KitchenBooQ

Boiled Potato on Rye Bread, aka Potato Salad on Toast (Kartoffelmad)

Serving: 4 | Cooking Time: 5 mins | Level: Easy



INGREDIENTS

For the herbed remoulade:

1/2 cup Vegenaise®
1 1/2 teaspoons finely chopped capers
1 teaspoon whole grain Dijon mustard
1 teaspoon finely chopped dill
1 teaspoon chopped chives
1 teaspoon finely chopped flat leaf parsley
1 dash hot sauce, to taste
1 dash red wine vinegar, to taste
1 dash freshly cracked pepper, to taste

For the smørrebrød:

8 ounces fingerling or new potatoes
4 slices Danish-style rugbrød (rye bread)
2 to 3 small radishes, thinly sliced
1 pickled red onion, thinly sliced
4 tablespoons crispy fried onions
Dill sprigs, for garnish
Chopped chives, for garnish
Flat leaf parsley leaves, torn, for garnish

PREPARATION

1. Cover potatoes with salted water and bring to a boil. Meanwhile, make the remoulade: Combine the Vegenaise®, mustard, chopped herbs, chopped capers, hot sauce, and cracked pepper in a medium bowl. Stir until well combined. Taste and adjust seasoning.

2. When the potatoes are fork-tender, drain and set aside until cool enough to handle. Slice into ¼-inch thick rounds. Sprinkle with salt and pepper to taste.