Buckwheat pancakes with **Pollock rillettes and Sichuan berries**





3/4 people | 15 min preparation time | cooking time

All ingredients

1 tin of 60 g la belle-iloise Pollock & Szechuan berries rillettes
1 small cooked beetroot
1 tin dried buckwheat pancakes
A few dried flowers from Albert Menés
Some buckwheat seeds

Steps

1- Cut the cooked beetroot into small slices and place one on each piece of dried buckwheat pancake
2- Place a small amount of pollock rillettes on top, followed by the dried flowers
3- Finish by decorating with a few buckwheat seeds