Sardine boats





4 people | 15 min preparation time | 10 min cooking time

All ingredients

1 tin of 115 g la belle-iloise Sardines with olive oil and lemon
4 eggs
40g cream cheese with pepper or garlic and herbs
1 small endive

Steps

1- Cook the eggs in boiling water for 10 minutes
2- Cool them in cold water, remove the shells, cut them in half lengthwise and remove the yolks
3- In a bowl, mix the yolks with the cream cheese and the sardine oil
4- Add the sardines
5- Fill the egg white halves with the mixture
6- Cut small triangles from the tops of the endive leaves (for the sails)
7- Cut the rest of the endive into small pieces that can be placed under the eggs to keep them stable
8- Place a sail on top of each boat and arrange them harmoniously
9- Keep chilled until time to serve