KIKKOMAN

Smørrebrød with sweet potato mousse

Total time **40 mins** **20 mins** preparation time **20 mins** cooking time

INGREDIENTS

10 portion(s)

For the sweet potato mousse:

700 g	sweet potatoes, peeled and diced
70 g	whipping cream
10 g	butter
20 ml	Kikkoman Naturally Brewed Soy Sauce
2 g	ground black pepper

For the horseradish sauce:

300 g	sour cream
60 g	horseradish or horseradish cream from a jar
5 g	curry powder
15 g	Dijon mustard
50 ml	Kikkoman Teriyaki Glaze
3 g	ground black pepper

For the sandwich:

10	slices of roasted brown bread (approx. 65 g per slice)
500 g	pickled herring fillets
20 g	capers
10	sprigs of dill for garnish
10	lemon wedges

PREPARATION

Step 1

Boil the sweet potatoes in salted water for 20 minutes until soft. Drain, mash finely in a bowl and mix with the cream and butter to make a smooth mousse. Flavour with the Kikkoman Soy Sauce and pepper and set aside.

Step 2

Mix the sour cream, horseradish, curry powder, mustard, Kikkoman Teriyaki Glaze and pepper in a bowl. Set aside.

Step 3

Spread the sweet potato mousse on the roasted slices of bread. Top with the herring fillets and drizzle with the horseradish sauce and capers. Garnish each slice of bread with a sprig of dill and a lemon wedge.