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A quick guide to
SMIØRREBRØD

Basic julefrokost for beginners

2017

*Until one master the rules of the smørrebrød,
one is not ready to break them.*

Vilhelm Nimb

Maybe true... Maybe not!

['sil'e-mað]

SILDEMAD

with karrysalat, eggs & onions

What you need...



One slice of rugbrød



Pig fat or Danish butter



Three pieces of pickled herring



Two tea spoons of karrysalat



Three to four onion rings



Half a boiled egg

Egg

What you do...



Cut a slice of rugbrød



Put fat or butter on the bread



Place the pieces of herring



Add karrysalat



Add onions



Add the half egg



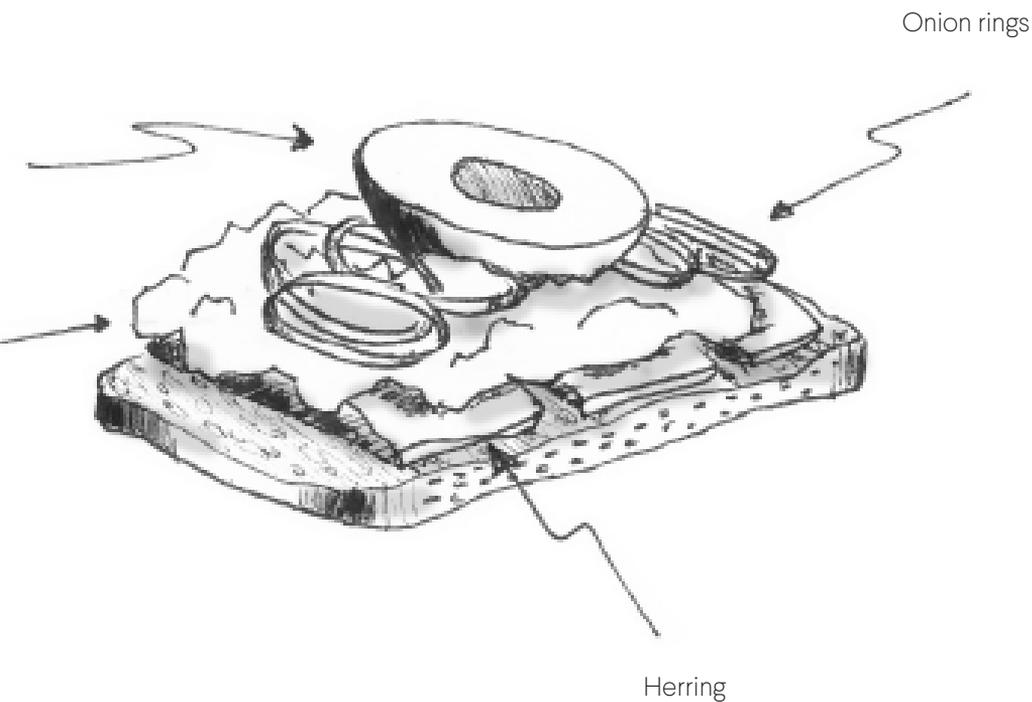
Add salt & pepper

Curry salad



Back in the days people used to be able to walk from Denmark to Sweden, because the sea was so full of herring.

It's a fact!



['fɛsg'e-fil'a']

FISKEFILLET

with lettuce, remoulade & lemon slices

What you need...



One slice of rugbrød



Pig fat or Danish butter



One leaf of lettuce



One fried fish fillet



Three tea spoons of remoulade



Two slices of lemon

What you do...



