

# Burger with tuna and green peppercorn rillettes



4 people

14 min preparation time

4 min cooking time

## All ingredients

**2 tins of 60 g** each la belle-iloise tuna and green peppercorn rillettes  
**4** burger buns  
**1** Granny Smith apple  
**1** Greek-style yoghurt  
 $\frac{1}{2}$  lemon  
**A few** slices of red onion  
**1 handful** of rocket & some fresh coriander leaves  
Pepper

## Steps

- 1- Preheat the oven to 200°C (400°F)
- 2- Cut the apple into thin slices and sprinkle with a little lemon juice
- 3- Cut the buns in half and place them on a baking tray
- 4- Spread half a can of tuna rillettes with green pepper on each base
- 5- Place in a hot oven for 4 minutes
- 6- Mix the yoghurt with the chopped fresh coriander, a few drops of lemon juice and a some freshly ground pepper
- 7- Top the hot rillettes with a few slices of apple, the rocket, the onion and a spoonful of the yoghurt sauce
- 8- Close the burgers and serve