

St Georges puff pastries



6 people

10 min preparation time

15 min cooking time

All ingredients

- 3 tins (115 g)** [la belle-iloise Saint Georges sardines](#)
- 1 roll** of ready-to-use puff pastry
- 60 g** dried tomato caviar
- A few** chopped basil leaves
- A little** egg yolk (for egg wash)

Steps

- 1- Unroll the puff pastry and cut out 6 rectangles
- 2- Drain the sardines
- 3- Spread a generous teaspoon of tomato caviar on each rectangle
- 4- Add two sardines, head to tail
- 5- Sprinkle with the chopped basil
- 6- Brush the puff pastry with egg wash (egg yolk mixed with a little water)
- 7- Bake in hot oven at 210 °C (gas mark 6/7) for 15 minutes
- 8- Serve warm