Cut a slice of rugbrød



Put fat or butter on the bread



Place the lettuce on the bread



Place the fried fish fillet



Add remoulade



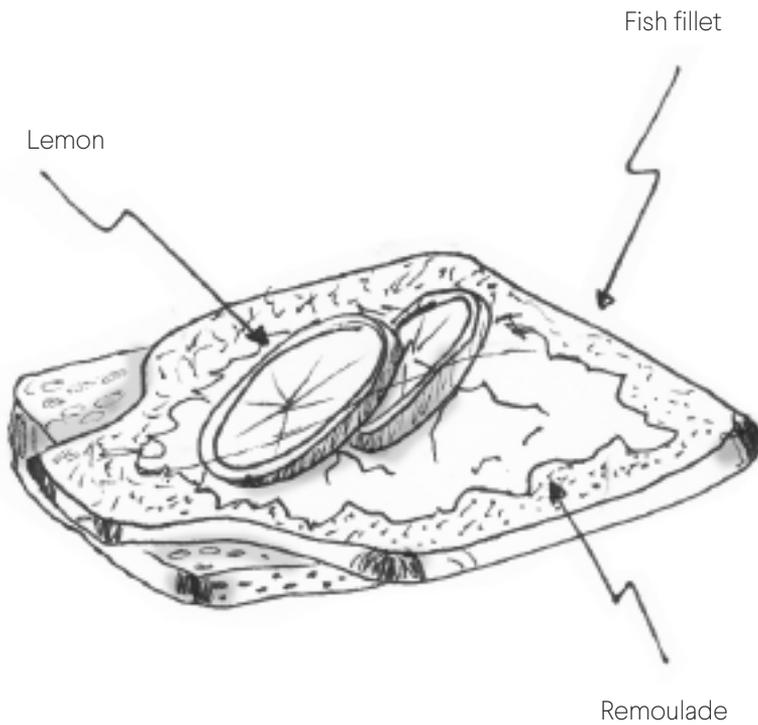
Add the lemon slices on top



Add salt & pepper

"We know, it looks like a cutting board on top of another cutting board, but it is not"

Okay..!



[fl'a'sge-st'i']

FLÆSKESTEG

with red cabbage, pickled cucumber
& orange slices

What you need...



One slice of rugbrød



Pig fat or Danish butter



Two slices of flæskesteg



Three table spoons of red cabbage



Five slices of pickled cucumber



Two slices of orange

What you do...



Cut a slice of rugbrød



Put fat or butter on the bread



Place the flæskesteg on the bread



Add the red cabbage



Add pickled cucumbers



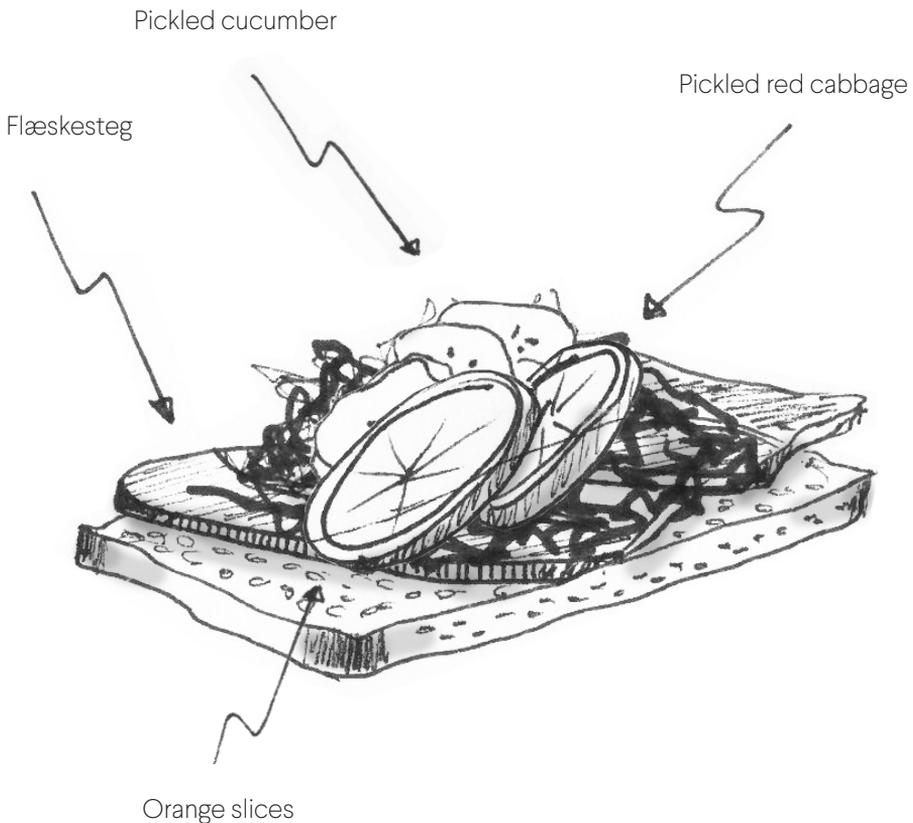
Add the orange slices on top



Add salt & pepper

*Flæskesteg is so tasty that danes also use the word **steg** as a synonym for really attractive people.*

*Not recommended
for Pick Up Lines!*



[lew'po,sdaj']

LEVERPOSTEJ

with fried champignon & bacon

What you need...



One slice of rugbrød



Pig fat or Danish butter



Three table spoons of warm leverpostej



Two table spoons of fried champignon



Three pieces of fried bacon

What you do...



