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!