

April Fish **with Hummus**



8 people

10 min preparation time

15 min cooking time

All ingredients

- 1 tin of 95g** la belle-iloise organic Hummus with Brittany Seaweed
- 1** puff pastry
- 10** pink radishes
- 1** egg yolk for the gilding
- A few herb leaves** for decoration

Steps

- 1- Use a fish-shaped cookie cutter or make a template by drawing on cardboard the shape of a fish no more than 10 cm long and cutting it out
- 2- Place it on the pastry and cut out the outline, then place the pastry on an ovenproof tray
- 3- Brush the pastry with egg yolk and decorate the tail and eye with the tip of a knife
- 4- Bake in the oven at 200°C for about 15 minutes until a nice colour is obtained, then leave to cool
- 5- Cut the radishes in half lengthways and then in half slices
- 6- Scoop out the insides of the fish and sprinkle with the hummus
- 7- Place the radishes on top, arranged in the shape of scales
- 8- Decorate with a leaf of grass