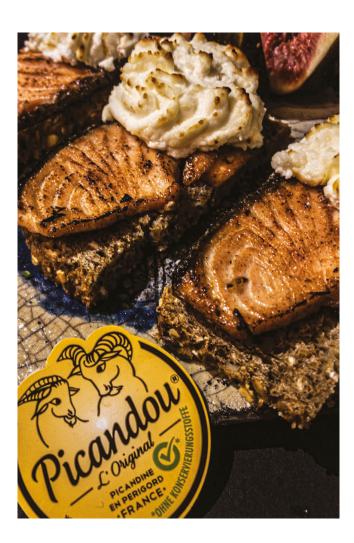


Picandou fishtapas



Informations

People: 4
Preparation: 20 min. Cooking time: 10 min.

Ingredients

- 4 Picandou cheeses
- salmon fillet
- 4 slices wholegrain bread

Preparation steps

- 1. Cut the salmon into thin slices and grill briefly on both sides on the plancha.
- 2. Place a piece of salmon on each slice of wholegrain bread.
- 3. Soften the Picandou, and transfer to a piping bag. Pipe balls of cheese onto the fish.
- 4. Bake the tapas in the oven at 250°C for 3 minutes.