Rillettes of **Sardines in olive oil**





4 people | 10 min preparation time | None cooking time

All ingredients

1 tin of 115 g la belle-iloise St-Georges Sardines in olive oil
6 teaspoons of whipped cream cheese (60 g)
2 teaspoons of water
1 teaspoon chopped parsley
1/2 baguette cut into slices

Steps

1- In a bowl, mix the water, cream cheese and parsley
2- Flake the drained sardines with a fork
3- Mix everything together, keeping the texture of the fish
4- Transfer to a glass and chill
5- Serve with slices of bread around the glass