

TUNA RILLETES



Preparation : 5 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 1 bowl

- 1 tin tuna in brine (190g net) - 1 teaspoon olive oil - juice of ½ lemon - fleur de sel (unrefined salt) - 2 tablespoons crème fraîche - 1 teaspoon mustard - chives - pepper

1. Empty the tuna out of the tin and place in the Micro bowl.

2. Add the other ingredients, pulse 4/5 times.

Chef's tip :

Spread on toasted slices of wholemeal bread .