Tuna crisps





2 people | 20 min preparation time | cooking time

All ingredients

1 tin of 160g la belle-iloise Tuna in Olive oil
1/2 onion
2 potatoes
1 egg yolk
1 tablespoon chopped chives
4 sheets of brick pastry
1 pinch of salt and pepper
1 tablespoon olive oil
1 verrine of your choice of la belle-iloise sauce

Steps

1- Boil the potatoes with the skins on
2- Meanwhile, finely chop the onion and fry in olive oil, setting aside
3- Once the potatoes are cooked, peel them and mash them with a fork
4- Add the tuna purée with olive oil, the belle-iloise with the onions, mix and finally add the egg yolk and chives, salt and pepper to taste
5- Place a tablespoon of mixture in a sheet of brick pastry, cut in half and fold like a samosa
6- Brown each side for 2 minutes in olive oil in a frying pan
7- Serve with a green salad and your choice of la belle-iloise sauce: plain rouille, garlic and chilli rouille or Mayoz'algues