

# Flaked Mackerel with herbs & Menton lemon canapés



8/10 people

15 min preparation time

cooking time

## All ingredients

- 1 tin of 160g** la belle-iloise Flaked mackerel with herbs and Menton lemon
- Mini crackers
- 1 pot** fromage frais or cream cheese
- $\frac{1}{2}$  preserved lemon
- Few sprigs** of basil and chives
- 5** peppercorn mix

## Steps

- 1- Cut the preserved lemon into small pieces, and chop the basil and chives
- 2- Mix into the flaked mackerel, then gently fold in the fromage frais and the 5-peppercorn mix
- 3- Spread on mini crackers and serve