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