

# Sardines on focaccia



4 people

20 min preparation time

15 min cooking time

## All ingredients

- 2 tins** of [la belle-iloise Saint Georges sardines in olive oil \(69 g size\)](#)
- 1 focaccia** bought at a bakery or delicatessen
- 2 red onions**
- 160 ml** water
- 2 to 3 tablespoons** of brown sugar
- 60 ml** cider vinegar

## Steps

- 1- Bake the focaccia at 150°C for 10-15 minutes.
- 2- Make the pickled red onion: peel the onions and slice them into rings. Put the water, vinegar and sugar in a pan and bring to a boil. Add the red onions and cook for about 10 minutes.
- 3- When the focaccia is ready, cut it into small portions. Place a St. Georges sardine and some pickled red onion on each piece.