

# Sea snails



8 people

15 min preparation time

None cooking time

## All ingredients

- 1 tin of 60 g** la belle-iloise tuna and Parmesan rillettes
- 20 g** cream cheese (plain or Provençal flavour)
- 2 slices** soft wholemeal bread
- 1** small carrot
- 16** mini blinis (approx. 4 cm diameter)

## Steps

- 1- Toast the slices of bread, remove the crusts
- 2- Make mini sandwiches with the tuna rillettes and the blinis
- 3- Peel the carrot and cut long thin slices with a peeler
- 4- Spread the cream cheese on the toast and cut into small rectangles approx. 5 cm by 1 cm
- 5- Place a curled up slice of carrot and a vertical blini sandwich on each rectangle of toast
- 6- Chill the "snails" before serving