

Picandou à Tartiner and Sardines Rillettes



Informations

People : 4

Preparation : 10 min.

Ingredients

- 200 g Picandou à Tartiner
- 2 cans of sardines La Perle des Dieux
- 1 bunch chives
- Freshly ground pepper
- 1 lime
- A pinch of turmeric

Preparation steps

1. Drain the sardines into a bowl, reserving the oil. Set the can aside for later.
2. Put the drained sardines in a bowl. Mash them roughly with a fork, adding the Picandou à Tartiner and half the finely chopped chives.
3. Season with a drizzle of lime juice, a few grinds of pepper and a pinch of turmeric. Leave to chill.
4. Meanwhile, add the remaining chives to the sardine oil and blitz to obtain a smooth, green sauce.



5. Fun serving suggestion: fill the empty can with the rillettes and top with a tablespoon of the oil and chive sauce.

? **Tip:** Serve the rillettes with pre-dinner drinks, spread on little slices of lightly toasted baguette topped with a few drops of the chive sauce.