



Skagen Röra  
"Swedish Shrimp Salad"  
*Recipe by Chef Ulrika Bengtsson*

*wine pairing:*  
Hermann J. Wiemer Vineyard  
Dry Riesling

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# *Chef Ulrika's Skagen Rora Swedish Shrimp Salad*

A 12-oz. bag frozen, cooked peeled, deveined, tail-off small shrimp (preferably North Atlantic), thawed overnight in fridge.

3 Tbsp. Sour Cream

2 Tbsp. Mayonnaise

1 Tbsp. Lemon juice

2 Tbsp. Finely chopped dill

2 Tbsp. Minced red onion

1 tsp. Lemon zest

1/4 tsp. Kosher salt

1/4 tsp. Fresh ground black pepper

1 Tbsp. Bleakfish or Whitefish roe for garnish. (optional)

4 Slices White Bread

Small sprigs of dill for garnish

Finely chop dill to yield 2 Tbsp; place in a large bowl. Finely mince 1/4 small red onion to yield 2 Tbsp and add to bowl with dill.

Place the thawed shrimp on a baking sheet and thoroughly pat dry with paper towels. Place shrimp in bowl with onion and dill. Finely grate the zest of 1/2 lemon using a Microplane grater into bowl. Cut the lemon in half and squeeze to yield 1 Tbsp. Add lemon juice to bowl with shrimp and mix gently with a rubber spatula to combine. Cut remaining lemon half into 4 wedges and set aside for serving.

Add 2 Tbsp. mayonnaise, 3 Tbsp. Sour Cream, and 1/4 tsp. kosher salt to shrimp; mix gently to coat. Season with freshly ground black pepper and more salt if needed. Cover with plastic wrap and chill in fridge for 30 minutes before serving.

For the toast.; Melt 1 Tbsp. butter in a large skillet over medium-low heat. When butter is sizzling, arrange 2 slices white bread in pan and cook, turning a few times to allow both sides to brown. Remove when golden brown, 3-5 minutes.

Repeat for the remaining 2 slices. Cut the bread slices diagonally.

Transfer toasts to plates and top with a tablespoon of shrimp salad on each.

Squeeze some of the reserved lemon on top.