

Tuna skewers with spices and herbs



5 people

15 min preparation time

cooking time

All ingredients

2 tins (160g) la belle-Iloise white Tuna with Spices & Aromatics

2 tablespoons chopped parsley

1 chopped shallot

1 egg yolk

Apricot and dried fig chutney

150 g cream cheese

30 g breadcrumbs

For the coating, your choice of: Poppy seeds / Gingerbread crumbs / Roasted hazelnut powder

Steps

- 1- Open and drain the 2 cans of la belle-Iloise white Tuna with Spices & Aromatics
- 2- Mix the ingredients for the stuffing in a bowl and chill in the fridge for 5 minutes
- 3- Make small cherry-sized balls and roll them in the coating of your choice
- 4- Chill until serving