

Sardines served in glasses with Piccalilli sauce



4 people

10 min preparation time

35 min cooking time

All ingredients

- 2 tins of 230 g** la belle-iloise Sardines with olive Oil and Lemon
- 200 g** medium-sized firm-fleshed potatoes
- 5** "pigeon heart" tomatoes (approximately 50 g)
- 1/4** sweet onion red (approx. 15 g)
- 6 pinches** chopped parsley (3.5 g)
- 4 small** endive leaves
- 60 g** whipped cream cheese
- 2 tablespoons** Piccalilli sauce (60 g)

Steps

- 1- Cook the potatoes in their skins in salted water for approximately 35 min
- 2- When they have completely cooled, peel them and cut them in small cubes
- 3- Season the potatoes with the Piccalilli sauce and the oil from one tin of sardines
- 4- Add the onion cut into thin slices, the quartered tomatoes and the chopped parsley
- 5- Mash one tin of sardines with the cream cheese and divide the mixture between the glasses
- 6- Place the potato salad on top
- 7- Balance a sardine in an endive leaf on each glass before serving