Burger with **Tuna and green peppercorn rillettes**





4 people | 14 min preparation time | 4 min cooking time

All ingredients

2 tins of 60g each la belle-iloise tuna and green peppercorn rillettes
4 burger buns
1 Granny Smith apple
1 Greek-style yoghurt
½ lemon
A few slices of red onion
1 handful of rocket & some fresh coriander leaves
Pepper

Steps

1- Preheat the oven to 200°C (400°F)
2- Cut the apple into thin slices and sprinkle with a little lemon juice
3- Cut the buns in half and place them on a baking tray
4- Spread half a can of tuna rillettes with green pepper on each base
5- Place in a hot oven for 4 minutes
6- Mix the yoghurt with the chopped fresh coriander, a few drops of lemon juice and a some freshly ground pepper
7- Top the hot rillettes with a few slices of apple, the rocket, the onion and a spoonful of the yoghurt sauce
8- Close the burgers and serve