

Christmas choux buns with sardines, lemon thyme & Timut pepper



3/4 people

15 min preparation time

cooking time

All ingredients

- 1 tin of 115 g** of la belle-Iloise sardines in olive oil, lemon thyme and Timut pepper
- A dozen** mini choux buns (order the day before from your baker)
- 1 pot** fromage frais or cream cheese
- 1** medium shallot
- A few capers
- A few green olives
- Juice of a lime
- Coriander
- Espelette pepper
- Salt and pepper

Steps

- 1- Cut the tops off the choux buns and set them to one side.
- 2- Coarsely chop the sardines and finely chop the shallot.
- 3- Mix together with the fromage frais, capers, sliced green olives, lime juice, coriander, Espelette pepper and salt and pepper.
- 4- Fill the choux buns with the mixture and replace the tops.