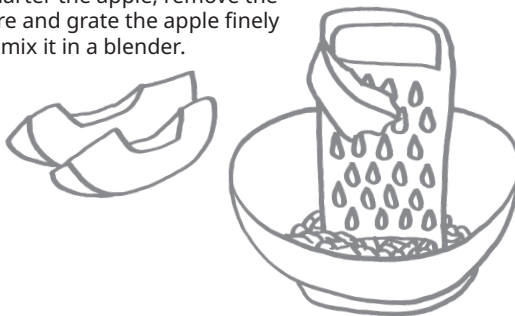


Cooking with Elk

SALMON HOT DOG



- 1 Quarter the apple, remove the core and grate the apple finely or mix it in a blender.



- 4 Heat the butter to a high temperature in a pan. Fry the salmon pieces in it for 2-3 minutes on each side. Finally, salt them and let them stand for a short time.



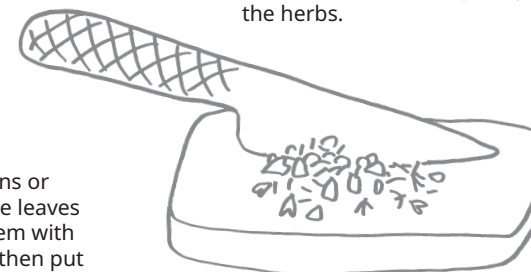
- 2 Add lemon juice, skyr or yoghurt, chopped dill and a pinch of salt. You can also add pepper or grated horseradish.



- 3 Cut the salmon fillets so that each fillet forms long strips that will fit in the bun.



- 5 In the meantime, finely chop the herbs.



- 6 Cut and open the buns or rolls. Place the lettuce leaves on them and drip them with the prepared sauce, then put two strips of salmon in each bun and add more sauce.



- 7 Finally, mix the fried onion with chopped herbs and decorate the salmon hot dog.

Bon appetite!