Cut a slice of rugbrød



Put fat or butter on the bread



Add the warm leverpostej on the bread



Add the fried champignons



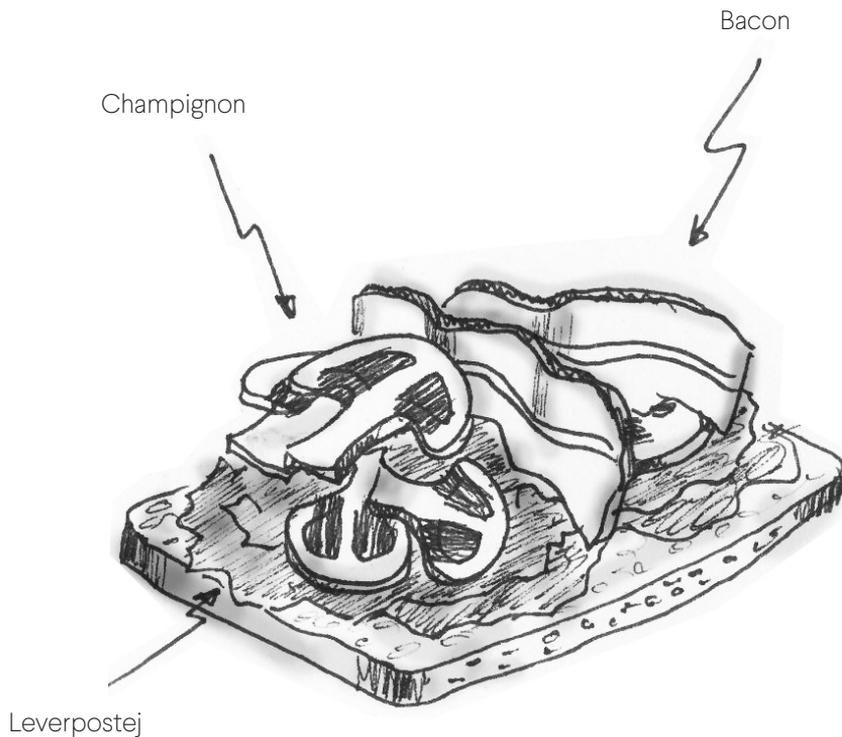
Add the bacon pieces



Add salt & pepper

In the 1940's the Danish state standardized the ingredients to prevent production of low quality leverpostej.

That's how serious we are about leverpostej..!



['sylde]

SYLTE

with dijon mustard and pickled beetroot

What you need...



One slice of rugbrød



Pig fat or Danish butter



Two slices of high quality sylte



Two tea spoons of dijon mustard



Two large pieces of pickled beetroot

What you do...



