

Sardine boats



4 people

15 min preparation time

10 min cooking time

All ingredients

- 1 tin of 115 g** la belle-iloise Sardines with olive oil and lemon
- 4** eggs
- 40g** cream cheese with pepper or garlic and herbs
- 1 small** endive

Steps

- 1- Cook the eggs in boiling water for 10 minutes
- 2- Cool them in cold water, remove the shells, cut them in half lengthwise and remove the yolks
- 3- In a bowl, mix the yolks with the cream cheese and the sardine oil
- 4- Add the sardines
- 5- Fill the egg white halves with the mixture
- 6- Cut small triangles from the tops of the endive leaves (for the sails)
- 7- Cut the rest of the endive into small pieces that can be placed under the eggs to keep them stable
- 8- Place a sail on top of each boat and arrange them harmoniously
- 9- Keep chilled until time to serve