingredients**

1 piece of wholemeal bread or other bread, toasted  
2 tbsp sour cream  
1 tbsp chives  
2 slices smoked salmon  
2 quail's eggs  
1/2 red onion, diced finely (optional)  
celery salt for sprinkling

1. Toast the bread. Mix the sour cream with the chopped chives and spread on the toast.
2. Boil the quail's eggs for 2 minutes, then peel and halve when cooled down.
3. Top with the slices of smoked salmon, sliced boiled quail's eggs, more chives and the diced red onions, if using.
4. Sprinkle with celery salt to serve.