

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.