

Ty-makis with **diced artichoke and mackerel**



10 pieces - 2 people

20 min preparation time

cooking time

All ingredients

1 jar of 105g of Diced Artichokes and Mackerel

1 leaf dried nori seaweed (for makis)

1/4 granny apple

2 teaspoons of breadcrumbs

1 teaspoon of lemon juice

Optional decoration: coriander **leaves**, rocket, sea asparagus or pink berries

Steps

- 1- Cut the apple into 3 mm sticks and drizzle with lemon juice
- 2- Cut the nori sheet in half, using scissors
- 3- Spread half the verrine of mackerel artichoke concassé on each side, leaving a small strip free at the top. Sprinkle with breadcrumbs, then place the apple sticks in a line
- 4- Roll up, ending with the loose strip
- 5- Chill for 15 minutes
- 6- Using a good knife, cut into 1.5 cm pieces, place on the slice and decorate at your convenience