Choux buns with pollack rillettes



60 people 25 min preparation time 25 min cooking time

All ingredients

4 tins of 60 g Pollack and Szechuan peppercorn rillettes
60 mini-choux buns
1 Granny Smith apple
Juice of ½ lemon

For decoration: 60 coriander leaves

Steps

- 1- Cut the apple into 1 cm cubes toss in the lemon juice.
- 2- Cut the buns in half horizontally.
- 3- Put a piece of apple, then a spoonful of pollack and a coriander leaf in each base.
- 4- Put the top back on.