

# Dark rye bread with prawns and Picandou® spread

## Informations

People : 4

Preparation : 15 min.



## Ingredients

- 80 g Picandou® spread
- 8 slices of dark rye bread
- 300 g marinated peeled prawns
- 4 tablespoons crème fraîche
- 2 tablespoons honey
- 1 lemon
- Chilli flakes
- Small green peppers
- Chives
- Oregano

## Preparation steps



1. Finely chop the green peppers before mixing with the Picandou® spread, crème fraiche, honey, chiliflakes and the juice of half a lemon.
2. Spread the preparation on a slice of dark rye bread.
3. Top with 2 or 3 marinated prawns and decorate with some chives and oregano leaves.

? **Tips and Ideas:** You can add the remaining lemon juice just before serving.