

BALTIC HERRING SANDWICH WITH EGG BUTTER

Mirelle Rebane

INGREDIENTS:

4 Baltic herrings

Estonian bread

1 onion

green fresh onion

dill

2 eggs (I had blue and brown egg 😊)

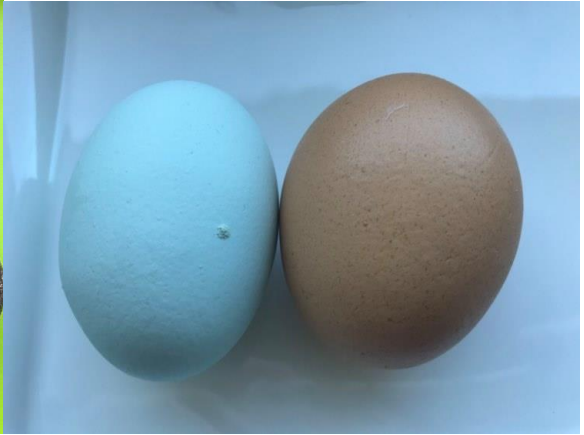
salt

pepper

laurel-leaf

vinegar





DIRECTIONS

Clean and fillet the baltic herring

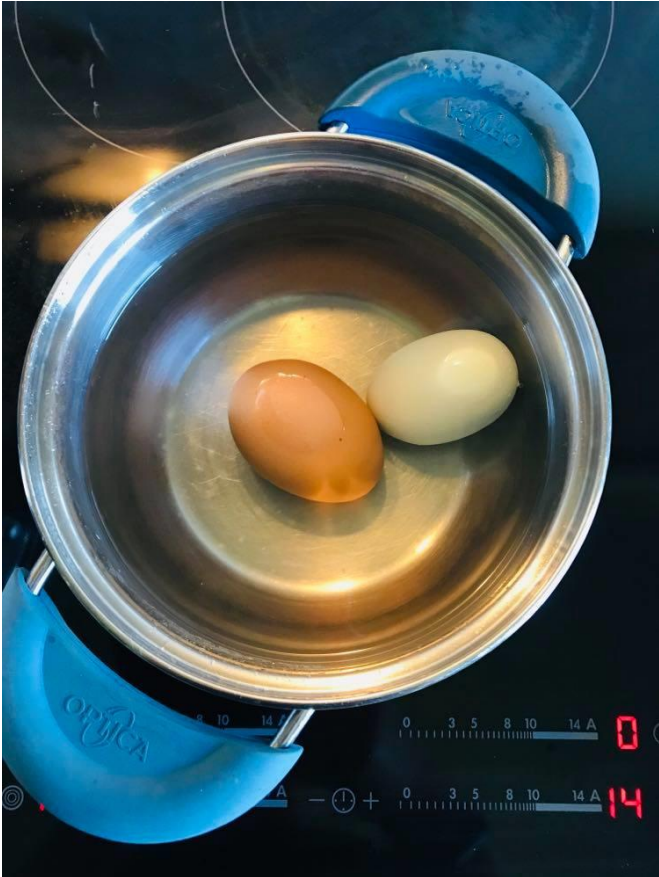




Put the herring in the Baltic marinade (salt, pepper, onion, laurel-leaf, vinegar).
Leave in the refrigerator for 6 hours.



Boil eggs (4 minutes)



Crush the egg, mix with salt, butter, green onion and dill



Spread egg butter on bread, then Baltic herring and enjoy 😊

