

Appetisers with warm spreads



6 people

5 min preparation time

15 min cooking time

All ingredients

- 1 jar of your choice (of 95g)** of spreads to enjoy hot: Lobster, Mussels in Curry Sauce, Prawns in Calvados, Pink Pacific Salmon
- 2** leeks or 4 onions
- 30g** of semi-salted butter
- 1** shallot
- 1/2** lemon
- 1 tablespoon** chopped chives
- 1 pinch** of salt & pepper

Steps

- 1- Sauté the shallot with the leeks or onions in butter for 10 minutes, covered, over medium heat. When cooked, add the lemon juice and chives, and set aside
- 2- Preheat the oven to grill mode
- 3- Spoon a generous tablespoon of the mixture into the verrines
- 4- Add a teaspoon of the spread to enjoy warm
- 5- Bake for 5 minutes until golden brown
- 6- Serve hot!