

SARDINE AND LEMON PATE



Preparation : 10 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 1 bowl

- 135 sardines in olive oil - 50 g butter - 5 sprigs flat-leaved parsley - 1 ½ lemons - 2 hard boiled egg yolks - salt and pepper

1. Squeeze the lemons and set aside the juice and pulp.
2. Drain the sardines, cut them in half and place in the bowl with the lemon juice and pulp, egg yolks, diced butter, parsley, salt and pepper.
3. Press the pulse button approximately 10 times.

Chef's tip :

Serve chilled on toast.