Cut a slice of rugbrød



Put fat or butter on the bread



Add the slices of sylte



Evenly spread the dijon mustard on top



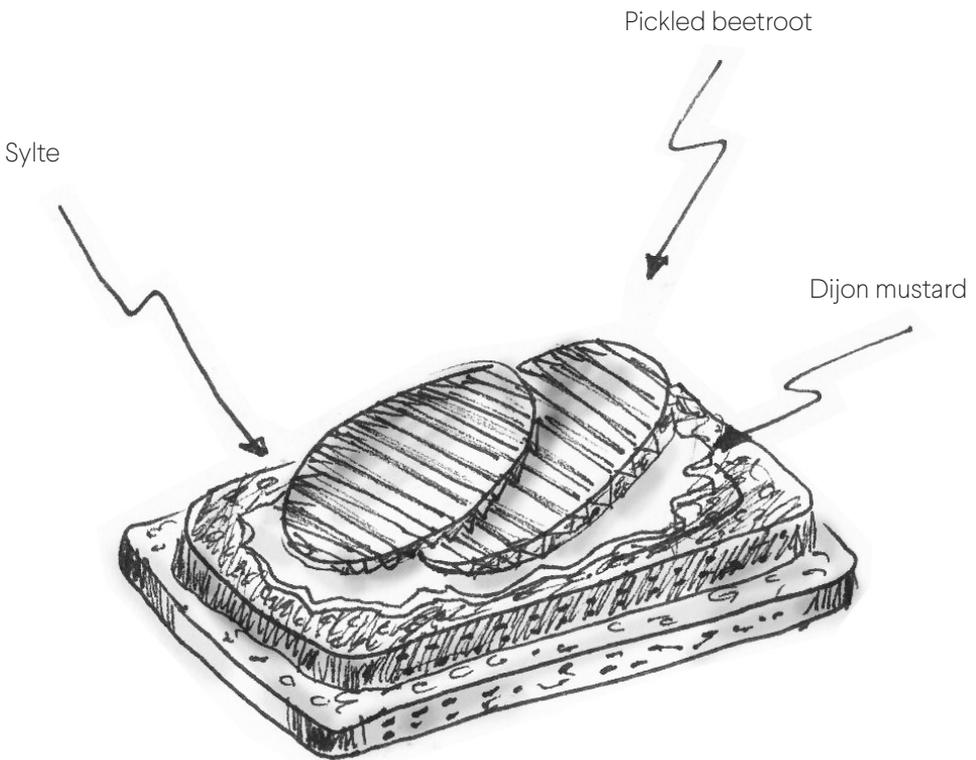
Add the pieces of pickled beetroot

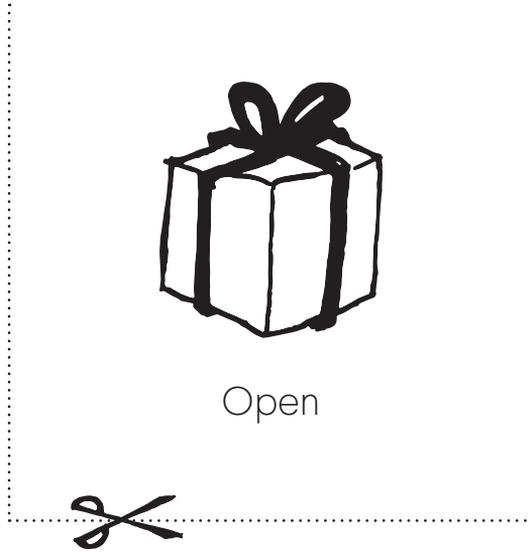


Add salt & pepper

*You might wonder what sylte is actually made of.
Try it first, enjoy the rich flavours of Danish Christmas.*

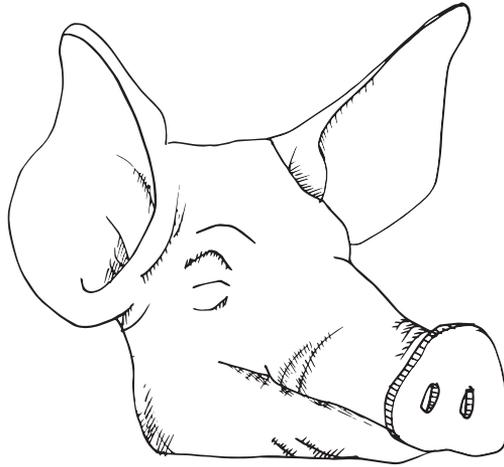
*You will find the answer
on the following page!*





*Advent calendars are so Danish.
Every child has at least 5 that they open everyday.*

*Now it's your turn, open up and
find out what sylte is made of!*



Don't worry...

It's a no-brainer!

['fri-ka-del'r]

FRIKADELLER

with dijon mustard and pickled beetroot

What you need...



One slice of rugbrød



Pig fat or Danish butter



Two frikadeller



Two table spoons of cucumber salad

What you do...



Cut a slice of rugbrød



Put fat or butter on the bread



Slice both frikadeller in two pieces



Add the frikadelle slices on the bread



Add the pickled cucumbers

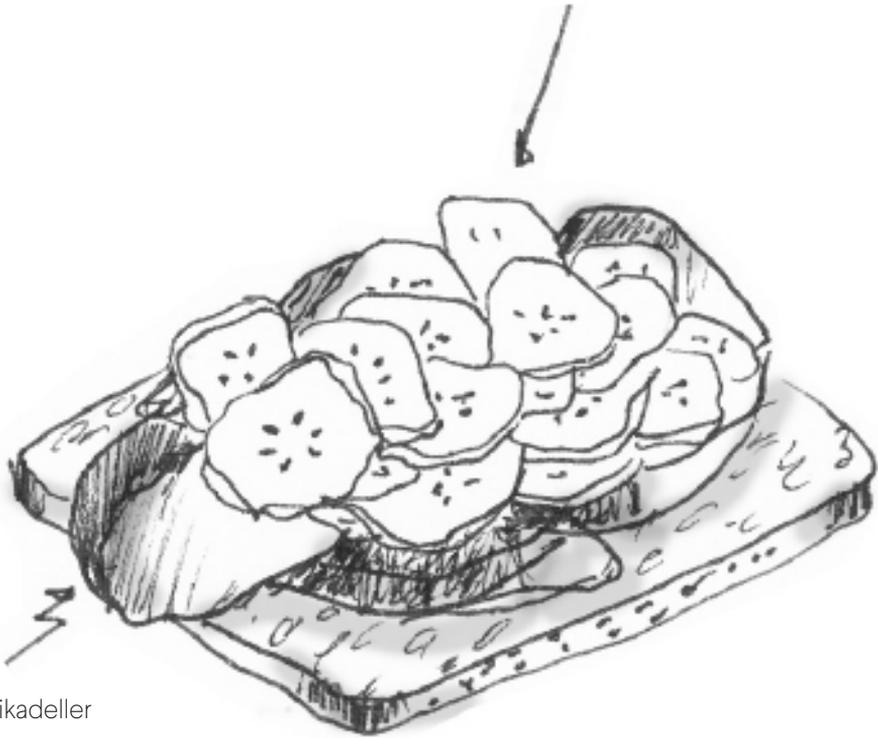


Add salt & pepper

*In Danish frikadeller is also the name of
Princess Leia's unique hair style.*

May the frikadelle be with you!

Pickled cucumber



Frikadeller

*Enjoy the rest of your evening, go easy on the snaps,
and Merry Christmas from us at*

insigt.design

