

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