

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.