Carrot mille-feuille **with Sardine cream**





4 people | 25 min preparation time | cooking time

All ingredients

2 cans of 60g whisky Sardine cream
1 chopped garlic clove
1 teaspoon chopped parsley
2 carrots
2 tablespoons mashed potato in sachet
2 orange slices
4 slices of gingerbread
Salt and pepper
1 teaspoon Christmas spices

Steps

1- Mix the garlic, parsley, mashed potato, salt, pepper and la belle-iloise Whisky Sardine Cream in a salad bowl
2- Add 3 tablespoons of water, stir and leave to thicken in the fridge. Meanwhile, slice the carrot lengthways into thin strips
3- Plunge the strips into boiling salted water for 30 seconds, then into very cold water to stop the cooking process. Drain on absorbent paper
4- Take a teaspoon of the mixture, place it on one end of the carrot slice and roll it up
5- After toasting and cutting a slice of gingerbread into 4 pieces, add a slice of flake on each piece Decorate with a piece of orange and a pinch of Christmas spice