

Flatbread with mackerel fillets



4 people

15 min preparation time

5 min cooking time

All ingredients

2 tins (118 g) of [la belle-iloise mackerel fillets with bergamot lemon and dill](#)

140 g flour

25 g parmesan

1/2 teaspoon baking powder

17.5 g polenta (or fine semolina)

Pinch of salt

70 ml of hot water

30 ml of olive oil

Fresh basil

Ricotta

Lemon

Olive oil

Garlic

Parmesan

Cashew

Nuts

Fresh spinach

Salt and pepper

Steps

1- Mix all the dry ingredients for the dough

2- Mix the oil and hot water, add to the dry mixture, knead quickly to obtain a soft dough. Leave to rest for an hour

3- Place the coarsely chopped fresh spinach, cashew nuts, Parmesan, clove of garlic cut into pieces, a pinch of salt, pepper and olive oil in a food processor

4- Blend. Do not blend for too long, there should still be a few pieces of cashew nuts

5- Pour the mixture into a bowl and set aside

6- Zest a lemon onto the ricotta. Combine

7- Season with salt and pepper. Add a few chopped basil leaves. Combine

8- Roll out the dough with a rolling pin. Add flour so that it does not stick

9- Heat a little olive oil in a frying pan

10- When the pan is hot, cook the dough for about 2 minutes on each side, it should be golden brown

11- Assembling the flatbread: spread with the ricotta, lemon zest and basil mixture, distribute the flaked mackerel fillets, drizzle with several spoonfuls of pesto and sprinkle with some chopped cashew nuts

12- Garnish with a few fresh basil leaves on top