Rillettes of **Sardines marinated in Muscadet**



4 people 10 min preparation time None cooking time

All ingredients

- 1 tin of 115g la belle-iloise Sardines marinated in Muscadet
- 3 teaspoons of cream cheese
- 1 teaspoon chopped parsley

Steps

- 1- Pour half of the Muscadet marinade from the tin of sardines into a bowl
- 2- Add the cream cheese and mix thoroughly
- 3- Flake the drained sardines with a fork (without the seasonings), add the chopped parsley
- 4- Mix everything together, keeping the texture of the fish
- 5- Spread on toast or a generous slice of bread