

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