

Toast Skagen – Classic Swedish Shrimp Toast

Nurja · 08/05/2025



Prep Time

Under 30 min

Difficult

Easy

Servings

6

Description

Classic, delicious, and quick to make, this Swedish shrimp toast (Toast Skagen) is served on butter-fried bread. The creamy shrimp mixture is made with prawns, mayonnaise, and dill. Top it with a spoonful of whitefish roe and lemon wedges for an elegant finish.

Ingredients

- 1 jar of shrimp in brine (~580 g)
- 1 dill bunch
- 150 ml mayonnaise
- 1 lemon
- 3 slices white bread (regular sandwich bread)
- 2 tbsp butter
- 80 g whitefish roe (~3 tbsp)
- Salt
- Black pepper

Instructions

1. Drain the shrimp in a sieve.
2. Chop the dill (save a few sprigs for garnish). Mix the dill with the mayonnaise.
3. Season with juice from half the lemon, and add salt and pepper to taste. Cut the remaining lemon into wedges for later serving.
4. Squeeze out any excess liquid from the shrimp and mix them with the mayonnaise mixture.
5. Cut the bread slices diagonally and fry them in butter in a pan until golden brown.
6. Serve the shrimp mixture on the toast with whitefish roe, lemon wedges, a little extra dill, and freshly ground black pepper. For the roe, form with a spoon and garnish on top with the extra dill.