

Recipe card sprat roll



Recipe card

sprat roll

16 pieces, serves 4:

- 4 eggs
- 7 tbsp milk or cream
- 1/2 tsp of salt
- 2 slices of soft thin-bread
- 1 tin of SKARPSILL marinated sprat fillets
- 1/2 shredded leek
- 1 finely chopped onion

This is how you do it:

Beat the eggs, milk/cream and salt together. Melt a little cooking oil in a saucepan or frying pan and pour in the mixture. Heat gently, stirring all the time, till the mixture acquires a creamy consistency. Butter the bread. Spread the scrambled egg, sprat fillets, leek and onion on it, roll up and cut in 1 inch slices. The perfect companion to a good beer.



SKARPSILL
marinated sprat filléts 100g