

Kalles Kaviar Open-Faced Sandwich with Remoulade Sauce

A delightful Swedish-inspired open-faced sandwich featuring the unique flavor of Kalles Kaviar topped with a creamy, tangy remoulade sauce. Perfect for a light lunch or snack.



Sandwich

15 min

Total time

easy

Difficulty

280

kcal / serving

Nutrition per serving (estimated)

Protein 11 g

Carbs 29 g

Fat 12 g

Fiber 4 g · Sugar 3 g · Sodium 1050 mg

Ingredients

- 1 slice of rye bread
- 30g Kalles Kaviar
- 2 tbsp remoulade sauce
- 1 slice of hard-boiled egg
- Fresh dill for garnish
- Salt and pepper to taste

Substitutions

Rye bread – A slice of pumpernickel bread

Fresh dill – Fresh chives, finely snipped

Hard-boiled egg – A slice of hard-boiled quail egg

Steps

- 1 Start by toasting the rye bread lightly until golden brown.
- 2 Spread the Kalles Kaviar evenly over the toasted slice.
- 3 In a small bowl, mix the remoulade sauce with a pinch of salt and pepper.
- 4 Spread the remoulade sauce over the Kalles Kaviar.
- 5 Top the sandwich with a slice of hard-boiled egg.
- 6 Garnish with fresh dill.
- 7 Serve immediately and enjoy your open-faced sandwich!

Chef's tips

- A good slice should stay crisp at the edges while remaining sturdy enough to hold the toppings without bending.
- Keep the egg slice intact and the dill leaves dry; excess moisture can make the bread soggy.
- For a neat presentation, assemble just before serving, since the creamy topping softens toasted rye as it sits.

Drink pairing

A crisp, dry pilsner

Its clean, refreshing finish complements the salty caviar and tangy, creamy remoulade without overwhelming the rye.

0% option: Chilled sparkling water with a squeeze of lemon

Storage

Best eaten freshly assembled. Refrigerate any leftover toppings promptly in separate covered containers and use within 3-4 days; discard food left out for more than 2 hours.

Frequently asked questions

Can I prepare this ahead?

Keep the toppings covered in the refrigerator and the bread separate; assemble shortly before serving to preserve the toast's texture.

How can I tell if the toast is ready?

Look for lightly golden edges and a crisp surface, while avoiding a slice so dark or dry that it crumbles.

What can I serve alongside it?

A simple cucumber salad or crisp sliced vegetables make a fresh, light accompaniment.