Luzienne **Sardine tart**





4 people | 10 min preparation time | 20 min cooking time

All ingredients

2 tins of 115g la belle-iloise Luzienne Sardines
1 egg
800g waxy potatoes
2 teaspoons chopped parsley
1 onion
½ garlic clove
Salt and pepper

Steps

1- Preheat the oven to 220 °C (gas mark 7/8)
2- Peel and grate the potatoes, garlic and onion
3- In a bowl, combine all three ingredients nicely with the seasoning and parsley
4- Thoroughly drain any excess juices and add the egg
5- Heat up a little oil in a warm frying pan and pour in the mixture, spreading it out evenly and flattening it
6- Place the sardines on top, pressing them lightly down. Reserve the sauce and oil from the tins
7- Reduce the heat and cook for about 10 minutes untouched until lightly coloured on the sides
8- Slide onto an oven-safe baking tray and bake for 10 minutes, until achieving a nice golden brown colour
9- Serve together with a green salad and the reserved sardine sauce, so everyone can spoon on as much as they like!