

Summer artichoke tartlet



6 people

10 min preparation time

15 min cooking time

All ingredients

- 2 tins of** [la belle-iloise Au cœur d'Argoat flaked mackerel with artichoke hearts](#)
- 1** shortcrust pastry
- 12** cherry tomatoes
- 12** radishes
- 1** floret fresh cauliflower (approx. 100 g)
- 1** small courgette
- 1** handful mesclun salad

Steps

- 1- Line 6 tartlet moulds with the shortcrust pastry and prick the bottoms
- 2- Bake at 200°C for 15 to 20 min
- 3- Use a vegetable peeler to cut thin strips of courgette
- 4- When the tartlet shells are cooked and have cooled, evenly distribute 2.5 tins of the flaked mackerel
- 5- Decorate with: small rolls of courgette, thin slices of radish, tomato halves and little cauliflower florets
- 6- Top with the remaining half tin of flaked mackerel
- 7-