

Rillettes of **Sardines in olive oil**



4 people

10 min preparation time

None cooking time

All ingredients

- 1 tin of 115 g** la belle-iloise St-Georges Sardines in olive oil
- 6 teaspoons** of whipped cream cheese (60 g)
- 2 teaspoons** of water
- 1 teaspoon** chopped parsley
- 1/2 baguette** cut into slices

Steps

- 1- In a bowl, mix the water, cream cheese and parsley
- 2- Flake the drained sardines with a fork
- 3- Mix everything together, keeping the texture of the fish
- 4- Transfer to a glass and chill
- 5- Serve with slices of bread around the glass