

Sardine rillettes with Pâte à Brillat and spices

Informations

Preparation : 10 min.



Ingredients

- 500 g Pâte à Brillat Double Crème
- 100 g sardines in oil
- 2 g turmeric
- freshly ground pepper

Preparation steps

1. Pour the cheese into the very cold bowl of your stand mixer fitted with the flat beater.
2. Mix the cheese for 1 to 2 minutes to loosen it.
3. Drain the sardines to collect their oil
4. Continue to mix while adding the turmeric and the drained sardines.



5. Season with freshly ground pepper and a dash of the oil collected from the sardines.
6. Once the mixture is smooth, transfer to a bowl and leave to chill.