

Mackerel with curry spices and almonds on toast



6 people

5 min preparation time

10 min cooking time

All ingredients

- 2 tins** of 122.5 g la belle-iloise Mackerel fillets with curry spices and almonds
- 2/3** of a baguette or 4 slices of soft white bread
- 4 teaspoons** of cream cheese (40 g)
- 20 g** flaked almonds

Steps

- 1- Cut the baguette in half and then again lengthwise; remove a little of the interior
- 2- Spread with the cream cheese
- 3- In a large bowl, lightly mash the mackerel and the sauce with a fork and then spread on the bread
- 4- Sprinkle each piece of bread with 3 pinches of flaked almonds
- 5- Bake in a hot oven at 220 °C (gas mark 7) for 10 minutes