

Buckwheat pancakes with pollock rillettes and Sichuan berries



3/4 people

15 min preparation time

cooking time

All ingredients

- 1 tin of 60 g** la belle-iloise pollock & Szechuan berries rillettes
- 1 small** cooked beetroot
- 1 tin** dried buckwheat pancakes
- A few dried flowers** from Albert Menés
- Some buckwheat seeds

Steps

- 1- Cut the cooked beetroot into small slices and place one on each piece of dried buckwheat pancake.
- 2- Place a small amount of pollock rillettes on top, followed by the dried flowers.
- 3- Finish by decorating with a few buckwheat seeds.